



eta Gratus 0028 Multi Purpose Food Processor Instruction Manual

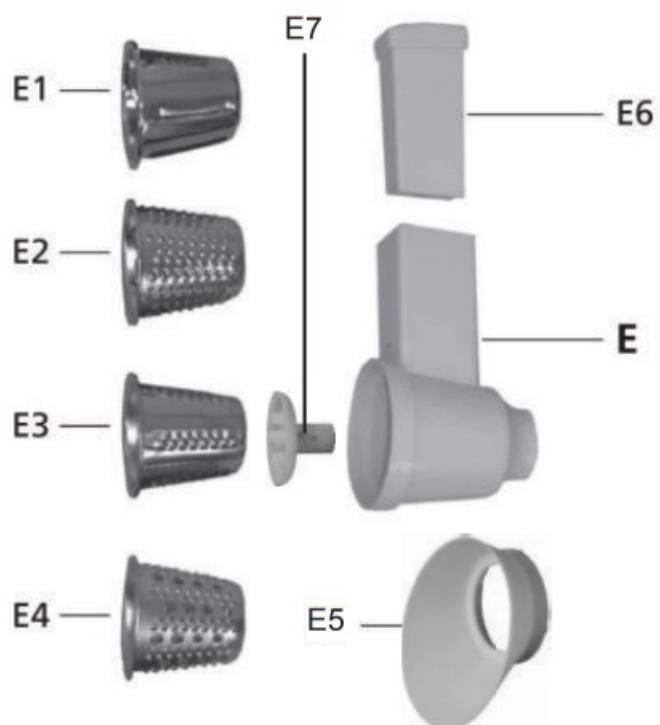
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Gratus 0028 Multi Purpose Food Processor
Instruction Manual



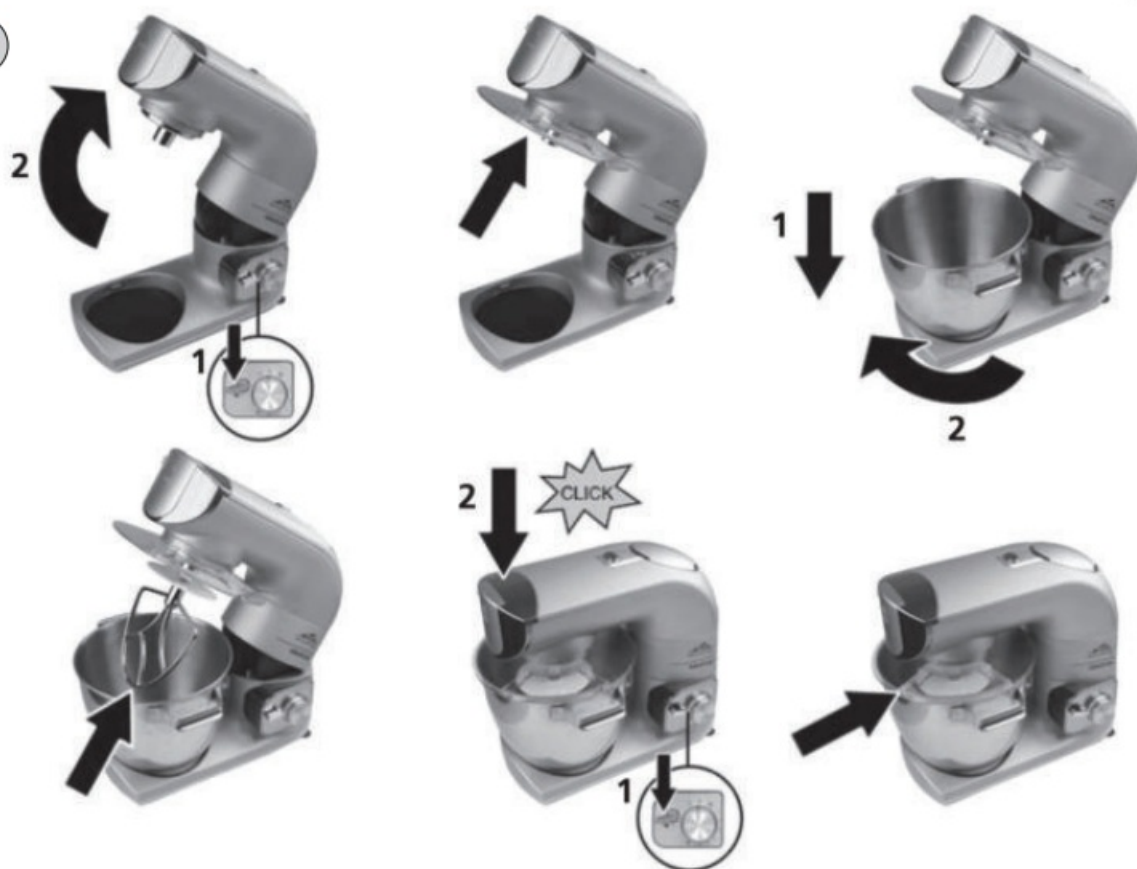
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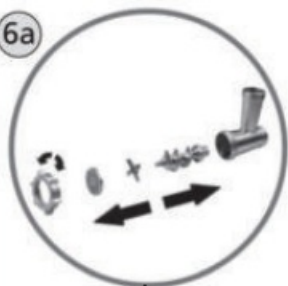


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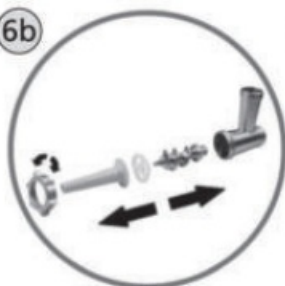


