

Kuchynský robot

orava

Chefino

Instruction manual

EN



CE

Chefino-M

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



Read all instructions before using the device!

- 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.

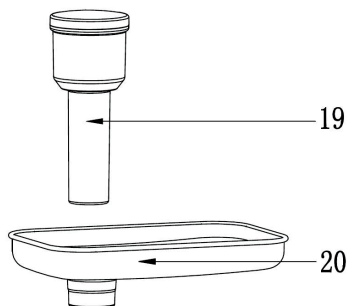
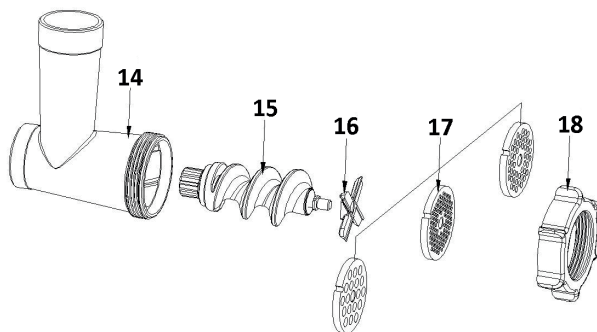
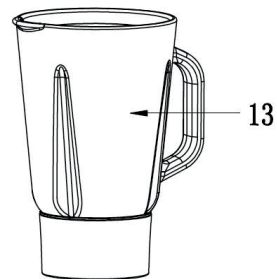
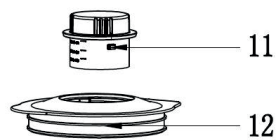
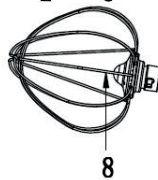
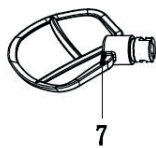
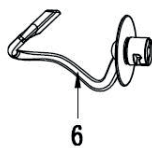
Caution!

- 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!
- 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 3 minute without a break. For mixing, work intervals of approximately 3 minute are also recommended.
- Never underestimate possible hazards and be careful!

A line drawing of a hand mixer. The mixer has a main body and a mixing attachment. The main body has a power switch (2) and a speed dial (3). The mixing attachment has a mixing head (9) and a mixing bowl (1). The mixer is connected to a power cord (4). The diagram is labeled with numbers 1 through 10, corresponding to the following parts:

- 1: Mixing bowl
- 2: Power switch
- 3: Speed dial
- 4: Power cord
- 5: Mixing head
- 6: Mixing attachment
- 7: Mixing head
- 8: Mixing head
- 9: Mixing head
- 10: Mixing head



1. drive shaft
2. lever for opening the upper part
3. speed control (6 steps) and pulse mode
4. power cord
5. stainless steel robot bowl 5.5 l max.
6. mixing hook
7. kneading attachment
8. whipping attachment
9. front cover
10. top cover
11. lid of the blender bowl cover (measuring cup) - **optional accessory**
12. blender bowl cover - **optional accessory**
13. 1.5 l blender jar - **optional accessory**
14. spiral cavity with neck
15. spiral
16. knife
17. discs for fine / medium / coarse grinding (holes 3, 5 and 7 mm)
18. external lock nut
19. meat grinder pressure roller
20. funnel

Assembly of accessories and mounting on the motor unit

Assembling a robot for kneading/whipping

When kneading and kneading dough, use only attachment no. 6 and no. 7 and select position 1, 2 or 3 for speed. Never use higher speeds in position 4, 5 and 6.

Follow the steps below to assemble food processing equipment such as kneading, kneading, whipping, etc.


