

kitchenperfected®

OPERATING INSTRUCTIONS

1.5 Litre Table Blender with Grinder Mill



MODEL: E5012

thank you

Thank you for the purchase of this quality **KITCHEN PERFECTED** product. Used carefully and in accordance with the instructions enclosed, it should give you trouble free service over a long period of time. Please keep these instructions for future reference.

FEATURES

- Power: 500w Max
- 1.5 Litre Capacity Jug
- 2 speed settings
- Pulse function
- 35ml Measuring Cup
- Stainless Steel Blades
- Includes Separate Grinder Mill Attachment

SPECIFICATIONS

Operating Voltage: 220-240v~50Hz

Power: 500w max.

Ambient Operating Temperature: 5°C - 23°C

Note: Do not operate at temperatures above or below this range. Failure to comply can cause damage to the product.

IMPORTANT SAFEGUARDS AND PRECAUTIONS

SAVE THESE INSTRUCTIONS

- Read all instructions carefully
- For Household Use only. Not intended for commercial use.
- Only for use indoors.

 **DO NOT**

Do not use outside or in damp conditions.

- Before plugging into mains socket, check whether supply line voltage and current rating are in compliance with the rated electrical parameters shown on the rating label.
- Keep away from hot surfaces, such as gas or electric hobs and ovens etc

 **DO NOT**

Do not use for any purposes other than the appliances intended use.



- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- To prevent damage to the mains cord, do not let it pass over sharp corners, edges or hot surfaces.
- If the supply cord is damaged, do not use. Check before each use!

The supply cord cannot be replaced. If the cord is damaged the appliance should be scrapped.

⊘ DO NOT

Do not use if any part of this appliance is damaged in any way.

- Always unplug when not in use.
- To prevent against the risk of electric shock, do not submerge any part of this appliance in water, unless advised in this manual.
- This appliance should only be used on a flat surface.

• This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

- Children shall not play with this appliance.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Children shall not play with the appliance.



⊘ DO NOT

- Do not use when empty or below the minimum mark.
- Do not operate in the presence of flammable fumes or mix flammable materials.
- Do not allow children to use this appliance without supervision.
- Do not use the appliance for any means other than the appliance's intended use, as misuse can cause personal injury and/or damage to the appliance.

⚠ WARNING

- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Ensure correct assembly of all parts before use.
- Blades are very sharp, even when not in use. Caution should be taken when cleaning or handling blades.
- The appliance and blades should be checked regularly for any damage or cracks. Do not use if damaged.

LOCATION OF CONTROLS



A - Removable Lid

Remove the lid to insert liquids and ingredients into the jug.

B - Removable 35ml measuring cup

The measuring cup sits in the top of the removable lid. This is great for accurately measuring liquids before adding them to the jug.

C - 1.5 Litre Plastic Jug

The jug is designed with a handle and a spout so that the blended mix can easily be poured directly into a cup or bowl.

D - Stainless Steel Blades

The stainless steel blades rotate rapidly to finely chop and blend ingredients into a smooth liquid texture.



E - Motor Unit

The motor unit drives the blades powerfully at 500w output.

F - Pulse Function Button

Press the pulse function to operate the motor in short bursts. The motor will only operate for the duration that the pulse button is pressed.

G - 1 & 2 Speed Buttons

Pressing '1' will operate the motor continuously at a low/medium rate. Pressing '2' will operate the motor continuously at the maximum rate for a finer blend.

H - Off Button

Press the off button to cancel the motor operation.

I - Rubber Suction Feet

The feet will stick to the kitchen surface to ensure that the blender does not slip during operation.

OPERATION

⚠ CAUTION

This appliance operates at very high speeds and is fitted with a safety cut-out switch. Do not circumvent this safety switch. Do not use continuously for more than 30 seconds.

■ BEFORE FIRST USE

Wash the Jug in warm water, rinse and dry well. Blending is a very fast process. The motor drives the cutter at a high speed to ensure that thorough blending is achieved. Make sure that whenever you use your Blender it is standing on a flat, clean, dry surface. Before starting to blend or grind, please check that the jug assembly is firmly in place on the motor base.

■ USING YOUR BLENDER



1 INSERT the base of the Jug onto top of the Motor Unit so that the Jug handle is sticking out at a 45 degree angle to the right of the unit.



2 TWIST the Jug **CLOCKWISE** to fit it **SECURELY** into place. Then add ingredients into the jug and then add the required liquid.
IMPORTANT: Do Not Exceed the Max level marked on the Jug.



3 Press the Lid firmly onto the Jug and Insert the 35ml measuring cup into the hole on the lid. **TWIST** the 35ml Measuring cup **CLOCKWISE** to lock it into place.





4 PLUG the mains cord into any mains socket in the wall.



5 PRESS the **1** or **2** speed buttons to **OPERATE** the Blender, depending on the speed that you wish to blend at.



6 PRESS the Off (0) Button to **CANCEL** operation.



7 PRESS AND HOLD the pulse button to **OPERATE** the pulse function. The motor will stop blending as soon as the Pulse button is **RELEASED**.

Note: Hold down the Lid of the Jug firmly during operation to ensure that there are no spillages.

■ 35ML MEASURING CUP

The 35ml measuring cup is ideal for adding small, accurate quantities of liquids to the mixture during operation. Simply remove the 35ml measuring cup from the lid, measure the liquid quantity and add it to the mix through the hole in the centre of the lid before replacing the 35ml measuring cup.



■ USING YOUR GRINDER MILL



1 REMOVE the transparent plastic cap of the grinder mill by **UNSCREWING** anti clockwise.



2 PLACE the transparent plastic cup onto a flat, stable surface with the open end facing **UPWARDS**.



3 PLACE the ingredients into the transparent plastic cap, **TAKING CARE** not to overfill.



4 Take the base of the grinder mill and **RE-ATTACH** it to the transparent plastic cup by **SCREWING** it **CLOCKWISE**.

