



MFC2500  
MFC2505  
MFC2506

/ EN / MULTIFUNCTIONAL KITCHEN APPLIANCE

# perfect mix





## **SAFETY INSTRUCTIONS**

Read the entire instructions manual carefully before using the appliance for the first time. Keep the instructions manual for future reference.

1. This appliance may be used by children of at least 8 years of age and persons with reduced physical, mental abilities, and persons with no experience or knowledge of the equipment, if supervised or instructed on its safe use so that the risks associated with it are understood. Children should not play with the appliance. Unattended children should not be allowed to perform the cleaning and maintenance of the appliance. Do not allow the power cord to hang in a place where a child can catch it
2. The appliance is intended for household use only; industrial use, use not with its intended use, or use non-compliant with this instructions manual will lead to the expiry of warranty rights.
3. The appliance can be used only with the accessories included.
4. The power cord should be connected to a socket with an earth pin.
5. Caution: To avoid the danger of accidentally resetting the thermal breaker, this appliance must not be powered through an external switching device, such as a clock, or connected to a circuit that is regularly turned on and off by the tool.
6. Make sure not to connect too many receivers to a single current circuit.
7. Before disconnecting the plug from the socket, switch off the appliance with the power switch (9).
8. The appliance should always be disconnected from

the power mains by pulling the plug and never the power cord.

9. Always disconnect the appliance from the power supply, if left unattended, before assembling, disassembling or cleaning.
10. Always keep the appliance within sight, especially if there are children nearby. Switch off the appliance upon leaving the room in which it is located.
11. The appliance can be placed only on a flat, stable and heat resistant surface. 5
12. Before switching on the appliance, make sure that all its elements are assembled appropriately.
13. Do not move the appliance body when it is operating.
14. Do not hold the appliance (11) with wet hands.
15. To ensure the safe use of the appliance, do not fill the container (8) above the maximum level marked. Overfilling may result in uncontrolled outflow of hot products posing a health risk to the user or damage to the appliance.
16. Never insert fingers in the opening in the lid (2) when the appliance is operating.
17. Do not put materials such as paper, cardboard, plastic, metal, etc. inside the container.
18. Do not place the appliance or lead its power cord near heat sources.
19. Put the appliance on an appropriate height to provide free and safe access to it.
20. Do not use outdoors.
21. Do not switch on the appliance without food products.
22. Do not submerge the appliance's power cord or body (11) in water.
23. Do not use the appliance when the power cord or the appliance itself are damaged.

24. In case the power cord is damaged, it must be replaced by the manufacturer's service centre to prevent any danger.
25. Do not disassemble the base unit or the container handles (8) — the container (8) is not intended for maintenance by the user.
26. The appliance can be repaired only by the manufacturer's service centre (the address is indicated on the warranty card and website [www.eldom.eu](http://www.eldom.eu)). Making any modernisations or using spare parts or an appliance elements other than the original ones is prohibited and poses a threat to the safety of use.
27. Eldom Sp. z o. o. shall not be liable for any potential damage resulting from the improper use of the appliance.



#### **WARNINGS**

**CAUTION** The appliance has a visible “hot surface” marking. This marking indicates that the element may be hot and should not be touched with bare hands.

1. Do not touch the blade (6) when the appliance is switched on; you may only touch it after switching off the appliance when it has stopped.
2. The stopper (1) should always be closed during mixing.
3. Do not use the appliance with a damaged drive shaft or attachments (4, 5, 6).
4. Insert the drive shaft and the seal in the opening at the bottom of the container and lock it with the fixing nut. The seal must be placed under the shaft. The absence of the seal may lead to the processed products leaking from the container (8), posing a health risk to the user and causing damage to the appliance.
5. Do not use the appliance for fragmenting bones or other very hard products.

