### 1 Before first use

Before you use the appliance and accessories for the first time, thoroughly clean the parts that come into contact with food.

### To explore more helpful tips and basic recipes online, you can:

- Go to www.philips.com.
- Click the search button **Q** on the homepage.
- 3 Type the product number "HR7776, HR7777 or HR7778" in the search
- 4 Find or download the information you need from the searching result.

# Overview (Fig. 1)

- (1) Food processor pusher
- (2) Food processor bowl lid
- (3) Blade unit
- 4 Drive shaft
- (5) Food processor bowl
- (6) Motor unit
- (7) Kneading accessory
- (8) Double balloon beater
- 9 Reversible shredding disc
- (10) Adjustable slicing disc
- (11) Julienne disc (HR7778 only)
- ② Granulating disc (HR7778 only)
- (3) French fry disc (HR7778 only)
- (14) Citrus press cone
- (15) Citrus press sieve
- (16) Mini juicer pusher
- (17) Mini juicer lid
- (18) Mini juicer filter
- (19) Mini juicer base

- (20) Mini chopper jar
- (21) Seal ring
- 22) Detachable blade unit for mini

- (25) Maxi juicer filter
- 26) Maxi juicer bowl
- 27) Base unit of maxi juicer bowl
- (29) Blender lid
- 30 Blender jar
- (31) Seal ring
- 32) Detachable blade unit for
- 33) Tray cover
- (34) Storage tray

- chopper or blender
- 23) Maxi juicer pusher
- (24) Maxi juicer lid

- 28) Measuring cup

- blender or mini chopper
- (35) Spatula
- (36) Cleaning brush

# 3 Food processor

### General Assembly

Before you use or assemble any of the accessories, make sure that you assemble according to Fig. 2 to 10.

- 1 Turn the bowl clockwise until you hear a click to fix it onto the motor
- 2 Assemble the accessory or the accessory equipped with the shaft to the bowl
- **3** Put the ingredients in the bowl.
  - For the citrus press, press the citrus fruits on the cone, and go to
- 4 Put the lid on the bowl, and turn the lid clockwise until you hear a click to fix it. Then put the pusher into the feeding tube.
- For the discs and mini juicer, put the ingredients into the feeding tube with the pusher.
- 5 Connect the power plug to the power supply.
- 6 Check the advised ingredient quantity and setting in Table 1. Turn the knob to the desired speed setting.
- 7 After use, turn the knob to OFF, and then unplug the appliance.

### Blade unit 1

Before you start, make sure that you assemble according to Fig. 2.

You can use the blade unit to chop, mix, blend, or puree ingredients. You can also use it to mix and blend cake batters.

To remove food that sticks to the blade or to the inside of the bowl, use a spatula to remove the excess after you switch off the appliance.



- Always put the blade unit in the bowl before you start to add the ingredients.
- Do not use the blade unit to chop hard ingredients, like coffee beans, turmeric, nutmeg, and ice cubes, as this may cause the blade to get blunt.
- Do not let the appliance run too long when you chop (hard) cheese or chocolate. Otherwise these ingredients become too hot, start to melt, and turn lumpy.

### Kneading accessory A

Before you start, make sure that you assemble according to Fig. 3. Turn the knob to the ON position and then press the kneading preset button end to start. Press the button again to stop when the dough is formed.



- If using High Gluten Flour, for best results, use 60g water for every 100g of flour, and knead at speed 9-12 for 1.5 mins (max time).
- The kneading preset button em is equipped with an auto-stop timer to protect your
- The kneading preset button also has an auto cool down period after each processing cycle. During this period, the button will blink and the function cannot be activated

### Double balloon beater 📻



### Warning

Do not use the double balloon beater to blend cake batters with butter or margarine. Use the blade unit for this job.

Before you start, make sure that you assemble according to Fig. 4. Turn the knob to the ON position and then press the whipping/whisking preset button (a) to start. Press the button again to stop when the cream or egg whites are completely processed.

You can use the double balloon beater to whisk egg whites and to whip cream



 The whipping/whisking button (a) is equipped with an auto-stop timer to protect your appliance from over usage.

### Discs @

Before you start, make sure that you pick your desired disc from following and assemble according to Fig. 5:

Name	Purpose
Reversible shredding disc	For shredding ingredients into thin or thick flat pieces with the reversible sides
Adjustable slicing disc	For slicing ingredients to the slicing thickness you set
Julienne disc (HR7778 only)	For cutting ingredients into thin strips
Granulating disc (HR7778 only)	For granulating ingredients to small/fine pieces
French fry disc (HR7778 only)	For cutting ingredients into thick strips.



