

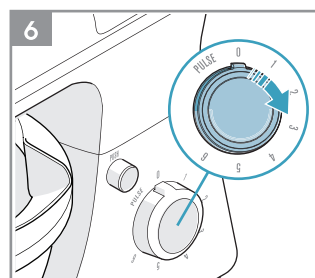
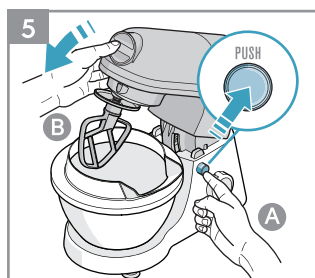
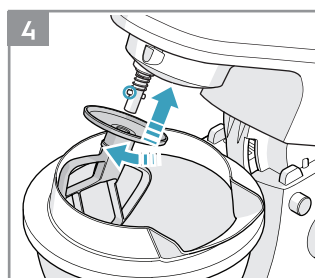
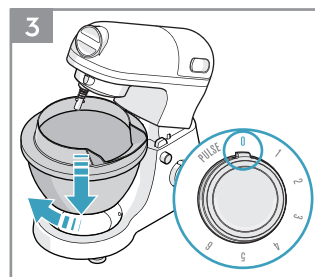
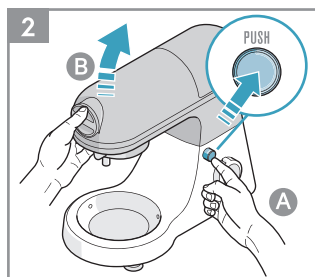
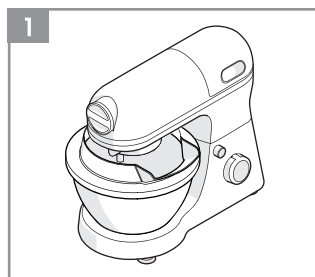
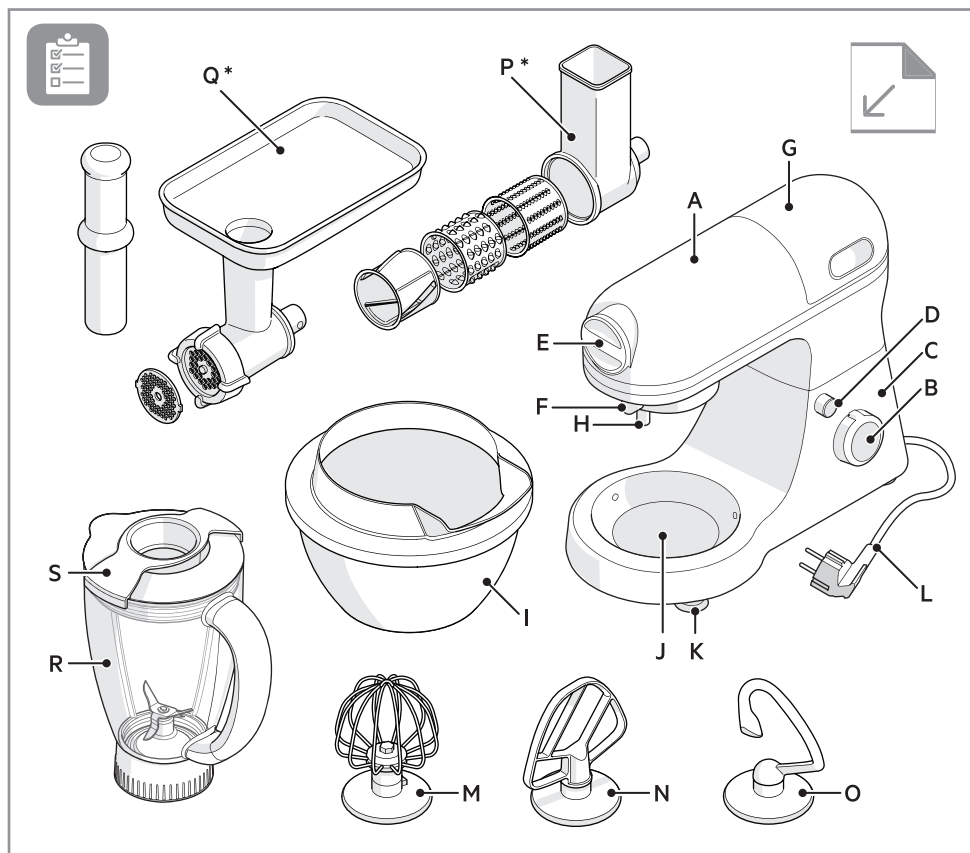