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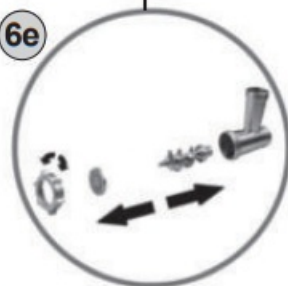
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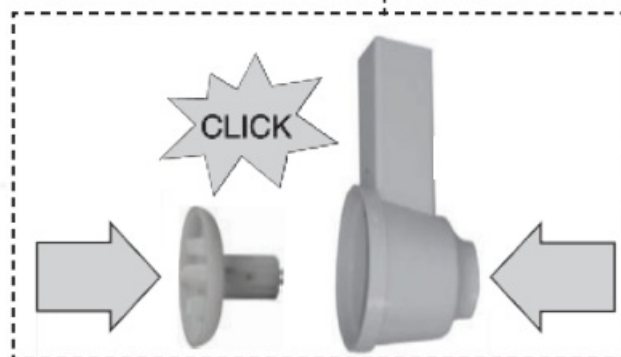
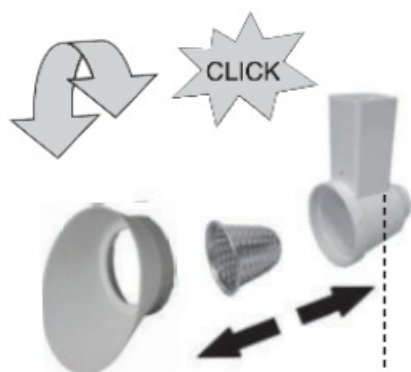
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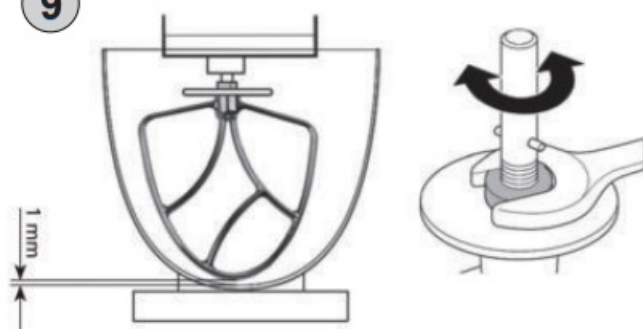
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8



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10



11



G1



G2



G3



I1



I2



I3



I4



I5

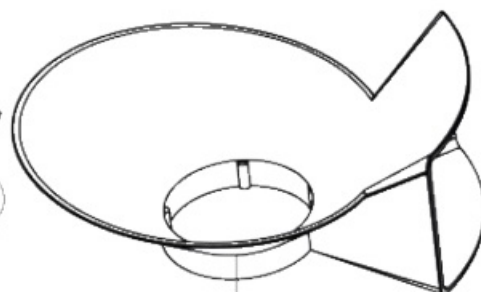
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H1



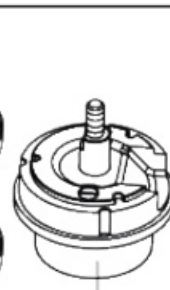
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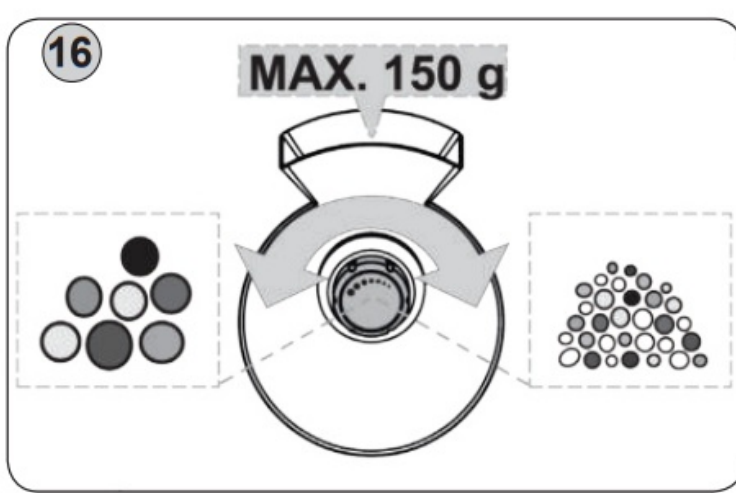
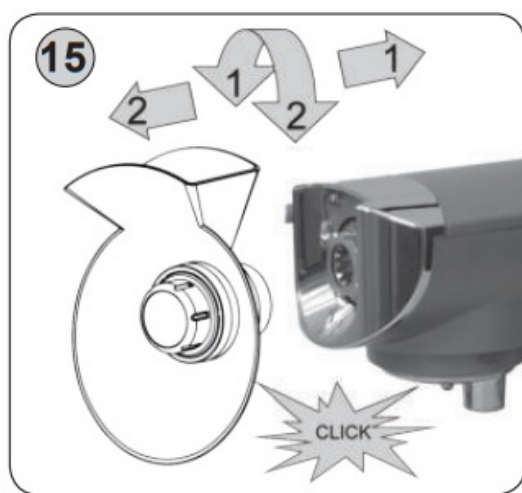
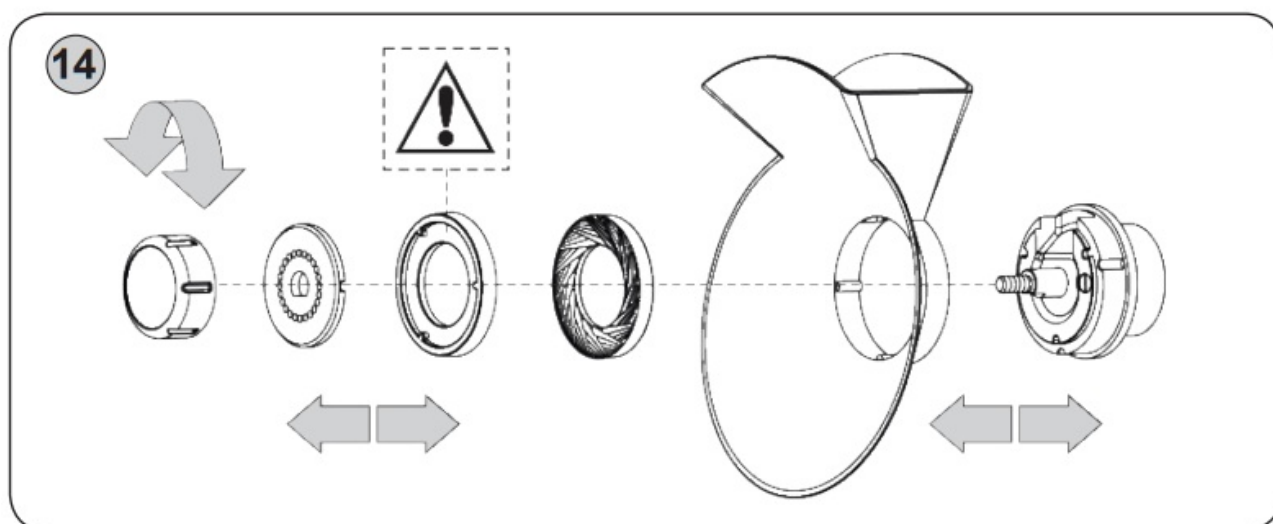
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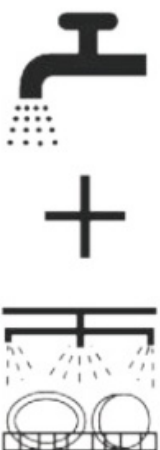
H3



H1



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Multi-purpose food processor
eta 0028 GRATIS

USER`S MANUAL

Dear customer, thank you for purchasing our product. Please read the operating instructions carefully before putting the appliance into operation and keep these instructions including the warranty, the receipt and, if possible, the box with the internal packing.

