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RI7761

RI7762



User manual

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WALITA

CERTIFICADO DE GARANTIA

ATENÇÃO

Este certificado é uma vantagem adicional oferecida ao consumidor; porém, para que o mesmo tenha validade é imprescindível que seja apresentada a competente NOTA FISCAL de compra do produto.

Com este produto, a Philips tem como objetivo atender plenamente o consumidor, proporcionando a garantia na forma aqui estabelecida.

1. Esta garantia é complementar à legal e estipula que todas as partes e componentes, ficam garantidos integralmente contra eventuais defeitos de peças ou de fabricação que venham a ocorrer no prazo de 2 (dois) anos a partir da data de entrega do produto ao consumidor, conforme expresso na nota fiscal de compra.
2. Se o consumidor vier a transferir a propriedade deste produto, a garantia ficará automaticamente transferida, respeitando o prazo de validade, contado a partir da 1ª aquisição.
3. Constatado o eventual defeito de fabricação, o consumidor deverá entrar em contato com a Assistência Técnica Autorizada mais próxima.
4. Nas demais localidades onde não exista Assistência Técnica Autorizada as despesas de transportes do produto correm por conta do consumidor.
5. No prazo de garantia as partes, peças e componentes eventualmente defeituosos, serão trocados gratuitamente, assim como a mão de obra aplicada.
6. Esta garantia fica extinta se ocorrer uma das hipóteses a seguir:
 - a) Se o defeito for ocasionado pelo uso não domiciliar ou mau uso e em desacordo com as recomendações do manual de instruções do produto,
 - b) Se o produto foi examinado, alterado, adulterado, fraudado, ajustado ou consertado por oficina ou pessoa não autorizada pelo fabricante,
 - c) Se qualquer peça, parte ou componente agregado ao produto, se caracterizar como não original,
 - d) Se ocorrer a ligação deste produto em tensão diversa da indicada no produto,
 - e) Se o número de série que identifica o produto, estiver de alguma forma adulterado ou rasurado,
 - f) Por casos fortuitos ou de força maior, bem como aqueles causados por agentes da natureza.
7. Não está coberta por esta garantia a mudança ou alteração de tensão do produto.

IMPORTADO POR PHILIPS DO BRASIL LTDA.

**AV. OTTO SALGADO, 250 - DISTR. INDUSTRIAL CLÁUDIO GALVÃO NOGUEIRA
VARGINHA - MINAS GERAIS - CEP 37066-440 - CX. POSTAL 311 - CNPJ(MF) 61 086 336/0144-06
FEITO NA CHINA**

Contents

| | |
|---|----|
| 1 Important | 4 |
| Electromagnetic fields (EMF) | 5 |
| Recycling | 5 |
| 2 Introduction | 5 |
| 3 Overview | 6 |
| 4 Food processor | 8 |
| Blade unit | 8 |
| Kneading accessory | 10 |
| Emulsifying disc | 11 |
| Inserts (RI7761 only) | 12 |
| Slicing and shredding discs (RI7662 only) | 13 |
| French fry disc (RI7762 only) | 14 |
| Granulating disc (RI7762 only) | 15 |
| 5 Mini chopper | 16 |
| Recipe | 16 |
| 6 Blender | 17 |
| Recipe | 18 |
| 7 Cleaning | 19 |
| Quick cleaning | 20 |
| 8 Storage | 20 |
| 9 Guarantee and service | 21 |
| 10 Troubleshooting | 22 |

1 Important

Read this user manual carefully before you use the appliance, and save the user manual for future reference.

Danger

- Do not immerse the motor unit in water nor rinse it under the tap.

Warning

- Never use your fingers or an object (for example, a spatula) to push ingredients into the feeding tube while the appliance is running. Only use the pusher.
- Before you connect the appliance to the power, make sure that the voltage indicated on the bottom of the appliance corresponds to the local power voltage.
- Never connect this appliance to a timer switch, to avoid a hazardous situation.
- If the power cord, the plug, or other parts are damaged, do not use the appliance.
- If the power cord is damaged, you must have it replaced by Philips Walita, a service center authorized by Philips Walita, or similarly qualified persons to avoid a hazard.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- For their safety, do not allow children to play with the appliance.
- Never let the appliance run unattended.
- If food sticks to the wall of the blender jar or bowl, switch off the appliance and unplug it. Then use a spatula to remove the food from the wall.
- Be careful when you handle or clean the inserts, the blade unit of the food processor, and the blade unit of the

blender and the mini chopper. The blade units and the inserts are very sharp.

- Do not touch the blades, especially when the appliance is plugged in. The blades are very sharp.
- If the blades get stuck, unplug the appliance before you remove the ingredients that block the blades.

