

WEEE Waste of Electric and Electronic Equipment

Directive 2002/95/EC, 2002/96/EC and 2003/108/EC on the restriction of the use of certain hazardous substances in electrical and electronic equipment, and waste electrical and electronic equipment

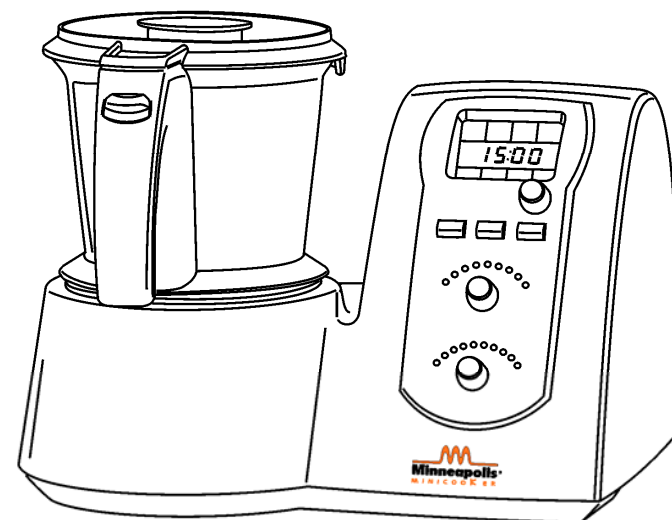


This symbol, crossed out wheeled bin, on the product or on its packaging indicates that this product must not be disposed of with your other household waste.

Separate waste collection of this appliance is organised and managed by the manufacturer. It is the user's responsibility to contact the manufacturer and follow the waste treatment system the manufacturer has adopted for separate waste collection.

The separate collection and recycling of your waste equipment at the time of disposal will help to conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.

**SERVICE CENTRE
AUTHORISED DEALER**



USE AND MAINTENANCE MANUAL

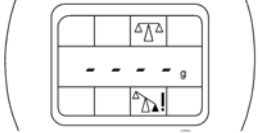
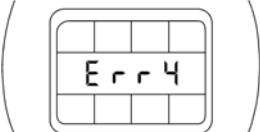
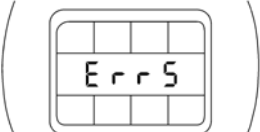
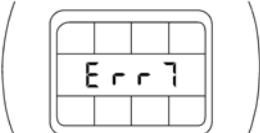
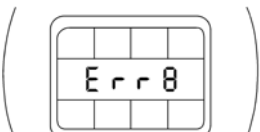
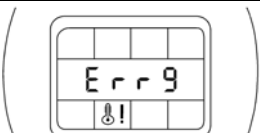
ANOMALY	REPAIR
Does not weigh or “error” appears when weighing.	Check whether the scales are blocked. Check that the pitcher is well-positioned and does not rest on or touch anything.
It does not turn on	Check whether it is connected to the electrical current. Check that the general switch is in an “ON” position. Check that the lid and the pitcher are well attached.
It does not heat	Check that you have done the following: 1 Selected time. 2 Selected temperature. 3 Selected speed.
It heats too much	Check that you have selected the correct temperature. Check that the temperature sensor is clean and that it makes good contact with the pitcher.
It does not operate at speeds higher than 5.	You have operated when hot and the pitcher or temperature sensor (Image 2) is very hot. Cool the pitcher under the tap, attach it to the central unit and wait for a moment until the temperature sensor cools.

If the connection to the mains has been damaged, it must be replaced.

Technical Characteristics

- Maximum capacity of the pitcher: 2 litres.
- Maximum weight in one weighing: 2,000 g.
- Maximum accumulated weight: 5,000 g.
- Accuracy: 10g

This equipment complies with Directives:
2006/95/EEC for Low Voltage and Directive
2004/108/EEC for Electromagnetic
Compatibility.
Machine Directive 2006/42

ANOMALY	MESSAGE ON DIGITAL SCREEN	REPAIR
When weighing, the digital screen displays the message ---- g.		- After weighing, ingredients have been removed from the pitcher. Press the scales button to return it to 0.
When weighing, the digital screen displays the message 88:88.		- The partial weight has been exceeded (2000g). The total weight has been exceeded (5000g). Remove the food from the pitcher.
The digital screen displays ERR4.		Possible overload of the motor. Remove the food from the pitcher.
The digital screen displays ERR5.		Possible overheating of the motor. Leave the appliance to cool.
The digital screen displays ERR1, 2, 3, 6, 7, 10.		Disconnect / connect the electrical current. If "error" still appears, write down the number and take the appliance to the Technical Assistance Services.
The digital screen displays ERR8.		Possible overheating of the induction. Disconnect from the mains and remove the pitcher. Leave to cool.
The digital screen displays ERR9		Possible overheating of the induction. Disconnect from the mains and remove the pitcher. Leave to cool. If "error" still appears, write down the number and take the appliance to the Technical Assistance Services.
The digital screen displays ERR11.		The pitcher and/or the lid have become detached. Attach the lid and the pitcher correctly.

Safety advice and cautions

- Read these instructions carefully before switching on the appliance and keep them for future reference. Failure to follow and observe these instructions could lead to an accident.
- Clean all the parts of the product that will be in contact with food, as indicated in the cleaning section, before use.

Use or working environment:

- This appliance heats by induction. Do not leave metallic objects on the working surface, such as knives, forks, spoons or lids, as they could become hot.
- Keep children and bystanders away when using this appliance.
- Position the appliance on a flat, stable surface, which can withstand high temperatures, away from other sources of heat and the splashing of water.

Electrical safety

- Do not use the appliance if the cable or plug is damaged.
- Ensure that the voltage indicated on the nameplate matches the mains voltage before plugging in the appliance.
- Connect the appliance to a base with an earthed socket rated at 16 amps.
- The appliance's plug must fit into the mains socket properly. Do not alter the plug. Do not use plug adaptors.
- Do not use or store the appliance outdoors.
- If any of the appliance's casing breaks, immediately disconnect the appliance from the mains to prevent the possibility of an electric shock.
- Do not use the appliance if it has fallen on the floor, if there are visible signs of damage or if it has a leak.
- Do not force the electrical wire. Never use the electric wire to lift up, carry or unplug the appliance.
- Do not allow the connection cable to come into contact with the appliance's hot

surfaces.

- Remove and have available the required length of cable for working with the appliance, preventing accident risk situations.
- Do not touch the plug with wet hands.

Personal safety

- Take the necessary measures to avoid starting the appliance involuntarily.
- Do not touch any of the appliance's moving parts while it is operating.
- Do not touch metal parts or the body when it is operating, as it may cause Serious burns.

Use and care

- Do not use the appliance if the accessories or consumables attached to it are defective. Replace them immediately.
- Do not use the appliance if the parts or accessories are not properly fitted.
- Do not use the appliance while the goblet is empty.
- Do not use the appliance if the on/off switch does not work.
- Do not move the appliance while in use.
- Do not force the appliance's work capacity.
- Do not force the appliance's work capacity.
- Respect the MAXIMUM and MINIMUM levels.
- After its use, disconnect the appliance from the mains
- Unplug the appliance from the mains when not in use and before undertaking any cleaning task.
- This appliance is intended to be used by qualified personnel.

