

## **ENG: INDEX**

Symbols.....	p. 2
General information.....	p. 11
Safety instructions.....	p. 12
PR 124.....	p. 13
Assembling.....	p. 13
Safety device.....	p. 13
First use.....	p. 13
Operating the unit.....	p. 14
Cleaning.....	p. 14
Technical features.....	p. 14
Recipe book.....	p. 15
Waste of electric and electronic equipment (WEEE Directive).....	p. 19

## CLASSI DI PROTEZIONE / PROTECTION CLASSES



**ATTENZIONE**  
**RISCHIO DI SCOSSE ELETTRICHE**  
**NON ESPORRE A PIOGGIA E UMIDITA'**



**WARNING**  
**ELECTRIC SHOCK RISK**  
**DO NOT EXPOSE TO RAIN OR MOISTURE**



ATTENZIONE: NON APRITE L'APPARECCHIO. ALL'INTERNO NON VI SONO COMANDI MANIPOLABILI DALL'UTENTE NE' PARTI DI RICAMBIO. PER TUTTE LE OPERAZIONI DI SERVIZIO RIVOLGERSI AD UN CENTRO DI ASSISTENZA AUTORIZZATO.

Se l'apparecchio ha impresso i simboli sottostanti, significa che le caratteristiche tecniche sono corrispondenti al simbolo.



Questo simbolo segnala la presenza all'interno del prodotto di componenti operanti ad alta tensione; non apritelo in nessun caso.

**This symbol warns the user that un-insulated dangerous voltage inside the system may cause an electrical shock. Do not open the case.**



Questo simbolo indica che l'apparecchio appartiene alla **Classe I** : ciò significa che l'apparecchio ha una spina che comprende il polo di messa a terra e va usata esclusivamente su prese provviste di messa a terra.

**Class I Appliance symbol. This means the appliance must have the chassis connected to electrical earth/ground by an earth conductor.**



Questo simbolo indica che l'apparecchio appartiene alla **Classe II**: ciò significa che l'apparecchio è a doppio isolamento, quindi, non necessita di spina con messa a terra.

**Class II Appliance symbol. The double insulated electrical appliance is one which has been designed in such a way that it does not require a safety connection to electrical earth/ground.**



Attenzione: questo simbolo indica all'utente istruzioni importanti da leggere e da rispettare durante l'utilizzo del prodotto.

**Caution: this symbol reminds the user to read carefully the important operations and maintenance instructions in this owner's guide.**

## **GENERAL INFORMATION**

The following are important notes on the installation, use and maintenance. Save this instruction manual for future reference. Use the equipment only as specified in this guide. Any other use is considered improper and dangerous. Therefore, the manufacturer cannot be held responsible in the event of damages caused by improper, incorrect or unreasonable use.

Before use, ensure the equipment is undamaged. If in doubt, do not attempt to use it and contact the authorized service center.

Do not leave packing materials (i.e. plastic bags, polystyrene foam, nails, staples, etc.) within the reach of children as they are potential sources of danger; always remember that they must be separately collected.

Make sure that the rating information given on the technical label are compatible with those of the electricity grid. The installation must be performed according to the manufacturer's instructions considering the maximum power of the appliance as shown on the label. An incorrect installation may cause damage to people, animals or things, for which the manufacturer cannot be considered responsible thereof.

Do not leave the unit plugged. Better to remove the plug from the mains when the device is not in use. If it is necessary to use adapters, multiple sockets or electrical extensions, use only those that comply with current safety standards. In any case do not exceed the power consumption limits indicated on the electrical adapter and / or extensions, as well as the maximum power shown on multiple adapter.

If the unit is out of order and you do not want to fix it, it must be made inoperable by cutting the power cord.

- Do not handle or touch the appliance with wet hands or bare feet.
- Do not use the appliance in the event of damage to the power cord, plug, or in case of short circuits; to repair the product only address an authorized service center.
- Do not allow the power cord to get closer to sharp objects or in contact with hot surfaces; do not pull it to disconnect the plug.
- Do not expose the appliance to harmful weather conditions such as rain, moisture, frost, etc..
- The appliance must be stored in a cool and dry place.
- Children should be supervised to ensure that they do not play with the appliance; do not allow incapable persons to use the product without supervision.
- Not suitable for commercial use.
- Suitable for household use only

Cleaning operations should be carried out after unplugging the unit.