Caution

- Never switch off the appliance by turning the blender jar, the bowl, or their lids. Always switch off the appliance by turning the speed selector to **0**.
- Unplug the appliance immediately after use.
- Always unplug the appliance before you reach into the blender jar with your fingers or an object (for example, a spatula).
- Wait until the moving parts stop running before you remove the lid of the bowl or jar.
- Do not exceed the maximum level indication on the jar or the bowl.
- Thoroughly clean the parts that come into contact with food before you use the appliance for the first time.
- Before you remove or clean the inserts, kneading hooks, or discs, unplug the appliance.
- Never use any accessories or parts from other manufacturers or that Philips Walita does not specifically recommend. If you use such accessories or parts, your guarantee becomes invalid.
- This appliance is intended for household use only.
- Do not exceed the quantities and processing time indicated in the user manual.
- Let hot ingredients cool down ($< 80^{\circ}\text{C}$) before processing them.
- Always let the appliance cool down to room temperature after each batch that you process.
- Certain ingredients may cause discolorations on the surface of the parts. This does not have a negative effect on the parts. The discolorations usually disappear after some time.

Electromagnetic fields (EMF)

This Philips Walita appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

Recycling



Your product is designed and manufactured with high quality materials and components, which can be recycled and reused.

When you see the crossed-out wheel bin symbol attached to a product, it means the product is covered by the European Directive 2002/96/EC:



Never dispose of your product with other household waste. Please inform yourself about the local rules on the separate collection of electrical and electronic products. The correct disposal of your old product helps prevent potentially negative consequences on the environment and human health.

2 Introduction


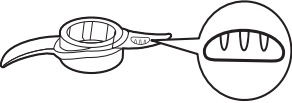
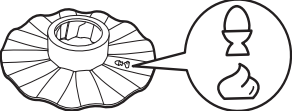
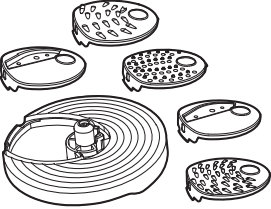
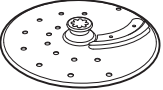
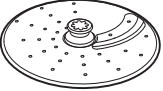
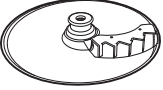
Congratulations on your purchase and welcome to Philips Walita! To fully benefit from the support that Philips Walita offers, register your product at www.philips.com.br/walita.


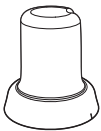
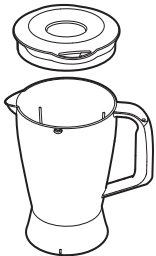
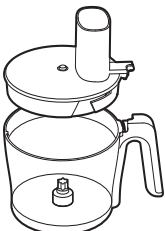
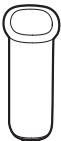

This appliance is equipped with a built-in safety lock. You can only switch on the appliance after you correctly assemble the following parts on the motor unit:





- the food processor bowl and its lid, or
- the blender jar and its lid, or
- the mini chopper.

If these parts are assembled correctly, the built-in safety lock is unlocked.

3 Overview

| Accessories | Functions | Ingredients | Max. capacity | Speed |
|--|---|----------------|---------------|-------|
| Blade Unit  | - Chop onions, nuts, meat, Parmesan cheese, herbs or dark chocolate. - Mix, blend or puree ingredients. | Onion | 500 g | P |
| | | Meat | 500 g | P/2 |
| | | Nuts | 250 g | 2 |
| | | Chocolate | 250 g | 2 |
| | | Cheese | 200 g | 2 |
| | | Herbs | 50 g | 2 |
| Kneading accessory  | - Make breads, pizza dough or classic shortbread biscuits. | Bread (flour) | 300 g | 1 |
| | | Pizza (flour) | 500 g | 1 |
| | | Pastry (flour) | 300 g | 1 |
| Emulsifying disc  | - Whipped cream. - Whisk egg whites. - Make mayonnaise or sponge cake mix. | Cream | 350 ml | 1 |
| | | Eggs | 4 pcs | 1 |
| Inserts and insert holder (RI7761 Only)  | - Slice, shred or granulate ingredients such as cheese, carrots, cucumber, potatoes and onions. | Carrots | 500 g | 1 |
| | | Cheese | 200 g | 1 |
| | | Cucumbers | 2 pcs | 1 |
| | | Potatoes | 500 g | 1 |
| | | Onions | 300 g | 1 |
| | | | | |
| Fine slicing/shredding discs (RI7762 Only)  Coarse slicing/shredding discs (RI7762 Only)  | - Slice carrots, cucumbers or salami. - Shred cheeses, cucumber, carrots or potatoes, by reversing the side of the coarse slicing disc or the fine slicing disc. | Carrots | 500 g | 1 |
| | | Cheese | 200 g | 1 |
| | | Cucumbers | 2 pcs | 1 |
| | | Potatoes | 500 g | 1 |
| | | Onions | 300 g | 1 |
| | | | | |
| Chip Disc (RI7762 Only)  | - Slice potatoes for chips. | Potatoes | 500 g | 1 |

