

GENERAL WARNINGS

- After removing the packaging, make sure the product is complete and undamaged. If in doubt, do not use the appliance and contact a qualified professional only.
- The plastic bag containing the product must not be left within reach of children as it represents a potential hazard.
- If the plug fitted to the appliance does not match the power socket, have the socket replaced with a suitable type by a qualified professional. The use of adapters, multiple sockets and/or extensions is not recommended. If their use is unavoidable, only adapters, multiple sockets and extensions complying with current safety standards and regulations should be used, taking care not to exceed the power limit indicated on the adapter and/or extension.
- Earthed models must be connected to an efficient earth connection as specified by current electrical safety standards and regulations.
- In the event of malfunction, contact an authorised service centre only.
- The appliance must be used only for those purposes for which it was specifically designed. Any other use is considered improper and thus dangerous. The manufacturer is not liable for damage caused by inappropriate, incorrect or irresponsible use of the appliance and/or repairs carried out by unqualified persons.
- Make sure that 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 use the blender empty.**
- Never touch the appliance with wet or damp hands.
- Never use the appliance with bare or damp feet.
- Never unplug the appliance by pulling the power cable.
- Protect the appliance from atmospheric agents (rain, sun, frost, etc).
- The appliance is not intended for use by persons (including children) with reduced physical, sensory

or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

- Unplug the appliance from the mains socket when not in use.
 - Never leave the appliance on unnecessarily, as it is a potential source of danger.
 - Never immerse the appliance in water.
 - If the power cable is damaged, it must be replaced by the manufacturer or an authorised service centre to avoid all risk.
 - Before cleaning or servicing, disconnect the appliance by unplugging from the mains.
 - If the appliance breaks down or malfunctions, turn it off. Do not tamper.
- For any repairs, contact an authorised service centre only and insist on the use of original spare parts and accessories.
- When the appliance is to be discarded, after unplugging from the mains, cut the cable to make the appliance unusable.
 - Save these instructions carefully for future reference.
 - Never pour boiling hot liquids into the jar.

Materials and accessories coming into contact with food conform to EC regulation 1935/2004.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.



At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

DESCRIPTION

- A. Measure
- B. Lid
- C. Glass jar
- D. Motor base
- E. **ON/OFF** slide and speed indicator
- F. **"P"** pulse button

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.

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 blender jar on the motor base.
- Pour the ingredients into the jar.
This may be done by:
 1. Removing the entire lid (**A+B**) (fig.1)
 2. Removing the measure (**A**) by rotating anti-clockwise (fig. 2).

Important:

Never use the appliance for more than 1 minute consecutively. Pause for 4 minutes between one cycle and the next and 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.**
- **Plug into the mains.**
- To start processing the ingredients, just move the slide (**E**) to select the desired speed.
When the ingredients have reached the required consistency, move the slide back to the (**0**) position.
- Before cleaning, always unplug from the mains.

USING THE "P" FUNCTION

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

Position the slide (**E**) in the "P" position and press the button (**F**) intermittently until you have completed processing.

The appliance functions while the (**F**) button is pressed.

CLEANING THE APPLIANCE

NEVER IMMERSE the motor base in water!

Make sure the appliance is unplugged from the mains socket.

- Remains of the ingredients being processed must be removed with a spatula.
- Half fill the blender jar with lukewarm water. Operate the appliance for a few seconds then empty the jar.
Repeat the operation if possible.
The blender jar and all plastic components must not be washed in the dishwasher or in boiling water.
- Take care when handling the glass jar to avoid violent impact.
For more thorough cleaning, the base of the jar can be removed by turning the ring on the bottom. After cleaning, replace the base and screw on.
- Clean the motor base and power cable with a damp cloth or sponge.
Dry thoroughly with a soft cloth.
- Wrap the power cable carefully around the bottom of the motor base.

TIPS

1 General

- Add the ingredients to the jar a little at a time for best results and to avoid them overflowing.
- Do not fill the jar more than two thirds full. The movement of the blades will increase the volume of the ingredients. Recipes using large quantities of ingredients should be processed in batches.
- Unless the recipe specifies otherwise, add liquid ingredients before solid ingredients.
The liquid will facilitate processing and allow you to use a slower speed. Always add a cup of water before processing ice.

