

## Love Your Day 伊萊克斯抬頭式廚師機 Kitchen Machine



# 北歐生活美 Nordic Style

#### 第一隱藏式接口 First Interface

可接合切絲切片套裝及絞肉器。

Can be jointed shredder or grinder.

## 靈活設計 Simple Design

抬頭式按鍵方便取出不銹鋼攪拌碗以及 裝上配件,並設橡膠吸盤及內建電源線 收納空間。

Conveniences to remove or install the stainless-steel mixing bowl and accessories. Also, it has suction cups and built-in wire storage space.



#### 強大實力 Powerful Functions

800W 強勁馬力、6 段變速設置及瞬速功能輕鬆 均勻地攪拌材料,達致良好的攪拌效果。

Extra-powerful motor (800 watts), 6-speed shifting setting and pulse function can easily to mix the ingredients, good mixing results are achieved.

#### 第二隱藏式接口 Second Interface

可接合攪拌機配件。 Can be jointed blender.

#### 大容量攪拌碗 Large Mixing Capacity

4公升不銹鋼攪拌碗,可一次攪拌所有食材。另設防 潑濺透明罩及投料口方便於攪拌過程中投入食材。

4L stainless steel mixing bowl can ideal to mix all ingredients at the same time. And the splash cover with special lip design make food preparation more convenient.

#### 安全可靠 Safe and Convenient

不含環境賀爾蒙雙酚 A 及所有配件皆可使用洗碗碟機清洗。

BPA free and all accessories are dishwasher safe.



## 可選購配件 Additional Accessories



#### 切絲切片套裝 Shred Slicer (SMM01)

一共3片不銹鋼刀片,包括切片、 切絲(粗)及切絲(幼)。

Shred Slicer with 3 stainless steel discs: a reversible cutting and reversible shredding.





示 範 影 片 Demo video

## 已附配件 Basic Included

示範影片 Demovideo





## 麵糰鈎 Dough Hook

適用於打麵糰等點心,能快速成糰並不會黏在鈎上。
For dough and other mixture, makes it easily beat and will not stick on the hook.



槳型攪拌器 Flat Beater

適用於忌廉打發及餅乾麵糰等製作。 For cream, pantry, dough and so on.



#### 球型攪拌器 Wire Whip

適用於打發蛋白、全蛋及鮮忌廉,能打發至最佳輕盈完美效果。
For egg whites, delicate and airy cream, perfect beating results are achieved.



#### 絞肉器 Meat Grinder (MGM01)

一共2片不銹鋼刀片,包括絞肉 (粗/幼)。

Meat Grinder with 2 stainless steel discs, quick and easy mincing of raw and cooked meat or fish.



示 範 影 片 Demo video

#### HK\$580



#### 1.5 公升果汁壺身 1.5L Juicer (PJM01)

可製作果汁、濃湯及沙冰等。

For mixing juice, soup, crushing ice cubes and so on.

HK\$380



示 範 影 片 Demo video

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#### 伊萊克斯抬頭式廚師機 **Electrolux Kitchen Machine**

型號 Model	EKM3407R
功率 (瓦) Power (W)	800
重量(公斤) Weight (kg)	5.3
外殼物料 Housing Material	塑膠 Plastics
外殼顏色 Housing Colour	古典紅 Classic Red
攪拌碗物料 Bowl Material	不銹鋼 Stainless Steel
攪拌碗容量 ( 公升 ) Bowl Capacity (Liter)	4
蛋糕混合材料上限 (公斤) Max. Dough Capacity (kg)	1.2
麵糰 ( 發酵後 ) 容量上限 ( 公斤 ) Max. Dough Capacity (Yeast dough)(kg)	0.8
內部電線收納空間 Built-in Wire Storage	•
橡膠吸盤 Suction Cups	•
速度選擇 Speed Options	6段+瞬速 6-speed + Pulse
已附配件 Basic Included	4公升 大容量不銹鋼攪拌碗 4L Stainless Steel Bowl
	球型攪拌器 Wire Whip
	獎型攪拌器 Flat Beater
	防潑濺透明罩及投料口 Splash Cover
可選購配件 Additional Accesssories	切絲切片套裝 Shred Slicer
	絞肉器 Meat Grinder
	1.5 公升果汁壺身 1.5L Juicer
產品尺寸 (毫米 ) Product Dimension (mm)	380(長)×250(闊)×330(高) 380(L)×250(W)×330(H)

## 全蛋海棉蛋糕 **Genoise Cake**

#### 食材 Ingredients:

雞蛋 Eggs: 3隻 pcs 砂糖 Sugar: 70 克 g 牛奶 Milk: 30 毫升 ml 低筋麵粉 Cake Flour: 60 克 g 香草精 Vanilla:1 小匙 Tbsp

鮮忌廉 Cream: 400 克 g 砂糖 Sugar: 40 克 g



#### 作法 Procedure:

- 1) 將焗爐預熱至 170°C (338°F)。於圓形焗盤表面蓋上烘焙紙。 Preheat the oven to 170°C (338°F). Place circle baking pans with parchment paper.
- 2) 將廚師機 (球型攪拌器) 調至中速,將雞蛋放入攪拌碗中打發至起泡後, 加入砂糖以高速攪拌至均匀。

Using kitchen machine (Wire whip), add eggs in the mixing bowl at medium-speed, until foamy, then add sugar and beat at high speed until just combined.

- 3) 慢慢加入香草精,再以低速將混合物打發至軟滑狀。 Add vanilla in mixing bowl; mix until smooth at low-speed.
- 4) 加入低筋麵粉,用漿型攪拌器攪拌至均勻。 Using Flat beater, add the cake flour and stir to combine.
- 5) 一邊繼續攪拌麵糊,一邊加入微溫的牛奶和忌廉攪拌至均勻。 While the mixer is running, gradually add the warm milk and cream, beat and mix well.
- 6) 將麵糊均勻地倒入圓型焗盤中。
  - Pour the batter evenly into circle baking pan.
- 7) 將焗盤放在焗爐的中層, 焗 20 至 25 分鐘或呈金黃色。 Place the pan in the middle level of the oven for 20 to 25 minutes or until its lightly brown.
- 8) 從焗爐取出並冷卻 10-20 分鐘。 Remove from the oven and cool for 10-20 minutes.
- 9) 讓蛋糕慢慢冷卻,再將其在焗盤中取出待完全冷卻後再食用。 Finally, remove from the pan and cool completely before serving.

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