In case of failure and / or malfunction do not tamper with the unit. To repair the appliance, always contact the service center authorized by the manufacturer and request the use of original spare parts. Failure to comply with the above may compromise the unit safety and invalidate the warranty.

## SAFETY INSTRUCTIONS

- Before using the appliance for the first time, carefully wash all the parts that come in touch with food such as the container, the lid, the rostrum, the blades and the mixers. B



**CAUTION: close the safety lid before operating the unit.  
Be careful when touching any accessory, especially the blades.**

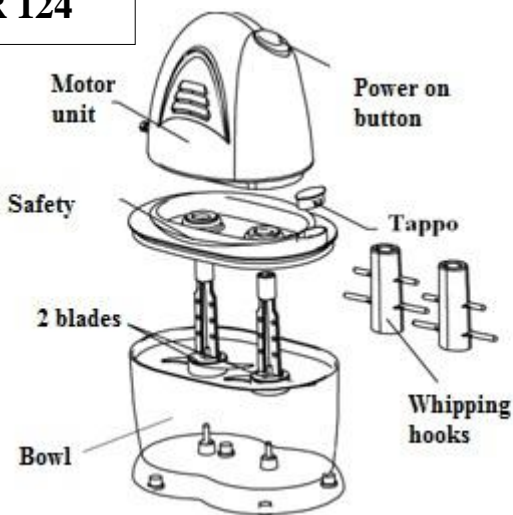
- Do not insert too large pieces of food in the bowl, especially hard food (i.e. carrots, celery etc... ). It is advisable to pre- chop foods. D
- Do not use the mixer with hard to chop foods. D
- Never leave the appliance unattended while it is running. N
- Do not use the unit for more than 1 minute continuously and take at least 3 minutes of rest between operations. D
- Disconnect the plug from the electrical outlet immediately after using and / or before touching any of the accessories, especially the blades. Furthermore, if a food stops the blades before removing it, unplug the unit from the electrical outlet. D
- Do not operate too hot food (maximum suitable temperature 60° C). D
- Never exceed the maximum levels of preparation indicated. N
- At the end of the processing, wait for the blades to completely stop before removing the food from the container. A
- Once you have finished using the unit, you may want to wrap the power cord so as to ensure a better cleaning of the appliance and to avoid any risk of damage. O
- When working fruits, remove the pit and peel. W
- For cleaning, we recommend using only lukewarm water, limiting the use of detergents. In this case, rinse thoroughly. F
- Do not immerse the motor unit in water or other liquids; clean the body with a damp cloth. D
- Do not subject the product to strong impacts, serious damage may result. D
- Suitable for indoor use only. S



**The blades of the rostrum are very sharp: be careful not to cut yourself during the cleaning and while removing food from the bowl.**

**CAUTION:** This appliance is not suitable for chopping blocks of ice, frozen foods, cereals, rice and coffee, since this operation could damage the blades. If you want to work the ice, it is recommended to grind the ice block and reducing it in very small pieces and operating with a small addition of water.

**PR 124**



## **ASSEMBLY**

1) Place the container on a flat and stable surface. P

2) Insert the blades in their housing on the bottom of the container for chopping, grinding, shredding or grating foods. I

**CAUTION: Only touch the plastic part of the claws to avoid cutting yourself.**

3) Insert the beaters/hooks above the blades to blend, crush, emulsify or thicken. I

**CAUTION: Do not use the mixer if you work hard foods.**

4) Place the food in the container. P

- 5) it the lid on the container properly. The bolts with blades must go into the holes in the cover. F
- 6) ssemble the motor body on the cover. A
- 7) lug the unit and push the operation button. P

## SAFETY DEVICE

This model has a safety device: the appliance only works if the motor body and lid are correctly inserted above the container.

## FIRST USE

- remove and install the motor body and the lid a few times without plugging the unit and without adding any fruits or vegetables. Follow these steps to practice with the appliance. R
- Wash the lid, the container, the blades and mixing beaters/hooks in hot water with dish detergent. Parts with electrical components such as the motor block should be cleaned with a damp cloth and dry immediately. W

## OPERATING THE UNIT

The two knives, consisting of two blades each, allow chopping and crushing fruits, vegetables and meats, and, with the addition of some liquids, are ideal for preparing baby food and homogenized. The double blades allow a great functionality in treating and preparing food. For proper use, follow the steps below:

- Cut fruits and vegetables into pieces (not too big) and put them in the container. C
- If you want to prepare baby food add water or milk without exceeding the maximum capacity of the container.
- Working foods by pushing the power button until you reach the desired consistency. W  
At the end of the process, switch off the appliance and unplug the unit.