| | | | | |
|--|--|------------------------|---------|---|
| Granulating Disc (RI7762 Only)  | - Granulate Parmesan cheese or potatoes. | Cheese | 200 g | 1 |
| | | Potatoes | 300 g | 1 |
| Mini Chopper  | - Grind coffee beans, peppercorns and dried spices. - Chop nuts and herbs. | Coffee beans | 40 g | 2 |
| | | Peppercorns | 70 g | 2 |
| | | Nuts | 40 g | 2 |
| | | Dried herbs and spices | 50 g | 2 |
| | | Beef | 100 g | P |
| Blender 1.2L  | - Blend ice and batters such as pancakes and crepes. - Blend soups and drinks such as milkshakes and smoothies. | Pancake | 1 L | 2 |
| | | Milkshake | 1 L | 2 |
| | | Smoothie | 1 L | 2 |
| | | Soup | 1 L | 2 |
| | | Ice | 6 cubes | P |
| Food Processor Bowl  | - Used for all applications except for blender and mini chopper functions. | - | 1.2 L | - |
| Pusher  | - Measure small quantities of liquids. - Push ingredients into the bowl. - Cover the feeding tube and prevent splashing. | - | 200 ml | - |
| Blender Cap  | - Measure small quantities of liquids. - Cover the feeding hole and prevent splashing. | - | 50 ml | - |

| | | | | |
|---|---|---|--|--|
| Motor unit | Tool holder | Accessory storage tray (For RI7762 only) | Blade unit for the blender jar and mini chopper | |
|  |  |  |  | |

4 Food processor



Warning

- Never use your fingers or an object (for example, a spatula) to push ingredients into the feeding tube while the appliance is running. Only use the pusher.

Blade unit

You can use the blade unit to chop, mix, blend, or puree ingredients.



Caution

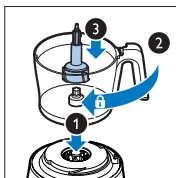
- Do not use the blade unit to chop hard ingredients, like coffee beans, turmeric, nutmeg, and ice cubes, as this may cause the blade to get blunt.



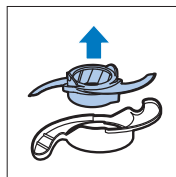
Note

- Do not let the appliance run too long when you chop (hard) cheese or chocolate. Otherwise these ingredients become too hot, start to melt, and turn lumpy.
- Precut large pieces of food into pieces of approx. 3 x 3 x 3 cm.

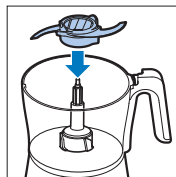
- 1 Turn the the bowl clockwise to fix it on the motor unit, and then put the tool holder in the bowl.
↳ When the bowl is fixed correctly, you hear a click.



- 2 Take the blade unit out of the protective cover:



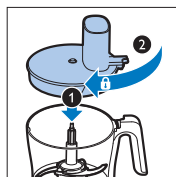
- 3 Put the blade unit on the tool holder:



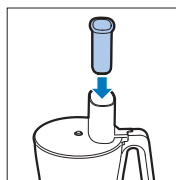
- 4 Put the ingredients in the bowl.

- 5 Put the lid on the bowl, and then turn the lid clockwise to fix it.

↳ When the lid is assembled correctly, you hear a click and the lid is fixed to the bowl handle.

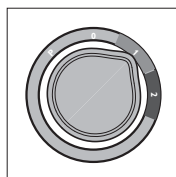


- 6 Put the pusher into the feeding tube.



- 7 Connect the power plug to the power supply.

- 8 Select the speed that matches the color of the accessory - speed 1.



- 9 After use, turn the speed selector to **0**, and then unplug the appliance.



Tip

- When you chop onions, turn the speed selector to **P** a few times to prevent the onions from becoming too finely chopped.
- How to remove food that sticks to the blade or to the inside of the bowl? 1. Switch off the appliance, and then unplug it. 2. Remove the lid from the bowl. 3. Remove the ingredients from the blade or from the side of the bowl with a spatula.

Recipe

Apple Puree (Ideal for baby food)

- Ingredients: 6 medium red apples



Note

- You can peel the apples before or after cooking. Cooking with the skin on allows the apples to retain more nutrients.

- 1 Wash, quarter, and then core the apples.
- 2 Place prepared apples in a steamer basket and add a small amount of water to the pot. Make sure that the water level does not touch the apples in the steamer pot.
- 3 Cover the pot tightly to retain the nutrients, and then steam the apples for 10-15 minutes until the apples are tender.
- 4 Let the steamed apples cool down.
- 5 After the apples cool down, remove the skin, and then puree the apples in the food processor with the blade unit.

Shepherd's Pie

Ingredients:

- 2 onions, quartered
- 2 carrots, peeled and quartered
- 2 sticks celery, cut into 3 pieces
- 2 medium leeks, remove the ends and cut into 3 pieces
- 2 garlic cloves, peeled

- 4 tablespoons olive oil
- 450 g beef
- 1 tablespoon plain flour
- 150 ml red wine
- 1 teaspoon fresh thyme leaves
- 4 teaspoons Worcestershire sauce
- 1 teaspoon tomato paste
- 1 x 400 g can chopped tomatoes
- 300 ml gravy
- Salt and freshly ground pepper

For the mash topping:

- 750 g floury potatoes
- 50 ml milk
- 50 g butter



Note

- Alternatively, you can use lamb instead of beef.

