

Panasonic

Operating Instructions

Blender (Household Use)

使用說明書

攪拌機 (家庭用)

Model No. / 型號 : MX-KM5060

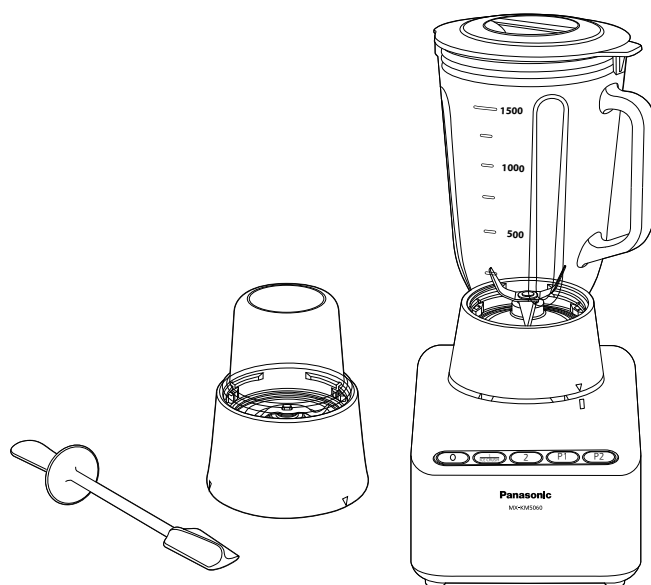


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English

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中文

Thank you for purchasing this Panasonic product.



- Please read this Operating Instructions carefully in order to use this product correctly and safely.
- Before using this product, **please give your special attention to the Safety Precautions.**
- Please keep this Operating Instructions for future use.
- Panasonic will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.

Safety Precautions


Make sure to follow these instructions

In order to prevent accidents or injuries to the user, other people, and damage to property, please follow the instructions below.

- The following indications indicate the degree of damage caused by incorrect operation.



 WARNING Indicates serious injury or death.	 CAUTION Indicates risk of injury or property damage.
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- The symbols are classified and explained as follows.


 This symbol indicates prohibition.	 This symbol indicates requirement that must be followed.
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WARNING

To prevent electric shock, fire caused by a short circuit, burning, injury or smoke.



-  ● Do not damage the Cord or the Plug.
- Do not use the appliance if the Cord or the Plug is damaged or the Plug is loosely connected to the outlet.
 - If the Cord is damaged, it must be replaced by the manufacturer, its Service Centre or similarly qualified persons in order to avoid a hazard.
- Do not plug or unplug with wet hands.
- Do not operate the appliance when the Cord is wound.
- Do not immerse the Motor Housing in water or splash water on it.
- Do not disassemble, repair or modify the appliance.
 - Please contact your Service Centre for repairing.
- Do not insert any objects in the vent or the gap.
 - Especially metal objects such as pins or wires.
- Do not try to remove the Blender Lid when the appliance is still operating.
- Do not use hot water (over 60 °C) to clean or place near a fire to dry the appliance.
- Do not place hot ingredients (over 60 °C) in the Blender Jug or the Mill Container.
- Do not operate without the Blender Jug Base and the Blender Jug in place correctly.
- Do not operate without the Mill Container Base and the Mill Container in place correctly.
- Do not insert fingers or utensils such as spoon or fork into the Blender Jug while the appliance is operating.
- Do not remove the Blender Jug or the Mill Container when the motor is still rotating.
- Do not push the Safety Lock Pin and any Safety Levers with any instrument such as stick as the appliance may be switched ON.
-  ● Make sure the voltage indicated on the label of the appliance is the same as your local supply.
 - Also avoid plugging other devices into the same outlet to prevent electric overheating. However, if you are connecting a number of Plugs, make sure the total wattage does not exceed the rated wattage of the outlet.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

WARNING

-  ● **Insert the Plug firmly.**
 - Otherwise it may cause electric shock and fire caused by the heat that may generate around the Plug.
- **Clean the Plug regularly.**
 - A soiled Plug may cause insufficient insulation due to the moisture, and may cause fire.
- **Discontinue using the appliance immediately and unplug in the unlikely event that this appliance stops working properly.**
 - e.g. for abnormal occurrences or breaking down:
 - The Plug or the Cord becomes abnormally hot.
 - The Cord is damaged or there has been a power failure.
 - The Motor Housing is deformed, has visible damage or is abnormally hot.
 - Please unplug the appliance immediately and contact the Service Centre for advice or a repair.
- **Be careful if hot liquid is poured into the Blender Jug as it can be ejected out of the appliance due to a sudden steaming.**

CAUTION

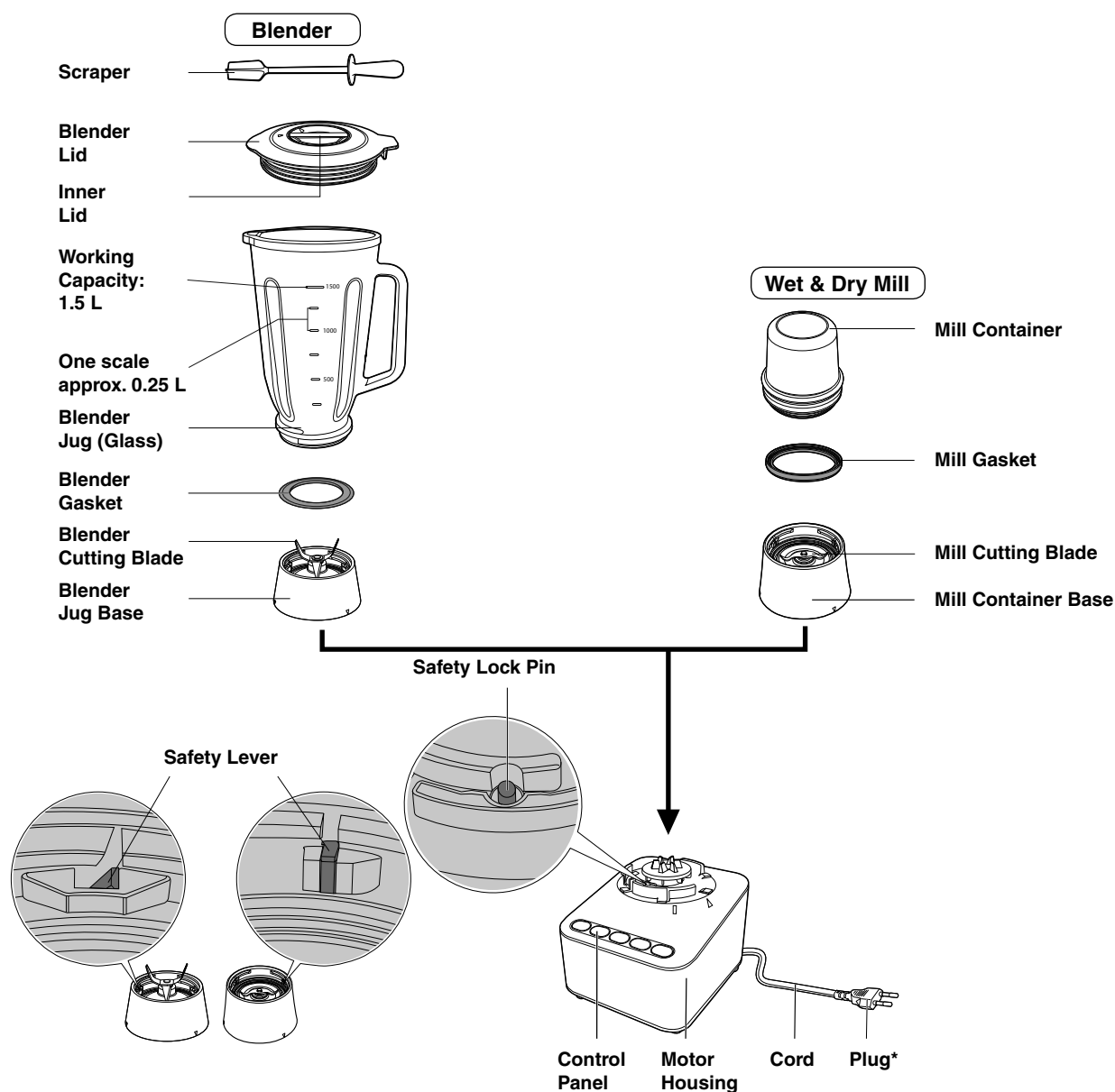
To prevent electric shock, fire caused by a short circuit, burning, injury or smoke.

