

evolution[®]
mix

*450.010

INSTRUCTION MANUAL

2 LITER



**INDUCTION HEATING FROM
37°C to 130°C**



EMGA

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SAFETY INSTRUCTIONS AND WARNINGS

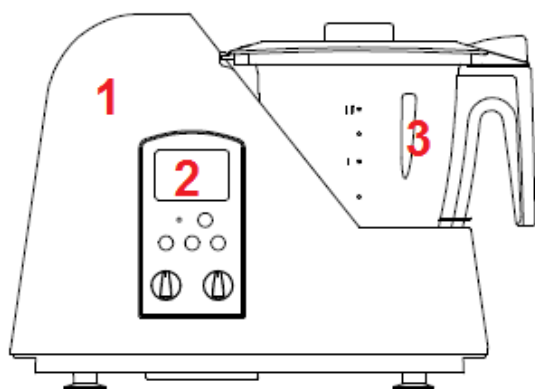
- Before using the appliance for the first time, read this manual carefully and keep it for future reference.
- The safety of this product is guaranteed when it is connected to a socket with a grounding plug that meets the required electrical standards.
- When using an extension cord, be sure it is in perfect working condition and is connected to a grounding plug.
- In order to plug the appliance in correctly, the plug must coincide with the holes in the socket of the power supply.
- The cord and the plug prongs must be in perfect working condition.
- The wall power (mains) must have the power and voltage indicated on the label, found on the bottom of the appliance. Failure to comply with this warning will void the guarantee.
- Do not unplug the appliance by pulling on the cord. Do not use the electrical cord to lift, move or unplug the appliance.
- Do not touch the plug's prongs with wet hands.
- Neither the manufacturer or the distributor is responsible for damages caused by an inadequate wall power connection or wiring. When in doubt, contact an electrician.
- Unplug the food processor when:
 - o It is not in use.
 - o During cleaning.
 - o When there is an interruption in electrical service.
- In the event that the food processor is not working properly, unplug it from the wall socket. Do not try to repair the food processor yourself. Do not change the power cord or any other part of the appliance yourself. **Consult with authorized technical assistance or the distributor to repair the appliance or for replacement parts or accessories.**
- The food processor must not be placed near a heat source (stove, oven, electric cooktop, induction stove, etc.) or a wet area (sinks, etc.).
- Place the appliance on a flat surface.
- Do not immerse the blades in water or other liquid for long periods of time as the blades may rust and the mechanisms and bearings be damaged.
- Before using the appliance for the first time, clean all pieces carefully that come into contact with food.
- Do not immerse the appliance in water or pour liquid on the appliance, plug or cord.
- The food processor is not intended for outside use.
- The food processor is only intended for domestic use.
- This appliance is not a toy and must be kept out of the reach of children, who must not use it under any circumstances. The packing, plastic bags and packaging materials must also be kept out of the reach of children.
- Neither the manufacturer or the distributor is responsible for damages caused to the appliance as a result of improper or inadequate use on the part of the user.
- Do not move the appliance while it is in operation.
- Do not cover the appliance with dishtowels or cloths.
- To cover the hole in the lid of the bowl, use the measuring cup. Do not cover the lid of the bowl with dishtowels or other similar objects.
- Use the spatula that comes with the food processor to remove ingredients left in the bowl. Do not use other utensils as they may get caught in the blades and cause injuries to occur.
- Pay close attention to the ventilation grills on the appliance and be sure they are not clogged with dust, dirt or other particles.
- Be extremely careful when removing or installing the blades as they are razor sharp and can cause cuts and injuries.

- The food processor has a safety feature that does not allow it to turn on if the bowl is not placed correctly on the main unit.
- Do not surpass the 2 liter maximum indicated on the interior of the bowl.
- Do not use the food processor to cook at speeds higher than 1 or 2, in case the ingredients in the bowl reach 2 liters, even when only trying to boil water. Do not surpass the maximum level of 1.5 liters indicated on the inside of the bowl when cooking at speeds higher than 4, even when only boiling water. Failure to adhere to these instructions may lead to ingredients spilling or danger to the user who may be burned or splashed with the ingredients.
- Do not under any circumstances put your hand or any other object inside the bowl while the food processor is in operation. Use only the spatula that comes with the food processor as one of the accessories.
- Do not put your hand through the hole in the base of the steamer when the food processor is in operation as there is a danger of being cut with the blades.
- Do not put the appliance away if it is still hot to the touch.
- Do not use the appliance for cooking if the steam that comes out of the hole in the lid comes into contact with any shelves, cupboards, cabinets or other furniture as it may be damaged.

