

# **KLARSTEIN BELLA PICO 2G Food Processor Instruction** Manual

Home » Klarstein » KLARSTEIN BELLA PICO 2G Food Processor Instruction Manual



# **KLARSTEIN BELLA PICO 2G Food Processor**



#### **Contents**

- 1 Dear Customer,
- **2 TECHNICAL DATA**
- **3 OPTIONAL ACCESSORIES**
- **4 SAFETY INSTRUCTIONS**
- **5 PRODUCT OVERVIEW**
- **6 COMMISSIONING**
- **7 OPERATION**
- **8 CLEANING AND CARE**
- 9 DISPOSAL CONSIDERATIONS
- 10 MANUFACTURER & IMPORTER (UK)
- 11 Documents / Resources
  - 11.1 References
- **12 Related Posts**

# Dear Customer,

Congratulations on purchasing this device. Please read the following instructions carefully and follow them to prevent possible damages. We assume no liability for damage caused by disregard of the instructions and improper use. Scan the QR code to get access to the latest user manual and more product information.



## **TECHNICAL DATA**

Item number	10033801, 10033805, 10034514, 10036469, 10036470, 10036471	
Power supply 220-240 V ~ 50-60 Hz		
Power	1300 W	
Bowl capacity	5 L	

# **OPTIONAL ACCESSORIES**

Item number	Item
10036472	Flexi-Mixing blade
10036473	Whisk
10036474	Dough hook
10036475	Mixing Blade

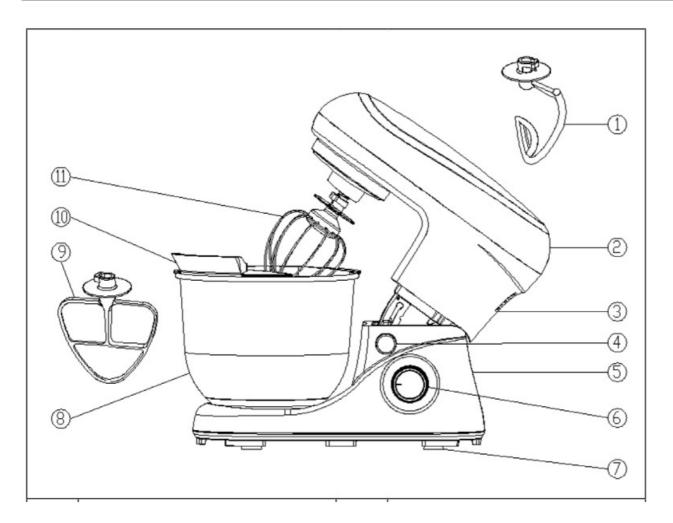
#### **SAFETY INSTRUCTIONS**

- Before use, check the voltage on the device badge and connect the device only to sockets which correspond to
  the voltage of the device. If you are not sure whether your connections meet the requirements, consult an
  electrician or your power supplier.
- Always turn the motor off before plugging the motor into an electrical outlet.
- To prevent electric shock, never completely immerse the base in water or other liquids.
- If the power cord is damaged, it must be replaced by the manufacturer, an authorized service center, or a similarly qualified person.
- Do not bend the power cord or allow it to hang over the work surface to prevent it from getting caught.
- Do not place the appliance near open stoves, hot ovens, or easily flammable materials such as curtains or textiles.
- Before use, place the appliance on a stable, level surface.
- Children 8 years of age and older, mentally, sensory and physically impaired persons may only use the device
  if they have been thoroughly familiarized with its functions and safety precautions by a supervisor responsible
  for them and understand the associated risks.
- Ensure that children do not play with the device.
- Place the device as close as possible to the power source so that you can pull the plug quickly and easily if necessary.
- Check the power cord regularly for damage. Do not use the unit with the power cord damaged.
- Only use the unit indoors and for the specified purpose.
- Keep children away from the unit and stow it out of the reach of children.
- Do not use the device without contents and only under supervision.
- Do not touch any moving parts with your hands during use.
- Keep the operating instructions and pass on the device only with the operating instructions.
- · Only use original accessories.
- Unplug the appliance from the wall outlet before cleaning or discontinuing use.
- Switch off the appliance and disconnect the plug before changing or removing any moving parts.
- The unit contains parts that are not accessible to the user. Do not remove any covers and do not attempt to repair the unit yourself. Repairs may only be carried out by qualified specialists.
- Do not connect the unit to multiple sockets, external timers or remotely controlled sockets.

**Note**: The device is only designed for short-term operation, i.e. it should not be operated continuously for more than 4 minutes. Then switch off the unit and let the motor cool down before switching it on again.

#### **PRODUCT OVERVIEW**

1	Dough hook	7 Suction feet	
2 Upper cover		8	Mixing bowl
3	Upper housing	9	Beater
4	Release lever	10	Splash guard
5	Base unit	11	Balloon whisk
6	Switch		



#### **COMMISSIONING**

- 1. Unpack the device from its packaging.
- 2. Remove the transport packaging.
- 3. Make sure that the device does not show any signs of damage.
- 4. Place the unit on a level, dry, non-slip surface to prevent the unit from tipping over or slipping.
- 5. Check that the speed governor is set to "0".
- 6. Insert the plug into a suitable socket. The unit is now ready for operation.

# **OPERATION**

1. Press the release lever and swing the drive arm upwards.



- 2. To mount the mixing bowl, insert it into the base unit
- 3. Lock the mixing bowl by turning it slightly counterclockwise until it engages.

