

Multifunction kitchen robot

orava

*Chef*₁

Instruction manual

EN



Chef-1

Intended use of the device

The device is intended solely for mixing, kneading, or whipping liquid, soft and semi-hard foods or for milling (fine chopping) of meat cleaned from bones, cartilages and tendons, in containers intended for preparation, to the extent determined by the technical and operational parameters and functions of the equipment, the safety and user instructions and the external influences of the operating environment.

ORAVA electrical appliances are manufactured according to the state of the art and recognized safety rules. Nevertheless, improper and unprofessional use or use contrary to the intended use may result in injury or danger to the life of the user or third party. damage to equipment and other material values

1. GENERAL SAFETY INSTRUCTIONS AND WARNINGS

- This document contains important safety instructions and warnings for safe, correct and economical operation of the electrical equipment. Its compliance helps the user avoid risks, increase reliability and product life.
- In this document, the general term product is used in text parts such as: electrical equipment - any device used for the production, conversion, transmission, distribution or use of electricity.
- From the point of view of the purpose of using electricity, the concept of electrical equipment in the strict sense of the word will include the following categories:
 - household electric appliances,
 - information and communication equipment,
 - consumer electronics,
 - lighting equipment,
 - electrical and electronic tools,
 - toys and equipment for sporting and recreational purposes,
 - medical devices (aids),
 - monitoring and control devices,
 - vending machines.

1.1 General safety instructions

- Before operating the unit, we recommend that you carefully read the instruction manual and operate the equipment in accordance with the instructions!
- The safety instructions and warnings in this manual do not cover all the possible conditions and situations that may arise when using the device. The user must understand that a factor that cannot be incorporated into any of the products is personal responsibility and caution. These factors must therefore be ensured by users serving this device.

- Failure to follow the safety instructions and warnings is forbidden by the manufacturer for any damage to health or property!
- Keep the instruction manual as close to the device as possible throughout its service life. Always keep the instruction manual together with the appliance for future use and use by new users.
- Use the appliance only for the intended purpose and in the manner specified by the manufacturer.
- The appliance is intended for home and similar indoor use without special focus.
- This appliance is intended, in addition to domestic use, for the following uses:
 - in shops, offices and other similar work environments;
 - in economic buildings;
 - in hotels, motels and other residential environments;
 - in bed and breakfast establishments.
- It is not a professional device for commercial use.
- Do not change the technical parameters and features of the device by unauthorized modification or modification of any part of the device.
- The manufacturer is not responsible for damages caused during transportation, misuse, damage or destruction of the equipment due to adverse weather conditions.

1.2 Safety of the operating environment

- Do not use the device in an industrial environment or outside environment!
- Do not expose the appliance to:
 - sources of excessive heat or open flame,
 - dripping or splashing water,
 - vibration and excessive mechanical stress,
 - insects, animals and plants,
 - aggressive and chemical substances.
- The operating environment of the device must always be in accordance with the basic characteristics set out.
- Features of the operating environment:
 1. Ambient temperature: $+5 \div +40$ ° C
 2. Humidity: $5 \div 85\%$
 3. Altitude: $\leq 2\,000$ m
 4. Occurrence of water: intermittent condensation of water or occurrence of water vapor
 5. Occurrence of foreign bodies: quantity and type of dust are insignificant
 6. Protection degree: min. IP20 (device protected from touching dangerous parts by hand and non-waterproof)
- This degree of protection is not indicated on the product and on the technical parameters in the operating instructions.

- If the protection class of the product is different from IPX0, this information is then displayed on the label of the appliance or in the technical data of the operating instructions.
- Other characteristics of the domestic operating environment (mechanical stress - vibrations and vibrations, occurrence of plant, animals, weather effects ...) are negligible in terms of effect on the correct and safe use of electrical equipment.

1.3 Electrical safety

- Before connecting the appliance to the power supply for the first time, make sure that the voltage on the appliance label corresponds to that of the household electrical outlet.
- The electric appliance is designed to power from 1 / N / PE ~ 230 V 50 Hz.
- The electrical safety of the appliance is guaranteed only if it is properly connected to the mains.
- Electrical protection class I equipment is equipped with a protection against electric shock by means of protective earthing of inanimate parts, which can become dangerous when the device is malfunctioning. Always connect such devices to properly installed mains sockets that are equipped with earthing conductors and have a properly grounded earthing conductor.

All electrical equipment is equipped with a three-wire power supply.

- Class II electrical equipment is protected against electric shock by double insulation or by enhanced insulation of hazardous live electrical parts. Device of protection class II it must not be equipped with means to connect protective earthing.

All electrical equipment is equipped with two-wire power supply.

- Class III electrical equipment is a device that is powered by a small safe voltage source (battery or accumulator) and does not present any danger to the user from electrical shock.
- In order to provide increased safety against the risk of electric shock due to the use of electrical appliances by laypersons, it is recommended to install the power supply circuit for sockets with a rated current not exceeding 20 A RCD with a rated operating current not exceeding 30 mA.

To ensure the safety and correctness of the electrical installation, consult a qualified electrician.

- Only use a power cord with a plug (mains lead) supplied with the device and compatible with a wall socket. Using another cable may result in fire or electric shock.
- Always connect an electrical appliance to an easily accessible mains socket. In the event of an operating fault, the appliance must be switched off as soon as possible and disconnected from mains supply.
- The power cord and mains plug must always be easily accessible for safe disconnection of the electrical appliance from the power supply.

- Do not pull off the power cord by pulling the cable. Disconnect the power cord by pulling the plug behind the power cord plug.
- If you use an extension cord, make sure that the total rated power of all devices connected to the extension cord does not exceed the max. current load on the extension cable.
- If you need to use an extension cord or power supply block, make sure that the extension cord or power pack is plugged into a power socket, and not to another extension cord or power supply. The extension power cord or power supply block must be designed for grounded electrical plugs and connected to a properly grounded electrical socket.
- The power plug of the appliance must be compatible with the mains socket. Never use any adapters or modify the socket in any other way. Do not use inappropriate or damaged drawers!
- To avoid electrical shock, plug the power cables into properly grounded electrical sockets. If the device is equipped with a 3-pole plug, do not use adapters that do not have a grounding element or remove the grounding element from the plug or adapter.
- Do not bend, crush or otherwise expose the power cord of the appliance to mechanical stress or external heat sources. Damage to the power cord may result in electric shock.
- When the power cord is damaged, disconnect the appliance from the mains and do not use it again.
- If the power cord is damaged, it must be replaced by the manufacturer, its service department or a similarly qualified person to avoid the risk of electric shock.
- Regularly check and maintain the electrical appliance as well as the power cord and power socket. Disconnect the power plug regularly and clean it if necessary. Pollution by dust or other substances may cause disruption of the insulating state and consequently fire.
- Do not expose the appliance to water or moisture. The ingress of water into the appliance increases the risk of electric shock.
If the power cord is wet or the water has penetrated the water, disconnect it immediately from the mains. If the appliance is plugged into a mains socket and if possible, turn off the power circuit before attempting
unplug the power. If you are pulling wet wires from a live power source, be very careful.
- If the electrical equipment is installed (connecting) the protective covers are dismantled, the electrical parts must not be accessible to the user when the installation is finished.