- Make sure that the fan grill on the appliance is not blocked by dust, dirt or other foreign objects.
- Keep the appliance in good condition. Check that the moving parts are not misaligned or jammed and make sure there are no broken parts or anomalies that may prevent the appliance from operating correctly.
- Keep the base of the pitcher and the pitcher's temperature sensor clean so that it operates correctly (Images 1 and 2).

Fig. 1

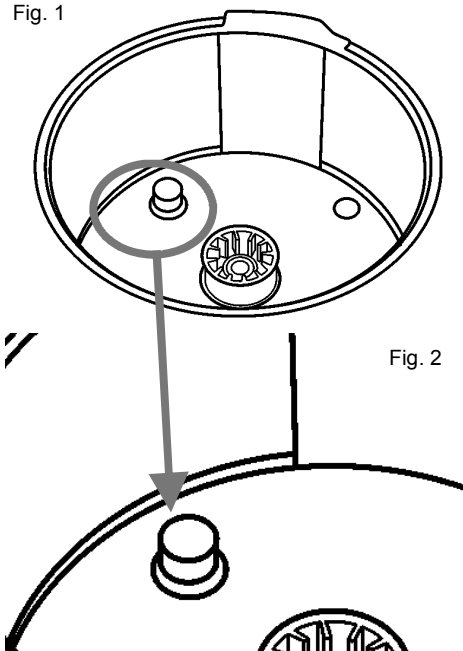


Fig. 2

- Make periodical checks of the condition of the lid joint.
- Check that the lid is closed properly before starting the appliance.
- Do not remove the lid while the liquid in the container is boiling.
- Never leave the appliance unattended while in use.
- Pay special attention when assembling and removing the accessories, as the

blades are sharp. Be careful and avoid direct contact with the blades' cutting edges.

- Any misuse or failure to follow the instructions for use renders the guarantee and the manufacturer's liability null and void.

Description, accessories and documentation (Images 3 and 4)

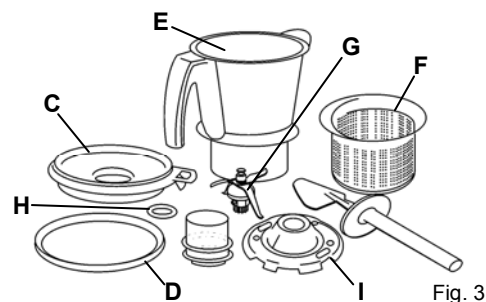


Fig. 3

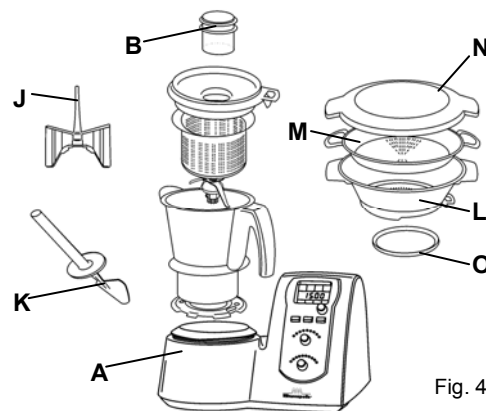


Fig. 4

Accessories

- A Central unit.
- B Measuring cup.
- C Pitcher lid.
- D Joint with the lid.
- E Pitcher.
- F Basket-sieve.
- G Blades.
- H Blades attachment.

After processing when hot, the digital screen displays the information icon illuminated:

Pitcher and temperature sensor hot

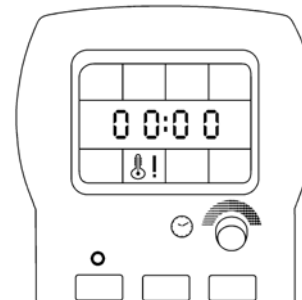


Fig. 69

To process when cold, the pitcher and the temperature sensor must be cooled (Image 2). To do this, cool the pitcher under the tap, attach it to the central unit and wait for the information icon to turn off.

When the appliance will not be used for a period of time:

- 1 Turn the appliance off, using the on/off switch.
- 2 Unplug the appliance from the mains.
- 3 Put the cable back in the cable housing.

Cleaning

- Unplug the appliance from the mains and let it cool before starting any cleaning.
- Clean the equipment with a damp cloth with a few drops of washing-up liquid and then dry.
- Do not use solvents or products with an acid or base pH such as bleach, or abrasive products, for cleaning the appliance.
- Do not let water or any other liquid get into the air vents to avoid damage to the inner parts of the appliance.
- Do not submerge the appliance in water or any other liquid, or place it under a running tap.
- During the cleaning process, take special care with the blades, as they are very sharp.

- It is advisable to clean the appliance after every use, removing all traces of food.
- When the lid or the metallic tray is cleaned, it is advisable to remove the seal to clean it separately.
- All the accessories, EXCEPT THE BLADES, can be washed in a dishwasher. They can also be cleaned with soapy water and a non-abrasive sponge or brush.
- Clean the blades with a brush under the water from the tap so that contact with the water only takes place on the upper part of the blades (Image 70).



Fig. 70

Important. Never submerge the blades in water nor wash them in a dishwasher, as the internal mechanism could become damaged if water got inside.

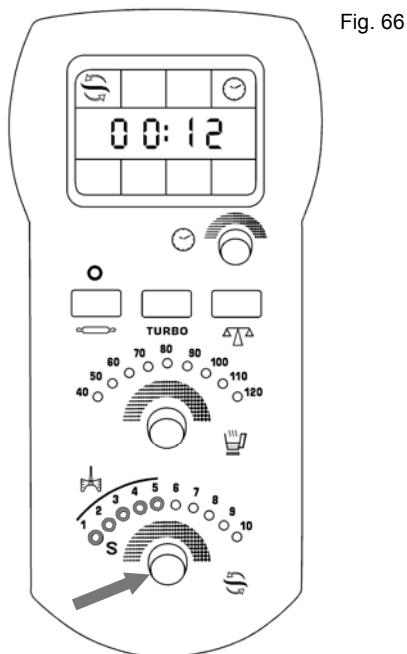
- Do not put the pitcher in the dishwasher with the blades fitted.
- Do not place the pitcher in the dishwasher with the blades still in position.
- You can also clean the inside of the pitcher and blades by filling half the pitcher with water and selecting the turbo speed for hot or cold.

Anomalies and solutions

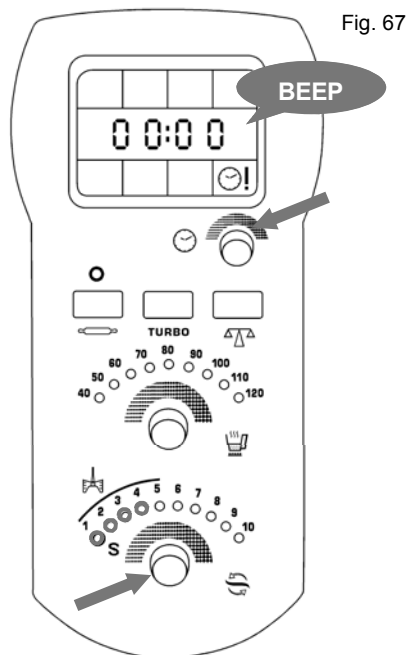
This appliance has electronic safety systems incorporated to protect itself and its owner in the case of overload or misuse, showing alert or error messages and emitting warning sounds.