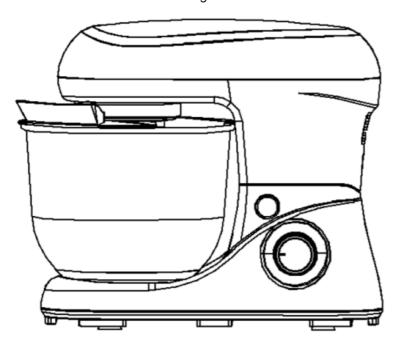
**Note**: Never use the mixing bowl without the splash guard. Doing so may result in food ejection.



- 4. Mount the splash guard on the drive arm from below. The filling opening with flap should face the speed governor.
- 5. Press the splash guard until it engages.
- 6. Select the appropriate attachment:
  - Dough hook: For heavy dough, such as bread dough
  - Balloon whisk: For whipping cream or egg whites
  - Beater: For medium to light doughs, such as pancake dough
- 7. Insert the attachment from below into the corresponding opening in the drive arm. Make sure that the small tabs on the shaft of the attachment are inserted into the cross slot of the opening.



- 8. Push the attachment slightly in and turn it clockwise until it clicks into place.
- 9. Press the release lever and swing the drive arm down to the working position.



# Disassembling the unit

- 1. Press the release lever and swing the drive arm upwards.
- 2. To remove an attachment, press it gently and unlock it by turning it counterclockwise slightly.
- 3. Remove the attachment.
- 4. To remove the splash guard, pull it down. First pull the splash guard slightly downwards on the back.
- 5. Unlock the mixing bowl by turning it slightly clockwise.
- 6. Remove the mixing bowl .
- 7. Press the release lever and swivel the drive arm downwards into the working position.

#### Speed control, switching on and off

- 1. Switch on the unit by turning the speed governor to the right.
- 2. Start mixing at a slightly slower speed and then increase the speed.

# Recommendations for speed levels

Level	Attachment	Description		
1-3	All	Before starting, install one of the hooks or clubs and the splash guard.		
	Dough hook	Knead and mix solid dough or ingredients.		
		Ingredients:		
		• 0,5 kg flour		
		0.3 litre lukewarm water		
		Processing:		
		Place the ingredients in the bowl.		
		2. Fasten the splash guard and the dough hook.		
		3. Knead the dough for 15 seconds at level 1.		
		4. Knead the dough for 15 seconds at step 2.		
		5. Knead the dough for 3 minutes at step 3.		
	Balloon whisk	Whipped cream		
		Beaten egg white		
4-6 Pulse		Mayonnaise		
		Beat the butter until fluffy		
		Ingredients:		
		18 egg whites		
		Processing:		
		Place the egg whites in the mixing bowl.		
		2. Attach the splash guard and the balloon broom.		
		3. Beat the beaten egg white for minutes at level 4 until stiff.		

# **CLEANING AND CARE**



Risk of injury! To avoid the risk of electric shock, injury or damage, unplug the appliance from the wall outlet before cleaning and never immerse the base unit in water.

# **Cleaning the Base Unit**

Note: Never use abrasive, corrosive or abrasive cleaning agents as they may damage the unit.

- Clean the base unit with a damp cloth. If necessary, you can also use some washing-up liquid.
- Then wipe with a damp cloth.
- Do not reuse the base unit until it is completely dry.

## Cleaning of splash guards, dough hook, balloon whisk and beater

**Note**: The splash guard is dishwasher safe. The dough hook, the balloon whisk and the beater cannot be washed in the dishwasher.

- Place the parts in cold or lukewarm water to soak the dough residues. If necessary, you can also use some washing-up liquid.
- Use a dishwashing brush to remove the dough residue.
- · Rinse the parts with clear water.
- Allow the parts to dry completely before using them again.

### Cleaning the mixing container

The mixing bowl is made of stainless steel and can be cleaned in the sink or dishwasher.

#### **DISPOSAL CONSIDERATIONS**

If there is a legal regulation for the disposal of electrical and electronic devices in your country, this symbol on the product or on the packaging indicates that this product must not be disposed of with household waste. Instead, it must be taken to a collection point for the recycling of electrical and electronic equipment. By disposing of it in accordance with the rules, you are protecting the environment and the health of your fellow human beings from negative consequences. For information about the recycling and disposal of this product, please contact your local authority or your household waste disposal service.

# MANUFACTURER & IMPORTER (UK)

#### Manufacturer:

Chal-Tec GmbH, Wallstrasse 16, 10179 Berlin, Germany.

#### Importer for Great Britain:

Berlin Brands Group UK Limited PO Box 42 272 Kensington High Street London, W8 6ND United Kingdom



#### **Documents / Resources**



KLARSTEIN BELLA PICO 2G Food Processor [pdf] Instruction Manual BELLA PICO 2G Food Processor, BELLA PICO 2G, Food Processor, Processor

#### References

- K Klarstein | Your home. Your kitchen. Your style.
- € Take-e-way GmbH | take-e-back | Elektroschrott Rücknahmesystem Onlinehandel
- User Manual

#### Manuals+, Privacy Policy

This website is an independent publication and is neither affiliated with nor endorsed by any of the trademark owners. The "Bluetooth®" word mark and logos are registered trademarks owned by Bluetooth SIG, Inc. The "Wi-Fi®" word mark and logos are registered trademarks owned by the Wi-Fi Alliance. Any use of these marks on this website does not imply any affiliation with or endorsement.