1.4 Safety of persons

- This appliance is intended for use and operation by persons without electrotechnical qualification - lay people, according to the instructions specified by the manufacturer.
- Device operation includes activities such as switching on and off, user manipulation and setting of operating parameters, visual or auditory inspection of the equipment, and user cleaning and maintenance.
- This appliance can be used by children under the age of 8 and persons with reduced physical, sensory or mental capabilities or lack of experience or knowledge when supervised or instructed to use the appliance safely and understand the dangers involved.
- Children may not play with the appliance.
- Cleaning and maintenance for users may not be performed by children unattended.
- Always keep the appliance out of reach of children during use and operation. Be sure to download the appliance even for a freely accessible power cord.
- Always be careful when operating the electric appliance! Do not use an electric appliance if you are overly tired, under the influence of medication or narcotic drugs that reduce attention and focus.
- Inattention during operation may result in serious injury.

1.5 Cleaning, maintenance and repairs

- Observe the normal user cleaning and maintenance of the appliance in the recommended way. Do not use solvents or harsh cleaners for cleaning. Pollution and visible stains from finger contact, respectively. The hands can be cleaned using detergent detergents specially designed to clean household appliances.
- If you do not use the appliance, clean it or disconnect the appliance from the power supply when the appliance is faulty.
- Electrical appliances that are cleaned after use and are not intended to be completely or partly immersed in water or other liquid, protect against the effects of dripping and / or splashing water and before immersion.
- Electric household appliances, like all other technical devices, are subject to the surrounding environment and natural wear. Since the legal framework of regular maintenance is not laid down for lay-in electrical household appliances, the manufacturer recommends that the user have the appliance checked and cleaned at least once a year by a specialist workshop.
- By doing so, it is possible to achieve safety, operational reliability and increased service life.
- Do not disassemble the electric appliance! The appliance works with a dangerous voltage. For this reason, always switch off the appliance and disconnect it from the mains supply during user maintenance. In the event of a fault, please have the repair serviced by an authorized service center.
- Before calling a service:
 1. Verify that you are unable to remedy the malfunction yourself according to the procedure described in the chapter „Remedy of operating faults“.
 2. Turn the appliance off and on to make sure the fault reappears.
 3. If the malfunction of the appliance still persists after these operations, call the nearest specialist service center.
- Never repair the electric appliance yourself!
- Unauthorized, unqualified and improper use of an electric appliance may result in electric shock or other serious injury.
- Only carry out the warranty or post-warranty repair of an electrical appliance to an authorized qualified person ^(*).

^(*) Competent qualified expert: the sales department of the manufacturer or importer or the person qualified and authorized to carry out this type of activity with the ability to avoid all risks.

2. Special safety instructions.

Read carefully!

- The electrical equipment is designed and manufactured in such a way as to enable safe operation and use by persons without professional qualifications. Despite all the precautions that have been taken by the manufacturer for safe use, operation and use carry some residual risks and associated hazards.
- The following symbols and their meanings have been used on the device and in the accompanying documentation to warn of potential hazards:



This symbol warns users that the device is working with hazardous electrical voltage. Do not remove the protective covers on the device.

Failure to follow the safety instructions for use and operation of the device may result in:

Risk of electric shock! Risk of serious injury or death!



This symbol warns users that there is a risk that if they do not follow the safety instructions when using or operating the equipment:

Risk of serious injury or death! Risk of equipment damage or other property damage!



This symbol warns users that there is a risk that if they do not follow the safety instructions when using or operating the equipment:

Risk of cutting or puncture fingers!



This symbol indicates that the product is made of double insulation between hazardous live parts (power supply dangerous parts) and parts that are accessible in normal use. Use only identical replacement parts for repair.

Transportation/Transfer

- For transport and use, take care when moving the trolley to prevent the device from tipping over.
Do not transport the equipment until after thorough inspection of the area and the route, which must be free of obstacles.
Never carry the device while it is in operation. Do not carry the device while it is connected to a power outlet.

Warning!

- Some surfaces may become hot during operation. Do not touch heated surfaces!
There is a risk of serious injury!
There is a risk of damage to the equipment!

Expand/Packaging

- Unpack the equipment and accessories before putting them into service and remove any parts of the packaging materials and labels. Store packaging materials in a safe place, especially out of the reach of children and incapacitated persons or dispose of them safely.
There is a risk of serious injury!
Risk of suffocation!

Inspection/Commissioning

- This equipment is for food preparation. Therefore, before putting it into operation, thoroughly clean all parts of the unit according to the instructions in the „Commissioning“ section. „Cleaning and maintenance“.
Never clean the device (its drive unit with electrical parts and controls) and the power cord with a plug (under running water), which could cause liquid to flow into the machine.
Only clean these parts with a damp cloth and wipe dry or allow to dry. Clean the machine only when it is turned off and unplugged from the mains.
- We recommend that you perform both initial and follow-up periodic inspections of the equipment.
Never use the appliance if it is incomplete, damaged, or any part of it has been damaged during transport or use.
Do not use non-original and incomplete equipment and accessories.
There is a risk of serious injury!
There is a risk of electric shock!

Location/Installation

- Only place the appliance on flat, firm and stable mats - kitchen worktops and furniture parts suitable for kitchen appliances.
Always make sure that the place you want to place the equipment has sufficient space, mechanical strength and appropriate lighting.

Warning!

Do not expose the device to:

- direct sunlight, sources and equipment producing heat,
- vibration and mechanical stress
- excessive dust,
- water and excess moisture,
- insect,
- an aggressive outdoor environment.

Do not use or place the device:

- on unstable tables or parts of furniture
- uneven and dirty surface
- on the tight edge of tables or furniture parts
- near containers with water or other liquids.
- Do not cover the device partially. Do not place any objects on the device. Do not insert or allow foreign bodies to enter the enclosure openings.

Do not cover the air vents openings. Air ventilation ensures reliable and safe operation of the device.

There is a risk of electric shock!

There is a risk of fire!

