

**GB** READ THESE INSTRUCTIONS CAREFULLY BEFORE USING THE APPLIANCE

### IMPORTANT WARNINGS

- After removing the packaging, make sure the appliance is complete and undamaged. If in doubt, do not use the appliance and contact qualified personnel only.
- The plastic bag in which the appliance is packaged should be kept out of reach of children, as it is a potential hazard.
- If the plug fitted to the appliance does not match the socket, have the socket replaced by a qualified electrician. The use of adapters, multiple sockets and/or extension cables is not recommended.  
If their use is unavoidable, use only single or multiple adapters and extension cables conforming to the safety standards in force. Never exceed the power limit indicated on the adapter and/or extension cable.
- Models with an earth must be connected to an efficient earth installation as specified in current electrical safety regulations.
- In the event of breakdown, contact an authorized service centre only.
- The appliance must be used exclusively for the purpose for which it was expressly conceived. All other use is considered incorrect and thus dangerous. The manufacturer cannot be held responsible for any damage caused by inappropriate, improper or irresponsible use and/or for repairs made to the product by unqualified personnel.
- Make sure the hands, hair, clothing and kitchen utensils are clear of the container before starting the appliance. **The blades can cut. Handle with care.**

### Special attention must be paid to the following fundamental safety rules:

- Never touch the appliance with damp or wet hands.
- Never use the appliance with bare or wet feet.
- Never unplug the appliance by pulling the power cable.
- Protect the appliance from atmospheric agents (rain, frost, sun, etc).
- Never allow the appliance to be used by children or unfit persons without surveillance.
- Never allow children to play with the appliance.
- Unplug the appliance from the mains socket when not in use.
- Before removing the jar, make sure the blades are completely stationary.
- Never leave the appliance on for longer than necessary as it represents a potential source of danger.
- Use the appliance to process food in quantities for normal domestic use only.
- Never immerse the appliance in water.
- If the cable is damaged, have it replaced immediately by a qualified electrician.
- Before cleaning or maintenance, unplug the appliance from the mains socket.
- If the appliance breaks down or malfunctions, turn it off. Do not tamper. For any repairs, contact qualified service centres only and insist on the use of original spare parts and accessories.
- If the appliance is to be disposed of definitively, after unplugging from the mains socket, you are recommended to remove the power cable.
- Keep these instructions carefully for future consultation.

Materials and objects coming into contact with foodstuffs comply with the provisions of EEC directive 89/109.

### BEFORE USE

Before using the appliance for the first time, wash all accessories thoroughly. Take care when handling the blades as they are sharp. Wipe the motor base

with a damp cloth.

### **Never immerse the motor base in water!**

Check that the mains supply voltage corresponds to the voltage indicated on the rating plate.

## DESCRIPTION

1. Stirrer
2. Cap
3. Cover
4. Jar
5. Dispenser
6. Sealing ring
7. Blade assembly
8. Motor base

## HOW TO USE

- Place the appliance on a dry flat surface. DO NOT PLUG THE APPLIANCE INTO THE MAINS UNTIL ALL ACCESSORIES HAVE BEEN CORRECTLY FITTED.
- Place the jar on the motor base.
- Make sure the dispenser is in the OFF position (Fig. 1).
- Pour the liquid ingredients into the jar – unfrozen fruit, fresh yoghurt, milk and fruit juice. Do not exceed the 2 or 4 LIQUIDS level on the jar.
- Add ice or frozen ingredients – frozen fruit, ice-cream, ice or frozen yoghurt. Do not exceed the 2 or 4 FROZEN INGREDIENTS level on the jar.
- Place the cover in position and make sure it is correctly closed.
- Place the cap in the cover and rotate clockwise. If appropriate, for example when processing large quantities of frozen or thick ingredients, use the stirrer "1" in place of the cap.
- Turn the appliance on by pressing the "MIN" button. Do not operate for more than 30" then press the "MAX" button and leave in operation until the mixture is creamy.
- Stir the mixture using the stirrer in an anti-clockwise direction.
- To remove the mixture, place a glass under the dispenser, press the "MIN" button and at the same time press the dispenser lever down. If the mixture is relatively liquid, you do not need to press the "MIN" button. You can also use the stirrer to help empty thick mixtures from the jar.
- To facilitate the flow of dense mixtures, add a couple of spoonfuls of liquid.
- When the glass is full, turn the appliance off and close the lever.

## TIPS

- To obtain liquid mixtures, add fluid.
- To obtain thick mixtures, add frozen ingredients.
- Before putting on the cover, push the ingredients to the bottom of the jar using the stirrer supplied.
- The "PULSE" button enables you to operate the blender intermittently. When this button is pressed, the appliance automatically selects the fastest speed. This may cause the ingredients to be flung towards the sides and cover of the jar.
- Sometimes after processing, the mixture may not appear completely creamy. This could be due to seeds or fibres in the ingredients.
- After processing, if left to stand, certain ingredients could separate out. They should therefore be drunk immediately or mixed before drinking.

