

kitchenperfected®

OPERATING INSTRUCTIONS

300w Power Masher



MODEL: E5401

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

- 300W Max Power
- Single Speed
- Unique designed Rotor Technology

SPECIFICATIONS

Operating voltage: 220-240v~50Hz
Wattage: 300w 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.

- 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

D - Gearbox

B – Unique Designed Rotor Blades

E – Mains Cord

C - On/Off Button



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OPERATION

■ BEFORE FIRST USE

- Before plugging in, wipe of the handle of the masher 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 gearbox and then into the motor handle and turn the shaft anti-clockwise until it locks into place. Check all parts are firmly attached. Disassembly is the reverse of the assembly procedure.

■ HOW TO USE YOUR MASHER

- 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.

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



RECIPES

CREAMY MASHED POTATO

INGREDIENTS

- 1kg Maris Piper potatoes
- Butter, milk or cream
- Sea salt and freshly ground pepper

DIRECTIONS

1. Peel the potatoes, and chop them into 2.5cm (1") cubes and place in a large saucepan. Cover with cold water and bring to the boil, turn down the heat slightly and cover with a lid.
2. Cook until they are tender and drain thoroughly, place them back into the pan and allow the potatoes to steam dry.
3. Using the Masher, mash the potatoes using an up and down motion until all the potatoes have been mashed. Add in a knob of butter and swirl of cream or a splash of milk depending on what you prefer. Season generously and mix it up using the Masher until all combined. Serve piping hot with a sprinkling of pepper.

CREAMY GUACAMOLE

Perfect for serving with Fajitas or Nacho's or just as a delicious dip

INGREDIENTS

- 3 ripe Avocado
- 1 garlic clove, crushed
- ½ red onion, very finely chopped
- 1 red chilli, chopped (de-seeded if you don't like a lot of heat)
- 1 lime, juiced
- Handful of chopped coriander

DIRECTIONS

1. Scoop out the flesh from the Avocado into a bowl, add the crushed garlic, onion, chilli and lime juice. Season generously with salt and pepper.
2. Using the Masher, mash all the ingredients together.
3. Scatter with chopped coriander before serving.

APPLE & PEAR SAUCE

INGREDIENTS

- 2 eating apples, peeled and chopped
- 2 pears, peeled and chopped

DIRECTIONS

1. Place the chopped apples and pears in a saucepan and add a generous splash of water.
2. Bring the water to a boil and turn down the heat, simmer until the fruit is soft.
3. Use the Masher to mash the fruit till smooth.



BUTTERNUT SQUASH & SWEET POTATO

INGREDIENTS

- 1 small butternut squash, peeled
- 1 large sweet potato, peeled

DIRECTIONS

1. Cut the butternut squash in half, scoop out the seeds and chop into bite size pieces.
2. Chop the sweet potato into bite size pieces and place both vegetables in a saucepan and cover with water.
3. Bring to boil and then turn down the heat to a gentle simmer until the vegetables are tender, drain any residual water.
4. Use the Masher to mash until smooth.

***Tip:** Perfect for popping into ice cube trays for use on a different day. Cover the tray with film and pop some out into a bowl, allow to fully defrost before serving.*

GARLIC MASHED CAULIFLOWER

INGREDIENTS

- 1 head cauliflower, washed and chopped into florets
- 3 tbsp fresh goat cheese
- 3 tbsp grated Parmesan cheese
- ½ tsp salt
- ¼ tsp fresh ground black pepper
- ¼ tsp garlic powder
- ¼ tsp onion powder

DIRECTIONS

1. Place a steamer insert into a saucepan and fill with water up to just below the bottom of the steamer.
2. Bring water to a boil. Add cauliflower. Cover and steam until tender (about 10 minutes).
3. Remove cauliflower and place in a large bowl. Stir in goat cheese, salt, pepper, garlic and onion powder.
4. Purée with the Masher until the cauliflower mixture resembles the consistency of mashed potatoes.

Serve with low fat butter or a drizzle of extra virgin olive oil.



APRICOT JAM

INGREDIENTS

- 8 cups fresh apricots, peeled, pitted, and crushed
- ¼ cup fresh squeezed lemon juice
- ¾ cup stevia

DIRECTIONS

1. In a large pot, purée apricots and lemon juice with the Masher.
2. Place the pot on a medium-high burner. Stir in the stevia. Bring to a boil, stirring frequently until the stevia dissolves.
3. Reduce the heat to medium.
4. Continue to stir the apricot mixture until it thickens (about 25 minutes.)
5. Remove from heat and skim foam (if necessary).
6. Allow to cool and then store in the refrigerator in an air-tight jar or container.

VICTORIA SPONGE CAKE & CREAM

This all in one method is made even easier with the Masher, perfect for afternoon tea.

INGREDIENTS

- 175g very soft butter
- 175g golden caster sugar
- 175g self-raising flour
- ½ tsp. baking powder
- 3 eggs, beaten
- 250ml double cream
- 6 tsp strawberry or raspberry Jam
- Icing sugar, for dusting

DIRECTIONS

1. Heat the oven to 170°C and grease and line with baking paper 2 x 20cm sandwich tins. Add the butter, caster sugar, eggs, flour and baking powder to a large bowl.
2. Using the Masher with the aerator blade combine all the ingredients together for 2 minutes. Divide the mixture evenly between the tins and bake in the oven for 20 minutes until golden and springy to touch. Remove from the oven and allow to cool for 5 minutes in the tin before turning out and cooling completely on a wire rack.
3. While the cake is cooling. Place the cream into a bowl and use the Masher with the aerator blade to whip the cream. Simply use an up and down motion, as the air is incorporated into the cream it will thicken. Do not over whip it needs to be spreadable but not clumpy.
4. When the cake has cooled remove the baking paper from each cake and spread the jam onto the top of one cake and the cream on the underside of the other and sandwich them together with whipped cream
5. Dust with icing sugar to serve.



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

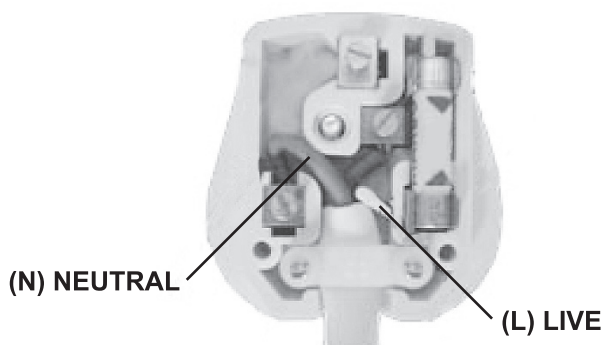
The exterior surface of the appliance should be cleaned with a clean damp cloth only.

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:



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