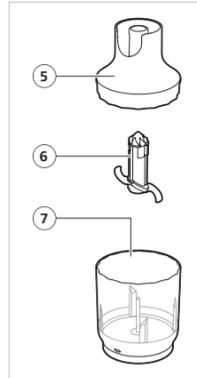
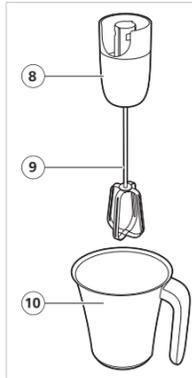


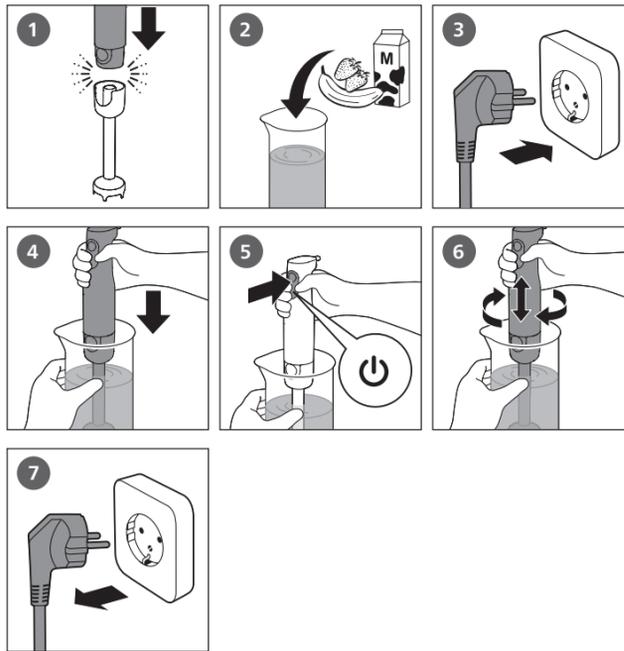
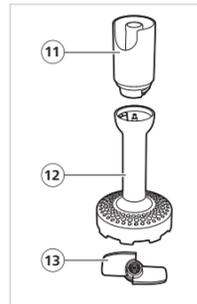
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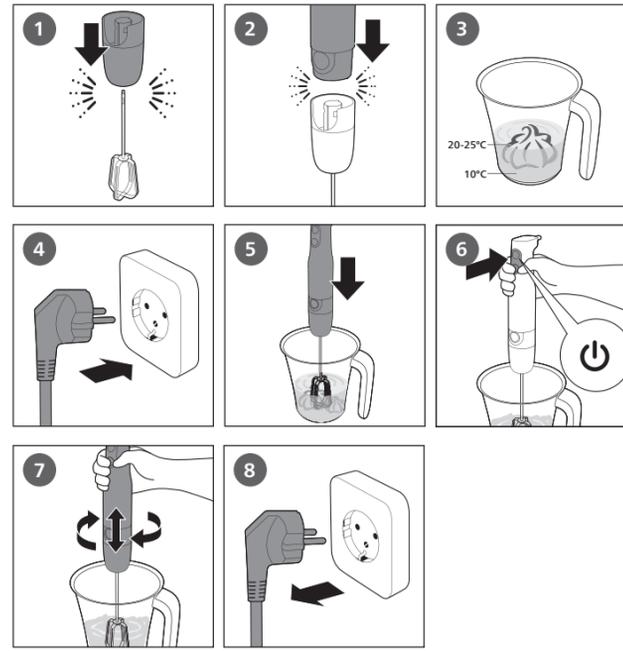
HL1600/94



