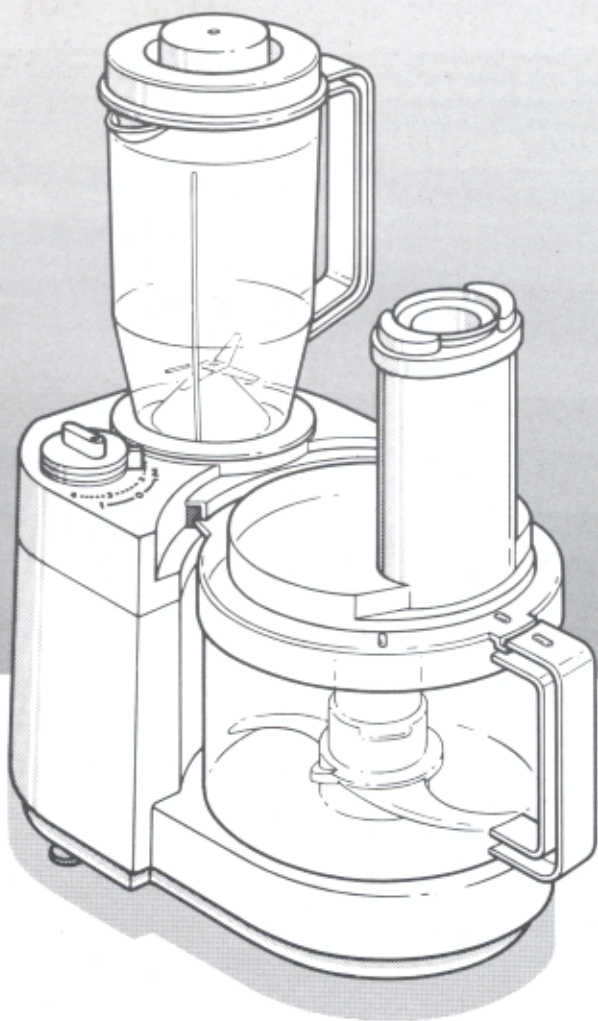


# PHILIPS



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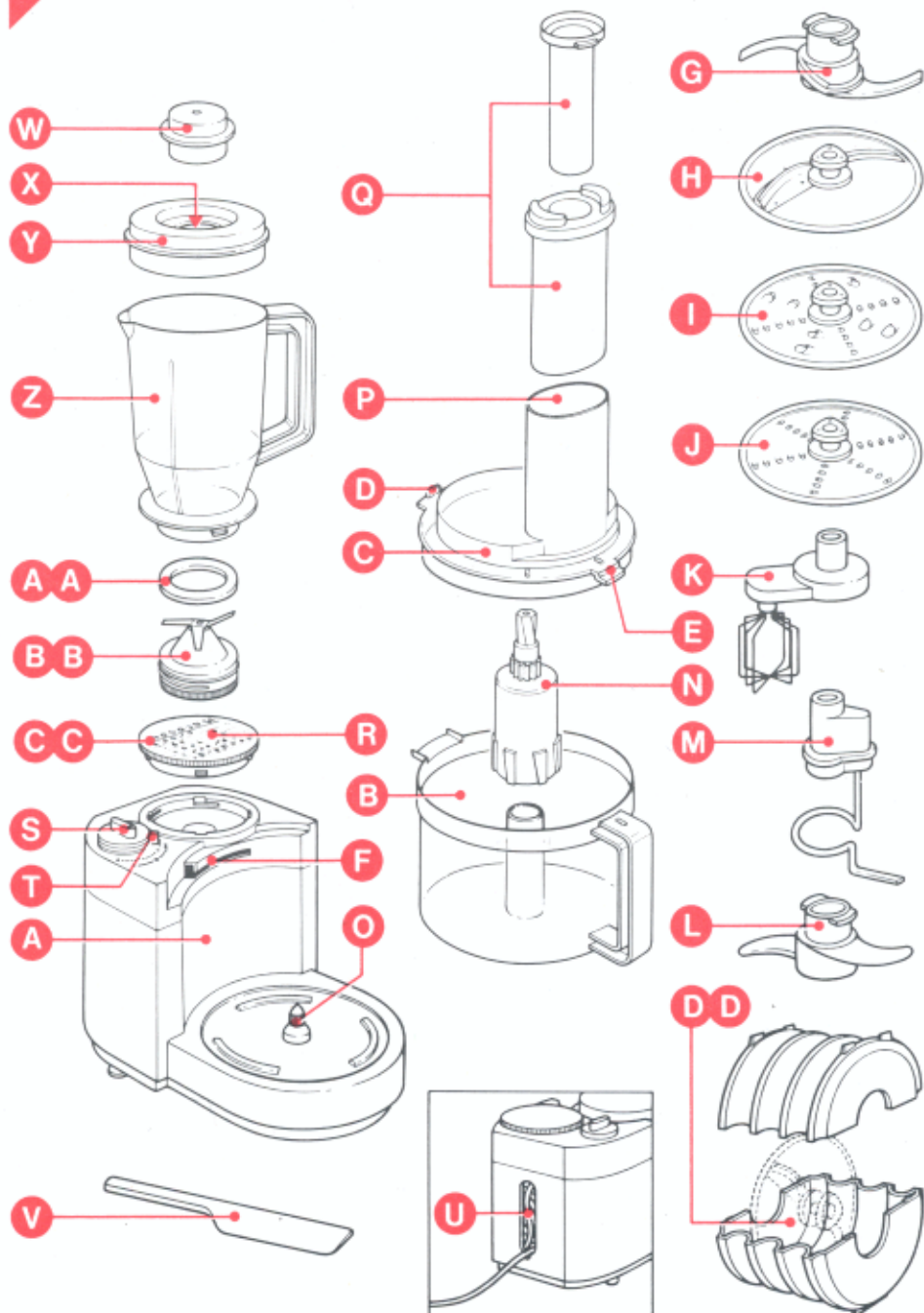


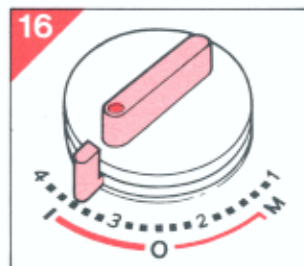
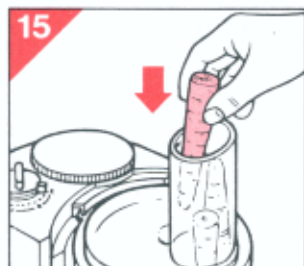
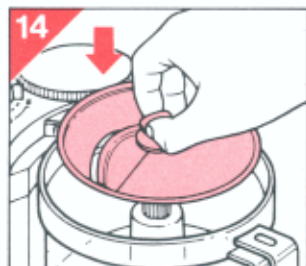
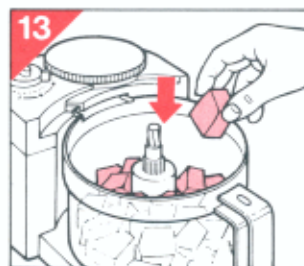
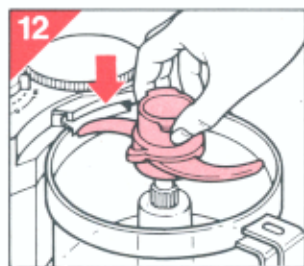
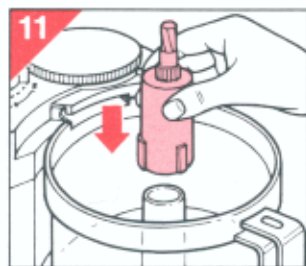
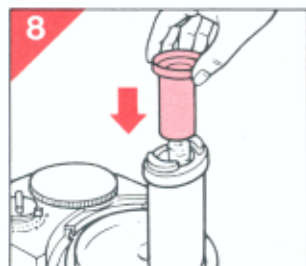
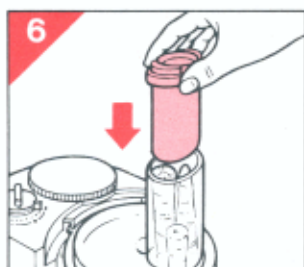
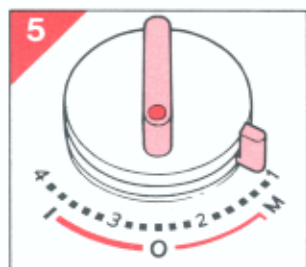
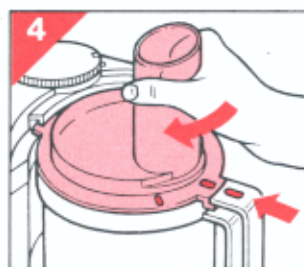
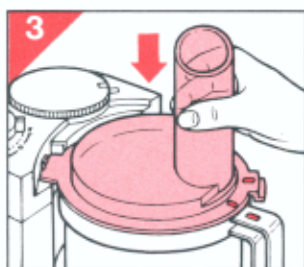
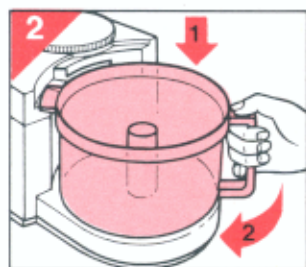
- Keep pages 3, 4 and 5 open when reading these operating instructions.