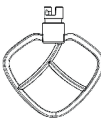

1. Place the robot on a dry, level and firm surface. Do not plug in the power cord before assembling the device completely!
2. Slide the lever (2) down and swing the top of the robot as far as it will go. The position is locked automatically by returning the lever to its original position.
3. Slide the plastic cover with the drive shaft (1) onto the robot head as far as it will go so that it can be secured by turning it to the left.
The hopper of the cover will face you.
4. Place the container (robot bowl) (5) on the base in the designated place and secure it by turning it to the left.
5. Insert the preferred attachment (6, 7, 8) into the top of the robot and secure the attachment by turning it to the right.
6. Always put only the appropriate amount of food in the bowl at the same time (dough, broken eggs, etc.). Before processing, cut larger pieces of food into approx. 2.5 cm cubes. **Do not overfill the container (max. Capacity 2 kg)!**



7. If the extension is correctly fitted and all the necessary ingredients are already in the bowl, releasing the lever (2) downwards and simultaneously pushing the upper part of the hands will bring it into the working folded position and the lever will return to the original locking position.
8. Connect the power cord to electrical networks.
Speed control (power) (3) Switch on the device and select the desired engine speed at levels 1 to 6.
9. If you add liquids to the bowl during processing, add them slowly. Note: The maximum volume of liquid added must not exceed the maximum capacity of the container.
10. If you need pulse operation (kneading at short intervals), turn the knob (3) to position P (pulse mode). The controller must be held in this position for the required length of the pulse operation interval. When you release the control, it automatically returns to the „0“ position.
11. When you have finished working, turn the knob (3) back to the „0“ position.
12. Unplug the power cord from the electrical outlet. Release the locking lever (2) by sliding it down, hold the bottom of the robot firmly and lift the top with the other hand.
13. Remove the bowl from the base. Wipe food from the bowl and knives with a rubber spatula.

Capacity limits

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

Attachmen	Image	Control position	Time (min.)	Max. weight	Notes
Dough hook		1 - 3	3	1 000 g flour, 0.5 l water	heavy dough (eg bread, pastry)
Kneader		2 - 4	3	660 g of flour, 0.8 l of water	medium-heavy dough
Beater		5 - 6	3	3 egg whites (minimum)	light mixtures (eg cream, egg white)

Assembling the mixer (optional accessory)

The mixer can be used for gentle mixing and for mixing. You can use it e.g. for the preparation of soup, sauce, milkshakes, baby food, vegetables, fruits, purees, etc. ,

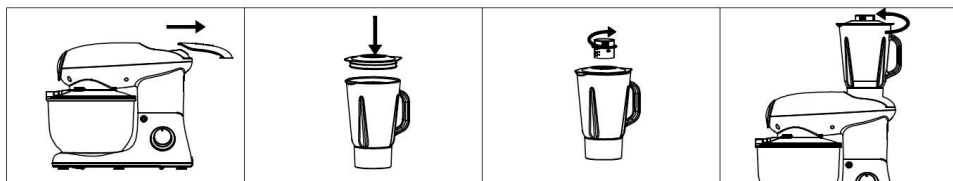
Important notices!

- Do not plug in the power cord until you have properly removed and installed the blender jar.
- Disconnect the appliance from the mains before removing the blender jar from the appliance.
- Do not fill the blender jar with ingredients that are hotter than 80 ° C.
- To prevent spillage, do not put more than 1.5 liters of liquid in the blender jar.
- Never remove the container cover while the blender is in operation.
- Always attach the bowl cover before mounting the blender jar on the appliance or removing the blender jar from the appliance.
- Do not use the blender continuously for more than 3 minutes.

1. Place the robot on a dry, straight and firm surface.
Do not plug in the power cord before assembling the device completely!
2. Remove the top cover of the mixer drive (10) by sliding it out.
3. Lower (if not folded) the top of the robot onto the bottom (base) so that it clicks and the lever is in the horizontal locking position.
4. Assemble the blender jar (13). Assemble its base, mixing knives, seal and container itself (only applies when the mixer is unfolded).
5. Place the assembled blender jar with blender blades on the motor base as far as it will go and secure it by turning it to the right. If the pan is not fitted correctly, the blender will not start when switched on.
6. Put the food to be mixed in the container and place the two-element cover (12 and 11) on the container. Place the cover (12) on the blender jar and insert the cover lid (measuring cup 11) into the cover.
7. The mixer 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 (power) control (3) to one of the positions for the required 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.
For manual mixing (pulse), turn the switch to position P (pulse mode) and hold it in this position for the required time.
10. When you have finished working, turn the control (3) back to the „0“ position.
11. Unplug the power cord from the electrical outlet.
12. Grasp the container by the handle and turn it to the left to unlock it, then remove it from the base. Wipe the food from the container and the knives with a rubber spatula.