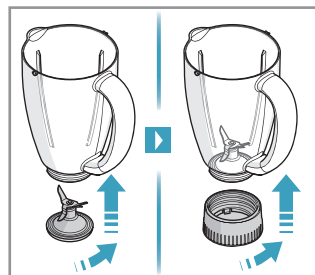
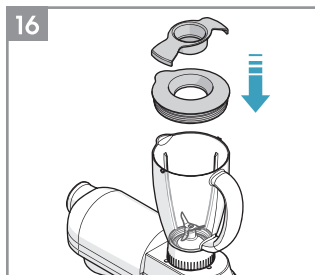
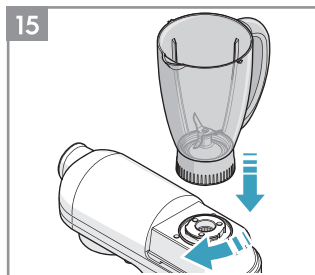
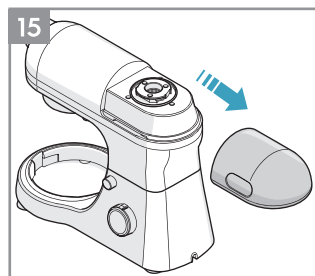
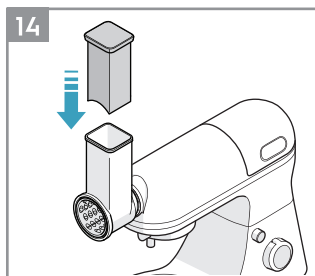
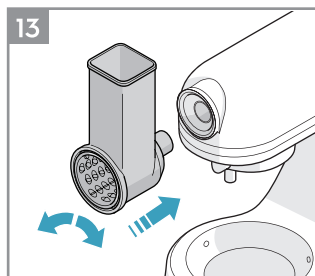
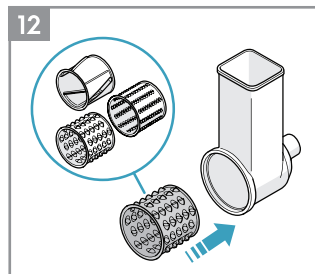
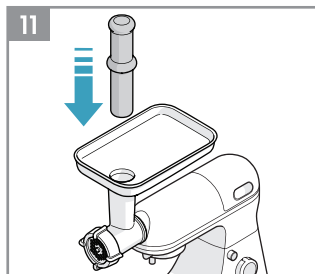
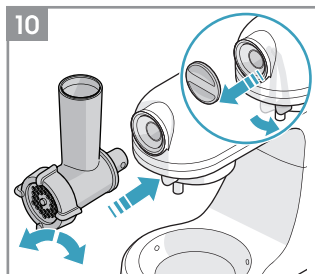
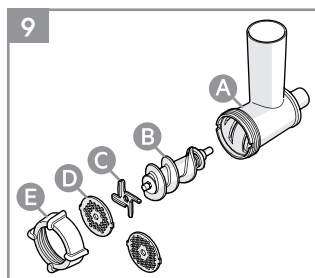
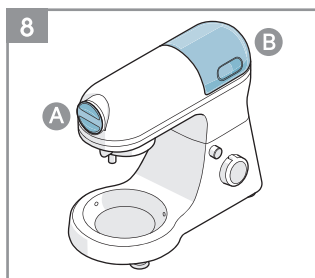
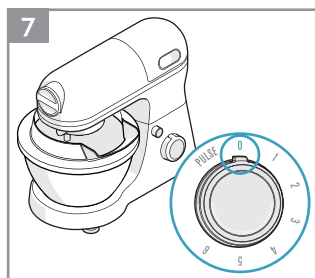
Electrolux

Instruction Book

EKM3407

Kitchen Machine





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Instruction manual

Graphics and drawings in this manual are solely for illustration purposes and are subject to variations from actual product.

Read all instructions carefully before using the appliance for the first time.

Keep this manual for future reference.