How to process when cold:

Turn the control slowly to the right/left to select the function speed. The light indicators of the selected speed light up in green and the appliance turns on (Image 66).



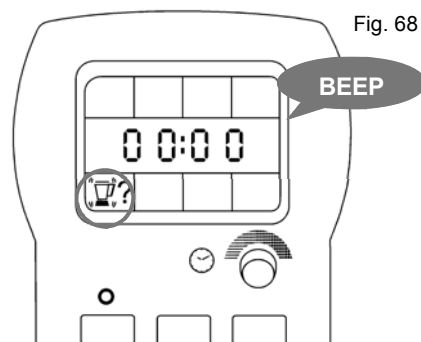
When the operation ends, after the operating time has been selected, the appliance gives out a warning sound and the light indicators of the selected speed flashes (Image 67).



To stop:

Turn the speed selector to the left until the speed light indicators go out.

When the appliance starts operating and the pitcher or lid is not properly attached, it gives out a warning sound and the digital screen displays the information icon (Image 68).



I Pitcher support with attachment clamp to fix the blades.
J Blending blades.
K Spatula with removable handle.

Steam cooking accessories

L Stainless steel tray.
M Plastic tray.
N Tray lid.
O Tray attachment.

Documentation

- Instruction manual.

To save space, the appliance is packed with the pitcher placed in a non-operating position.

To take the pitcher out of the central unit: Take it by the handle, turn it clockwise to the limit and lift up (Image 5).



Fig. 5

Accessory description

Measuring cup (Image 6)

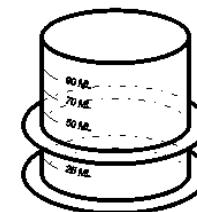


Fig. 6

The measuring cup is used to:

1. To measure the amount of the different ingredients. It is marked with a measuring scale. Its maximum capacity is 100ml.
2. To avoid splashing.
3. To avoid heat loss during cooking. (Image 7)

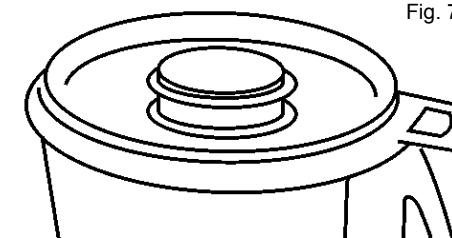


Fig. 7

Liquids can be added to the pitcher when the measuring cup is positioned onto the lid.

Pitcher lid (Image 8)

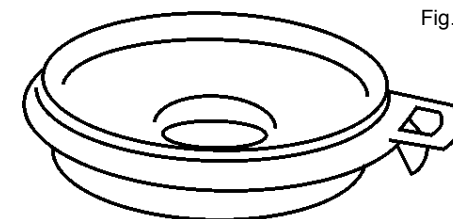


Fig. 8

The lid is for closing the pitcher and activating the safety sensors.

There is a groove at the front, which fits together with the pouring spout, and a perforated tab at the back, which fits together with the groove on the handle.

It also has a hole in the central part through which the food is added; introduce the spatula to stir it and attach the measuring glass. It incorporates a silicon seal, which prevents liquids from seeping out between the pitcher and the lid.

To set up the silicon join, ensure that the thick side of the join is in contact with the lid.

Important. Never use the lid without the sealing attached correctly.

Fig. 9

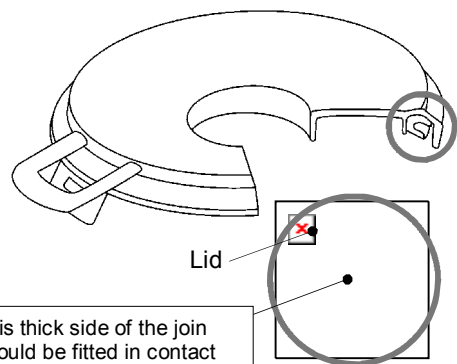
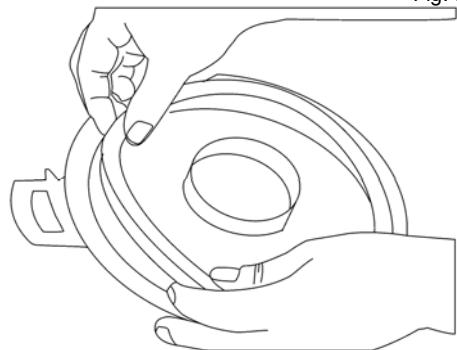


Fig. 10

IMPORTANT: NEVER OPEN THE PITCHER LID WHEN THE APPLIANCE IS OPERATING, AS THERE IS A RISK OF OVERFLOWING AND/OR BURNS. BEFORE OPENING THE LID OF THE PITCHER, SWITCH OFF MYCOOK AND WAIT A FEW SECONDS FOR THE BLADES TO STOP TURNING COMPLETELY.

The pitcher (Image 11)

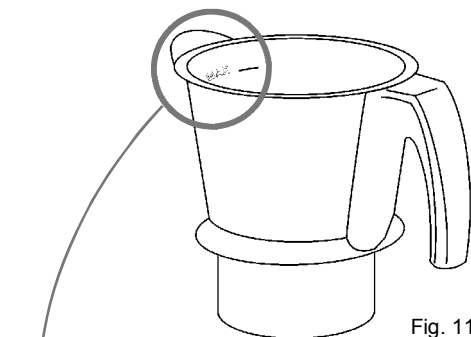


Fig. 11

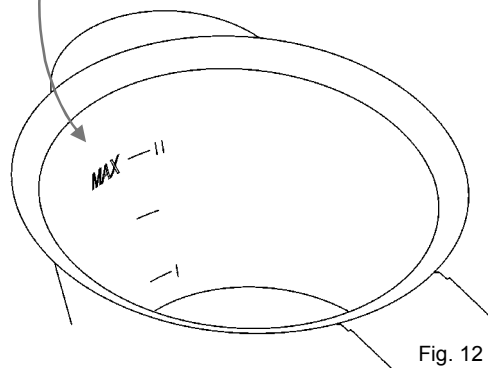
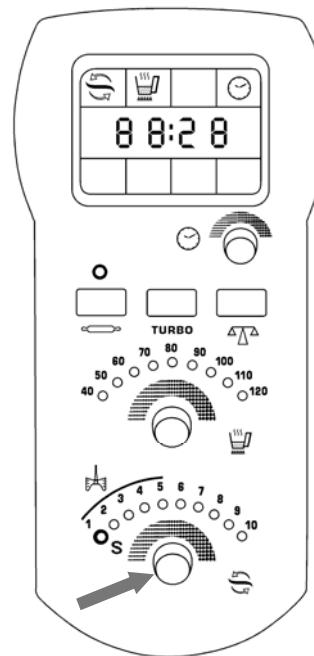


Fig. 12

The pitcher has a maximum capacity of 2 litres. On the inside it has a measure scale, which indicates 1 litre, 1.5 liters and 2 litres (Images 11 and 12).

3 Select speed. Turn the speed selector control slowly to the right/left to select the function speed. The light indicators of the speed selected will light up in green and the light indicators of the temperature selected will then light up in red. The appliance begins to heat up (Image 64).

