

MANUALE D'USO

FRULLATORE AD IMMERSIONE

INSTRUCTION MANUAL

HAND BLENDER

MANUEL D'UTILISATION

MIXEUR À IMMERSION

BEDIENUNGSHANDBUCH

STABMIXER

GEBRUIKSAANWIJZING

STAAFMIXER

MANUAL DE USO

BATIDORA DE MANO

MANUAL DE UTILIZAÇÃO

VARINHA MÁGICA

BRUKSANVISNING

STAVMIXER

РУКОВОДСТВО ПО ЭКСПЛУАТАЦИИ

ПОГРУЖНОЙ БЛЕНДЕР

BRUGERVEJLEDNING

STAVBLENDER

INSTRUKCJA OBSŁUGI

BLENDER RĘCZNY

KÄYTTÖOPAS

SAUVASEKOITIN

BRUKSANVISNING

STAVMIKSER

دليل التعليمات

خلاط يدوي

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Wichtige Informationen für den Benutzer
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Gentile Cliente, La ringraziamo vivamente per il Suo acquisto. I nostri prodotti sono unici perché uniscono una spiccata ricerca estetica alla progettazione tecnica innovativa. Essi sono coordinati con altri prodotti in gamma e possono costituire elementi d'arredo e di design. Augurandole di apprezzare appieno le funzionalità del Suo elettrodomestico, Le porgiamo i nostri più cordiali saluti.

Dear Customer, Thank you for purchasing one of our appliances. Our products are unique because they combine iconic style with innovative technical solutions. They match perfectly with other products in our range and work equally well as a standalone design objects in your kitchen. We hope you enjoy using your new appliance! Best regards.

Cher client, merci beaucoup pour votre achat. Nos produits sont uniques car ils combinent une forte recherche esthétique avec une conception technique innovante. Ils sont coordonnés avec d'autres produits de la gamme et peuvent constituer des éléments d'ameublement et de design. En espérant que vous pourrez apprécier pleinement votre nouvel appareil électroménager, nous vous adressons nos meilleures salutations.

Sehr geehrter Kunde, wir danken Ihnen herzlich für den Kauf. Unsere Produkte sind einzigartig, da sich in ihnen eine gewissenhafte Designforschung und eine innovative technische Planung vereinen. Sie sind mit anderen Produkten des Sortiments kombinierbar und stellen ausgefallene Einrichtungs- und Designgegenstände dar. Wir hoffen, dass Sie Ihr neues Haushaltsgerät voll und ganz schätzen werden und verbleiben mit freundlichen Grüßen.

Beste klant, hartelijk dank voor uw aankoop. Onze producten zijn uniek omdat ze esthetiek combineren met innovatief technisch ontwerp. De producten zijn uitstekend te combineren andere producten van het assortiment en kunnen worden gebruikt als meubel- en designelementen. We hopen dat u volop van uw nieuwe huishoudelijke apparaat zult genieten. Met vriendelijke groet

Estimado cliente, le damos las gracias por su compra. Nuestros productos son únicos porque combinan una notable búsqueda estética con un diseño técnico innovador. Se combinan con otros productos de la gama y se pueden utilizar como elementos de decoración y diseño. Le deseamos que pueda apreciar plenamente su nuevo electrodoméstico. Le enviamos nuestros saludos más cordiales.

Prezado cliente, Muito obrigado pela sua compra. Os nossos produtos são únicos porque combinam uma forte busca estética com um desenho técnico inovador. São coordenadas com outros produtos da linha e podem constituir elementos de decoração e design. Esperando que possa desfrutar totalmente das funcionalidades do seu eletrodoméstico, enviamos-lhe os nossos melhores cumprimentos.

Bästa kund, vi vill tacka dig för ditt köp. Våra produkter är unika eftersom de kombinerar ett estetiskt nytänkande med innovativ teknik. Våra produkter passar med de andra i samma serie och kan användas som föremål inom heminredningen för att ge en särskild känsla av stil i ditt hem. Vi hoppas att du till fullo kommer att uppskatta funktionerna hos din hushållsmaskin. Med bästa hälsningar.

Уважаемый покупатель! Благодарим Вас за покупку. Наши изделия уникальны, поскольку они сочетают в себе великолепный дизайн и передовые технические решения. Кроме того, они комбинируются с другими изделиями из этой линейки и могут стать стильными элементами интерьера и дизайна. Надеемся, что Вы в полной мере оцените функциональные возможности Вашего бытового прибора. С наилучшими пожеланиями.

