

## Informacije o proizvodu (EN)

GORENJE multipraktik MMC1000CA

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Tehnoteka je online destinacija za upoređivanje cena i karakteristika bele tehnike, potrošačke elektronike i IT uređaja kod trgovinskih lanaca i internet prodavnica u Srbiji. Naša stranica vam omogućava da istražite najnovije informacije, detaljne karakteristike i konkurentne cene proizvoda.

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**ENDLESS  
KITCHEN FUN**  
SIMPLY MAGIC

**MASTERY SERIES™  
KITCHEN MACHINES**

[gorenje.com](http://gorenje.com)





# Let's discover the magic of *simplicity.*

Imagine a world where cooking is effortless, creative and fun. These incredible machines have been designed to simplify your cooking routine and allow you to prepare even the most complex dishes with ease and precision.

Our **Mastery Series** kitchen machines are equipped with a range of versatile accessories that eliminate the need for multiple small appliances such as blenders, choppers, juicers and meat grinders.

From a comprehensive guide to buying the perfect kitchen machines to expert recommendations, we'll show you how to reveal the beauty of simplicity in your kitchen.



## WANT TO IMPROVE YOUR COOKING EFFICIENCY AND SKILLS?

### YOU'LL LOVE GORENJE'S MASTERY SERIES OF KITCHEN MACHINES!

Designed for discerning chefs, our kitchen machines offer precision and innovation for exceptional culinary results.

You'll receive a flood of compliments when you demonstrate your passion, skill and the potential of the kitchen machine with your masterful dishes.

Join a league of top chefs who have entrusted the Gorenje Mastery Series with the task of realizing their culinary visions.

Let's go on this delicious journey together!

# MEET THE MASTERY SERIES™ MODELS



**MMC800CW**  
Series G200

## Dough Partner

Compact & Efficient

Model specialized for kneading dough, with 3 attachments for mixing, whisking, or kneading.



**MMC1000CA**  
Series G400

## Command Center

Fun & Multifunctional

Model with meat attachments and a blender that enables the preparation of perfect sauces.



**MMC1000SCB**  
Series G600

## Texture Architect

Fun & Multifunctional

Model, similar to the previous one with additional built-in scales for precise measurement of ingredients.



**MMC1500SCX**  
Series G800

## Kitchen Domination

Professional

Model equipped with 3 attachments, integrated scale, a meat grinder, a blender and a food processor. Ideal for demanding and professional use.



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**MMC800CW**

Series G200

## Dough Partner

Forget tired arms and enjoy effortless baking. This lightweight and compact powerhouse kneads bread dough like a pro, but its talents don't stop there. It's a multitasking master. Whip up perfect doughs while you prepare other ingredients. This leaves your hands free to focus on the creative side of baking.



# Pavlova Cake

## INGREDIENTS

4 egg whites  
1 cup sugar  
1 teaspoon vinegar  
1 teaspoon vanilla extract  
1 teaspoon cornstarch  
Fresh strawberries and mint

## INSTRUCTIONS:

Preheat the oven to 120°C and line a baking sheet with parchment paper. Using the whisk attachment, whisk the egg whites on high speed (5-7) until soft peaks form. Gradually add the sugar, one tablespoon at a time, while continuing to whisk until the mixture is glossy and stiff peaks form. Gently fold in the vinegar, vanilla extract, and cornstarch.

Shape the mixture into a circle on the prepared baking sheet, with slightly raised edges. Bake for about 1 hour, until the pavlova is crispy on the outside but still soft inside. Allow to cool completely in the oven with the door slightly open. Serve with whipped cream and fresh fruit on top.



Whisk  
Attachment



For 8  
Servings



High  
Speed 5-7



# Pizza Dough

## INGREDIENTS

- 2 1/4 teaspoons active dry yeast
- 1 1/2 cups warm water (about 45°C)
- 3 1/2 to 4 cups all-purpose flour
- 2 tablespoons olive oil
- 1 teaspoon sugar
- 1 teaspoon salt

## INSTRUCTIONS:

Dissolve the yeast and sugar in warm water in a bowl. Let it stand for about 5 minutes, until it becomes foamy. Using the dough hook attachment, mix the yeast mixture with olive oil, flour, and salt on low to medium speed (1-3) until a dough forms. Knead the dough on medium speed for about 5-7 minutes, until it is smooth and elastic.

Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for about 1-2 hours, until it doubles in size. Punch down the dough and shape it into pizza crusts. Add your favorite toppings and bake in a preheated oven at 220°C for about 15-20 minutes, until the crust is golden brown and the cheese is bubbly.



Dough  
Hook



4 Pizzas



Low-Med  
Speed (1-3)

# Kaiserschmarrn (Emperor's Pancake)

## INGREDIENTS:

4 eggs, separated  
1 cup milk  
1 cup all-purpose flour  
2 tablespoons sugar  
1/4 teaspoon salt  
1/4 cup raisins (optional)  
2 tablespoons butter  
Powdered sugar, for dusting  
Apple sauce or plum compote, for serving

## INSTRUCTIONS:

In a bowl, whisk egg yolks and sugar until frothy. Gradually add milk and flour, mixing until smooth. Using the whisk attachment, beat egg whites and salt on medium speed (3-5) until stiff peaks form. Gently fold the beaten egg whites into the egg yolk mixture.

Heat butter in a large skillet over medium heat. Pour in the batter and sprinkle raisins on top, if using. Cook until the bottom is golden brown, then flip and cook until the other side is browned. Break the pancake into pieces using a spatula. Dust with powdered sugar and serve with apple sauce or plum compote.



Whisk,  
Mixing  
Beater



For 4  
Servings



Medium  
Speed (3-5)





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**MMC1000CA**

Series G400

## Command Center

Craving restaurant-style sauces and perfect minced meat at home?

Then the sauce guru - is just the thing for you! This culinary powerhouse has a powerful 1000 watt motor that can handle even the toughest tasks. Create silky-smooth sauces, refreshing smoothies juicy burgers, spicy sausages or exotic kubbe with ease.



# Creamy Tomato Soup

## INGREDIENTS

1 kg ripe tomatoes, chopped  
1 medium onion, chopped  
2 cloves garlic, chopped  
2 cups vegetable broth  
2 tablespoons olive oil  
1 tablespoon tomato paste  
1 teaspoon sugar (optional)  
Salt and pepper to taste  
Fresh basil leaves for garnish

## INSTRUCTIONS:

Heat olive oil in a large pot over medium heat. Add chopped onion and garlic and cook until softened and golden brown. Add chopped tomatoes and tomato paste. Cook over medium heat for about 10 minutes until tomatoes are soft. Add vegetable broth and sugar (if using). Simmer for another 10 minutes.

Transfer the mixture to the blender and blend on high speed (5-7) until smooth. Strain the soup through a fine sieve to remove skins and seeds (optional). Return the soup to the pot and season with salt and pepper to taste. Heat gently if needed. Serve hot, garnished with fresh basil leaves.



Blender



For 4  
Servings



Low-Med  
Speed (1-3)



# Homemade Meatballs

## INGREDIENTS

500 g ground meat (beef or a mix of beef and pork)  
1 onion, finely chopped  
2 garlic cloves, minced  
1 egg  
1/2 cup breadcrumbs  
1/4 cup milk  
1 tablespoon chopped parsley  
Salt and pepper to taste

## INSTRUCTIONS:

**Meat Grinding:** Use the meat grinder to grind the meat.

**Mixing:** In the bowl of the kitchen machine, mix the ground meat, finely chopped onion, minced garlic, egg, breadcrumbs, milk, parsley, salt, and pepper.

Use the dough hook and mix at low to medium speed (1-3).  
Shape the mixture into meatballs and bake in the oven at 200°C for about 20 minutes, until golden brown and cooked through.



Meat Grinder  
Dough Hook



For 4  
Servings



Low-Med  
Speed (1-3)

# Green Smoothie

## INGREDIENTS

- 2 ripe bananas, peeled and sliced
- 1 cup fresh spinach leaves
- 1/2 cup frozen pineapple chunks
- 1/2 cup Greek yogurt
- 1 cup almond milk
- 1 tablespoon chia seeds (optional)
- 1 teaspoon honey or maple syrup (optional)

## INSTRUCTIONS:

Blend on high speed (5-7) until smooth and creamy.  
Serve immediately.



