





## English

Before first use

Thoroughly clean the parts that will come in contact with food before you use the appliance for the first time (see chapter "Cleaning").

**Blender (Fig 2)**

The blender is intended for:

- Blending fluids, e.g dairy products, sauces, fruit juices, soups, mixed drinks, shakes.
- Mixing soft ingredients, e.g pancake batter, or mayonnaise.
- Pureeing cooked ingredients, e.g. for making baby food.

- Tip**
- To process ingredients very briefly, turn the control knob to the pulse setting (**PULSE**) several times.
  - Never use the pulse setting longer than a few seconds at a time.

**Filter (HR2167/HR2168 only) (Fig 3)**

You can use the filter to obtain extra finely blended sauces, fresh fruit juices or cocktails. All pips and skins are caught in the filter.

- Note**
- Never fill the filter beyond its metal part.
  - Do not use the filter to process hot ingredients.

**Chopper (HR2168 only) (Fig 4)**

You can use the chopper to chop ingredients such as onions, meat, herbs, vegetables, fruit, chocolate, firm cheese, baby food and nuts.

**HR2170/HR2161/HR2168** You can order the chopper (type number HR2965) from your Philips dealer.

**Note** Do not use the chopper to mix liquids. Use the blender for this purpose.

**Mil (HR2161/HR2167/HR2168 only) (Fig 5)**

You can use the mill to grind and chop ingredients such as peppercorns, sesame seeds, rice, wheat, coconut flesh, nuts (shelled), coffee beans, dried soy beans, dried peas, cheese, bread crumbs, etc.

- Note**
- Always process cloves, star anise and aniseed together with other ingredients. If processed separately, these ingredients may attack the plastic materials of the appliance.
  - The mill is not suitable for chopping very hard ingredients like nutmeg and ice cubes.
  - Do not exceed the maximum level indicated on the mill beaker.

**Cleaning (Fig 7)**

**Easily cleaning the blender jar** Follow the steps: 1 2 3 4.

**Note** Make sure to turn the control knob to the pulse setting (**PULSE**) a few times.

**Baby food recipe**

Ingredients	Quantity	Speed	Time
Cooked potatoes	250 g	MAX	25 sec
Cooked chicken	250 g		
Cooked french beans	250 g		
Milk	450 ml		

- Note**
- Always let the appliance cool down to room temperature after each batch you process.

## Български

**Преди първата употреба**

Преди да използвате уреда за първи път, почистете старателно частите, които влизат в контакт с храна (вижте раздел „Почистване“).

**Пасатор (Фиг. 2)**

- Раздробяване и преработване на:
  - Раздробяване на преработени за:
    - Раздробяване на мекни продукти, като тесто за палачинки или майонеза.
    - Приготвяне на поре от сурови продукти, напр. за приготвяне на бешеша храни.

- Свет**
- За да обработите продуктите за много кратко време, задръжте регулиращия ключ на импулсна настройка (**PULSE**) няколко пъти.
  - Никога не ползвайте импулсния режим в продължение на повече от няколко секунди наведнъж.

**Филтър (само за HR2167/HR2168) (Фиг. 3)**

Можете да използвате филтъра за приготвяне на фино разбити сосове, преси плодови сосове или котлеци. Филтърът ще улови всички семки и люспи.

**Бележка**

- Никога не пилетете филтъра над металната му част.
- Не ползвайте филтъра за обработка на горещи продукти.

**Къмшача приставка (само за HR2168) (Фиг. 4)**

Можете да използвате къмшача приставка за кълчане на продукти като лук, месо, пресни подправки, зеленчуци, плодове, шоколад, твърди сирена, бешеша храни и др.

**HR2170/HR2161/HR2168** Можете да поръчате къмшача приставка (типич номер HR2965) от търговеца на уредаи Philips.

**Забележка** Не използвайте къмшача приставка за смесване на течности. За тази цел използвайте пасатора.

**Мачача (само за HR2161/HR2167/HR2168) (Фиг. 5)**

Можете да използвате мачача за смилане и кълчане на продукти като черен пипер на зръна, сусамово семе, орех, мигот, кокосови ядки, алии (обелени), кафе на зърна, сушени сосови зърна, сушен грах, оризе, галета и т. н.

