



Continental Edison



CERP1200GB

Robot pâtissier - Stand Mixer

Manuel d'instructions - Instruction Manual

GENERAL SAFETY INSTRUCTIONS

Read the operating instructions carefully before putting the appliance into operation and keep the instructions for future reference.

- The appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Children shall not play with the appliance.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- Use the appliance according to this instruction, any misuse may cause electric shock or other hazards.
- Care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance is for household use only. Do not use outdoors.
- Never dip machine into any liquid and sharp edges. Do

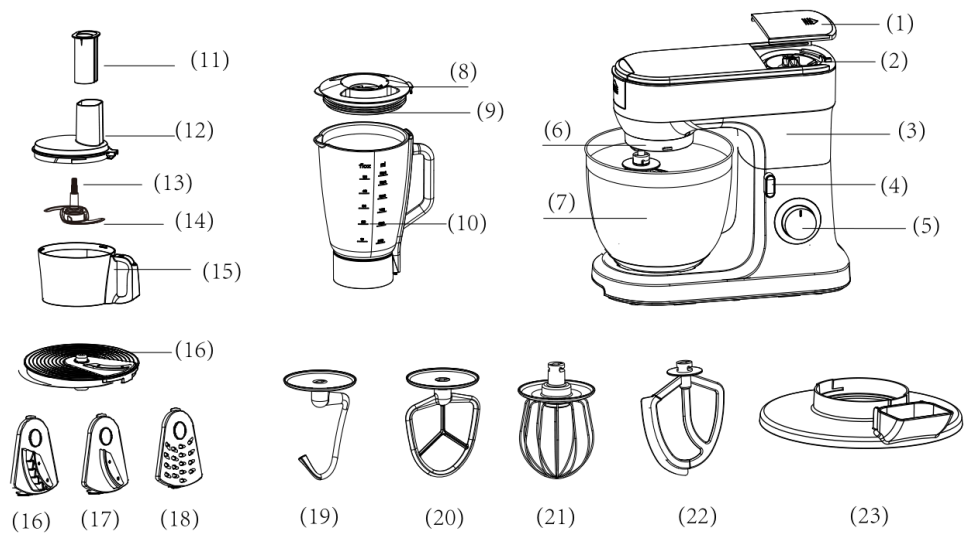
not use the appliance with wet hands. If the appliance is humid or wet, unplug it immediately.

- Keep your finger away from moving parts and fitted tools. Never put your fingers etc in hinge mechanism.
- Use only original spare parts.
- In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.
- Do not insert anything into the rotating hooks while the machine is working.
- Place the machine on a smooth, flat and stable working surface.
- Take care when rise up the arm of this appliance in case any strikes.
- Be careful if hot liquid is poured into machine as it can be ejected out of the appliance due to a sudden steaming.
- About how to clean surfaces in contact with food, please refer to the section "CLEANING".
- In order to avoid leaving the machine at work for a long time, the product is set to stop automatically for 8 minutes in speed running mode. Once stop it can start at any time.

BEFORE CONNECTING TO POWER

- Before connecting to the power, please check whether the type of supply and the mains voltage match with the details given on the rating label on the appliance.
- Using for the first time, rip off all wrapping paper and plastic bags. Clean the fittings.

KNOW YOUR KITCHEN MACHINE



1	Outlet cover	9	Blender lid	17	Slicer blade
2	Blender outlet	10	Glass jar	18	Julienne blade
3	Motor unit	11	Pusher	19	Kneading hook
4	Locking bar	12	Bowl lip	20	Stirrer beater
5	Speed knob	13	Drive rod	21	Whisk
6	Accessories outlet	14	Chopper blade	22	Flex edge beater
7	S/S bowl	15	Plastic holder	23	S/S bowl lid
8	Measure cup	16	Fries potato blade		

INTELLIGENT SWITCH

This machine has “Mode”, “0”, “Speed” controls.

(0 level): On / Off

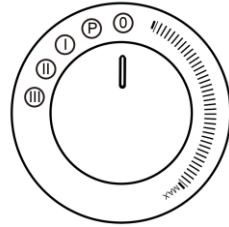
(Speed level): from Min Speed to Max speed

(“P” Mode level): Pulse function

(“I” Mode level): 1 min. timer

(“II” Mode level): 2 min. timer

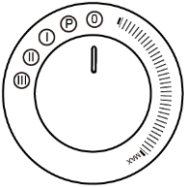
(“III” Mode level): 4 min. timer



Once plug it, **(0 level)** will be in red light, it means the machine ready now.

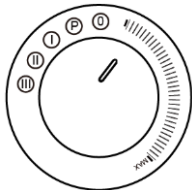
If the light is not ready, please recheck whether the outlet cover or the accessories are not locked well or not. Also check whether the plug is correct inserted or not.