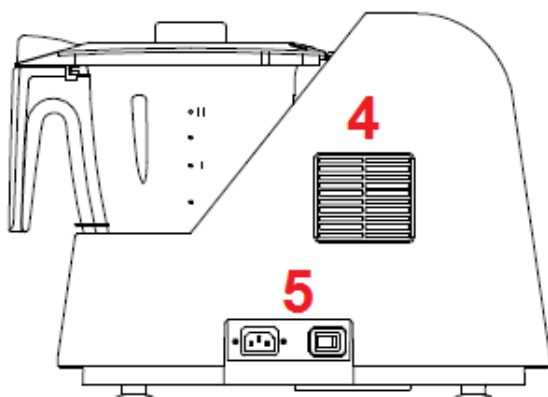
PARTS AND DESCRIPTION OF THE FOOD PROCESSOR

The food processor contains the following parts:

1. Central unit
2. Control panel
3. Stainless steel 2 liter capacity bowl



4. Ventilation
5. ON/OFF Switch and power connection



MAIN UNIT



CONTROL PANEL



1. **Pilot light:** When the light is red, it is on standby and when it is blue, it is in operation.
2. **On/Off button:** Regulates the start and finish of the cooking process.
3. **Turbo:** Sets the motor to maximum speed.
4. **Timer:** Adjusts the time.
5. **Temp:** Adjusts the temperature.
6. **Speed:** Adjusts the speed of the blades.

Bowl

1. Measuring cup
2. Lid
3. Stainless steel blades
4. Stainless steel bowl (2L)



CONTROL PANEL

1. Pilot light

When the appliance is connected, the red pilot light will turn on. A sound will also confirm that the appliance has been turned on. After being turned on, all indicators will be at 0. Once the user has decided what speed to use, as well as the time and temperature, the ON/OFF button must be pressed again and the pilot light will change to blue. It will remain blue until the cooking process has finished and then will change back to red.

2. ON/OFF button

This button puts the appliance into operation once the speed, time and temperature have been selected (selecting the temperature is not always necessary). **If the ON/OFF button is pressed during the cooking process, the temperature, speed and time indicators will return to 0 and the cooking process will be interrupted and must be started again.**

3. TURBO button

The "TURBO" function sets the motor to maximum speed when pressed. Normally it is used for a couple of seconds intermittently and only for certain recipes. The "TURBO" function allows for manual grinding or chopping at the maximum possible blade speed. Nevertheless, it is important to note that the "TURBO" function only works when the blades are stopped. If the blades are rotating at any speed, the "TURBO" function will be disabled.

To activate the "TURBO" function, simply press the "TURBO" button and hold it down for the desired time. By letting go of the button, the "TURBO" function will be deactivated.

The following is important with regard to the **TURBO** function:



Do not use the **TURBO** function when there are liquids in the bowl. Doing so may result in spills or burns to the user if the appliance is in operation with the temperature function.

Do not use the mixing utensil or the basket with this function.

4. TIMER button

These buttons are used to program the cooking time for a maximum of 60 minutes. The first minute will count up at intervals of 1 second, and after the first minute will count up or down at 30 second intervals, depending on how many times the (+) or (-) button has been pressed.

The screen will indicate the interval of the first minute when the (-) button of the timer is pressed again.

5. TEMP control

This button regulates the cooking temperature. The minimum temperature is 37°C and the maximum temperature is 130°C, increasing by 10 degree intervals. The appliance provides 10 different temperature options.

When the temperature indicated on the control panel has been reached, a sound can be heard and at the same time a thermometer will appear on the screen beside the temperature indicator.

The following is important with regard to the **TEMP** function (temperature selection).



When cooking at a particular temperature level, extreme caution must be used not to touch the bowl in order to avoid being burned.

Be careful when removing the measuring cup from the lid as steam is released through the hole in the lid and may cause burns.

Do not put your hands or face in or near the hole of the lid where the measuring cup goes as this may cause burns from the steam coming out.

Using the turbo function at temperatures greater than 60°C is not recommended.