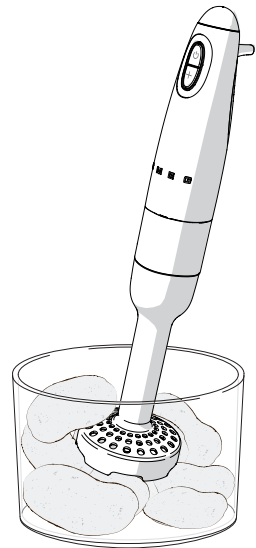
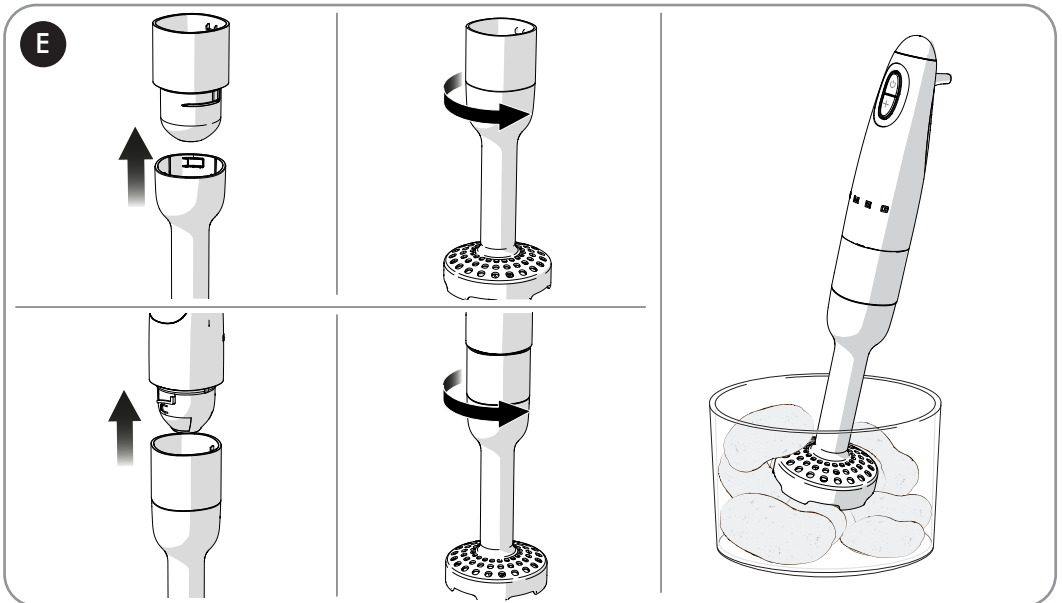
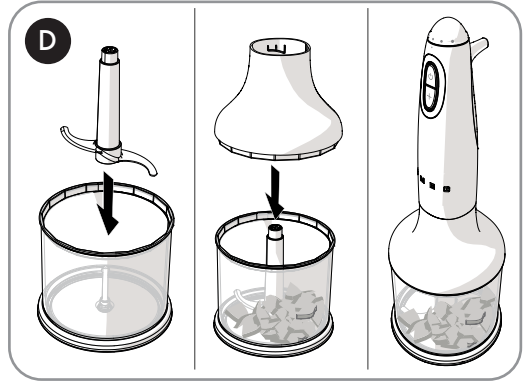
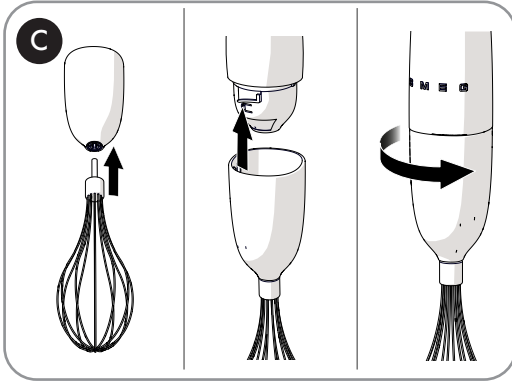
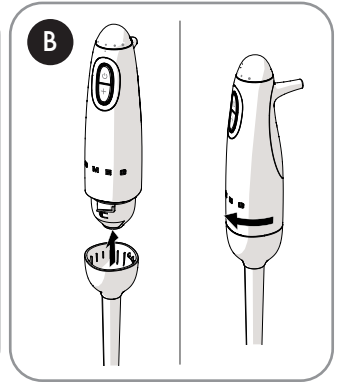
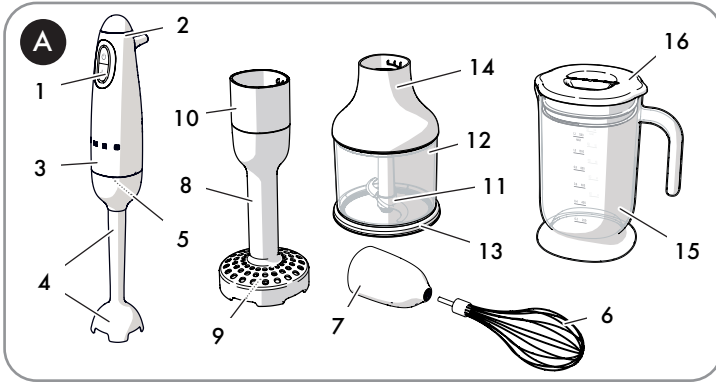
Kære Kunde, mange tak for dit køb. Vores produkter er unikke, da de forener æstetisk research og innovativt teknisk design. De passer perfekt sammen med de andre produkter i serien, og kan stå som et enkeltstående møbel af design. Vi håber, at du vil værdsætte din hårde hvidevares funktionalitet, og sender de bedste hilsner.

