



INSTRUCTION MANUAL

HAND BLENDER

English

GB

Model: ORB-011

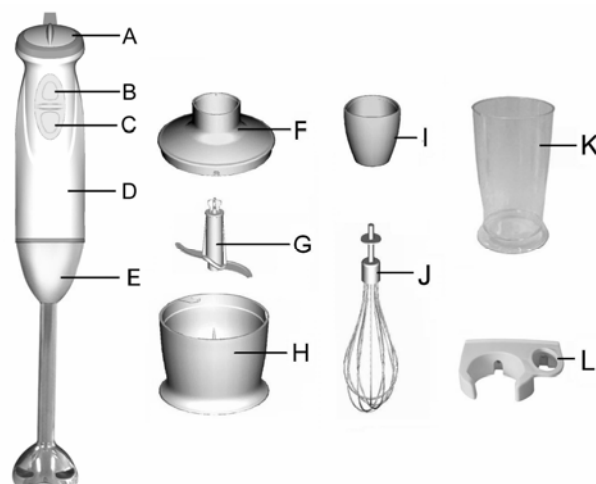


Please read this manual carefully and completely before using the appliance.

Keep the manual in a safe place for future reference.

DESCRIPTION

- A. Inching switch
- B. Switch 1
- C. Switch 2
- D. Motor unit
- E. Stainless steel blender stick
- F. Chopping bowl lid
- G. "S" blade
- H. Chopping bowl
- I. Whisk holder
- J. Whisk
- K. Vessel
- L. Wall mount



CAUTION

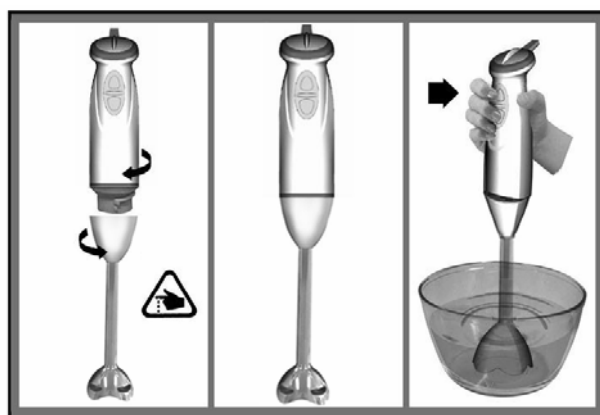
Please read the instructions carefully and completely before using the appliance.

- 29. Before plugging into a socket, check whether your voltage corresponds to the rating label of the appliance.
- 30. Always unplug the appliance before assembling, disassembling, cleaning.
- 31. Don't plug the appliance into the power supply until it is fully assembled and always unplug before disassembling the appliance or handle the blade.
- 32. Don't let children play with this appliance.
- 33. Don't let the motor unit, cord, or plug get wet.
- 34. Never use a damaged appliance. If it has been damaged, please get it to approved service center, checked or repaired.
- 35. If the supply cord is damaged, it must be replaced by approved service center.
- 36. Don't let excess cord hang over the edge of the table or worktop or touch hot surface.
- 37. The blades are very sharp!**
- 38. Don't place the appliance in the hot ingredients.
- 39. The appliance is constructed to process normal household quantities.
- 40. Neither the measuring beaker, nor the chopping bowl is microwave proof.
- 41. Short-time operating. Use the appliance for no longer than 1 minute, and don't operate hard food for no longer than 15 seconds.

HOW TO USE THE HAND BLENDER

The hand blender is perfectly suited for preparing dips, sauces, soups, mayonnaise and baby food as well as for mixing and milkshakes.

- 5. Turn the stainless steel blender stick on the motor unit until it locks.
- 6. Introduce the hand blender in the vessel. Then choose speed "1" - "2" and press the switch 1 or switch 2.
- 7. Turn the blender stick off the motor



unit after use.

You can use the hand blender in the measuring beaker and just as well in any other vessel.

