

## **SAFETY INSTRUCTIONS**

When using electrical appliances, basic safety precautions should always be followed :

1. Carefully read all instructions before using.
2. To protect against risk of electrical shock, do not put motor base of the appliance in water or other liquid.
3. This appliance should not be used by children and extreme care should be taken when used near children.
4. Unplug from outlet when not in use before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate the appliance with a damaged cord or plug if it malfunctions, or has been dropped or damaged in any manner. Return appliance to the nearest authorized service center for examination, repair ,electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. Do not let cord hang over edge of table or counter or touch hot surface .
9. When mixing liquids use a tall container or make small quantities at a time to reduce spillage.
10. Keep hands out of the container while blending to prevent the possibility of severe injury to person, or damage to the unit. A scraper may be used but only when the unit is not running.
11. Before operation check whether your voltage corresponds to the voltage printed on the carton.
12. Blades are sharp , handle carefully , always hold by the upper plastic parts.

## **DONT'S**

1. Don't operate your hand-blender for extended period of time. Operating for 1 minute without interruption then let rest for 15 Seconds. Avoid over-blending to maintain food texture.
2. Don't blend in a saucepan that is on a hot burner , doing so may cause the unit to overheat or risk of splashing, hot food on you.
3. Don't turn the hand-blender on until the blade is beneath the surface of the mixture - this will prevent splashing.
4. Don't put fruit pits, bones, or other hard material into the blending mixture as these are liable to damage the hard blades
5. Don't take the food to the hand-blender, take hand-blender to the food. The hand-blender can be used in almost any container, pot bow, pitcher etc.
6. Don't fill container too full. The level of the mixture will rise when blending and may overflow.

## **DO'S**

1. Cut most solid foods into 1/4" or 1/2" for easy blending.
2. Pour liquid ingredients into the container first unless the recipe specifically instructs otherwise.
3. Take care not to pull the hand-blender out of the mixture while running to avoid splashing.

## **HOW TO ASSEMBLE**

Place the motor unit over the blade unit and rotate blade unit clockwise till locked and it rests on motor unit.

## **OPERATION**

Hand blender blends/mixes fast and easily. TO blend put your blender in to the pan first and then press switch with thumb. Switch - upper button is low speed (2A) and lower button is high speed (2B). Select speed as per required application. To stop the unit lift the thumb. The chopper (4) is perfectly suited for chopping , cheese , onions , herbs , garlics , carrots , walnuts , hazelnuts , almonds etc.

## **CLEANING : Blender**

1. Always unplug the unit before cleaning. Your hand-blender can be cleaned by simply holding the metal shaft under running water.
2. Clean the motor base with a damp cloth only. Never immerse the motor base in water.
3. It may be necessary to clean the blade (3) with soap and water throughly remove residue from oily foods. Do not use pointed or sharp objects to remove food particles under the blade.
4. When processing foods with colour (e.g.carrots) , the plastic part of the appliance become discoloured. Wipe these and clean with cooking oil.