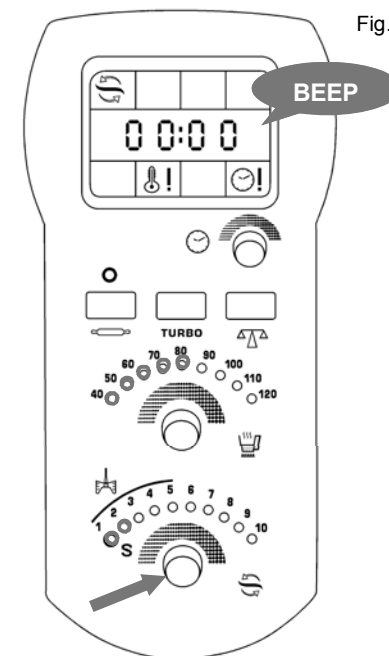
Fig. 64



Attention. When hot, the maximum speed which can be selected is 5. Use speed 1 only for browning. Do not activate the heating function with the pitcher empty.

When the operation ends, the appliance gives out a warning sound, the light indicators of the selected temperature flash and the blades begin to turn at speed 2 (light indicators lit up in green) to prevent the food from sticking or burning (Image 65).

Fig. 65



To stop: Turn the speed selector to the left until the speed light indicators go out.

IMPORTANT. ALWAYS STOP THE APPLIANCE USING THE SPEED SELECTOR CONTROL. BEFORE LIFTING THE LID OF THE PITCHER WAIT A FEW SECONDS UNTIL THE BLADES HAVE STOPPED COMPLETELY. NEVER OPEN THE PITCHER LID WHEN THE APPLIANCE IS OPERATING, AS THERE IS A RISK OF OVERFLOWING AND/OR BURNS.

Press the button to activate the scales function. The digital screen shows the scales symbol together with the character “0g” (Image 59).

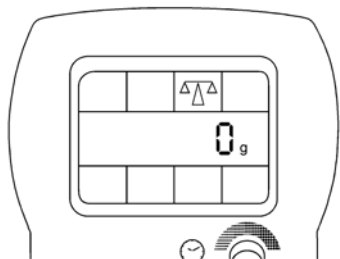


Fig. 59

The weighing scales allow the weighing of ingredients in the pitcher. Place the first ingredient for weighing in the pitcher and check its weight. Press the button to return the scales to zero. Repeat the operation to weigh the successive ingredients. If the partial or accumulated weight is exceeded, the excess weight message will appear (Image 60).

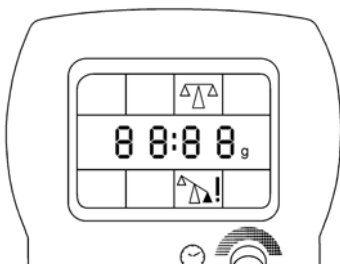


Fig. 60

If ingredients are removed from the pitcher after weighing them, the negative weight message will appear (Image 61).

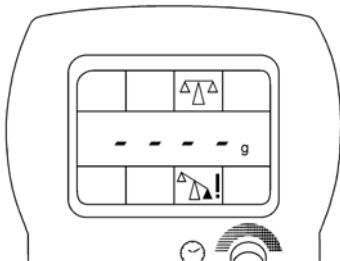


Fig. 61

How to process when hot

Follow the procedure below:

1 Select time. Turn the time selector control slowly to the right/left to select the function time. (Image 62)



Fig. 62

2 Select temperature. Turn the temperature selector control slowly to the right/left to select a heating temperature. The light indicators of the temperature selected will light up in green. (Image 63)

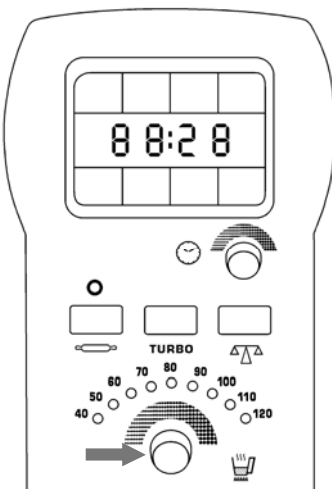


Fig. 63

To remove the lid:

Slide the handle control downwards and, when the lid has become detached, take it out by pulling it (Images 13 and 14).

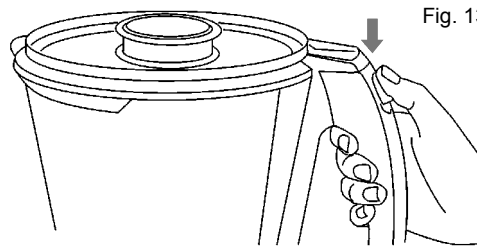


Fig. 13

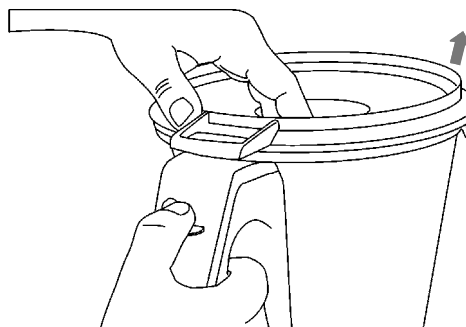


Fig. 14

To fit the lid:

Fit the back tab into the handle groove (Image 15), lower the front part (Image 16) and push the lid in the direction of the arrow (Image 17a) until you hear a click, which will indicate that it has been attached correctly.

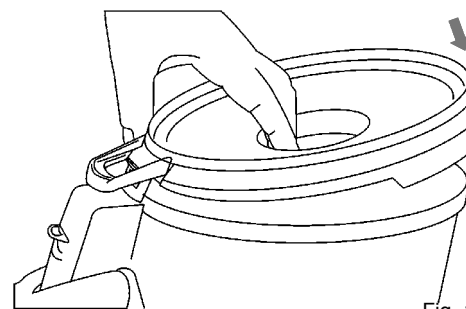


Fig. 15

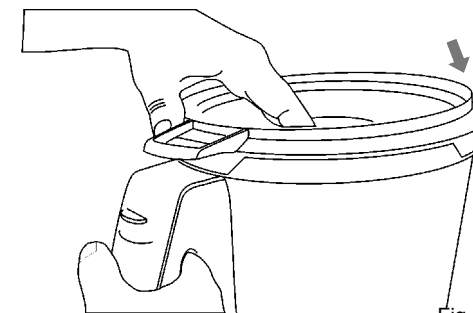


Fig. 16



Fig. 17a

You can also proceed as indicated in the figure below (Image 17b)

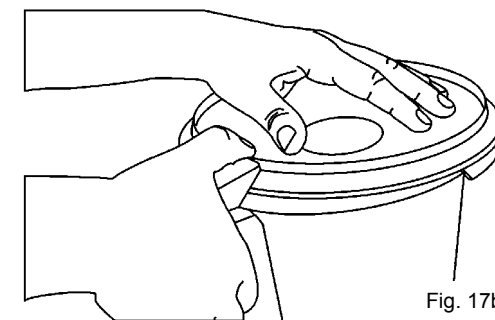


Fig. 17b

To attach the pitcher:

Hold the pitcher by the handle and place it onto the central unit, making sure the arrows of the pitcher base and central unit are lined up correctly. Turn the pitcher in an anti-clockwise direction until the arrow of the pitcher base coincides with the lock of the central unit (Image 18).