Safety advice

- Remove and safely discard any packaging materials before using the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Keep the appliance and its power cord out of reach of children. Children should be supervised to ensure that they do not play with the appliance.
- Cleaning and user maintenance shall not be performed by children without supervision.
- The appliance can only be connected to a power supply which voltage and frequency comply with the specifications on the rating plate. CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
- The appliance must only be connected to an earthed mains socket.
- Never use or pick up the appliance if
 - the power cord is damaged, or
 - the housing is damaged.
- If the appliance or its power cord is damaged, it must be replaced by the Electrolux or its service agent in order to avoid hazard.
-  Do not immerse the appliance, its power cord or plug in water or any liquid.
- Do not use or place the appliance near edge of the table or counter, near hot gas, stove, electric burner or heated oven.
- Always place the appliance on a flat, level and dry surface.
- Always switch off the appliance and disconnect it from the power supply if it is left unattended and before changing of accessories, cleaning or maintenance.
- Ensure that the motor has completely stopped and the appliance is switched off before changing of accessories, cleaning or maintenance.
- Avoid contact with moving parts. Keep hands and utensils away from the appliance during operation to avoid the risk of severe injury to persons or damage to the appliance.
- Care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
- Never operate appliance with the accessory attachments without the bowl is in place.
- Ensure that all loose matters and your clothes/accessories are kept away while using this product.
- Do not leave this product out of your sight when it is running.
- Be careful if hot liquid is poured into the appliance as it can be ejected out of the appliance due to a sudden steaming.
- Never process boiling liquids (max 90°C).
- Do not use this appliance to stir paint. Danger, could result in an explosion!
- Do not let the power cord come into contact with hot surfaces or hang over the edge of a table or counter.
- Never use accessories or parts made by other manufacturers not recommended or sold by Electrolux as it may cause a risk of injury to persons.
- This appliance is for indoor use only.
- This appliance is intended for domestic use only. Electrolux will not accept any liability for possible damage caused by improper or incorrect use.

COMPONENTS

- | | |
|---|--|
| A. Motor head (tiltable) | K. Non-slip feet |
| B. Speed selector | L. Power cord |
| C. Housing | M. Wire whip |
| D. Tilt head locking button | N. Coated flat beater |
| E. Front attachment hub | O. Coated dough hook |
| F. Front attachment hub release button | P. Slicer/Shredder * |
| G. Rear attachment hub cover | Q. Meat grinder * |
| H. Attachment shaft | R. Blender* |
| I. Stainless steel bowl | S. Blender lid with measuring cup |
| J. Bowl clamping plate | |

* Certain models only

Picture page 2

GETTING STARTED

- 1 Before using your appliance for the first time:** Remove all packing material such as plastics, labels, stickers or tags that may be attached to the housing, bowls or attachments. Clean the appliance and accessories, see instructions: "Cleaning and Care".
- 2 Place the appliance on a flat surface.** Push the tilt head locking button with one hand and tilt the motor head up with the other hand. Once in up position it locks.
Caution! Ensure that the power cord is unplugged.
- 3 Set the speed selector to "OFF". Place the stainless steel bowl on the bowl clamping plate.** Rotate the bowl clockwise to lock it into position.
Warning: Never operate the appliance with the wire whip, flat beater or dough hook unless the bowl is in place.
- 4 Place an attachment on the attachment shaft:** Align the slot at the top of the attachment with the pin on the attachment shaft. Push attachment up and turn it counterclockwise until the pin is locked into position. To remove attachment, move it clockwise and pull off.
- 5 Tilting the motor head down:** Push the tilt head locking button with one hand and tilt the motor head down with the other hand. Insert the plug in the main socket
Warning: Keep fingers and hands away from areas with movable parts.
- 6 Move the speed selector from "OFF" to desired speed (1-6).** Once mixing is complete, turn the speed selector to "OFF" and unplug the appliance.

Picture page 3

- 7 If the appliance is unplugged and the speed selector is left in speed mode (1-6):**
The appliance will not start automatically. Turn the speed selector to "OFF", then turn it to the desired speed.

OTHER FUNCTIONS

- 8 Attachment hub:** The appliance has with two built in multi-purpose attachment hubs, one in the front (A) and one in the back (B). Read and carefully follow the instructions that comes with each attachment for correct and safe use.