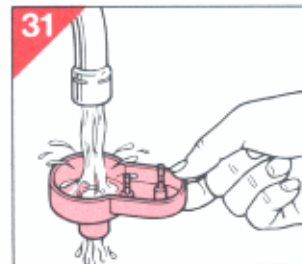
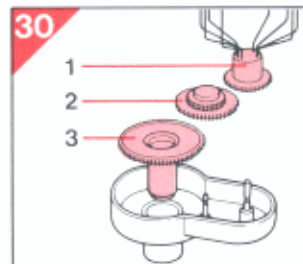
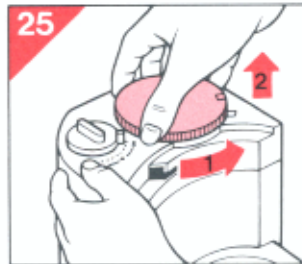
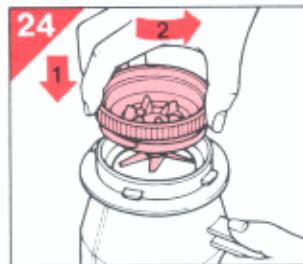
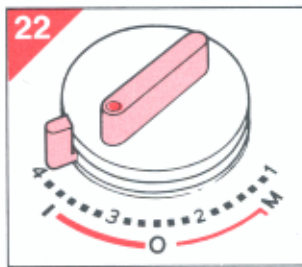
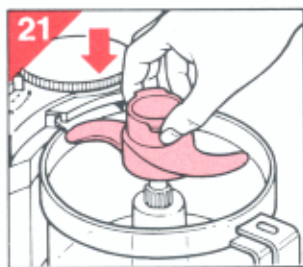
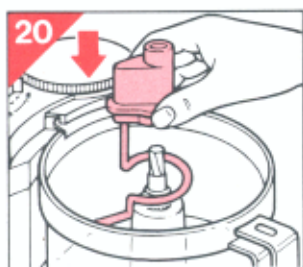
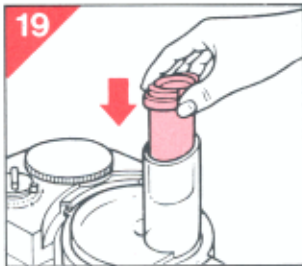
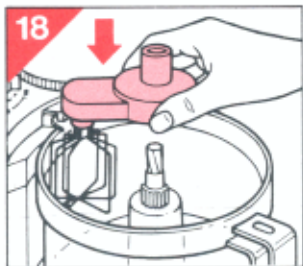
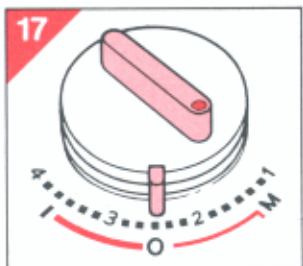
中文

- 當您在閱讀本說明書時，請隨時翻開並參閱第 3，4，及 5 之附圖。



















## Important

- Read the instructions in conjunction with all the illustrations (pages 3, 4 and 5) before using the appliance.
- Do not leave the appliance operating unattended.
- Do not allow children to operate the appliance.
- Care must be taken when handling the metal blade, the blender blade and the slicing disc as these are very sharp.
- Remove the protective sleeves from the metal blade before use.
- Let the rotating parts come to a complete stop before opening the cover.
- Never put your fingers or e.g. a spatula into the food chute while operating. Only the provided pusher is suited for this purpose.
- Never put your fingers or e.g. a spatula into the blender jar unless the appliance is unplugged.
- Remove the mains plug from the wall socket after use.
- If the mains cord of this appliance is damaged, it must be replaced by the original type only. Please apply to your Philips dealer or to the Philips organization in your country for replacement.
- Prior to initial use, wash all the parts which come into contact with food.
- Never immerse the motor housing in water or any other liquid. Do not rinse either.
- When mixing or blending fluids, do not fill above the maximum level indications on the bowl or the blender jar.
- Do not exceed the maximum quantities and processing times indicated in the tables of pages 11 - 13.
- Place the lid on the bowl in the right manner. The built-in safety lock then becomes unlocked and the appliance can be switched on.
- Keep these instructions for future reference.

- E** Lip of cover (fits into handgrip spacing to guarantee safe operation)
- F** Safety lock
- G** Metal blade 
- H** Slicing disc  (double-sided)
  - | = thin slicing
  - = thick slicing
- I** Grating disc (double-sided) 
  - | = medium fine grating
  - = coarse grating
- J** Grating disc for fine grating (single-sided) 
- K** Whisk 
- L** Kneading accessory\* 
- M** Kneading accessory\* 
- \*) Dependent upon country your appliance is equipped with either kneading accessory type (L) or (M).
- N** Coupling
- O** Drive shaft
- P** Food chute
- Q** Pusher with pushing guide
- R** Graphic instructions (on the screw-cap of the blender jar mounting hole)
- S** Switch
  - O = off
  - I = on (continuous operation)
  - M = "Moment" position (release = stop)
- T** Speed control (continuously variable)
  - 1 = minimum speed
  - 4 = maximum speed
- U** Cord storage
- V** Spatula
- W** Stopper
- X** Opening in the lid
- Y** Lid
- Z** Blender jar 
- A A** Rubber sealing ring
- B B** Blade unit
- C C** Screw-cap
- D D** Storage box for discs

## Graphic instructions

The indications (R) show which position(s) to set the switch to, and which accessory is advised for each application. For further reference please refer to the **tables** on pages 11 - 13.

## General description (fig. 1, page 3)

- A** Motor housing
- B** Bowl
- C** Cover of bowl
- D** Ridge of cover (locks and unlocks the built-in safety lock)

## Positioning the bowl

- Position the bowl as indicated in fig. 2.
- Move the handle in the direction of the arrow until it stops.

## Positioning the cover

- Position the cover as indicated in fig. 3.
- Move the cover firmly in the direction of the arrow until it stops and the markings on the cover (lip (E)) and on the bowl (hand grip) meet (fig. 4).

## Built-in safety lock

Only if **in the right manner** (see indication marks)

- the **cover** (C) has been screwed onto the bowl, and also
- either the **blender jar** (Z) or the **screw-cap** (CC) has been screwed onto on the blender jar mounting hole,

the built-in safety lock is released so that the appliance can be switched on.

For that reason, please give figs. 3 and 4 extra attention!

## After use

- Set the switch to position **O** (fig. 5).
- Now you can release the cover from the bowl by turning the cover anti-clockwise.