Warning!

- Place the machine in a place where children cannot reach it freely.
- Keep children away from the machine. The device may fall over children and cause serious injury.
- Mechanical damage (breakage or breakage of parts and covers) of the machine can cause serious injury.

There is a risk of serious injury!

There is a risk of damage to the equipment or other material damage!

- Do not place or use the equipment near containers containing water. If the device falls into the water, do not remove it! First, unplug the power cord from the wall outlet and then remove it from the water. In such cases, take the equipment to a specialist garage to check that it is safe and functioning properly.

There is a risk of electric shock!

There is a risk of electric short circuit!

Operation/Supervision

Warning!

- This equipment must only be used with original parts and accessories.
- Before using the equipment, always make sure that the equipment is properly assembled and none of its parts are damaged. Do not use improperly assembled and damaged equipment.
- The device can be supplied with accessories (eg, a whisk beater attachment, a rotary knife chopper and a lid) that is adapted to be assembled with the mixer drive unit. In this case, always:
- Use the appliance only with the lid/container cover properly attached.
- Fill the container (priming with the uncovered container) only when the appliance is switched off.
- Always switch off and unplug the power cord from the wall outlet before replacing accessories or accessible parts of the machine, before installing and removing and before cleaning and maintenance.

There is a risk of serious injury!

- Always keep the device under supervision during use and operation!

- This equipment is not intended to be operated by a programmer, an external timer or remote control, as there is a risk of fire if the equipment is covered or improperly located.
- If you leave the unit unattended, always unplug it from the wall outlet.
- Before each connection of the equipment to the mains, make sure that the control knob (main switch) is in the „0“ (off) position.
- Do not turn the device on or off by plugging in or unplugging the power cord from the wall outlet.
- Always connect the machine to a power outlet in normal use, and then turn on the main power switch.
- After use, turn off the main power switch and then unplug the power cord.
- Do not use the machine if the main power switch does not work.
- The unit is at dangerous voltage when AC power is connected. There is a risk of serious injury!
- The machine includes rotating sharp-edged parts - rotating blades.

Warning!

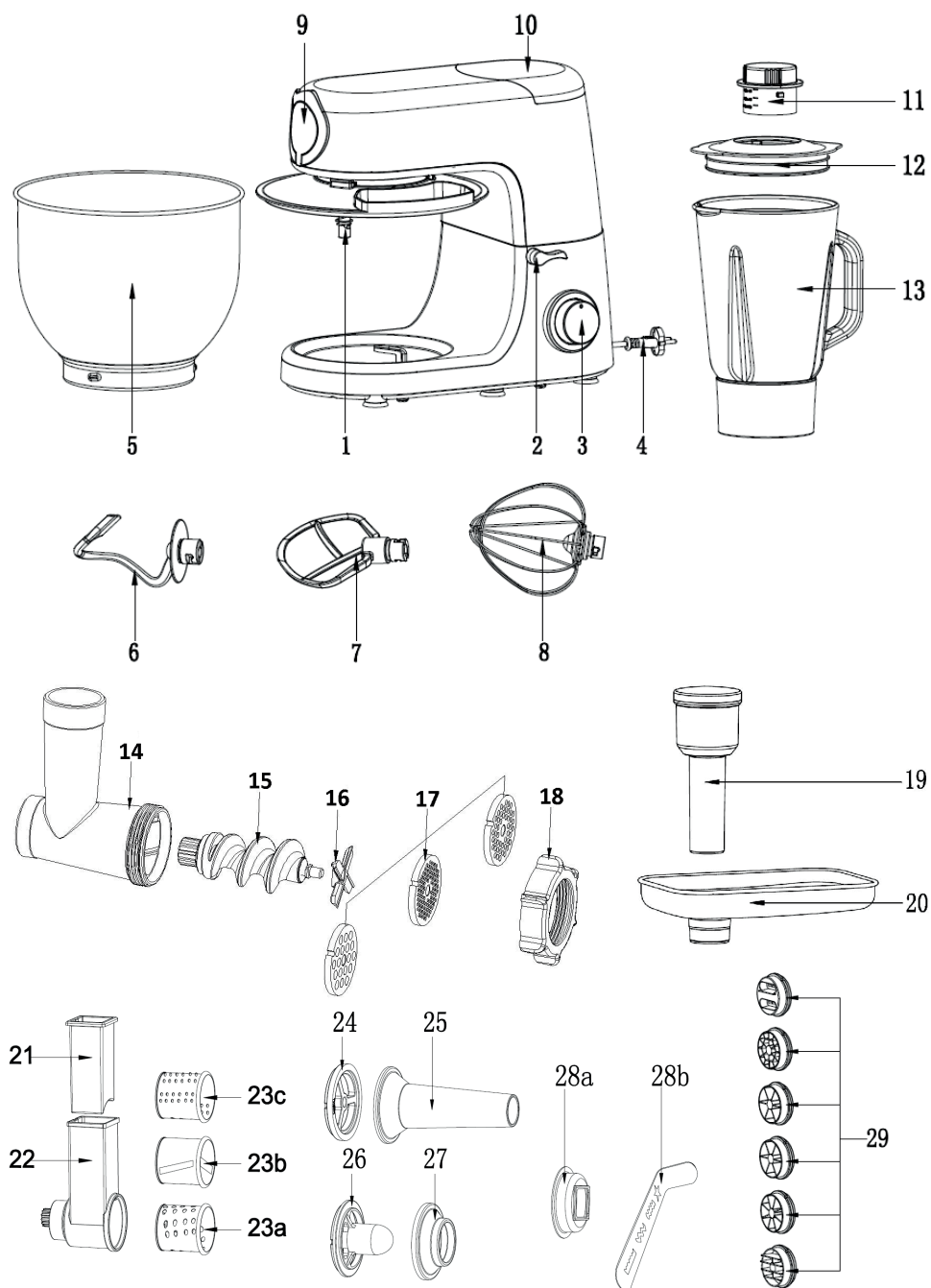
- Do not slide your fingers or insert other objects into the work area - the inside of the container and the rotating parts - while the machine is operating.
- If you need to work in the work area (clean the rotating parts from the caught food) - but only when the machine is turned off, unplugged and the rotating parts have come to a complete stop, use only the specified device accessories or a suitable object, eg. plastic knife, plastic cup / spatula. Do not use metal objects.

Caution!