For best results it is recommended to work by pressing the power switch at regular intervals.

**CAUTION:** Do not use the appliance for more than 1 minute continuously then take a 3 minutes rest.



**WARNING:** once finished processing the food, after having removed the motor housing lid, disassemble may take some time (this is recommended for using the appliance in maximum safety), especially if there is some oil on the hands or foods causing a decrease in grip.

**For an easy disassemble, it is recommended to remove the safety lid, levering on one of the long sides.**

## **CLEANING**

**CAUTION: Unplug the appliance from the electrical outlet before starting any cleaning operation.**

Do not immerse the motor unit in water, but wash it with a damp cloth and non-abrasive detergent. Also avoid any infiltration of water into the motor housing. Container, blades, mixers and lid can be washed like everyday crockery with non-abrasive sponge and dish detergent, or in the dishwasher. Dry them completely before you reassemble the motor body. For a quick cleaning of the blades between different processes, fill the container halfway with water and operate for a few seconds.

## **TECHNICAL FEATURES**

- Power supply: AC 230V, 50Hz
- 300W power
- KB 1 mins
- Safety device
- Weight: 1.45 Kg
- Dimensions: (20 x 13 x 27) cm

## **RECIPE BOOK**

*Dear Customer, Thank you for your confidence.*

*By purchasing **UNICO**, You have purchased a multifunction appliance that won't disappoint. **UNICO** is an innovative appliance, it is a high-quality compact machine, indispensable in the preparation of many recipes, from snacks to more elaborate dishes.*

*To introduce the infinite possibilities of processing offered by **UNICO** we have included this brief recipe book*

### **PUMPKIN SEASONED PUREE**

- 00 GR. PUMPKIN PULP (PARTS WITHOUT SKIN) 5
- 00 GR. SWEET ONION 1
- 50 ML. VEGETABLE BROTH 1
- OF DRY WHITE WINE ¼
- TABLESPOON OF BREAD CRUMBS 1

- CLOVES OF GARLIC, 1 PINCH OF CRUSHED RED PEPPER 2
- ARSLEY P
- TOUCH OF NUTMEG A
- ALT S
- PINCH OF SAFFRON A

***Preparation:***

Boil the pumpkin for 20 minutes until the pieces become tender. Melt the breadcrumbs in the wine and knead for a minute with **UNICO** (blades + whips). Cut the onions into quarters, the pumpkin into cubes, and add them into the container with the hot vegetable broth, cloves of peeled garlic and spices.

Blend all the ingredients for 2 minutes (blades only) and season to give more taste.

Serve the puree on the plate and garnish with parsley.

**MACARONI WITH CHEESE & CHILLI SAUCE**

- 250 GR. MACARONI
- 2-5 CHILLI
- 125 cc RED WINE
- 125 cc OF MEAT BROTH (VERY HOT)
- 250 GR. OF CHEESE
- 1 TABLESPOON OF TOMATO SAUCE
- 4 TOMATOES
- 100 GR GRATED PARMESAN CHEESE
- 1 SHALLOT
- 2 CLOVES OF GARLIC
- 250 GR. OF BACON
- SALT
- PEPPER

***Preparation:***

First chop the Parmesan with **UNICO** (blades only) and set the cheese aside on a plate. Cook pasta in plenty of salted water until “al dente” and drain.

Finely chop garlic and shallot with **UNICO** (blades only), in a pan add a little extra virgin olive oil over the bacon, cut into cubes and sauté well. Put the broth, wine, cheese and washed chillies into the container of **UNICO** and knead (blades + whips) briefly (depending on desired consistency). Cut the tomatoes into quarters and mix them briefly at the end. Pour the sauce over pasta, sprinkle with grated Parmesan cheese and finally put into the oven (or microwave). Sprinkle with more Parmesan cheese and serve.