HOW TO USE THE MEAT GRINDER*

- 9 Insert the grind screw (B) into the grinder housing (A).** Place the knife (C) over the square shaft at the end of the grind screw. Place the grinding plate (D) (medium or coarse) over the knife. Tighten the ring (E) by hand until the meat grinder is secured.
Note: Do not over tighten the ring.
- 10 Push down the release button for the front attachment hub to the right and remove the attachment hub cover.** Fit the power shaft of the attachment in the front attachment hub socket,

using the attachment hub release button. The attachment release button will click into position once the meat grinder is securely attached. Place a container under the attachment

Caution: Before attaching accessories turn off the appliance and unplug it

- 11 Place the food tray over the grinder housing.** Cut raw meat into small pieces and place it on the food tray. Plug in the appliance and turn the speed selector to desired speed (recommended speed: 3-4). Feed the meat into the feed chute by using the pusher.

Caution: Do not put your fingers or other utensils in the feed chute.

Note: Meat should not contain bones muscles or skin.

HOW TO USE THE SLICER/SHREDDER*

- 12 Choose a cylindrical slicer (medium or course) or a shredder knife.** Insert the attachment by turning it clockwise into the slicer/shredder housing. Make sure the attachment is fully inserted.

Caution: The blades and inserts are very sharp!

- 13 Push down the release button for the front attachment hub to the right and remove the attachment hub cover.** Fit the power shaft of the attachment in the front attachment hub socket, using the attachment hub release button. **Assemble the slicer/shredder in the attachment hub.** The attachment release button will click into position once the slicer/shredder is securely attached. Place a container under the attachment. Cut the food into small pieces. Plug in the appliance and turn the speed selector to desired speed (recommended speed: 5).

- 14 Feed the food into the feed chute by using the pusher.** When finished using your attachment, turn off the appliance and unplug it. Place the front attachment hub cover using the attachment hub release button.

HOW TO USE THE BLENDER*

- 15 Remove the rear attachment hub cover** by pulling it straight backwards. Place the bottom of the blender on the three rubber rings. Align the arrows on the blender to the arrows on the main body.

Caution: Turn off and unplug the appliance before attaching any accessories.

- 16 Rotate the blender clockwise to lock it in position.** The blender handle should point towards the back of the machine when properly fixed. Place the blender lid and measuring cup. Insert the plug in the main socket. Adjust the speed selector to the desired speed (recommended speed: 6), mix until the right consistency of the blend is reached.

Caution: Never operate blender without ingredients.

CLEANING AND CARE

- 17 Unplug the appliance.** The wire whip, meat grinder* and slicer/shredder* should only be washed by hand in warm soapy water.



The bowl, flat beater and dough hook are dishwasher-proof. Only place parts on the top rack if using a dishwasher.

Caution! The blades and inserts are very sharp and can cause injury.



Warning! Never immerse the housing, plug, or cord in water or any other fluid.

Dry each part thoroughly before use.

- 18 Cleaning the blender*:**

Rotate the blender counter-clockwise and remove. Take off the lid. Pour out the mixture from the blender. Add a drop of dishwashing soap and one litre of warm water. Fix the blender on the appliance. Run the machine on speed 6 for half a minute, then pour out the water. Rinse the blender and let it dry.

Caution! The blades and inserts are very sharp and can cause injury.

- 19 The housing should only be cleaned with a soft damp cloth,** then dried with a cloth.

Note: Do not use abrasive cleansers or scouring pads to clean the surfaces of your appliance.

TROUBLESHOOTING

Problem	Possible	Solution
The motor slows down during operation.	Amount of dough may exceed maximum capacity.	Remove half and process in two batches.
	Dough may be too wet, it sticks onto the side of the bowl.	Add more flour, 1 tablespoon at a time until the motor speeds up. Process until dough cleans the side of the bowl.
The appliance does not start	The appliance is not connected to the mains.	Make sure to plug in the appliance before operation.
	The speed selector was not in "OFF" position when the machine was unplugged.	Turn to speed selector to "OFF" position, and then to the desired speed.
The appliance vibrates/moves during operation.	The suction feet are not fixed to the surface properly.	Make sure the suction feet are clean. Place the machine on a smooth and shiny surface.
	It is normal for heavy loads (e.g heavy dough, cheese).	Remove half and process in two batches.