6. The blade (6) is a consumable and subject to natural wear. Do not sharpen the blade (6). In case the blade (6) is blunt or damaged, replace it.
7. The permitted continuous operation time in case of fragmenting very hard products is 40 s. Interval before the further operation: 5 min.
8. The maximum load of the mixing function is: 920 g carrots / 1380 g water

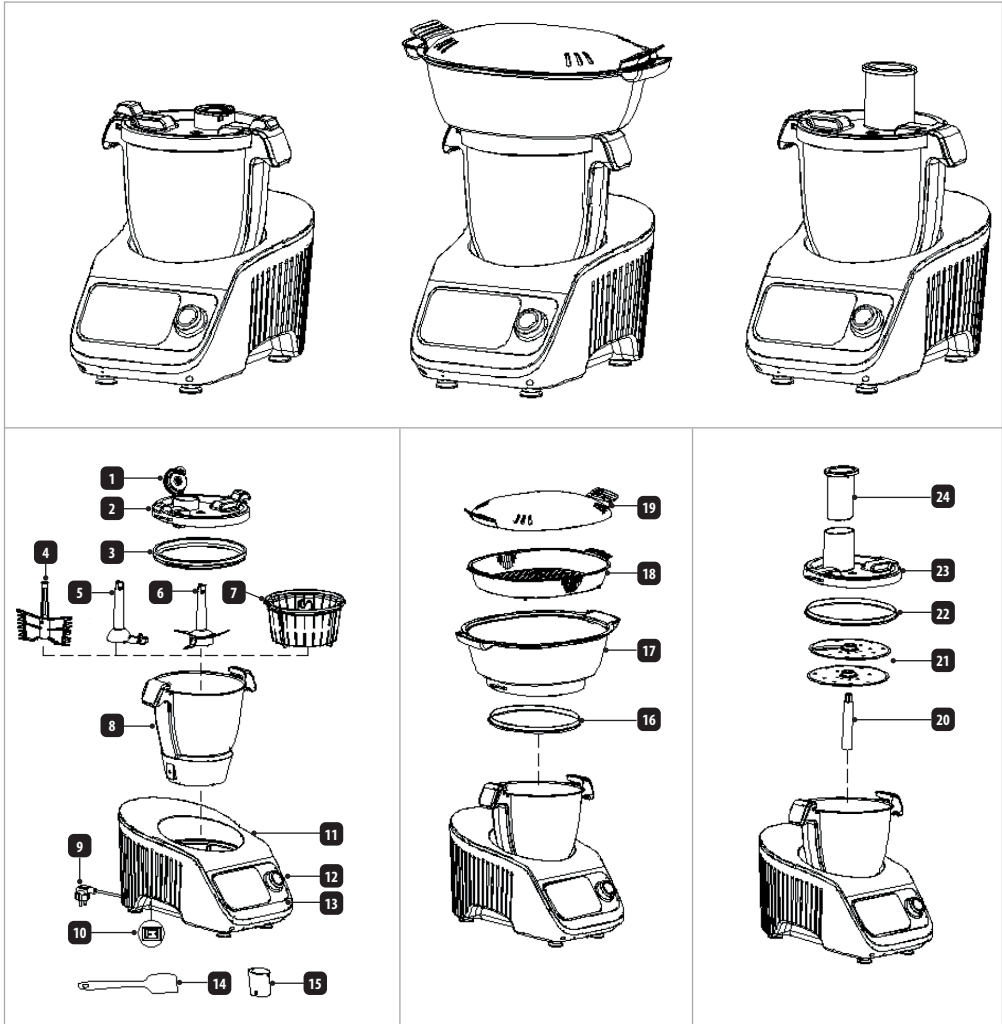
Eldom Sp. z o.o., 40-238 Katowice, ul. Pawła Chromika 5a, hereby declares that the following product: Multifunctional Appliance MFC2500 conforms to Directive 2014/53/EU. Full text of the EU Declaration of Conformity is available at: <https://www.eldom.eu/wsparcie/deklaracje/>



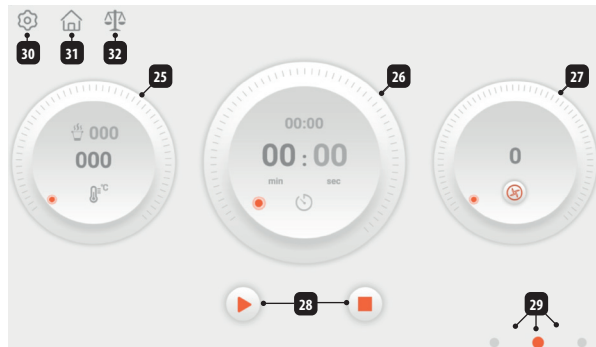
**The disposal of used electrical and electronic equipment (applies to European Union countries and other European countries with separate waste-collection systems).**