- 1 For the filling, roughly chop the onions, carrots, celery, leek, and garlic respectively.
- 2 Heat the oil in a large pan over a medium heat and add all the chopped vegetables. Fry them for 15-20 minutes, stirring occasionally, until the vegetables are softened but not colored.
- 3 While cooking the vegetables, roughly chop the beef and add the chopped beef to the vegetables in the pan. Cook until the meat is slightly brown, and then stir in the plain flour. Cook for a further 2-3 minutes.
- 4 Pour in the wine, increase the heat, and then simmer for 3-4 minutes or until most of the alcohol has evaporated. Stir in the thyme, Worcestershire sauce, tomato paste, chopped tomatoes, and gravy. Bring to a boil, reduce the heat, and then simmer for about 20 minutes, uncovered. Season to taste with salt and freshly ground black pepper.
- 5 Preheat the oven to 200°C/400°F.
- 6 For the mash topping, peel and cut the potatoes into pieces, place them into a pot, and then cover them with cold water. Bring to a boil and cook for 15 minutes or until the potatoes are tender.

- 7 Drain the potatoes well and return to the pot. Add milk and butter; and then mash the potatoes with a potato masher or a fork. Season to taste with salt and freshly ground black pepper.
- 8 Spoon the meat mixture into an ovenproof dish and layer of the mashed potatoes. Soothe out the topping with the back of a spoon. Add some bits of butter to the top of the pie.
- 9 Bake for 20 minutes or until the topping is golden brown.



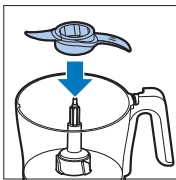
Tip

- For more recipes, visit www.philips.com.br.

Kneading accessory

You can use the kneading accessory to knead yeast dough for bread and pizzas.

- 1 Turn the the bowl clockwise to fix it on the motor unit, and then put the tool holder in the bowl.
↳ When the bowl is fixed correctly, you hear a click.
- 2 Put the kneading accessory on the tool holder:



- 3 Put the ingredients in the bowl.
- 4 Put the lid on the bowl, and then turn the lid clockwise to fix it.
↳ When the lid is assembled correctly, you hear a click and the lid is fixed to the bowl handle.
- 5 Connect the power plug to the power supply.

- 6 Select the speed that matches the color of the accessory - speed 1.
• Depending on the recipe, pour liquid ingredient into the feeding tube while the device is turned on.
- 7 After use, turn the speed selector to 0, and then unplug the appliance.

Recipe

Classic Shortbread Cookies

Ingredients:

- 500 g sieved plain flour
- 250 g softened butter, cut into 2 x 2 x 2 cm cubes
- 120 g castor sugar
- 2 dashes salt
- 2 eggs



Note

- The shortbread will keep, stored in an airtight container for up to one week.

- 1 Place the flour into the food processor bowl.
- 2 Add sugar, softened butter, and salt, and then turn on the appliance.
- 3 While the appliance is running, pour the eggs down into the feeding tube. Knead for 3 minutes until all ingredients are combined and form a dough ball.
- 4 Remove the dough from the food processor bowl, and then knead it for a short time with your hands to make it compact.
- 5 Wrap the shortbread dough with cling wrap, and then refrigerate it for 1 hour before making shortbread cookies.
- 6 After one hour, pre-heat the oven to 180°C. Remove the dough from the refrigerator. Roll out, and then use cookie cutters to create your cookies.

- 7 Place cookies on a baking tray, and then bake for 18-20 minutes or until the shortbread are golden brown. Let the cookies cool down on a baking tray for 5 minutes, and then transfer them to a wire rack.
- 8 Serve once cooled.



Tip

- For more recipes, visit www.philips.com.br.

Emulsifying disc

You can use the emulsifying disc to whip cream and to whisk eggs, egg whites, mayonnaise, and sponge cake mixtures.



Caution

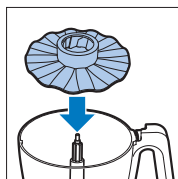
- Never use the emulsifying disc to process hard ingredients, like ice cubes.



Note

- Do not use the emulsifying disc to knead dough nor to prepare cake mixtures with butter or margarine. Use the kneading accessory.
- Before you whisk egg whites: Make sure that the bowl and the emulsifying disc are dry and free from grease. Make sure that the egg whites are at room temperature.

- 1 Turn the bowl clockwise to fix it on the motor unit, and then put the tool holder in the bowl.
↳ When the bowl is fixed correctly, you hear a click.
- 2 Place the emulsifying disc on the tool holder.



- 3 Put the ingredients in the bowl.
- 4 Put the lid on the bowl, and then turn the lid clockwise to fix it.
↳ When the lid is assembled correctly, you hear a click and the lid is fixed to the bowl handle.
- 5 Put the pusher into the feeding tube.
- 6 Connect the power plug to the power supply.
- 7 Select the speed that matches the color of the accessory - speed 1.
- 8 After use, turn the speed selector to 0, and then unplug the appliance.

Recipe

Aioli

A garlic flavored mayonnaise that is ideal to eat with fish and French fries.