RECIPES

WHISKING FUNCTION QUANTITIES AND PROCESSING TIMES

Ingredients	Quantity	Unit	Time	Speed	
Cream	2.1-6.1	dL	60-80s	5-6	
Egg-white	1.2-2.4	dL	At least 100s	5-6	

BEATING FUNCTION QUANTITIES AND PROCESSING TIMES (MIXING LIGHT DOUGH (E.G: CAKE DOUGH))

Recipe	Ingredients	Quantity	Unit	Time/Speed	Method
Cake sponge	Flour	6,0	dL	200-230s Medium setting (3-4 setting)	
	Margarine	1,5	dL		
	Sugar	1,7	dL		
	Baking powder	1,0	tsp		
Chocolate cake	Flour	6,0	dL	300-360s Medium setting (2-4 setting)	The butter should be soft not hard. Stir the soft butter with sugar until creamy. Add the eggs one after another. While stirring, add the sour cream and vanilla sugar. Finally stir in the flour together with baking soda.
	Egg	3	pcs		
	Butter	1,5	dL		
	Sugar	1,3	dL		
	Vanilla Sugar	1,5	tsp		
	Sour cream	0,75	dL		
	Nougat raw mixture	75	g		
Butter Cake	Baking soda	2,3	tsp	200-230s Medium setting (2-4 setting)	Place all ingredients in the bowl, and mix them, till it is ready.
	Flour	3,0	dL		
	Margarine	1,5	dL		
	Sugar	1,7	dL		
	Fresh egg	3	pcs		
	Baking powder	1,0	tsp		

HOOKS FUNCTION QUANTITIES AND PROCESSING TIMES

Recipe	Ingredients	Quantity	Unit	Time/Speed	Method
Yeast dough* (bread) min. Quantities	Flour	6,0	dL	350-380s Low setting (1-2 setting)	Place all the ingredients into the bowl and knead until satisfactory.
	Water	2,0	dL		
	Sugar	2,4	dL		
	Margarine	1,0	tbs		
	Salt	1,0	tsp		
Yeast dough* (Pizza dough) max quantities	Wheat flour	8,0	dL	At least 480s Low setting (1-2 setting)	The butter should be soft not hard. Stir the soft butter with sugar until creamy. Add the eggs one after another. While stirring, add the sour cream and vanilla sugar. Finally stir in the flour together with baking soda.
	Water	2,0	dL		
	Oil	0,5	dL		
	Fresh egg	1	pcs		
	Salt	1,5	tsp		
	Sugar	1,0	tsp		
	Dry Yeast	0,5	tbs		

Method

1. In a container mix the half of yeast with the salt and the sugar and set aside;
2. In the bowl of stand mixer put the remaining yeast, the water and the oil;
3. This dough should be mixed with common beaters, at minimum speed until obtain a smooth mixture;
4. After, add the egg and the yeast mixed with salt and sugar;
5. The speed should be increased to medium and the flour should be added gradually;
6. After realizing that the mass tends to rise by the beaters, they must be changed by the beaters for heavy mass;
7. Put all the flour and mix until obtain a homogenous mixture;
8. At this point you will need to monitor the input power of stand mixer, so that it not exceed the maximum value determined by the manufacturer;
9. The mass reaches the point when no more paste in the hand.