HL1600/96



HR1600/94

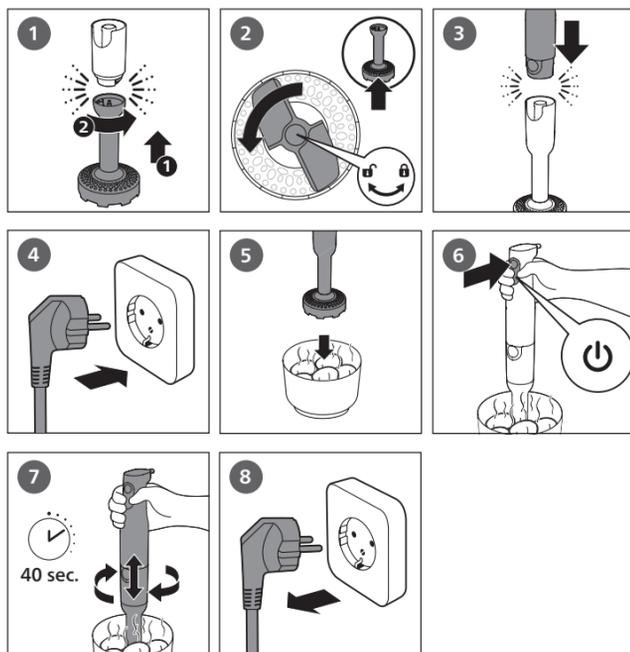


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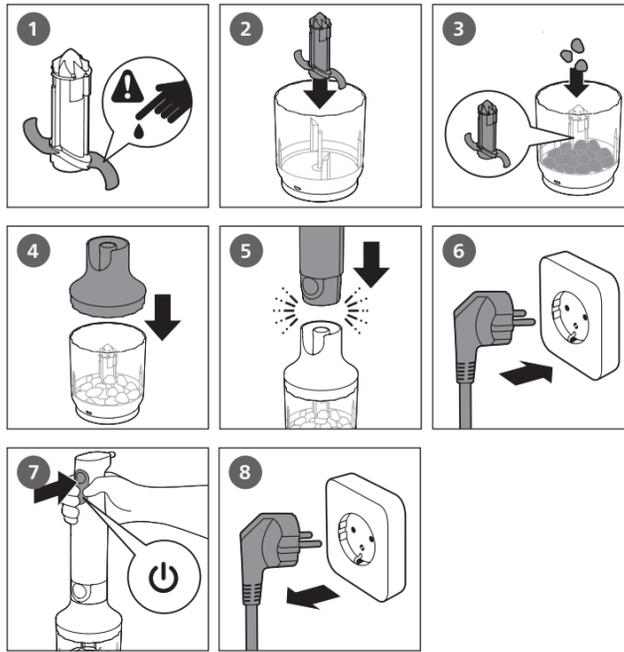
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HL1600/02
HL1600/94
HL1600/96



HR1600/96



HL1600/02

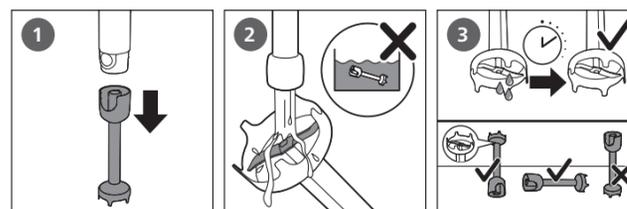




		Kg (MAX)	⌚
		100-200 g	30 sec
		100-400 ml	60 sec
		100-500 ml	60 sec
		100-500 ml	60 sec
		2 kg	40-60 sec



	⚡	🔥	👤
	✗	✗	✓
	✓	✗	✓
	✗	✗	✓
	✓	✓	✓
	✓	✓	✓
	✗	✗	✓
	✓	✓	✓
	✗	✗	✓
	✓	✓	✓
	✓	✓	✓



ENGLISH

Introduction

Congratulations on your purchase and welcome to Philips! To fully benefit from the support that Philips offers, register your product at www.philips.com/welcome.

General description

- On/off button
- Motor unit
- Release button
- Blender bar
- Chopper lid (HL1600/02 only)
- Chopper blade unit (HL1600/02 only)
- Chopper bowl (HL1600/02 only)
- Butter churning coupling unit (HL1600/94 only)
- Butter churning tool (HL1600/94 only)
- Butter churning jar (HL1600/94 only)
- Potato masher coupling unit (HL 1600/96 only)
- Potato masher (HL 1600/96 only)
- Potato masher paddle (HL 1600/96 only)

Important

Read this user manual carefully before you use the appliance and save it for future reference.

Danger

- Never immerse the motor unit in water or any other liquid, nor rinse it under the tap. Only use a moist cloth to clean the motor unit.