## Important!

- Do not process dry ingredients (eg. spices, walnuts, etc) or operate the appliance empty. Use the appliance to process soft foods only.
- Do not use the appliance as a container. Always empty before and after use.
- Certain liquids such as milk for example increase in volume when processed. You should not therefore exceed the quantities given on the jar. Make sure the cover is correctly in place.
- Never use the appliance for more than 60 seconds.
- Do not process frozen food which has formed a solid mass. Cut into small pieces before placing in the jar.
- If the appliance is used to prepare fruit, remember to remove the stones first.
- NEVER remove the jar from the motor base while the appliance is in operation.
- To avoid injury or damage to the appliance, never insert hands or utensils into the jar while the appliance is in operation. A spatula can be used when the appliance is off.

## CLEANING

- Before cleaning the appliance, turn off and unplug from the mains.
- Before unscrewing the blade assembly, empty the jar completely.
- Always wash the appliance immediately after use. Never allow ingredients to dry in the jar as it could make cleaning difficult.
- Do not wash in a dishwasher.
- **When dry, screw the blade assembly back onto the jar together with the sealing ring.**

### Cleaning the blender

- Before dismantling the blender, fill the jar half full with warm water. Put the cover and cap in place then position the jar on the motor base. Turn the appliance on and press the "MIN" button. While in operation, open the dispenser and allow the water to flow out into a recipient in order to clean the valve. Repeat until the water discharged is completely clean.

### Cleaning the motor base

- Clean the motor base with a damp cloth, then dry.

### Cleaning the blade assembly

- Remove the blade assembly by rotating anti-clockwise.
- Wash the sealing ring.
- Take great care when handling the blades as they are very sharp. Wash thoroughly with soapy water and a brush, then rinse under running water.
- Do not immerse the blade assembly in water.
- Dry upside down, out of the reach of children.

### Cleaning the cover, cap and stirrer

- Never wash in a dishwasher.  
Rinse with clean water and dry.

### Cleaning the dispenser

- Unscrew the dispenser from the jar and immerse in soapy water with the lever open (fig. 2). Rinse with clean water and dry.
- Wash and dry the jar, then screw the dispenser back in place, making sure the jar sealing rings are correctly positioned (fig. 3).

### Cleaning the dispenser

- Grip the dispenser lever. Push on the bottom of the dispenser (see fig. 4, point 1) and at the same time slide the lever in the direction of the arrow as shown in figure 4, point 2.
- Unscrew the dispenser cover (fig. 5).
- Remove the spring (fig. 6).
- Push on the inside bottom part of the dispenser (see figure 7) and at the same time pull upwards.

## RECIPES

### STRAWBERRY LEMON SURPRISE

**INGREDIENTS:** 2x 150 g pots strawberry yoghurt  
500 ml lemonade  
400 g frozen strawberries  
Makes 4 large glasses

Place the yoghurt and lemonade into the blender jar. Add the frozen strawberries. Switch to MIN for 10 seconds, then to MAX for 10 seconds. Serve immediately.

### CHOCO MINT SHAKE

**INGREDIENTS:** 400 ml semi skimmed milk  
few drops peppermint essence to taste  
4 small scoops chocolate ice-cream  
(approximate weight 200 g)  
Makes 2 large glasses

Place the milk and essence into the blender jar. Add the ice-cream. Switch to MIN for 10 seconds, then MAX for 10 seconds. Serve immediately.

### THICK BANANA MILKSHAKE

**INGREDIENTS:** 3 medium bananas (cut into chunks)  
500 ml semi skimmed milk  
6 small scoops vanilla ice-cream  
(approximate weight 300 g)  
Makes 4 large glasses

Place the bananas and milk into the blender jar. Add the ice-cream. Switch to MIN for 10 seconds, then to MAX for 10 seconds. Serve immediately.

### ICE COOL FRUITY

**INGREDIENTS:** 3 peeled kiwi fruit, quartered  
300 g fresh strawberries  
350 ml orange juice  
8 ice cubes  
Makes 4 large glasses

Place the fruit and orange juice into the blender jar. Add the ice cubes. Switch to MIN for 20 seconds, then MAX for 20 seconds. Serve immediately.

### RASPBERRY CREAM

**INGREDIENTS:** 3 x 150 g pots raspberry yoghurt  
250 ml orange juice  
150 g frozen raspberries  
150 g (approximately 2 scoops)  
frozen yoghurt dessert, vanilla flavour  
Makes 4 large glasses

Place the fresh yoghurt and orange juice into the blender jar. Add the frozen raspberries and frozen yoghurt. Switch to MIN for 10 seconds, then MAX for 30 seconds. Serve immediately.

### GINGER SMOOTHIE

**INGREDIENTS:** 300 ml milk  
6-8 pieces of steam ginger or to taste  
4 small scoops vanilla ice-cream  
(approximately weight 200 g)  
Makes 2 to 3 glasses

Place the milk, stem ginger and juice into the blender jar. Add the ice-cream. Switch to MIN for 15 seconds, then MAX for 30 seconds. Serve immediately.