- Blend for 5 – 30 seconds then check the consistency. Continue this procedure until the desired consistency is obtained.
Do not over process the ingredients as this would change the consistency of the recipe.
- Always use the blender with the lid firmly on.
- NEVER remove the jar from the motor base while the appliance is in operation.
- To avoid the risk of injury or damage to the appliance, never place hands or implements in the jar while the appliance is in operation.
A spatula can be used when the appliance is off.

2 Solid ingredients

- Take special care when preparing solid ingredients. Interrupt processing from time to time, remove the lid and scrape the ingredients from the sides of the jar using a knife. Replace the lid and continue processing.
If this makes processing excessively lengthy, select a higher speed.
- To add solid ingredients to the jar, remove the measure from the lid and add them a little at a time through the hole. Vegetables and cheese should always be diced before being placed in the jar.

3 Processing hot ingredients

Always remove the measure from the lid before preparing hot recipes.

- Add hot ingredients slowly, a maximum of two cups at a time, through the hole in the lid.
Do not pour boiling liquids into the jar

R E C I P E S

Practical and convenient, you can use your appliance to quickly prepare excellent creams, mayonnaise, sauces, omelettes, pancakes, fillings for vegetables, milk shakes, drinks and cocktails of every kind. These recipes will help you discover the most complete and varied way to use your appliance. They should be considered as a starting point, then it's up to you and your imagination to find other uses and create other preparations.

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

- 200 ml of whipping cream

Pour the cream in the blender jar and operate at medium speed for about 20 – 30 seconds.

M A Y O N N A I S E

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

Put the egg, mustard, lemon juice and salt in the blender jar and operate at MIN speed for a few seconds. Fill the measuring cup with oil and add a little at a time while continuing to mix until the mayonnaise becomes firm. **Ideal with poached fish.**

P I N K S A U C E

- 50 gr. mayonnaise
- 10 gr. ketchup
- 4 drops of Worcestershire sauce

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

M A S C A R P O N E C R E A M

- 250 gr. mascarpone cheese
- 3 eggs
- 50 gr. sugar
- 1/4 l. whipped cream

Put all the ingredients (except the whipped cream) in the blender jar and operate the appliance at MIN speed until the mixture is light. Pour the cream into small serving bowls and garnish with the whipped cream (whipped as described in the preceding recipe). Chill the dessert for a few hours in the refrigerator before serving

T U N A S A U C E

- 120 gr. tuna packed in oil
- 150 gr. mayonnaise
- a handful of capers

Put all the ingredients in the blender jar and process at MIN speed for a few seconds. **Ideal to prepare veal with tuna sauce.**

O N I O N O M E L E T T E

- 6 eggs
- 2 tablespoons of milk
- 1 onion, finely diced
- 2 tablespoons of oil
- salt

Blend the eggs in the jar at MIN speed for approximately 30 seconds with the milk and salt. Place a frying pan on the stove with the oil and sauté the onion. Pour the mixture in the frying pan and let the eggs cook until firm, making sure they do not stick to the pan.

C R E P E B A T T E R

- 100 gr. flour
- 4 whole eggs
- 1 dl. milk
- salt

Put all the ingredients in the blender jar and operate the appliance at MIN speed for approximately 30 seconds. The batter should be quite creamy.

M I L K S H A K E

- 1 apple
- 1 dl. milk

Cut the apple into small pieces and place in the blender jar with the milk. Blend at medium speed for about 1 minute. **The apple can, of course, be replaced with whatever type of fruit you prefer.**

W A T E R I C E

- Ice
- flavoured syrup

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

C O U R G E T T E S W I T H T U N A

- 4 courgettes
- 120g tuna in oil
- 1 tin peeled tomatoes
- 100g grated Grana cheese
- 1 egg
- salt
- parsley

Cut the courgettes in half lengthwise and scoop out the pulp using a spoon, taking care not to break them. Place the courgette pulp in the jar along with the egg, tuna, grated cheese, salt and parsley and operate the appliance at medium speed until the mixture is smoothly blended. Use the mixture to fill the half courgettes prepared previously. Place them in a buttered baking dish and pour over them a little water mixed with a couple of dessertspoons of oil and some pulped peeled tomatoes. Top the courgettes with a few pieces of butter. Bake in a preheated oven for about 40 minutes. These courgettes are delicious at room temperature.

S G R O P P I N O

- 100 gr. lemon sherbet ice cream
- 1/2 glass of sparkling white wine
- 1 shot of vodka

Place all the ingredients in the blender jar and blend at medium speed for about 1 minute, until the mixture is evenly blended.