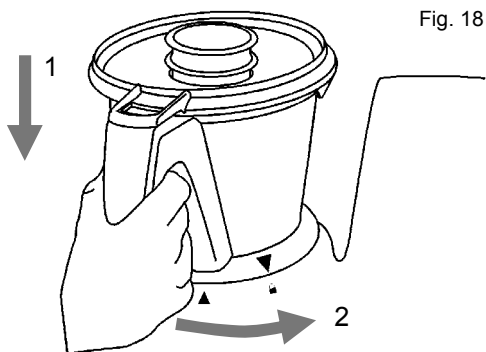


Fig. 18

To detach the pitcher:

Hold the pitcher by its handle and turn clockwise up to the limit (both arrows coinciding) and lift the pitcher (Image 19).

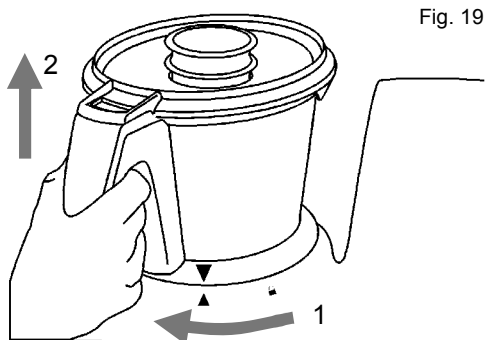


Fig. 19

Important:

For safety reasons, the pitcher cannot be covered or uncovered when it is attached to the central unit. The arrow of the pitcher base coincides with the lock of the central unit. (Image 18). Do not use force. A safety element may be broken.

To cover or uncover the pitcher it must be detached from the central unit turning it clockwise until it comes off. (Make sure that the arrow on the side of the pitcher coincides with the arrow on the central unit (Image 19). Do not activate the heating function with an empty pitcher.

Pitcher support with blade-fixing flange (Image 20)

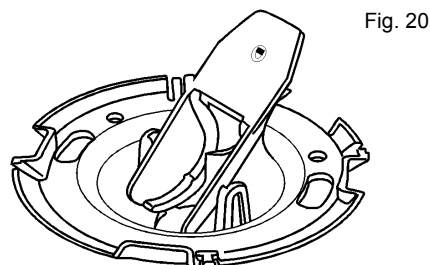


Fig. 20

The pitcher support is for:

1. Fixing the blades to the pitcher.
2. Fixing the pitcher to the central unit.
3. Supporting the pitcher when it is hot on all types of surface, without causing burns. (Image 21)

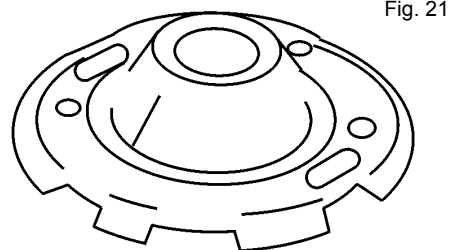


Fig. 21

Blades (Image 22)

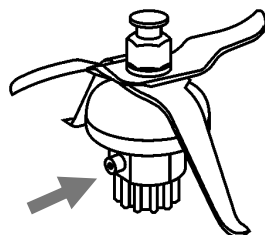


Fig. 22

The blades have two lateral pivots in their support which are for centering them and fixing them correctly to the pitcher.

Press the button to activate the kneading/mixing function. The light indicator lights up green and begins to count the operating time.

Press the button to stop the kneading/mixing function. The light indicator switches off. After the kneading/mixing function finishes and after previously selecting a functioning time, the appliance emits a warning sound and the light indicator flashes. (Image 56)

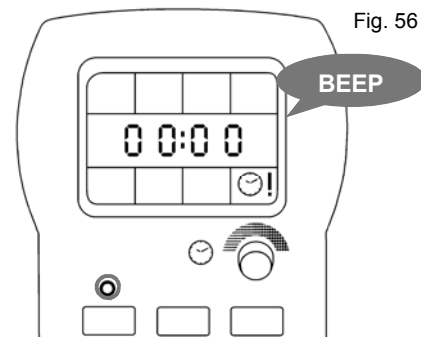


Fig. 56

To stop:

Press the kneading/mixing button again. This function is suitable for the preparation of homogenous mixes of all kinds of dough and mixtures.

The kneading/mixing function is activated from a stop position. It is not advisable to activate this function if the pitcher is at a temperature higher than 60° C.

Turbo speed button (Image 57)

Keep the button pressed to activate the turbo function. The 10 maximum speed light indicators will light up (Image 57)

If working without heat: When the button is released the turbo function stops. The maximum speed light indicators will switch off. If working with heat: For safety reasons and in order to avoid slashes, the turbo speed will increment progressively and will function alone for a few seconds, although the button should still be pressed.

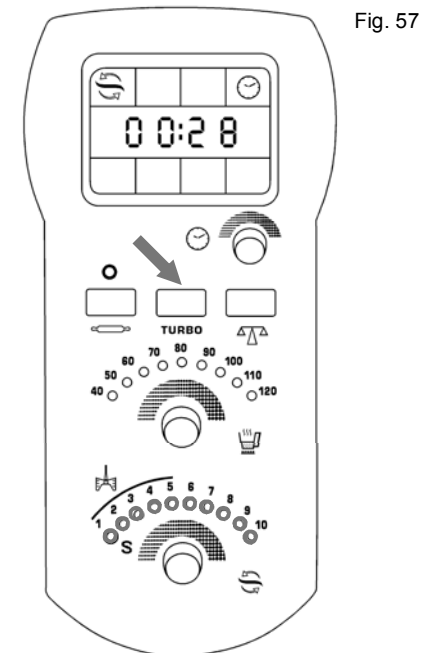


Fig. 57

It is not possible to activate the turbo function with speeds 1,2 and 3. The turbo function is the fastest and the most powerful and is ideal for chopping hard elements or a large quantity of them. When this time has passed, if the turbo function is needed again, you should let it go a

Activate scales button (Image 58)

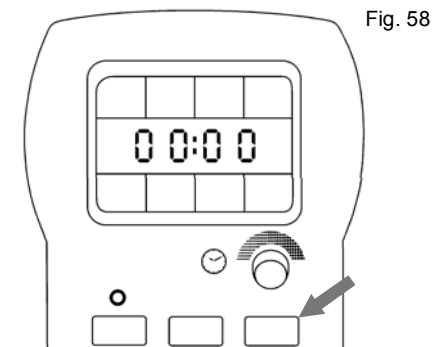


Fig. 58

The appliance carries out a self-check and 00:00 appears on the digital screen. (Image 52)

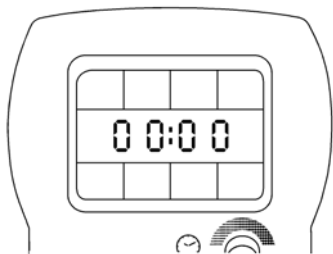


Fig. 52

The appliance is now ready for use.