-  ● **Do not replace any parts of the appliance with non-genuine spare parts.**
- **Do not leave the appliance unattended when it is in operation.**
 - When leaving the appliance unattended, turn the power Off.
- **Do not use the appliance in the following places:**
 - Any uneven surface, on non-heat resistant carpet, table cloth, etc.
 - The place where it may be splashed with water or near a heat source.
- **Do not blend more than 1.5 L working capacity marked on the Blender Jug.**
- **Do not place more than the maximum working capacity allowed for the Mill Container. Follow the recommended ingredient amount for processing.**
- **Do not operate without the Blender Lid and the Inner Lid in place correctly for the Blender Jug.**
-  ● **Make sure to hold the Plug when unplugging. Never pull on the Cord.**
- **Ensure to operate and rest the appliance based on the table below:**

Function	Operating Time (minutes)	Rest Time (minutes)
Blender	2	2
Wet & Dry Mill	1	2

- **Unplug the appliance when not in use.**
- **When carrying the appliance, be sure to hold the Motor Housing with both hands.**
- **Switch off the appliance and disconnect from the power supply before changing accessories or approaching parts that move in use.**
- **Care shall be taken when handling the sharp Cutting Blades, emptying the Blender Jug or the Mill Container and during cleaning.**
- **Operate the appliance on a clean, flat, hard and dry surface.**
- **If the Blender Cutting Blade gets stuck, switch off immediately and unplug. Do not insert finger into the Blender Jug. Use the Scraper to remove the ingredients that are blocking the Blender Cutting Blade.**
- **This product is intended for household use only.**
- **Ensure to clean the surfaces in contact with food after use. (See Page EN11 "After Use".)**

Parts Identification



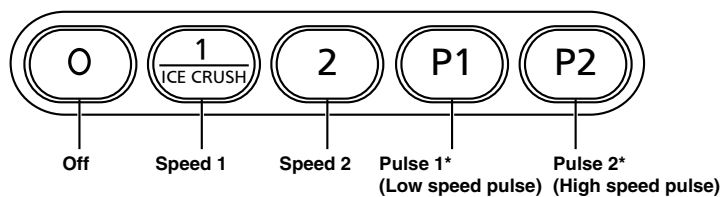
* The shape of the Plug may vary according to regions or countries.

The Safety Lock mechanism has been designed to prevent the appliance from switching ON when the appliance is not properly in place.

Note:

- Do not push the Safety Lock Pin and any Safety Levers with any instrument such as stick.
- Do not pour liquids or ingredients at the Safety Lock Pin and Control Panel area.
- Keep the Safety Lock Pin and Safety Lever area clean to avoid foreign particles accumulating in the area.

Control Panel



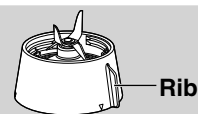
* Use this function for intermittent operation until the required blending texture is obtained.

Before Use

Wash each part before using the appliance for the first time.

Note:

- Place your thumb on the Rib when assembling or disassembling the Blender Jug or Mill Container to its Base for easier turning.



To Disassemble

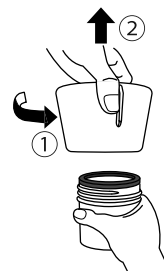
Blender

- Turn the Blender Jug Base clockwise to disassemble.
 - Be careful with the Blender Cutting Blade.
- Pull up the Blender Jug to release from the Blender Jug Base.



Wet & Dry Mill

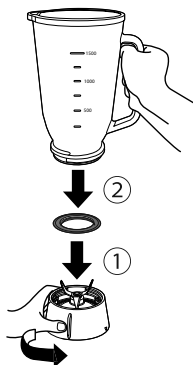
- Turn the Mill Container upside down and turn the Mill Container Base anticlockwise to disassemble.
 - Be careful with the Mill Cutting Blade.
- Pull up the Mill Container Base to release the Mill Container.



To Assemble

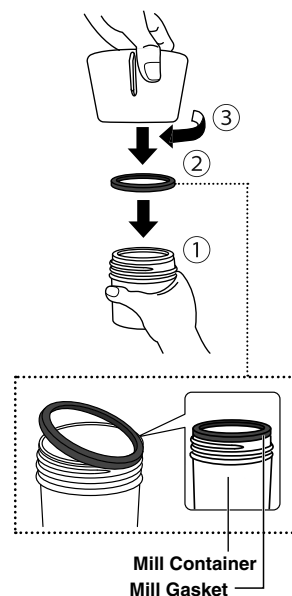
Blender

- Place the Blender Gasket to the Blender Jug Base.
 - If the Blender Gasket is not placed, it will cause leakage.
- Follow the assembly sequence in the direction of arrow as illustrated. Attach the Blender Jug to the Blender Jug Base and tighten the Blender Jug Base anticlockwise to assemble.
 - Ensure that the Blender Gasket is set properly and the Blender Jug is tightened securely. Otherwise, it may cause leakage.
 - Do not attach or remove the Blender Jug after the Blender Jug Base is placed on the Motor Housing. The liquid will leak or the motor will not operate.



Wet & Dry Mill

- Turn the Mill Container upside down.
- Place the Mill Gasket to the Mill Container.
 - If the Mill Gasket is not placed, it will cause leakage.
- Attach the Mill Container Base to the Mill Container and tighten the Mill Container Base clockwise to assemble.
 - Make sure that the groove of the Mill Gasket is fitted properly on the edge of the Mill Container. Otherwise, it may cause leakage.
 - Do not attach or remove the Mill Container after the Mill Container Base is placed on the Motor Housing. The liquid will leak or the motor will not operate.



English

Guide of Menus and Functions



Note:

Blender

- When placing viscous or low water ingredients (such as boiled beans or garlic), do not exceed 1/3 of the Blender Jug capacity and do not operate using Speed 1.
- Add soft ingredients (fruits, vegetables) into the Blender Jug before adding in other ingredients. Cut them into small pieces (2-3 cm cubes).
- For Juice/Smoothie, follow the sequence of ingredients to be put into the Blender Jug: (i) Liquid (ii) Soft ingredients (iii) Hard ingredients (iv) Ice cubes.
- Before blending hard ingredients (such as carrot), cut it into small pieces (1-2 cm long).
- Do not blend food of 60 °C or higher.
- Do not operate exceeding the rated operation time (2 min ON, 2 min OFF).

Wet & Dry Mill

- Do not operate exceeding the rated operation time (1 min ON, 2 min OFF).

Function	Menu		Speed	Quantity	Operating Time (approx.)	Remarks
 (Blender)	Pudding		1	350 - 1 000 mL	Max 10 sec	Remove the floating bubbles if necessary.
	Baby Food	Porridge	1	300 - 600 g	30 - 60 sec	For porridge: - Recommended ratio of rice:water is 1:10. For boiled spinach: - Recommended ratio of boiled spinach:water is 2:1. - Boil the spinach more than 5 minutes to soften it.
		Boiled Spinach + water	1	300 - 400 g	60 - 120 sec	For boiled carrot: - Place the same amount of water as the ingredients and blend.
		Boiled Carrot + water	1	250 - 800 g	30 - 90 sec	For all menus: - After blending the baby food, transfer it to another container and sterilise by heating.
		Ice Crush		1	Max 220 g (For a piece of ice cube size greater than 10 g and less than 20 g)	Blend until there is no sound.
			Max 250 g (For a piece of ice cube size approximately 8-10 g)			
	Soup		2	250 - 1 000 mL	Max 2 min	-
	Juice/Smoothie		2	250 - 1 500 mL	Max 2 min	For Smoothie: - Only use approximately 20 g ice cubes or less which are made with a household refrigerator. Do not use commercial ice cubes and ensure to add liquid.
	Cookie Crush		P1	Max 150 g	Blend until a desired texture is obtained (1 sec ON, 1 sec OFF)	- If the cookie is 5 cm or more, break it before inserting into the Blender Jug. - If the cookie stick to the wall of the Blender Jug, turn off the appliance and remove the Blender Lid. Insert the Scraper to circulate.
	Cleaning		P2	750 mL	3 - 10 times (1 sec ON, 1 sec OFF)	Operate with water only.
 (Wet & Dry Mill)	Coffee Beans		2	Max 50 g	15 - 30 sec	-
	Pepper		2	Max 20 g	Max 60 sec	
	Dried Chilli		2	Max 20 g	Max 60 sec	
	Peanuts Crush		P1	Max 70 g	Max 20 times (1 sec ON, 1 sec OFF)	Remove peanut shell and skin.
	Fresh Chilli		2	50 g + 20 mL of water	Max 60 sec	-
	Soft Food	Porridge	2	Max 200 g	Max 60 sec	For porridge: - Recommended ratio of rice:water is 1:10. - If the rice grain adheres to the side of the Mill Container and cannot be blended, disassemble the Mill Container, stir it and restart. For boiled spinach: - Cut it to 1 cm long.
		Boiled Spinach + water	2	Max 160 g	Max 60 sec	- Place the same amount of water as the ingredients and blend. - Boil the spinach more than 5 minutes to soften it.
	Cleaning		P2	100 mL	3 - 10 times (1 sec ON, 1 sec OFF)	For both menus: - After blending the soft food, transfer it to another container and sterilise by heating. Operate with water only.

