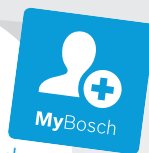




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TastyMoments

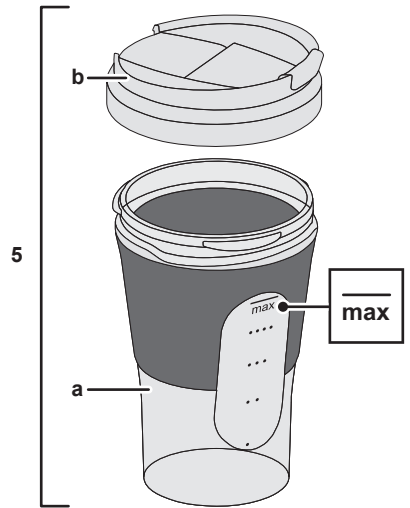
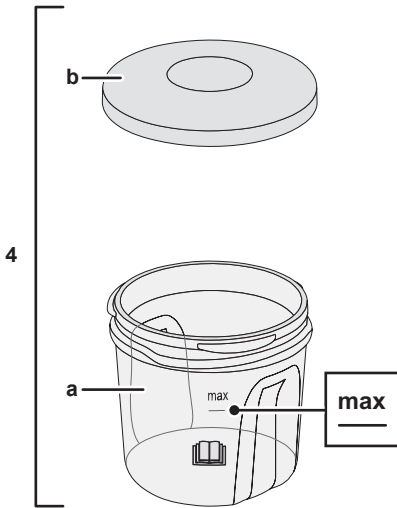
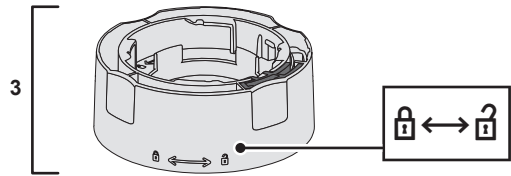
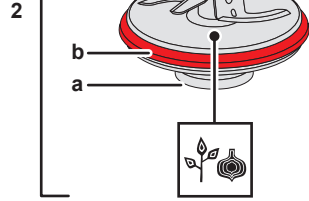