6. SPEED control

The appliance has 10 speeds that allow for various different functions such as grating, cutting, grinding, chopping, mixing, pureeing, kneading, etc. Speed 3 is recommended for mixing egg whites and cream. Speeds 3, 4 and 5 are ideal for kneading, depending on what the recipe calls for.

The food processor can work at any speed with or without cooking temperature.

LCD SCREEN

Images 1 and 2 show all possible function symbols that may appear on the LCD screen.



Image 1



Image 2

Two different start screens may appear once the appliance is connected to a power source and turned to ON with the ON/OFF switch that is on the bottom part of the food processor:

- The screen in Image 1, notifying the user that the bowl is placed incorrectly. For the appliance to start functioning, the flap on the lid as shown by a picture with a closed lock must be **assembled so the locking slot of the central unit fits in until a “click” can be heard.** This “click” indicates that the lid has been closed correctly and the appliance can be put into operation.
- The screen as seen in Image 2 shows the start screen that will appear assuming that the lid is assembled correctly on the bowl. In this case, the appliance is about to start operating. Image 2 shows the operating parameters that can be

established: temperature (TEMP), speed (SPEED) and time (TIME).

If the lid and the bowl are not assembled properly as previously described, the appliance will not function.

Selecting the TIME



In order to select the time, locate the clock symbol on the bottom part of the screen where the word TIME is. The time is shown in minutes and seconds and can be programmed to a maximum of 60 minutes. The first minute will count up at 1 second intervals after the first minute, and will count up or down at 30 second intervals, depending on which button is pressed, (+) or (-).

The first minute interval can be seen directly on the screen by pressing the timer's (-) button once.

Selecting the SPEED



The speed is represented by the blade symbol and the word SPEED. Ten different speeds may be programmed.

At speeds 1, 2 and 3, the mixing utensil symbol appears indicating that this accessory may be used, as it is not appropriate or recommended at higher speeds. Speeds 3, 4 and 5 are ideal for kneading. Speed 3 is ideal for mixing egg whites and cream.



Selecting the TEMP






The temperature is represented by a thermometer and the word TEMP, and covers a range of temperatures from 37°C to 130°C. The degrees are regulated at 10°C intervals; the appliance provides 10 different temperature options.



OTHER SYMBOLS THAT MAY APPEAR ON THE LCD SCREEN





	<p>This symbol indicates that the lid of the bowl has not been assembled properly or does not fit on the bowl properly, or that the bowl is not assembled properly or placed on the central unit correctly or that the blades are not assembled correctly, which means that the appliance cannot be started. This symbol will disappear and as a result the function symbols (as previously described), will appear on the screen as soon as the security feature detects that the bowl, lid or blades are assembled or placed correctly.</p>
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	This message is accompanied by a sound and indicates that the pre-established temperature has been reached on the control panel. This signal is purely informative and does not require the user to take any action.
	This message appears when an electronic error has occurred or the motor has overheated. If it appears, unplug the appliance and wait for a minimum of 15 minutes. Plug the appliance in again and it will function normally.

MAIN PARTS OF THE FOOD PROCESSOR

BOWL		<p>The bowl's capacity is 2 liters. On the inside and outside of the bowl there are measurements of 0.5 liters, 1 liter, 1.5 liters and 2 liters.</p> <div data-bbox="810 465 1378 768">  <ul style="list-style-type: none"> - To ensure safe use of the appliance, ingredients in the bowl must not exceed the 2 liter limit. - Special care must be taken when removing the bowl after having used it for cooking, as the user may get burned. </div>
LID		<p>As previously mentioned, the food processor only functions if the lid is fitted or placed on the bowl correctly. The symbol with the open lid will appear on the screen if the lid has not been assembled or placed correctly on the bowl.</p> <p>The lid has a hole that allows for ingredients to be added to the bowl without the need to remove the lid.</p>