Schermo digitale (figura 53)

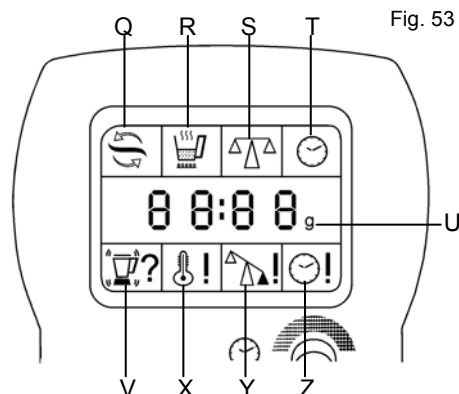


Fig. 53

Icons indicating function in the upper part:

- Q Blades activated
- R Heating activated
- S Weighing scales activated
- T Timer activated

Icons indicating control in the central part:
U Timer/weight. Grams symbol (weighing scales function).

Icons indicating information in the lower part:

- V Pitcher missing/pitcher wrongly covered or pitcher wrongly attached to the central unit.

- X The pitcher and the temperature sensor are hot.
- Y The weight limit has been exceeded.
- Z Timer ended.

Timer selector control (Image 54)

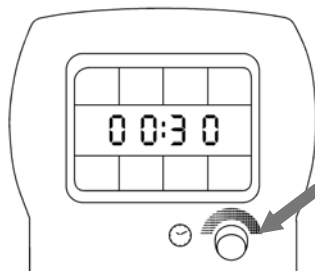


Fig. 54

Turn the control slowly to the right to select the function time. Maximum: 90 minutes. Turn the control slowly to the left to reduce the time.

Activation scale:

From 0 to 1 minute. Counted in seconds.
From 1 minute to 10 minutes. Counted in 30 second intervals
From 10 minutes to 90 minutes. Counted in minutes.
Turning the control quickly allows a faster selection.

Kneading/mixing button (Image 55)

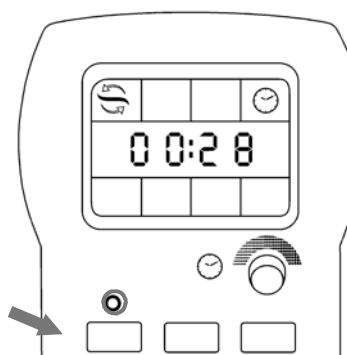


Fig. 55

To remove the blades from the pitcher:

1. Move the blade-fixing flange 180° to the open position and pull the pitcher support away, as indicated by the arrows (Images 23 and 24).

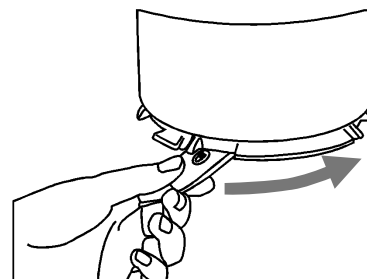


Fig. 23

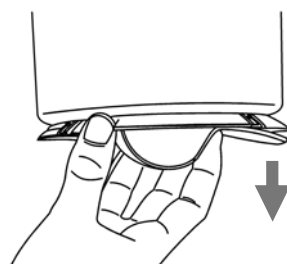


Fig. 24

2. Remove the blades carefully to avoid cuts or other injuries (Image 25)

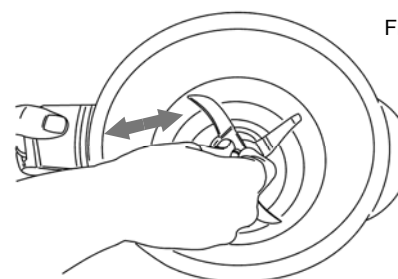


Fig. 25

To position the blades inside the pitcher:

1. Place the blades inside the fitting of the pitcher, taking care not to cut yourself (Image 25).
2. Turn the pitcher around, keeping hold of the blades in its fitting (Image 26).

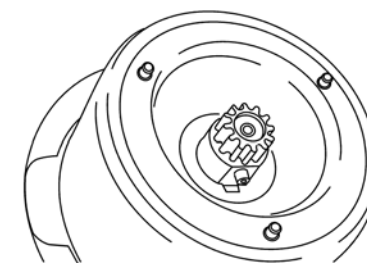


Fig. 26

3. Fit the pitcher support (with the fixed blade flange in the open position) onto the blade and the three pivots at the base of the pitcher (Image 27).

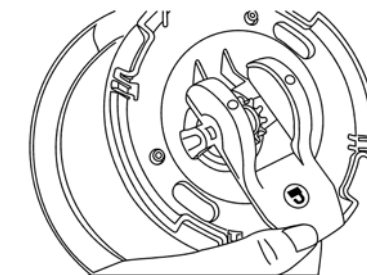


Fig. 27

4. Turn the blade-fixing flange 180° to the closed position, ensuring that it is at its limit (Image 28)

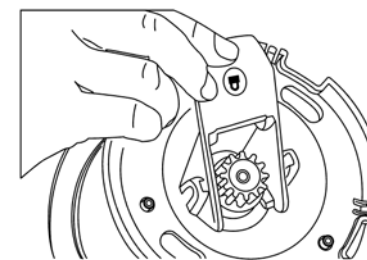


Fig. 28

Important. The blades must always have the joint correctly positioned. Take special care when handling the blades as they are very sharp. Never submerge the blades in water or wash them in a dishwasher, as the internal mechanism could become damaged if water got inside.

Spatula (Image 29)

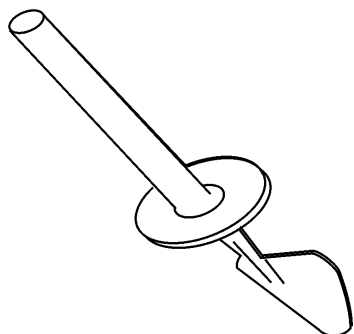


Fig. 29

The spatula is for mixing ingredients, preventing them from sticking to the walls of the pitcher and emptying the contents of the pitcher.

It is made up of two main pieces:
The head, which has a safety ring preventing access to the blades and, at the end, a detachable case made of a soft rubber material so that the pitcher will not be scratched. (Image 30a)

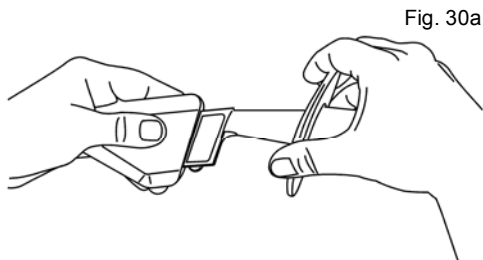


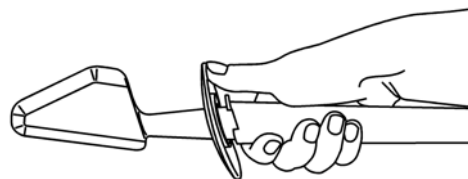
Fig. 30a

The handle, which is also for taking the basket-sieve out of the pitcher and holding the basket-sieve in the filtering operations.

To detach the spatula handle:

Hold it with one hand and press on the safety ring with your thumb (Image 30b).

