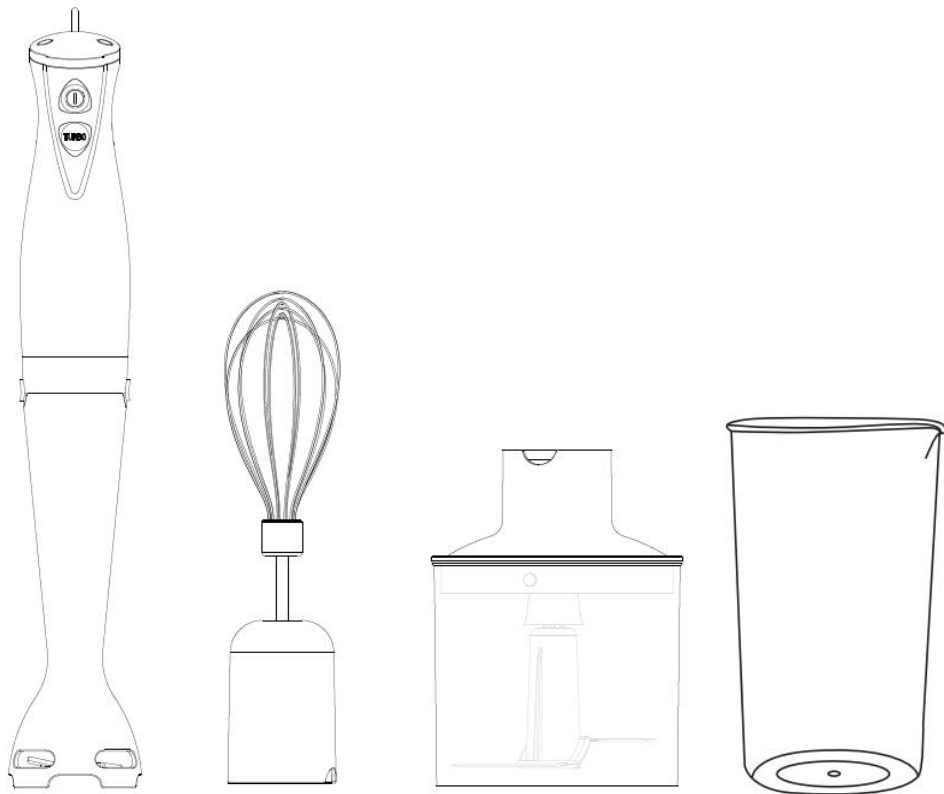





INSTRUCTION MANUAL

4 IN 1 HAND BLENDER SET

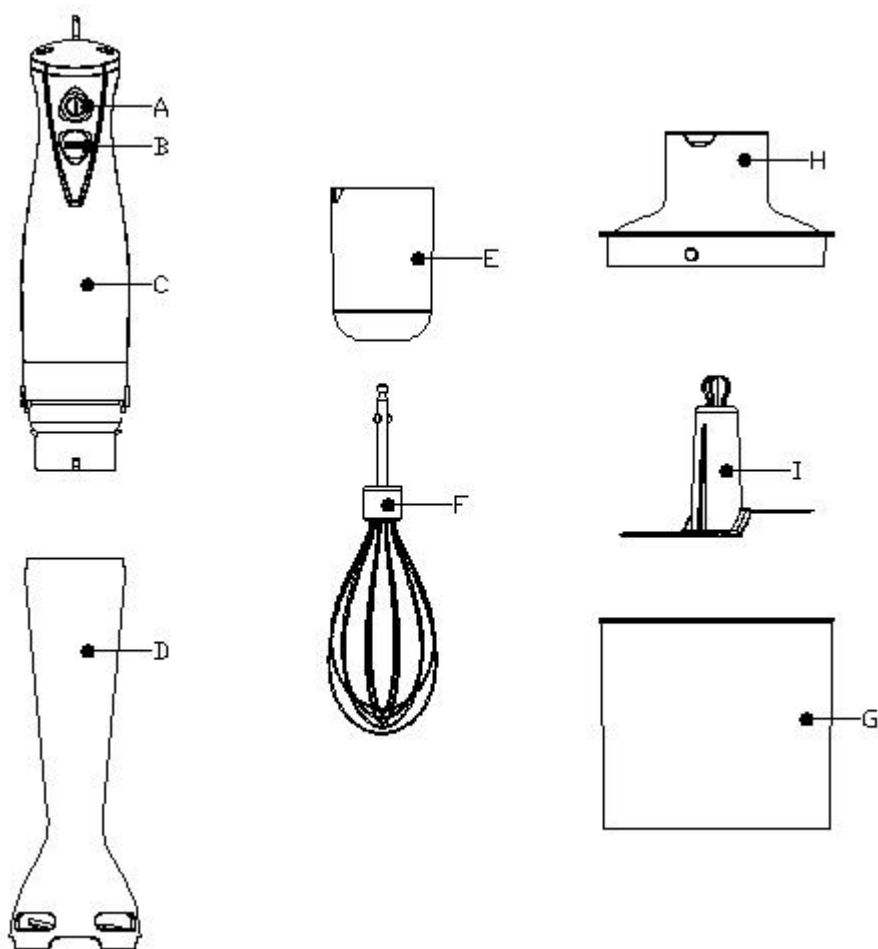


Read these instructions for use carefully before you use the appliance and save them for future reference.

Technology parameter

Rated Voltage	220V~240V	Rotation speed	$\cong 15000\text{R/M}$
Rated Frequency	50-60Hz	Insulation	
Rated continuous working time	$\cong 30\text{S}$	Rated intermission time	$\cong 1\text{ min}$

- A. Normal speed button
- B. Turbo speed button
- C. Motor unit
- D. Blending stick
- E. Whisk Gear Box
- F. Whisk
- G. Bowl
- H. Chopping coupling unit
- I. Chopping blade



Warning

- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.

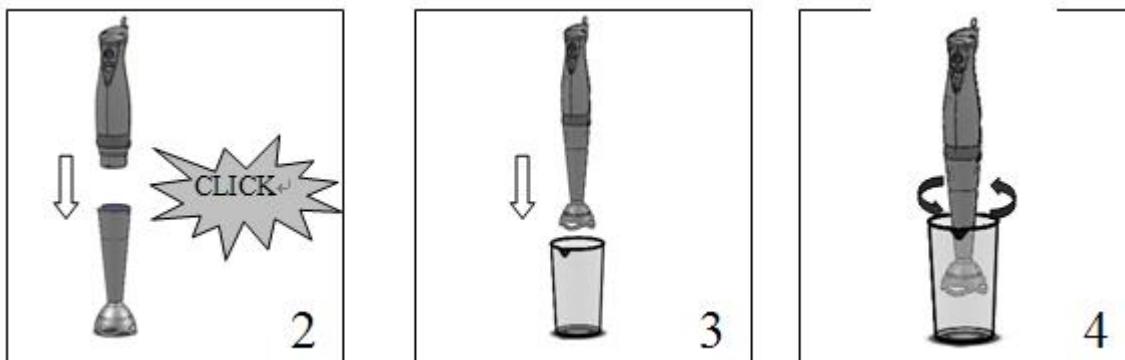
- Do not use the appliance if the mains cord, the plug or other parts are damaged.
- If the mains cord is damaged, you must have it replaced by manufacture, or the service centre authorized by the dealer, or similarly qualified person in order to avoid a hazard.
- Always unplug the appliance from the mains before you assemble, disassemble, clean or make adjustments to any of the accessories.
- Never immerse the motor unit in water or any other liquid, nor rinse it under the tap. Only use a moist cloth to clean the motor unit.
- Never let the appliance run unattended.
- This appliance is intended for household use only.
- 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.
- Never touch the blades when the appliance is plugged in. The blades are very sharp.
- If the blades get stuck, unplug the appliance before you remove the ingredients that block the blades.
- Do not overload the appliance by putting in too much food and do not operate continuously for more than 30 seconds.

Prepare for use

- Thoroughly clean the parts that come into contact with food before you use the appliance for the first time.
- Let hot ingredients cool down before you process them (max. temperature 60°C).
- Cut large ingredients into pieces of approximately 2 cm before you process them.
- Always place the motor unit on a level surface.