<p>MEASURING CUP</p>		<p>The graduated measuring cup allows for certain ingredients to be added to the bowl through the hole in the lid. The measuring cup has a maximum capacity of 100ml, increasing from 20ml, in order to control the amount of ingredients added to the bowl.</p> <p>The measuring cup is made to fit into the lid and will not come loose when the lid is vibrating, especially at high speeds.</p> <p>The measuring cup must always be in place on the lid of the bowl.</p> <p>When heating water at speeds 1, 2 and 3, the measuring cup must not be used when the ingredients reach 1.5 liters, but should be used for lesser quantities, such as 0.5 liters and 1 liter.</p> <div data-bbox="810 862 1378 1064">  <ul style="list-style-type: none"> - Do not remove the measuring cup at speeds 4, 5, 6, 7, 8, 9 and 10, as ingredients may splash the user and cause burns. </div>
		<p>1. BASE OF THE STEAMER: This part fits on the bowl in the same way as the lid. Its function is to collect separated liquids during the cooking process.</p> <p>When using the steamer, the base of the steamer replaces the lid of the bowl (instead of the lid being placed on the bowl, the base of the steamer is placed there).</p> <p>Do not place ingredients for cooking in the base of the steamer as its function is only to collect the water that condenses during the steaming process to be disposed of after.</p> <p>DO NOT UNDER ANY CIRCUMSTANCES PUT YOUR HAND THROUGH THE HOLE AT THE BASE OF THE STEAMER WHEN THE FOOD PROCESSOR IS IN OPERATION AS THERE IS THE DANGER OF BEING CUT BY THE BLADES.</p>

STEAMER		<p>The steamer consists of 4 parts:</p> <ol style="list-style-type: none"> DEEP TRAY: This part fits over the base of the steamer and is for placing food to be steamed. FLAT TRAY: This part is a shallower tray that may be used for steaming different types of food than the tray described above. Two levels of food can be steamed at the same time. LID: The lid stops steam from escaping and traps the steam inside the deep and flat trays. This maintains the temperature and flow of air for improved cooking. <div data-bbox="805 958 1021 1153">  </div> <p>The steamer fits or is assembled on top of the bowl and has the same type of closure as the lid.</p> <div data-bbox="813 1198 1378 1572">  <ul style="list-style-type: none"> - Do not put any part of the steamer in a microwave, oven or similar appliance as it may become damaged or warped. - Use extreme caution when moving or touching the different parts of the steamer while cooking is in operation or after as the parts may be extremely hot and cause burns. </div>
BASKET		<p>The basket is a part that has various uses:</p> <ul style="list-style-type: none"> - As a strainer. - To protect food from the blades while being cooked, such as short pasta. - To prepare recipes with a lot of sauce. - To steam. - To remove the basket from the bowl when it is hot, use the spatula as indicated in the instructions for how to use the spatula.

MIXING UTENSIL		<p>The mixing utensil is an ideal accessory for kneading, and mixing egg whites and cream. Speeds 1, 2 or 3 should be used for these activities and never higher speeds. When kneading with the mixing utensil, only speed 3 should be used.</p> <p>The mixing utensil fits on the upper part of the blades.</p> <div data-bbox="810 526 1380 660">  <ul style="list-style-type: none"> - Do not use the mixing utensil with the turbo function. </div>
SPATULA		<p>The spatula is for mixing and removing food left over from the inside and bottom of the bowl.</p> <div data-bbox="798 869 1066 1099">  </div> <p>The design of the spatula allows for the user to remove the basket from the bowl without being burned. To do this, place the end of the spatula in one of the openings of the basket, as shown in the image on the left.</p> <div data-bbox="810 1400 1380 1668">  <ul style="list-style-type: none"> - Do not use other utensils to mix ingredients in the bowl as these could scratch the steel and damage the blades. - Do not put the spatula in the bowl when the appliance is in operation. </div>
BLADES		<p>The blades are made of stainless steel and are removable. Their placement and removal from the bowl will be explained in another section.</p>

HOW THE FOOD PROCESSOR WORKS

1. Placing the blades:

Due to the design of the bowl, this is easy to do.

- a. To remove the blades, move the tab that can be found on the lower part of the bowl counterclockwise. The blades will be unlocked and can be removed easily.
- b. To install the blades, do the opposite. The blades must be placed in the correct position inside the bowl and the tab moved clockwise until they are set.



- To avoid personal injury, use extreme caution when installing or removing the blades as they are razor sharp.
- Before removing the blades, be sure they are not still hot so as to avoid being burned.

2. Placing the bowl:

- a. Make sure the blades are in the closed position, set correctly and placed in the bowl as previously described. In the event that they are not installed correctly, the bowl symbol will appear on the screen with an exclamation mark.