## RECIPES

### PINEAPPLE AND APRICOT SMOOTHIE

**INGREDIENTS:** 200 ml pineapple juice  
200 ml Greek yoghurt  
200 g fresh pineapple, cut into pieces  
3 fresh apricots, stones removed and flesh cut up  
10 ice cubes  
Makes 3 to 4 large glasses

Place the pineapple juice, yoghurt, pineapple and apricots into the blender jar. Add the ice cubes. Switch to MIN for 20 seconds and then MAX for 30 seconds. Serve immediately.

### FRUIT SMASHER

**INGREDIENTS:** 2 nectarines, stones removed and flesh cut up  
100 g fresh raspberries  
100 g fresh strawberries  
100 ml lemonade  
100 ml apple juice  
6 ice cubes  
Makes 3 large glasses

Place all the fruit and juice into the blender jar. Add the ice cubes. Switch to MIN for 10 seconds and then MAX for 20 seconds. Serve immediately.

### BREAKFAST IN A GLASS

**INGREDIENTS:** 150 ml skimmed milk  
100 ml low fat yoghurt  
1 banana cut into chunks  
1 apple, cored and cut up  
10 ml wheatgerm  
15 ml runny honey  
4 ice cubes  
Makes 2 large glasses

Place the milk, yoghurt, banana, apple, wheatgerm and honey into the blender jar. Add the ice cubes. Switch to MIN for 30 seconds and then to MAX for 20 seconds. Serve immediately

### FRUITS OF THE FOREST ZINGER

**INGREDIENTS:** 700 ml lemonade  
2 meringue shells, broken up  
450 g frozen black forest fruits  
Makes 5 large glasses

Place the lemonade and meringue into the blender jar, then add the frozen fruits. Switch to MIN for 15 seconds, then MAX for 30 seconds. Serve immediately.

### BANOFFEE SMOOTHIE

**INGREDIENTS:** 2 bananas, cut up  
200 ml milk  
4 small scoops toffee ice-cream (approximate weight 200 g)  
Makes 2 large glasses

Place the banana and milk in the blender jar. Add the ice-cream. Switch to MIN for 10 seconds and then MAX for 20 seconds. Serve immediately

### ORIENTAL SPLENDOUR

**INGREDIENTS:** 1 can lychees, drained weight 200 g (juice not required)  
500 ml orange juice  
100 crème fraiche  
10 ice cubes  
Makes 3-4 large glasses

Place the drained fruit, orange juice and crème fraiche into the blender jar, then add the ice cubes. Switch to MIN for 15 seconds, then MAX for 15 seconds. Serve immediately

## RECIPES

### RASPBERRY REFRESHER

**INGREDIENTS:** 800 ml cranberry juice  
5x15 ml vodka  
250 g frozen raspberries  
3 small scoops raspberry sorbet  
(approximately weight 225 g)  
Makes 5 large glasses

Place the cranberry juice and vodka into the blender jar, then add the frozen raspberries and sorbet. Switch to MIN for 15 seconds, then MAX for 15 seconds. Serve immediately.

### COFFEE SMOOTHIE

**INGREDIENTS:** 200 ml espresso coffee  
150 ml milk  
2 x 15 ml Baileys liqueur  
sugar to taste  
4 small scoops vanilla ice-cream  
(approximate weight 200 g)  
Makes 2 large glasses

Place the coffee, milk, liqueur and sugar (if used) into the blender jar. Add the ice-cream. Switch to MIN for 10 seconds and then MAX for 10 seconds. Serve immediately.

### TROPICAL GINGER

**INGREDIENTS:** 400 ml ginger beer  
2x15 ml rum  
300 g mixture frozen pineapple,  
melon and mango  
Makes 2 large glasses

Place the ginger beer and rum into the blender jar, then add the frozen fruit. Switch to MIN for 15 seconds, then MAX for 30 seconds. Serve immediately.

### CHOCOLATE ORANGE SMOOTHIE

**INGREDIENTS:** 400 ml orange juice  
2 x 15 ml Cointreau  
4 small scoops chocolate ice-cream  
(approximately weight 200 g)  
Makes 2 large glasses

Place the orange juice and Cointreau into the blender jar, then add the ice-cream. Switch to MIN for 10 seconds, then MAX for 10 seconds. Serve immediately.

### PINEAPPLE AND COCONUT REFRESH

**INGREDIENTS:** 1 can (425 g) pineapple pieces in juice  
250 mls pineapple juice  
8 x 15 ml spoons coconut milk or 4 x 15 ml Malibu  
6 small scoops vanilla ice-cream  
(approximate weight 300 g)  
Makes 4 large glasses

Place the contents of the can of pineapple in juice into the blender jar together with the additional pineapple juice and coconut milk or Malibu. Add the ice-cream. Switch to MIN for 10 seconds, then MAX for 30 seconds. Serve immediately.

### LEMON ZINGER

**INGREDIENTS:** 400 g natural yoghurt  
2 x 15 ml gin  
5 ml lemon juice  
2 large scoops lemon sorbet (approximate weight 200 g)  
Makes 2 large glasses

Place the yoghurt, gin and lemon juice into the blender jar, then add the sorbet. Switch to MIX for 10 seconds, then MAX for 10 seconds. Serve immediately.