說明手冊

手冊內的插圖僅做說明使用，可能與實際產品不同。

首次使用本機時，請詳閱下列說明。

保留此說明書以備日後參考。

安全建議

- 本機不適合體格、感官或精神能力不健全，或者是缺少經驗和知識的人士（包括兒童）使用，除非他們已透過負責他們安全的人士獲得有關使用本機的監督或說明。
- 把本機及其電源線放在兒童拿不到的地方。請監督兒童確保他們不會玩弄本機。
- 除非在有人監督的情況下，否則兒童不應清潔和保養本機。
- 本機僅可連接到電壓及頻率均符合額定規定的電源供應器。注意：為了避免由於熱斷路器意外復位而引起的傷害，不得通過外部開關裝置（例如計時器）向本電器供電，或將本電器連接到電力公司定時通斷的線路。
- 本產品僅可以連接接地電源的插座。
- 發生下列情況時，切勿使用或提取本機：
 - 電源線損壞，或
 - 本機外殼損壞。
- 如果本機或電源線已損壞，則應由伊萊克斯（Electrolux）或與經銷商聯絡協助更換，以避免發生危險。
-  切勿將本機浸泡在水中或任何液體中。
- 請勿在靠近桌子邊緣或檯面邊緣的位置使用或放置本機，請勿在靠近熱氣體、爐灶、電爐、或加熱的烤爐的位置使用或放置本機。
- 請務必將本機放置在平坦且平穩的乾燥表面上。
- 如果本機無人看管，以及在更換附件，清潔或保養之前，務必關閉本機電源並中斷其電源供應。
- 在更換附件，清洗或保養之前，應確保電機完全停下，且電源已被切斷。
- 應避免接觸任何運轉中部件。電器運作過程中，請勿把手或其他器具伸進本機內，以避免對人員造成嚴重傷害或損壞本機的風險。
- 接觸鋒利的刀片、倒空攪拌盆和清洗本機時應格外小心。
- 當不銹鋼攪拌盆沒有處於正確位置時，切勿在本機上使用任何附件。
- 在使用本機時，應確保一切寬鬆的東西和您的衣物/首飾均遠離本機。
- 切勿讓正在運轉的電器離開您的視線範圍。
- 將滾燙液體倒入本機時，請務必小心，液體可能會因突然冒出的蒸汽而從本機噴出。
- 請勿攪拌滾燙液體（最高攝氏90度）。
- 請勿使用本機攪拌油漆。這是危險操作，可能導致爆炸。
- 請勿將電源線懸掛在桌子或檯面邊緣，或接觸熱的表面。
- 請勿使用伊萊克斯（Electrolux）之外其他製造商製造、或並非由伊萊克斯（Electrolux）及其經銷商出售的附件或零件；因為可能會造成人員傷害。
- 本機僅供室內使用。
- 本機僅供家庭使用。任何不當使用所導致的損壞，伊萊克斯（Electrolux）將不負任何責任。

零配件圖示

- | | |
|--------------|---------------|
| A. 電機頭 (可傾斜) | K. 防滑底腳 |
| B. 調速旋鈕 | L. 電源線 |
| C. 外殼 | M. 打蛋器 |
| D. 傾斜頭鎖定按鈕 | N. 平攪器 |
| E. 前附件接頭 | O. 麵團鉤 |
| F. 前附件接頭解鎖按鈕 | P. 切片/切絲組* |
| G. 後附件接頭蓋 | Q. 絞肉器* |
| H. 附件安裝軸 | R. 果汁壺* |
| I. 不銹鋼攪拌盆 | S. 果汁壺蓋 (帶量杯) |
| J. 攪拌盆固定盤 | |

* 僅限特定型號

第2頁圖

入門

- 1 **首次使用本產品前：去除塑膠、標籤、貼紙或標記等可能黏附在外殼、攪拌盆或附件上的所有包裝材料。**
清潔本產品及附件，詳見“清潔和保養”說明。
- 2 **將本產品放在平坦的表面上。**用一隻手按住傾斜頭鎖定按鈕，用另一隻手使電機機頭向上傾斜。到達指定位置後，它便會鎖定就位。
注意！務必拔下電源線插頭。
- 3 **將速度旋鈕轉至“OFF”。**將**不銹鋼攪拌盆**放到**攪拌盆固定盤上**。順時針旋轉攪拌盆，使其鎖定就位。
警告：除非放好攪拌盆，否則禁止透過打蛋器、平攪器或麵團鉤操作本產品。
- 4 **將相關附件裝在附件軸上：**將附件頂部的槽與附件軸上的銷釘對齊。向上推附件並逆時針旋轉，直至銷釘鎖定就位。如要拆下附件，可順時針移動並脫下。
- 5 **向下傾斜電機機頭：**用一隻手按住傾斜頭鎖定按鈕，用另一隻手使電機機頭向下傾斜。將插頭插入到電源插座中。
注意！手指和手掌遠離活動部件。
- 6 **將速度旋鈕從“OFF”轉到所需的擋位 (1-6)。**混合完成後，立即將速度旋鈕旋轉至“OFF”，然後拔下電源插頭。