EN6

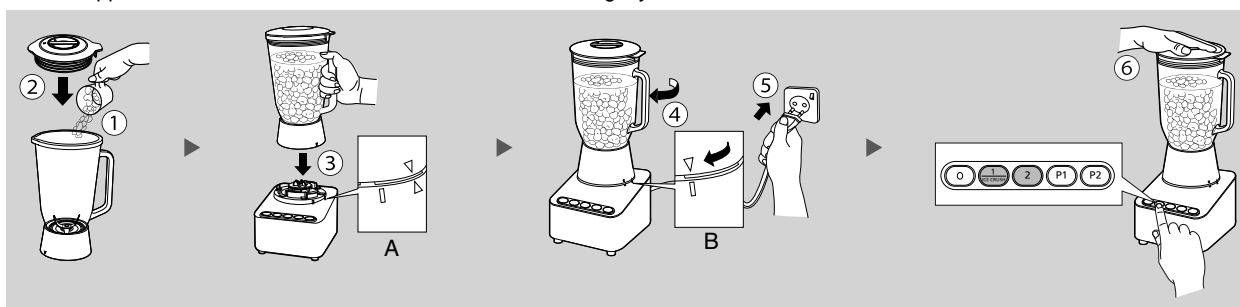
How to Use Blender

Note:

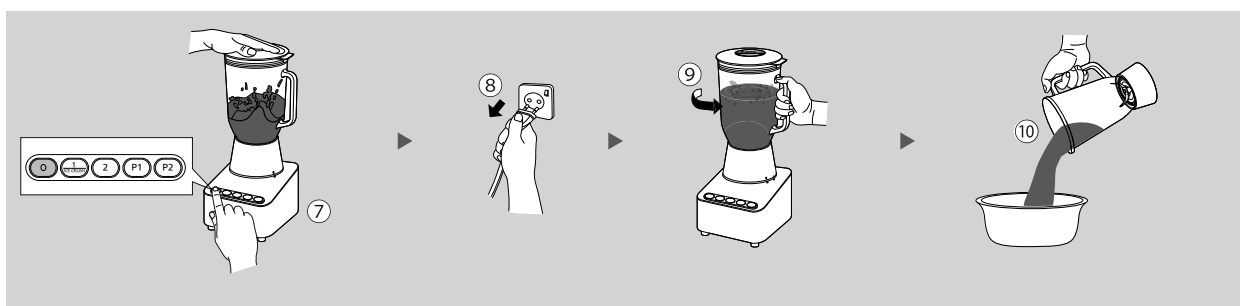
- Working capacity: 1.5 L
- Do not operate with an empty Blender Jug.
- This Blender cannot be operated if the Blender Jug is not in place correctly.
- If the Blender Cutting Blade gets stuck, switch off immediately and unplug. Do not insert fingers into the Blender Jug. Use the Scraper to remove the ingredients that are blocking the Blender Cutting Blade.
- When removing the ingredients, be careful with the Blender Cutting Blade.
- Ensure to assemble the Blender Jug Base to the Blender Jug. Do not use the Mill Container Base for this assembly.
- Do not drop the appliance to avoid damaging it.
- Do not store liquid in the Blender Jug.
- It is prohibited to place the following kinds of ingredients in the Blender Jug: Meat, fish, hard ingredients (example: turmeric, dried soya beans, frozen ingredients, Cassia cinnamon), very sticky ingredients (example: peanut butter), ingredients with low water content (example: mashed potato) or commercial ice cubes.

- ① Place the ingredients in the Blender Jug.
- ② Close the Blender Lid.
 - Make sure the Inner Lid is attached.
- ③ Make sure the switch is off. Place the Blender Jug according to the triangle marks on the Blender Jug Base and Motor Housing, as A.

Rotate the Blender Jug (left and right) a few times when it does not fit properly to the Motor Housing.
- ④ Turn the Blender Jug Unit clockwise until a “click” sound is heard and make sure the marks are aligned as B.
- ⑤ Plug into the rated power supply.
- ⑥ Turn on the Blender by pressing the required speed.
 - Support the Blender Lid while in use to ensure that it is tightly closed.



- ⑦ After blending, switch off by pressing the 0 button.
- ⑧ Unplug.
- ⑨ Turn the Blender Jug anticlockwise to remove it from the Motor Housing.
- ⑩ Remove the ingredients. Be careful when pouring the mixture from the Blender Jug as it may spill.
 - Avoid getting soiled with the ingredients.



How to Use Blender (Continued)

How to Use Scraper

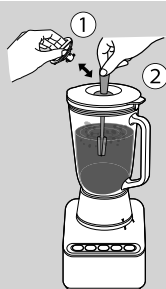
■ Use the Scraper when:

- The ingredients are hard to blend due to too little liquid. (For example: chilli, curry dishes)
- The ingredients stick to the side of the Blender Jug. (For example: garlic, leaves, crushed ice)
- The ingredients stick to the bottom of the Blender Cutting Blade. (For example: crushed ice)

Note:

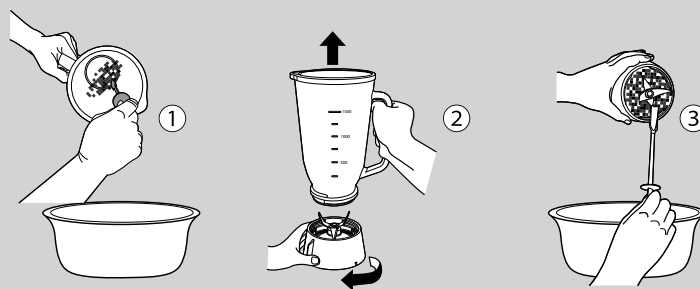
- Use the Scraper during blending only through the Blender Lid opening.
- Do not use the Scraper from other models for this product.
- Make sure the Inner Lid is attached when the Scraper is not used.

- ① Turn off the appliance and remove the Inner Lid carefully.
- ② Slowly slide the Scraper through the Blender Lid opening to perform operation. The Scraper can be inserted through the Blender Lid opening while blending without interfering with the Blender Cutting Blade.



Crushed ice removal

- ① Remove the crushed ice inside the Blender Jug.
 - ② Disassemble the Blender Jug Base (page EN5).
 - ③ Use the Scraper to remove any crushed ice beneath the Blender Cutting Blade.
- *Be careful with the Blender Cutting Blade.



Recipes

Smoothie

Menu	Ingredients	Quantity (Serving for 4)	Method
Strawberry Smoothie	Orange juice Strawberry Banana Ice	200 g 200 g 200 g 200 g	1. Place the ingredients according to the order. 2. Blend for 30 sec - 1 min at Speed 2.
Mango Smoothie	Milk Mango Banana Ice	300 g 300 g 100 g 100 g	1. Place the ingredients according to the order. 2. Blend for 20 - 30 sec at Speed 2.
Banana Smoothie	Milk Banana Ice	300 g 300 g 200 g	1. Place the ingredients according to the order. 2. Blend for approximately 30 sec at Speed 2.
Pineapple Smoothie	Pineapple Ice	500 g 300 g	1. Place the ingredients according to the order. 2. Blend for 50 sec-1 min and 30 sec at Speed 2. - Use the Scraper if the mixture is uneven.

Sweets

Menu	Ingredients	Quantity	Method
Brownie (21 x 21 cm size for 1 mold)	Milk Melted Butter Eggs Sugar Flour Baking powder Cocoa powder	60 mL 100 g 2 180 g 100 g 1/2 teaspoon (1.5 g) 60 g	1. Place the ingredients according to the order. 2. Blend for 30 sec - 1 min and 30 sec at Speed 2. Use the Scraper while blending. 3. Pour into a mold and bake for 40 - 45 min in a preheated oven at 170 °C.
Cheesecake (21 cm diameter for 1 mold)	A Fresh cream Eggs Lemon juice Sugar Cream cheese Flour	300 mL 3 45 mL 120 g 300 g 40 g	1. Place the cookie in the Blender Jug and blend for 1 sec ON and 1 sec OFF at Speed P1 for 10 times. 2. Transfer the crushed cookies to another container. Mix the melted butter and spread it on the bottom of a mold. 3. Place the ingredients A in the Blender Jug according to the order. Blend for 30 sec-1 min and 10 sec at Speed 2. Use the Scraper while blending. 4. Pour into a mold and bake in a preheated oven at 170 °C for 50 - 70 min.
	Cookies Melted Butter	150 g 25 g	

- Abbreviation used in this instructions : sec = second(s) ; min = minute(s).
- Follow the quantity of liquid listed in the Recipes. It would make it hard to get your desired result especially if the quantity is reduced from the Recipes.

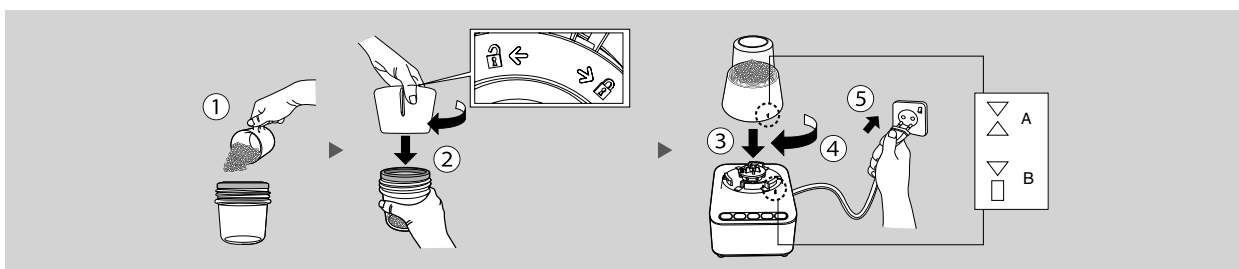
How to Use Wet & Dry Mill

This Wet & Dry Mill is designed for grinding dry ingredients such as coffee beans, dried pepper and spices. It also can blend wet ingredients such as chilli, banana, tomato and such.