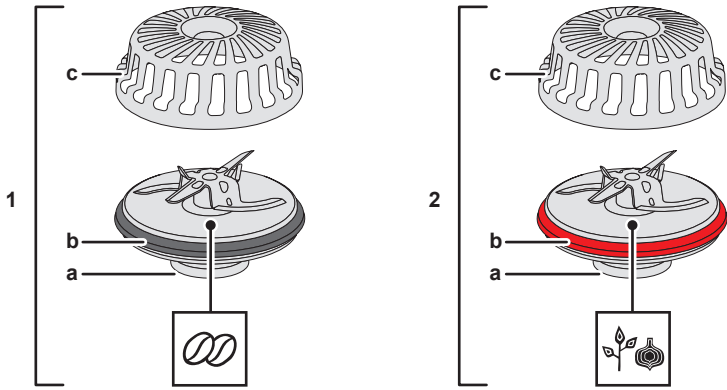
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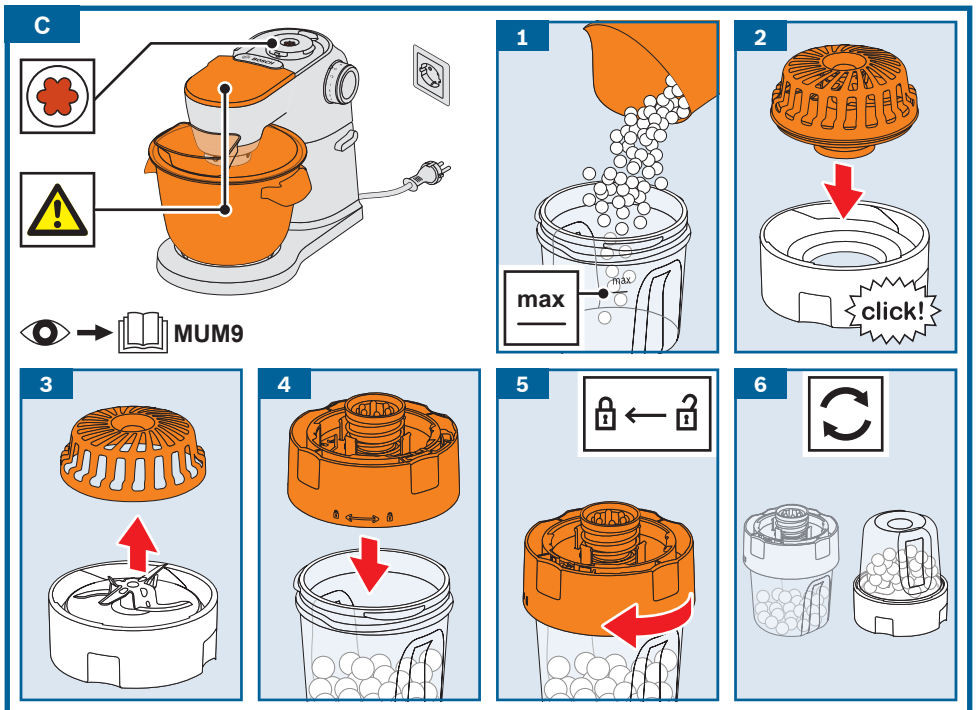
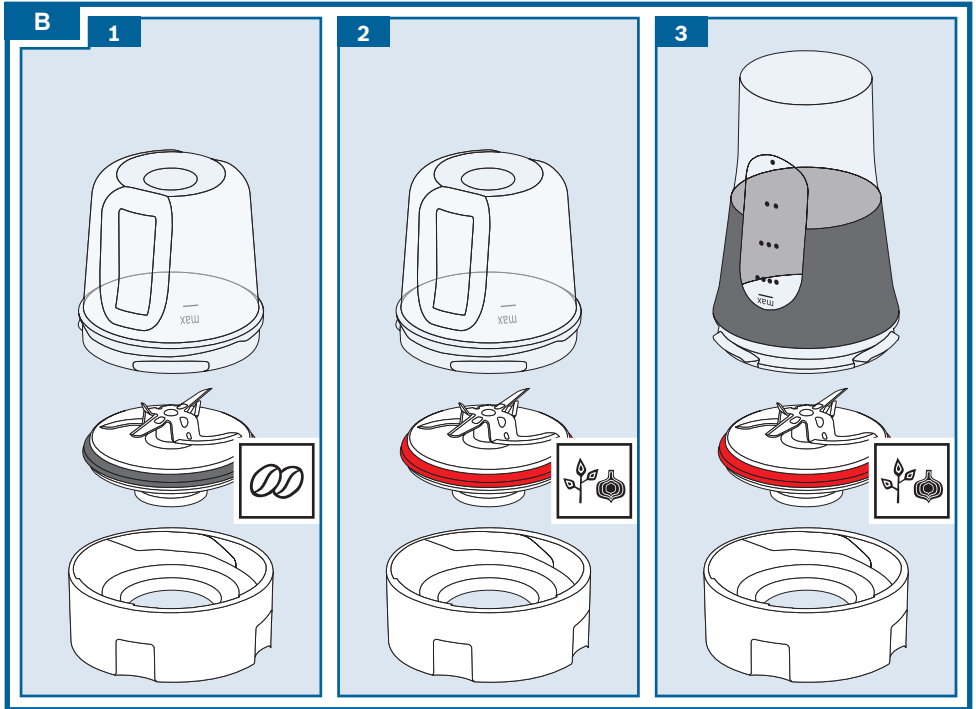
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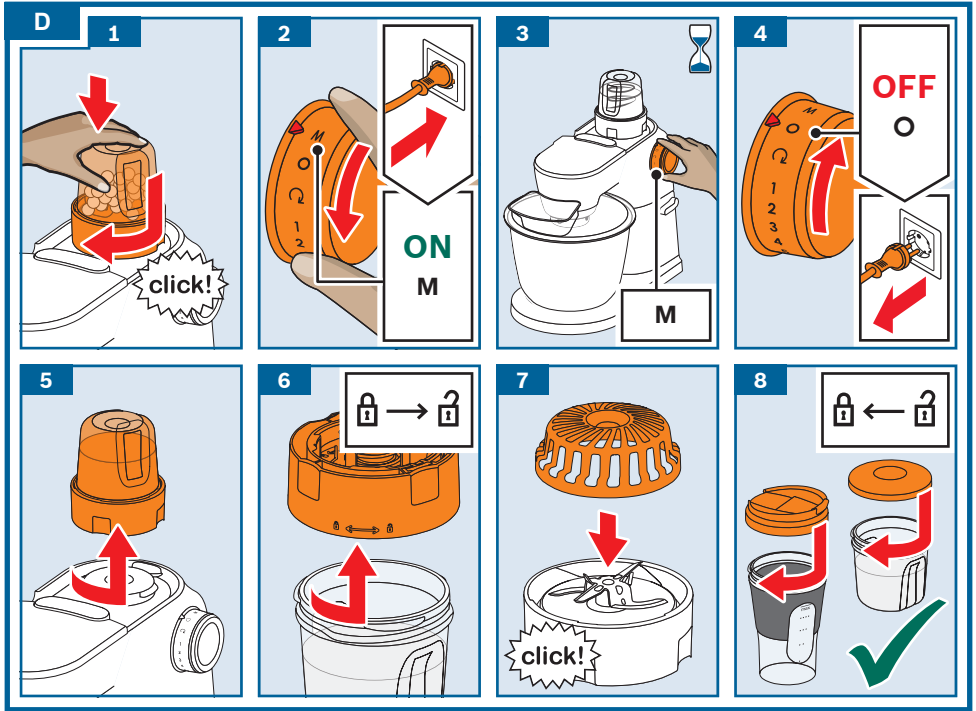
Instruction manual