- **“0” LEVEL SWITCH CONTROL**



This level control is to stop the machine or reset the machine speed.

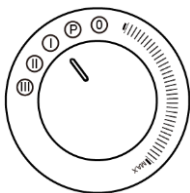
- **VARIABLE SPEED SWITCH CONTROLS**



Slow speed, turn the control knob into the beginning

Fast speed, turn the control knob till to the end

- **“MODE” LEVEL SWITCH CONTROL**



Turn to this switch control into “0” position.

Choose knob into Pulse / 1 min. timer / 2 min. timer / 4 min. timer.

Then press down the knob to start the mode setting.



- **“Pulse” mode:**

Press for Pulse blending, remove to stop.

- **“I” mode**

Machine will automatically from minimum speed to half speed and working for 1 min.

- **“II” mode**

Machine will automatically from minimum speed to half speed and working for 2 min.





- **“III” mode**

Machine will automatically increase from minimum speed to maximum speed and working for 4 min.

All speeds have the slow Start feature which automatically starts the Stand Mixer at a lower speed to help avoid ingredient splash-out, then quickly increases to the selected speed for optimal performance.

CHOOSING THE RIGHT ACCESSORY

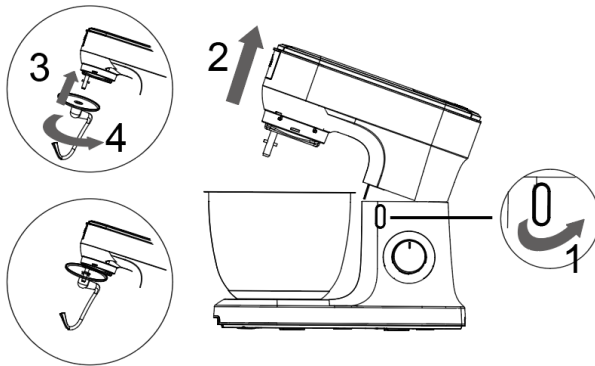
- Before use the accessory, the bowl lid must assembly into the motor unit firstly.
- Please choose the right speeds for different accessory.
- **Remark: Bowl cannot process more than 800g flour with water in one time.** (flour : water = 1:0.65)

ACCESSORY		USE TO MIX		RECIPE	SPPED / TIME
Kneading hook		Mixing and kneading yeast dough	Breads Rolls Pizza dough Buns	500g flour 286g water 3g yeast 14g margarine 14g sugar 7g salt	10 Seconds on the min speed. Mixing 2~4 mins at 40% speed suggest with "1 or/and 2 min. timer" mode
Whisk		Mixtures that need air incorporated	Eggs, Egg whites Heavy cream Boiled frostings Sponge cakes Mayonnaise some Candies	200g cream	3-5 min at max speed. suggest with "4 min. timer" mode
Stirrer beater / Flex Edge Beater	 	Normal mixtures	Cakes, Creamed frostings, Candies, Cookies, Biscuits,	150g margarine 150g sugar 150g flour 3 eggs 3g yeast	10 Seconds on the min speed. Mixing 3-6 mins at 80% speed

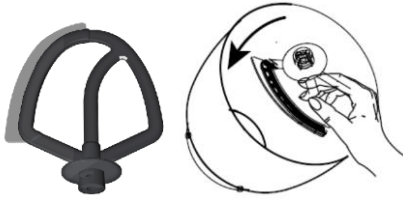
WHISK, BEATER, HOOK, FLEX EDGE BEATER



- Make sure power cord is not plug in before assemble the accessories
- Turn the bar knob (Step 1)
- Arm up the top part of machine. (Step 2)
- Choose and insert the accessory into the pin of top part. (Step 3)
- Turn accessory to lock into the pin. (step 4)
- Add ingredients into the bowl.
- Assembly the bowl lid into top part
- Turn the bar knob, press down the top part of machine.
- Plug in and choose the speeds request.

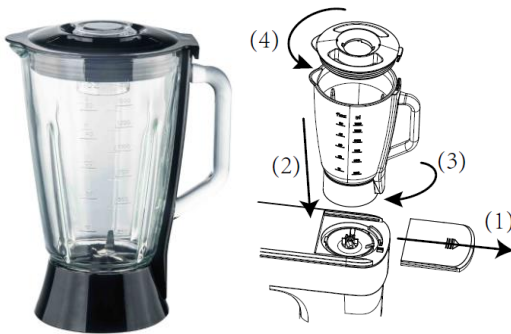


FLEX EDGE BEATER



- Its flex edge could be very useful to clean up mixture, which stick on the bowl, and these mixture will be pushed into bowl for processing again.
- It is also could be used by hand to clean up the mixture on the bowl only after plug off.
- Cannot use it for harden or blocked mixture.