Fig. 30b



To attach the spatula:

Fit both parts together and press. (Image 30c)

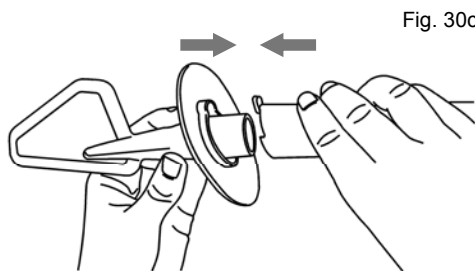


Fig. 30c

Important. Never introduce the spatula into the central hole of the lid, if working with the blending blade fixed to the blades. (Image 31)

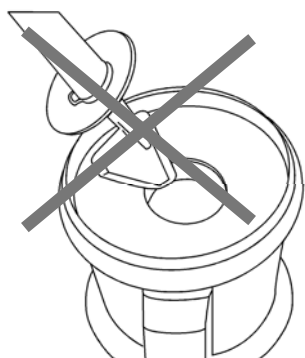


Fig. 31

Central unit (Image 49)

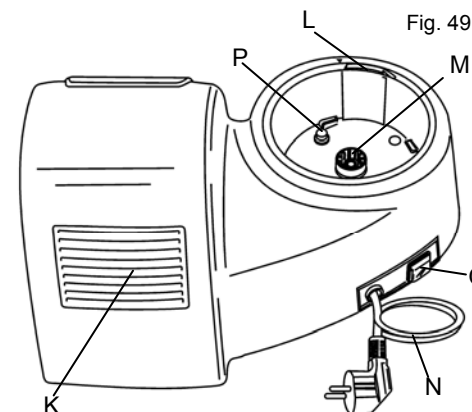


Fig. 49

K Air vents
L Pitcher presence sensors
M Dragging blades
N Electrical connection cable
O On/Off switch
P Pitcher temperature sensor

The central unit is adjusted by the manufacturers, to avoid malfunctions, to a limit, which blocks the weighing scales during transportation.

ATTENTION:

Unblock the scales before using the appliance, doing the following to the base:

1. Loosen the screw marked with the arrow up to the limit (Image 50a).
2. Slide the yellow flap to the "ON" position (Image 50b).

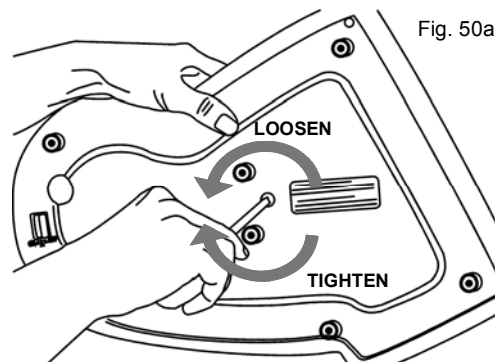


Fig. 50a

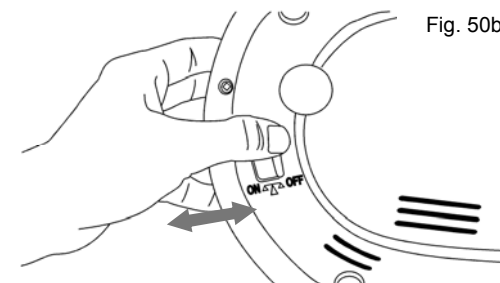


Fig. 50b

ATTENTION:

Block the scales again before moving the appliance in any means of transport.

To block the scales, carry out the reverse procedure, namely:

1. Slide the yellow flap to the "OFF" position.
2. Tighten the screw marked with the arrow up to the limit.

- Position the appliance on a flat, stable surface, which can withstand high temperatures, away from other sources of heat and the splashing of water.
- Do not cover or obstruct the air vent situated at the back of the appliance.

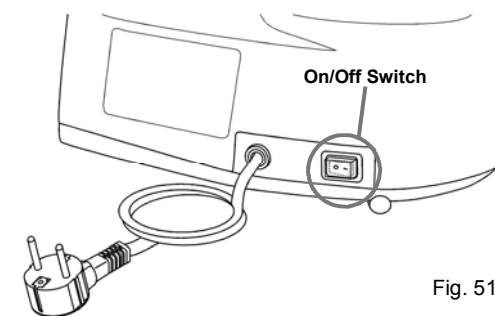
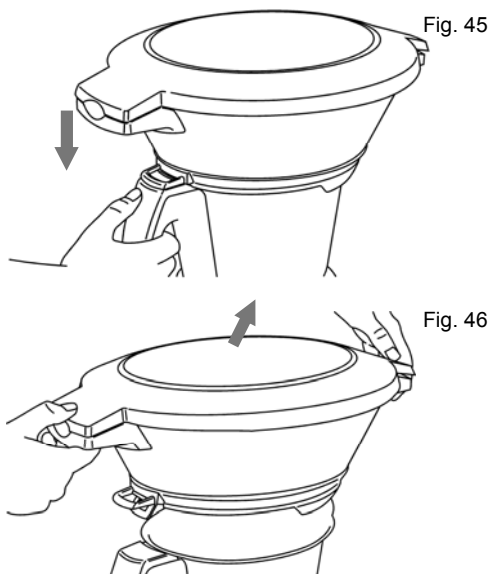


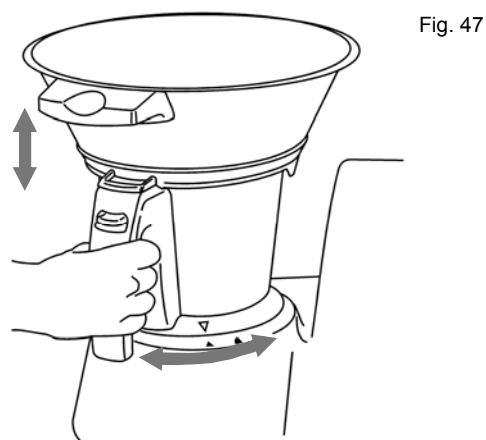
Fig. 51

- Connect the appliance to the mains.
- Turn the appliance on, activating the on/off switch (Image 51).

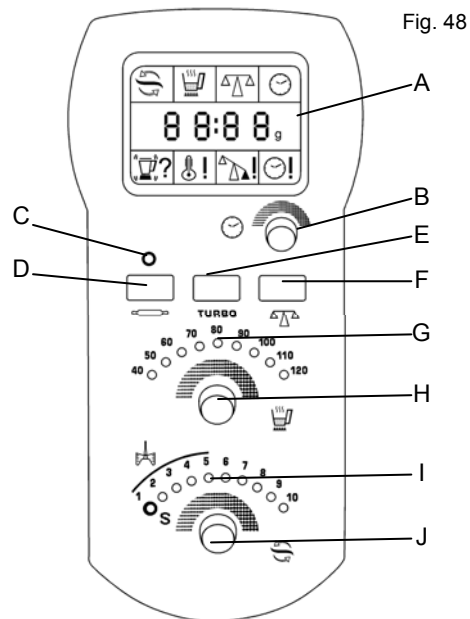


When you clean the metallic tray, it is advisable to detach the joint and clean it separately.

To manipulate the combination pitcher-steam accessory while attached to the central unit follow the same procedure as with the pitcher (image 47).