Ingredients:

- 2 egg yolks
- 4 garlic cloves, crushed
- Dash of salt
- 1 tablespoon lemon juice
- 250 ml olive oil

- 1 Put the egg yolks, crushed garlic, salt, and the lemon juice into the food processor, and then mix until the ingredients are light and creamy.
- 2 While the food processor is still on, slowly pour some olive oil down into the feeding tube until it begins to thicken.
- 3 You can keep an aioli sealed in a sterilized jar in the refrigerator for up to three weeks.



Tip

- For more recipes, visit www.philips.com.br.

Inserts (RI7761 only)



Caution

- Never use the inserts to process hard ingredients, like ice cubes.



Note

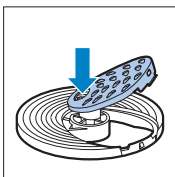
- When you shred or granulate soft ingredients, use a low speed to prevent the ingredients from turning into puree.
- Do not let the appliance run too long when you shred hard cheese. Otherwise, the cheese becomes too hot, melts, and turns lumpy.
- Do not use the inserts to process chocolate. Only use the blade unit.
- Precut large ingredients into chunks that fit in the feeding tube.
- Do not exert too much pressure on the pusher when you press ingredients into the feed tube.

- 1 Turn the bowl clockwise to fix it on the motor unit, and then put the tool holder in the bowl.

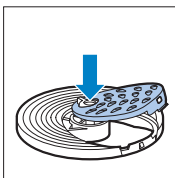
↳ When the bowl is fixed correctly, you hear a click.

- 2 Place an insert in the insert holder:

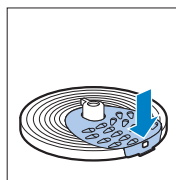
- ① Place the opening of the insert over the shaft of the insert holder.



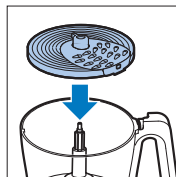
- ② Push the opening of the insert over the projection on the shaft.



- ③ Press the insert onto the insert holder until it locks in position with a click.



- 3 Place the insert holder with insert on the tool holder.



- 4 Put the lid on the bowl, and then turn the lid clockwise to fix it.

↳ When the lid is assembled correctly, you hear a click and the lid is fixed to the bowl handle.

- 5 Put the ingredients into the feeding tube. Fill the feeding tube evenly for the best results. When you have to process a large amount of ingredients, process small batches and empty the bowl between batches.

- Push the ingredients into the feeding tube with the pusher.

- 6 Connect the power plug to the power supply.

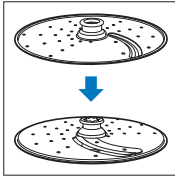
- 7 Select the speed that matches the color of the accessory - speed **1**.

- 8 After use, turn the speed selector to **0**, and then unplug the appliance.

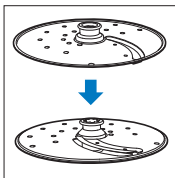
Slicing and shredding discs (RI7662 only)

The fine or coarse slicing disc can be reversed and used as a shredding disc.

- A fine slicing disc reversed into a fine shredding disc.



- A coarse slicing disc reversed into a coarse shredding disc.



Caution

- Never process hard ingredients like ice cubes with the discs.

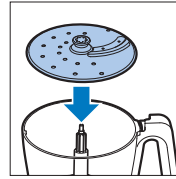


Note

- When you shred or granulate soft ingredients, use a low speed to prevent the ingredients from turning into puree.
- Do not let the appliance run too long when you shred hard cheese. Otherwise, the cheese becomes too hot, melts, and turns lumpy.
- Do not use the discs to process chocolate. Only use the blade unit.
- Do not exert too much pressure on the pusher when you press ingredients into the feed tube.

- 1 Turn the bowl clockwise to fix it on the motor unit, and then put the tool holder in the bowl.
↳ When the bowl is fixed correctly, you hear a click.

- 2 Place the disc on the tool holder:



- 3 Put the lid on the bowl, and then turn the lid clockwise to fix it.

↳ When the lid is assembled correctly, you hear a click and the lid is fixed to the bowl handle.

- 4 Put the ingredients in the feeding tube. Precut large ingredients into pieces that fit in the feeding tube. Fill the feeding tube evenly for the best results. When you have to process a large amount of ingredients, process small batches and empty the bowl between batches.

- Push the ingredients into the feeding tube with the pusher.

- 5 Connect the power plug to the power supply.

- 6 Select the speed that matches the color of the accessory - speed 1.

- 7 After use, turn the speed selector to 0, and then unplug the appliance.

Recipe

Coleslaw

Ingredients:

- 250 g red cabbage
- 250 g white cabbage
- 2 carrots, peeled
- 2 sticks celery
- 4 spring onions
- 200 g mayonnaise
- 60 ml sour cream
- 30 ml maple syrup
- 2 teaspoons apple cider vinegar
- Salt and pepper to taste

Note

- If you don't have maple syrup available, you can use 30 g brown sugar.
- You can also toss in 100 g pecans or walnuts, finely chopped to add some extra crunch flavor to your salad.
- You can shred the cabbage or carrots either coarse or fine, depending on your individual preference.

