



Electrolux *Assistant*
the versatile
kitchen machine



ELECTROLUX

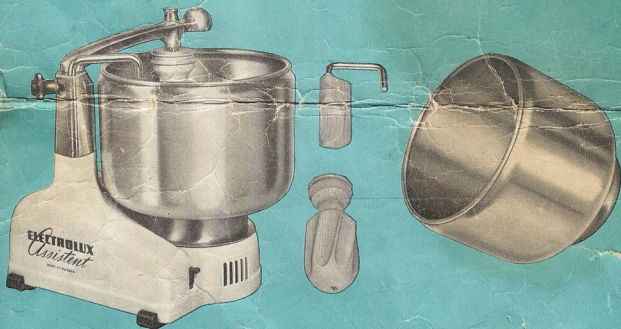
people
in
the
country
and
the
city
all
need
it

Accessories

BOWL, ROLLER and BOWL KNIFE

*for six different
food preparing jobs*

- 1 Kneading**
- 2 Whipping**
- 3 Mixing**
- 4 Mashing**
- 5 Stirring**
- 6 Potato washing**



ELECTROLUX

Assistant

bowl
bowl knife
roller

How to do it



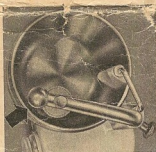
Lift the bowl and revolve it until it drops into its correct position. The support ring of the bowl serves as handle as well as base.



Guide the spring arm towards the centre of the bowl and press the journal pin into the roller. To change position of the roller, guide arm towards the centre of the bowl and slacken the screw.



Mount the bowl knife like this. For certain jobs like creaming butter do not insert knife until texture is smooth.



The roller is adjustable for different positions according to the quantity to be prepared. The roller should be locked as near to the rim of the bowl as possible without allowing the mixture to pile up in front of the roller. The speed automatically adapts itself to the consistence of the mixture in the bowl. N. B.—For stirring berries and washing potatoes, do not use the roller.



Scraper

The handy little scraper will help you to empty the bowl and clean the roller and the bowl knife. After emptying the bowl, place the scraper towards the inside of the bowl, start the machine and move the scraper towards the bottom, thus to collect the remnants in the middle at the bottom of the bowl.

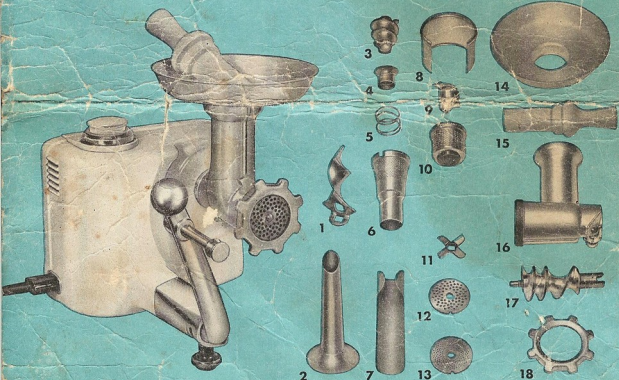


Accessories

MINCER

*with accessories
for four different
food preparing jobs*

- 1 Mincing
- 2 Straining
- 3 Grating
- 4 Sausage making

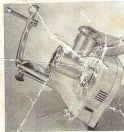


ELECTROLUX

Assistant®

1. Sausage feed screw
2. Sausage tube
3. Strainer feed screw
4. Strainer valve
5. Strainer spring
6. Strainer shell
7. Extension spout
8. Spatter shield
9. Grater feed screw
10. Grater shell
11. Mincer knife
12. Perforated mincer disc, large holes
13. Perforated mincer disc, small holes
14. Topper
15. Feed plunger
16. Mincer body
17. Mincer feed screw
18. Clamping ring

it



Most parts have notches and pegs to facilitate assembly.

Tilt the motor stand to bring the mincer into working position.

To attach hopper, turn it to the right. To remove, turn it to the left.

Always use the spatter shield when grating and straining.

Mincing



Straining



Grating



Sausage Making



N.B.—Attach mincer knife, cutting edge upwards, i.e. the plane surface against the perforated disc.

When making sausages, always keep mincer filled with meat to avoid air being folded in.



Easier

The Assistant makes child's play of the most tedious jobs in food preparation. It does the whole job ... you have only to feed it with the ingredients, whilst it works for you.



More appetizing

Food prepared with the Assistant is tastier. It 'works' the ingredients more thoroughly than is possible by hand methods. This means dishes that have more flavour ... and better preservation of nutritive values.



Faster

The Assistant works fast. It will save you lots of time that can be devoted to a more artistic preparation of the meal ... or other jobs.



Cheaper

The Assistant soon pays for itself. With it you can utilise the ingredients to the last particle and in a hundred different ways. Inexpensive but appetizing meals, which you would have hesitated to prepare by hand, soon become every-day affairs.