## Food chute and pusher

- Use the pusher to feed ingredients through the food chute (fig. 6).
  - You can keep the pusher in the food chute to serve as a stopper while operating. This will prevent splashing and making dust.
  - The pusher is equipped with a pushing guide.
    - The pushing guide can be released from (and fixed onto) the pusher by rotating (fig. 7).
- If released, the pushing guide and the smaller filling opening can be useful when processing e.g. carrots, and if the portion is too small to fill the food chute (fig. 8). **Please note: use the pushing guide only if the pusher is in the food chute.**
- At the bottom side of the pushing guide you will find an indication where you can pierce a small opening, using a pointed object (fig. 9). Through this opening you can from time to time add small quantities of liquid (e.g. oil while making mayonnaise) (fig. 10).
  - There are level indications (ml) on the pushing guide for measuring liquids.

## Accessories (refer to pages 22, 23)

- **Standard accessories are:**
  - metal blade (G)
  - slicing disc fine/thick (double-sided) (H)
  - grating disc medium/coarse (double-sided) (I)
  - grating disc fine (single-sided) (J)
  - whisk (K)
  - kneading accessory (L) or (M)
  - coupling (N)
  - spatula (V)
  - pusher (Q) with pushing guide
  - blender accessory (W)...(BB).

- **Also available as optional extras** (see page 23)

Please ask your dealer if the extra accessories are available in this country.

When ordering items for replacement or to expand the possibilities of your appliance please refer to the service/type number(s).

- grating/slicing double-sided combined disc (medium/medium) (EE)
- grating disc, single-sided (extra-fine) (FF)
- chipper disc (French fries, turnip cabbage) (GG)
- citrus press accessory HR 2917 (HH)
- juice extractor accessory HR 2918 (II)
- potato peeler disc HR 2920 (JJ)
- chopper accessory HR 2921 (KK).

## Metal blade (G) <sup>5</sup>

### Take care: the cutting edges are very sharp!

- The metal blade is suitable for chopping, mixing, blending, puréeing and making dough for pastry and shortbread.
- Successively position the bowl, the coupling and then the metal blade (figs. 11, 12).
- Put the ingredients into the bowl (fig. 13).
- Place the cover and put the pusher into the food chute.

### Tips:

- Pre-cut large pieces into cubes of about 3 cm (or 1").
- Avoid overprocessing due to excessive operation. (Also when using the **M** setting.)
- When chopping (hard) cheese, take care not to keep the motor running too long. Then the cheese could get warm and turn lumpy.
- If food should get caught around the metal blade, or when particles of food should stick to the inside of the bowl:
  - first switch the appliance off,

- take the cover from the bowl
- and remove the food from the metal blade or from the bowl using the spatula.
- Do not chop very hard ingredients, such as coffee beans, nutmeg and lumps of ice: these would blunt the metal blade.

### Slicing disc (H) ☺ and grating discs (I) ☺(J) ☺

**Take care: the cutting edges of the slicing disc are very sharp!** Therefore, always hold the disc by its central plastic holder.

- Put the bowl and the coupling on.
- Position the slicing or grating disc (fig. 14) with the side to be used facing upwards. (For double-sided discs: I for thin slicing or fine grating; ■ for thick slicing or coarse grating.)
- Put the cover on.
- Feed the ingredients into the food chute (fig. 15).
- Put the pusher on top of the food and press lightly.
- For **grating** set the speed control to position **3** or **4** and the switch to position **I** (fig. 16). For **slicing** set the speed control to position **2** or **3** and the switch to position **M** (fig. 17). (Also refer to the table on pages 11-13.)
- Press the ingredients downwards using the pusher (fig. 6). Apply steady and moderate pressure. Especially when processing e.g. carrots it is advisable to use the pushing guide (fig. 7).

#### Tips:

- Pre-cut large pieces to make them fit into the chute.
- Fill the food chute evenly for the best results.
- Empty the bowl every now and then when processing large amounts.

### Whisk (K) ☺

- The whisk is suitable for whisking whole eggs, white of egg, "toppings" for desserts, instant pudding and double cream. (See the tables on pages 11-13.)
- First place the bowl and coupling. Then place the whisk (fig. 18). After that, put the ingredients into the bowl.
- Place the cover and put the pusher into the food chute to shut it off (fig. 19).
- Set the switch to position **I** and the speed control to the position indicated in the tables.

### Kneading accessory (L) ☺ or (M) ☺

- The kneading accessory is suitable for kneading bread dough.
- First place the bowl and the coupling. Then place the kneading accessory (fig. 20 and 21). After that, put the ingredients into the bowl and place the cover.
- Set the switch to position **I** and the speed control to position **4** (= maximum speed) (fig. 22). After one minute the dough will be ready.

#### Recipe for making (white) bread

*500 g flour for (white) bread, 15 g soft butter or margarine, 25 g new yeast or 20 g dried yeast, 260 cc water (35-40° C / 95-104° F), 10 g salt, 10 g sugar, black aluminium baking tin (approx. 30 cm long).*

- Put the flour, salt and the margarine or butter into the bowl. Add the yeast and the water.
- Place the cover without the pusher.
- Set the switch to position **I** and the speed control to position **4** (= maximum speed).
- Let the appliance operate for **max. one minute**.
- Switch off. Transfer the dough from the bowl into a separate (large) bowl and cover it with a damp cloth.
- Allow the dough to rise in a moderate warm temperature (35-40° C / 95-104° F, e.g. in a pre-warmed oven or on a radiator) for 20 minutes.
- After the dough has risen, beat it flat and shape it into a ball.
- Place the dough back into the separate bowl and cover it with the damp cloth. Allow it to rise in a moderate warm temperature for another 20 minutes.
- After this period, beat it flat and roll it into the shape of the baking tin.
- Grease the inside walls of the baking tin.
- Put the dough into the baking tin and cover it with the damp cloth. Allow it to rise in a moderate warm temperature for another 45 minutes.
- Remove the cloth. Place the baking tin with the dough in a low position in a pre-heated (approx. 225° C / 440° F) oven.
- Bake at 225° C / 440° F for approx. 35 minutes.

#### Tips

- Also when using **bread-mix**, closely follow the above mentioned instructions on kneading, processing and baking for the best results.
- When using **wholemeal flour**, take 300 cc of water and bake for approx. 40 minutes.



**Important**

- The blender accessory can only operate if the foodprocessor bowl (B) and cover (C) have been placed correctly (fig. 27).
- Never attempt to process food in the blender jar and in the foodprocessor bowl simultaneously.
- Before use: do not insert the plug into the wall socket until the blender jar with blade unit and lid are correctly mounted on to the motor unit.
- After use: remove the mains plug from the wall socket before detaching the blender jar from the motor unit.
- This accessory is suitable for very fine blending and puréeing. (E.g. soups, sauces, milkshake, baby food, vegetables, fruit, thin batters, pâté.) If necessary, cut solid ingredients into smaller pieces before putting into the blender jar.
- Do not fill with ingredients hotter than 80° C (approx. 175° F).
- Never remove the lid while the blender is operating.
- To prevent spillage, do not overfill. Maximum jar capacity for liquids is 1/2 litre (= approx. 0.9 pint).

**Assembling**

- Position the rubber sealing ring on the rim of the blade unit (fig. 23).
- Mount the blade unit on to the jar by turning it firmly (!) **anti-clockwise** until locked (fig. 24).
- Unscrew the covering plate (fig. 25).
- Turn the jar clockwise until locked (fig. 26).
- Place the lid onto the jar (fig. 27).

For disassembling proceed in reverse.

**Tips:**

- Liquid ingredients (e.g. oil for the preparation of mayonnaise) can be added through the small aperture in the stopper when placed upside down (fig. 28).
- The opening in the lid can be used for adding ingredients when the motor is running (fig. 29). Unlock the stopper by turning.
- If blending is prolonged the results will generally be finer.
- From time to time, it may be necessary to interrupt the blending and remove particles sticking onto the jar.  
First set the switch to position **O** and unplug. Then remove the lid.  
Use a soft spatula. Keep this at a safe distance (approx. 2 cm or 1") from the blades.