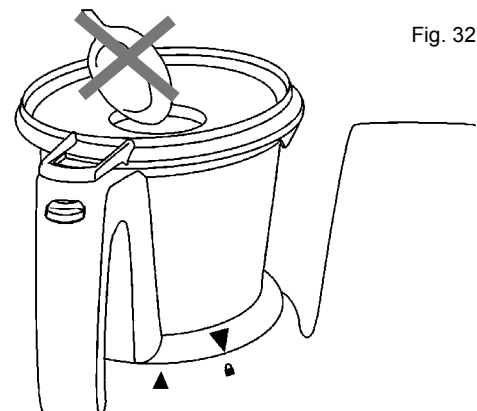


Instructions for use Central unit control panel (Image 48)

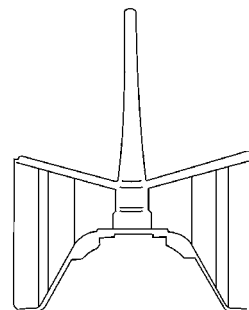


- A Digital screen
- B Time selector control
- C Light indicator for activated kneading function
- D Kneading/mixing button
- E Turbo speed button
- F Activate weighing scales button
- G lit temperature indicators
- H Temperature selector control
- I Speed light indicators
- J Speed selector control

Attention. Never use utensils other than the spatula. It can be dangerous. (Image 32)

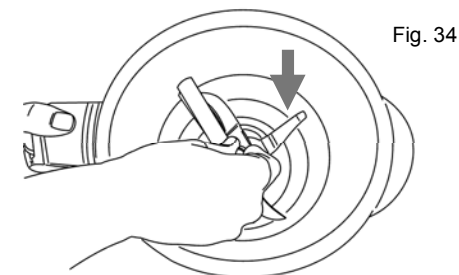


Mixing accessory (Image 33)

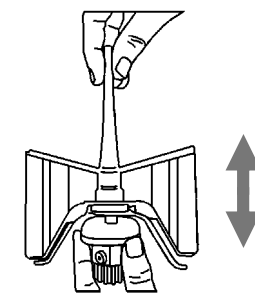


- The blending blade is used for:
1. For whipping cream, custards, egg whites...
 2. For mixing ingredients without blending them.
 3. To avoid ingredients sticking to the walls of the jar when working with hot substances.

To attach the blending blade:
Attach it in a single position over the blades and pressing softly downwards until you hear a click, which indicates that it is properly anchored. (Image 34)

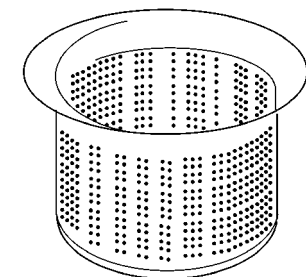


To detach the blending blade:
Pull upwards until it becomes detached. (Image 35)



Important. Never use the mixing blade at speeds higher than speed 5. Never introduce the spatula into the central hole of the lid, if working with the mixing accessory fixed to the blades. (Image 31)

Basket-sieve (Image 36)



The basket-sieve is:

1. To cook ingredients that do not need to be mixed or blended. (Image 37)



Fig. 37

2. To strain or filter broth, shakes, fruit juices. Hold the basket by the handle or the spatula in the filter function (Images 38 and 39)

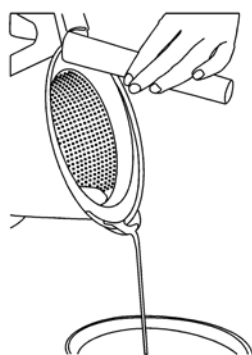


Fig. 38

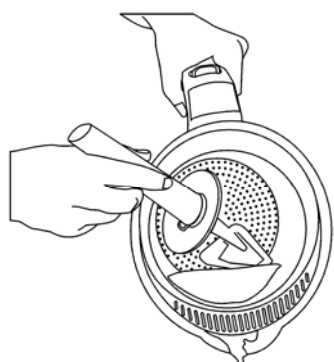


Fig. 39

3. To avoid splashing and allow steam to escape while working with hot substances.
Fit the basket upside-down on the lid of the pitcher, making sure that beforehand the measuring cup has been removed (Image 40).

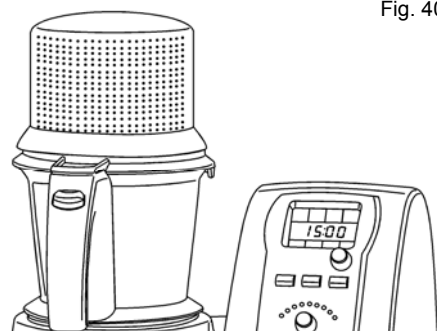


Fig. 40

To take the basket-sieve out of the pitcher: fit the spatula handle into the basket groove and lift it up with slight leverage (Image 41).

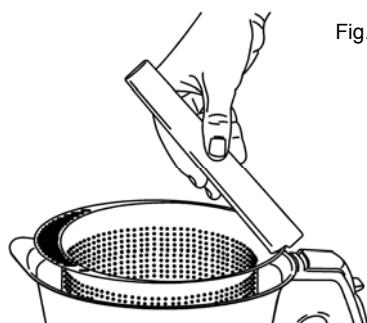


Fig. 41

Steam cooking accessories (Images 42 and 43)

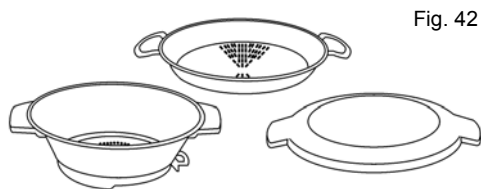


Fig. 42

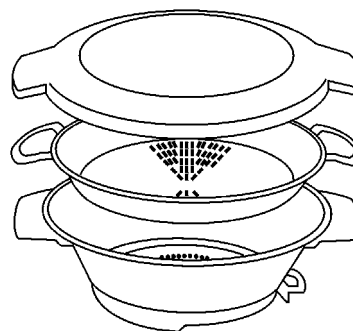


Fig. 43

The steam cooking accessories are:

1. Metallic tray, made from stainless steel, which has two lateral plastic handles, a plastic support to fix it to the pitcher and a silicon seal to avoid liquids seeping out between the pitcher and the tray.
- Plastic tray.
3. Tray cover.

To fit the metallic tray and the pitcher together:

Follow the same procedure as for the lid: Fit the tray tab into the pitcher guides (Image 44-a), rest the front part on the pitcher (Image 44-b) and push in the direction of the arrow until you hear a click, which indicates that it has become properly attached. (Image 44-c).

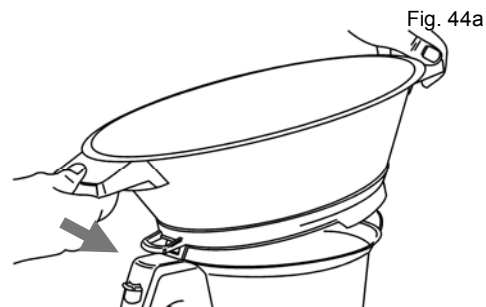


Fig. 44a



Fig. 44b



Fig. 44c

Important. The metallic tray must always be attached/detached from the pitcher when the pitcher is not attached to the central unit.

IMPORTANT: WHEN COOKING WITH HEAT OR STEAMING, HIGH TEMPERATURES ARE REACHED. BE CAREFUL WHEN HANDLING THE APPLIANCE AND ITS ACCESSORIES, ESPECIALLY THE METALLIC PARTS, AS THERE IS A RISK OF SUFFERING BURNS.

Important. The metallic tray must always have the seal positioned correctly (Images 9 and 10)

To detach the metallic tray from the pitcher:

Slide the handle lever downwards and when it becomes detached, remove the tray. (Images 45 and 46)