- b. Place the bowl on the central unit and press down lightly so that it fits in correctly. In the event that the bowl is not placed correctly, the lid of the bowl will not fit on the locking slot of the central unit, and in this case, the symbol that indicates that the lid is not on properly will appear on the screen (the bowl symbol with an exclamation mark).

3. Placing the lid:

- a. Ensure that the ring of the lid is set correctly on the lower part of the lid to avoid spills.
- b. Place the lid on top of the bowl so that the open lock picture on the lid meets up on a straight line with the triangle on the upper part of the central unit. Turn the lid clockwise until the picture of the closed lock meets up on a straight line with the triangle on the upper part of the central unit.

Remember that the lip of the lid must be inserted under the flap of the central unit. It must be inserted into the slot of the central unit until a “click” is heard. The food processor can only function when the lid is in place correctly on the central unit.

- c. The lid has a hole for adding ingredients into the bowl. This hole is also for the measuring cup.

STARTING TO USE THE FOOD PROCESSOR



- Place the appliance on a clean, flat surface away from heat sources and moisture. Do not put the food processor on top of a heat source (induction stove, stovetop burner, electric cooktop, etc.).
- Ensure that all utensils and accessories are clean before using them.
- Do not use the appliance with the bowl empty.

1. Connect the cord to the back of the appliance and a power source.
2. Turn the ON/OFF switch found on the back of the appliance to the ON position.
3. Place the bowl on the central unit.
4. Place the ingredients (as indicated in the recipe), in the bowl.
5. Put either the lid, or the base of the steamer and its accessories, (according to what is required) on the bowl, as described previously.
6. Program the speed, time and temperature according to the recipe instructions.
7. Press the ON/OFF button to start the cooking process.
8. When the desired temperature has been reached (as indicated in the recipe), the symbol will appear on the screen and a sound will be heard signaling that the desired temperature has been reached.
9. Once the timer has reached the end of the programmed time, a sound will indicate that the pre-established process has ended and the lid and bowl can be removed.
10. Speed, time and temperature can be changed at any time during the cooking process without the need to stop the food processor. Nevertheless, remember that this will alter the parameters indicated in the recipe, as well as the final product.
11. **PLEASE BE AWARE THAT FINAL RESULTS FOR RECIPES MAY VARY DEPENDING ON THE QUALITY, ORIGIN AND VARIETY OF INGREDIENTS USED, AS WELL AS WATER QUALITY.**

MAINTENANCE

1. If the food processor will not be used for any length of time, disconnect it from the power source.
2. To avoid overheating the motor, do not cover the air vents or refrigeration of the central unit.
3. Do not exceed the 2 liter maximum capacity of the bowl.
4. Wash and dry the blades carefully by hand and be very careful not to get cut by them. Do not let them drip dry as water droplets on the stainless steel may stain or damage the blades.

CLEANING





- Unplug the appliance from the power source before cleaning it.
- Do not use solvents or products with an acid based pH factor, such as bleach.
- Do not use abrasive products to clean the food processor.
- Do not allow water or other liquid to get in the ventilation in order to avoid damaging the interior operating parts of the appliance.
- Do not submerge the appliance in water or other liquid and do not put it under the tap.
- All accessories, **EXCEPT THE BLADES & THE MIXINGBOWL** can be put in the dishwasher.
- Do not submerge the blades in water. Do not put them in the dishwasher. If water gets inside them, it could damage the internal mechanism.

1. Clean the food processor before using it for the first time. Pay close attention to the inside of the bowl and the accessories that come into contact with food.
2. After each use, clean all accessories that have come into contact with food.
3. The 5 connection points (pins) located on the lower part of the bowl must be cleaned and dried very carefully.
4. Special care must be taken when cleaning the blades as they are razor sharp and will cut the user who is not paying careful attention.
5. All components and accessories of this food processor may be put in the dishwasher **except the blades, the mixingbowl and the central unit that has electrical components and must not come into contact with water.** Leaving parts in the dishwasher longer than needed is not recommended.
6. Clean the ring of the lid found on the lower part of the lid after each use.
7. Clean the space on the central unit where the bowl fits frequently with a damp cloth and dry it well.
8. It may also be helpful to clean the bowl and blades by filling the bowl halfway (maximum) with water, adding a couple drops of detergent and turning on the turbo function for a couple of seconds.