- · Be careful when you handle the slicing blade of disc. It has a very sharp cutting edge.
- Never use the disc to process hard ingredients, like ice cubes.
- Do not exert too much pressure on the pusher when you press ingredients into the feed



• Put the ingredients into the feeding tube with the pusher. Fill the feeding tube evenly for the best results. When you have to process a large amount of ingredients, process small batches and empty the bowl between batches.

### Citrus press 🖚

Before you start, make sure that you assemble according to Fig. 6.



- Put the sieve for citrus press on the shaft in the bowl. Make sure that the projection on the sieve is locked in the slot of the bowl handle. When the sieve is fixed correctly, you hear a
- Press the citrus fruit onto the cone. Stop pressing to remove the pulp from the sieve if necessary. When you finish pressing or want to remove the pulp, turn the knob to OFF and remove the bowl from the appliance with the accessories on it.

### Mini Juicer (HR7777 only) 🚗

Before you start, make sure that you assemble according to Fig. 7.



- Do not exert too much pressure on the pusher when you press ingredients into the feed
- Do not fill the bowl beyond the maximum indication.



• Before processing ingredients, remove all seeds and pips from plums, apricots, peaches, and cherries, remove all tough skins from pineapples, melons etc

### Mini chopper (Optional)

Before you start, make sure that you assemble according to Fig. 8. You can use the mini chopper to chop coffee beans, peppercoms, nuts, herbs, dried fruits etc.

Dried fruits such as figs can be chopped and use as toppings for yoghurt or spread for your bread or biscuit,

For best results when processing dried black Mission figs, use max of 60 g at speed P for 7 seconds.



- You can order a mini chopper jar and a blade unit (under service code number 9965 100 56737 & 9965 100 56882) from your Philips dealer or a Philips service center as extra
- accessories. Follow the recommendation on Table 1. Do not exceed the maximum level indicated on the mini chopper.

### Maxi Juicer 🖨 (HR7778 only)

Before you start, make sure that you assemble according to Fig. 9. You can use the maxi juicer to juice up to 1.5 kg of fruits and vegetables such as carrots, apples, watermelon, pear, grapes, and pineapple.



- Never insert your hand or another object (e.g. a fork, knife, spoon, or spatula) into the feeding tube. Only use the pusher supplied with the appliance for this purpose.
- Wait until the sieve has completely stopped rotating before you remove the lid



- Always check the sieve before use. Do not use the juicer if you notice any damage like cracks, crazes, or a loose grating disc.
- · Before processing ingredients, remove all seeds and pips from plums, apricots, peaches and cherries, remove all tough skins from pineapples, melons etc.
- When you clamp the lid on the juicer bowl correctly, you hear a click.

### Blender 🕅

Before you start, make sure that you assemble according to Fig. 10.

To crush ice, turn the knob to the ON position and then press the ice preset button (a). Press the button again to stop.



- Never open the lid to put your hand or any object in the jar while the blender is running. • Always assemble the sealing ring onto the blade unit before you attach the blade unit to the
- . To add liquid ingredients during processing, pour them into the blender jar through the
- Precut ingredients into small pieces before you process them.
- If you want to prepare a large quantity, process small batches of ingredients instead of a large
- To avoid spillage: When you process a liquid tends to foam (for example, milk), do not put more than 1 liter of liquid in the blender jar.
- Put the ingredients in the blender jar within the maximum level indication.

## 4 Cleaning



Before you clean the appliance, unplug it.



- Make sure that the cutting edges of the blades and discs do not come into contact with hard
- objects. This may cause the blade to get blunt. The cutting edges are sharp. Be careful when you clean the blade unit of the food processor, the blade unit of the blender and the discs
- 1 Clean the motor unit with a moist cloth.
- Clean the other parts in hot water (< 60°C) with some washing-up liquid or in a dishwasher.

# 5 Storage

- 1 Push the power cord into the integrated cord storage (Fig. 12).
- 2 Store the product in a dry place.
- (For HR7776 and HR7777) Put the small accessories in the food processor bowl (Fig. 13).
- **4** (For HR7778) Put the kneading accessory, blade unit, double balloon beater, spatula, and discs into the accessory storage tray (Fig. 14).

### Guarantee and service

If you have a problem, need service, or need information, see www.philips.com/support or contact the Philips Consumer Care Center in your country. The phone number is in the worldwide guarantee leaflet. If there is no Consumer Care Center in your country, go to your local Philips dealer.