

kitchenperfected®

OPERATING INSTRUCTIONS

2 Speed Hand Blender



MODEL: E5021

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

- 200W Max Power
- 2 Speed settings Low/High
- Stainless steel blades for vegetables

SPECIFICATIONS

Operating voltage: 220-240v~50Hz

Wattage: 200w max.

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.
 - Do not use for any purposes other than the appliances intended use.
 - Do not use if any part of this appliance is damaged in any way.
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- 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

This appliance is not intended to be operated by means of an external timer or separate remote control system.



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

- 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 without supervision.

 **WARNING**

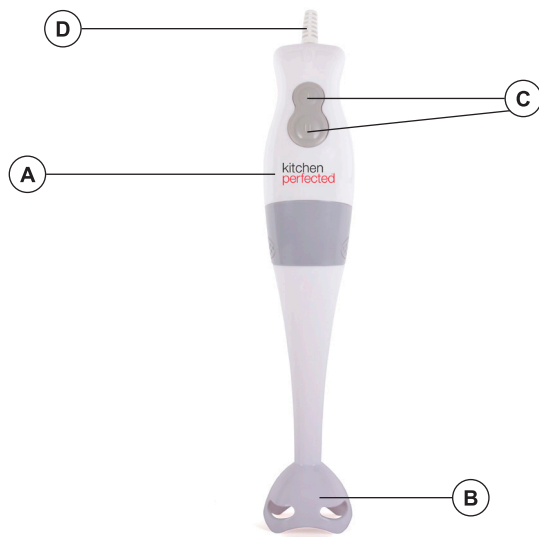
- Blades are very sharp, even when not in use. Caution should be taken when cleaning or handling blades.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Ensure correct assembly of all parts before use.
- Blades should be checked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

 **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.



LOCATION OF CONTROLS



A – Motor Unit

The motor unit drives the blades, causing them to oscillate rapidly. Push down on the motor unit to operate.

B – Stainless Steel Chopping Blades

The blades are attached to a spindle that connects to the motor unit, allowing the blades to chop in a circular motion at high speeds.

C - 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.

D – Mains Cord

Connect the unit to a suitable 220-240v~50Hz mains power supply.

OPERATION

■ BEFORE FIRST USE

- Before plugging in, wipe of the handle of the hand blender with a dry cloth.
- Wash the shaft and mixing blade in warm soapy water.

■ ASSEMBLY

Assembly the shaft assembly to the main body by locating the drive shaft into the motor handle and turn the shaft anti-clockwise until it locks into place. Check the both parts are firmly attached. Disassembly is the reverse of the assembly procedure.

■ HOW TO USE YOUR HAND BLENDER

- Switch Operation
- For added safety. The hand blender features a “Deadman’s” operating switch. To operate, press and



- hold switch in place. When released, the button will automatically return to the off position.
- The hand blender has two speed operations and a variable adjustment.
 - Use the speed most suitable for the blending operation being performed.
 - Low speed is good for starting off, crushing biscuits, nuts and for combining ingredients.
 - High speed is good for aerating and smoothing ingredients.

TIP: Use the low speed to start the blending operation and then use the high speed to complete blending operations.

IMPORTANT NOTE: Do not operate for more than 1 minute continuously. Allow blender to cool between blending tasks.

■ TIPS AND TECHNIQUES

- When mixing dry ingredients, place them in a container first, then add liquid before mixing.
- Move the blender up and down and in a circular motion in the mixer, unless a recipe calls for a specific procedure of use, as a strong suction may occur if the blender is left sitting on the bottom of the container while in operation.
- When mixing powdery ingredients with liquid, turn off the blender about halfway through the mixing time scrape blending shaft, blade guard and sides of mixing container with a rubber spatula.
- Watch the consistency of foods while using the blender and check the blade and blade guard housing for clogged food. Use a rubber scraper to carefully remove any obstruction after switching power off at the wall outlet.
- Hot mixtures can not be blended or stirred in the cooking container. Do not use the blender while cooking container is on the stove.
- Wash fresh foods and remove inedible parts before using.
- Cut firm or fibrous foods into 10 - 15mm pieces. Cut softer foods into 15 - 25mm pieces.
- Most foods require some liquid for effective circulation through the blades. Soft juicy foods may need little liquid. Firm, dry foods will require more liquid. Add liquids in small amounts until the desired consistency is obtained.
- This product is not intended for continuous use.

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

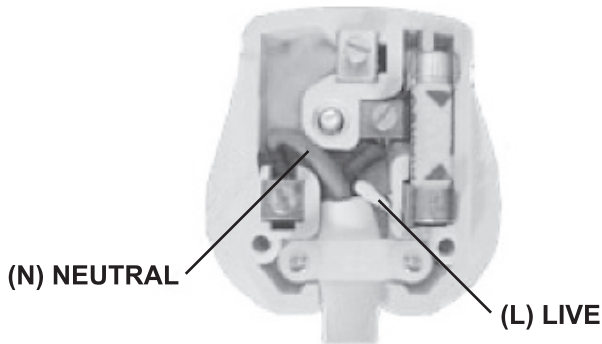
The exterior surface of the appliance should be cleaned with a clean damp cloth only.

DO NOT

DO NOT USE ABRASIVE CLEANERS ON ANY PART OF THIS APPLIANCE.



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)

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.

■ **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 3 Amp fuse in a 13 Amp type (BS1363) plug. Should you need to replace the fuse, use only an ASTA approved BS1362 fuse.



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.



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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