- 1 Shred the trimmed cabbage and peeled carrots, and then add the cabbage and carrot to a large mixing bowl.
- 2 Finely slice the celery and spring onions, and then add them into the cabbage and carrot mix.
- 3 Whisk together the mayonnaise, sour cream, maple syrup, and vinegar, and then coat the vegetables with this dressing. Mix well.
- 4 Season with salt and pepper for taste.

Tip

- For more recipes, visit www.philips.com.br.

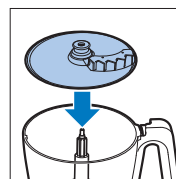
French fry disc (RI7762 only)

Caution

- Never use the French fry disc to process hard ingredients, like ice cubes.
- Do not exert too much pressure on the pusher when you press ingredients into the feed tube.

- 1 Turn the the bowl clockwise to fix it on the motor unit, and then put the tool holder in the bowl.
↳ When the bowl is fixed correctly, you hear a click.

- 2 Place the French fry disc on the tool holder.



- 3 Put the lid on the bowl, and then turn the lid clockwise to fix it.
↳ When the lid is assembled correctly, you hear a click and the lid is fixed to the bowl handle.
- 4 Put the ingredients in the feeding tube. Precut large ingredients into pieces that fit in the feeding tube. Fill the feeding tube evenly for the best results. When you have to process a large amount of ingredients, process small batches and empty the bowl between batches.
 - Push the ingredients into the feeding tube with the pusher.
- 5 Connect the power plug to the power supply.
- 6 Select the speed that matches the color of the accessory - speed 1.
- 7 After use, turn the speed selector to 0, and then unplug the appliance.

Recipe

French fries

Ingredients:

- 500 g potatoes, peeled
- 1 L oil for deep frying (vegetable or peanut oil)
- Salt for seasoning

- 1 Cut the peeled potatoes, and then soak them in cold water for 30 minutes.
- 2 Drain the potatoes, and then pat them dry with paper towels.

- 3 Heat up oil in a deep fryer or large frying pan to 170°C/340°F. Fry potatoes in small batches for 3-4 minutes or until they are lightly browned. Remove them with a slotted spoon, and then drain excess oil on paper towels.
- 4 Increase heat of oil to 190°C/375°F. Fry the potatoes again in small batches for 1-2 minutes or until they are crisp and golden brown, turning frequently. Drain excess oil with paper towels.
- 5 Once excess oil is removed, season French fries with salt and serve immediately.



Tip

- For more recipes, visit www.philips.com.br.

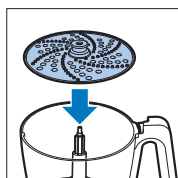
Granulating disc (RI7762 only)



Caution

- Never use the granulating disc to process hard ingredients, like ice cubes.
- Do not exert too much pressure on the pusher when you press ingredients into the feed tube.

- 1 Turn the the bowl clockwise to fix it on the motor unit, and then put the tool holder in the bowl.
↳ When the bowl is fixed correctly, you hear a click.
- 2 Place the granulating disc on the tool holder:



- 3 Put the lid on the bowl and turn the lid clockwise to fix it.
↳ When the lid is assembled correctly, you hear a click and the lid is fixed to the bowl handle.
- 4 Put the ingredients in the feeding tube. Precut large ingredients into pieces that fit in the feeding tube. Fill the feeding tube evenly for the best results. When you have to process a large amount of ingredients, process small batches and empty the bowl between batches.
 - Push the ingredients into the feeding tube with the pusher.
- 5 Connect the power plug to the power supply.
- 6 Select the speed that matches the color of the accessory - speed **1**.
- 7 After use, turn the speed selector to **0**, and then unplug the appliance.

5 Mini chopper



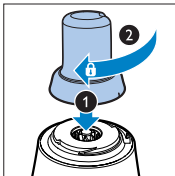
Caution

- Do not use the mini chopper to chop hard ingredients, like nutmeg, Chinese rock sugar, or ice cubes.
- Never use the mini chopper for more than 30 seconds without interruption. Let the mini chopper cool down for at least one minute before processing the next batch.
- Assemble the sealing ring onto the blade unit before you attach the blade unit to the mini chopper, to avoid leakage.
- Always process cloves, star anise, and aniseed together. If processed separately, these ingredients may attack the plastic materials of the appliance.
- The mini chopper beaker may become discolored when you use the mill to process ingredients, like cloves, anise, and cinnamon.
- Do not use the mini chopper to chop raw meat or process liquids, like fruit juice.
- Let hot ingredients cool down (< 80°C) before processing them.

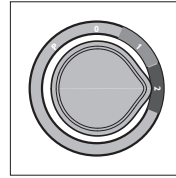
- 1 Put the ingredients in the mini chopper beaker within the maximum indication.
- 2 Turn the blade unit anticlockwise on the mini chopper beaker until it is fixed properly.



- 3 Turn the mini chopper clockwise onto the motor unit until you hear a click.



- 4 Connect the power plug to the power supply.
- 5 Select the speed that matches the color of the accessory - speed 2. Let it run for about 10-30 seconds until the ingredients are fine enough.