- Do not store the machine with the cord wrapped around its body. Put the power cord in the way it was folded in its original packaging from the manufacturer.
- Never overload the equipment beyond the limits specified in the technical data!
- Do not turn on the appliance unless the container is filled with sufficient liquid/food.
- Do not exceed the maximum content/ volume of food that is indicated on the containers or recommended in the food processing information in this manual.
- When using the mixer directly in the cooking pot, first place the container out of the cooking zone. Do not process food above 80 ° C with a mixer in a stainless steel mixer rod and 60 ° C mixer in a plastic mixer rod.
- Before mixing deep-frozen foods, allow the food to melt to a temperature at which food can be divided into smaller (recommended) parts. Do not process excessive pieces of deep-frozen food.
- Always divide the operation mode (continuous operation/ peration time and pause time) into the recommended work intervals and follow the instructions.
- If you notice any abnormality (vibration, noise, odor, smoke, etc.) while using your device, turn off the power and unplug it immediately. Have the device checked by a specialist garage.
There is a risk of serious injury!
- There is a risk of damage to the equipment or other material damage!
- Only install and remove the unit and its parts when the unit is turned off and unplugged from the wall outlet.
There is a risk of serious injury!
- Always clean the equipment and accessories immediately after use and remove any food residues.
- If any safety part/component (mechanical, electrical electronic) is part of the equipment, never disassemble this part/component! If the safety part/component is damaged or not working, do not use the device!
- Do not use safety parts/components to switch on/off the device.
- Never use the device at high speed for more than 1 minute without a break. For mixing, work intervals of approximately 1 minute are also recommended.
- Never underestimate possible hazards and be careful!

Description of parts

Assemble accessories and mount on motor unit



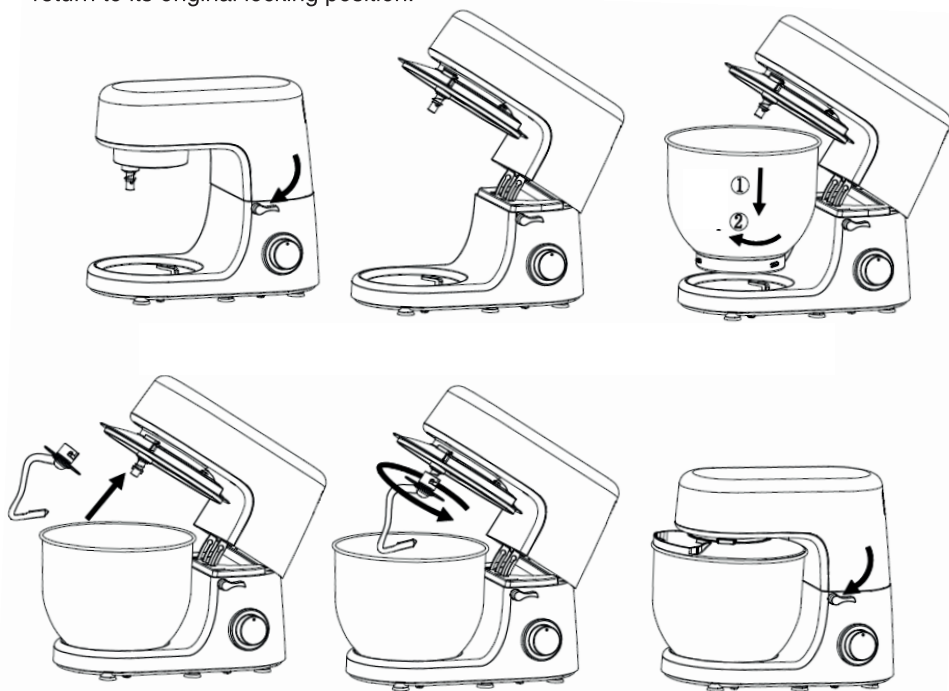
- 1.** Drive shaft
- 2.** Lever for folding up
- 3.** Speed control (6 degrees) and pulse mode
- 4.** Mains cord
- 5.** 7 (max.) liter robot bowl
- 6.** Mixing hook
- 7.** Kneading attachment
- 8.** Whipping attachment
- 9.** Front cover
- 10.** Top cover
- 11.** Blender canister lid (measuring cup)
- 12.** Blender container cover
- 13.** Mixer container 1.5 l
- 14.** Spiral cavity with neck
- 15.** Spiral
- 16.** Knife
- 17.** Fine/Ride/Coarse Grinding Discs
(3, 5 and 7 mm holes)
- 18.** External lock nut
- 19.** Pressure roller of the meat grinder
- 20.** Funnel (hopper)
- 21.** Pusher
- 22.** Grater body with neck
- 23a.** Grinding Roller - Coarse
- 23b.** Slicing Roller - Slicing
- 23c.** Grating roller – Grating finely
- 24.** Sausage / dessert disc
- 25.** Sausage filling tube
- 26.** Kebbe disc (hollow sausage)
- 27.** Kebbe outer disc
- 28a.** Dessert disc
- 28b.** Template for shaping dough for desserts
- 29.** Pasta discs

Assembling a kneading/whisking robot

Use only attachment no. 6 and no. 7 and select position 1, 2 or 3 for the speed speed. Never use higher speeds in positions 4, 5 and 6.

Follow these steps to assemble the food processing equipment such as kneading, kneading, whipping, and the like.


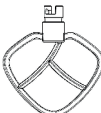

1. Place the robot on a dry, level and solid surface. Do not plug the power cord into an electrical outlet before completely assembling the device!
2. Move the lever (2) down and open the top of the robot as far as it will go. The position is locked automatically by returning the lever to its original position.
3. Push the plastic cover with the drive shaft (1) onto the robot head as far as it will go so that it can be locked by turning it to the left.
The hopper opening will point towards you.
4. Place the container (robot bowl) (5) on the base at the specified location and lock it by turning it to the left.
5. Insert the desired extension (6, 7, 8) into the top of the robot and secure the extension that rotates to the right.
6. Put only the appropriate amount of food at the same time (dough, broken eggs, etc.) into the bowl. Cut larger pieces of food into about 2.5 cm cubes before processing.
Do not overfill the container (max. Capacity 2 kg)!
7. If the attachment is correctly fitted and all necessary raw materials are already present in the bowl, by releasing the lever (2) downwards and simultaneously pressing the upper part of the hands, it will move into the working tilted position and the lever will return to its original locking position.



8. Plug the power cord into an electrical outlet.
Turn on the machine with the speed control (3) and select the desired engine speed from 1 to 6.
9. If you add liquid to the bowl during food processing, pour it slowly. Note: The maximum volume of liquid added must not exceed max. container capacity.
10. If you need pulse operation (rotating at short intervals), turn the knob (3) to P (pulse mode). The controller should be held in this position for the desired pulse interval. When you release the controller(3), it automatically returns to "0".
11. When you have finished working, turn the knob (3) back to "0".
12. Disconnect the power cord from the electrical outlet. Release the lock lever (2) by sliding it down, grasp the bottom of the robot firmly, and lift the top with the other hand.
13. Remove the bowl from the base. Wipe the food from the bowl and knives with a rubber spatula.