BLENDER



Step 1: Take off Outlet cover.

Step 2: Set the blender into Outlet.

Step 3: Lock the blender jar into outlet.

Step 4: Add ingredients into the bowl then lock the lid into jar handle.

Use max. speed or “4 min. timer” mode to get the best performance, rest at least 20 min. before next operation.

Remark:

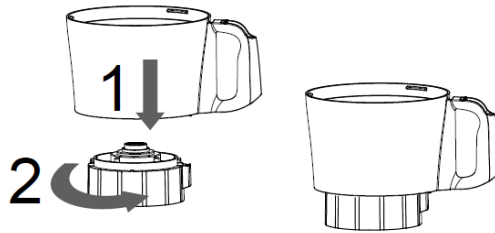
Ensure the lid is well locked into jar, and also the jar is well locked into blender outlet. Otherwise, the machine will not work.

FOOD PROCESSOR

● **Bowl Assembly**

The bowl needs to be assembled with gear box base before usage.

Insert the bowl into gear box base (Step 1) and then turn the gear box base to lock each other (Step 2)



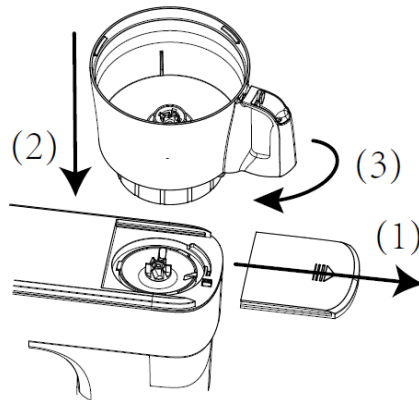
● **Use the bowl**

After bowl assembled with gear box base, the bowl could be use into the machine body.

Step 1: Take off Outlet cover.

Step 2: Set the assembled bowl into Outlet.

Step 3: Lock the assembled bowl into Outlet.



Remark:

Make sure the bowl is well locked into outlet.

Otherwise, the machine will not work.

● Bowl Disassembly for easy clean

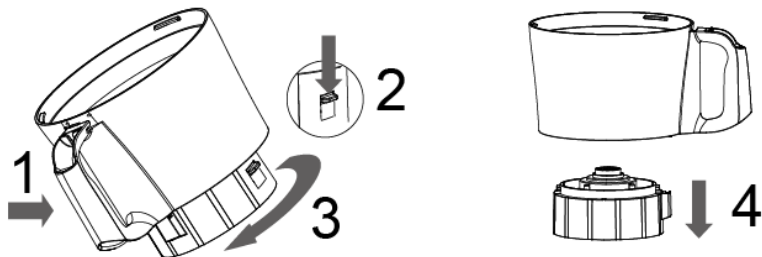
After usage, disassemble the bowl from gear box base for easy clean.

step 1: One hand holds on the bowl handle

step 2: another hand press down the switch in gear box base

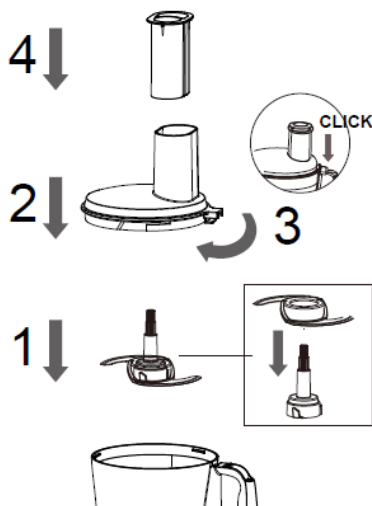
step 3: turn out the gear box base after step 2

step 4: take off the gear box base from bowl



Install the food processor accessories (see blow drawing, 4 steps)

Examl for the blade installation:



FOOD PROCESSOR FUNCTION - - USING THE KNIFE BLADE



Chopping different favor ingredients for cake.
Such as fine chopping carrot for carrot cake.

- Before processing,
cut the food into pusher size pieces.
- Not allow to working more than 3 min.
per time, cool the motor before next operation with 20 minutes. at least.
- For coarser foods use the pulse control.
- Make sure the lid (in step3) lock well into the bowl, if not, machine will not work.

Use Max / pulse speed to get the best performance no more 1 min per time. Rest at least 20 minutes. before next operation.