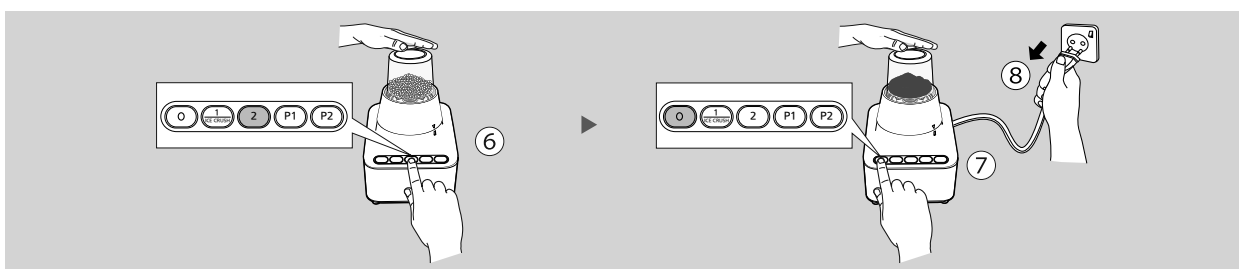
Note:

- Working capacity: Dry: 50 g (coffee beans), Wet: 0.2 L
- Do not operate with an empty Wet & Dry Mill.
- When removing the ingredients, be careful with the Mill Cutting Blade.
- Do not remove the Wet & Dry Mill from the Motor Housing until the rotation stops completely.
- Ensure that the Mill Cutting Blade stops completely before proceeding to the next P1 or P2 operation.
- Ensure to assemble the Mill Container Base to the Mill Container. Do not use the Blender Jug Base for this assembly.
- Do not drop the appliance to avoid damaging it.
- It is prohibited to place following kinds of ingredients in the Mill Container: Meat, fish, hard ingredients (example: turmeric, dried soya beans, frozen ingredients, Cassia cinnamon), ingredients with high hard fibre, very sticky ingredients (example: peanut butter) or any ice cubes.
- Remove the ingredients from the Mill Container and wash it immediately after blending.

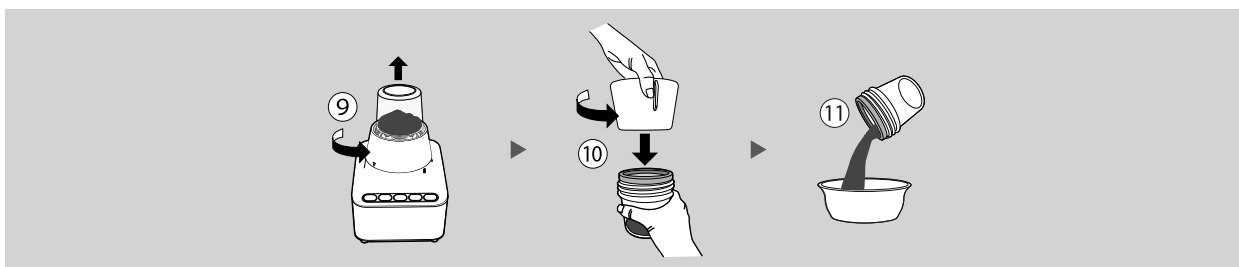
- ① Turn the Mill Container upside down and fill in the ingredients.
- ② Place the Mill Container Base onto the Mill Container and turn it clockwise until it is tight.
- ③ Place the Wet & Dry Mill onto the Motor Housing and make sure the triangle marks on the Mill Container and Motor Housing are aligned as A.
- ④ Turn the Wet & Dry Mill clockwise until a "click" sound is heard and make sure the marks are aligned as B.
- ⑤ Plug into the rated power supply.



- ⑥ Turn on the Wet & Dry Mill by pressing the required speed.
 - Support the Mill Container while in use to ensure that it is stable.
- ⑦ After blending, switch off the power supply.
- ⑧ Unplug.



- ⑨ Turn the Wet & Dry Mill anticlockwise and remove it from the Motor Housing.
- ⑩ Turn the Wet & Dry Mill upside down and turn the Mill Container Base anticlockwise to remove it from the Mill Container.
- ⑪ Remove the ingredients.



After Use

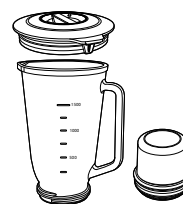
Cleaning

Note:

- During prewash, do not fill in the normal water more than the amount indicated. It may cause high vibration.
- After prewash, unplug the appliance before cleaning. Handle the Cutting Blades and glass parts carefully during cleaning.
- Do not use benzene, thinner, alcohol, bleach, polishing powder or metal brush to clean the appliance. The surface may be damaged.
- Do not place the appliance in the dishwasher or the dish dryer for cleaning.
- Some discolouration of the plastic parts may occur upon usage but it does not affect usage.
- Make sure to clean the appliance after every use.

Prewash

- For Blender, fill in 750 mL of normal water. Press (P2) while holding the Blender Jug by hand and operate for 3 to 10 times for cleaning.
- For Wet & Dry Mill, fill in 100 mL of normal water. Press (P2) while holding the Mill Container by hand and operate for 3 to 10 times for cleaning.



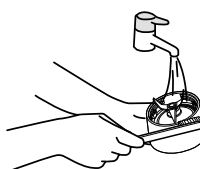
Wash

- Before cleaning, make sure to take out the Blender Gasket and the Mill Gasket.
- Wash with diluted dish soap (neutral) and a soft sponge. After washing, be sure to rinse and wipe dry thoroughly.



Cleaning with a brush

- Clean the Cutting Blades with a brush under running water. Do not use hand to clean the Cutting Blades.
- * Brush is not provided.



Wiping

- Wipe the Motor Housing with a damp cloth.



Storing

Note:

- Do not wrap the Cord around the Motor Housing.
- Mount the Blender Jug onto the Blender Jug Base and store it.
- Mount the Mill Container onto the Mill Container Base and store it.

Circuit Breaker Protection

When the Circuit Breaker automatically stops the motor due to overloading, follow the below steps:

- 1** Switch off to reset the Circuit Breaker.
- 2** Reduce the ingredients to less than 1/2 of the working capacity and/or remove hard ingredients.
- 3** Resume blending. If the Circuit Breaker still activates, repeat step 1 - 2. Do not repeatedly reset the Circuit Breaker.

Troubleshooting

Ensure to turn off the appliance and the power supply before taking the actions in the table below

Problems	Causes	Actions
The appliance does not turn on.	The Plug is not inserted into an outlet.	Insert the Plug into an outlet.
Even though the power is on, the appliance does not start blending.	The Blender Jug or the Mill Container is not placed correctly.	Place the Blender Jug or the Mill Container correctly.
	Overloaded with ingredients or prohibited ingredients are used.	Do not exceed the working capacity of the ingredients and ensure that prohibited ingredients are not used.
	The Safety Lever is stuck.	Disassemble the Blender Jug Base and follow the assembly sequence (page EN5).
The appliance stops during blending.	The Circuit Breaker Protection is activated. <ul style="list-style-type: none"> Too many ingredients or hard ingredients are used. 	See "Circuit Breaker Protection".
	Prohibited ingredients are used.	Remove prohibited ingredients.
	Maximum operating time is exceeded.	Turn off the appliance and refer to the recommended operating time (page EN3).
The mixture in the Blender Jug is leaking.	The Blender Jug Base is attached loosely.	Tighten the Blender Jug Base firmly onto the Blender Jug.
	The Blender Gasket is not installed correctly.	Install the Blender Gasket correctly.
	The Blender Gasket is not installed.	Install the Blender Gasket.
	Wrong Base is used.	Ensure to use the correct Base. <ul style="list-style-type: none"> Assemble the Blender Jug Base to the Blender Jug (page EN7). Assemble the Mill Container Base to the Mill Container (page EN9).
	The Safety Lever is stuck.	Disassemble the Blender Jug Base and follow the assembly sequence (page EN5).
There is abnormal noise or vibration.	Too many ingredients in the Blender Jug.	Turn off the appliance and reduce the ingredients.
	The Blender Jug Base is attached loosely.	Tighten the Blender Jug Base firmly onto the Blender Jug.
The Cutting Blades is spinning freely without cutting.	Ingredients are stuck to the wall of the Blender Jug.	Turn off the appliance and insert the Scraper to circulate.
	Quantity of the liquid is low.	Add liquid.

- A "kiiiii" sound may be heard during operation. This is normal.