This symbol on the product or its packaging indicates that it should not be classified as household waste. It should be handed over to an appropriate company dealing with the collection and recycling of electrical and electronic equipment. The correct disposal of the product will prevent potential negative consequences for the environment and human health resulting from hazardous substances present in the product. Electrical devices must be handed over to restrict their re-use and further treatment. If the device contains batteries, remove them, and hand them over to a storage point separately. **DO NOT THROW EQUIPMENT INTO THE MUNICIPAL WASTE BIN.** Material recycling helps to preserve natural resources. For detailed information on how to recycle this product, please contact your local authority, the recycling company, or the shop where you bought it.

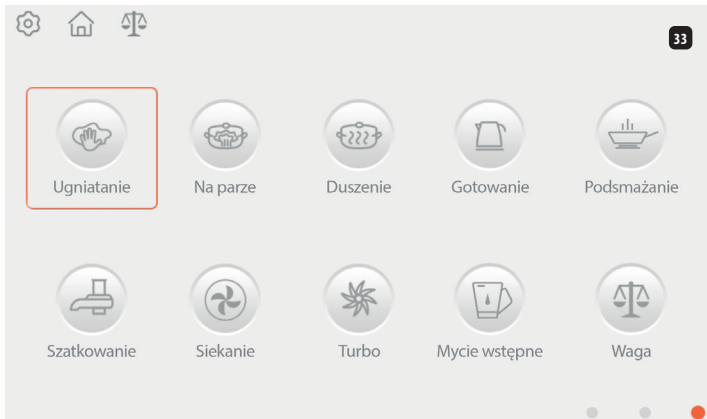
● GENERAL DESCRIPTION



● CONTROL PANEL



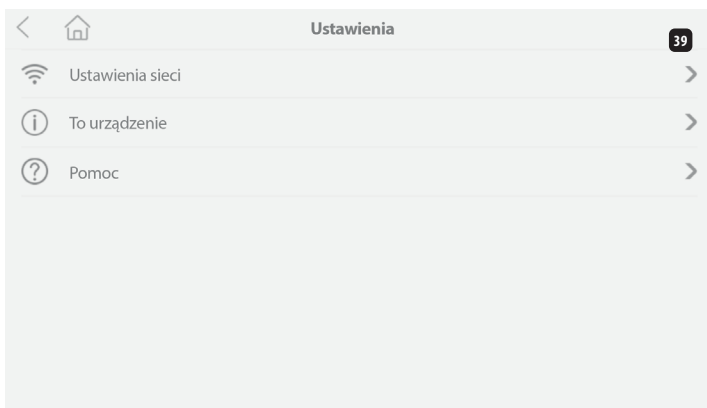
## AUTOMATIC PROGRAMMES



## SAVED RECIPES - AUTOMATIC MODE

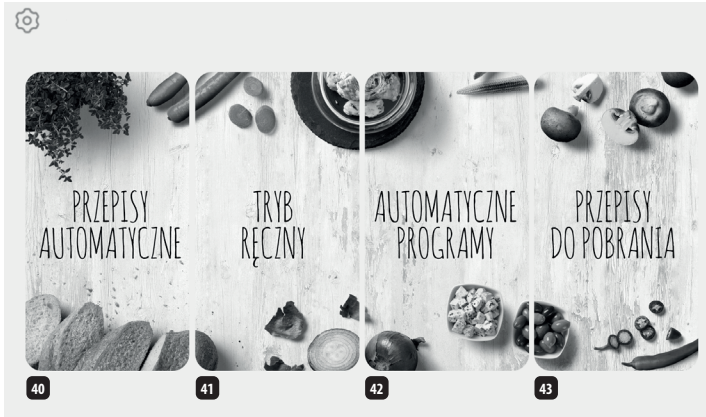


## SETTINGS





## ● START-UP SCREEN



## ● MAIN PARTS

1. Stopper
2. Container lid
3. Container lid seal
4. Beater attachment
5. Mixing attachment
6. Blade
7. Steaming basket
8. Container
9. Main switch
10. Power cord
11. Body
12. Knob
13. Screen
14. Spatula
15. Measuring cup
16. Deep steaming basket seal
17. Steaming basket – deep
18. Steaming basket – shallow
19. Steaming basket cover
20. Shredder drive shaft
21. Discs: for slices / chips + for rubbing
22. Shredder cover seal
23. Shredder cover
24. Pusher
25. Temperature settings
26. Timer settings
27. Speed settings
28. Start/pause/stop buttons
29. Interface change buttons
30. Configuration button
31. Home button
32. Weight button
33. Function buttons
34. Sort button – changing the way recipes are displayed
35. A-Z Button – changing the way the recipes are displayed
36. Search button
37. Additional settings selection button
38. Recipes search buttons – A-Z
39. User interface configuration
40. Saved recipes
41. Manual settings
42. Automatic programmes
43. Downloading new recipes


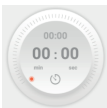










### TECHNICAL DATA





















Model	MFC2500
Voltage	220-240V, 50Hz
Heating power	1000W
Motor power	600W
Power (heating + mixing)	1300W
Bowl capacity	
• working	2,0l
• maximum	3,5l

## ● APPLIANCE OPERATION

### CAUTION

In stand-by mode, the indicator light around the knob (12) lights up white and red. During operation, the indicator light lights red when the temperature is above 60°C and white when the temperature is below 60°C.

No	Icon	Functionality description