Szanowny Kliencie, Dziękujemy za Twój zakup. Nasze produkty są wyjątkowe, ponieważ łączą intensywne badania estetyczne z innowacyjnym projektem technicznym. Są one skoordynowane z innymi produktami z asortymentu i mogą stanowić elementy wyposażenia i wystroju. Mamy nadzieję, że będą Państwo mogli w pełni korzystać z funkcjonalności tego urządzenia. Serdecznie pozdrawiamy.

Arvoisa Asiakas, kiitämme sinua hankintasi johdosta. Tuotteemme ovat ainutlaatuisia, koska niissä yhdistyvät esteettisyys ja innovatiivinen tekninen suunnittelu. Ne sopivat yhteen muiden valikoimaan kuuluvien tuotteiden kanssa toimien samalla sisustus- ja design-tuotteina. Toivomme, että voit nauttia täysin siemauksin kodinkoneesi toiminnoista. Sydämellisin terveisin.

Kjære kunde. Vi takker for at dere valgte å kjøpe et av våre produkter. Våre produkter er unike fordi de forener søken etter estetikk med en nyskapende teknisk design. De koordineres med andre produkter i vårt sortiment og kan ha funksjon som både møbel- og designvare. Vi håper du får fullt utbytte av ditt husholdningsapparat, og sender deg våre beste hilsener.

تحفظ جهة التصنيع بحقها في إجراء أية تغييرات تراها ضرورية لتحسين منتجاتها دون إخطار مسبق. لذا، تعتبر الرسوم التوضيحية والأوصاف الواردة في هذا الدليل غير ملزمة ولكنها إرشادية فقط.





1 Safety

1.1 Essential safety information.

Follow all safety instructions in order to use the appliance safely:

- Read this user manual carefully before using the appliance.
- Do not leave the appliance unattended while it is operating.
- Do not immerse the appliance, the power cord or the plug in water or any other liquid.
- Do not use the appliance if the power cable or plug appears to be damaged or if the appliance has been dropped or damaged in any way.
- If the power cable is damaged, contact technical support immediately to arrange replacement.
- Do not allow the power cable to come into contact with sharp edges.
- Do not pull on the cord to unplug it from the power socket.
- Do not place the appliance above or near lit hob burners or electric rings, inside an oven or near other heat sources.
- This appliance is fitted with a ground connection for functional purposes only.
- Do not attempt to repair the appliance yourself: in the event of faults, it should only be repaired by a qualified technician.
- Do not modify the appliance.
- Never try to put out a fire or flames with water: turn off the appliance and remove the plug from the socket and smother the flames with a fire blanket or other appropriate cover.
- Do not touch moving parts while the appliance is operating. Keep hands, hair and clothing, and utensils away from moving parts during operation, to prevent personal injury and/or damage to the appliance.
- Always disconnect the appliance from the power supply when it is not in use, left unattended or faulty.
- Always disconnect the appliance from the power supply before installing and removing the components.
- Always disconnect the appliance from the power supply and let it cool down before cleaning it.
- Do not use the blender with parts or accessories of other manufacturers.
- Only use original spare parts. The use of spare parts not approved by the manufacturer could lead to fires, electric shocks or personal injury.
- Avoid touching the blades of the blender attachment as they are very sharp: Danger of cuts! Handle very carefully when removing, inserting or cleaning. Use a spatula if you need to remove food.
- Remove the chopper blade of the chopper attachment before emptying the bowl.
- Do not blend hot oil or fat.