THE ENVIRONMENT AND RECYCLING

- The packaging materials for this appliance are part of a collecting, sorting and recycling system. If you would like to dispose of them, use the appropriate public recycling bins for each type of material.
- The product is free from concentrations of substances that are considered harmful to the environment.
- If you would like to dispose of the product once its lifespan has been reached, you must do through the appropriate channels as overseen by an authorized waste manager who selectively collects leftover electrical and electronic appliances.

ANOMALIES / EXPLANATIONS / SOLUTIONS

ANOMALY	EXPLANATION	SOLUTION
	<p>Possible overheating of the motor.</p> <p>Possible electronic error or overload.</p>	<p>This error message appears when an electronic error has occurred or the motor has overheated. If it appears, unplug the appliance for a minimum of 15 minutes. Plug the appliance in again and it will function normally.</p>
	<p>The lid of the bowl is not closed properly or the blades have not been assembled correctly.</p>	<p>Place the bowl correctly and fit the lid on until a "click" can be heard, or check that the blades are installed properly.</p>
<p>The blades spin irregularly, are jerky or seem to be about to stop at speeds 1, 2 or 3</p>	<p>The motor has a security feature that regulates the speed of the blades to avoid overheating the motor. It is not unusual that at low speeds, (especially speed 1) the blades spin irregularly or jerkily. This is completely normal as the food processor auto-regulates said speeds. If this happens, it could be due to an excessive quantity of food or ingredients in the bowl.</p>	<p>Cut the food up well or reduce its weight, volume or quantity. In the event that the food is dough, ensure that it does not surpass 350g.</p>
<p>The motor is making unusual sounds</p>	<p>The motor has a security feature that regulates the speed of the blades to avoid overheating the motor. If unusual sounds are heard, it is possible that there is too much weight, volume or quantity of food or ingredients in the bowl.</p>	<p>Cut the food into pieces or reduce its weight, volume or quantity. In the event that the food is dough, ensure that it does not surpass 350g.</p>

KEEP THE FOLLOWING IN MIND WHEN USING THE FOOD PROCESSOR FOR THE FIRST COUPLE OF TIMES

The bowl appears to be used	Before the food processors are put on the market, they are all tested. For this, we fill the bowl with water and boil it to check that it is functioning properly. There may be some residue left over and it may appear to have been used. These residues sometimes leave light markings that are harmless.	Clean the light markings with a non-abrasive sponge or cloth.
Difficulty closing the lid	This is due to the silicone lid with the hole in it found on the lower part of the lid that is still hard and has not yet adapted to the upper part of the bowl while being closed for the first couple of times. When it has been opened and closed a couple of times it will adapt and close without difficulty.	After a couple of uses, the lid will close without difficulty.
The motor smells strange	Every brush motor needs an initial run to start functioning. During the first couple of times it is used, it is normal for the motor to give off a certain smell.	After the motor has run a couple of times, this smell will disappear or be reduced noticeably.
Smoke is coming out of the motor	It may be the case that smoke comes out of the motor. This is due to the motor overheating.	Ensure that there is no excess weight, volume or quantity of food in the bowl. If this is the case, remove the excess weight, volume or quantity of food and let the motor cool for 15 minutes.

KEY POINTS TO ALWAYS KEEP IN MIND

Cooking dough and solid foods	The motor may function with difficulty or even stop due to the density of the dough or other solid foods.	Do not put dough weighing more than 350g in the bowl. Cut up food into pieces so the appliance can process it easily.
Fill limit of the bowl	Do not surpass the fill limit indicated on the bowl (2 liters). Doing so may cause the contents to spill and there is the risk of being burned.	Control the maximum fill limit of the bowl (2 liters).
Working with heat at speeds 4, 5, 6, 7, 8, 9 and 10.	The food processor cannot function with heat at speeds 4, 5, 6, 7, 8, 9 and 10.	Heat and speed are only compatible at speeds 1, 2 and 3.

TECHNICAL SPECIFICATIONS

Voltage/Frequency	220V / 230V~ 50Hz
Consumption	500W for spinning the blades, 1000W for heating
Bowl capacity	2 liters
Speeds	10 speeds + 1 turbo speed
Minimum temperature	37°C
Maximum temperature	130°C
Removable cord	1.1m long
Speed range	From 100rpm to 10,000rpm