Multi Mill Set

A



































E		1	2			
		✓	✓	✓	✓	✓
		✓	✓	✓	✓	✓
		✓	✓	✓	✓	✓

F

						 
			X	350 ml	60 s	M/7
 →  (1 cm)			X	100 g	15 s	M
 →  (2 cm)			X	100 g	5-10 s	M
 → 		X		50 g	3 s	M
 → 		X		10 x	3 s	M
 → 		X	X	15 g	6 s	M
 *			X	50 g (2-3)	10 s	M
	X			60 g	60-80 s	M/7
 → 		X	X	80 g	8 s	M
 → 		X	X	100 g	4-10 s	M
	X			80 g	120 s	M/7
 → 	X			60 g	60 s	M/7

Intended use

This accessory is designed for the MUM9 kitchen machine (“OptiMUM” series). Follow the operating instructions for the kitchen machine.

Never use the accessory for other appliances. Only use matching parts together. Depending on assembly, this accessory is suitable for the following purposes:

Grinding: For grinding and chopping small quantities of spices (e.g. pepper, cumin, juniper, cinnamon, dried aniseed, saffron), cereals (e.g. wheat, millet, linseed), coffee or sugar.

Chopping: For chopping and dicing meat, hard cheese, onions, herbs, garlic, fruit, vegetables, nuts, almonds or chocolate.

Blending: For blending liquid or semi-solid food, for cutting up raw fruit and vegetables as well as frozen fruit and for puréeing food, with the addition of suitable cold or warm liquids (e.g. milk, water).

This accessory must not be used for processing other objects or substances.

Safety instructions

Risk of injury!

- Do not reach into the knife! Whenever working with the blade insert (assembly, disassembly, cleaning), always attach the blade guard.
- The accessory must be completely assembled before use. Never assemble the accessory on the base unit. The accessory should only be used in the intended operating position. Only use the accessory on the rear drive marked in red. Before attaching or removing the accessory, wait until the drive has come to a standstill and pull out the mains plug.

Risk of scalding!

Never process hot liquids (>60°C).

Caution!

Check that there are no foreign objects in the container.


Important!

- If storing in the refrigerator, remove the blade holder together with the blade insert and place the lid on the container.
- Do not subject the glass container to extreme temperature fluctuations (e.g. do not put hot ingredients into a glass container which has just been taken out of the refrigerator).
- Do not process frozen food in the glass container.
- It is essential to clean the accessory thoroughly after each use or after it has not been used for an extended period. → “*Cleaning and maintenance*” see page 14


Overview

→ Fig. A

1 Grinding blade

- a Blade drive (red)
- b Blade insert  (black seal, metal base)
- c Blade guard

2 Blending/chopping blade

- a Blade drive (red)
- b Blade insert  (red seal, plastic base)
- c Blade guard

3 Blade holder

4 Grinding/chopping jug

- a Glass container
- b Storage lid

5 Blender jug

- a Plastic container
- b Lid with closable mouthpiece (takeaway)

Before using for the first time

Before the new accessory can be used, it must be fully unpacked, cleaned and checked.

Caution!


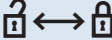


Never operate a damaged accessory!