Note: keep the transparent plastic cup on the flat, stable surface during re-attachment to avoid spillages.



5 INSERT the base of the Grinder Mill onto the top of the Motor Unit.



6 TWIST the Grinder Mill **CLOCKWISE** once it is sat in the base to fit it **SECURELY** into place.





7 **PLUG** the mains cord into any mains socket in the wall.



8 **PRESS** the **1** or **2** speed buttons to **OPERATE** the Blender, depending on the speed that you wish to blend at.



9 **PRESS** the Off (0) Button to **CANCEL** operation.



10 **PRESS AND HOLD** the pulse button to **OPERATE** the pulse function. The motor will stop blending as soon as the Pulse button is **RELEASED**.

⚠ CAUTION

- Do not run the appliance for more than 3 minutes at a time and allow 1 minute intervals between each use. If further use is required after 5 cycles, allow to rest for 1 hour.
- Never place hot ingredients (60°C +) in the Jug.

IMPORTANT: Do Not Use the Pulse Button whilst the 1 or 2 speed settings are in use.



■ TIPS TO PROLONG THE LIFE OF YOUR BLENDER

- 1** **MAKE SURE** there is something in the Jug (or the Mill) each time you switch “On”. The cutter bearing may be damaged if run on a “No-load” basis.
- 2** **CUT** cooked meats into **ONE-CENTIMETRE** cubes before **ADDING** into the Jug.
- 3** **REMEMBER** that a blender **CANNOT** process raw meat.
- 4** **ENSURE** that the food being blended is not too thick or heavy for the motor to handle. If it seems to be having difficulty, **ADD** a little liquid through the lid or **SWITCH OFF**, **REMOVE** the lid and **SCRAPE** the mixture **DOWN** toward the blade with a soft rubber spatula.
- 5** **DO NOT** use the Jug for storing foods or beverages.



CLEANING AND CARE

■ MAINTENANCE

This appliance has been designed to operate over a long period of time with a minimum of maintenance. Continuous satisfactory operation depends upon proper care and regular cleaning.

WARNING

Before performing any maintenance or cleaning of this appliance, disconnect the appliance from the electrical supply.

■ CLEANING YOUR BLENDING

- 1 PLACE** the Jug onto the Motor Base.
- 2 POUR** a little warm soapy water into the Jug.
- 3 REMOVE** the Jug (or the Mill) and **RINSE** under running water. **REPEAT** rinsing if necessary.
- 4 WIPE** clean the Motor Unit with a damp sponge or cloth: never immerse in water.
- 5** This item is not dishwasher safe.

CAUTION

- The Motor Base must never be immersed in water or any type of liquid.
- Remove food particles with a soft damp cloth and dry immediately.

■ STORAGE

Do not store above or below 5°C - 23°C. Failure to comply could result in damage to the product.

WEEE/ENVIRONMENTAL PROTECTION

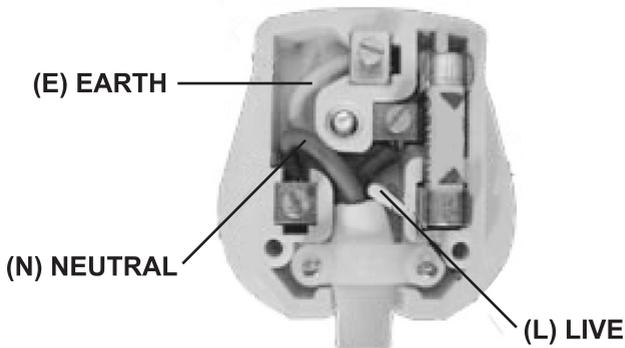


■ DISPOSAL OF ELECTRICAL AND ELECTRONIC EQUIPMENT

Do not dispose of this product with household waste. For the proper treatment, recovery and recycling please take this product to the appropriate waste collection point. If you are unsure where this may be, please contact your local authority. Improper disposal may be harmful to the environment.



FITTING A NEW UK PLUG



Your appliance operates on 220-240V~50Hz AC Mains and comes fitted with a 3-pin BSI Approved plug, so that it is ready for use for the UK or Eire market. If for any reason you need to fit a new plug, the flexible mains lead must be connected as shown below: -

■ IMPORTANT:

The wires in the mains lead are coloured in accordance with the following code:

BLUE:	NEUTRAL (N)
BROWN:	LIVE (L)
GREEN AND YELLOW:	EARTH (E)

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The BLUE wire must be connected to the terminal which is marked with the letter "N" or coloured BLACK.
The BROWN wire must be connected to the terminal which is marked with the letter "L" or coloured RED.
The GREEN AND YELLOW wire must be connected to the terminal which is marked with the letter "E", the symbol  or coloured GREEN.

■ DO NOT CONNECT EITHER WIRE 'L' OR 'N' TO THE EARTH TERMINAL OF A 3-PIN PLUG

Always ensure that the Mains Cord is located into the Plug through the Cord Guard or Cable Clamp, and that the Cord Guard screws are tightened to clamp the Cord (outer sheath and inner coloured wires) in position in the Plug. Make sure the Plug top is also fitted securely.

The supply cord cannot be replaced. If the supply cord is damaged, the appliance should be scrapped.

This appliance must be protected by a 13 Amp fuse in a 13 Amp type (BS1363) plug. Should you need to replace the fuse, use only an ASTA approved BS1362 fuse.



kitchenperfected **CUSTOMER SERVICES**

If you have any queries about this product then please contact Lloytron Customer Services online at:



www.lloytronhelpdesk.com

To find out more about Kitchen Perfected products, visit www.lloytron.com



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