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SAFETY NOTICE

- Consider the instructions in the user`s manual as a part of the appliance and provide it to other users of the appliance.
- Check that the voltage on the type label corresponds to the voltage in your electric power socket.
- Do not insert the power plug into the electric power socket and do not pull it out of the electric power socket with wet hands or by pulling on the power cord!
- Never use the appliance if the power cord or power plug are damaged, if it is not functioning correctly or if it has fallen on the floor and been damaged or if it has fallen into the water. In such cases take the appliance to a professional service center to verify its safety and correct function.
- This appliance must not be used by children. Keep the device and its supply cord out of reach of children. The device may be used by persons with reduced physical or mental abilities or lack of experience and knowledge only if they are under supervision or they have been instructed about using the appliance safely and understand the potential dangers. Children must not play with the appliance.
- Be careful when pouring hot liquid into the food processing device or the mixer because it may spurt out of the appliance because of the sudden boil.
- If the power cord of this appliance is damaged, the cord must be replaced by the manufacturer, their service technician or by a similarly qualified person, this will prevent the creation of a dangerous situation.
- Always unplug the appliance from the power supply if you leave it unattended and before assembly, disassembly or cleaning.
- Before replacing accessories or accessible parts, which move during operation, before assembly and disassembly, before cleaning or maintenance, turn off the appliance and disconnect it from the mains by pulling the power cord from the power socket!
- When the appliance is in operation, prevent pets, plants or insects to get in contact with it.
- After finishing work and before cleaning, always switch off the appliance and disconnect it from the power supply by taking the power cord connector out of the electric socket.
- Always use only one function of the appliance, and never turn on several functions at the same time (e.g.

processing food in the bowl B1 and at the same time in the blender F)

- The product is intended for home use and similar (in shops, offices, and similar workplaces, in hotels, motels, and other residential environments, and in facilities providing accommodation with breakfast). It is not intended for commercial use!
- Do not connect this appliance to a programmer device, a timer, or any other device, which switches power to the appliance automatically.
- Never submerge the appliance under water and do not wash under running water!
- Do not leave the appliance in operation without supervision and supervise it for the entire time that food is being prepared!
- It is not allowed to modify the surface of the appliance in any way (e.g. using a self-adhesive wallpaper, foils, etc.)!
- Use the appliance only in the working position in places, where there is no risk of it being knocked over and at a sufficient distance from sources of heat (e.g. fire stoves, electric/ gas stoves, cookers, etc.), and wet surfaces (kitchen sinks, wash basins, etc.).
- Before preparation, remove possible packages from food (e.g. paper, a PE bag, etc.).
- Do not turn on the appliance without any ingredients inside! Use the appliance only with accessories designed for this model. The use of other accessories may present a danger for the user.
- When mixing or blending liquids, never use a greater volume than is indicated on the bowl.
- Do not insert accessories into any body cavities.
- Never insert your fingers into the filling opening and do not use a fork, knife, spatula, spoon, etc. Use only the supplied pusher for this purpose.
- Do not exceed the maximum continuous operating time of the appliance, see the table!
- The appliance is also equipped with mechanical safety. The cogwheel located on the conveyor screw is designed to, in the case that bones or kitchen utensils get into the meat mincer, to break and so prevent causing damage to the motor. If such a situation occurs, follow the instructions in paragraph V.

MAINTENANCE.

- Due to safety, it is not possible to change the attachments while the drive unit is in operation.
- Allow the rotating parts to fully stop before removing the lid or the mixing bowl.
- If the funnel is empty, do not leave the extra attachment running.
- Never use the extra attachment if it is not working properly if it fell to the ground and got damaged. In such cases take the extra attachment to a specialized service to check its safety and proper function.
- When assembling the extra attachment, follow the instructions for use carefully. In order to ensure proper functioning, any other way of assembling the extra attachment is not permissible!
- The assembled extra attachment can be attached and removed only when the drive unit is switched off and the power cord is unplugged from the power socket.
- This extra attachment H is designed for the processing of poppy seeds only! Do not process other foodstuffs (e.g. cereals, flax and sesame seeds, corn, rice, buckwheat, dried mushrooms, herbs, spices, and coffee beans, etc.).
- Never process wet, damp or frozen poppy seeds!
- Never assemble the extra attachment H on the drive unit! Never adjust the coarseness of grinding while the drive unit is running!
- Make sure hair and loose pieces of clothing do not get into the attachments or into the rotating drive to avoid risk of them tangling up in the mixing blade or the rotating drive itself.
- Before removing the extra attachment from the drive unit, allow the rotating parts to stop completely.

- Do not fill the container with water or other liquid to the maximum. When in operation, the water could overflow and get into the appliance.
- Handle the accessories very carefully, they are very sharp. Do not process foods with a temperature over approx. 80 °C (176 °F).
- If the processed foods start to stick to the accessories (e.g. on the blades or graters), turn off the appliance and carefully clean the accessories (e.g. with a spatula).
- Make sure that the power cord does not come into contact with the rotating part of the appliance.
- The power cord must not be damaged by sharp or hot objects, by an open flame and it must not be submerged under water.
- Never place it on hot surfaces and do not leave it hanging over the edge of a table or a workbench. If the cord is brushed against or pulled by for example children the appliance may tip over or be pulled down and lead to serious injuries!
- If the use of an extension cord is necessary, then it must not be damaged and must meet the valid norms in force.
- Only use the appliance with original accessories from the manufacturer.
- Use this appliance only for the purpose for which it was designed as specified in this user`s manual. Never use the appliance for any other purpose.
- The manufacturer takes no responsibility for damages and injuries caused by the incorrect use of supplementary machines and accessories (e.g. ruining of foods, injury, cuts) and takes no responsibility arising from the warranty on the appliance in the case that the above safety notices were not followed.