- Remove all accessories from the packaging and dispose of all packing materials.
- Check that all the parts are present and examine them for obvious damage. → Fig. A
- Thoroughly clean and dry all parts before using for the first time. → “Cleaning and maintenance” see page 14

Colour coding

The drives of the base unit each have different colours (black, yellow and red). This colour coding system can also be found on the accessories. Only use this accessory on the **rear** drive marked in **red**.

Symbols and markings

Symbol	Meaning
	Follow the instructions in the instruction manual.
max	Max. capacity. Do not add food beyond this mark.
	Turn the lid / blade holder in the direction indicated to close (🔒) or open (🔓).
	Grinding blade
	Blending/chopping blade

Functions

→ Fig. B

Combination options for the attachments:

1. Grinding function

- Glass container
- + grinding blade
- + blade holder



2. Chopping function

- Glass container
- + blending/chopping blade
- + blade holder



3. Blending function

- Plastic container
- + blending/chopping blade
- + blade holder




Use

⚠ Risk of injury!

Never reach into the knife! Whenever working with the blade insert (assembly, disassembly, cleaning), always attach the blade guard.

Please note:


- Note the recommended processing quantities and times. → Fig. F
- Further recommendations → “Tips and recipes” see page 15

Recommended speeds	
M	Ideally suited for all functions. When chopping e.g. herbs, quickly switch setting M on several times one after the other.
1-7 	Not suitable for use with this accessory!

Preparation

→ Image sequence

Important: Only prepare the base unit as described in the main operating instructions. Remove the rear protective drive cover. The accessory can only be operated if the bowl is fitted properly.

1. Prepare the ingredients and add to the required container. Do not exceed the **max** mark!
2. Grasp the blade insert by the blade guard and insert into the blade holder. Press the blade insert down until it audibly clicks into place.
3. Remove the blade guard.
4. Turn the blade holder over and place on the container.
5. Rotate the blade holder in a clockwise direction () as far as possible.
6. Turn the attachment over.

Fitting and use

→ Image sequence



1. Position the attachment as shown on the rear red drive. Press down and rotate in a clockwise direction as far as possible.

Notes: If the attachment cannot be fitted onto the drive, check whether the blade holder has been rotated on the jug as far as possible.

2. Plug the mains plug into the mains. Turn the rotary switch to setting **M** and hold.
3. Hold the rotary switch until the required consistency is achieved.
4. Release the rotary switch and wait for the appliance to come to a standstill. Disconnect the mains plug.
5. Rotate the attachment in an anticlockwise direction and remove. Turn the attachment over.

6. Rotate the blade holder in an anticlockwise direction and remove.
7. Attach the blade guard and press until it clicks into place.

8. Empty the container or close with the lid.

Note: When closing, observe the marking on the lid ( ↔ ).

- Clean all parts directly after use.
→ “Cleaning and maintenance” see page 14

Cleaning and maintenance

The attachments and accessories used must be thoroughly cleaned after each use.

Risk of injury!

Whenever working with the blade insert (assembly, disassembly, cleaning), always attach the blade guard. Never touch the blade with bare hands!

Caution!


- Do not use any cleaning agents containing alcohol or spirits.
- Do not use any sharp, pointed or metal objects.
- Do not use abrasive cloths or cleaning agents.
- Do not wedge plastic parts in the dishwasher as they could become permanently deformed.

→ Fig.

1. Press the blade insert out of the centre of the blade holder.
2. Remove the blade insert with the blade guard.

Notes:

- When processing food such as carrots, the plastic parts may become discoloured, but this can be removed with a few drops of cooking oil.
- To preclean the attachment, add a little water and detergent and proceed as described under “Use”, switching on briefly at setting **M**.
- Pour out the water and rinse the parts with clean water.

In Fig.  you will find a summary of how to clean the individual parts.

Tips and recipes


General notes:

- First mix solid ingredients with half the amount of liquid, then add the remainder of the liquid.
- Select the jug and blade depending on the recipe, and assemble.
- Note the recommended processing quantities and times. → Fig. 1

Mediterranean spice mix

- 9 g dried rosemary
- 14 g dried caraway seeds
- 6 g dried coriander seeds
- 3 g dried oregano
- 2 g dried cinnamon sticks
- 5 g coarse salt



Accessories: Glass jug and blade holder with grinding blade  (**black seal**)

- Put all ingredients in the glass container and close with the blade holder.
- Grind on setting **M** for 90 seconds.

This spice mix can be used e.g. for grilled vegetables, marinated fish or meat, meat kebabs, vegetable lasagne and sauces for pasta dishes.

