



ETA MEZO Multi-purpose food processor Instructions

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Instructions*

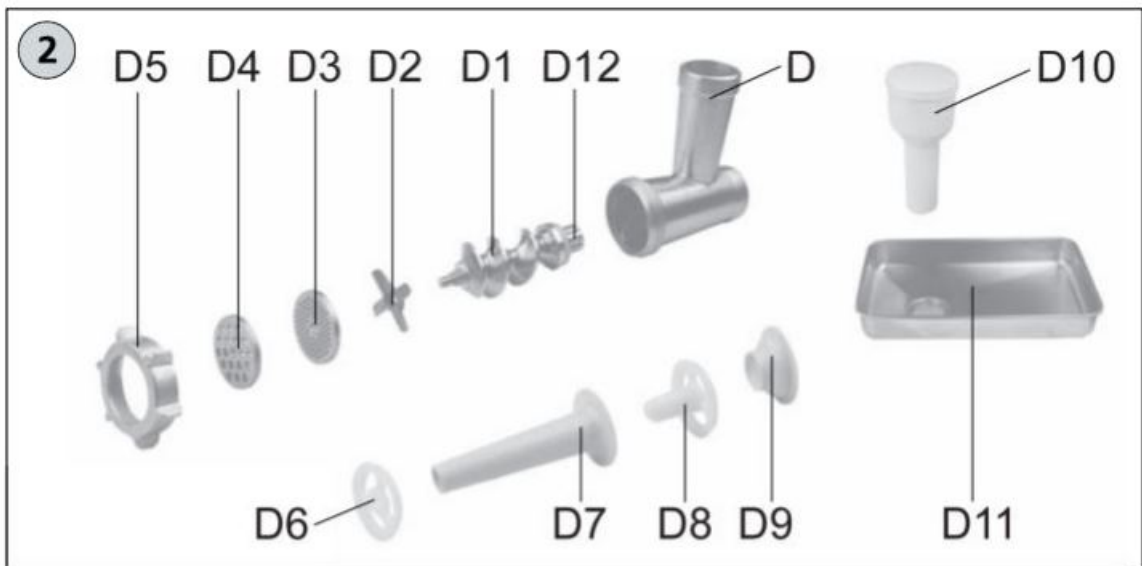
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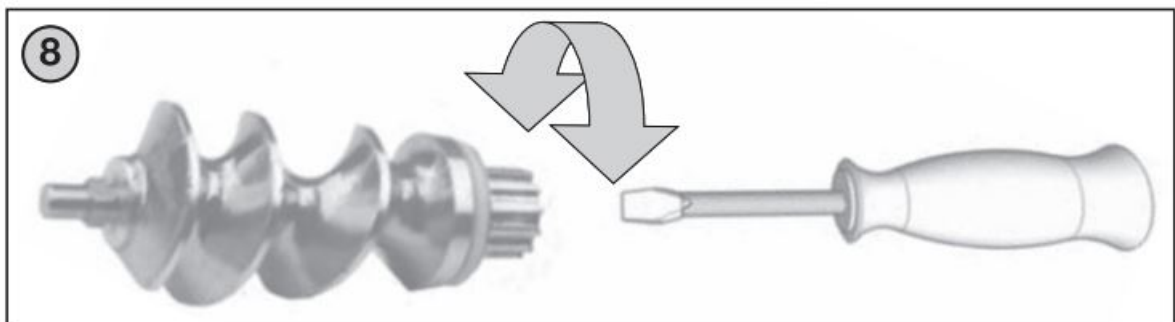
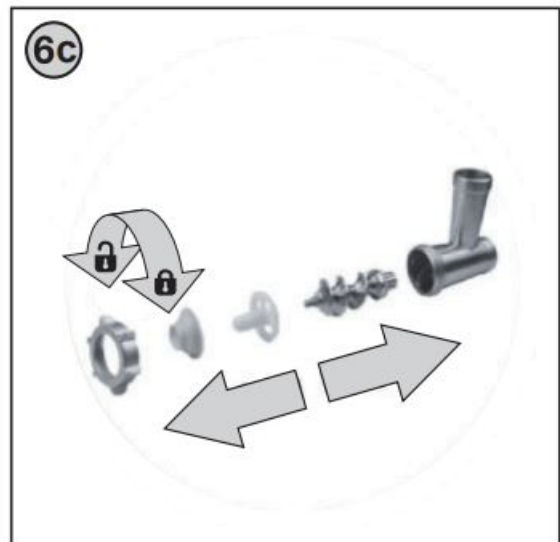
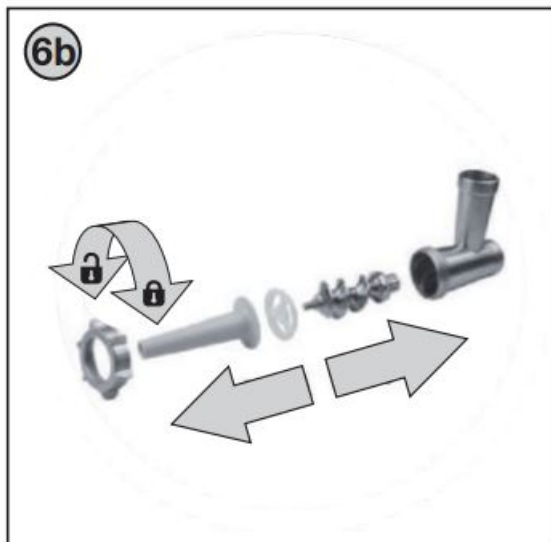


