

IMPORTANT SAFEGUARDS

This unit is equipped with a special dual safety device. The automatic safety device shuts down the motor to prevent blade rotation if the glass jar or lid is removed during operation or is not properly in place before blending. If your blender is not operating, check to make sure that the glass jar and lid are properly in position.

To protect against electrical shock, do not place the cord or the blender's base in water or other liquid.

Close supervision is necessary when any appliance is used by or near children.

- Unplug from outlet when not in use and before cleaning. Turn the unit off before putting on or taking off parts, and before
 cleaning the appliance. Never put hands into the glass jar, or handle the blade assembly with appliance plugged in.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any
 manner. Return appliance to the nearest authorized De'Longhi service facility for examination, repair or adjustment.

Do not use outdoors

Do not let cord hang over edge of table or counter, or touch hot surfaces.

Do not place on or near a hot gas or electric burner, or in a heated oven.

 Always plug cord into the wall outlet before turning on any controls. To disconnect turn power OFF by pushing the button on the speed control, then remove plug from wall outlet.

When blending hot liquids, remove the ingredient cap from the lid.

Do not use this appliance for other than intended use.

Avoid contact with moving parts.

Keep hands and utensils out of jar while blending, to reduce the risk of severe injury to persons or damage to blender itself.
 A rubber or plastic spatula may be used but must be used only when the blender is turned OFF.

When blender is on, do not touch blade assembly, interfere with blade movement, or remove the lid from the jar.
 Accidentally touching a speed button may activate the blender.

BLADES ARE SHARP. HANDLE CAREFULLY.

Never leave your blender unattended while running.

For safety reasons, the blending of very hot liquids is not reccomended.

Allow hot liquids to cool before blending.

When removing the glass jar from the power unit, wait until the blades have completely stopped.

NEVER run the blender when it is empty.

Only operate the blender with the lid in place.

- The use of accessory attachments not recommended by the appliance manufacturer can cause electric shocks.
- The manufacturer cannot be held responsible for damage caused by inappropriate, incorrect or irresponsible use.

Never touch the appliance with wet hands. Never immerse the base in water.

 WARNING: TO REDUCE THE RISK OF ELECTRICAL SHOCK OR FIRE, DO NOT REMOVE THE BASE PANEL. NO USER SERVICEABLE PARTS ARE INSIDE. REPAIR SHOULD BE DONE ONLY BY AUTHORIZED PERSONNEL.

SAVE THESE INSTRUCTIONS

SHORT CORD INSTRUCTIONS

 A short power cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.

Longer, detachable power supply cords or extension cords are available and may be used if care is exercised in their use.

If an extension cord is used, the marked electrical rating should be at least as great as the electrical rating
of the appliance. If the appliance is provided with 3- wire, grounding type cord, the extension should be
a GROUNDING TYPE 3 - WIRE CORD. The longer cord should be arranged so that it will not drape over
the counter-top or table top where it can be pulled on by children or tripped over.

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Your product is equipped with a polarized alternating current line plug (a plug having one blade wider than the other). This plug will fit into the power outlet only one way.

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This is a safety feature. If you are unable to insert the plug fully into the outlet, try reversing the plug. If the plug should still fail to fit, contact your electrician to replace your obsolete outlet. Do not defeat the safety purpose of the polarized plug.

DESCRIPTION

- A. Measuring cup (with hole)
- B. Lid
- C. Food tray
- D. Glass jar

- E. Blade unit
- F. Motor base
- G. ON/OFF/P knob
- H. Speed indicator

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 outlet voltage corresponds to the voltage indicated on the rating plate.

HOW TO USE

- Place the appliance on a dry flat surface.
 DO NOT PLUG THE APPLIANCE INTO THE OUTLET UNTIL ALL ACCESSORIES HAVE BEEN CORRECTLY FITTED.
- Place the blender jar on the motor base.
- Pour the ingredients into the jar.

