

ENGLISH
General description
<p>Blender</p> <p>A Motor unit B On/Off/Pulse knob C Blender jar with level indication D Blade unit E Sealing ring F Lid G Measuring cup</p> <p>Mill (only types HRI721 and HRI727)</p> <p>H Jar I Sealing ring J Blade unit</p> <p>Filter (only types HRI724 and HRI727)</p> <p>K Fruit filter</p>

Important

Read these instructions for use carefully and look at the illustrations before using the appliance.

Keep these instructions for future reference.

General

- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- If the mains cord of this appliance is damaged, it must always be replaced by Philips or a service centre authorised by Philips in order to avoid hazardous situations.
- Always unplug the appliance from the mains before assembling, disassembling or making adjustments to any of the accessories.
- Never switch the appliance on and off by turning the accessories.
- Never immerse the motor unit in water or any other fluid, nor rinse it under the tap. Use only a moist cloth to clean the motor unit.
- Never let the appliance run unattended.
- Keep the appliance out of the reach of children.
- Avoid touching the blades, especially when the appliance is plugged in. The blades are very sharp!
- Never reach into the blender jar with your fingers or an object while the appliance is running.
- Never place the blade unit onto the motor unit without having the (blender or mill) jar properly attached.
- If the blades get stuck, unplug the appliance before removing the ingredients that are blocking the blades.

If necessary use a spatula to remove food from the wall of the jar after you have switched off the appliance.

- Always make sure that the blade unit is correctly assembled before you plug the appliance in and switch it on.
- Never use any accessories or parts from other manufacturers that have not been specifically advised by Philips. Your guarantee will become invalid if such accessories or parts have been used.

Blender

- Never fill the blender jar with ingredients that are hotter than80°C.
- To prevent spillage, do not put more than 1.25 litre of liquid in the blender jar, especially when you are processing at a high speed. Do not put more than 1 litre in the blender jar when you are processing hot liquids or recipes that create a great deal of foam.
- Never forget to place the sealing ring on the blade unit before assembling the blender jar, otherwise leakage will occur.
- Always make sure the lid is properly closed and the measuring cup has been inserted properly before you switch the appliance on.

Mill

- Never use the mill for more than 30 seconds without interruption. Allow the mill to cool down for at least 1 minute between the processing cycles.
- Never forget to place the sealing ring in the blade unit before you assemble the mill jar, otherwise leakage will occur.
- Never use the mill to grind very hard ingredients such as nutmeg, Chinese rock sugar and ice cubes.
- Always process cloves, star anise and aniseed together with other ingredients. If processed separately, these ingredients may attack the plastic materials of the appliance.
- The mill beaker may become discoloured when the mill is used to process ingredients such as cloves, anise and cinnamon.

Filter

- Never use the filter to process ingredients hotter than 80°C.
- Never overload the filter. Do not put more than 50g of dried soy beans or 150g of fruit in the filter at the same time.
- Always make sure the lid is properly closed and the measuring cup has been inserted properly before you switch the appliance on.
- Cut the fruit into smaller pieces before putting it in the filter.
- Soak dried pulses, such as soy beans, before putting them in the filter.

Before first use

Thoroughly clean the parts which will come in contact with food before you use the appliance for the first time (see 'Cleaning').

Using the appliance

Measuring cup (G)

You can use the measuring cup to measure ingredients or to prepare mayonnaise.

- The oil should be added very slowly to obtain the right consistency. Run the blender at a low speed when preparing mayonnaise.*

Blender

The blender can be used for pureeing very finely and for blending. It can be used for preparing soups, sauces, milkshakes, vegetables, fruits, thin batters etc.

- Preparing the blender for use**
- Assemble the sealing ring (E) on the blade unit (D) (fig. 1).
 - Screw the blade unit anticlockwise onto the bottom of the blender jar (C) until the blade unit is fixed properly (fig. 2).
 - Mount the blender jar, with the blade unit attached onto the motor unit (A) and fix it by turning it clockwise until you hear a 'click' . The blender jar can be mounted in two positions (fig. 3 and fig. 4).
 - Make sure that the appliance is plugged in.