**Blender recipes****Milkshake** (2 - 3 persons)

2 1/2 dl apple juice, 1 1/2 dl cold milk, 150 g vanilla ice-cream, 1 1/2 tablespoonful of orange lemonade syrup.

Put all ingredients into the blender and blend for approx. 1 minute.

**Pine-apple soda** (2 - 3 persons)

2 1/2 dl pine-apple juice, 1 1/2 dl orange juice, 2 tablespoonfuls of lemon juice, soda, 2 tablespoonfuls of orange liqueur to taste.

Put all ingredients except the soda into the blender and blend for approx. 15 seconds. Fill the glasses up with soda.

**Chicken liver pâté**

Approx. 150 g soft butter, 1 chopped onion, 350 g chicken livers, 1 dl chicken broth, 1/4 teaspoonful of salt, 1/2 teaspoonful of paprika powder, 1/2 teaspoonful of curry powder, pepper to taste, 1/2 teaspoonful of Worcester sauce, 2 tablespoonfuls of Cognac brandy or Port wine, 100 g shelled walnuts.

Heat 1 tablespoonful of butter and fry the onion until golden brown. Fry the chicken livers for 3-5 minutes. Then add the chicken broth.

Let the mixture cool down for some time. Then blend it together with the herbs, salt, pepper and Worcester sauce. Do not switch off. Add the soft butter in portions.

Finally, pour in the Cognac brandy or Port wine. Scoop the pâté into a pâté pot and garnish with walnuts. Let the pâté cool down until cold through and through. Serve with toast.

**Tomato soup**

1 kg tomato, 5 dl broth, 1 tablespoonful of butter, 2 chopped onions, 3 tablespoonfuls of flour, 1 1/4 dl double cream, pepper to taste, some celery, parsley and thyme.

Heat the butter and fry the chopped onions until golden brown.

Cut the tomatoes into pieces. Purée the tomatoes (in two portions) together with the pepper, celery, parsley, thyme and flour. Add the mixture to the fried onions. Pour in the broth.

While stirring, heat up and boil the soup for approx. 3 minutes.

Whip the double cream until stiff. Put the soup into the plates and garnish with the whipped cream and chopped parsley.

**Important**

- The blender accessory can only operate if the foodprocessor bowl (B) and cover (C) have been placed correctly (fig. 27).
- Never attempt to process food in the blender jar and in the foodprocessor bowl simultaneously.
- Before use: do not insert the plug into the wall socket until the blender jar with blade unit and lid are correctly mounted on to the motor unit.
- After use: remove the mains plug from the wall socket before detaching the blender jar from the motor unit.
- This accessory is suitable for very fine blending and puréeing. (E.g. soups, sauces, milkshake, baby food, vegetables, fruit, thin batters, pâté.) If necessary, cut solid ingredients into smaller pieces before putting into the blender jar.
- Do not fill with ingredients hotter than 80° C (approx. 175° F).
- Never remove the lid while the blender is operating.
- To prevent spillage, do not overfill. Maximum jar capacity for liquids is 1/2 litre (= approx. 0.9 pint).

**Assembling**

- Position the rubber sealing ring on the rim of the blade unit (fig. 23).
- Mount the blade unit on to the jar by turning it firmly (!) **anti-clockwise** until locked (fig. 24).
- Unscrew the covering plate (fig. 25).
- Turn the jar clockwise until locked (fig. 26).
- Place the lid onto the jar (fig. 27).

For disassembling proceed in reverse.

**Tips:**

- Liquid ingredients (e.g. oil for the preparation of mayonnaise) can be added through the small aperture in the stopper when placed upside down (fig. 28).
- The opening in the lid can be used for adding ingredients when the motor is running (fig. 29). Unlock the stopper by turning.
- If blending is prolonged the results will generally be finer.
- From time to time, it may be necessary to interrupt the blending and remove particles sticking onto the jar.  
First set the switch to position **O** and unplug. Then remove the lid.  
Use a soft spatula. Keep this at a safe distance (approx. 2 cm or 1") from the blades.

**Blender recipes****Milkshake** (2 - 3 persons)

2 1/2 dl apple juice, 1 1/2 dl cold milk, 150 g vanilla ice-cream, 1 1/2 tablespoonful of orange lemonade syrup.

Put all ingredients into the blender and blend for approx. 1 minute.

**Pine-apple soda** (2 - 3 persons)

2 1/2 dl pine-apple juice, 1 1/2 dl orange juice, 2 tablespoonfuls of lemon juice, soda, 2 tablespoonfuls of orange liqueur to taste.

Put all ingredients except the soda into the blender and blend for approx. 15 seconds. Fill the glasses up with soda.

**Chicken liver pâté**






















Approx. 150 g soft butter, 1 chopped onion, 350 g chicken livers, 1 dl chicken broth, 1/4 teaspoonful of salt, 1/2 teaspoonful of paprika powder, 1/2 teaspoonful of curry powder, pepper to taste, 1/2 teaspoonful of Worcester sauce, 2 tablespoonfuls of Cognac brandy or Port wine, 100 g shelled walnuts.


















Heat 1 tablespoonful of butter and fry the onion until golden brown. Fry the chicken livers for 3-5 minutes. Then add the chicken broth. Let the mixture cool down for some time. Then blend it together with the herbs, salt, pepper and Worcester sauce. Do not switch off. Add the soft butter in portions. Finally, pour in the Cognac brandy or Port wine. Scoop the pâté into a cold pot and garnish with walnuts. Let the pâté cool down until cold through and through. Serve with toast.

**Tomato soup**


















1 kg tomato, 5 dl broth, 1 tablespoonful of butter, 2 chopped onions, 3 tablespoonfuls of flour, 1 1/4 dl double cream, pepper to taste, some celery, parsley and thyme.

Heat the butter and fry the chopped onions until golden brown.  
Cut the tomatoes into pieces. Purée the tomatoes (in two portions) together with the pepper, celery, parsley, thyme and flour. Add the mixture to the fried onions. Pour in the broth.  
While stirring, heat up and boil the soup for approx. 3 minutes.  
Whip the double cream until stiff. Put the soup into the plates and garnish with the whipped cream and chopped parsley.

