

kitchenperfected®

---

OPERATING INSTRUCTIONS

---

# Stainless Steel Hand Blender



---

MODEL: E5024

---

# 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

---

- 1000W Max Power
- 15 Speed settings
- Stainless steel blades for vegetables
- Rubberised Grip
- Turbo Function

---

## SPECIFICATIONS

---

Operating voltage: 220-240v~50Hz

Wattage: 1000w 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.
- 
- 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.

- To prevent against the risk of electric shock, do not submerge the motor unit of this appliance in water, unless advised in the 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.
- Ensure the hand blender is switched off and the blades have come to a complete stop before removing blended foods.

#### **DO NOT**

- 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 blend hot/warm ingredients. Always allow them to cool to room temperature before blending.
- Do not submerge beyond to top of the shaft.
- Do not operate the blender motor unit without attachments fitted.



## LOCATION OF CONTROLS



**A – Motor Unit**

**B – Stainless Steel Chopping Blades**

**C - On/Off Button**

**D - Turbo**

**E - Variable Control**

**F – Mains Cord**



---

# 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.
- 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 blening 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 many 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 blender 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 many 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.



| FOOD                   | BLEND USING BEAKER | BLEND USING BOWL | SPEED SETTING   |
|------------------------|--------------------|------------------|-----------------|
| Biscuits / Bread Crumb |                    | X                | 6 (pulse first) |
| Butter and Sugar       | X                  |                  | 8 (pulse first) |
| Chocolate pieces       | X                  |                  | 6 (pulse first) |
| Curry Pastes           | X                  | X                | 3               |
| Chunky dips            | X                  | X                | 3               |
| Smooth dips            | X                  | X                | 6               |
| Dressings and sauces   | X                  | X                | 4               |
| Dried herbs            |                    | X                | 6               |
| Fruit Smoothies        | X                  |                  | 4               |
| Fruit (precooked)      | X                  | X                | 6               |
| Marinades              | X                  | X                | 3               |
| Milkshakes             | X                  |                  | 4               |
| Purees                 | X                  | X                | 6               |
| Chunky Soup            | X                  |                  | 3 (pulse first) |
| Smooth Soup            | X                  |                  | 3 (pulse first) |
| Smoothies              | X                  |                  | 4               |
| Thick Milkshakes       | X                  |                  | 4               |
| Vegetables (cooked)    | X                  | X                | 6               |
| Mayonnaise             | X                  |                  | 4               |

## ■ RECIPES

### MORNING SMOOTHIE

Prep Time: 2 Minutes

#### Ingredients

- 1 ripe banana
- 1 cup milk
- ¼ tsp ground nutmeg
- ½ cup vanilla yogurt
- ½ cup frozen raspberries
- 1 tbs toasted muesli

#### Method

1. Place all ingredients in a beaker. Place the blender shaft in the beaker (do not go beyond the blender shaft) before you turn the blender on and blend on speed setting 4 for 1 minute
2. Serve in a tall glass or drinks bottle

Serves 1-2 people



## PAVLOVA WITH PASSIONFRUIT CURD

Prep Time: 15 minutes

Cooking time: 50 minutes

### Ingredients

Pavlova:

6 egg whites,  
large 250g caster sugar  
2 tsp white vinegar  
1 tbs cornflour  
300ml double cream, to serve

Passionfruit Curd:

6 passion fruit  
2 eggs  
2 egg yolks  
150g caster sugar  
100g butter

### Method

1. Pre-heat oven to 150°C. Line a flat baking tray with paper.
2. Place egg whites in a large mixing bowl and whisk using the whisk attachment on speed setting 4 to form soft peaks. Gradually whisk in the caster sugar in several intervals until the mixture is thick and glossy. Using a metal spoon, stir through the vinegar, cornflour, and mix just to combine.
3. Pile the mixture onto the prepared tray in a circle shape and gently smooth over the top, keeping the Pavlova mix nice and high. Place in the pre-heated oven, turn the temperature down to 120°C and bake for 50 minutes. At the end of the cook time, turn the oven off, open the oven door slightly and leave the Pavlova to 'dry out' for a further 30 minutes.
4. While the Pavlova is cooking, you can prepare the passionfruit curd. Place the passionfruit pulp into the chopper bowl and pulse on speed setting 3 for 3 x 3 second bursts to loosen the seeds. Leave to strain into a jug or bowl. Throw away the pips.
5. Place the eggs, egg yolks and sugar in the beaker and whisk using the whisk attachment on speed setting 4 until pale and frothy (about 1 minute). Set aside whilst doing step 6.
6. Melt the butter over a low heat and then stir in the sugar/egg mixture along with the passionfruit juice. Stir vigorously with a wooden spoon until just starting to thicken – do not boil. Take off the heat and whisk in the passionfruit pulp including the seeds. Pour the passionfruit curd into a jug and place in the refrigerator.
7. Using a whisk on speed setting 2 whip the cream to soft peaks. Serve the Pavlova with a generous drizzle of passionfruit curd and a good dollop of cream.

Serves 6-8

**Tip:** Left over passionfruit curd will keep in the refrigerator for up to 3 days.



## SALSA

Prep time: 10 Minutes

### Ingredients

1 long green chilli, halved  
1 red bell pepper, cored and quartered  
1 small red onion, halved  
1 garlic clove, chopped  
Zest of 1 orange  
1 lime, juice only  
1 tbs red wine vinegar  
½ cup extra virgin olive oil  
1 tsp raw sugar  
1 punnet cherry tomatoes, chopped in to quarters  
½ small bunch fresh mint leaves  
½ bunch fresh coriander leaves  
Salt and pepper

### Method

1. Place the red bell pepper, red onion and green chilli in a chopper bowl and pulse on speed setting 5 until roughly chopped. Remove ingredients, place into a large bowl and set aside.
2. Place sugar, cherry tomatoes, garlic, orange zest, Lime juice, red wine vinegar, mint, coriander and extra virgin olive oil in a chopper bowl and chop on speed setting 5 to combine. Pour mixture over the bell pepper, onion and green chilli, season with salt and pepper to your taste and let the mixture sit for 30 minutes to infuse flavours. Serve with barbecued meat, corn chips or crusty bread, and sour cream.





---

## 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**

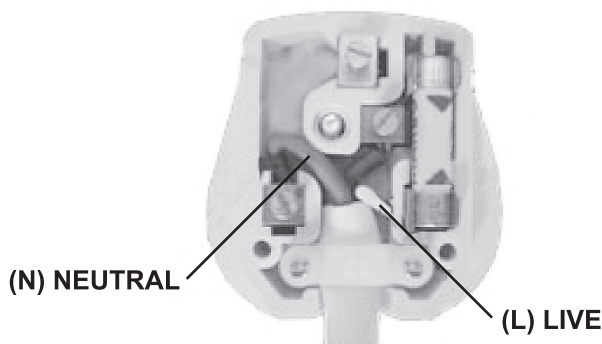
**DO NOT USE SOLVENTS OR ABRASIVE CLEANERS ON ANY PART OF THIS APPLIANCE.**



---

## 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 7 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](http://www.lloytronhelpdesk.com)**

To find out more about Kitchen Perfected products, visit [www.lloytron.com](http://www.lloytron.com)



Distributed in UK by Lloytron Ltd, Laltex House, Leigh, England WN7 3XH  
Distributed in Europe by Laltex Ireland Ltd, Dublin 2, D02 AY86