- How to use the blender**
- Put the ingredients into the blender jar.
 - Place the lid on the blender jar.
 - Close the lid by pushing it down and turning the lid clockwise until you hear a 'click' (fig. 5).
 - Insert the measuring cup into the opening in the lid.
 - Turn the control knob to speed 1 or 2. Turn the control knob to 'pulse' position if you want to process ingredients very briefly.

- Do not let the appliance run for more than 3 minutes at a time. If you have not finished processing after 3 minutes, switch the appliance off for one minute before you let it run again. If you want to add ingredients while the appliance is running, remove the measuring cup and add the ingredients through the opening in the lid.

- If you are not satisfied with the result: switch the appliance off and turn the control knob to pulse position a few times to let the blender run briefly, or switch the appliance off and stir the ingredients with a spatula, or switch the appliance off and pour out some of the contents of the jar and process a smaller amount, or add more liquid and continue processing.

- Disassemble the blender**
- Unplug the appliance.
 - Remove the lid and the measuring cup from the blender jar.
 - Remove the blender jar with the blade unit attached to it from the motor unit.
 - Always clean all the removable parts after using the appliance.

- Tips**
- If you want to crush ice cubes, put not more than 6 ice cubes (of approx. 24x35x25mm) in the blender jar and turn the control knob to pulse position a few times.
 - Cut meat or other solid ingredients into smaller pieces before putting them in the blender jar.
 - Do not process a large quantity of solid ingredients at the same time. To get good results, we advise you to process these ingredients in a series of small batches.
 - To make tomato juice, cut the tomatoes in four and drop the pieces through the opening in the lid onto the rotating blades.

Filter

With this filter you can make delicious fresh fruit juices, cocktails or soy milk (see also 'Recipes'). The filter prevents pips and skins from ending up in your drink.

Never overload the filter. Do not put more than 50g of unsoakeddried soy beans or 150g of fruit in the filter at the same time.

- Preparing the filter for use**
- Mount the blender jar, with the blade unit attached onto the motor unit (A) and fix it by turning it clockwise until you hear a 'click'. The blender jar can be mounted in two positions (fig. 3 and fig. 4).
 - Put the filter (K) in the blender jar (fig. 6). Make sure that the grooves of the filter fit exactly onto the ribs insidethe blender jar.
 - Make sure that the appliance is plugged in.

- How to use the filter**
- Place the lid (F) on the blender jar. Cut fruits into smaller pieces or pre-soak dry hard beans, such as soy beans, before putting into filter.
 - Put the ingredients in the filter (fig. 7). Do not fill the filter beyond the top of the sieve mesh.
 - Pour water or another liquid (milk, juice, etc.) into the blender jar.
 - Insert the measuring cup (G) into the hole in the lid. Let the appliance run for approx. 40 seconds.

- Switch the appliance off and remove the blender jar from the motor unit.
- Pour the drink out via the pouring lip of the blender jar (fig. 8). Do not remove the lid, the measuring cup and the filter.

- For optimal results, put the jar with the remaining ingredients back onto the appliance and let it run for a few more seconds.

Note: when you are processing a large quantity, we advise you not to put all the ingredients in the filter at the same time. Start processing a small quantity and let the appliance run for a few seconds. Then switch the appliance off and add another small quantity, but do not exceed the top of the sieve mesh. Repeat this procedure until you have processed all the ingredients. Always keep the lid on the blender jar during processing.

- Disassemble the filter**
- Unplug the appliance.
 - Remove the blender jar from with attached filter the motor unit and then remove the lid with the measuring cup from the blender jar.
 - Take the filter out of the blender jar.
 - Always clean the removable parts immediately after use.