Specifications

Function	Blender	Wet & Dry Mill
Power Supply	220 - 240 V ~ 50 - 60 Hz	
Power Consumption	430 - 490 W	
Switch	○ (OFF), 1, 2, P1, P2	
Operation Rating	2 minutes ON 2 minutes OFF	1 minute ON 2 minutes OFF
Dimension (Approx.) W x L x H (mm)	188 x 210 x 415	170 x 210 x 275
Mass (Approx.) (kg)	3.6	2.3
Working Capacity (Approx.)	1.5 L	Dry Mill: 50 g (Coffee Beans) Wet Mill: 0.2 L
Cutting Blades	4 stainless steel blades	2 stainless steel blades

感謝您購買 Panasonic 的產品。

- 請仔細閱讀本使用說明書，以確保正確安全使用本產品。
- 在使用本產品前，請務必仔細閱讀“安全注意事項”。
- 請妥善保管本使用說明書，以備日後使用。
- 對於不當使用本產品，或未遵守使用指示而導致的問題，Panasonic 概不負責。

安全注意事項

請務必遵守這些指示

為避免使用者或其他人發生意外、受傷，或損壞其他物品，請遵守下列指示。

■ 以下標誌列出了因操作不當而導致的損害程度。



警告

表示重傷或死亡。



注意

表示有受傷或損壞物品的風險。

■ 符號分類及說明如下。



此符號表示禁止。



此符號表示必須遵守的要求。



警告

為了避免觸電、因短路而造成的火災、燙傷、人身傷害或冒煙。



- 請勿損壞電源線或電源插頭。
- 假如電源線或電源插頭損壞，或電源插頭無法牢固插入電源插座，請勿使用本產品。
 - 如果電源線受損，務必請製造商、其服務中心或是具備相關資格的技師人員予以更換，以避免發生危險。
- 請勿以潮濕的手插入或拔出電源插頭。
- 電源線破損時，請勿操作本產品。
- 請勿將馬達機座浸入水中或對其噴水。
- 請勿自行拆解、修理或改裝本產品。
 - 請聯絡服務中心進行維修。
- 請勿將任何異物插入排氣口或空隙處。
 - 尤其是金屬物體，如針或鐵線。
- 當本產品仍在運行時，請勿嘗試移除攪拌機蓋罩。
- 請勿使用熱水（超過 60 °C）清洗或放置在火附近烘乾本產品。
- 請勿將熱的食材（超過 60 °C）放入攪拌機容器或碾磨機容器內。
- 攪拌機容器底座和攪拌機容器未正確安裝好時，請勿操作本產品。
- 碾磨機容器底座和碾磨機容器未正確安裝好時，請勿操作本產品。
- 本產品正在運作時，切勿將手指或湯匙、叉子等器具放入攪拌機容器中。
- 馬達仍在旋轉時，請勿移除攪拌機容器或碾磨機容器。
- 請勿使用任何工具（如棒狀物體）推動安全鎖定保險栓和任何保險桿，以免開啟本產品。



- 確認本產品標籤上所示的電壓與您當地供電來源相同。
 - 亦請避免將其他電器插入同一個電源插座，以免插座過熱。但假如您需要連接多個插頭，請確定總瓦數未超過插座的額定瓦數。
- 本產品不適合身體、感官思維有缺陷者，或缺乏經驗與知識者使用（包括兒童）。除非他們的安全監護人給予他們關於產品的適當使用的監督與指示。
 - 必需監督兒童以確保他們不會將產品當成玩具。

警告

- **穩固插入電源插頭。**
 - 否則可能會因插頭周圍產生的熱量導致觸電和火災。
- **定期清潔插頭上的灰塵。**
 - 灰塵聚積過多的插頭，會因受潮濕等導致絕緣不良而可能引起火災。
- **若本產品發生運作異常時，請立即停止使用本產品，並拔下電源插頭。**

異常或故障事例：

 - 電源插頭和電源線異常發熱。
 - 電源線損壞或本產品無法通電。
 - 馬達機座變形、有明顯損壞或異常發熱。

→ 請立即拔出插頭，並交由服務中心進行檢查或維修。
- **當滾熱液體倒入攪拌機容器時要小心，可能因蒸氣突然湧出導致液體外溢。**

注意

為了避免觸電、因短路而造成的火災、燙傷、人身傷害或冒煙。

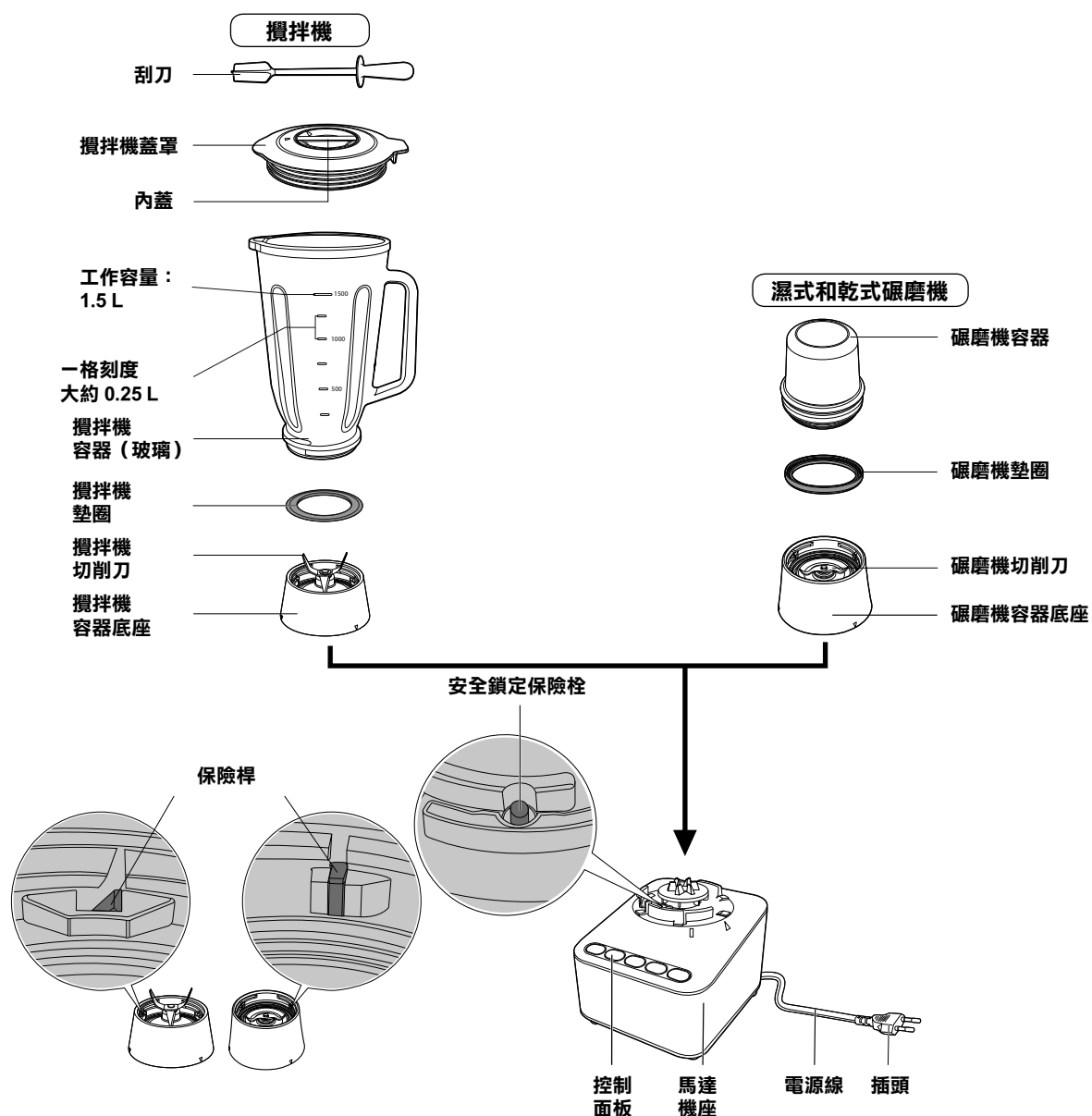
- **請勿使用非原裝配件更換本產品上的任何配件。**
 - **請勿讓本產品在無人看管下運作。**
 - 離開時，請關閉電源。
 - **請勿在以下地方使用本產品：**
 - 凹凸的表面、地毯或桌布上等地方。
 - 可能被水噴到或靠近熱源的地方。
 - **請勿攪拌超過攪拌機容器上標記的 1.5 L 工作容量。**
 - **請勿用放入超過碾磨機容器最大工作容量的食材。請遵循所建議的食材份量進行處理。**
 - **切勿在攪拌機蓋罩和內蓋沒有正確放置在攪拌機容器的情況下，操作本產品。**
- **當拔下插頭時，務必握住插頭將它拔下，切勿拉扯電源線。**
- **確保根據下表讓本產品運行和休息：**

功能	操作時間（分鐘）	休息時間（分鐘）
攪拌機	2	2
濕式和乾式碾磨機	1	2

- **不使用本產品時，請從拔下電源插頭。**
- **搬動本產品時，確保用雙手握緊馬達機座。**
- **更換配件或接觸正在運作的配件前，請關機並拔出電源插頭。**
- **當取出切削刀、清空攪拌機容器或碾磨機容器以及清洗時請小心。**
- **在乾淨、乾燥的硬質平台上操作本產品。**
- **如果攪拌機切削刀卡住，應立即關閉電源並拔下插頭。切勿試圖將手指伸進攪拌機容器中。請使用刮刀取出阻礙攪拌機切削刀的材料。**
- **本產品僅限家庭使用。**
- **使用後確保清洗與食物接觸的表面。（請參閱第 TC11 頁的“使用後”。）**