12		<ul style="list-style-type: none"> <li>Setting temperature, time, speed, or switching between interfaces: user interfaces, automatic programmes, saved recipes.[DP6]</li> <li>Pressing the knob after setting the time, speed and temperature switches on the appliance.</li> <li>Pressing the knob during operation stops the appliance; pressing it again restarts the operation.</li> <li>A long press of the knob during operation interrupts the process.</li> <li>A long press of the knob when setting the parameters cancels the set parameters.</li> <li>Pressing the knob at the end of the cooking process makes the appliance enter the stand-by mode.</li> </ul>
26		Display of the set time: 0–90 minutes Display of the operating time: 0–90 minutes
25.1		Display of the set temperature Temperature range: 37–120°C Information about temperature above 40°C, in 5°C intervals
25.2		Icon indicating the cooking process / opening the lid
25.3		Information about the temperature of the food / ingredients, Above 40°C, the information is given at 5°C intervals
27.1		Icon indicating that reverse rotation is activated Speed range: 1–3
27.2		Speed setting - after pressing, the appliance will change the blade rotation direction. Speed range: 0–12 - blade rotation to the right Speed range: 0–3 - blade rotation to the left (reverse rotation)
28		Buttons: start, pause, stop
30		Configuration button: set or check appliance information, including: Wi-Fi, system version, language, etc.
31		Home page button: home page
32		Weight activation button
33.1		Kneading: Time: 3 – range: 2–4 minutes Temperature: 000 – range: 000–37°C Speed: 1 – range: 1–2

33.2		Steaming: Time: 20 (Range: 1-60) minutes Steam flow: fast / medium / slow[DP7] The time countdown starts with 95°C
33.3		Stewing Time: 60 – range: 10-90 minutes Temperature: 100 – range: 60-100°C Speed: 1 – range: 1–3
33.4		Cooking Temperature: 100 – range: 60-100°C
33.5		Shredding Time: 30 – range: 10-60 s Speed: 4 – range: 4–7
33.6		Chopping Time: 10 s - range: 10 s - 4 minutes Speed: 6 – range: 1–12
33.7		Turbo Time: 60 s Speed: 12 To switch on <ul style="list-style-type: none"> <li>• press and hold the button – the appliance will stop when the button is released</li> <li>• press the knob – the appliance will stop when the knob is pressed again</li> </ul>
33.8		Weighing Maximum load: 5 kg interval 5 g
33.8.1		Zero
33.8.2		End weighing
33.9		Frying Time: 5 min. range: 1-20 minutes Temperature: 90 range: 90-120°C Speed: 1 – range: 1–3
33.10		Autowash: Blade Phase 1: 45°C / 1min / speed 3. It is warm-up for wash; Phase 2: speed 10 for 1 minute.
34		List of recipes
35		Recipes displayed in alphabetical order
36		Search
37		More. Including your favourites and history
44		Exit
45		Favourites / history
46		List of ingredients in the recipe
47		List of cooking stages
48		Tips
49		List of required accessories
50		Information on the recipe