Mill (Only types HR 1721 and HR 1727)

- How to use the mill**
- Put the ingredients in the jar (H) (fig. 9). You can process wet and dry ingredients.
 - Do not fill the jar beyond the "MAX" indication.
 - Put the larger sealing ring (I) on the blade unit of the mill (J) (fig. 10). Make sure that the rubber sealing ring has been placed correctly.
 - Screw the blade unit on the jar by turning it clockwise (fig. 11).
 - Hold the assembled mill upside down and screw it onto the motor unit (A) by turning it clockwise until you hear a 'click' (fig. 12).
 - Make sure that the appliance is plugged in.
 - Switch the appliance on and let it run until the ingredients are fine enough. This will take approx. 10-30 seconds.

- Disassemble the mill**
- Unplug the appliance.
 - If the mill is still attached to the motor unit, turn the mill upside down and remove the mill from the motor unit by turning it anticlockwise.
 - Remove the blade unit from the jar by turning it anticlockwise.
 - Always clean the removable parts immediately after use.

- Tips**
- Here are some examples of ingredients that can be ground with the mill:
- 25-50gr coconut flesh, hard cheese (e.g. Parmesan), sugar cubes, dried chillies, dried fish or shrimps and soaked lotus seeds.
 - 25-75gr peppercorns, sesame seeds, rice, dried soy beans, dried peas, nuts (shelled) and coffee beans.

You can also use the mill to prepare curry or spice paste, dips, chutneys and baby food.

The mill is not suitable for chopping raw meat. Use the blender instead.

Do not use the mill to process liquid mixtures such as fruit juice.

Cleaning

We advise you to clean all the removable parts immediately after use.

Always unplug the appliance before cleaning.

- Never clean the motor unit, the blade units, the filter and the sealing rings in the dishwasher.
- Always disassemble all removable parts before cleaning them. Do not forget to remove the sealing rings from the blade units (blender and mill).
- Avoid touching the blades. The blades are very sharp.

The blender and mill jar (without blade unit), lid and measuring cup are dishwasher-proof.

- Motor unit**
- Clean the motor unit with a moist cloth. Do not rinse the motor unit under the tap. Do not use abrasives, scourers, alcohol, etc.

- Blender**
- Assemble the blender jar (see 'Using the appliance').
 - Place the lid on the blender jar and insert the measuring cup into the hole in the lid.
 - Plug in the appliance.
 - Pour lukewarm water and some detergent into the blender jar.
 - Put the blender jar onto the motor unit (see also 'Using the appliance').
 - Switch the appliance on and let it run for a few seconds.
 - Switch off and unplug the appliance.

- Remove the blender jar from the motor unit, take off the lid and rinse the blender jar with clean water.

- Filter** (Only types HRI724 and HRI 727)
- Hold the filter over a waste bin and gently shake out the content of the filter.
 - Rinse the filter under the tap.

- Mill** (Only types HRI721 and HRI727)
- Clean the jar and the blade unit under a running tap with lukewarm water and some detergent.
 - After cleaning the parts, rinse them with clean water and dry them thoroughly.

Storage

You can store excess mains cord by pushing it back into the cord storage compartment at the bottom of the appliance.

Information & service

If you need information or if you have a problem, please visit the Philips Web site at www.philips.com or contact the Philips Customer Care Centre in your country (you will find its phone number in the worldwide guarantee leaflet). If there is no Customer Care Centre in your country, turn to your local Philips dealer or contact the Service Department of Philips Domestic Appliances and Personal Care BV.

Recipes

- Soy milk**
- Can only be prepared with the filter.

Do not process more than two batches without interruption. Let theappliance cool down to room temperature before continue processing.

Ingredients

- 50g dry soybeans
- 500ml water

- Soak the soy beans for 4 hours before processing them. Set aside to drain.
- Put the soaked soy beans in the filter.
- Pour 500ml of water in the blender jar and blend for 40 seconds.
- Pour the milk into a pan. Bring the soy milk to the boil, then add sugar and leave to simmer until all the sugar has melted. Serve hot or cold.

- Juice & Cocktails**
- Can only be prepared with the filter.

Ingredients

- 150g fruit
- 300ml water/milk/or other liquid

- Chop up the fruit in little pieces and put the fruit in the filter.
- Add the liquid into the blender jar. Then blend for 30 seconds.

Comfort

HRI 727, HRI 724, HRI 721, HRI 720



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