DESCRIPTION OF THE APPLIANCE AND ACCESSORIES

A Food processor (pic 1)

- A1 Release lever for the multi-function head
- A2 Speed dial
- A3 Mount for the attachments
- A4 Mount for meat mincer and cutter
- A5 Release button
- A6 Removable cover
- A7 Multi-function head
- A8 Button for opening the cover of the blender
- A9 Cover
- A10 Mount for the blender
- A11 Power cord
- B1 Stainless steel bowl
- B2 Bowl cover
- B3 Filling opening cover
- C1 Beater
- C2 Whisk
- C3 Kneading hook

D Meat mincer (pic 2)

- D1 Conveyor screw
- D2 Cutting blade
- D3 Interchangeable plate for fine mincing
- D4 Interchangeable plate for mid mincing
- D5 Interchangeable plate for coarse mincing
- D6 Nut
- D7 Mould holder
- D8 Mould
- D9 Separator

D10 Tube for making sausages

D11 Mould

D12 Cone

D13 Pusher

D14 Filling funnel

D15 Cogwheel

E Cutter (pic 3)

E1 Attachment for thin cutting

E2 Attachment for fine cutting

E3 Attachment for coarse cutting

E4 Attachment for thin cutting

E5 Nut

E6 Pusher

E7 Carrier

F Blender (pic 4)

F1 Lid of the jug

F2 Blade base

F3 Blade

Pasta attachments (pic 11)

G1 Attachment for making pressed dough

G2 Attachment for pasta tagliatelle

G3 Attachment for pasta trenette

I1 Attachment for Pappardelle

I2 Attachment for Ditalini Rigati, Rigatoni/Maccheroni

I3 Attachment for Stelline,

I4 Attachment for Anellini, Pennette Lisce

I5 Attachment for Penne, Ditalini Rigati

H Poppy seed mill (pic 13)

H1 carrier (assembled)

H2 cover with funnel

H3 grinding discs (2 pcs)

H4 pusher plate

H5 regulating disc

Accessories/Type	0028/20	0028/30	0028/40	0028/50
B1	✓	– ✓	✓	✓
B2	✓	✓	✓	✓
C1, C2, C3	✓	✓	✓	✓
D	X	X	✓	✓
E	✓	✓	✓	✓
F	✓	✓	✓	✓
G1, G3	X	X	X	✓
11, 12, 13, 14, 15	X	X	X	✓
H	X	X	✓	✓



included

X not included (it is possible to buy)

PREPARATION AND USE

Remove all packaging materials, and take out the food processor and all accessories. Remove all adhesive foils, stickers or paper from the food processor and accessories. Before first use clean the parts that will come in contact with food using warm water with detergent, thoroughly rinse with clean water and wipe dry, if necessary allow drying. Put the food processor with the selected accessories on a flat, stable, smooth, and clean work surface at the height of at least 85 cm, out of reach of children and incapacitated people (see par.

SAFETY WARNING).

Leave free space for due ventilation. Vents in the appliance ensure air circulation during ventilation and they must not be covered or blocked in another way. Also, the legs must not be removed. Make sure that the power cord is not damaged and that it does not lead to any sharp or hot surfaces. The electric socket must be easily accessible so that the oven can be easily disconnected from the power supply if danger appears.

Food processor (A)

Assembly for operation (pic. 5)

Lift the multi-function head A7 up by pressing release lever A1. Attach the transparent cover B2 on the underside of the head so that the filling opening points in front of the head. Fill the stainless steel bowl B1 with food that is to be processed. Place the bowl on the food processor base A, press on it, and turn clockwise so that it locks in position on the base. Select an appropriate attachment (C1, C2 or C3) for your work, insert it into the mount A3 in the head turn it to lock it into position. Tilt the multi-function head A7 down to the work position by pressing lever A1 and pressing head A7 downwards until it locks in, which is accompanied by an audible click. Place cover B3 on the cover filling opening B2. Now the appliance is ready for operation.]

Application

The food processor is used to prepare various types of cake mixes, biscuits, pastry doughs, icings, fillings,

mashed potatoes, rising dough, and so on. To prepare the mentioned foods it uses beating or mixing whisks or a kneading hook. Insert the power cord plug A11 into a power socket. Put the appliance into operation by turning the speed dial A2 to one of the speed levels appropriate for processing your mix (see table). It is possible to add to the mix during operation through the cover filling opening B2. After finishing processing, turn off the appliance by turning the dial to position 0. To manually control attachments C1 to C3 turn the dial to position P and hold it in this position. The attachment will rotate while the dial is held. After releasing it the dial automatically returns to position 0 and the rotation will stop. Turn the dial repeatedly until you achieve the desired result. When disassembling or changing the attachment proceed in the reverse sequence. Remove the stainless steel bowl B1 by turning it anticlockwise so that the hooks in the food processor's base slide out of the grooves on the sides of the bowl B1.



Attention !

The food processor is equipped with a safety switch, which in the case of the multi-function head being A7 tilted out during the operation of the motor will turn the motor off due to safety reasons. After tilting the head to the work position the motor will not function. To turn it on, it is necessary to first return the dial A2 to position 0 and then again set the respective speed level. Possible short-time mild smoke when the appliance is operated for the first time is not a defect and the appliance is not subject to a complaint for this reason. At intervals stop the machine and scrape the mixture off the dough hook. Different batches of flour vary considerably in the quantities of liquid required and the stickiness of the dough can have a marked effect on the load imposed on the machine. You are advised to keep the machine under observation whilst the dough is being mixed.



Recommendation Mixing

Use beater C1 for light doughs, cake mixes, biscuits, icings, fillings, mashed potatoes, etc. at a speed in the range Min to Max depending on the amount, type, and quality of the ingredients (see table). Never use beater C1 to knead heavy doughs



Beating

Use beater C2 for whipping cream, eggs, egg whites, dessert creams, instant puddings, mayonnaises, sponge cake doughs, etc. at a speed in the range Min to Max depending on the amount, type and quality of the ingredients (see table). Never use whisk C2 to knead heavy doughs or to mix light doughs! Use ingredients at room temperature. If the whisking is not optimal, add a little lemon juice or salt. Cool creams and whipping creams to at least 6 °C. Before beating egg whites (minimum amount is 2 pcs) ensure that the base and bowl are dry and without oil residues. Egg whites should have room temperature.