Blender



For 2  
Servings



High  
Speed (5-7)





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**MMC1000SCB**

Series G600

## Texture Architect

This elegant black machine has a suite of features for making culinary delights. Smoothly blends ingredients ensuring even mixing.

Set it and forget it! With a 5kg built-in scale, digital 12 speed settings and automatic timer, you can multitask for up to 30 minutes while the machine does its work.

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1-2  
1-MAX  
1-MAX

DESIGNED  
IN EU

# Whole Wheat Bread

## INGREDIENTS

500 g whole wheat flour  
350 ml warm water (about 45°C)  
2 1/4 teaspoons active dry yeast  
1 tablespoon honey  
2 tablespoons olive oil  
1 teaspoon salt

## INSTRUCTIONS:

Dissolve the yeast and honey in warm water in a bowl. Let it stand for about 5 minutes, until it becomes foamy. Using the dough hook attachment, mix the yeast mixture with whole wheat flour, olive oil, and salt on low to medium speed (1-3) until a dough forms. Knead the dough on medium speed for about 8-10 minutes, until it is smooth and elastic.

Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for about 1-2 hours, until it doubles in size. Punch down the dough, shape it into a loaf, and place it in an oiled loaf pan. Let it rise again for 30-60 minutes, until it doubles in size. Bake in a preheated oven at 180°C for about 30-35 minutes, until the loaf is golden brown and sounds hollow when tapped.



Dough Hook  
Kitchen Scale



1 Loaf



Low - Med  
Speed (1-3)

# Greek Yogurt Parfait

## INGREDIENTS

500 g Greek yogurt  
2 tablespoons honey  
1 teaspoon vanilla extract  
1 cup granola  
1 cup mixed berries (such as strawberries, blueberries, and raspberries)

## INSTRUCTIONS:

In the bowl of the kitchen machine, combine Greek yogurt, honey, and vanilla extract. Using the mixing beater, mix on medium speed (3-5) until well combined and smooth.

In serving glasses, layer the Greek yogurt mixture, granola, and mixed berries. Repeat the layers and finish with a few berries on top. Serve immediately or refrigerate until ready to serve.



Mixing Beater  
Kitchen Scale



For 2  
Servings



Medium  
Speed (3-5)

# Basil Pesto

## INGREDIENTS

2 cups fresh basil leaves, packed  
1/2 cup freshly grated Parmesan cheese  
1/2 cup extra virgin olive oil  
1/3 cup pine nuts  
3 garlic cloves, minced  
Salt and freshly ground black pepper to taste

## INSTRUCTIONS:

In the blender, combine basil leaves, pine nuts, and garlic. Blend on high speed (5-7) until finely chopped. Add Parmesan cheese and pulse a few times more. With the blender running on high speed, slowly add olive oil in a steady stream.

This helps to emulsify and keep the olive oil from separating. Stop to scrape down the sides of the blender with a rubber spatula as needed. Add salt and freshly ground black pepper to taste.



Blender



For 2  
Servings



High  
Speed (5-7)



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**MMC1500SCX**

Series G800

## Kitchen Domination

MMC1500SCX is synonymous with power, versatility, and elegance, making it a top choice. With 1500 watts of power, 5kg built-in scale and 12 speed settings, it delivers exceptional results. Combining food processing, meat grinding, vegetable slicing, and smoothie blending, it is stylish and easy to maintain. Perfect for those seeking professional results.



# Vegetable Ratatouille

## INGREDIENTS

1 eggplant, thinly sliced  
1 zucchini, thinly sliced  
1 yellow squash, thinly sliced  
1 red bell pepper, thinly sliced  
1 yellow bell pepper, thinly sliced  
4 ripe tomatoes, thinly sliced  
2 tablespoons olive oil  
1 medium onion, chopped  
2 cloves garlic, minced  
1 can (400 g) crushed tomatoes  
Salt and pepper to taste  
Fresh thyme and basil for garnish

## INSTRUCTIONS:

Preheat the oven to 180°C (350°F). Using the food processor, slice the eggplant, zucchini, yellow squash, bell peppers, and tomatoes. In a large ovenproof skillet, heat olive oil over medium heat. Add chopped onion and garlic and cook until softened. Add the crushed tomatoes, salt, and pepper to the skillet. Stir to combine.