**TOMATO BRUSCHETTA**

- 1 SHALLOT



- 1 LEEK
- 10 basil leaves
- 300 GR. RIPE TOMATO
- SALT
- PEPPER
- 1-2 tablespoons of EXTRA VIRGIN OLIVE OIL
- TRADITIONAL BALSAMIC VINEGAR

***Preparation:***

Place all ingredients in the container of **UNICO** (blades only), adding salt, pepper and extra virgin olive oil, to form a smooth sauce. Add traditional balsamic vinegar to taste. At this point you have already toasted some slices of bread: arrange the prepared cream with a spoon, add some salt and pepper as you prefer.

**SALMON PATE'**

- 150 GR. FRESH SALMON
- 1 SHALLOT
- LEMON JUICE
- PARSLEY
- GINGER
- CAPERS
- TABASCO

***Preparation:***

Remove the skin from the salmon, cut it into small pieces and put it in the container of **UNICO**, finely slice the shallot and add it. Add the lemon juice, capers (or sliced gherkins) a bit of parsley, ginger, and mix (blades only). Season with a dash of Tabasco, salt and pepper. Spread it on the toasted bread.

**PESTO GENOVESE**

- BASIL
- 2 SLICE OF GARLIC
- GR 200 PINE NUTS
- 50 GR. WALNUT
- 1 SPOON OF EXTRA VIRGIN OLIVE OIL
- 50 GR. GRATED PARMESAN CHEESE
- SALT AND PEPPER

***Preparation:***

Chop the Parmesan cheese with **UNICO** (blades only). Pull the basil leaves and cut them in chunks with **UNICO** (blades + whips) along with garlic, pine nuts and walnuts, add the extra virgin olive oil and parmesan cheese.

Season to taste. To store the pesto, cover it with extra virgin olive oil and place it in the refrigerator.

**MASHED POTATOES WITH BACON AND ONION**

- 1 KG. POTATOES
- 40 GR. OF BUTTER

- MILK
- 30 GR. BACON
- 1 ONION
- 1 GARLIC
- PARSLEY
- SALT

***Preparation:***

Boil the potatoes and peel them. Heat the milk then add the boiled potatoes and melted butter in the container of **UNICO** (blades only) until the mixture is light and fluffy.

Dice the bacon and onion and sprinkle on the mashed potatoes. Garnish with chopped parsley and garlic.

**SALSA RED EVENING**

- 300 GR. DRIED TOMATOES
- 2 FRESH TOMATOES
- 2 CLOVES OF GARLIC
- 70 GR PINE NUTS
- FRESH BASIL
- 100 GR. PARMESAN CHEESE IN PIECES
- 200 ML. EXTRA VIRGIN OLIVE OIL
- 2 TEASPOONS DRIED OREGANO
- FRESH GROUND BLACK PEPPER
- CHILI POWDER

***Preparation:***

First cook slightly dried tomatoes (cook with ½ liter of water for 8 minutes).

Put all the tomatoes in the container of **UNICO** and mix well (blades only). Then add the extra virgin olive oil and mix again until it forms a paste-like compound.

Season to taste with black pepper and red pepper. If you want to use the sauce for the pasta, dilute it with some extra virgin olive oil.

**BANANA ICE CREAM WITH PEARS**

- 500 GR. ICY BANANA
- ¼ LITRE OF WHIPPED CREAM
- LEMON JUICE
- A PINCH OF SAFFRON
- 3 TABLESPOONS ICING SUGAR
- PEARS
- CANDIED ORANGE

***Preparation:***

Work with **UNICO** the frozen bananas, first with blades only and later with the whips, until the mixture is creamy. Placed the pear slices of pear on a platter and fill with banana ice cream. Sprinkle with candied orange and other whipped cream, then serve.

### **FRUIT MILKSHAKE**

- 400 GR. OF SEASONAL FRESH FRUIT
- 400 ML. MILK
- SUGAR
- CHOCOLATE CHIPS (OR MINT LEAVES)

#### ***Preparation:***

Work with **UNICO**  $\frac{3}{4}$  of the fruit, already cut in pieces, with blades only and later with whips too, add sugar and milk and other fruits. Pour the milkshake into a large glass and decorate with chocolate chips.

### **YOGURT WITH STRAWBERRIES MILKSHAKE**

- 750 GR. STRAWBERRY
- 450 ML. STRAWBERRY YOGURT
- 3 TABLESPOONS SUGAR
- 1 L. MILK

#### ***Preparation:***

Clean the strawberries and make a puree with **UNICO**, first using only the blades and later with the whips; mix at the low speed with some yogurt and sugar. Add the milk and mix again. Serve cold.