Instructions

- Be careful when pouring hot liquids onto the blender as they may be ejected due to sudden evaporation.
- Use tall containers when mixing liquids, particularly if hot, to reduce spillages, splattering and burn injuries.
- To avoid splashing always insert the blender attachment in the food before switching the hand blender on.
- Do not leave the hand blender in a hot pot on a lit stove while not in use.
- Avoid using the blender attachment and chopper attachment to chop fruit pits, bones or other hard food as this may damage the blades.
- Do not allow liquids to exceed the height of the joint on the blender shaft.
- Avoid spraying liquid on the motor body and cable of the hand blender or getting them wet. In the event of contact with liquid, immediately unplug the hand blender and dry it thoroughly: Electric shock hazard!
- Do not use harsh detergents or sharp objects to clean the hand blender, its attachments and accessories.
- This appliance may not be used by people of reduced physical and mental capacity, or without sufficient experience and knowledge (including children), unless they are supervised or instructed by adults who are responsible for their safety.
- Children must never play with the appliance. Keep the appliance and its cord out of reach of children.
- Instructions for cleaning of the appliance can be found in the "Cleaning and Care" section.

1.2 Connecting the appliance

Make sure that the voltage and frequency of the power supply correspond to those indicated on the data plate on the bottom of the appliance.

If the plug of the appliance is not compatible with the socket, contact Technical Assistance service for replacement.

1.3 Intended use

Failure to comply with the safety instructions and failure to read the instructions manual may lead to the hand blender being used incorrectly and cause personal injury.

- Do not use the appliance for purposes other than those for which it was designed. The appliance may be used to blend, chop, mix and emulsify various ingredients. In addition, when used in combination with its accessories, it can mince/grind meat, cheese, bread, mash potatoes and other vegetables or whip and whisk eggs and cream for various preparations. Every other use is considered improper.
- Do not operate the appliance for more than 30 seconds at a time.
- The appliance can be used with all the accessories at any speed.
- The appliance is not designed to operate with external timers or with remote control systems.



- Use the appliance only indoors.
- This appliance is intended for household use and similar applications such as:
 - in kitchen areas provided for personnel in shops, offices and other work environments
 - in bed and breakfast and farm accommodation
 - by guests in hotels, motels and other residential type environments.
- Any other use, for example in restaurants, coffee bars and coffee shops is considered improper.

1.4 Manufacturer liability

The manufacturer shall not be liable for injuries or property damage caused by:

- Any use of the appliance other than the one it was designed for.
- Not having read the user manual.
- Tampering with any part of the appliance.
- The use of non-original spare parts.
- Not following the safety instructions.



Please keep these instructions carefully. If the appliance is passed on to others, they should also be given this instructions booklet.

These instructions can be downloaded from the Smeg website "www.smeg.com".

1.5 Disposal

Electrical appliances must not be disposed of together with household waste.



Devices marked with this symbol are subject to European Directive 2012/19/EU.

- All waste electrical and electronic appliances must be disposed of separately from domestic waste and taken to authorised waste disposal facilities. Disposing of the used appliance correctly will help to safeguard the environment and human health. For further information regarding the disposal of used appliances, please contact your local authority waste disposal department or the shop where the appliance was purchased.



2 Appliance description (Fig. A)

- 1) ON/OFF button and TURBO button
- 2) Speed selector
- 3) Motor body
- 4) Stainless steel blender shaft and stainless steel blade unit
- 5) Identification plate
- 6) Stainless steel whisk
- 7) Attachment for whisk
- 8) Vegetable masher
- 9) Vegetable masher blade assembly
- 10) Vegetable masher adapter
- 11) Stainless steel blade assembly
- 12) BPA-free chopper bowl
- 13) Non-slip silicone base
- 14) Chopper adapter
- 15) 1.4 litre BPA-free jug
- 16) Lid with silicone seal



The accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.