Capacity limitations

Do not exceed the maximum weight of 2.0 kg of the mixture!

Handle	Picture	Controller Position	Time (Min.)	Max. weight	Comments
Dough hook		1 - 3	3	1,000 g of flour 0.5 l of water	heavy dough (eg bread, pastry) kneading
Hmetač		2 - 4	3	660 g of flour 0,8 l of water	medium dough
Šľahač		5 - 6	3	3 egg whites (minimum)	light mixtures (eg cream, egg white)

Mixer assembly

The mixer can be used for gentle mixing. You can use it to prepare soups, sauces, milkshakes, baby food, vegetables, fruit, puree, etc.

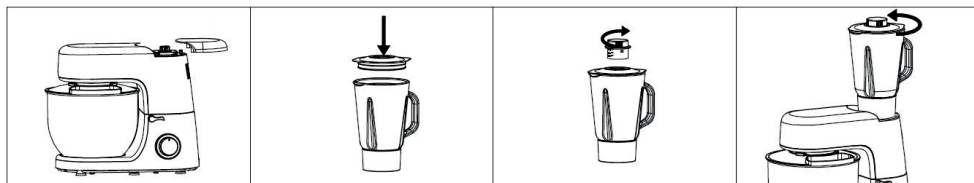
Important warnings:

- Do not plug the power cord into a power outlet until properly assembled and set up the blender jar.
- Unplug the appliance before removing the blender jar from the appliance.
- Do not fill the blender jar with ingredients that are warmer than 80 ° C.
- To prevent spillage, do not place more than 1.5 liters of liquid in the blender jar.
- Never fold the container cover while the blender is running.
- Always fit the container cover before installing the blender jar on the machine or removing the blender jar from the machine.
- Do not use the mixer continuously for more than 3 minutes.

1. Place the robot on a dry, level and solid surface.
Do not plug the power cord into an electrical outlet before completely assembling the device!
2. Remove the blender top cover (10) by pulling it out.
3. Lower (if not folded) the top of the robot to the bottom (base) so that it clicks and the lever is in the horizontal locking position.
4. Assemble the blender container (13). Assemble its base, mixing knives, seal and container itself (only when the mixer is unfolded).
5. Place the assembled blender jug with mixing blades on the motor base as far as it will go and turn it to the left to lock it. If the container is not properly installed, the blender will not start when turned on.
6. Place the food you are going to mix in the container and place the two-element cover (12 and 11) on the container. Place the cover on the blender jar and place the lid of the cover (measuring cup) in the cover.
7. The blender is ready for use.

Warning: Follow the procedure below. Otherwise the blender will not work!

8. Plug the power cord into an electrical outlet.
9. Set the speed control (power) (3) to one of the positions for the desired power (it is recommended to mix at the highest power in position 6).
For continuous mixing, set the switch to one of the power positions.
To manually mix (rotate), rotate the switch to **P (pulse mode)** and hold it in this position for the necessary time.
10. When you have finished working, turn the knob (3) back to "0".
11. Disconnect the power cord from the electrical outlet.
12. Hold the handle by the handle and unlock it by turning it to the right and then remove it from the base. Wipe the food from the container and the blades with a rubber spatula.



Tips for maximum effective mixing

Before placing in the container, you must cut the hard fruit and vegetables into pieces of about 1 cm. Even softer foods should be cut into smaller pieces before mixing. This will increase the mixing efficiency. If you are preparing a multi-ingredient meal requiring mixing of the ingredients at different speeds, mix the individual ingredients separately.

- To cut fruit/vegetables, place the fruit/vegetables in the container in approximately 2 cups. Mix continuously or switch the switch to P until you reach the desired consistency.
- To mix fruit/vegetables, add about 1 cup of liquid to the fruit/vegetables. Add about 1/2 cup of liquid per cup of fruit/vegetable to the soft fruit/vegetable.
- Avoid premixing. Mix for a few seconds, not minutes. Premixing produces a slurry.
- Do not overfill the mixing bowl. Fill a maximum of 5 cups into the container.
- Fill the container first with liquid until it is solid (unless otherwise prescribed by the recipe).
- To add food or ice to the container while mixing, open the lid of the two-piece cover and add food through the opening.
- When mixing drinks, you can put all the ingredients in the container at the same time.
- When mixing solid foods, cut the food into small pieces (about 1 cm) and add it through the opening in the cover.
- While mixing, add ice in one cube. You can add another cube after blending. Gently hold the container by hand when mixing.
- Mix ice only when there is liquid in the container. Use two cups of water.
- If mixing stops during operation, turn off the appliance, remove and clean the container.

Warning: Never mix with open container cover!

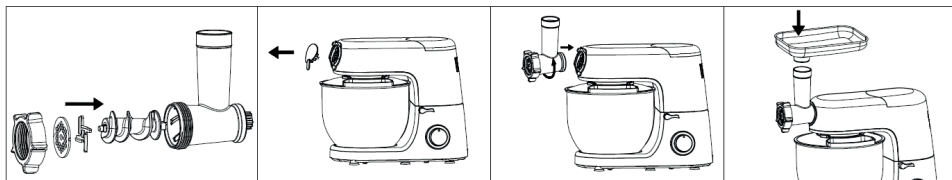
Preparation times and speed settings:

Ingredient	Speed	Mixing time
Baby food, sauces	optional	aprox. 45 s
Mixed drinks	optional	aprox. 30 s
Fruit, vegetables	optional	aprox. 45 s
Cheeses	optional	aprox. 30 s

The processing time of the ingredients depends on how thoroughly you want to mix the food.

Assembling a meat grinder

1. Place the robot on a dry, level and solid surface. Do not plug the power cord into an electrical outlet before completely assembling the device!
2. Fit the blender top drive cover (10) until it locks into place.
3. Lower (if not folded) the top of the robot to the bottom (base) so that it clicks and the lever is in the horizontal locking position.
4. Place the spiral (15), knife (16), and the desired disc (17) into the spiral cavity (14) according to the desired grinding thickness.
Follow the order: first insert the spiral, then the knife and finally the disc. The cutting edges of the knife must always face the disc with holes.
5. Screw the outer locking nut (18) all the way in and then loosen it about 1/4 turn to loosen the spiral.
6. Remove the front cover, press the lock button and slide the assembled spiral cavity with the neck into the hole until it stops, then rotate it to the left to secure it.
Thus, the spiral cavity is in the secured working position.
7. Finally, place a funnel (hopper) (20) on the filling part of the spiral cavity.