This may be done by:

- Removing the entire lid (A+B) by rotating counter-clockwise;
- using the lid (B) without the measuring cup
 (A);
- 3. using the fruit tray (C) inserted upside down in the hole in the lid (B) (fig. 1).
- The appliance is supplied with a handy measuring cup (A) with a useful hole for adding, for example, drops of flavoring without opening the lid (fig. 2). If you turn the measuring cup (A) upside down and close the hole, it can also be used as a measure for oil or similar. (see fig. 3).

Important:

Never use the appliance for more than 3 minutes consecutively. Pause for 3 minutes and continue to use for a maximum of five cycles. The appliance must then be left to cool down.

- Cut solid food into cubes and add water.
- Place the lid (B) on the jar and rotate clockwise until the safety device on the handle of the jar clicks into place. The blender will not function if the lid is not correctly positioned on the jar.
- Plug into the outlet.
- To start processing the ingredients, just turn the ON/OFF knob (G) to the desired speed (1/2/3). When the ingredients have reached the required consistency, turn the knob back to the (O) position.
- On the "P" position, the blender operates at maximum speed, improving control for short periods of processing.
- · Before cleaning, always unplug from the outlet.

USING THE "P" FUNCTION

The "P" (pulse) function improves control for short periods of processing.

The appliance functions as long as the knob (G) is kept in the "P" position.

CLEANING THE APPLIANCE

NEVER IMMERSE the motor base in water! Make sure the appliance is unplugged from the outlet socket.

- Remaining ingredients being processed must be removed with a spatula.
- Pour lukewarm water into the blender jar, filling to the halfway point.

Operate the appliance for a few seconds at the maximum position (3) then empty the jar.

Repeat the operation if necessary.

- Remove the blender jar, lid and measuring cup and wash in lukewarm water by hand. Rinse and dry thoroughly.
- To facilitate cleaning, in certain models the blade unit can be removed as follows:
- Remove the jar from the base and turn it upside down.
- Insert the hooks on the end of the measuring cup
 (A) into the notches on the bottom of the upturned jar (see fig. 4).
- 3. Turn the measuring cup clockwise (fig. 5) as far as it will go then pull until the blade unit and the the gasket are released (fig. 6).
- 4. Wash, dry, then reassemble, taking care to replace the gasket correctly. Position the blade unit on the bottom of the jar, pressing down until it fits in place, then use the measuring cup (A) to rotate the blade unit counter-clockwise as far as it will go.

The blender jar, the lid and the food tray must not be washed in the dishwasher or in boiling water.

- Take care when handling the glass jar to avoid damage.
- Clean the motor base with a damp cloth or sponge.

Dry thoroughly with a soft cloth.

 Wrap the power cable carefully around the bottom of the motor base.

SUGGESTIONS FOR USE

1 General

- In order to get the best results, and so that the ingredients do not spill out of the blender jar, add the ingredients to the jar at little at a time.
- Do not fill the jar more than full the movement of the blades will increase the volume of the ingredients in the jar. The recipes that use large quantities of ingredients should be processed in batches.
- Pour in the liquid ingredients before the solid ones, as long as the recipe doesn't say otherwise.

- The liquid will facilitate the processing and will allow for the use of a lower speed. Always add a cup of water before processing ice.
- Blend for 5 30 seconds and then check the consistency. Continue to process the ingredients in this way until the desired consistency is obtained. Be sure to not process the ingredients too much; this could cause a loss of consistency to the entire recipe.
- Always use the blender with the lid well inserted.
- DO NOT remove the blender jar from the motor housing while the appliance is in use.
- In order to avoid the possibility of injury to the user or damage to the appliance, do not insert hands or utensils into the jar while the appliance is operating. It is possible to utilize a spatula while the appliance is turned off.

2 Solid ingredients

- It is necessary to pay particular attention during the processing of fine ingredients. In this case, it is necessary to interrupt the processing from time to time, take off the lid and scrape the ingredients down off the sides of the jar and the blades. Then reinsert the lid and continue processing. If the processing becomes lengthy in this way, select a higher speed.
- To add solid ingredients to the blender jar, remove the measuring cup from the lid and add them a little at a time through the hole in the lid. The vegetable and cheese ingredients must always be cut into cubes before being added to the jar.