第3頁圖片

- 7 **如果拔下電源插頭後速度旋鈕仍處於擋位(1-6)上：**
本產品不會自動啟動。請將速度旋鈕旋轉至“OFF”，然後再旋轉至所需的速度擋位。

其他功能

- 8 **附件接頭：**本產品具有兩個內置的多功能附件接頭，一個位於正面 (A)，一個位於背面 (B)。為安全正確使用，請閱讀並認真遵守有關各個附件的說明。

如何使用絞肉器*

- 9 **將絞肉器固定螺絲 (B) 裝入到絞肉器外殼(A)內。**將刀片 (C) 裝到絞肉器固定螺絲 (B) 一端的方軸上。將絞肉網 (D) (中孔或粗孔) 裝到刀片上。手動擰緊固定螺母 (E)，直至絞肉器固定牢靠。
注意：切勿將固定螺母擰得過緊。
- 10 **按下右方的前附件接頭解鎖按鈕，取下接頭蓋。**透過附件接頭解鎖按鈕，將附件驅動軸裝在前附件接頭座上。絞肉器安裝牢靠後，附件解鎖按鈕會自動卡扣到位。放置盛裝容器於附件下方。
注意：安裝附件前，關閉本產品並拔下電源插頭。

- 11 將食品托盤放在絞肉器外殼上方。**將生肉切成小塊，並放到食物托盤上。插上電源插頭，將速度旋鈕旋轉至所需的速度檔位（建議檔位：3-4）。使用推杆將肉推入進料槽。

注意：切勿將手指或任何其他餐具放入進料槽。

注意：所選的肉不可含有骨骼、肌腱或肉皮。

如何使用切絲/切片器*

- 12 選擇圓柱形切絲器（中等或粗）或切片器。**順時針旋轉附件，將其插入切絲/切片外殼。確保附件已完全插入。

注意：刀片和插片非常鋒利。

- 13 向右按下前附件接頭的解鎖按鈕，取下接頭蓋。**透過附件接頭解鎖按鈕，將附件驅動軸裝載在前附件接頭座上。將切絲/切片裝到附件接頭內。切絲/切片器安裝牢固後，附件接頭解鎖按鈕會自動卡扣到位。將所需容器放在附件下方。**將食物切成小塊。**插上電源插頭，將速度旋鈕旋轉至所需的速度檔位（建議檔位：5）。

- 14 使用推杆向進料槽推送食物。**附件使用完畢後，關閉本產品並拔下電源插頭。透過附件接頭解鎖按鈕裝上前附件接頭蓋。

如何使用果汁壺*

- 15 直接向後拉附件接頭蓋，將其取下。**將果汁壺放到三片橡膠墊圈上。將果汁壺上的箭頭與主體上的箭頭對齊。

注意：安裝任何附件前，關閉本產品並拔下電源插頭。

- 16 順時針旋轉果汁壺，使其鎖定就位。**果汁壺把手正確固定後應朝向機器後方。裝上果汁壺蓋和量杯。將電源插頭插入到電源插座中。調節速度旋鈕至所需的速度（建議速度檔位：6），攪拌至合適的均勻度。

注意：切勿空轉果汁壺。

清潔與保養

- 17 拔下本產品電源插頭。**僅可用手在溫肥皂水中沖洗打蛋器、絞肉器*和切絲/切片器*。

 攪拌盆、平攪器和麵團鉤可採用洗碗機清洗。如果使用洗碗機，僅可將這些部件放在頂架上。

注意！刀片和插片非常鋒利，可造成人身傷害。

 **警告！**切勿將外殼、插頭或電源線浸入水或其他任何液體中。

使用前徹底晾乾各個部件。

- 18 清潔果汁壺*：**

逆時針旋轉果汁壺，將其取下。除去果汁壺蓋，倒出果汁壺內的混合物。加一滴洗碗液和一升溫水。將果汁壺安裝到本產品上。在6檔速度下運行機器半分鐘，然後將水倒出。沖洗果汁壺並晾乾。