2.1 Identification plate (Fig. A)

The identification plate (5) bears the technical data, serial number and brand name of the appliance. Do not remove the identification plate for any reason.

2.2 Before first use



Danger of electrocution

Plug into an earthed 3-pin socket.

- Do not remove the earth pin.
- Do not use an adapter.
- Do not use an extension cord.
- Failure to follow these instructions could result in death, fire, or electric shock.

- Remove any labels and stickers from the hand blender and its accessories.
- Wipe the motor body with a clean, damp cloth and dry.
- Thoroughly wash the components of the hand blender and dry them thoroughly (see "4 Cleaning and care").



Moving parts

Risk of personal injury or damage to the appliance

- Do not insert fingers, forks or spoons into the hand blender attachments. This could cause personal injury or damage the blades.
- Keep hands, hair, loose jewellery, ties or clothing, spatulas and other objects away from the hand blender attachments to avoid personal injury or damage to the appliance.
- Do not immerse the motor base in water or other liquids.



2.3 Description of accessories (Fig. A)

BPA-free jug (15)

The BPA-free graduated jug ranges from a minimum of 0.2 litres to a maximum of 1.4 litres. It has a lid with a seal for preserving foods.

Whisk (6)

Ideal for whipping egg whites, cream and for preparing creams, custards, dressings etc.

Chopper (12)

Can be used to chop herbs, raw vegetables, dry biscuits, bread, chocolate, shelled nuts, meat and fish (see "3.4 Food processing guide"). It has a non-slip silicone base that can be used as a lid when storing food.

Vegetable masher (8)

Ideal for mashing cooked vegetables or soft or cooked fruit.

2.4 Description of controls

ON/OFF button and TURBO button (1)

Keep the **ON/OFF** button pressed to start / stop the appliance. ON/OFF button and TURBO button.

Only keep the **TURBO** button pressed to use the blades at maximum speed.

3 Use

3.1 Using the hand blender (Fig. B)

- Attach the motor body (3) to shaft (4) of the blender by turning it anticlockwise until it engages with the housing.
- Insert the plug into the power socket.
- Immerse the shaft into the container with the ingredients to be processed.
- Press the **ON/OFF** button to start the appliance. Use the speed selector to increase the speed or the **TURBO** button to work at maximum speed.
- Continue until you reach the required consistency.



Sharp blades

Danger of cuts

- Never touch the blades with your hands. Use a spatula if you need to remove food.
- Handle blades very carefully.



ONLY start the hand blender when the shaft of the blender is immersed the ingredients to be blended.



Use

3.2 Using the accessories

Use the most suitable accessory for the food you wish to process.

Using the whisk (Fig. C)

- Attach the whisk (6) to its adapter (7).
- Attach the motor body (3) to the adapter by turning it anticlockwise until it engages with the housing.
- Start to work the ingredients by pressing the **ON/OFF** button and adjust the speed using the speed selector. The **TURBO** button can also be used.
- Continue until you reach the required consistency.

Using the chopper (Fig. D)



Place the chopper bowl on a flat and sturdy surface.

- Assemble the chopper unit by inserting the blade unit (11) into its housing at the centre of the bowl (12).



Make sure that the blade unit is inserted correctly.

- Insert the ingredients to be processed and cover the bowl (12) with its adapter (14).
- Attach the motor body (3) to the adapter by turning it anticlockwise until it engages with the housing.
- Start chopping by pressing the **ON/OFF** button and adjust the speed selector according to type of the food you wish to chop (see "3.4 Food processing guide"). The **TURBO** button can also be used.

- Continue until you reach the required consistency.



Sharp blades

Danger of cuts

- Never touch the blades with your hands. Use a spatula if you need to remove food.
- Handle blades very carefully.



Warning

- Do not operate the chopper without food inside the bowl.
- It is best to insert foods that are not too hot.
- Some spices may scratch the chopper bowl.

Using the vegetable masher (Fig. E)

- Attach the vegetable masher (8) to its adapter (10).
- Attach the motor body (3) to the adapter by turning it anticlockwise until it engages with the housing.
- Start chopping by pressing the **ON/OFF** button and adjust the speed using the speed selector. The **TURBO** button can also be used.
- Continue until you reach the required consistency.