Ingredients	Max. quantity	Switch & speed control	Accessory	Procedure	Applications
<b>Apples</b> - puréeing - slicing - grating	400 g	<b>I</b> - 3...4 <b>M</b> - 2...3 <b>I</b> - 3...4	  	Purée cooked apples. Pre-cut uncooked apples into cubes (3 cm or 1").	Baby/infant food Pastry, salads.
<b>Baby/infant/diet food</b> - puréeing	500 g	<b>I</b> - 3...4		<b>Coarse:</b> add a little liquid. <b>Fine:</b> if necessary add some extra liquid for the smoothest results.	Infant food. Baby food.
<b>Batter (biscuit)</b> - stirring	3 eggs	<b>I</b> - 2...4		Ingredients at room temperature. Stir mixture of eggs and sugar at speed <b>4</b> until stiff. Then add the sifted flour. Continue stirring carefully at speed <b>1</b> or <b>2</b> .	Cakes, Swiss Roll, Pastry.
<b>Batter (cake)</b> - stirring	200 g flour	<b>I</b> - 3...4		Ingredients at room temperature. The ingredients may be put into the bowl simultaneously. Use self-raising flour or plain flour with baking powder. Stirring time approx. 1.5 minutes.	Cakes etc
<b>Batter (light)</b> - blending	500 g liquid	<b>I</b> - 2...4		First put liquid into the blender jar. Then add the dry ingredients.	Pancakes, wafers, crepe, fritters.
<b>Beetroot</b> - slicing - grating		<b>M</b> - 2...3 <b>I</b> - 3...4	 		Oven dishes. Garnishing, raw food, salads.
<b>Black radish</b> - grating		<b>I</b> - 3...4		Put in tip first	Garnishing, raw food, salads.
<b>Breadcrumbs</b>	100 g	<b>I</b> - 3...4		Use dry, crisp bread	Food coated with breadcrumbs, gratinated dishes.
<b>Cabbage</b> - slicing - grating		<b>M</b> - 2...3 <b>I</b> - 3...4	 	Pre-cut	Cooked vegetables, coleslaw. Raw food salad
<b>Carrots</b> - slicing - grating		<b>M</b> - 2...3 <b>I</b> - 3...4	 	Process uncooked carrots. Insert into the food chute tips downwards. When processing thin carrots, use the smaller food chute. (Remove pushing guide from pusher.)	Oven dishes. Garnishing, raw food.
<b>Cheese</b> - chopping  - grating	250 g	<b>M</b> - 4  <b>I</b> - 4	  	Use rindless cheese (e.g. Parmezan), pre-cut in cubes of 2 cm. Select pos. <b>M</b> for coarse results and speed <b>4</b> for fine powder. Press carefully with the pusher.	Garnishing, au gratin, soups, sauces, croquettes. Sauces, fondue, pizza, au gratin dishes.
<b>Chicory</b> - slicing		<b>M</b> - 1...2		Insert into the food chute heads upwards, filling the food chute completely.	Salads.
<b>Chocolate</b> - chopping	200 g	<b>M</b> - 4		Use hard, pure chocolate. Break into cubes of 2 cm. The first few times use pos. <b>M</b> . Then speed <b>4</b> for a fine chop. Max. chopping time = 45 sec.	Garnishing, sauces pastry, mousse, pudding.
<b>Courgette</b> - slicing		<b>M</b> - 2...3			Oven dishes, soups.
<b>Creams</b>	250 g	<b>I</b> - 3...4		Use <b>soft</b> butter for airy results.	Pastry, desserts.

<b>Cucumber</b> - slicing - grating		<b>M - 2...3</b> <b>I - 3...4</b>	 		Salads, raw food.
<b>Dough</b> (tart, pie, dumplings)	300 g flour	<b>M - 3...4</b>		Use cold butter/margarine and cold water. Put flour into the bowl. Top with 2 cm large pieces of butter/margarine. Mix on speed <b>4</b> until mixture resembles bread crumbs. Then add water while mixing. Stop as soon as dough forms into a ball (about 15 sec.). Cool dough before further processing.	Fruit tarts, apple dumplings, pies, quiche.
<b>Dough</b> (bread) or dough with yeast	500 g flour	<b>I - 4</b>	 	Please refer for extensive recipe in section "Kneading accessory" on page 8. <b>Max. kneading time: 1 minute.</b>	Bread, brioche, pizza, tart.
<b>Dough</b> (pastry)	400 g flour	<b>I - 3...4</b>		Use cold butter or margarine, cut into 2 cms pieces. Put all ingredients into bowl simultaneously. Mix until mixture forms into a ball (after approx. 40 secs.). Cool dough before further processing.	Apple pie, sweet biscuits, open fruit flans.
<b>Eggs</b> - whisking (egg white)	4 eggs	<b>I - 3...4</b>		Use eggs on room temperature.	pudding, soufflé, meringues, garnishing.
- beating (whole egg)	4 eggs	<b>I - 3...4</b>		Make the bowl and whisk free from grease.	Scrambled egg, omelet.
<b>Endive</b>				See "Chicory".	
<b>Fruit</b> - chopping - puréeing	500 g 500 g	<b>M - 3...4</b> <b>I - 2...4</b>	 	<b>Tip:</b> use a little lemon juice to prevent discolouring. Use raw, firm, seedless fruit. Use cooked or soft fruit.	Salads, jam, cakes. Sauces, jam, pudding, baby food.
<b>Herbs</b> - chopping		<b>M - 3...4</b>		Wash and dry herbs.	Sauces, soup, garnishing, seasoned butter.
<b>Leek</b> - slicing		<b>M - 2...3</b>		Insert into the food chute heads upwards. When processing thin leek, use the smaller food chute. (Remove pushing guide from pusher.)	Soups, cooked leek.
<b>Mayonnaise</b>	3 eggs	<b>I - 3...4</b>	 	<b>Use ingredients at room temperature.</b> Mix egg (yolk) with vinegar or lemon juice and if desired herbs for 10 secs. Then add oil via hole in blender jar lid or pusher of foodprocessor. Stop when oil is completely mixed in. You can control the thickness by adjusting the egg/oil ratio. Use at least 1 egg or 2 egg yolks.	For French fries, salads, cocktails, fondue and barbecue sauces.
<b>Meat, fish, poultry</b> - chopping (lean beef) - chopping (streaky meat) - puréeing	500 g 400 g 350 g	<b>M - 4</b> <b>M - 4</b> <b>M - 3...4</b>	  	First remove sinews, bones, including fishbones. Pre-cut into cubes of about 3 cm or 1". Max. chopping time = 30 secs. Chop at position <b>M</b> for coarser results. Please refer to recipe on page 9.	Steak tartare, sandwich spreads, hamburgers. Minced meat, sausage. Pâté, paste.











<b>Milkshake</b>	500 ml liquid	I - 3...4		Please refer to recipe on page 9.	
<b>Mushrooms</b> - slicing		M - 1...2		Fill the food chute. Press lightly with the pusher.	Sauces, soups.
<b>Nuts</b> - chopping - puréeing	250 g 200 g	M - 3...4 M - 4		Add some oil or other liquid.	Salads, garnishing, bread, pastry, pudding.
<b>Onions</b> - chopping - slicing	400 g	M - 3...4 M - 2...3	 	Pre-cut into cubes of 3 cm or 1". Chop until desired fineness is obtained. Wash the bowl immediately after use.	Salads, sauces, soups. Soups, raw food, oven dishes.
<b>Potatoes (uncooked)</b> - chopping - slicing - grating	500 g	M - 3...4 M - 2...3 I - 3...4	  	Pre-cut into cubes of 3 cm or 1".	Soups, potato cookies. Oven dishes. Rösti
<b>Potatoes (cooked)</b> - chopping - puréeing	500 g 1000 g	M - 3...4 I - 3...4	 	Pre-cut into cubes of 3 cm or 1". (Potatoes not overcooked. Quantity of milk depends on kind of potato.)	Salads. Mashed potatoes.
<b>Pulses</b> - puréeing	500 g	I - 3...4		Use cooked beans or peas. You may add some liquid for a better consistency.	Purées, soups.
<b>Tomatoes</b> - puréeing	750 g	I - 3...4		Pre-cut tomatoes into 4 pieces.	Sauces, soups.
<b>Turnip-rooted celery</b> - slicing - grating		M - 2...3 I - 3...4	 	Pre-cut.	Soups, salads. Raw food.
<b>Vegetables (general)</b> - chopping - puréeing	500 g 500 g	M - 3...4 I - 2...4	 	Pre-cut.	Salads, raw food, soup. Vegetable purée, soups.
<b>Whipped cream</b> - whisking	500 ml	I - 1...3...1		Use cream which has been cooled to refrigerator temperature. Process at least 125 ml. Begin at speed 1. Switch over to speed 3. When cream is almost ready switch back to speed 1.	Garnishing, cream, ice-cream mixtures, pastry.