Kneading

Use the kneading hook C3 to knead delicate/light/heavier doughs at a speed in the range of Min to Max depending on the amount, type, and quality of the dough (see table). When preparing a larger amount of dough (max. 1.5 kg/1 batch) process it in several batches. Under no circumstances should you prepare more than four batches after each other. Before further use take a break of at least 30 minutes. Use ingredients at room temperature. Mix yeast in warm milk or water in advance. As soon as the dough is in a ball shape, depending on your habit stop kneading if necessary allow the dough to rise as per the recipe. Ingredients are best mixed if the liquid is added first. At regular intervals stop the food processor and scrape off the mix from the kneading hook. Various types of flour may differ significantly in the number of liquids needed and the stickiness of the dough may have a major effect on the loading of the food processor. If you hear that the food processor is being excessively loaded, turn it off, remove half the dough and process each half separately.

Meat mincer (D)



1. Mincing meat

Assembly (pic. 6a)

Insert the conveyor screw D1 into the meat mincer D with the cog wheel first. Attach the cutting blade D2 to the conveyor screw with the cutting edges facing forward. Depending on the consistency of the mincing slide the interchangeable plate (D3, D4, D5) so that the slot of the blade fits into the mount of the meat mincer D. Finally screw nut D5 onto the meat mincer and tighten with reasonable force.

Installation onto the multi-function head (pic. 6f, 6g)

Slide out cover A6 of the multi-function head A7. Insert the assembled meat mincer D into the mount A4 at an angle of approximately 45° and secure in a horizontal position by turning anticlockwise (you will hear a click). To the top part of the meat mincer D attaches the filling funnel D14. Now the meat mincer is ready for operation. To disassemble the entire meat mincer press the release button A5, turn the meat mincer clockwise, and pull it out of the multi-function head mount.

Application

The meat mincer makes it possible to mince all types of meats free of bones, sinew, and skin. By using the interchangeable plates (D3, D4, D5) with various openings you can select either fine or coarse meat mincing. Cut the meat into strip pieces approximately 3 x 3 x 3 cm in advance. Under the meat mincer place either the bowl B1 or another appropriate container, which will catch the minced meat. Insert the power cord plug A11 into a power socket. Put the appliance into operation by turning the speed dial A2 to one of the speed levels appropriate for mincing your ingredients (see table).

Insert the individual meat pieces into the filling opening of the filling funnel so that the conveyor screw is able to take them in and gently push them down using the pusher D13. This processing method prevents the drive unit from being overloaded. After finishing processing, turn off the meat mincer by turning dial A2 to position 0. To manually control the meat mincer turn the dial to position P and hold it in this position. The conveyor screw will rotate while the dial is held. After releasing it the dial automatically returns to position 0 and the rotation will stop. Attention: The meat mincer is also equipped with a mechanical safety. The cogwheel located on the conveyor screw is designed to, in the case that bones or kitchen utensils get into the meat mincer, to break and so prevent causing damage to the motor. If such a situation occurs, follow the instructions in paragraph **V. MAINTENANCE**.

Recommendation



Do not mince frozen meat. The processing takes several minutes and depends on the amount, type and quality of the meat used. We recommend that you interrupt your work from time to time and remove any food which has become stuck or clogged the attachment.



2. Filling of smoked goods (sausages, frankfurters, white pudding, etc.)

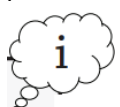
Assembly (pic. 6b) Insert the conveyor screw D1 into the meat mincer D with the cog wheel first. Attach the separator D9 to the conveyor screw so that the separator slot fits into the mount of the meat mincer D. Push the tube D10 to the separator and secure in position by screwing the nut D6 onto the meat mincer D. Tighten the nut with reasonable force. Install the assembled meat mincer onto the multi-function head A7 according to the procedure in point

1. Now the meat mincer is ready for filling smoked goods. To disassemble proceed in the reverse sequence. To disassemble the entire meat mincer press the release button A5, turn the meat mincer clockwise, and pull it out of the multi-function head mount.

Application

Place the minced meat into the meat mincer's filling funnel D14. Use pusher D13 to gently push the meat into the meat mincer D. Allow the casing to soak in warm water (approx. 10 min) so that its elasticity is improved and then slide it on to the output opening like an „accordion“. Leave 5 cm at the end of the casing free and tie or skewer it. Insert the power cord plug A11 into a power socket. Put the appliance into operation by turning the speed dial A2 to one of the speed levels appropriate for preparing your ingredients.

Place the prepared mix into the filling opening and gently push in using the pusher D13. When filling proceed according to the selected type of smoked good (e.g. white pudding, sausage, cabanossi, etc.). After finishing processing, turn off the meat mincer by turning dial A2 to position 0.



Recommendation

We recommend that filling is done by two people at once, i.e. one inserts the mix and the other holds the casing at the opening. Fill the casing so that air does not get inside. The processing takes several minutes and depends on the amount of meat used. If the output opening of the tube D10 becomes clogged, it is necessary to turn off the drive unit, disassemble the tube and to clean it. The meat remaining in the meat mincer D is not minced and it is necessary to mince it again.



3. Preparing pasta – tubes

Assembly (pic. 6c) Insert the conveyor screw D1 into the meat mincer D with the cog wheel first. Attach the mold D11 to the conveyor screw so that the mold slot fits into the mount of the meat mincer D. Push the cone D12 to the mold and secure it in position by screwing the nut D6 onto the meat mincer D. Tighten the nut with reasonable force. Install the assembled meat mincer onto the multi-function head according to the procedure in point 1. Now the meat mincer is ready to prepare pasta. To disassemble proceed in the reverse sequence. To disassemble the entire meat mincer press the release button A5, turn the meat mincer clockwise, and pull it out of the multi-function head mount.

Application

Place the prepared dough into the meat mincer's filling funnel D14. If necessary use the pusher D13 to push the dough into the meat mincer D. The appliance will press out hollow tubes, which you will cut down to the desired length. Insert the power cord plug A11 into a power socket. Put the appliance into operation by turning the speed dial A2 to one of the speed levels appropriate for preparing your ingredients. After finishing processing, turn off the meat mincer by turning the dial A2 to position 0.



Recommendation

- The processing takes several minutes and depends on the amount, type, and quality of the dough used.
- Pasta should be boiled in salty boiling water immediately after being made. This will prevent them from sticking together. You can also fill the tubes with an appropriate mix (e.g. meat, vegetable, etc.).
- If the output opening of the cone D12 becomes clogged, it is necessary to turn off the drive unit, disassemble the cone and clean it out. The dough remaining in the meat mincer D is not minced and it is necessary to mince it again.