注意！刀片和插片非常鋒利，可能引起人身傷害。

- 19 僅可採用軟濕布清潔外殼，然後用布擦乾。**

注意：請勿使用摩擦性清潔劑或菜瓜布清潔本產品表面。

故障排除

故障現象	可能原因	解決方法
在運行過程中馬達變慢。	加入的麵團量可能超過最大容量。	拿出一半，分兩次處理。
	麵團太濕，黏在攪拌盆一側。	多加一些麵粉，1次加1湯匙，直至馬達速度變快。攪拌至攪拌盆內側的麵團清理乾淨。
本產品無法啟動。	本產品未連接電源。	開機前確保本電器的電源插頭已插入座。
	拔下電源插座時本產品速度旋鈕未處“OFF”擋位。	將速度旋鈕旋轉至“OFF”擋位，然後再旋轉至所需的速度擋位。
本電器在使用過程中出現震動/移動。	吸力底腳未正確固定到底面上。	確保吸力底腳潔淨。將機器放在平坦、光滑的表面上。
	在處理體積較重的食物（例如大塊麵團、起士）時，這屬於正常現象。	拿出一半，分兩次處理。

食譜

打蛋器攪拌量和對應的處理時間

食材	數量	單位	時間	速度	
鮮奶油	2.1~6.1	dL	60~80s	5~6	
蛋白	1.2~2.4	dL	至少100s	5~6	

平攪器攪拌量及對應的處理時間（混合較輕的麵團，例如蛋糕麵團）

食譜	食材	數量	單位	時間/速度	方法
海綿蛋糕	麵粉	6.0	dL	200~230s 中等檔位 (3~4檔)	
	奶油	1.5	dL		
	糖	1.7	dL		
	泡打粉	1.0	茶匙		
巧克力蛋糕	麵粉	6.0	dL	300~360s 中等檔位 (2~4檔)	奶油宜軟不宜硬。將軟化的奶油與糖一起攪拌至乳化。逐個打入雞蛋。一邊攪拌，一邊加入酸奶油和香草糖。最後加入到麵粉中和小蘇打一起攪拌。
	雞蛋	3	顆		
	奶油	1.5	dL		
	糖	1.3	dL		
	香草糖	1.5	茶匙		
	酸奶油	0.75	dL		
	牛軋糖原料混合物	75	g		
小蘇打	2.3	茶匙			
奶油蛋糕	麵粉	3.0	dL	200~230s 中檔設置 (2~4檔)	將所有配料放入攪拌盆中，攪拌至適宜狀態。
	奶油	1.5	dL		
	糖	1.7	dL		
	新鮮雞蛋	3	顆		
	發酵粉	1.0	茶匙		

麵團鉤攪拌量及對應的處理時間					
食譜	食材	數量	單位	時間/速度	方法
酵母麵團* (麵包) 最小量	麵粉	6.0	dL	350~380s 低檔設置 (1~2檔)	將所有配料倒入攪拌盆中，揉合至滿意的狀態。
	水	2.0	dL		
	糖	2.4	dL		
	奶油	1.0	湯匙		
	鹽	1.0	茶匙		
酵母麵團* (披薩麵團) 最大量	全麥麵粉	8.0	dL	至少480s 低檔設置 (1~2檔)	奶油宜軟不宜硬。將軟化後的奶油與糖一起攪拌至乳化。逐個打入雞蛋。一邊攪拌，一邊加入酸奶油和香草糖。最後加入到麵粉中和小蘇打一起攪拌。
	水	2.0	dL		
	植物油	0.5	dL		
	新鮮雞蛋	1	顆		
	鹽	1.5	茶匙		
	糖	1.0	茶匙		
	乾酵母	0.5	湯匙		

方法

1. 在容器之中混合一半量酵母及糖和鹽，然後靜置；
2. 在攪拌機的攪拌盆裡放入餘下的酵母，水和油；
3. 該麵團應採用通用平攪器，以最小速度攪拌，直至獲得均勻的混合物；
4. 之後，加入雞蛋及摻入糖和鹽的酵母；
5. 轉速應升高到中速，並逐漸加入麵粉；
6. 當麵粉因平攪拌器的攪動而揚起時，必須更換稠麵團專用的麵團鉤；
7. 倒入所有的麵粉並混合，直至獲得均勻的混合物；
8. 此時需要監測攪拌機的輸入功率，確保其未超過廠商決定的最大值。
9. 當麵團不黏手時，即達到要求。

有鑒於世界各國對綠色環保意識的重視，伊萊克斯依循RoHS「危害性限制物質指令」誠實標示產品化學物質含量，關於本產品的RoHS聲明書，請上伊萊克斯官網-->「支援服務」-->「RoHS聲明書」，依產品類別及型號檢索。
<http://www.electrolux.com.tw/Support/Customer-Care/>



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