3.3 Tips for using your hand blender

Blender shaft (4):

- Move it gently up and down to obtain best results.
- Cut food into small pieces to make chopping and blending easier.

Whisk (6):

- Avoid beating egg whites for too long as they might dry out too much and become less stable.

Chopper accessory (12):

- Do not overload the chopper bowl.
- Cut food into pieces of the same size to achieve even results.

Vegetable masher (8):

- When using the accessory for preparations containing potatoes, it is recommended to work them while still hot and at low speed. When preparing purées we recommend that you process the vegetables first and then add the other ingredients (milk, butter and spices).

3.4 Food processing guide

Food	Preparation	Quantity	Speed	Time
Meat	Cut into 2-3 cm pieces	200 g	TURBO	20 seconds
Hard cheese	Cut into MAX. 1 cm pieces	120 g	TURBO	10 seconds
Carrots	Cut into 2-3 cm pieces	200 g	HIGH	15 seconds
Parsley	Remove the stems	50 g	HIGH	10 seconds
Onions	Cut in half or into quarters	100 g	MEDIUM	8-10 seconds
Garlic	Whole cloves without skin	12 cloves	LOW	8-10 seconds



For best results and to avoid damaging the blades when processing very hard ingredients (e.g. aged cheese), it is recommended that you follow the cutting instructions for the above ingredients.



The speeds and times indicated in the table are approximate. Results can vary depending on the quality of the ingredients and on the consistency you wish to obtain.



Cleaning and care

4 Cleaning and care



Improper use. Danger of electrocution

- Unplug the hand blender before cleaning it.
- Do not immerse the motor base in water or other liquids.



Improper use. Risk of damage to surfaces.

- Do not use steam jets to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts with metallic finishes (e.g. anodised, nickel- or chrome-plated).
- Do not use abrasive or corrosive detergents (e.g. powder products, stain removers and metallic scourers).
- Do not use rough or abrasive materials or sharp metal scrapers.

4.1 Cleaning the motor base

To keep the outer surface of the hand blender motor in good condition, it should be cleaned regularly after use. Let the appliance cool down first. Use a soft, damp cloth with mild detergent.

4.2 Cleaning the components of the hand blender

Blender shaft (4)

Wash with warm water and mild detergent. Not dishwasher safe.

Stainless steel whisk (6)

Dishwasher safe.

Whisk adapter (7)

Clean with a soft damp cloth. DO NOT immerse in water or other liquids. Not dishwasher safe.

Chopper (11), (12), (13)

Blade, container and non-slip base - dishwasher safe.

Chopper adapter (14)

Clean with a soft damp cloth. DO NOT immerse in water or other liquids. Not dishwasher safe.

Vegetable masher (8) and blade (9)

Vegetable masher - hand washable with neutral detergent. Not dishwasher safe. Removable blades - dishwasher safe.

Vegetable masher adapter (10)

Clean with a soft damp cloth. DO NOT immerse in water or other liquids.

Jug (15) and lid (16)

Dishwasher safe.



5 Recipes

Mayonnaise

Ingredients:

- 250 g oil (e.g. sunflower oil)
- 1 egg and 1 egg yolk
- 1-2 tablespoons vinegar
- Salt and pepper to taste

Method:

1. Put all the ingredients (at room temperature) into the jug in following the order indicated above.
2. Gently insert the hand blender shaft until it touches the bottom of the jug.
3. Keep the blender in the same position and operate it at **TURBO** speed. When the oil starts emulsifying, slowly raise the shaft to the top of the mixture and then back down, making sure to incorporate all the oil.

Processing time: 1 minute for a dressing-like result; 2 minutes for a dip-like result.

Guacamole

Ingredients:

- 1 large avocado, peeled, de-stoned and chopped
- 3 tablespoons lemon juice
- 125 g sour cream
- 1 tablespoon minced garlic
- 1 teaspoon chopped jalapeño

Method:

1. Using the chopper accessory, first insert the blade assembly into the chopper bowl, then put all the ingredients into the bowl.
2. Close the chopper with the lid and insert the motor unit. Pulse until the mixture reaches the desired consistency.

Suggestion: serve the guacamole with tacos and burritos. For a lighter option, serve with carrots and celery sticks.