Arrange the sliced vegetables in alternating layers on top of the tomato sauce in the skillet. Drizzle with olive oil and season with salt and pepper. Cover the skillet with foil and bake for 30 minutes. Remove the foil and bake for an additional 15-20 minutes, until the vegetables are tender. Garnish with fresh thyme and basil before serving.



Food  
Processor,  
Beater, Scale



For 4  
Servings



Medium  
Speed (3-5)



# Carrot Cake

## INGREDIENTS

2 cups grated carrots  
1 1/2 cups all-purpose flour  
1 cup sugar  
1/2 cup vegetable oil  
2 eggs  
1 teaspoon baking powder  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
1/4 teaspoon ground nutmeg  
1/2 cup chopped walnuts (optional)

## INSTRUCTIONS:

Preheat the oven to 175°C and grease a cake pan. Use the food processor to grate the carrots. In the bowl of the kitchen machine, mix the flour, sugar, baking powder, cinnamon, salt, and nutmeg with the mixing beater on low to medium speed (1-3). Add the grated carrots, vegetable oil, and eggs. Mix until the ingredients are well combined.

Stir in the chopped walnuts, if using. Pour the batter into the prepared cake pan and bake for about 30-35 minutes, until a toothpick inserted into the center comes out clean. Allow the cake to cool before serving.



Food  
Processor  
Mixing Beater



For 8  
Servings



Low - Med  
Speed (1-3)



# Almond Milk

## INGREDIENTS

1 cup raw almonds, soaked overnight  
4 cups water  
1 teaspoon vanilla extract  
1 tablespoon honey or maple syrup (optional)  
Pinch of salt

## INSTRUCTIONS:

Drain and rinse the soaked almonds. Place almonds, water, vanilla extract, honey or maple syrup (if using), and a pinch of salt in the blender. Blend on high speed (5-7) until smooth. Strain the mixture through a nut milk bag or fine mesh strainer into a bowl, squeezing out as much liquid as possible. Store the almond milk in the refrigerator for up to 4 days.



Blender



Serving 4  
Cups



High  
Speed (5-7)



# A LOOK AT GORENJE KITCHEN MACHINES' VERSATILITY

Gorenje kitchen machines are more than just mixers or blenders; they are culinary powerhouses ready to be launched in your kitchen. We've organized their functions so you can easily explore the potential of these appliances.





## Mixing & Beating

Perfect Mixing & Beating



Simple and precise mixing and beating are perfect for preparing light whipped cream, smooth creams, and perfectly mixed batters.



## Kneading

For Preparing all Kinds of Dough



Fast and consistent kneading is ideal for making dough for a variety of baked goods and guarantees consistently delicious results every time.



## In-Process Additions

Effortless Ingredient Addition



The ability to add ingredients while blending makes for a seamless cooking process and ensures your recipes turn out perfectly every time.



## Multi-Speed Settings

Speed Options for Every Task



The kitchen machine offers multiple speed settings to adapt perfectly to any recipe. For different culinary tasks, different speeds are ideal for kneading, mixing, stirring, and whipping.



## 6 Speeds & Pulse

Versatile Speed Control



The 6 speed settings and pulse function offer versatile control, allowing you to adjust the stirring speed to the exact requirements of your recipe.



## Digital 12-Speed Setting

Adjusting Perfectly to the Recipe



With 12 speed settings, the Digital Control ensures optimum results in baking and cooking. To perfectly meet your recipe's requirements, choose from twelve speeds.



## Metal Gear System

Heavy-Duty Performance



Designed to provide high durability and a long motor life, metal gears ensure reliable performance even for the toughest tasks of mixing, kneading, and whipping.



## Built-In Scale

Precise Ingredients Weighing



The built-in scale can weigh up to 5 kg and is designed to be precise when weighing ingredients directly in the bowl or on the machine.