- Бележка**
- Винаги обработвайте скимидите чезис, взриводивния ананос и ананосовото семе заедно с другите продукти. Ако се обработват отделно, тези продукти може да повредят мачачката на уреда.
  - Мачачката не е подходяща за кълчане на много твърди продукти, като индийско орехче и кубета дънд.
  - Не превличавайте максимално ниво, обозначено на мерната чаша на мачачката.

**Почистване (Фиг. 7)**

**Лесно почистване на каната на пасатора** Следвайте стъпки 1, 2, 3, 4.

**Забележка** Задръжте регулиращия ключ на импулсна настройка (**PULSE**) няколко пъти.

Продукти	Количество	Скорост	Време
Варена картофи	250 г	MAX	25 сек
Варено пилешко	250 г		
Варен френски зелен боб	250 г		
Мляко	450 мл		

**Бележка**

- Винаги изкачайте уреда да истине до стайна температура, преди да обработите поредното количество.

## Čeština

**Před prvním použitím**

Nič před prvním použitím, pečlivě umyjte všechny díly, které přicházejí do styku s potravinami (viz kapitola „Čištění“).

**Mlýnek (obr. 2)**

Mlýnek je vhodný pro:

- Mixování tekutin, například mléčných produktů, omáček, ovocných šťáv, polévek, mletých nářepků či kotlejů.
- Mixování měkkých přísad, například lvančového těsta nebo majonézy.
- Mletíni vařených přísad, například k výrobě dětské stravy.

- Tip**
- Chcete-li ingredience zpracovávat jen krátce, otočte knoflík ovládní několikrát do polohy pulzace (**PULSE**).
  - Nikdy nepoužívejte nastavení pulzace déle než několik sekund.

**Filter (pouze modely HR2167/HR2168) (obr. 3)**

Pokud má být výsledek mixování velmi jemný, například při přípravě omáček, čerstvých ovocných džusů nebo kotlejů, použijte filtr. Filtr zachytí všechny pecky a slupky.

**Poznámka**

- Filtr vždy pilte pouze do úrovně kovové části.
- Nepoužívejte filtr, pokud zpracováváte horké přísady.

**Sekáček (pouze model HR2168) (obr. 4)**

Sekáček lze použít k sekání přísad, jako je cibule, maso, bylinky, zelenina, ovoce, čokoláda, tvrdý sýr, dětská strava a ořechy.

**HR2170/HR2161/HR2168** Sekáček (typové číslo HR2965) můžete objednat u prodejce společnosti Philips.

**Poznámka** Nepoužívejte sekáček k mixování tekutin. Pro tento účel použijte mlýnek.

**Mlýnek (pouze model HR2161/HR2167/HR2168) (obr. 5)**

Mlýnek lze použít k mletí a drcení přísad, například sezamové semínka, rýže, pšenice, kokosová slupka, ořechy (luskane), kávičká zrnka, sušené sójové boby, sušený hrách, sýr, strouhaná apod.

- Poznámka**
- Hřebíček, badyán a anýz mějte vždy spolu s ostatními přísadami. Pokud je budete zpracovávat samostatně, mohlo by dojít k poškození plastových materiálů přístroje.
  - Mlýnek není vhodný pro drcení nadměrně tvrdých přísad, jako jsou například mlučkovité ořechy nebo kostky ledu.
  - Nepřekračujte maximální hladinu, která je na nádobě mlýnku vyznačena.

**Čištění (obr. 7)**

**Snadný postup čištění nádoby mlýneku** postupujte dle kroků 1 2 3 4.

**Recept na přípravu kojenecké stravy**

Přísady	Množství	Rychlost	Time (Cas)
Vařené brambory	250 g	MAX	25 s
Vařené luče	250 g		
Vařené fazule	250 g		
Mléko	450 ml		

**Poznámka**

- Po zpracování každé dávky nechte přístroj vychladnout na pokojovou teplotu, než budete pokračovat.

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