4. Shaping of dough (cookies)

Assembly (pic.6d) Insert the conveyor screw D1 into the meat mincer D with the cog wheel first. Attach the separator D9 to the conveyor screw so that the separator slot fits into the mount of the meat mincer D. Insert the mold holder D7 into the nut D6 and screw the nut onto the meat mincer D and tighten with reasonable force. Then slide the mold D8 with various dough Profile shapes onto the holder D7. Install the assembled meat mincer onto the multi-function head according to the procedure in point 1. Now the appliance is ready to prepare the shaped dough. To disassemble proceed in the reverse sequence. To disassemble the entire meat mincer press the release button A5, turn the meat mincer clockwise, and pull it out of the multi-function head mount.

Application Place the prepared dough into the meat mincer's filling funnel D14. If necessary use the pusher D13 to push the dough into the meat mincer D. The appliance will press out the dough in the desired set shape. Insert the power cord plug A11 into a power socket. Put the appliance into operation by turning the speed dial A2 to one of the speed levels appropriate for pressing out dough.



Recommendation

We recommend that you hold (support) the pressed dough in the desired shape with a plate so that it does not tear. Cut the shaped dough to shorter lengths of approx. 5-7 cm. The processing takes several minutes and depends on the amount, type, and quality of the dough used.



Cutter/grater for vegetables and fruit (E)

Assembly and installation on the multi-function head (pic. 3 and 7)

Remove the fastening nut E5. Insert an appropriate attachment (E1 to E4) into the cutter E according to the desired cutting or grating coarseness and secure the attachment by screwing the nut onto the cutter. Slide out the cover A6, insert the cutter E into mount A4 of the multi-function head A7 at an angle of approximately 45°, and secure in a horizontal position by turning it anticlockwise (you will hear a click).

Now the appliance is ready for cutting/grating. When changing the attachments, proceed in the same manner. To disassemble the cutter press the release button A5, turn the cutter clockwise, and pull the cutter out of the multi-function head mount.

Application

Cut the vegetable into pieces appropriate for insertion into the cutter opening E. Insert the pieces into the cutter E and carefully push down using the pusher E6.

Note: Never press cut vegetables with your fingers!

Insert the power cord plug A11 into a power socket. Put the appliance into operation by turning the speed dial A2 to one of the speed levels appropriate for the cutting of vegetables and fruit.



Recommendation

Remove the peel from citrus fruits.

If the cutter E becomes clogged, it is necessary to turn off the drive unit and disassemble the cutter body and clean it out.

The processing takes several minutes and depends on the amount, type, and quality of the fruit and vegetables used.

Blender (F)

Assembly and installation on the multi-function head (pic. 4 and 8)

Into the base F2 of the blender insert blade F3 and turn to secure in place. Place the lid F1 onto the jug. Open the cover A9 by pressing button A8. Place the assembled blender onto the mount A10 and turn anticlockwise so that the rail on the base F2 slides into the groove in the multifunction head. Remove the blender in the reverse sequence. When attaching or removing the jug do not exert excessive pressure on the jug handle.

Application

The blender is designed to mix juices, milkshakes, soups, sauces, baby and dietary food, puffy pastry dough, sponge cake dough, to make purée, etc. Remove the lid F1, insert or pour the ingredient into the jug of the blender F and return the lid to its place. Do not fill over the line MAX marked on the jug. Insert the power cord plug A11 into a power socket. Put the appliance into operation by turning the speed dial A2 to one of the speed levels appropriate for blending your ingredients (see table).



Attention

Do not leave the blender in operation without ingredients! Do not remove the base F2 from the glass jug F1!



Recommendation

- Preparation times (processing) depend on the amount, type, and quality of the used ingredients, but as a rule, it takes a few dozen seconds. The longer you process your ingredients in the blender, the finer will be the result.
- If you will be processing a larger amount of food, separate them into individual batches so that you do not overload the drive unit of the multi-function head.
- It is good to cut tougher ingredients into smaller pieces. The blade F3 would become blunt unnecessarily early.
- If you wish to crush ice cubes, then their dimensions should not exceed 40x40x20mm, otherwise the blade F3 will become blunt or the drive unit will be overloaded.

- Never pour boiling liquids into the jug F, the high temperature could damage or crack the glass of the jug. Never remove the lid F1 while the drive unit is in operation. Dip hard ingredients (e.g. legumes, soya beans, etc.) in water before processing.
- You may also process hot liquids up to a temperature of 80 °C, e.g. sauces, and soups.
- To prevent overflow, never fill the jug up to the „MAX” with liquids that create a foam (e.g. milk). In this case, we recommend an amount of approx. 1 l. If you are not happy with the result, turn off the appliance and stir the ingredients with a spatula, remove some of the ingredients or add some liquids.

Pasta attachment (G1 – G3)

Assembly and installation on the multi-function head (pic. 11 and 12)

Slide out the cover A6, insert the attachment, which you wish to use (G1 to G3) into mount A4 of the multi-function head A7 at an angle of approximately 45°, and secure in a horizontal position by turning it anticlockwise (you will hear a click).

Application

The G2 and G3 attachments have differently arranged knives and create different types of pasta.

Before using attachments G2 and G3 it is necessary to first process using attachment G1. Prepare the dough for the pasta. Roll some dough and flour the attachment rollers, that you plan to use. Insert the power cord plug A11 into a power socket. Put the appliance into operation by turning the speed dial A2 to position 1, the attachment rollers will begin to rotate. Repeatedly pull the dough between the rollers, until it is smooth (you can aid this by turning the dough over by length or by width). Each time you pull the dough through gradually set the speed dial on the side of the base to a higher speed until you achieve the desired thickness. The recommended thickness for pasta is when the speed dial is set from 5 to 7. Process (cut) the finished sheets using attachments G2 or G3 to the desired width (their different blade arrangements create the given type of pasta) process as necessary. Cook the prepared pasta within four hours.



Pasta attachment (I1 – I5)

Assembly (Fig. 6e)

Insert the conveyor screw D1 into the meat mincer D with the cogwheel first. Depending on the type of pasta, slide the chosen attachment (plate I1 – I5) onto the carrier, so that the slot of the plate fits into the mount of the meat mincer D. Finally, screw the nut D6 onto the meat mincer and tighten with reasonable force.

Installation onto the multi-function head (pic. 6f, 6g)

Slide out cover A6 of the multi-function head A7. Insert the assembled meat mincer D into the mount A4 at an angle of approximately 45° and secure in a horizontal position by turning anticlockwise (you will hear a click). To the top part of the meat, mincer D attaches the filling funnel D14. Now the meat mincer is ready for operation.