中文

零件名稱



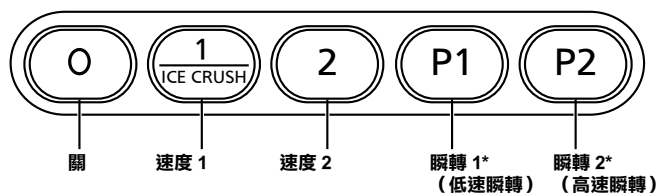
* 插頭的形狀可能因地區或國家而異。

安全鎖定裝置的設計可確保本產品在未設置妥當時不會啟動。

注意：

- 請勿使用任何工具（如棒狀物體）推動安全鎖定保險栓和任何保險桿。
- 切勿把液體或食材倒在安全鎖定保險栓和控制面板區域。
- 保持安全鎖定保險栓和保險桿區域清潔以免異物顆粒在此區域積聚。

控制面板



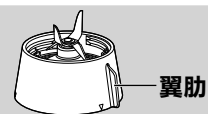
* 使用此功能進行間歇操作，直到獲得所需的攪拌口感。

使用前

第一次使用本產品前，先清洗所有部件。

注意：

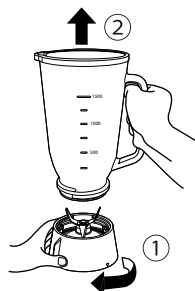
- 將攪拌機容器或碾磨機容器組裝至其底座，或者從底座上拆解時，將拇指放在翼肋上以便於旋轉。



拆解

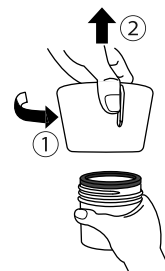
攪拌機

- 將攪拌機容器底座順時針方向旋轉取下。
 - 小心攪拌機切削刀。
- 從攪拌機容器底座向上拉出攪拌機容器。



濕式和乾式碾磨機

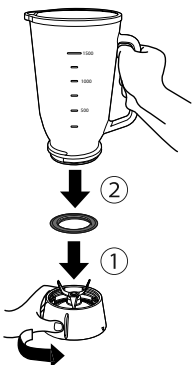
- 將碾磨機容器倒置，並將碾磨機容器底座逆時針方向旋轉取下。
 - 小心碾磨機切削刀。
- 向上拉碾磨機容器底座以取出碾磨機容器。



組裝

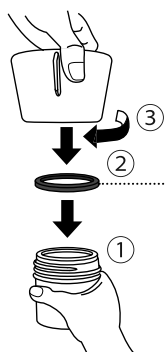
攪拌機

- 將攪拌機墊圈放入攪拌機容器底座。
 - 如果未放置攪拌機墊圈，可能引起材料洩漏。
- 如圖所示根據箭頭方向按順序組裝。將攪拌機容器安裝至攪拌機容器底座，將攪拌機容器底座逆時針方向旋轉緊裝上。
 - 確保已正確裝好攪拌機墊圈，並且已牢固擰緊攪拌機容器。否則，可能會引起材料洩漏。
 - 將攪拌機容器底座放置於馬達機座上後，請勿連接或取下攪拌機容器。否則液體將洩漏，或者馬達將不會運轉。



濕式和乾式碾磨機

- 將碾磨機容器倒置。
- 將碾磨機墊圈放入碾磨機容器。
 - 如果未放置碾磨機墊圈，可能會引起材料洩漏。
- 將碾磨機容器底座連接至碾磨機容器，並順時針方向旋緊碾磨機容器底座以裝上。
 - 確保碾磨機墊圈的凹槽正確安裝在碾磨機容器的邊緣上。否則，可能會引起材料洩漏。
 - 將碾磨機容器底座放置於馬達機座上後，請勿連接或取下碾磨機容器。否則液體將洩漏，或者馬達將不會運轉。



中文

TC5

選單和功能指南

注意：

攪拌機

- 當放置粘稠或水分少的食材（例如煮熟的豆子或大蒜）時，請勿超過攪拌機容器容量的 1/3，並且不要使用速度 1 運行。
- 先將軟的食材（水果、蔬菜）放入攪拌機容器中，然後再加入其他食材。
- 將食材切成小塊（2-3 cm 的方塊）。
- 對於果汁/果昔，請按照要放入攪拌機容器的食材順序進行操作：(i) 液體 (ii) 軟質食材 (iii) 硬質食材 (iv) 冰塊。
- 在攪拌硬質食材（例如胡蘿蔔）之前，將其切成小塊（1-2 cm 長）。
- 請勿攪拌溫度為 60 °C 或以上的食材。
- 請勿超過額定運行時間操作（2 分鐘 ON，2 分鐘 OFF）。

濕式和乾式碾磨機

- 請勿超過額定運行時間操作（1 分鐘 ON，2 分鐘 OFF）。

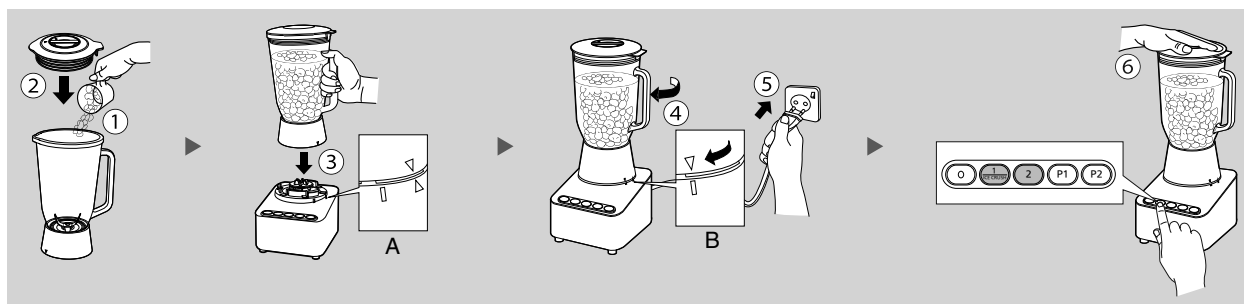
功能	目錄		速度	數量	操作時間（大約）	備註
 (攪拌機)	布丁		1	350 - 1 000 mL	最長 10 秒	必要時移除浮動的氣泡。
	嬰兒食物	粥	1	300 - 600 g	30 - 60 秒	對於粥： - 大米與水的建議比例為 1:10。 對於焯過水的菠菜： - 焯過水的菠菜與水的建議比例為 2:1。 - 將菠菜焯水超過 5 分鐘以使其軟化。 對於水煮的胡蘿蔔： - 加入與食材等量的水並攪拌。
		焯過水的菠菜 + 水	1	300 - 400 g	60 - 120 秒	對於所有選單： - 攪拌嬰兒食物後，將其轉移到另一個容器中並通過加熱進行消毒。
		水煮胡蘿蔔 + 水	1	250 - 800 g	30 - 90 秒	
	碎冰		1	最多 220 g (適用於 10 g 至 20 g 的冰塊大小) 最多 250 g (適用於大約 8-10 g 的冰塊)	攪拌至沒有聲音。	- 僅使用由家庭用冰箱製得的 20 g 或以下冰塊。請勿使用市售冰塊。 - 如果碎冰粘在攪拌機容器壁上，請關閉本產品並取下攪拌機蓋罩。插入刮刀攪勻。
	濃湯		2	250 - 1 000 mL	最長 2 分鐘	-
	果汁/果昔		2	250 - 1 500 mL	最長 2 分鐘	對於果昔： - 僅使用由家庭用冰箱製得的大約 20 g 的冰塊。請勿使用市售冰塊，並確保添加液體。
	粉碎餅乾		P1	最多 150 g	攪拌直至獲得所需的口感 (1 秒 ON，1 秒 OFF)	- 如果餅乾為 5 cm 或以上，將其掰斷後再插入攪拌機容器。 - 如果餅乾粘在攪拌機容器壁上，請關閉本產品並取下攪拌機蓋罩。插入刮刀攪勻。
	清洗		P2	750 mL	3 - 10 次 (1 秒 ON，1 秒 OFF)	僅用水進行操作。
 (濕式和乾式碾磨機)	咖啡豆		2	最多 50 g	15 - 30 秒	-
	胡椒		2	最多 20 g	最長 60 秒	
	乾辣椒		2	最多 20 g	最長 60 秒	
	粉碎花生		P1	最多 70 g	最多 20 次 (1 秒 ON，1 秒 OFF)	除去花生殼和皮。
	新鮮辣椒		2	50 g + 20 mL 水	最長 60 秒	-
	軟質食物	粥	2	最多 200 g	最長 60 秒	對於粥： - 大米與水的建議比例為 1:10。 - 如果米粒沾附在碾磨機容器的內側裡面而無法被攪拌，請拆解碾磨機容器，攪拌並重新啟動。 對於焯過水的菠菜： - 將其切為 1 cm 長。 - 加入與食材等量的水並攪拌。 - 將菠菜焯水超過 5 分鐘以使其軟化。 對於兩個選單： - 攪拌軟質食物後，將其轉移到另一個容器中並通過加熱進行消毒。
		焯過水的菠菜 + 水	2	最多 160 g	最長 60 秒	
	清洗		P2	100 mL	3 - 10 次 (1 秒 ON，1 秒 OFF)	僅用水進行操作。