8. For grinding, push the meat into the funnel with a pressure roller (19).
9. The grinder is ready for use.
Warning: Follow the procedure below.
Otherwise, the grinder will not work!
10. Plug the power cord into an electrical outlet.
11. Turn the machine with the speed control (3) and set it to position 6.
12. Insert the middle pieces of meat (or vegetables, etc.) into the funnel and push them in with the push roller.
13. When you have finished working, turn the knob (3) back to "0".
14. Disconnect the power cord from the electrical outlet.
15. Unscrew the outer locking nut and remove the spiral, knife, disc from the spiral cavity.
16. Remove the funnel and the pressure cylinder from the filling part of the spiral cavity.
17. Turn the spiral cavity to the right to release it and pull it out of the device. Attach the front cover to the front of the machine.

Notifications:

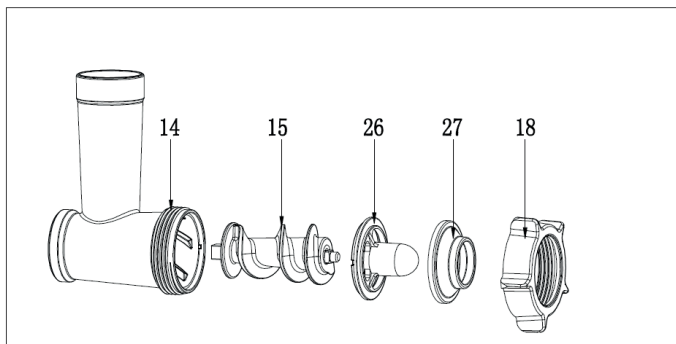
- Never push food with your fingers. There is a risk of injury! Use a push roller.
- Excessive filling will not speed the milling process. There is a risk of overheating.
- Do not use the appliance continuously for a long time (max. Approx. 4 minutes). It may overheat.
- The device is equipped with a thermal fuse that blocks the engine from running when overheated. In this case, further use will be possible in about 60 minutes. If longer operation is required, stop using the device, always allow the engine to cool for about 30 minutes and then continue working.
- Allow frozen food to defrost properly before grinding. Cut the meat into 2.5 cm wide strips.
- Use a push roller to gently push food, just one piece at a time.
Do not press hard - you may damage the grinder.

Preparation of kebbe (hollow sausages)

Kebbe is a traditional Middle Eastern dish: croquettes of frozen or fresh lamb and wheat bulgur, which are hollow and with minced meat stuffing.

Assembly of kebbe preparation equipment

- 1 Unscrew the outer screw and insert the spiral (15), the kebbe disc (26) and the outer kebbe disc (27) (plastic) into the spiral cavity (14).
Follow the order: first insert the spiral, then the kebbe discs.
- 2 Replace the outer screw (18) as far as it will go and then loosen it approximately 1/4 turn to free the spiral rotation.
- 3 Finally, attach the funnel to the filling part of the spiral cavity.



Preparation of kebbe

- 1 Place the robot on a flat and solid surface (table, sink) and place a suitably sized container under the portion of the grinder outlet.
- 2 Switch on the machine with the speed control (power) (3) and set it to the appropriate power setting.
- 3 Place the prepared mixture in the funnel and push it in using the pressure roller.

Kebbe recipe

Outer layer

500 g fat-free lamb or lamb cut into strips
500 g wheat bulgur, washed and drained
1 small onion, finely chopped

Important

Use wheat bulgur immediately after draining. If left to dry, it may increase the load on the meat grinder, which could cause damage to the appliance.

- 1 Using a fine disc, alternate between a batch of meat and wheat.
- 2 Mix. Then mix two more times.
- 3 Stir the onions into the mixture.
- 4 Using the kebbe attachment, push it through.

Stuffing

400 g of lamb cut into strips
15 ml (1 lb) of oil
2 medium sized onions, finely chopped
5-10 ml (1-2 teasp.) ground pepper
15 ml (1 halfsp.) Plain flour
salt and black pepper

- 1 Use a fine disc to grind the lamb.
- 2 Fry the onions until golden brown. Add lamb.
- 3 Add the remaining ingredients and cook for 1-2 minutes.
- 4 Remove any excess fat and allow to cool.

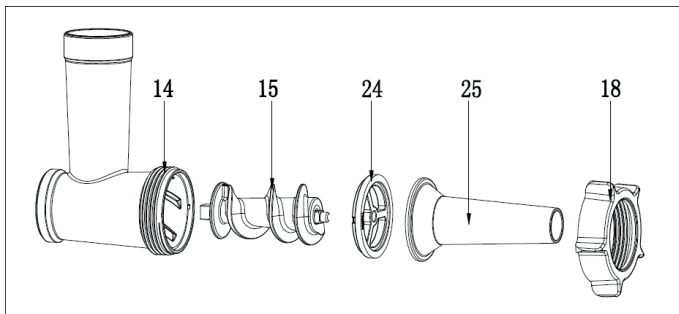
Finishing

- 1 Using the kebbe attachment, press the mixture onto the dough.
- 2 Cut it to a length of 8 cm.
- 3 Close the tube by pressing one end of the tube.
Press a little stuffing (not too much) into the other end, then close it.
- 4 Fry in hot (190 °) oil for about 6 minutes or until golden brown.

Production/filling of sausages

Assembly of sausage filling equipment

- 1 Unscrew the outer screw and insert the coil (15), the sausage filling disc (24) and finally the sausage filling tube (25) into the coil cavity (14).
Follow the order: first insert the spiral, disc and finally the sausage filling tube.
- 2 Replace the outer screw (18) as far as it will go and then loosen it approximately 1/4 turn to free the spiral rotation.
- 3 Finally, place the funnel (hopper) on the filling part of the spiral cavity.



Filling sausages

- 1 Place the robot on a flat and firm surface (table, sink) and insert the intestine or artificial substitute at the end of the sausage filling tube.
- 2 Switch on the machine with the speed control (power) (3) and set it to the appropriate power setting.
- 3 Place the ready-made sausage mixture in the funnel and push it in using the pressure roller. Hold the casing by hand to ensure that the filling is even according to your requirements.