- 6 After use, turn the speed selector to 0, and then unplug the appliance.
- 7 Turn the mini chopper anticlockwise to take it off from the motor unit.
- 8 Turn the blade unit clockwise to take it off from the mini chopper beaker.



Tip

- How to remove the ingredients that stick to the side of the mini chopper? 1. Switch off the appliance, and then unplug it. 2. Remove the beaker from the blade unit. 3. Remove the ingredients from the blade or from the side of the beaker with a spoon.

Recipe

Garam massala

Ingredients

- 10 g cloves
- 10 g cinnamon (cut into 1cm pieces)
- 5 g cardamom
- 10 g black pepper

- 1 Put all ingredients in the mini chopper.
- 2 Turn the speed selector to **P** to process the ingredients for 30 seconds.

Coffee Caramel Cream

Ingredients:

- 250 ml whipping cream
- 80 g soft brown sugar
- 2 tablespoons of strong coffee



Note

- Coffee Caramel Cream can also be served with chocolate fondant or other dessert cakes.

- 1 Grind 50 g coffee beans in the mini chopper for 30 seconds.
- 2 Brew ground coffee beans with an espresso machine or drip coffee machine.
- 3 Mix 2 tablespoons of espresso coffee with brown sugar to make a paste.
- 4 Use the emulsifying disc to whip the cream and coffee sugar paste until it forms a soft peak.
- 5 Chill and serve with strawberries.

Steak Tartare

Ingredients:

- 100 g of beef tenderloin (refrigerated and diced)
- Dash of Dijon mustard
- Dash of Worcestershire sauce
- Dash of brandy
- 1 egg
- Salt and pepper for seasoning
- Parsley for garnish

- 1 Put 100 g of refrigerated beef cubes into the mini chopper.
- 2 Select speed **P** for 5 seconds to chop the beef until it is finely minced.
- 3 Remove the beef from the mini chopper and put in a bowl.
- 4 Mix beef, mustard, Worcestershire sauce, brandy, salt, pepper, and egg until they are well blended.
- 5 Arrange meat onto a glass dish and cover it with aluminum foil.
- 6 Refrigerate the meat for 30 minutes to allow flavors to blend.
- 7 Serve as a spread on crackers or toast.



Tip

- For more recipes, visit www.philips.com.br.

6 Blender

The blender is intended for:

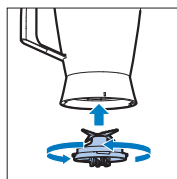
- Blending fluids, like dairy products, sauces, fruit juices, soups, mixed drinks, and shakes,
- Mixing soft ingredients, like pancake batter;
- Pureeing cooked ingredients, like baby food.



Note

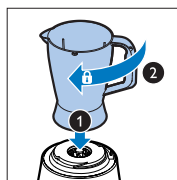
- Do not exert too much pressure on the handle of the blender jar.
- Never open the lid to put your hand or any object in the jar while the blender is running.
- Always assemble the sealing ring onto the blade unit before you attach the blade unit to the blender jar.
- To add liquid ingredients during processing, pour them into the blender jar through the feeding hole.
- Precut solid ingredients into small pieces before you process them.
- If you want to prepare a large quantity, process small batches of ingredients instead of a large quantity at once.
- Use cooked ingredients when you blend a soup.
- To avoid spillage: When you process a liquid that is hot or tends to foam (for example, milk), do not put more than 1 liter of liquid in the blender jar.
- If you are not satisfied with the result, switch off the appliance and stir the ingredients with a spatula. Remove some of the contents to process a smaller quantity or add some liquid.

- 1 Turn the blade unit on the blender jar:



- 2 Place the blender jar on the motor unit and turn it clockwise to fix it.

↳ When the jar is fixed correctly, you hear a click.



- 3 Put the ingredients in the blender jar within the maximum level indication.
- 4 Place the lid on the blender jar, and then turn it clockwise to fix it.



- 5 Connect the power plug to the power supply.
- 6 Select the speed that matches the color of the accessory - speed 2.
- 7 After use, turn the speed selector to 0, and unplug the appliance.



Tip

- How to remove the ingredients that stick to the side of the blender jar? 1. Switch off the appliance, and then unplug it. 2. Open the lid, and then use a spatula to remove the ingredients from the side of the jar. 3. Keep the spatula at least 2 cm from the blade.

Recipe

Banana and Strawberry Smoothie

Ingredients:

- 225 ml milk (chilled)
- 1 banana
- 3 large strawberries
- 1 tablespoon vanilla yoghurt
- 1 teaspoon honey



Note

- For a healthier alternative, you can use skimmed milk/soy milk and natural yoghurt for the smoothie.

- 1 Combine all ingredients in the blender.
- 2 Blend until the ingredients are smooth.
- 3 Pour the smoothie into a glass, and then serve.