3 Hot preparations

It is always necessary to remove the measuring cup from the lid before beginning the preparation of hot recipes.

 Slowly add the hot ingredients, maximum 2 cups at a time, through the hole in the lid.

RECIPE COLLECTION

Practical and convenient, your appliance will allow you to prepare quickly and with excellent results, creams, mayonnaise, sauces, frittatas, pancakes, fillings for vegetables, frappès, drinks and cocktails of every kind. In this recipe collection there are some ideas for using your appliance in diverse ways. These recipes should be considered a point of departure and surely your own creativity will add to the uses and preparations.

W H I P P E D C R E A M

200 ml (6 ounces) of whipping cream

Pour the liquid cream into the blender jar and operate at a speed 3 for approximately 20 - 30 seconds.

MAYONNAISE

- 1 whole egg
- oil
- a tablespoon of mustard
 a pinch of salt
- a few drops of lemon juice

Put the egg, the mustard, the lemon juice and the salt in the blender jar and operate on speed 2 for a few seconds. Fill the measuring cup with oil and at speed 2 continue to mix (adding oil a little at a time) until the mayonnaise becomes firm. **Ideal with poached fish.**

PINK SAUCE

- 50 gr. (2 ounces) mayonnaise
- 10 gr. (0,35 ounces) ketchup
- 4 drops of Worcestershire sauce

Put all the ingredients together in the blender jar and operate at speed 1 for a few seconds. **Ideal with French fried potatoes and club sandwiches.**

ITALIAN ICE

lce

flavored syrup

Pour the ice into the blender jar and operate the PULSE knob until all the ice is chopped uniformly. Put the ice into a glass and add the syrup.



LIMITED WARRANTY

This warranty applies to all products with De'Longhi or Kenwood brand names.

Limited Warranty

What does the warranty cover?

We warrant each appliance to be free from defects in material and workmanship. Our obligation under this warranty is limited to repair at our factory or authorized service center of any defective parts or part thereof, other than parts damaged in transit. In the event of a products replacement or return, the unit must be returned transportation prepaid. The repaired or new model will be returned at the company expense.

This warranty shall apply only if the appliance is used in accordance with the factory directions, which accompany it, and on an Alternating current (AC) circuit.

How long does the coverage last?

This warranty runs for one year (1) from the purchase date found on your receipt and applies only to the original purchaser for use.

What is not covered by the warranty?

The warranty does not cover defects or damage of the appliance, which result from repairs or alterations to the appliance outside our factory or authorized service centers, nor shall it apply to any appliance, which has been subject to abuse, misuse, negligence or accidents. Also, consequential and incidental damage resulting from the use of this product or arising out of any breach of contract or breach of this warranty are not recoverable under this warranty. Some states do not allow the exclusion or limitation of incidental or consequential damage, so the above limitation may not apply to you.

How do you get service?

If repairs become necessary, see contact information below:

U.S. Residents:

Please contact our toll free hotline at 1-800-322-3848 or log onto our website at www.delonghi.com. For all accessories, spare parts or replacement parts, please contact our parts division at 1-800-865-6330.

Residents of Canada: Please contact our toll free hotline at 1-888-335-6644 or log onto our website at www.delonghi.com.

Residents of Mexico: Please refer to the Limited Warranty statement for Mexico.

Please refer to the back page of the manual for De'Longhi addresses.

The above warranty is in lieu of all other express warranties and representations. All implied warranties are limited to the applicable warranty period set forth above. This limitation does not apply if you enter into an extended warranty with De'Longhi. Some states do not allow limitations on how long an implied warranty lasts, so the above exclusions may not apply to you. De'Longhi does not authorize any other person or company to assume for it any liability in connection with the sale or use of its appliance.

How does state law apply?

This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state.