Recipe for preparation of pork sausages

2.5 kg pork belly

2.5 kg pork shoulder

5 cloves of garlic

- ground black pepper

- salt

- ground red pepper

- ground cumin

- pork intestines

- 1 Grind pork belly and shoulders on large holes.
- 2 Add squeezed garlic, pepper, salt, cumin, ground pepper (according to your taste)
- 3 Prepare the intestines (rinse with cold water).
- 4 Put the sausage filling tube (16) on the robot. Put the intestine on the tube and fill.
- 5 Turn the filled intestine about four times every 15 - 20 cm. One way and also reverse way.
- 6 After filling, allow to dry for at least two days
- 7 Smoke or bake the sausages.

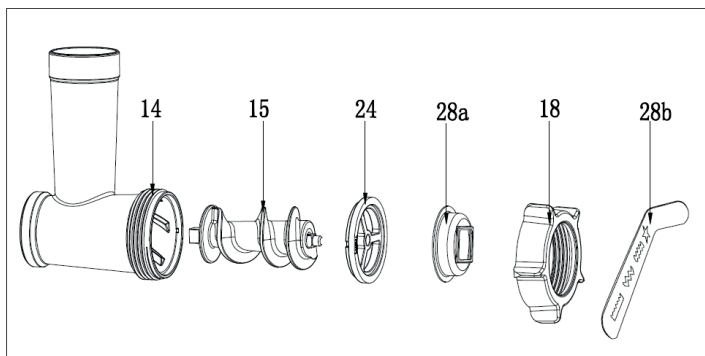
De-assembling accessories

- 1 Unscrew the outer screw and remove the coil, knife, insert disc (or sausage tube or kebbe discs) from the spiral cavity.
- 2 Remove the funnel and pressure roller from the filling section of the spiral cavity.

Preparation of sweets

Assembling confectionery equipment

- 1 Unscrew the outer screw and insert the spiral (15), the sausage / dessert disc (24) and the outer dessert disc (28a) (plastic) into the spiral cavity (14). Follow the order: insert the spiral first, then the dessert discs.
- 2 Replace the outer screw (18) as far as it will go and then loosen it approximately 1/4 turn to free the spiral rotation.
- 3 Finally, attach the funnel to the filling part of the spiral cavity.



Preparation of desserts

- 1 Switch on the machine with the speed control (power) (3) and set it to the appropriate power setting.
- 3 Place the prepared pieces of dough into the funnel and place the dough exit part with the dough forming template with the desired cut-out so that the dessert has the desired shape.
Press the dough in with the pressure roller.

Recipe for confectionery/desserts

500 g plain flour

200 g sugar powder

350 g butter

2 pcs yolk

vanilla

sugar

cinnamon

cocoa

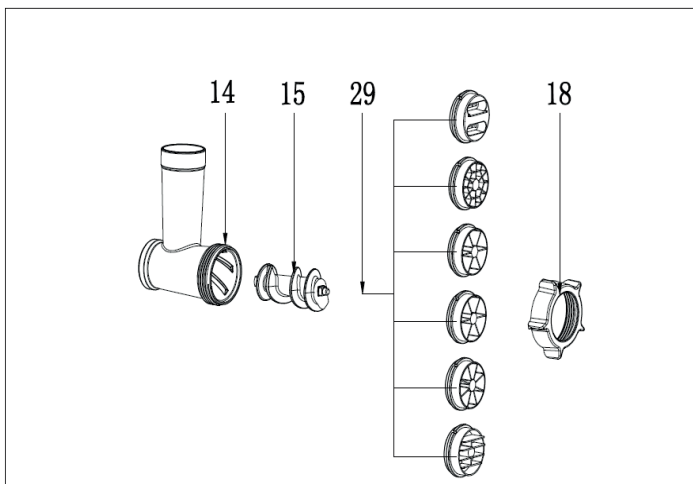
nuts

Prepare dough from the ingredients. If the dough seems too sticky, we usually add some flour to it. Wrap in foil and leave to rest in the refrigerator (at least 1 hour). Then roll the dough slightly and cut into smaller strips, which we put into the filling neck of the grinder.

Preparation of pasta

Assembly of pasta preparation equipment

- 1 Unscrew the outer screw and insert the spiral (14) and one of the pasta discs (29) into the spiral cavity (15).
Follow this sequence: insert a spiral first, then one of the pasta discs.
- 2 Screw the outer screw (18) back completely as far as it will go and then loosen it by approx. 1/4 turn to allow the spiral to rotate freely.
- 3 Finally, place the funnel on the filling part of the spiral cavity.



Preparation of pasta

- 1 Place the robot on a flat and solid surface (table, sink) and place the pasta under outlet part, e.g. tray.
- 2 Use the speed (power) control (3) to switch on the appliance and set it to the appropriate power.
- 3 Put the prepared dough pieces into the funnel. Push the dough to the bottom using a pressure roller.

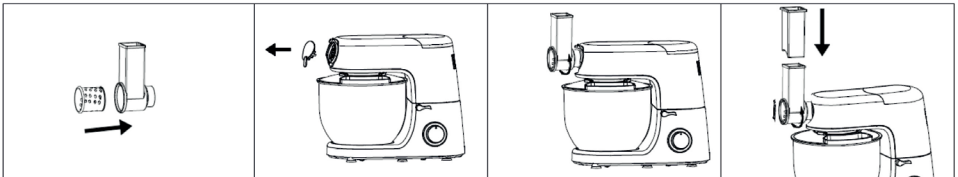
Recipe for preparing pasta

300 g plain flour
200 g semolina flour
7 eggs
salt

We will prepare the dough from the mentioned ingredients. If the dough seems too sticky, we usually add a little more flour. Wrap in foil and leave to rest in the refrigerator (at least 2 hours). Then roll the dough slightly and cut it into smaller strips, which we will insert into the filling neck of the grinder.

Assemble the grater/slicer

1. Place the robot on a dry, level and firm surface. Do not connect the power cord to the power outlet before completely assembling the device!
2. Insert the top cover of the blender drive (10) until it locks into place.
3. Lower (if not folded) the top of the robot onto the bottom (base) until it clicks and the lever is in the horizontal locking position.
4. Insert the desired grating or slicing roller (23a, 23b or 23c) into the neck grinder body (22).
5. Remove the front cover, press the lock button, and slide the assembled grater body with the neck into the hole as far as it will go, then rotate it to the left to lock it.
This is the grater body with the neck in the locked working position.



6. When grating/slicing, push the vegetables (grated/sliced food) into the filler neck with the grater push element (21).
7. The grater is ready for use.
Note: Follow the procedure.
Otherwise the grater will not work!
8. Plug the power cord into an electrical outlet.
9. Turn the machine's power switch (3) on and set it to the 3 to 5 position as required.
10. Cut potatoes or other vegetables into pieces suitable for grating. You can replace the grating or slicing roller as required.
Place the pieces of vegetables in the throat and push them in using the grater push element.
11. When you have finished working, turn the control (3) back to "0".
12. Unplug the power cord from the electrical outlet.
13. Remove the pusher and the cylinder inserted from the filler neck of the grater body.
14. Rotate the grater body to the right to release it and pull it out of the machine. Attach the front cover to the front of the machine.