## 注意事項：


- 使用本加工器前，請結合示意圖閱讀使用說明書。
- 本器運轉時，不要離開。
- 不要讓兒童使用本器。
- 接觸鐮刀片和圓形刀片時要小心鋒利的刀刃。
- 使用前，請取下鐮刀片的保護套。
- 刀具完全停止轉動後才能打開容器蓋。
- 機器運轉時，切勿將手指或抹刀伸入食品槽中。只能用所配推手向槽內添加食品。
- 電源插頭沒拔出插座時，切勿將手指或抹刀伸入攪拌罐中。
- 使用完畢，應將插頭拔出電源插座。
- 如果繞線有損壞，必須用專用繞線加以替換。您可以向飛利浦經銷商或當地飛利浦公司機構查詢。
- 第一次使用前，首先清洗所有接觸食品的部件。
- 切勿將電動機箱浸入水或其它液體中。亦不能用水沖洗。
- 當攪拌或混合液體食物時，容量不能超過容器或搗醬罐所標明最高限量記號。
- 不要超過後頁圖表上標明的最大加工限量和加工時間。
- 正確蓋好容器蓋，內裝的安全鎖被打開，機器才可以開動。
- 請保留本說明書供以後參考。

## 概述 (圖1第3頁)

- A 電動機箱
- B 容器
- C 容器蓋
- D 安全鎖柄
- E 蓋邊
- F 安全鎖
- G 鐮刀片 
- H 切片刀片  (雙面)
  - | 為切薄片
  - 為切厚片
- I 擦菜刀片 (雙面) 
  - | 為細擦
  - 為粗擦
- J 精擦刀片 (單面) 
- K 打蛋器
- L 揉面附件\* 

- M 揉面附件\* 
  - \* 在不同國家購買的加工器，有的配備  型、有的則配備  型揉面附件
- N 聯接器
- O 驅動杆
- P 食品槽
- Q 帶異物器的食品推手
- R 指示圖 (在攪拌器的連接口上)
- S 開關
  - O = 為開
  - I = 為開 (連續操作)
  - M = 為暫動 (鬆開即停)
- T 速度控制 (連續可變)
  - 1 為最低速度
  - 4 為最高速度
- U 繞線儲藏
- V 抹刀
- W 阻物器
- X 攪拌器蓋口
- Y 攪拌器蓋
- Z 攪拌器口
- A A 橡膠密封圈
- B B 刀片部位
- C C 螺旋帽
- D D 刀片儲存盒

## 符號說明

指示圖  表示出每一應用過程應使用哪一種附件及開關應放置的位置。詳細說明請參閱18至21頁上的圖表。



## 放置容器

- 按圖2所示安放容器。
- 沿箭頭方向移動手柄，直到卡住為止。

## 安裝容器蓋

- 如圖3所示安裝容器蓋。
- 按箭頭方向用力轉動蓋子直至停止。  
蓋邊 (E) 上的標記與容器手柄上的標記對齊 (圖4)。

## 內置安全鎖設備

只有在處於正確方式 (見標記) 下即  
— 容器蓋  轉入容器，且  
— 攪拌器  或螺旋帽 (cc) 擰在攪拌器攪醬罐的連接口上，這時內置安全鎖設備才能鬆開，本器才能被啟動。因此，請對圖3和圖4多加注意。

## 使用後

- 置開關於位置“O”(圖5)。
- 逆時針旋轉容器蓋，打開容器。

## 食品槽和推手

- 使用食品推手，通過食品槽向容器內添加食物(圖6)。
  - 可以將推手放入槽中不動，防止飛濺。
  - 此推手附有一導物器。
  - 該導物器可以通過旋轉將推手裝入或拆下(圖7)。拆下時，導物器上的小注入孔能適合於如胡蘿白的投入；或是在投入量很少不能充滿食品槽的情況下亦應拆下使用(圖8)。
- 請注意：只有當推手在食品槽中時才使用導物器。
- 導物器底部有一個指示點。您可以用一尖硬物擠出一個小開口(圖9)。通過它，您可以向容器中不斷添加液體(如做蛋黃醬時)(圖10)。
  - 導物器上有液體容量(毫升)指示。

## 附件(參見22至23頁)

- 標準附件有：
  - 鐮刀片(G)
  - 雙面薄厚切片圓刀(H)
  - 雙面細擦粗擦圓刀(I)
  - 單面粗擦圓刀(J)
  - 打蛋器(K)
  - 揉面附件(L)或(M)
  - 聯接器(N)
  - 抹刀(V)
  - 帶導物器的推手(O)
  - 攪拌器附件(W)(BB)
  - 標準配置之外的附件(第23頁)
- 您可以向經銷商詢問您所在國家可以訂購到哪些附件。
- 如您需要訂購更換用附件或擴大您的機器的加工功能，請查閱維修型號。
- 擦菜/切片雙面組合圓刀片(厚薄及粗幼適中)(EE)
  - 擦菜單面圓刀片(超細擦)(FF)
  - 切條圓刀片(做法式土豆條、芹菜元白菜)(GG)
  - HR2917型榨橙汁附件(HH)
  - HR2918型榨汁附件(II)
  - HR2920型土豆削皮刀片(JJ)
  - HR2921型切條附件(KK)

## 鐮刀片

**當心：**刀片非常鋒利！

- 鐮刀片適用於細切、混合、攪拌、製醬製糕點和脆點。
- 順序安裝容器、聯接器，然後裝上鐮刀片(圖11和圖12)。
- 將食物放入容器中(圖13)。
- 蓋上容器蓋並將食品推手插入食品槽中。

## 提示：

- 事先將大塊配料切成約3×3×3立方厘米(或1×1×1立方英寸)的小方塊。
- 避免過度加工。(用暫動“M”旋鈕時也是一樣)。
- 切(硬)奶酪時，注意不要讓馬達操作時間過長，否則奶酪會發熱而形成塊狀。
- 如果鐮刀片黏上食物或容器內側有食物黏結時，— 首先關掉本器電源。
- 取下容器蓋。
- 用抹刀刮掉鐮刀片及容器上的食物，不要用鐮刀片切過硬的配料，如咖啡豆、肉豆蔻或冰塊，因為過硬配料會使刀片變鈍。
- 切片、圓刀片(H)①和擦菜圓刀片(I)②(J)③

**當心：**刀及非常鋒利！因此，請拿住圓刀中央的塑料柄。

- 安裝容器及聯接器。
- 放置切片刀片或擦菜刀片(圖14)，使用面朝上。“I”表示細擦及切薄片，“J”表示粗擦及切厚片。
- 蓋上容器蓋。
- 通過食物槽添加食品(圖15)。
- 將推手置於食品之上並輕按，
- 擦菜時，置速度旋鈕於位置3或4，開關置於“1”連續操作(圖16)。
- 切片時，置速度控制旋鈕於位置2或3，開關置於“M”暫動(圖17)。(參見18至21頁的圖表)
- 用推手將食物向下壓(圖6)。用力要勻，大小適中。
- 當切胡蘿白時，尤其建議使用導物器(圖7)。

## 提示：

- 事先把大塊配料切開，以便其能從食品槽中加入。
- 均勻地添加食物，以求最好效果。
- 如果加工大量食物，隔一段兒時間騰空一下容器。

## 打蛋器(K)

- 打蛋器適用於打整蛋、蛋清、做小點心的調味品、即食布丁及雙層奶油（參閱18至21頁上的圖表）
- 首先安裝容器及聯接器，然後放置打蛋器（圖18）。之後，在容器中加入食物。
- 將推手置於食物槽，使容器封閉（圖19）。
- 置開關於連續操作，速度控制根據圖表上的指示來選擇。

## 揉面附件(L) 或 (M)

- 揉面附件適用於製作做面包用的面團。
- 首先安裝容器和聯接器，然後放置揉面附件（圖20和21），然後將配料加入容器中，蓋上蓋子。
- 將開關置於位置“1”，速度控制置於位置“4”（即最高速度）（圖22）。一分半鐘後，面團便可揉好。

## 制作面包的食譜

500克面粉、15克軟黃油或植物黃油、25克新酵母或20克乾酵母和250毫升的水（35-40°C即95-104°F），10克鹽、10克糖及黑色鋁制發酵罐（約30厘米長）。