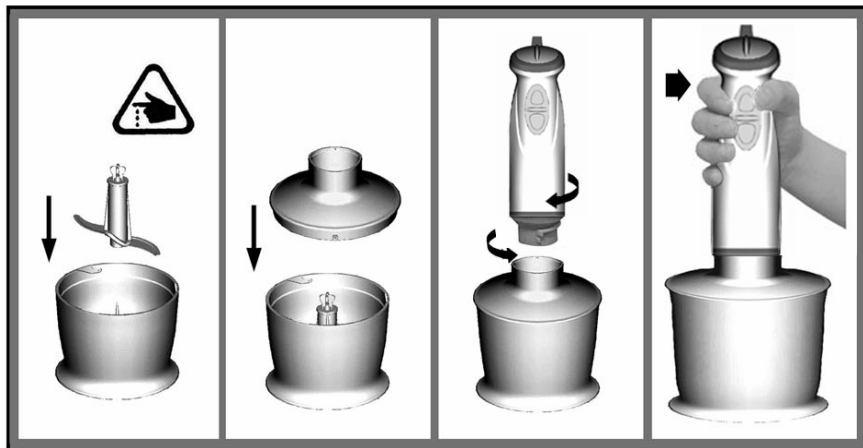
4. Caution! The blade is very sharp!

HOW TO USE YOUR CHOPPER

3. Chopper is perfectly suited for hard food, such as chopping meat, cheese, onion, herbs, garlic, carrots, walnuts, almonds, prunes etc.
4. Don't chop extremely hard food, such as ice cubes, nutmeg, coffee beans and grains.

Before chopping...

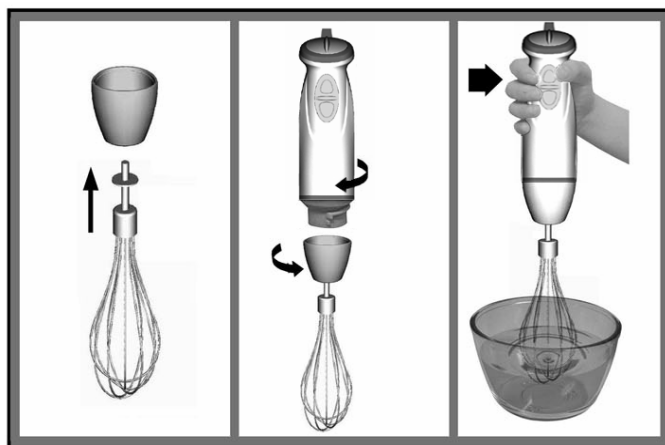
11. Carefully remove the plastic cover from the blade. **Caution: the blade is very sharp!** Always hold it by the upper plastic part.
12. Place the blade on the center pin of the chopper bowl. Press down the blade and lock bowl. Always place the chopper bowl on the anti-slip base.
13. Place the food in the chopper bowl.
14. Place the chopping bowl lid on the chopper bowl.
15. Turn the motor unit on the chopping bowl lid until it locks.
16. Choose speed "1" - "2" and press switch 1 or switch 2 to operate the chopper. During processing, hold the motor unit with one hand and the chopper bowl the other.
17. After use, turn the motor unit off the chopping bowl lid.
18. Then remove the chopping bowl lid.
19. Carefully take out the blade.
20. Remove the processed food from the chopper bowl.



HOW TO USE YOUR WHISK

Use the whisk only for whipping cream, beating egg whites and mixing sponges and Ready-mix desserts.

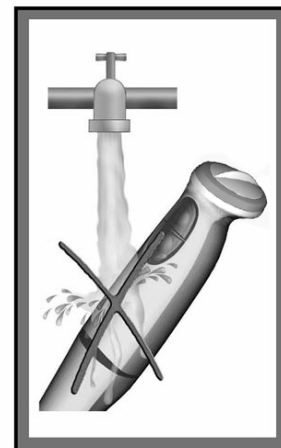
1. Inset the whisk into the whisk holder, and then turn the gear box on the motor unit until it locks.
2. Place the whisk in a vessel and only then. Choose speed "1" - "2" and press the switch 1 or switch 2 to operate it.
3. Turn the gear box off the motor unit after use. Then pull the whisk out of the gear box.



CLEANING

Cleaning the motor unit and chopping bowl lid only with a damp cloth only. Do not immerse the motor unit in water!

1. All other parts can be cleaned in the dish washer. However, after processing very salty food, you should rinse the blades right away.
2. Also, be careful not to use an overdose of cleaner or decalcifier in your dishwasher.
3. When processing food with color, the plastic parts of the appliance may become discolored Wipe these parts with vegetable oil before placing them in the dishwasher.
4. The blades are very sharp, please attention.
5. Unplug the appliance before cleaning.



Processing Guide **(for 500ml chopping bowl)**

<i>Food</i>	Maximum	Operation time
meat	250g	15sec
herbs	50g	10sec
nut, almonds	150g	15sec
cheese	100g	10sec
bread	80g	10sec
onions	200g	10sec
biscuits	150g	10sec
soft fruit	200g	10sec