## ● APPLIANCE OPERATION


### Setting the time

Time range: 0–90 minutes. To set the time, click the icon **26**, then move the dot on the icon or click on the “min” or “sec” field or turn the knob,



### Setting the temperature

Temperature range: 37-120°C, with 5°C intervals. To set the temperature, click the icon **25**, then move the dot on the icon or turn the knob.




### Setting the speed

Speed range: 0–12. To set the speed, click the icon , then move the dot on the icon or rotate the knob.

### Reverse rotation

To set the reverse rotation, click on the icon  **27**, the speed range will appear : 1-3.

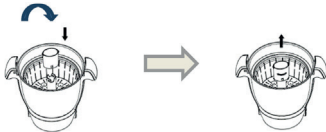
### Attachments - permissible operation speed

speed 1-3:  speed 1-4:  speed 1-12: 

Information on the possible attachments that can be used depending on the temperature and speed settings are displayed on the icon **27**.

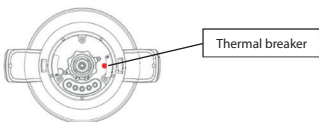
### Steaming basket - removing the basket from the container

Place the measuring cup (15) on the basket, rotate to lock it, and then remove the entire set.







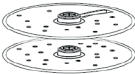

### Thermal breaker

At the bottom of the container (**8**) there is a thermal sensor that automatically switches off the appliance if the temperature is exceeded. Once the container has cooled down, you can press the button (figure below) to reset the sensor.



## ● OVERVIEW OF ACCESSORIES

Accessory		Intended use	Speed	Time	Temp. °C
	Beater attachment	Egg white foam	4	2-4 minutes	--
		Whipped cream	3	3-5 minutes	--
	Mixing attachment	Soup	1-2	1-90 minutes	100°C
		Other ingredients that need heating	1-2	As required	As required

	Blade	Meat chopping	8-12	30-60s	--
		Ice crushing, sugar grinding	8-12	10-20s	--
		Blender	8-12	1-2 minutes	--
		Chopping (onion, shallot, celery, etc.)	5-7	15-60s	--
		Beans, soy beans, nuts, peanuts, coffee beans, almonds	12	2-3 minutes	--
		Kneading	1	1-2 minutes	
	Steaming basket	Rice etc.	--	20-30 minut	100-110°C
	Grater discs	Slices, shreds	5-6	30-60s	--
	Steaming set	Fish, vegetables, etc.	--	10-60 minutes	110-120°C

## ● SUGGESTED USE

Process	Accessories	Speed	Time	Maximum amount of ingredients at a time
Meat chopping	Blade	8-12	30s-60s	600 g beef / boneless pork / tendons
Ice crushing	Blade	8-12	10-20s	6600 g of ice cubes
Blending	Blade	12	1 min	Maximum capacity: 2300 ml (920 g carrots 1380 g water)
Chopping (vegetables, etc.)	Blade	5	15s-30s	500g
Kneading	Blade	1	2 min	500 g of flour + 250 g of water + 20 g of oil
Shredding - slices/shreds (vegetables, etc.)	Grater disc	5-6	30s	500 g of the products
Friction (vegetables, etc.)	A disc for friction	5-6	30s	500 g of the products
Cooking	Mixing attachment	1	Custom settings	Maximum capacity 2000 ml

## ● CLEANING AND MAINTENANCE

- The body (11) and the container (8) are not dishwasher-safe.
- Before cleaning, switch off the appliance with the power switch (9) and disconnect it from the power supply.
- After the container (8) has cooled down, remove the attachments.





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