Use

By using interchangeable attachments with various openings, you can create various types of pasta. Place a stainless steel bowl or a suitable tray under the meat mincer to collect the pasta. Keep inserting the dough into the filling opening of the funnel smoothly so that the conveyor screw can collect it, while pressing it slightly with the pusher D13.

Ingredients:

per each 110 g of dough, add 1 egg (50 – 60 g), 0.5 1 tablespoonful of oil, and 0.5 1 tablespoonful of water. After heat treatment (i.e. cooking) you will get approx. 320 g of fresh pasta.



Recommendation

- Into the bowl add flour (00 wheat smooth flour, resp. T400 wheat selected semi-rough flour), egg, and oil. Mix the dough using the kneading hook for 6 -10 minutes at a speed of 1 – 2. If the mixture is too dry, add very little amount of water. Turn off the appliance and knead by hand to create a smooth dough. Leave the dough approx. 90 minutes at rest. The best quality pasta is achieved if before processing you wrap the dough and allow it to rest in the refrigerator for approximately 10 hours.
- To maintain the perfect integrity of the pasta, it is necessary to ensure a sufficient supply of dough in the

machine. To produce the pasta, the speed of 1 or 2 is recommended. During high-speed production of pasta (e.g. with attachment I1) lower the speed to an optimum value.

- The processing takes several minutes and depends on the amount, type, and quality of the dough used.
- An average portion is 100 g of pasta per person. When cooking, observe the rule of 1 liter of water and 10 g salt per 100 g of pasta.

The recipe given above is only the guidance and you can use your own creativity to prepare other various types of pasta. In addition, you can also color the dough e.g. by the tomato paste to red or by the mixed spinach to green, however, it is essential to keep the ration of 50 g to 110 g of flour. If you will add the color with spinach or paste, 50 g of the substance replaces one egg.

E.g. for a lot of 330 g flour, 50 g spinach, 2 tablespoonfuls of oil, and 2 tablespoonfuls of water add 2 eggs; and for 220 g flour, 100 g spinach, 2 tablespoonful of oil, and 2 tablespoonfuls of water add 1 egg.

If you process the dough to roll of the diameter lower than the feeder hole diameter and insert it directly to the feeder, you will achieve the best method of dough feeding. The pressed-out dough must be cut directly on attachment I and let it fall into the selected bowl. Adhering to the maximum length of pasta of 2 cm is recommended.

With this type of processing, the drive unit is not overloaded. When the processing is complete, switch off the food processor. The prepared paste should be cooked within 4 hours at the latest, or distributed it onto the cloth and covered it by another cloth. Dry it only at room temperature.



Poppy seed mill (fig. 13)

Assembly (fig. 14)

Put carrier H1 onto cover H2. Put “fixed” grinding disc H3 onto the carrier, then start turning with the disc slowly until the three arresting projections on the disc fit in the three created indentations in the carrier. Now place the “moving” grinding disc (i.e. with grooves facing each other) on the “fixed” grinding disc. Slide pusher plate H4 onto the shaft so that the central projection faces the opening in the grinding disc. Then start turning the pusher plate slowly until the three arresting indentations on the plate fit in the three created projections in the disc. Finally, screw regulating disc H5 onto the carrier shaft and screw it tight with delicacy = go easy (**CAUTION: the “moving” grinding disc must be able to rotate freely!**).

Installation of the extra attachment into the drive unit (fig. 15)

Slide the assembled poppy seed mill (with the gearwheel) onto the drive unit outlet A4 at a 45-degree angle and by turning it slightly anti-clockwise, secure it in its horizontal position (a click sound will be heard). To dismantle the assembled mill, press the release button A5 on the drive unit, start turning the mill slightly clockwise as far as it goes and then slide it out of the drive unit outlet.

Setting “fineness/coarseness” of grinding (fig. 16)

The fineness of grinding is set by a turning regulating disc H5. Turning the disc clockwise reduces the distance between the grinding discs and thus the fineness/coarseness of grinding can be changed.



Attention

- As soon as the grinding discs grind/rub against each other, the finest possible degree of grinding has been set.
- Never tighten the grinding discs by force! The discs may not “constantly” touch each other!

Use

Pour poppy seeds into the filling hole of the mill cover (maximum amount is 150 g). The amount of processed poppy seeds is regulated by the grooves in the grinding stones. Place a suitable container under the mill to collect the ground poppy seeds. Start up the drive unit. Set it to its “middle” speed (i.e. speed 3 or 4). We recommend that you first check a small sample of poppy seeds on graininess upon their processing (i.e. grinding). If the graininess of ground poppy seeds is not optimal, switch off the drive unit and then adjust the setting by regulating disc H5 (i.e. by turning anti-clockwise = coarser grinding, by turning clockwise = finer grinding). If the graininess of the processed sample is now ideal, complete the grinding process on the remaining amount of seeds. In case you need to process a higher amount of poppy seeds, make sure not to exceed the maximum operating time of the drive unit.



Recommendation

- Ensure good quality of poppy seeds. We recommend that you check poppy seeds for the presence of any foreign objects before milling (e.g. fragments of stones) which could damage the product (e.g. abrade the grinding discs). Possible complaints within the warranty period as a result of these impurities will not be taken into account.
- Use only dry poppy seeds when milling! Poppy seeds must be ground, not pressed so that they stay loose, do not pulp, and do not lose their distinctive flavor.
- Poppy seeds contain oil. To ensure good grinding results, do not set a very fine degree of grinding.
- Preparation (processing) time ranges in units of minutes, depending on the quantity, type, and quality of used poppy seeds and on the set fineness of grinding (ca. 150 g / 2 minutes). When grinding a “higher” amount of poppy seeds, the parts of the extra attachment can get hot (e.g. the grinding discs, pusher plate, carrier). Wait a moment before disassembly and cleaning. Be careful not to get burnt.

TABLE FOR THE USAGE OF THE APPLIANCE AND ACCESSORIES

Please consider the following cooking tips as examples and as inspiration. Their purpose is not to be a complete guide, but to demonstrate the possibilities of various food preparation methods. Chose the number of ingredients to be processed so that the maximum content of the containers marked by a line is not exceeded. A larger amount of processed ingredients must be divided into several batches and the contents of the container should be regularly inspected. We recommend that you interrupt your work from time to time and remove any food which has become stuck or clogged in the attachment or is on the walls of the containers, blender, and lid.