攪拌機的使用方法

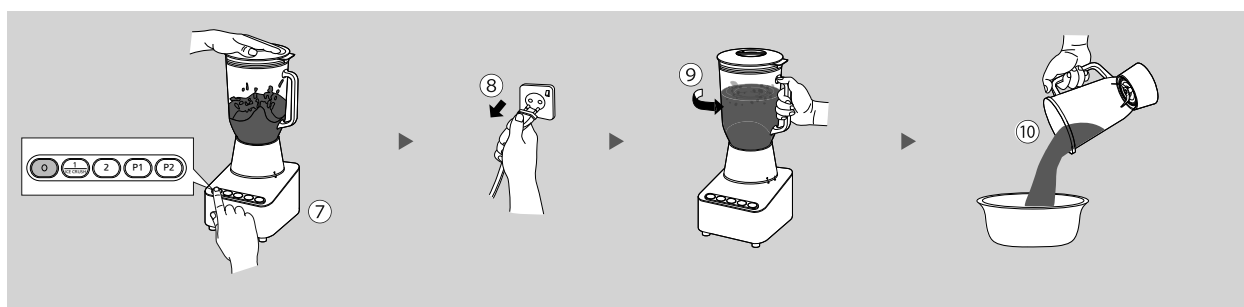
注意：

- 工作容量：1.5 L
- 空攪拌機容器下切勿進行操作。
- 攪拌機容器未正確安裝時，攪拌機無法運行。
- 如果攪拌機切削刀卡住，應立即關閉電源並拔下插頭。切勿試圖將手指伸進攪拌機容器中。請使用刮刀取出阻礙攪拌機切削刀的材料。
- 在取出食材時，請小心攪拌機切削刀。
- 確保將攪拌機容器底座組裝至攪拌機容器。請勿使用碾磨機容器底座進行此組裝。
- 請勿讓本產品摔落以避免損壞。
- 請勿在攪拌機容器中貯存液體。
- 禁止將以下類型的食材放入攪拌機容器：肉類、魚類、硬質食材（如薑黃、乾大豆、冷凍食材、桂皮）、高粘性食材（如花生醬）、水分少的食材（如馬鈴薯泥）或市售冰塊。

- ① 將食材放入攪拌機容器。
- ② 蓋上攪拌機蓋罩。
 - 確保內蓋已裝上。
- ③ 確保開關已關閉。放置攪拌機容器，使得攪拌機容器底座和馬達機座上的三角形標記對齊，如 A 所示。
如果攪拌機容器不能正確裝在馬達機座上，將容器（左右）旋轉幾次。
- ④ 以順時針方向轉動攪拌機容器單元直至發出“卡嗒”聲，並確保對齊三角形標記，如 B 所示。
- ⑤ 將插頭插入額定電源插座。
- ⑥ 按下所需的速度開啟攪拌機。
 - 在使用過程中按住攪拌機蓋罩以確保將其蓋緊。



- ⑦ 攪拌後，按 0 按鍵關機。
- ⑧ 拔出電源插頭。
- ⑨ 以逆時針方向轉動攪拌機容器，將其從馬達機座拆下。
- ⑩ 取出食材。從攪拌機容器中傾倒混合物時要小心，因為液體可能會濺出。
 - 避免污染食材。



中文

TC7

攪拌機的使用方法 (繼續)

刮刀的使用方法

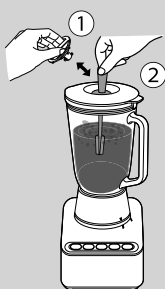
■ 在以下情況下使用刮刀：

- 因液體不足，使食材難以攪拌時。（如辣椒、咖哩粉）
- 當食材沾附在攪拌機容器內側裡面時。（如大蒜、葉子、碎冰）
- 當食材沾附在攪拌機切削刀的底部時。（如碎冰）

注意：

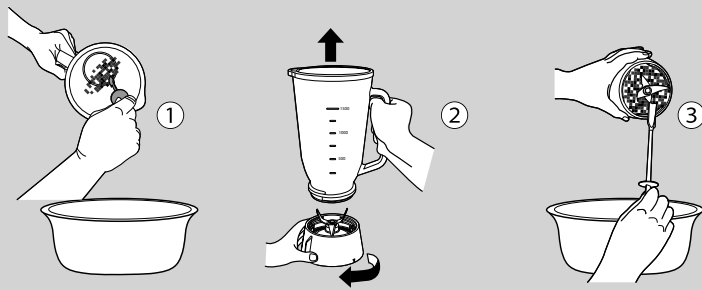
- 在攪拌時只可將刮刀穿過攪拌機蓋罩開口使用。
- 切勿將其他型號的刮刀用於本產品。
- 當刮刀不使用時確保已安裝內蓋。

- ① 關閉本產品並小心取出內蓋。
- ② 將刮刀緩慢地滑進攪拌機蓋罩開口以執行操作。在攪拌過程中，可將刮刀插入攪拌機蓋罩開口，而不會干擾攪拌機切削刀的操作。



取出碎冰

- ① 取出攪拌機容器內的碎冰。
- ② 拆解攪拌機容器底座（第 TC5 頁）。
- ③ 請使用刮刀取出攪拌機切削刀下方的任何碎冰。
*小心攪拌機切削刀。





配方

果昔

目錄	食材	數量 (4 人份)	方法
草莓果昔	橙汁 草莓 香蕉 冰	200 g 200 g 200 g 200 g	1. 按順序放入食材。 2. 以速度 2 攪拌 30 秒至 1 分鐘。
芒果果昔	牛奶 芒果 香蕉 冰	300 g 300 g 100 g 100 g	1. 按順序放入食材。 2. 以速度 2 攪拌 20-30 秒。
香蕉果昔	牛奶 香蕉 冰	300 g 300 g 200 g	1. 按順序放入食材。 2. 以速度 2 攪拌大約 30 秒。
菠蘿果昔	菠蘿 冰	500 g 300 g	1. 按順序放入食材。 2. 以速度 2 攪拌 50 秒至 1 分 30 秒。 - 混合物不均勻時使用刮刀。

甜品

目錄	食材	數量	方法
布朗尼蛋糕 (21 × 21 cm 尺寸的 1 個 方模)	牛奶 融化的奶油 雞蛋 糖 麵粉 焙粉 可可粉	60 mL 100 g 2 180 g 100 g 1/2 茶匙 (1.5 g) 60 g	1. 按順序放入食材。 2. 以速度 2 攪拌 30 秒至 1 分 30 秒。在攪拌過程中使用刮 刀。 3. 倒入蛋糕模具中，在 170 C 的預熱烤箱中烘烤 40-45 分 鐘。
乾酪餅 (直徑 21 cm 的 1 個圓 模)	A 鮮奶油 雞蛋 檸檬汁 糖 奶油起司 麵粉 餅乾 融化的奶油	300 mL 3 45 mL 120 g 300 g 40 g 150 g 25 g	1. 將餅乾放入攪拌機容器，以速度 P1 攪拌，1 秒 ON，1 秒 OFF，重複 10 次。 2. 將粉碎的餅乾轉移到另一個容器。混合融化的奶油並將其 鋪在模具的底部。 3. 按順序將食材 A 放入攪拌機容器。以速度 2 攪拌 30 秒至 1 分 10 秒。在攪拌過程中使用刮刀。 4. 倒入蛋糕模具中，在 170 C 的預熱烤箱中烘烤 50-70 分 鐘。