Warning

- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Do not use the appliance if the plug, the mains cord or other parts are damaged or have visible cracks.
- If the supply cord is damaged, it must be replaced by Philips, its service agent or similarly qualified persons in order to avoid a hazard.
- Do not touch the cutting edges of the blade units under any conditions, especially when the appliance is plugged in. The cutting edges are very sharp.
- Never use a chopper blade unit without a chopper bowl.
- To avoid splashing, always immerse the blender bar or butter churning attachment (specific types only) into the ingredients before you switch on the appliance, especially when you process hot ingredients.
- If one of the blade unit gets stuck, unplug the appliance before you remove the ingredients that block the blade units.
- Be careful when you pour hot liquid into the beaker, as hot liquid and steam may cause scalding.
- This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens of shops, offices, farms or other work environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
- Never process hard ingredients like ice cubes with the appliance.
- This 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 you assemble, disassemble, store or clean.
- Thoroughly clean the parts that come into contact with food before you use the appliance for the first time. Refer to the instructions and table for cleaning given in the manual.
- Always unplug the device from power supply before changing accessories or approaching parts that move in use.

Caution

- Do not use the appliance with any of the accessories longer than 3 minutes without interruption. Let the appliance cool down for 15 minutes before you continue processing.
- None of the accessories is suitable for use in the microwave.
- Never use any accessories or parts from other manufacturers or that Philips does not specifically recommend. If you use such accessories or parts, your guarantee becomes invalid.
- Keep the motor unit away from heat, fire, moisture and dirt.
- Only use this appliance for its intended purpose as shown in the user manual.
- Never fill the beaker, XL chopper bowl (specific types only), or compact chopper bowl (specific types only) with ingredients that are hotter than 80°C/175°F.

- Do not exceed the quantities and processing times indicated in the table.
- Clean the blade unit of the blender bar under the tap. Never immerse the power unit in water.
- After cleaning, let the blender bar dry. Store it either horizontally or with the blade pointing downwards.
- Noise level: Lc = 85 dB(A)

Electromagnetic fields (EMF)

This Philips appliance complies with all applicable standards and regulations regarding exposure to electromagnetic fields.

Recycling

- This symbol means that this product shall not be disposed of with normal household waste (2012/19/EU). (Fig. 1)
- Follow your country's rules for the separate collection of electrical and electronic products. Correct disposal helps prevent negative consequences for the environment and human health.

Ordering accessories

To buy accessories or spare parts, visit www.shop.philips.com/service or go to your Philips dealer. You can also contact the Philips Consumer Care Center in your country (see the worldwide guarantee leaflet for contact details).

Guarantee and support

If you need information or support, please visit www.philips.com/support or read the separate worldwide guarantee leaflet.

Pesto Genovese

This recipe can be prepared with the XL chopper. The XL chopper is not supplied as a standard accessory with every model in this product range, but it can be ordered as an extra accessory. See chapter "Ordering accessories".

- 275 g Parmesan cut in approximately 3 cm cubes
- 2 cloves of garlic
- 50 g pine nuts
- 15 g fresh basil leaves
- 4 table spoons olive oil

- Put the ingredients in the XL chopper bowl according to the order mentioned above.
- Put the XL chopper lid on the bowl and then fasten the motor unit onto the lid.
- Press the On/off button and let the chopper operate for 5 seconds.

Butter extraction

Fresh Butter can be extracted from fermented cream using the butter churning attachment.

- Fermented cream: 300 g (20-25 °C)
 - Cold water: 700 ml (10 °C)
- Put the fermented cream in a stainless steel vessel/container
 - Fix the butter churning attachment to the motor unit as given in illustration.
 - Press On/Off button and churn the cream for 20-30 seconds. Gradually add water and churn for about 2 minutes.
 - Butter from the cream will get separated. Wash this butter 2-3 times in plain water and remove excess water.
 - This can be stored in refrigerator for 1 week or can be converted into ghee.

For best results, use a stainless steel vessel of height 150 mm and diameter 120 mm

		Kg (MAX)	⌚		
		100 g	5 x 1 sec.		
		120 g	5 sec.		
		20 g	5 x 1 sec.		
		100 g	20 sec.		
	10 °C	700 ml	120 sec.	For best results, use the Stainless steel vessel of height 150 mm and diameter 120 mm.	
	20-25 °C	300 g			
		500 ml			60 sec.