- 將面粉、鹽及黃油放於容器中。加入酵母及水。蓋上容器蓋，不用推手。
- 置開關於位置1，速度控制於位置4（即最高速度）。
- 讓機器連續工作最多不超過1.5分鐘。
- 關機。將面包取出，放入另一大容器中，用濕布蒙上。
- 使面團在溫暖環境下（35-40°C即95-104°F，如預熱的烤爐或取暖器）發20分鐘。
- 當面團發好後，將其揉成球狀。
- 將面團放回容器中，用濕布蓋好。在溫度適中的環境下再放置20分鐘。
- 之後，將面揉好並滾成發酵罐的形狀。
- 在發酵罐內側塗上油。
- 將面團裝入，用濕布蓋好，在同樣環境下發45分鐘。
- 取下布。將裝有面團的發酵罐置於一預熱過的（約225°C/440°F）烤爐內的低部。
- 在225°C/440°F溫度下，烘烤約35分鐘。

### 提示：

- 當使用混合式面粉時，要嚴格遵守上述揉面、加工和烘烤的指示以達到最佳效果。
- 當使用粗面粉時，加300毫升水，烘烤約40分鐘。

## 攪拌附件(W)…(BB)

### 注意事項

- 只有在食品加工器容器(B)與容器蓋(C)安裝正確時，攪拌附件才能工作。（圖27）
- 請切勿試圖同時在攪拌器及食品加工器容器中加工食物。
- 使用之前：只有在帶有刀片及蓋的攪拌器正確地安裝在電動機箱體上時，才可以將插頭插入電源插座中。
- 使用之後：在將攪拌器拆離電機機箱體之前，請先將插頭拔出電源插座。
- 此附件運用於極細的攪拌和制醬（如湯、汁、牛奶冰淇淋、嬰兒食品、蔬菜、水果、薄餅和餡餅）。如果有必要，可將固體配料切成小塊，再投入罐中。
- 配料的溫度不得超過80°C（約175°F）
- 攪拌器工作時不要取下蓋子。
- 為防止噴濺或滿溢，液體最大容量為0.5升（約0.9品脫）。

## 裝配

- 將橡膠密封圈套在刀片上（圖23），
  - 將刀片逆時針旋轉使其安裝在罐體上，並擰緊鎖住（圖24），
  - 擰下螺蓋（圖25），
  - 順時針旋轉攪拌器使其鎖住（圖26），
  - 將螺旋帽擰在罐上（圖27）。
- 拆裝時，請反過來做。

### 提示：

- 阻物器倒置的情況下，可以通過它上面的小孔添加液體配料（如做蛋黃醬用的油（圖28）），
- 揭蓋蓋口用來在電機運轉時向罐內添加配料（圖29），轉動並取下阻物器。
- 如果延續攪拌時間，通常攪拌得越細。
- 應該不時地中斷攪拌，將黏附在罐子上的顆粒取走。操作如下：  
首先將開關置於位置0，並拔掉電源。取下蓋子。  
使用軟抹布取走黏附在罐上的食物顆粒。注意抹布應與刀片保持一定的安全距離（約2厘米或1英寸）。

## 攪拌食譜

牛奶冰淇淋（供2至3人用）

2.5毫升蘋果汁，1.5毫升冷牛奶、150克香草冰淇淋、1勺半檸檬汁。

將所有配料置於罐內，並攪拌約1分鐘。



## 菠蘿梳打 (供2至3人用)

2.5毫升菠蘿汁、1.5毫升橙汁、兩勺檸檬汁、汽水和兩勺着味甜橙酒。

將除梳打水外的所有配料進行攪拌約15秒鐘，然後倒入裝有梳打水的杯子。

## 鷄肝餡餅

約150毫克軟質黃油、一棵洋蔥、350克鷄肝、1毫升鷄湯、¼茶勺鹽、半勺 Paprika 粉、半勺咖喱粉、半勺辣醬油、兩勺法國白蘭地或葡萄酒和100克胡桃。

將1勺黃油加熱並煎洋蔥至金黃色。煎鷄肝3至5分鐘，然後將鷄湯倒入。使這一混合物冷卻一段時間後與香草、鹽、胡椒粉和辣醬油一起攪拌。不用關機，向其中不斷添加黃油。

最後，倒入法國白蘭地或葡萄酒，將餡餅漿狀物放入平鍋並飾以胡桃。讓餡餅徹底冷卻後與烤面包一起食用。

## 蕃茄湯

1公斤蕃茄、5毫升湯、1勺黃油、兩棵洋蔥、3勺面粉、1.25毫升奶油、着味胡椒粉及少量芹菜、歐芹和百里香。

將黃油加油並煎炸洋蔥至金黃色。




將蕃茄切成片、搗成蕃茄醬（分成兩部分）與胡椒粉、芹菜、歐芹、百里香和面粉一起攪拌。將混合物倒入煎好的洋蔥中，再倒入湯內。














攪拌時，將湯加熱，煮沸約3分鐘。

攪奶油直至粘稠。將湯倒入湯盆並飾以攪過的奶油及攪切過的芹菜。

## 清潔









- 清洗電動機箱前，請將插頭拔出。可用濕布擦洗電動機箱。
- 切勿將電動機箱浸入水中或潑水於其上。
- 使用完畢，立即用熱肥皂水清洗接觸食物的部件。也可用洗碗機清洗它們。
- 清潔鑷刀片和圓形刀片時請小心鋒利的刀刃！
- 確保刀刃不接觸硬物，以免變鈍。
- 打蛋器附件的齒形物很容易拆開，所以容易徹底清洗（圖30和31）。

配料	最大加工量	開關及速度控制	附件	程 序	應用範圍
蘋果 • 做醬 • 切片 • 擦	400克	L-3...4 M-2...3 I-3...4	  	做熟蘋果醬 事先切成3×3×3厘米(1英寸)的小塊	嬰幼兒食物 糕點、沙拉
嬰幼兒食物 • 果泥、菜泥	500克	I-3...4		粗：加一點兒液體 細：如果需要，再加些液體使效果更佳。	嬰幼兒食物
稀糊(餅乾) • 攪拌 混和	3個雞蛋	I-2...4		配料為室內溫度。選擇最高速度攪拌蛋和糖至稠硬狀。加入篩過的面粉，用速度1或2控制繼續攪拌。	蛋糕、 瑞士面包圈 糕點
稀糊(蛋糕) • 攪拌	200克面粉	I-3...4		配料為室內溫度。各種配料同時倒入容器中，使用精面粉、普通面粉及泡打粉。攪拌時間約1分鐘。	各類蛋糕
稀糊 • 混和	500克	I-2...4		首先在容器中加入一點兒液體，然後加入乾配料。	薄煎餅 薄餅乾 薄烤餅 油炸餅
甜菜根 • 切片 • 擦		M-2...3 I-3...4	 		烤盤菜 加工配菜 生食物 沙拉
紫菜頭 擦		I-3...4		首先放入根部	加工配菜 生食物 沙拉
麵包屑	100克	I-3...4		使用乾熟脆麵包。	夾面包屑的食物 塗麵包屑的盤點。
元白菜 • 切片 • 擦		M-2...3 I-3...4	 	先切	熟蔬菜 油菜沙拉
胡蘿白 • 切片 • 擦		M-2...3 I-3...4	 	加工生胡蘿白， 頭朝下放入食品槽中。 加工細胡蘿白時，則取出鋤物器。	熟蔬菜 生菜