Creamy Pumpkin Soup with Thyme

Ingredients:

- 1 L chicken stock
- 400 g fresh pumpkin, diced
- 1 onion, quartered
- 1 clove garlic
- 2 sprigs fresh thyme, stems removed
- 5 whole black peppercorns
- 1 ½ teaspoons salt
- 100 ml double cream
- Chopped fresh parsley for garnish

- 1 Heat stock, salt, pumpkin, onion, thyme, garlic, and peppercorns in a large pot. Bring to a boil, reduce heat to low, and then simmer for 30 minutes, uncovered.
- 2 Puree small batches of soup with the blender.
- 3 Return the soup to the pot, and then bring to a boil again. Reduce heat to low, and then simmer for another 30 minutes, uncovered.
- 4 Stir in double cream.
- 5 Pour into soup bowls, garnish with parsley, and then serve.



Tip

- For more recipes, visit www.philips.com.br.

7 Cleaning



Warning





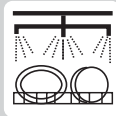




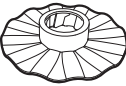
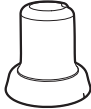
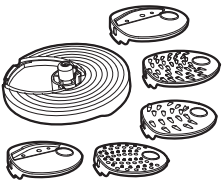

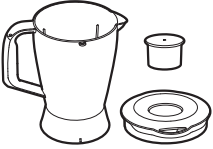
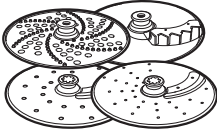

- Before you clean the appliance, unplug it.



Caution

- Make sure that the cutting edges of the blades, discs, and the inserts do not come into contact with hard objects. This may cause the blade to get blunt.
- The cutting edges are sharp. Clean the blade unit of the food processor, the blade unit of the blender and the mini chopper; the discs, and the inserts carefully.

- 1 Clean the motor unit with a moist cloth.
- 2 Clean the other parts in hot water (< 80°C) with some washing-up liquid or in a dishwasher.

| |  |  |  | |  |  |  |
|---|---|---|---|---|--|---|---|
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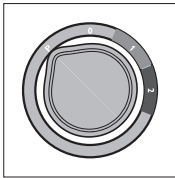
Quick cleaning

You can follow the following steps to clean the food processor bowl and blender jar easier:

Note

- Make sure that the blade is assembled in the bowl if you clean the food processor bowl.

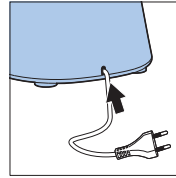
- 1 Pour lukewarm water (not more than 0.5 liters) and some washing-up liquid into the food processor bowl or blender jar.
- 2 Place the lid on the food processor bowl or blender jar; and then turn it clockwise to fix it.
- 3 Turn the speed selector to **P** until the bowl or jar is clean.



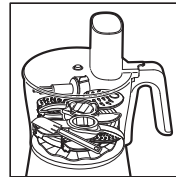
- 4 Let the appliance run for 30 seconds or until the food processor bowl or blender jar is clean.
- 5 Detach the blender jar or food processor bowl and rinse it with clean water:

8 Storage

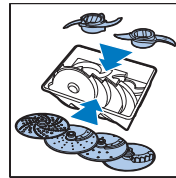
- 1 Push the power cord into the integrated cord storage.



- 2 Store the product in a dry place.
- 3 (For RI7761) Put the inserts, kneading accessory, and other small accessories in the food processor bowl.



- (For RI7762) Put the kneading accessory, blade unit, and discs into the accessory storage tray.



9 Guarantee and service

If you have a problem, need service, or need information, see www.philips.com.br/walita or contact the Philips Walita Consumer Care Center in your country. The phone number is in the worldwide guarantee leaflet. If there is no Consumer Care Center in your country, go to your local Philips Walita dealer.

10 Troubleshooting

This chapter summarizes the most common problems you could encounter with the appliance. If you are unable to solve the problem with the information below, contact the Consumer Care Center in your country.

| Problem | Solution |
|---|--|
| When I turn the speed selector to P , or to speed 1 or 2 , the appliance does not operate. | Make sure that the food processor bowl and lid, the blender jar and lid, or the mini chopper are assembled correctly. |
| | If you are using any accessory with the food processor bowl, make sure that the tool holder is inserted properly. |
| | If you use the food processor, make sure that the bowl handle is directly above the closed lock symbol. The bowl lid is correctly assembled when the projection is locked into the slot of the bowl handle. If all parts are assembled correctly, the appliance starts to operate when you select a speed with the speed selector or press the pulse button. |
| I am not sure which speed I should select for the accessory. | Check the color of the accessory and choose the corresponding speed with the speed selector. Alternatively you can find the corresponding speed on the accessories. |
| The motor works, but the accessories do not. | Make sure that the accessory is assembled properly onto the tool holder. Also make sure the tool holder is assembled properly into the food processor bowl and the lid. |
| The appliance does not turn on when I turn the control knob to P or to speed 1 or 2 . | Make sure that the food processor and its lid, the blender jar and its lid, or the mini chopper is assembled properly. When the assembly is successful, you can hear a click. |
| The appliance suddenly stops running. | The lid of the bowl may have become undone during a heavy processing job. Close the lid. The appliance immediately starts working again. |

CIC Centro de Informações
ao Consumidor

Grande SP: (11) 2121 0203

Demais localidades: 0800 701 0203



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