Notifications:

- Never push food in with your fingers. Risk of injury! Use the pushing element.
- Overfilling does not accelerate the grating/slicing process. The device may overheat.
- Do not use the device for a long time (max. approx. 4 minutes). It may overheat.
- The device is equipped with a thermal fuse which prevents the motor from overheating. In this case, it will not be possible to continue using it for about 60 minutes. In the event of prolonged operation, stop using the machine, allow the engine to cool for about 30 minutes and then continue working.
- Defrost frozen food properly before grating. Cut the vegetables into suitable pieces.
- Gently push the food through the pusher at a time. Do not press hard - you may damage the grater.

Tips for slicing, grating

- Select the roller according to the type of preparation and type of food.
- Press food gently when processing.
- Pre-cut the food into smaller pieces according to the feed neck.
- If you need to cut large quantities of food, cut it in smaller portions, approximately 1200 ml .

Shredding

Cut all the food into smaller pieces (approx. 2 cm) first and process after approx. 1 cup. Process until required grain size.

Cut the food into smaller equal pieces first and place them in the neck. Some types of cheese such as mozzarella or cheddar must be dried first.

Recommended foods: Hard cheeses, hard vegetables (cauliflower, onion, potatoes, cabbage, tusk), chocolate.

Grating crumbs

First cut the food into smaller pieces (approx. 2.5 cm), add to the throat and process to the desired grain size.

Recommended foods: Bread, crackers, biscuits, old bread and rolls.

Slicing

Cut the food into smaller equal pieces first and place them in the neck. Press them with the cover. Use a cone for thin or thick slices as needed.

Recommended foods: Poultry, vegetables (cabbage, beets, carrots, cucumber, potatoes, aubergine), fruits (apples, pears, pineapples, bananas, melon, etc.)

Tips for various functions

Kneading

Assemble the mixer. Use a robot container and kneading knives.

Processed food

flour dough / soft cheese
egg

Amount per dose

max. 300 g
max. 5 pcs

Notes (kneading):

- Kneading knives must be in the bowl before the food is loaded.
- Standard kneading interval: 30 - 180 s

Preparation of creamy dishes

Assemble the mixing device. Use a blender container.

Processed food

eggs
soft cheese

Amount per dose

2 - 5 pcs (time: 30 ~ 70 s)
125 - 350 ml (time: 20 s)

Notes (mixing):

- The blender can be used to mix cheese and eggs and to quickly make mayonnaise or puddings.
- Do not use the blender to knead the dough.

Overview of food treatment and recommended foods

Blending

Put all the food together in the bowl and mix. Use the position of the **P** switch as required.
Recommended foods: sauces, salad dressings, soups, spreads

Full Blending - Blender

Cut the food first into smaller pieces (approx. 2 cm) and mix. Use the position of the **P** switch as required. Remove the food from the bowl with a spatula.

Recommended foods: cooked meat, raw and cooked fish and poultry, fruit and vegetables, peanut butter, baby food

Kneading - kneading hook

Place the food in a bowl (1 cup). Process for a few seconds. Add fluid as needed.
Do not extend processing.

Recommended foods: cakes, pizza and pastry, stuffings

Cleaning and maintenance

Robot

Wash the bowl, cover, discs, knives, shaft, push element and squeegee in warm water with detergent, wipe them and dry them carefully. Do not leave parts wet.

Do not use solvents or abrasive cleaners to clean any elements. Wash parts immediately after use to avoid food residues.

Wash the hook and knives with a dish brush. Do not submerge them under the water, they may be sharp. Do not wash parts of the machine in a dishwasher.

Never soak the base or motor in water or other liquids! Wipe the motor base and power cord with a dry cloth. The engine is lubricated with durable grease. No lubrication required.

Never store attachments with covers attached. Pressure is applied when the cover is attached. The cover also prevents odor from the containers and thorough drying.

Attention: Some parts are very sharp. Handle them carefully. Keep them out of the reach of children.

Blender

When mixing is complete, unplug the appliance. Remove food residue from container. Fill the container with water and detergent solution and close the container with the cover. Plug in the appliance and mix it to the highest power.

If necessary, repeat the procedure.

Do not wash parts of the machine in a dishwasher or in boiling water. The bearing on the mixing knives is greased with durable grease. However, this is gradually removed in boiling water. Consequently, the bearing life can be shortened.

Never immerse the base or motor in water or other liquids!

Wipe the motor base and power cord with a dry cloth. Do not use solvents or abrasive cleaners to clean any elements.

Meat grinder

Use only a slightly damp cloth to clean the device itself. Do not use any solvents or abrasive cleaners.

Wash parts in warm water with detergent, wipe them and dry them carefully. Do not leave parts wet.

Do not use solvents or abrasive cleaners to clean any elements. Wash discs, knife, spiral, funnel and spiral cavity immediately after use to avoid food residues (meat, vegetables).

Do not wash parts of the machine in a dishwasher

Technical specifications

Power supply:	220 - 240 V~ 50/60 Hz
Power:	1 400 W
Protection class:	II (protection against electric shock is ensured by double insulation)
Robot bowl capacity:	7 l max.
Blender container capacity:	1,5 l
Dimensions (W x H x D):	37 x 33,6 x 19,5 cm (without accessories)
Weight:	4,7 kg (without accessories)
Continuous Operation Time (KB):	3 min.
Noise level:	80 dB (A)

The declared noise emission value of this appliance is 80 dB (A), which represents the A-sound power level with respect to the reference sound power of 1 pW.

Subject to change!

Producer:

ORAVA retail 1, a.s.
Seberínho 2
821 03 Bratislava
Slovenská republika

Importer:

ORAVA retail 1, a.s.
Seberínho 2
821 03 Bratislava
Slovenská republika

ORAVA distribution CZ, s.r.o.
Ostravská 494
739 25 Sviadnov
Česká republika

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT

The symbol on the product or on its packaging indicates that this product does not belong to household waste. It is necessary to take it to a collection point for electrical recycling and electronic equipment.

By ensuring proper disposal of this product, you will help prevent negative consequences to the environment and human health that would otherwise be caused by inappropriate disposal of this product. For more detailed information about recycling of this product, please contact your local authority, your household waste disposal service or the shop where you purchased the product.



This product meets all the essential requirements of the EU directives that apply to it.