奶酪 • 細切 • 擦	250克	M-4 I-4		使用乾奶酪(如巴馬乾酪)，預先切成2厘米的小塊。 選擇M用於粗切，速度4用於切精粉。 用推手小心地壓。	配菜 乾酪湯、汁 炸丸子、 奶酪火鍋、 烘餅、 奶酪屑食品
菊苣 • 切片		M-1...2		朝朝上，放入食品槽中。 將食品槽裝滿。	沙拉
巧克力 • 細切	200克	M-4		使用硬而純的巧克力。切成2×2×2厘米的小塊，初幾次使用M操作，然後選速度4進行細切。最長切作時間為45秒鐘。	加工配菜、 汁、糕點、起泡 冰淇淋 及布丁
Courgette • 切片		M-2...3			熟食、湯
奶油	250克	I-3...4		用軟奶油以達到泡狀效果。	糕點、小點心
黃瓜 • 切片 • 擦		M-2...3 I-3...4	 		沙拉、生食物
麵飽乾麵團	300克麵粉	M 3..4		使用冷黃油/植物黃油及冷水。將麵粉放入容器中，放上2厘米大片黃油/植物黃油。用速度4進行混合直至混合物象麵飽為止。然後加次再至球狀停止(約15秒鐘)。再加工前讓麵團冷卻。	水果餡餅 蘋果餃 排
製作麵包用的麵團	500克麵粉	I-4	 	請參閱第3頁“揉面附件”部分的食譜。 最大揉合時間：1.5分鐘	麵包 烘餅餅 小烘餅
製作糕點用的麵團	300克麵粉	I-3...4		使用冷黃油或植物黃油，切成2厘米小塊，把所有配料同時放入容器。混合直至球形(約30秒鐘)。再加工前使麵團冷卻。	蘋果餡餅、 甜餅乾、 水果餅
雞蛋 • 攪打蛋清 • 攪拌全蛋	4個雞蛋 4個雞蛋	I-3..4 I-3...4	 	使用室溫中的雞蛋。 容器和攪拌器要除去油脂。	炒蛋、煎蛋餅 布丁、蛋白酥皮。 蛋奶酥及加工配 菜
筍菜	參閱“菊苣”				

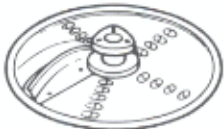
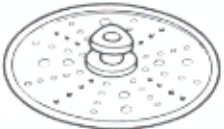
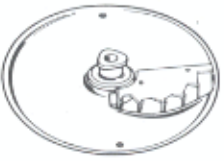
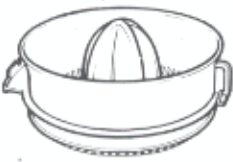
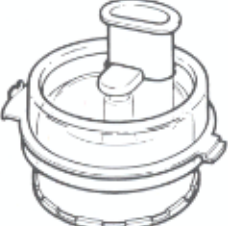
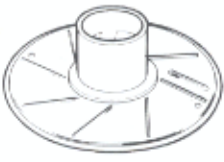

水果 • 細切 • 做醬	500克 500克	M-3...4 I-2...4		提示：用一點兒檸檬汁以防止變色用生的、硬而無米子 的水果。用煮熟而軟的水 果。 位置M為相切，速度4為細 切。	沙拉、果醬、蛋 糕 汁、果醬、布丁 及 嬰幼兒食物
草本植物 • 細切		M-3...4		請洗淨並將其曬乾。	汁、湯、 加工配菜 添味黃油
蘆蔥 • 切片		M-2...3		綠葉部分朝上放入食品櫃 中。加工細蘆蔥時，請使用 小食品櫃(取出推手的導物 器。)	熟蔥、湯
蛋黃醬	3個雞蛋	I-3...4	 	各種配料均在室溫使用。把 雞蛋(黃)與醋或檸檬汁混合 攪拌約10秒鐘，然後通過推 手的小孔添入油。油完全混 入後停止工作。通過調整雞 蛋與油的比率來控制蛋黃醬 稠度，至少用1或2個雞蛋 黃。	炸土豆片、沙 拉、 西餐開胃品、蛋 白 乳酪酥、燒烤 調味汁
肉、魚、禽 • 細切 (瘦牛肉) • 細切 (五花肉) • 肉醬	500克 400克 350克	M-4 M-4 M-3...4	  	首先去筋、骨，包括魚刺。 預先將其切成3厘米(1英寸) 的小方塊，最長切肉時間為 30秒。使用轉動(M)以控制 粗切效果。 請參考第9頁上的食譜。	牛排調味醬 三明治 肉腸 碎肉腸、餡
牛奶冰淇淋	500毫升 液體	I-3...4		請參考第9頁上的食譜。	
蘑菇 • 切片		M-1...2		裝入食品櫃。用推手輕輕按 下。	汁、湯
堅果 • 細切 • 做醬	250克 200克	M-3...4 M-4	 	加入些油或液體	沙拉、配菜、 麵包、糕點、 布丁
洋葱 • 細切 • 切片	400克	M-3...4 M-2...3	 	預先將洋葱切成3厘米(1英 吋)的小塊。切削直至滿意 為止。用後立即清洗容器。	沙拉、汁、湯 湯、生菜、 熟菜
土豆(生) • 細切 • 切片 • 擰	500克	M-3...4 M-2...3 I-3...4	  	預先切成3厘米(1英寸)的小 塊。	湯、土豆甜餅、 熟菜



土豆(熟) • 細切 • 做醬	500克 1000克	M-3...4 I-3...4		預先切成3厘米的小塊。 土豆不要過量。牛奶量視土豆而定	沙拉 土豆泥
豆子 • 做醬	500克	J-3...4		使用熟豆子或碗豆。 加入液體以使效果更佳。	泥、湯
蕃茄 • 做醬	750克	I-3...4		將其切成4塊。	汁、湯
芹菜 • 切片 • 攪		M-2...3 I-3...4	 	事先切好。	湯、沙拉、 生菜。
蔬菜 (一般) • 細切 • 做醬	500克 500克	M-3...4 I-2...4	 	事先切好。	沙拉、生菜 湯。 蔬菜醬、湯
泡狀奶油 • 攪打	500毫升	I-1...3...1		使用冰室凍過的奶油至少 125毫升。從速度1開始，過 渡到速度3。當冰淇淋快成 形時，再將速度調至位置 3。	配菜、冰淇淋 混合物、奶昔 及糕點。

<p><b>R</b></p>  <p><b>4822 690 40253</b></p>	<p><b>G</b></p>  <p><b>4822 690 40232</b></p>	<p><b>H</b></p>  <p><b>4822 690 40181</b></p>	<p><b>W</b></p>  <p><b>4822 441 31084</b></p>
<p><b>C</b></p>  <p><b>4822 441 31127</b></p>	<p><b>L</b></p>  <p><b>4822 690 40259</b></p>	<p><b>I</b></p>  <p><b>4822 690 40182</b></p>	<p><b>Y</b></p>  <p><b>4822 441 31083</b></p> <p><b>Z</b></p>  <p><b>4822 418 40872</b></p>
<p><b>N</b></p>  <p><b>4822 690 40251</b></p>	<p><b>M</b></p>  <p><b>4822 690 40249</b></p>	<p><b>J</b></p>  <p><b>4822 690 40183</b></p>	<p><b>AA</b></p>  <p><b>4822 532 52322</b></p>
<p><b>B</b></p>  <p><b>4822 418 40885</b></p>	<p><b>K</b></p>  <p><b>4822 690 40252</b></p>	<p><b>DD</b></p>  <p><b>HR 2922</b></p>	<p><b>BB</b></p>  <p><b>4822 690 40241</b></p>
<p><b>E</b></p>  <p><b>4822 418 40885</b></p>	<p><b>K</b></p>  <p><b>4822 690 40252</b></p>	<p><b>DD</b></p>  <p><b>HR 2922</b></p>	<p><b>CC</b></p>  <p><b>4822 690 40255</b></p>
<p><b>B</b></p>  <p><b>4822 418 40885</b></p>	<p><b>K</b></p>  <p><b>4822 690 40252</b></p>	<p><b>DD</b></p>  <p><b>HR 2922</b></p>	<p><b>V</b></p>  <p><b>4822 690 40212</b></p>

- Extra accessories (optional)
- 可加附件

<p><b>EE</b></p>  <p><b>4822 690 40233</b></p>	<p><b>FF</b></p>  <p><b>4822 690 40185</b></p>	<p><b>GG</b></p>  <p><b>4822 690 40184</b></p>	
<p><b>HH</b></p>  <p><b>HR 2917</b></p>	<p><b>II</b></p>  <p><b>HR 2918</b></p>	<p><b>JJ</b></p>  <p><b>HR 2920</b></p>	<p><b>KK</b></p>  <p><b>HR 2921</b></p>