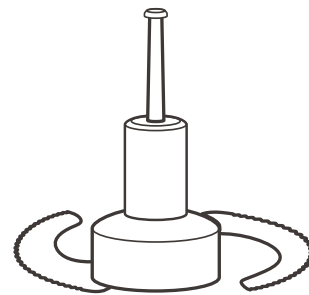


## INSTRUCTIONS TO USE THE MULTIBLADE IN MANUAL MODE

The amounts and times quoted in this table are for guidance only. The size of the pieces, the level of ripeness, the consistency and the quality of the ingredients can change the processing time needed. If the ingredients are not enough processed, make the Multiblade run a little longer by using the Pulse function.



FOOD	PREPARATION	SPEED	QUANTITY	OPERATING TIME
<b>TO GRIND</b>				
Nuts (peanuts, hazelnuts, almonds, walnuts...)	Whole nut	10	200 g	10 sec
Coffee beans	Beans	10	250 g	2 min
Breadcrumbs	Dry bread slices or crispbread	10	150 g	1.30 min
Raw meat (boneless)	Cut in 2 cm pieces	Pulse	500 g	5 sec
Raw fish (boneless)	Cut in 2 cm pieces	Pulse	500 g	7 sec
Cooked meat (boneless)	Cut in 2 cm pieces	Pulse	500 g	8 sec
Cooked fish (boneless)	Cut in 2 cm pieces	Pulse	500 g	5 sec
<b>TO CHOP/CRUSH</b>				
Soft fresh herbs (basil, parsley...)	Leaves	Pulse	25 g	5 sec
Hard fresh herbs (thyme, bay leaves, rosemary...)	Leaves	Pulse	25 g	10 sec
Onion	Peeled and cut in 4	Pulse	500 g	5 sec (10 sec for finer chopping)
Garlic	Peeled cloves	Pulse	50 g	5 sec
Crushed ice	Ice cubes	Pulse	500 g	15 sec
Nuts, walnuts, cashew nuts	Whole nut	Pulse	240 g	5 sec
<b>TO GRATE</b>				
Carrots	Peeled and cut in 2 cm pieces	Pulse	300 g	5 sec
Potatoes	Peeled and cut in 2 cm pieces	Pulse	1.0 kg	10 sec
White cabbage	Peeled and cut in 2 cm pieces	Pulse	400 g	7 sec
Red cabbage	Peeled and cut in 2 cm pieces	Pulse	400 g	7 sec
Celeriac	Peeled and cut in 2 cm pieces	Pulse	400 g	10 sec
Apple	Cored and cut in 4	Pulse	600 g	10 sec
Pear	Cored and cut in 4	Pulse	600 g	10 sec
Chocolate	In pieces	Pulse	400 g	10 to 30 sec depending on desired result
Fresh bread	In 2 cm pieces	Pulse	150 g	20 sec