Accessories	Food	Max.amount	Time (min) Speed		Preparation (mm)
Whisk	Cream (including 38% fat)	250 ml	10 5 (maximum)		–
	Egg	12 pcs	3 MAX		–
Kneading hook	Flour	1 500 g	1 minute at MIN, then higher speed (3) for 4 minutes		–
	Salt	17 g			
	Yeast	17 g			
	Sugar	6g			
	Water	750 g			
	Lard	28 g			
Beater	Flour	100 g	30 seconds at any speed, 1 minute at MAX	1 (maximum)	–
	Powdered sugar	100 g			
	Margarine	100 g			
	Eggs	2 pcs			
Blender	Onion	1 pcs	1	1 – MAX 40x40x20	–
	Carrot	255 g			15x15x15
	Ice	340 g			
Meat mincer	Beef	2 000 g	3	6	30x30x30
	Pork	2 000 g	3		

MAINTENANCE (fig. 17)

Pull out the power plug from the power socket before handling the device in any way! Do not use abrasive and aggressive cleaning agents!

Clean the multi-function head A7 using a damp cloth with detergent. Clean the beater/ mixing whisks, kneading hook, meat mincer D, cutter E, poppy seed mill H, or blender F, including all accessories immediately after use in hot water with detergent. The plastic parts and attachments can be washed in a dishwasher. The attachment may be easily cleaned with a brush. However, the metal parts must not be washed in a dishwasher because the detergents may cause them to turn dark or rust. Take care that the binding surfaces and the sealing elements are functional.

The bowl When washing the stainless steel bowl B1 do not use steel wool, a steel brush or bleaching agents. Remove calcium stains using vinegar.

Meat mincer and blender When cleaning the cutting blade D2 or the blades F3, work very carefully! Ensure that the cutting blades or blades do not come into contact with hard objects, which blunt them and reduce the effectiveness. After cleaning and drying the parts we recommend that you apply cooking oil to the blades and the interchangeable plates. For easier cleaning of the meat mincer, finish off by grinding some hard pastry (e.g. a bread roll, bun). If sealing is worn out or damaged, replace it with a new one (of a similar type).

Slicer For easier/better cleaning, you can remove the carrier E7 from the slicer body, see. (Fig. 7). To insert the carrier, proceed in the reverse sequence (an audible click will be heard).

Pasta attachments

Wipe the pasta attachments G1 to G3 with a damp cloth after use. Do not submerge in water.

Poppy seed mill

Be very careful when cleaning the grinding discs! Make sure that the grinding edges/grooves of the discs do not

come in contact with any hard objects which would make them blunt and thus reduce their efficiency. We recommend that you oil the grinding discs and pusher plate with cooking oil after washing and wiping the parts dry.

Some foods may stain the accessories in a certain way. This however has no effect on the operation of the appliance and is not cause for a claim or complaint regarding the appliance! After some time this staining usually goes away by itself.

Never dry plastic molded parts above a heat source (e.g. fire stove, electric/gas stove). Store the appliance thoroughly cleaned in a dry, dust-free location that is out of reach of children and incapacitated persons.

Procedure for replacing a broken cog wheel

Remove the conveyor screw D1. Using an appropriate tool (e.g. a screwdriver) loosen the screw. Remove the cog wheel D15 from the conveyor screw. Place a new cog wheel on the conveyor screw shaft and firmly tighten with a screw (pic. 10).

Setting the optimal attachment height (pic. 9)

If the beater, the whisk, or the kneading hook hit against the bottom of the bowl or do not reach the mixture at the bottom of the bowl. It is necessary to set the correct height of attachments C1, C2, or C3. Proceed as follows:

Press the release lever A1 of the multi-function head A7 and lift the head up. Into the mount A3 in the head insert one of the attachments C1, C2, and C3, and turn to secure it in position so that it slots into its place in the head. Tilt the multi-function head A7 down to the work position by pressing lever A1 and pressing head A7 downwards until it locks in, which is accompanied by an audible click. Hold the attachment in one hand and with the other release the attachment nut using an appropriate spanner. Then set the height by manually turning the attachment clockwise or anticlockwise. The attachment will slide out of or into the mount. The attachment should be as close as possible to the bottom and the walls of the bowl, but it must not touch them. After setting the height properly tighten the nut, lift the head up and remove the attachment.



ENVIRONMENT

If the dimensions allow, there are marks of materials used for the production of packing, components, and accessories as well as their recycling on all parts. The symbols specified on the product or in the accompanying documentation mean that the used electrical or electronic products must not be disposed of together with municipal waste. For proper disposal, hand them over at the special collection places where they will be accepted free of charge. Suitable disposal of the product can help to maintain valuable natural resources and to prevent possible negative impacts on the environment and human health, which could be the possible consequences of improper waste disposal.

Ask for more details at the local authority or at a collection site. Fines can be imposed for improper disposal of this type of waste in agreement with the national regulations. If the appliance is to be put out of operation, after disconnecting it from the power supply we recommend its cutoff, and in this way, it will not be possible to use the appliance again.

More extensive maintenance or maintenance requiring intervention in the inner parts of the appliance must be carried out by professional service! Failure to comply with the instructions of the manufacturer will lead to the expiration of the right to guarantee repair!

TECHNICAL DATA

Voltage (V)	As shown on the type label
Input power (W)	As shown on the type label
Weight (kg) approx.	8.5
The volume of the stainless steel bowl (l)	5.5
The volume of the blender jug (l)	1.2
Size of the product (mm)	380 x 300 x 340
Protection class of the appliance	II.
Input in off mode is	< 0.50 W.

The product has received ES declaration of conformity according to Act as amended.

The product matches the requirements of the below statutory order as amended.

– Committee Regulation No. 2006/95/ES as amended, setting the technical requirements of the electrical appliance as low.

– Committee Regulation No. 2004/108/ES as amended, setting the technical requirements of products in terms of their electromagnetic compatibility.

The product is in conformity with the European Parliament and European Committee Regulation No. 1935/2004/ES re. Materials and objects designed for contact with food.

The manufacturer reserves the right for any insignificant deviations from the standard finished product that do not have any effect on the functioning of the product.




CAUTION: Do not insert fingers into an appliance!







NOTICE: maintain the direction for inserting the grinding disc!



Documents / Resources

	<p>eta Gratus 0028 Multi Purpose Food Processor [pdf] Instruction Manual Gratus 0028, Multi Purpose Food Processor, Gratus 0028 Multi Purpose Food Processor, Food Processor, Gratus 0028 90050</p>
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References

-  [ElektroEko – Odbiór odpadów elektro](#)
-  [Úvod | ELEKTROWIN, a.s.](#)
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-  [ETA - tady je doma](#)
-  [ETA - tu je doma](#)

