

## Hand Blender & Mixer Set User Manual



### PARTS:

1. Main Motor Unit
2. Speed Control Knob
3. Low Speed
4. High Speed
5. Detachable Blending Stick
6. Silicone Pan Protector
7. Whisk & Frother Unit
8. Milk Frother
9. Whisk
10. Chopper Coupling Unit
11. 860ml Chopper Bowl
12. Cover
13. 600ml Beaker
14. Hook Unit
15. Beaters
16. Kneading Hooks

### ⚠ WARNINGS!

Read this manual carefully before operating this unit. 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 under supervision or instruction, given by a person responsible for their safety. Do not allow children to use the appliance without supervision.



Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.

When replacing old appliances with new ones, the retailer is legally obligated to take back your old appliance for disposals at least free of charge.

### IMPORTANT CAUTION

Check each accessory carefully before using this unit.

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 use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

Before using this unit, check the mains power voltage corresponds to the voltage shown on the marking plate.

Always disconnect the blender from the supply if it is left unattended and before assembling, disassembling or cleaning

Do not allow children to use the blender without supervision

Do not switch the appliance on if it appears to be faulty in any way.

For repairs, accessories or power cord replacement, contact your dealer or an authorized Service Center.

It is not allowed to immerse the base in water for cleaning and it is forbidden to start the unit or press the control button by wet hands.

The water temperature should not be over 60 °C when cleaning the unit.

Do not run this unit long-time, otherwise the inner parts will be damaged.

When the motor is running, do not insert your finger or other objects into the machine and container.

If the supply cord is damaged, it must be replaced by the manufacturer. Its service agent or similarly qualified persons if order to avoid a hazard.

Only use this appliance and the provided accessories. Use the appliance for its intended purposes only. Do not use the appliance and the accessories for other purpose than described in this user instruction manual.

Care shall be taken when handling the sharp cutting blades, emptying the container and during cleaning. Do not try to use the cutting blade or accessory other than the correct purpose to prevent dangers. Misuse or assemble the cutting blade or accessory will cause dangers.

## CLEANING AND MAINTENANCE

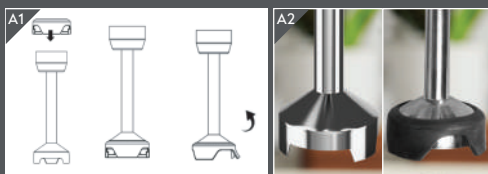
Before cleaning, unplug the appliance and detach the accessories. The Main Motor Unit, Whisk & Frother Unit, Hook Unit & Whisk Coupling Unit are WIPE CLEAN ONLY and should not be immersed in water. Other accessories are dishwasher safe.

## OPERATION GUIDE

### Attaching the Pan Protector

This pan protector is intended for protecting your pots & pans and other containers from scratching. Carefully attach the protector from the top end of the blending stick and push down firmly on to the base part where the blade is. (Figs. A1-2)

**!** *WARNING: Be careful of the edge of stainless steel blades when putting on or removing the cover.*



### Using the Blender

Attach the blending stick to the main motor unit and lock it by turning it clockwise (Fig. B1). Insert the plug into a wall socket and submerge the blending arm into the liquid, ensuring that no liquid comes into contact with the motor unit. We recommend starting off with the low speed setting and increasing when necessary. When using the low speed button, you can adjust the speed by rotating the control knob on top of the motor unit (Fig. B2). Press and hold the high speed button to activate maximum blade speed. Release the power button to stop the blender and always unplug immediately after use.

The blending arm is perfect for blending sauces, soups, baby food, dips, milkshakes etc.

**!** *IMPORTANT: Do not hold the Power button for more than 50 seconds at a time.*



### Using the Whisk

Click the whisk in to the Whisk & Frother Unit then attach to the main motor unit. Lock it by turning it clockwise (Fig. C). Insert the plug into a wall socket and submerge the whisk into the mixture, ensuring that no liquid comes into contact with the motor unit.

The whisk is perfect for whipping cream, beating eggs, mixing sponges and dessert mixtures.



### Using the Frother

Click the frother in to the Whisk & Frother Unit then attach to the main motor unit. Lock it by turning it clockwise (Fig. D). Insert the plug into a wall socket and submerge the frother into the liquid, ensuring that no liquid comes into contact with the motor unit.

The frother is perfect for frothing all types of milk, helping to create the perfect hot chocolate or coffee.



### Using the Chopper

Carefully place the blade into the chopper bowl and then add all your ingredients, ensuring all pieces are no larger than 2cm. Securely attach the lid to the bowl and then attach the main motor unit on top. Lock it by turning it clockwise. (Fig. E). Insert the plug into a wall socket. Holding the chopper bowl down securely with one hand, select the low or high speed button to blend.

The chopper is perfect for any type of food such as meat, onions, herbs, garlic, vegetables, nuts etc. DO NOT chop extremely hard foods such as ice cubes, nutmeg, coffee beans, grains etc. Max capacity 500g.



### Using the Beaters & Kneading Hooks

Click either the beater or kneading hooks to the hook unit then attach to the main motor unit. Lock it by turning it clockwise. (Fig. F). Insert the plug into a wall socket and submerge the beaters/hooks into the mixture, ensuring that no liquid comes into contact with the motor unit.

The beaters are perfect for whipping cream, beating eggs, mixing sponges and dessert mixtures whilst the hooks are ideal for kneading doughs.