Basil pesto

- 10 g pine nuts
- 3 g garlic
- 5 g salt
- 40 g Parmesan cheese
- 10 g fresh basil
- 70 g olive oil




Accessories: Glass jug and blade holder with blending blade  (**red seal**)

- Put the pine nuts, garlic, salt and Parmesan cheese in the glass container and close with the blade holder.
- Grind on setting **M** for 15 seconds.
- Add the basil and olive oil and mix on setting **M** for 10 seconds.

Honey and banana smoothie with a taste of nutmeg



- 80 g bananas, diced (use frozen bananas for a thicker consistency)
- 120 g low-fat natural yoghurt (vanilla)
- 3 g honey (or to taste)
- 200 g cold milk (low-fat milk or soya milk can also be used)
- 1 pinch nutmeg
- 30 g ice cubes (if a thicker consistency is required)

Accessories: Glass jug and blade holder with grinding blade  (**black seal**)

- Put the nutmeg in the glass container and close with the blade holder.
- Grind on setting **M** for 60 seconds.

Accessories: Plastic jug and blade holder with blending blade  (**red seal**)

- Put all ingredients (except the nutmeg) in the plastic container and close with the blade holder.
- Blend on setting **M** for 45 seconds.
- Add a pinch of nutmeg to taste.

Cherry smoothie with coconut milk



- 70 g fresh or frozen pitted cherries
- 50 g banana
- 40 g coconut milk
- 5 g unsweetened chocolate (high cocoa content)
- 75 g water
- 2 ice cubes
- 30 g icing sugar
- 70 g whipped cream

Accessories: Plastic jug and blade holder with blending blade  (**red seal**)

- Put all ingredients in the plastic container and close with the blade holder.
- Blend on setting **M** for 45 seconds.

Caper salad dressing

- 70 g olive oil
- 40 g lemon juice
- 10 g soy sauce
- 10 g mustard
- 20 g capers
- 10 g salted capers
- 15 g black olives
- 5 g garlic

Accessories: Plastic jug and blade holder with blending blade  (red seal)

- Put all ingredients in the plastic container and close with the blade holder.
- Blend on setting **M** for 40 seconds.



Mango dressing

- 200 g soft, peeled, pitted mangos
- 15 g lemon juice
- Lemon peel
- 6 g chopped shallots
- 5 g linseed oil
- Salt and pepper to taste


Accessories: Plastic jug and blade holder with blending blade  (red seal)

- Put all ingredients in the plastic container and close with the blade holder.
- Blend on setting **M** for 40 seconds.




Wholemeal pancakes

- 70 g wholemeal flour or whole grains (according to taste)
- 150 g milk
- 1 egg
- 1 pinch salt
- 1 pinch sugar
- 2.5 g sunflower oil
- 1 pinch vanilla sugar

Accessories: Glass jug and blade holder with grinding blade  (black seal) – as required

- Put the whole grains in the glass container and close with the blade holder.
- Grind on setting **M** for 90 seconds.



Accessories: Plastic jug and blade holder with blending blade  (red seal)

- Put all moist ingredients in the plastic container first, then the dry ingredients. Close with the blade holder.
- Blend on setting **M** for 45 seconds.

“Virgin Daiquiri” strawberry cocktail

- 80 g frozen strawberries
- 60 g sugar
- 45 g Bitter Lemon
- 200 g water
- 15 g lemon juice
- 80 g ice cubes


Accessories: Plastic jug and blade holder with blending blade  (red seal)

- Put all ingredients in the plastic container and close with the blade holder.
- Blend on setting **M** for 40 seconds.



Green smoothie

- 1 green apple (approx. 100 g)
- Juice of one lemon (approx. 20 g)
- 20 g curly kale
- 10 g celery
- 10 g coriander leaves
- 10 g linseed
- 1 g ground cinnamon
- 250 g cooled water

Accessories: Plastic jug and blade holder with blending blade  (red seal)

- Peel the apple and cut into pieces.
- Cut the celery into pieces.
- Blend on setting **M** for 60 seconds.




Troubleshooting

Fault:

It is not possible to fit and secure the attachment to the red drive.

Remedy:

- Check the blade holder is fitted correctly.
- Place the blade holder on the container and secure by rotating as far as possible. → Fig.  5

Important: If a fault cannot be eliminated, please contact customer service.

Subject to change without notice.



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