Tips for maximum efficient 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!

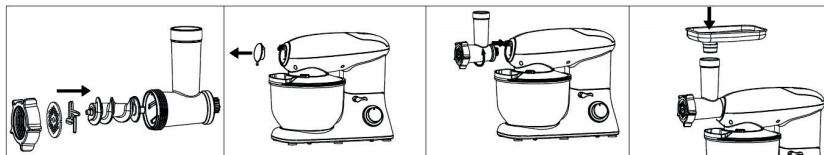
Preparation times and speed settings:

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 firm surface. Do not plug in the power cord before assembling the device completely!
2. Replace the top cover of the blender drive (10) so that it locks in place.
3. Lower (if not folded) the top of the robot onto the bottom (base) so that it clicks and the lever is in the horizontal locking position.
4. Insert the spiral (15), the knife (16) and the desired disc (17) into the spiral cavity (14) according to the required grinding thickness.
Follow this sequence: insert the spiral first, then the knife, and finally the disc. The cutting edges of the knife must always point towards the hole disc.
5. Screw in the outer lock nut (18) completely as far as it will go and then loosen it by approx. 1/4 turn so that the rotation of the spiral is free.
6. Fold down the front cover (9), press the locking button and slide the assembled spiral cavity with the neck into the hole as far as it will go, then turn it to the left to lock it. This keeps the spiral cavity in the locked working position.
7. Finally, place the funnel (20) on the filling part of the spiral cavity.



8. When grinding, press the meat into the funnel with the 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. Use the speed (power) control (3) to switch on the device and set it to the desired position.
12. Insert medium pieces of meat (or vegetables, etc.) into the funnel and press them to the bottom using a pressure roller.
13. When you have finished working, turn the control (3) back to the „0“ position.
14. Unplug the power cord from the electrical outlet.
15. Unscrew the outer lock nut and remove the spiral, knife, inserted disc from the spiral cavity.
16. Remove the funnel and pressure cylinder from the filling part of the spiral cavity.
17. Rotate the spiral cavity to the right to release it and pull it out of the device. Put the front cover on the front of the device.

Warnings!

- Never push food with your fingers. There is a risk of injury! Use a pressure roller.
- Overfilling does not speed up the grinding process. There is a risk of the device overheating.
- Do not use the device continuously for a long time (max. Approx. 4 minutes). It can overheat.
- The device is equipped with a thermal fuse that blocks the motor when it overheats. In this case, further use will be possible in about 60 minutes. If longer operation is required, stop using the appliance, always let the engine cool down for approx. 30 minutes and then continue working.
- Allow frozen food to thaw properly before grinding. Cut the meat into 2.5 cm wide strips.
- Using the pressure roller, lightly push the food, only one piece at a time. Do not press hard - you could damage the grinder.

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:	5,5 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

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING

Dispose of used packaging material at a municipal waste disposal site.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT

This symbol on the products or in the accompanying documents means that used electrical and electronic products should not be mixed with general household waste. For proper disposal, recovery and recycling, please return these products to designated collection points. Alternatively, in some countries of the European Union or other European countries, you may return your products to your local retailer when purchasing an equivalent new product. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment natural resources and help prevent potential negative effects on environment and human health, which could be the consequences of improper disposal waste. Contact your local authority or nearest office for more details collection point. Improper disposal of this type of waste may result in penalties in accordance with national regulations.

For business entities in the countries of the European Union

If you wish to discard electrical and electronic equipment, please request the necessary information from your seller or supplier.

Disposal in other countries outside the European Union

This symbol is valid in the European Union. If you wish to discard this product, please request obtain the necessary information on the correct method of disposal from the local authorities or from the your supplier.



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