Using the appliance

Hand blender



The hand blender is intended for :

- blending liquids, e.g. dairy products, sauces, fruit juices, soups, mixed drinks and shakes.
 - mixing soft ingredients, e.g.
 - pureeing cooked ingredients, e.g. for making baby food.
1. Attach the blender bar to the motor unit (Fig.2).
 2. Put the ingredients in the beaker.
 3. Immerse the blade guard completely in the ingredients(Fig.3).
 4. Pressing the normal or turbo speed button to switch on the appliance(Fig.4).
 5. Move the appliance slowly up and down and in circles to blend the ingredient.

Chopper



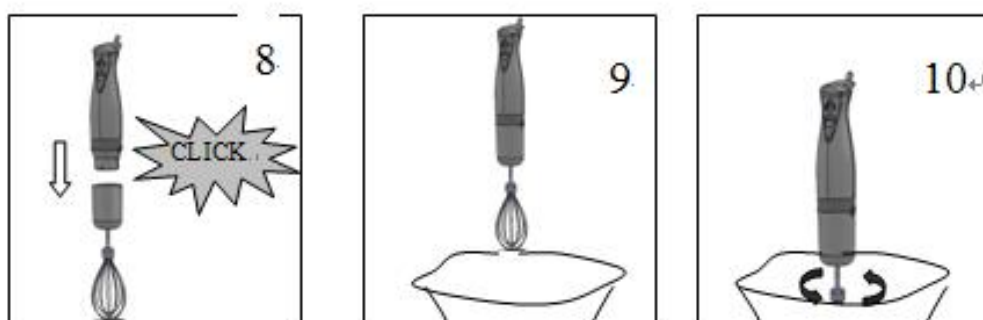
Note: The chopper is intended for chopping ingredients such as nuts, meat, onions, hard cheese, boiled eggs, garlic, herbs, dry bread etc.

Attention: The blades are very sharp! So be very careful when handling the blade unit. Be especially careful when you remove the blade from the chopper bowl, when you empty the chopper bowl and during cleaning.

1. Put the chopper blade unit in the chopper bowl (fig.5)
2. Put the ingredients in the chopper bowl.
3. Put the coupling unit on the chopper bowl (fig.6).
4. Fasten the motor unit onto the chopper bowl (fig.7).
5. Pressing the normal or turbo speed button to switch the appliance.

If the ingredients stick to the wall of the chopper bowl, loosen them by adding liquid or using a spatula. Always let the appliance cool down after chopping meat.

Whisk



Use the whisk only for whipping cream, beating egg whites and mixing sponges and ready-mix desserts.

1. Insert the whisk into the whisk gear box, then insert the motor part into the gear box until it locks.
2. Place the whisk in a vessel and only then, press switch to operate it.
3. To release, press buttons and pull off the gear box. Then pull the whisk out of the gear box.

For best results:

- Do not use the beaker , but a wider bowl.
- Start with a low speed setting.
- Move the whisk by holding it slightly inclined.
- Only whip up to 400 ml chilled cream (min. 30 % fat content, 4–8 °C).
- Only whip up to 4 egg whites

Care and cleaning

Do not immerse the motor unit and the whisk coupling unit in water.

- Unplug the appliance before cleaning.
- Disassemble all the parts.
- Do not immerse the motor unit into water.
- Wipe the motor unit with a moist doth..
- Clean the chopper bowl, the chopper blade unit and the chopper coupling unit in the dishwasher or in warm water with some washing-up liquid.
- Dry and store them for future use.

Environment



Meaning of crossed –out wheeled dustbin:

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities.

Contact you 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.

Blending quantities and preparation times

Ingredients	Blending quantity	Time
Fruitsvegetables	50-100g	25 seconds
Baby food, soups & sauces	50-200ml	25 seconds
Batters	50-250ml	25 seconds
Shakes & mixed drinks	50-500ml	25 seconds

Chopping quantities and preparation times

Ingredients	Chopping quantity	Time
Boiled eggs	2pcs	4 x 1 sec
Dry bread	40g	25 sec
Dark chocolate	100g	20 sec
Garlic	50g	5 x 1 sec
Onions	200g	5 x 1 sec
Meat & fish	200g	10 sec
Herbs	30g	20 sec
Cheese	200g	20 sec
Nuts	100g	25 sec
Figs & Honey	260g & 40g	15 sec.