Food	Processing size	Quantity	Processing time	Speed
Onion	Into 4 pcs Without skin	250g	approx. 30-60 sec.	Pulse
Garlic	Without skin	250g	approx. 30-60 sec.	Pulse
Carrot	< 2x2 cm	250g	approx. 30-60 sec.	Max./ Pulse
Meat	< 2x2 cm without bone	250g	approx. 30-60 sec.	Max./ Pulse

FOOD PROCESSOR FUNCTION - - USING SLICER / JULIENNE / FRENCH FRIED POTATO BLADE



Julienne Blade



Slicer Blade



French Fried Potato Blade

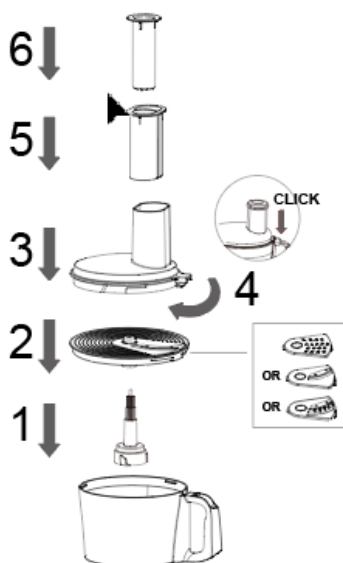
These blades could make the salad maker food also decorated ingredients for cakes.

- Pay attention to the capacity line of container. Once the food reaches the max line on the container, stop operation and pour out food.
- Switch on and push down food evenly with the Pushers - never put your fingers in the feed tube.
- Do not work more than 3 min., Allow the motor to cool before the next operation at least 20 minutes.
- Follow the flow pictured step by step to assemble machine.
- Ensure the lid in step 4 are locked well, or the machine will not work.
- In step 2, 3 type blades could be settled, sure either blade is fixed well on blade holder.
- After operation, you can disassemble machine by opposite flow and direction.
- Always be careful when handling the blade as they are very sharp.
- Only open the lid when the blades are completely stopped.

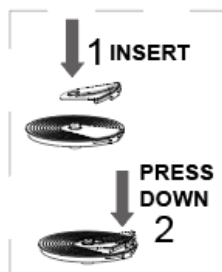
Food	Suggest quantity	Processing time	Speeds		
			Julienne Disc	Slicer Disc	French Fried Potato Disc
Carrot	500g	approx. 1 min.	Min.	Max.	N/A
Potato	500g	approx. 1 min.	N/A	N/A	Max.
Zucchini	500g	approx. 1 min.	N/A	Max.	N/A
Leek	500g	approx. 1 min.	N/A	Max.	N/A
Beetroot no skin	500g	approx. 1 min.	N/A	Max.	N/A

Use Min or Max speed to get the best performance no more 1 min per time.

Cannot continuous more than 2 times.
Rest at least 20 min. before next operation.



Assembly



Disassembly



BASE RECIPES TIPS:

Whipped Cream

- 220ml cold heavy whipping cream
- 40g (2 tbsp) sugar, honey, or maple syrup
- 2.5 g (½ tsp) vanilla or other flavorings

Cool mixer bowl and whisks in the freezer for at least 20 minutes.

Place all Ingredients into the bowl.

Keep whisking until stiff peaks form.

Processing time / Speed:: about 1 min with max speeds

Basic Sponge Cake

- 4 eggs (room temperature)
- 225 g caster sugar
- 225 g self-raising flour
- 10 g (2 tsp) baking powder
- 225 g baking spread, margarine or soft butter at room temperature.

Mix eggs, caster sugar, baking powder and baking spread together.

Processing time / Speed: 1 min. timer mode

Add the flour into the mixture and beat it until the flour is fully incorporated.

Processing time / Speed: 2 min. timer mode

Basic Pizza Dough

- 200 ml lukewarm water
- 14 g yeast
- 5 g (1 tsp) salt
- 300 g flour
- Splash of extra virgin olive oil

Place all Ingredients into the bowl and knead them at low speed together.

Processing time / Speed: 1 min. timer mode

Keep kneading until the flour is fully incorporated.

Processing time / Speed: 2 min. timer mode

Pure Carrot smoothies

- Max.900g Water
- Max.600g carrot

Place all Ingredients into the jar and use max speed to blending.

Processing time / Speed: 3 min.

CLEANING

1. Before cleaning remove the power cord from the socket.
2. Never immerse the housing with motor in water!
3. Do not use any sharp or abrasive detergents.
4. Only a damp rinsing cloth should be used to clean the outside of the housing.
5. Components that have come into contact with food can be cleaned in soapy water.
6. Allow the parts to dry thoroughly before reassembling the device.

■ **TECHNICAL DATA**

Item reference: CERP1200GB

Model: CY-620A

Rated voltage: 220-240V, 50/60Hz

Power consumption: 1200W

Protection class: II

Lot # : amc042020

■ **PROPER DISPOSAL**



This product contains recyclable materials.

Do not dispose this product as unsorted municipal waste. Please contact your local municipality for the nearest collection point.

Manual version V1

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