Recipes

Pancake topping

Ingredients:

- 1 egg
- 120 g icing sugar
- 220 g maltose

Method:

1. Using the chopper accessory, first insert the blade assembly into the chopper bowl, then put all the ingredients into the bowl.
2. Close the chopper with the lid and insert the motor unit. Blend the ingredients for 5 seconds on the **TURBO** setting.

Mashed potatoes

Ingredients:

- 700 g medium potatoes
- Salt and pepper to taste

Method:

1. Peel the potatoes and cut them into 3 cm pieces. Place them in a large saucepan and cover with cold water.
2. Cover and bring to boil over high heat. Once boiling, remove the lid and keep cooking for about 20-25 minutes, until a skewer can be easily inserted in the potatoes.
3. Drain the potatoes well.
4. Place the potatoes back into the dry saucepan and gently stir them over low heat for 1-2 minutes to remove excess moisture.
5. Remove from heat and let the potatoes cool for about 5 minutes.
6. Fit the vegetable masher attachment to the motor body and mash the vegetables for 1 minute using the **TURBO** setting. Do not over process, as this might cause the potatoes to become sticky.

Il costruttore si riserva di apportare senza preavviso tutte le modifiche che riterrà utili al miglioramento dei propri prodotti. Le illustrazioni e le descrizioni contenute in questo manuale non sono quindi impegnative ed hanno solo valore indicativo.

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De fabrikant behoudt zich het recht voor zonder waarschuwing alle wijzigingen aan te brengen die hij nodig acht om zijn producten te verbeteren. De afbeeldingen en de beschrijvingen die aanwezig zijn in deze handleiding zijn niet bindend, en hebben enkel een aanduidende waarde.

El fabricante se reserva el derecho a aportar sin aviso previo todas las modificaciones que considere útiles para la mejora de sus propios productos. Las ilustraciones y las descripciones contenidas en este manual no son vinculantes y tienen solo valor indicativo.

O fabricante reserva-se o direito de efetuar, sem aviso prévio, qualquer modificação que vise o melhoramento dos respetivos produtos. As ilustrações e descrições contidas neste manual não são, por isso, vinculativas e possuem apenas valor indicativo.

Tillverkaren förbehåller sig rätten att genomföra alla de ändringar som anses nödvändiga för att förbättra de egna produkterna utan att meddela detta i förväg. De illustrationer och beskrivningar som finns i aktuell manual är därmed inte bindande utan endast indikativa.

Для улучшения выпускаемой продукции изготовитель оставляет за собой право вносить без предварительного предупреждения любые изменения, которые он сочтет целесообразными. Рисунки и описания, содержащиеся в данном руководстве, не являются обязывающими и носят ознакомительный характер.

Fabrikanten forbeholder sig retten til, uden varsel, at udføre alle de ændringer, der vurderes nyttige for at forbedre egne produkter. Tegningerne og beskrivelserne i denne manual er derfor kun vejledende og ikke bindende.

Producent zastrzega sobie prawo do nanoszenia, bez uprzedniego powiadomienia, wszelkich zmian, które uzna za stosowne w celu ulepszenia swoich produktów. Rysunki i opisy zawarte w niniejszej instrukcji nie są zobowiązujące i mają jedynie charakter orientacyjny.

Valmistaja pidättää itsellään oikeuden tehdä ohjeisiin mielestään tarpeellisia muutoksia ilman ennakkoilmoitusta. Tässä oppaassa olevat kuvat ja piirrookset eivät näin ollen ole sitovia, vaan ne annetaan vain viitteellisessä mielessä.

Produzenten forbeholder seg rett til å foreta endringer på sine produkter grunnet tekniske fremskritt, uten forutgående varsel. Illustrasjonene og beskrivelsene i denne bruksanvisningen er derfor ikke bindende og skal kun betraktes som retningsgivende.

عملينا العزيز، شكرا لك على شراء أحد أجهزتنا. تعد منتجاتنا فريدة لأنها تجمع بين الأسلوب المميز والحلول التقنية المبتكرة. وهي تتناسب تماما مع المنتجات الأخرى في مجموعتنا وتعمل بنفس القدر كتصميمات قائمة بذاتها في مطبخك. نأمل أن تستمتع باستخدام هذا الجهاز الجديد! وتفضلوا بقبول وافر الاحترام والتقدير.