- 本說明中使用的縮寫：sec = 秒；min = 分鐘。
- 使用配方中列出的液體量，否則將很難得到您想要的結果，尤其是降低配方中的液體量時。



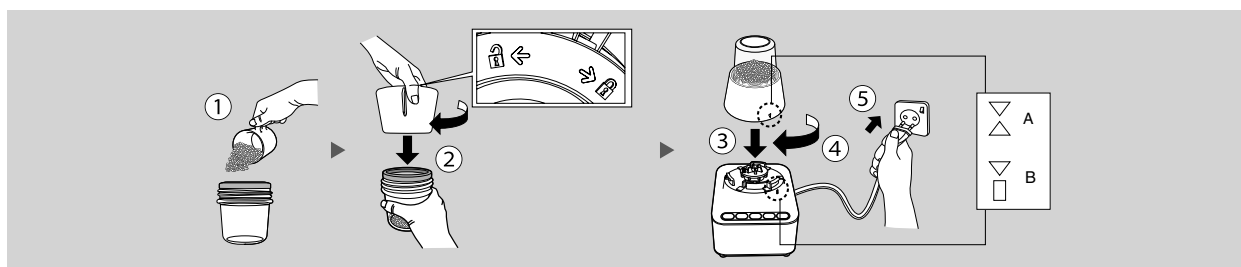
濕式和乾式碾磨機的使用方法

此濕式和乾式碾磨機是專為碾磨乾性食材（如咖啡豆、乾胡椒、香料）而特意設計的。也可以攪拌濕性食材（如辣椒、香蕉、西紅柿）。

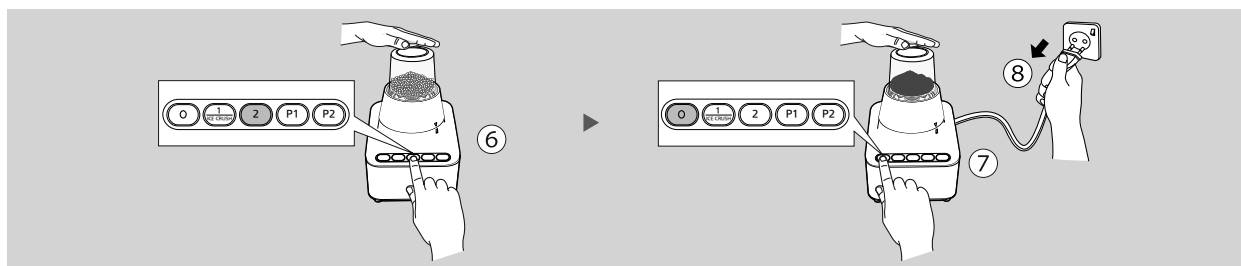
注意：

- 工作容量：乾式：50 g（咖啡豆），濕式：0.2 L
- 空濕式和乾式碾磨機下切勿進行操作。
- 在取出食材時，請小心碾磨機切削刀。
- 在旋轉完全停止後才能從馬達機座拆下濕式和乾式碾磨機。
- 在進行下一個 P1 或 P2 操作之前，確保碾磨機切削刀已完全停止。
- 確保將碾磨機容器底座組裝至碾磨機容器。請勿使用攪拌機容器底座進行此組裝。
- 請勿讓本產品摔落以避免損壞。
- 禁止將以下類型的食材放入碾磨機容器：肉類、魚類、硬質食材（如薑黃、乾大豆、冷凍食材、桂皮）、硬纖維含量高的食材、高粘性食材（如花生醬）或任何冰塊。
- 攪拌完成之後，從碾磨機容器取出所有食材，並立即清洗容器。

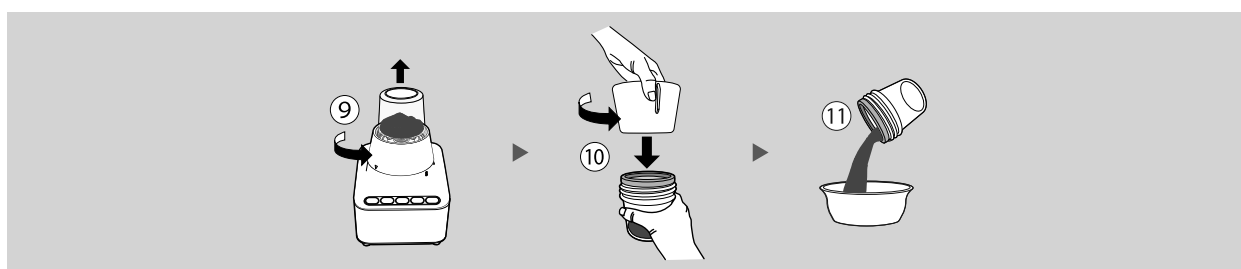
- ① 將碾磨機容器倒置，並加入食材。
- ② 將碾磨機容器底座裝在碾磨機容器上，順時針方向旋轉直到兩者緊密地連接。
- ③ 將濕式和乾式碾磨機裝在馬達機座上，確保碾磨機容器和馬達機座上的三角形標記對齊，如 A 所示。
- ④ 以順時針方向轉動濕式和乾式碾磨機直至發出“卡嗒”聲，並確保對齊三角形標記，如 B 所示。
- ⑤ 將插頭插入額定電源插座。



- ⑥ 按下所需的速度開啟濕式和乾式碾磨機。
 - 在使用過程中按住碾磨機容器以確保其保持平穩。
- ⑦ 攪拌之後，關閉電源。
- ⑧ 拔出電源插頭。



- ⑨ 以逆時針方向轉動濕式和乾式碾磨機，將其從馬達機座拆下。
- ⑩ 將濕式和乾式碾磨機倒置，以逆時針方向轉動碾磨機容器底座，將其從碾磨機容器拆下。
- ⑪ 取出食材。



使用後

清洗

注意：

- 在預洗過程中，加入的普通水不得超過指示量。否則可能會引起較大的振動。
- 預洗之後，先拔出電源插頭再進行清洗。清洗過程中小心地處理切削刀和玻璃零件。
- 切勿使用苯、油漆稀釋劑、酒精、漂白劑、拋光粉或金屬刷子清洗本產品。否則可能會損壞表面。
- 請勿將本產品放在洗碗機或烘碗機中清洗。
- 塑料零件可能會隨使用情況而發生一些變色，但這不影響使用。
- 確保在每次使用後清洗本產品。

預洗

- 對於攪拌機，加入 750 mL 的普通水。在用手握住攪拌機容器的同時按下 **P2** 進行清洗，操作 3 至 10 次。
- 對於濕式和乾式碾磨機，加入 100 mL 的普通水。在用手握住碾磨機容器的同時按下 **P2** 進行清洗，操作 3 至 10 次。



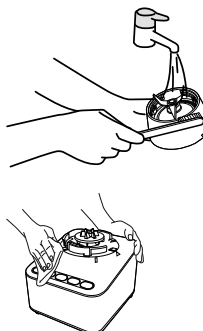
清洗

- 在清洗之前，確保取出攪拌機墊圈和碾磨機墊圈。
- 使用溫和的洗碗劑（中性）和柔軟的海綿進行清洗。清洗後徹底沖洗並擦乾。



用刷子清洗

- 在流水下用刷子清洗切削刀。請勿用手清洗切削刀。
- * 未提供刷子。



擦拭

- 使用濕布擦拭馬達機座。

存放

注意：

- 請勿將電源線纏繞在馬達機座上。
- 將攪拌機容器安裝在攪拌機容器底座上之後存放。
- 將碾磨機容器安裝在碾磨機容器底座上之後存放。

斷路器保護

當斷路器因負荷過重而自動停止馬達運轉時，請執行以下步驟：

- 1 關機以重置斷路器。
- 2 將食材減少至工作容量的一半以下和/或取出硬質食材。
- 3 恢復攪拌。如果斷路器仍在啟動，重複步驟 1 - 2。請勿重複重置斷路器。

疑難排解

在採取下表中所列的措施之前，確保關閉本產品並拔出電源插頭

問題	原因	措施
本產品無法啟動。	插頭未插入電源插座上。	將插頭插入電源插座。
即使電源已開啟，本產品也不開始攪拌。	攪拌機容器或碾磨機容器未正確安裝。	正確安裝攪拌機容器或碾磨機容器。
	裝入了過量的食材或者使用了禁止的食材。	請勿超出食材的工作容量並確保未使用禁止的食材。
	保險桿被卡住。	拆解攪拌機容器底座並按順序組裝（第 TC5 頁）。
本產品在攪拌過程中停止工作。	斷路器保護啟動。 · 裝入了過量的食材或者使用了硬質食材。	請參閱“斷路器保護”。
	使用了禁止的食材。	取出禁止的食材。
	超出了最長操作時間。	關閉本產品並參閱建議的操作時間（第 TC3 頁）。
攪拌機容器中的混合物洩漏。	攪拌機容器底座的連接鬆動。	將攪拌機容器底座緊固在攪拌機容器上。
	未正確安裝攪拌機墊圈。	正確安裝攪拌機墊圈。
	未安裝攪拌機墊圈。	安裝攪拌機墊圈。
	使用了錯誤的底座。	確保使用正確的底座。 · 將攪拌機容器底座組裝至攪拌機容器（第 TC7 頁）。 · 將碾磨機容器底座組裝至碾磨機容器（第 TC9 頁）。
	保險桿被卡住。	拆解攪拌機容器底座並按順序組裝（第 TC5 頁）。
有異常的噪音或振動。	攪拌機容器中的食材過多。	關閉本產品並減少食材。
	攪拌機容器底座的連接鬆動。	將攪拌機容器底座緊固在攪拌機容器上。
切削刀自由旋轉而不切削。	食材沾附在攪拌機容器側壁上。	關閉本產品並插入刮刀攪勻。
	液體量較少。	加入液體。

- 操作過程中可能會聽到“kiiiii”聲。此為正常狀態。

規格

功能	攪拌機	濕式和乾式礱磨機
電源	220 - 240 V ~ 50 - 60 Hz	
耗電量	430 - 490 W	
開關	○（關閉）、1、2、P1、P2	
操作時間	2 分鐘 ON 2 分鐘 OFF	1 分鐘 ON 2 分鐘 OFF
尺寸（近似值） W × L × H (mm)	188 x 210 x 415	170 × 210 × 275
重量（近似值）(kg)	3.6	2.3
工作容量（近似值）	1.5 L	乾式礱磨機：50 g （咖啡豆） 濕式礱磨機：0.2 L
切削刀	4 個不銹鋼刀片	2 個不銹鋼刀片

Memo

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