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etna







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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I. 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. The power supply plug has to be connected to a socket of electrical installation that conforms to respective standards.
- 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!
- The product is intended for home use and similar (in shops, offices and similar workplaces, in hotels, motels and other residential environments, in facilities providing accommodation with breakfast). It is not intended for commercial use!
- 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 water. In such cases take the appliance to a professional service centre 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 because it may spurt out of the appliance because of 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.
- 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!
- Always unplug the appliance from power supply if you leave it unattended.
- When the appliance is in operation, prevent pets, plants or insects to get in contact with it.
- 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!
- Do not connect this appliance to a programmer device, a timer or any other device, which switches power to the appliance automatically.
- Never leave the appliance unsupervised, unfilled and check it during the whole time of preparing meals!

- Do not use the appliance for heating of rooms! It is not allowed to modify the surface of the appliance in any way (e.g. using a self-adhesive wallpaper, foils, etc.)!
- 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.
- When using the kneading hook, run the drive unit at speed 3 maximum.
- The maximum time of processing is 10 minutes. Then wait for 30 minutes, which is necessary for the drive unit to cool down.
- Check the condition of the power cord of the appliance regularly.
- 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!
- 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.
- 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 table!
- The appliance is equipped with safety fuse which disconnects current supply in case of engine overloading. If it occurs, unplug the appliance and let the appliance get cooled.
- The appliance is also equipped with a mechanical safety. The cog wheel 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.
- 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 steel bowl, bowl cover), 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.
- 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.
- Never place it on hot surfaces and do not leave it hanging over the edge of a table or a work bench. 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.

- **WARNING:** There is a risk of injury in case of incorrect use (not in accordance with the manual) of the appliance.
- Only use the appliance with original accessories from the manufacturer.
- 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.

II. 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, attachment for pasta and poppy seed mill

A5 – Release button

A6 – Removable cover

A7 – Multi-function head

A8 – Power cord

B1 – Stainless steel bowl

B2 – Bowl cover

B3 – Filling funnel

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 coarse mincing

D5 – Nut

D6 – Separator

D7 – Tube for making sausages

D8 – Mould

D9 – Cone

D10 – Pusher

D11 – Filling funnel

D12 – Cog wheel

Caution: cutter ETA 0028 95 020, poppy seed mill ETA 0028 96 000, attachment for making pressed dough ETA 0028 94 000, attachment for pasta tagliatelle ETA 0028 93 000, attachment for pasta ternate ETA 0028 92 0000, meat grinder 0028 91 000 (Ø 62) and extruding pasta attachment 0028 97 000, are not include in box with this product. It is possible to buy

III. PREPARATION AND USE

Remove all packaging materials, 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 to dry. 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. I. 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 any sharp or hot surfaces. The electric socket must be easily accessible so that the oven can be easily disconnected from power supply if danger appears. Choose the amount of the processed food so that the maximum volume of the containers is not exceeded.

Food processor (A) Assembly for operation (obr. 3, 4, 5) Lift the multi-function head A7 up by pressing release lever A1. 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 the transparent cover B2 on the bowl B1 so that the filling opening points turned in front of the head. Place filling funnel B3 on the filling opening B2. Now the appliance is ready for operation.

Turning regulator (A2)

0 position: the appliance is off. MIN position: the appliance is on.

MAX position: it enables setting the optimum revolutions for the selected work adapter.

Your food processor is fitted with an electronic speed sensor control that is designed to maintain the speed under different load conditions, such as when kneading bread dough or when eggs are added to a cake mix. You may therefore hear some variation in speed during the operation as the food processor adjusts to the load and speed selected – this is normal.