## Planetary Mixing

Unique Mixing Head Movement



The Planetary Mixer ensures mixing of the ingredients through a unique movement of the mixing head, which rotates around its axis and orbits around the bowl.



## Soft Start

For Better Batter Structure



The Soft Start feature ensures a smooth and gradual increase in mixing speed, preventing splattering and ensuring a consistent batter or dough texture.



## Pop-Up Head

Simple Accessibility



The pop-up head feature allows easy access to the mixing bowl and attachments, making it simple to add ingredients or switch tools.



## Dishwasher Safe Parts

Easy Cleaning



Dishwasher-safe parts make cleanup simple and convenient, ensuring that your kitchen stays tidy with minimal effort.



## Three Large Hooks

For All Pre-Baking Procedures



Three large hooks are designed for all the essential pre-baking procedures, like mixing, kneading, and whipping. Each hook is optimized for specific tasks.



## Versatile Bowl Sizes

For Every Need



Gorenje's Mastery kitchen machines come with three bowl sizes - 5 L, 6 L and 7 L - to cover all your cooking and baking needs.



## Anti-Splash Cover

Smooth Mixing Without Mess



The transparent anti-splash cover ensures that your kitchen stays clean while you mix, beat, or knead, providing a clear view of the process without a mess.



## 1.5 L Glass Blender

Powerful Blending



The 1.5 L glass blender offers powerful blending capabilities for a variety of ingredients, making it ideal for smoothies, shakes, and more..



## Meat Grinder

With Sausage and Kubbe Kit



The meat grinder with sausage and kubbe kit provides the necessary tools for versatile meat preparation such as homemade sausages and kubbe.



## Food Processor

Speed Up Cooking Tasks



The Food Processor was developed to speed up tedious cooking tasks and increase efficiency in the kitchen. It contains various attachments.

Series G200  
**MMC800CW**



Mixing Beater  
Dough Hook  
Whisk

Series G400  
**MMC1000CA**



Mixing Beater  
Dough Hook  
Whisk

Series G600  
**MMC1000SCB**



Mixing Beater  
Dough Hook  
Whisk

Series G800  
**MMC1500SCX**



Mixing Beater  
Dough Hook  
Whisk



Blender



Blender



Blender



Meat Grinding Set



Meat Grinding Set



Meat Grinding Set

## Overview of Powerful Accessories **MASTERY SERIES™**

All kitchen machines from the Mastery Series are equipped with powerful accessories for versatile use.



Food Processor + Discs

# Comparative table of the **MASTERY SERIES™** models

To make it easier for you to choose the right **MASTERY SERIES™** kitchen machine model, we have created a comparison table that clearly shows the most important differences between the models. Each model offers specific features and attachments tailored to the different needs and requirements of chefs, from beginners to professionals.



TECHNICAL SPECIFICATION	MMC800CW	MMC1000CA	MMC1000SCB	MMC1500SCX
Motor Power	800 W	1000 W	1000 W	1500 W
Housing Material	Plastic	Plastic	Plastic	Diecast
Bowl Capacity	5 L	6 L	6 L	7 L
Number of Speed Levels	6	6	12	12
ADDITIONAL FEATURES				
Splash Guard	Yes	Yes	Yes	Yes
Integrated Scale	/	/	Yes	Yes
Timer	/	/	Yes	Yes
Digital 12 Speed Setting	/	/	Yes	Yes
Soft Start	Yes	Yes	Yes	Yes
Three Large Hooks	Yes	Yes	Yes	Yes
Versatile Bowl Sizes	/	/	/	/
Anti Splash Cover	Yes	Yes	Yes	Yes
1.5 l Glass Blender	/	Yes	Yes	Yes
Meat Grinder	/	Yes	Yes	Yes
Food Processor	/	/	/	Yes
Metal Gear System	/	/	Yes	Yes
Built-in Scale	/	/	Yes	Yes
Planetary Mixing	Yes	Yes	Yes	Yes
DESIGN	White	Anthracite	Black	Silver

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Za najnovije informacije o ceni, dostupnim akcijama i tehničkim karakteristikama proizvoda koji se pominje u ovom dokumentu, molimo posetite našu stranicu klikom na sledeći link:

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