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 A8 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 filling funnel B3. After finishing processing, turn off the appliance by turning the dial to position 0. 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.

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!

- The food processor is equipped with a safety thermal fuse that disconnects the electric motor in case of excessive overload (i.e. overheating). This is absolutely normal and the appliance is not subject to a complaint for this reason. If the situation occurs, set the speed control A2 to the "0" position and disconnect the appliance from the electric network by disconnecting the plug from the electric socket. Then let the robot cool down. The thermal fuse will automatically switch on when the robot cools down and the robot will work again.
- 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.
- Do not fill the container with water or other liquid to maximum. When in operation, the water could overflow and get into the appliance.

Beating

Use beater C2 for whipping cream, eggs, egg whites, desert 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 4 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 Min to 3 depending on the amount, type and quality of the dough (see table). When preparing a larger amount of dough (max. 1.0 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 amount of liquids needed and the stickiness of the dough may have a major affect 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) so that the slot of the blade fits into the mount of the meat mincer D. Finally screw nut D5 on to the meat mincer and tighten with reasonable force.

Installation on to the multi-function head (pic. 7)

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 attach the filling funnel D11. 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) with various openings you can select either fine or coarse meat mincing. Cut the meat into strip pieces of 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 A8 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 D10. This processing method prevents the drive unit from being overloaded. After finishing processing, turn off the meat mincer by turning the dial A2 to position 0.

Attention

The meat mincer is also equipped with a mechanical safety. The cog wheel 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 D6 to the conveyor screw so that the separator slot fits into the mount of the meat mincer D. Push the tube D7 to the separator and secure in position by screwing the nut D5 on to the meat mincer D. Tighten the nut with reasonable force. Install the assembled meat mincer on to 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 D11. Use pusher D10 to gently push 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 A8 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 D10. When filling proceed according to the selected type of smoked good (e.g. white pudding, sausage, cabanas', etc.). After finishing processing, turn off the meat mincer by turning the 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 D7 becomes clogged, it is necessary to turn off the drive unit and to 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 mould D8 to the conveyor screw so that the mould slot fits into the mount of the meat mincer D. Push the cone D9 to the mould and secure it in position by screwing the nut D5 on to the meat mincer D. Tighten the nut with reasonable force. Install the assembled meat mincer on to 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 D11. If necessary use the pusher D10 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 A8 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 D10 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.

IV. 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 amount of ingredients to be processed so that the maximum content of the container. 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 the attachment or is on the walls of the containers and lid.

Accessories	Food	Max.amount	Time (min)	Speed	Preparation (mm)
Whisk	Cream (including 38% fat)	250 ml	10	MAX	-
	Egg	12 pcs	3	MAX	-
Kneading hook	Flour	625 g	1 minute at MIN, then at higher speed for 4 minutes		-
	Salt	10 g			
	Yeast	15 g			
	Sugar	5 g			
	Water	375 g			
	Lard	10 g			
Beater	Flour	100 g	30 seconds at any speed, 1 minute at MAX	MIN	-
	Powdered sugar	100 g			
	Margarine	100 g			
	Eggs	2 pcs			
Meat mincer	Beef	2 000 g	3	MAX	30x30x30
	Pork	2 000 g	3		

V. MAINTENANCE

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, including all accessories immediately after use in hot water with detergent. The plastic parts can be washed in a dishwasher. However, the metal parts must not be washed in a dishwasher because the detergents may cause them to turn dark or to rust. When washing the stainless steel bowl B1 do not use steel wool, a steel brush or bleaching agents. Remove calcium stains using vinegar. When cleaning the cutting blade D2, 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). 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 moulded 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 D12 from the conveyor screw. Place a new cog wheel on the conveyor screw shaft and firmly tighten with a screw (pic. 8).



VI. ENVIRONMENT

If the dimensions allow, there are marks of materials used for 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 power supply we recommend its cut off 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 expiration of the right to guarantee repair!

VII. TECHNICAL DATA

Voltage (V)	Shown on the type label
Input power (W)	Shown on the type label
Weight (kg) approx.	6,5
Volume of the stainless steel bowl (l)	4.5
Size of the product (mm)	34 x 12,5 x 33
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 which do not have any effect on the functioning of the product.




CAUTION: Do not insert fingers into a appliance







NOTICE

Documents / Resources

 MEZO	ETA MEZO Multi-purpose food processor [pdf] Instructions MEZO Multi-purpose food processor, Multi-purpose food processor, food processor
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References

-  [Úvod | ELEKTROWIN, a.s.](#)
-  [Úvod - Envidom](#)
-  [ETA - tady je doma](#)
-  [ETA - tu je doma](#)

Manuals+.