

# Hand blender set IN User manual



Model: LVHBL001BK

Rated voltage: 220-240V~50/60Hz

Rated power: 1200W

Keep these instructions for future reference and pass them on to future users with the device.

## **SAFETY ISSUES**



## **WARNING!** Risk of electric shock

Before starting up the appliance, read the operating instructions carefully and keep them together with the guarantee, receipt. If possible, keep the outer packaging as well. If you pass this appliance on to others, please pass on the operating instructions as well.

Ц	box.
	Repairs and replacement of the connecting cable may only be carried out by authorized specialists. Improper repairs can result in considerable danger for the user.
	The device is intended exclusively for private and not for commercial use.
	Children must not play with the device. Cleaning and maintenance shall not be made by children.
	To protect children from the dangers of electronic devices, never leave them unsupervised near the device. Choose a location for your device where children cannot access the device. Make sure the cable is not hanging down.
	For child safety, keep all packaging (plastic bags, boxes, polystyrene, etc.) out of the reach of children.
	The device can be used by persons with reduced physical, sensory or mental abilities or lack of experience/knowledge if they are supervised or have been instructed in the safe use of the device and have understood the resulting dangers.
	Keep the device and cord away from heat, direct sunlight, moisture, sharp edges, etc.
	Only use the device for its intended purpose.
	Only use original accessories.
	The device must always be unplugged from the mains when not being supervised and before assembling, disassembling or cleaning.
	Only connect the device to a properly installed safety socket. The cable and plug must be dry. The mains voltage must correspond to the voltage specified on the type plate of the device.
	Do not immerse the device in water or hold it under running water. If the device gets wet, unplug the power cord immediately. Don't reach into the water.
	Do not use the device with wet or damp hands.
	Do not use the device outdoors.
	Do not operate the device without supervision. When you leave the workplace, always switch off the device or pull the mains plug out of the socket.
	Switch off the device when cleaning or storing the device. Always unplug the power cord from the outlet when the device is not in use and remove the supplied accessories.
	Check the device and cable regularly for damage. Do not use the device if it is damaged.
	Do not repair the device yourself, contact an authorized expert.
	If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid danger.
	For safety reasons, a broken or damaged cord should only be replaced with an equivalent cord from the manufacturer, our Customer Service Department, or a similarly qualified person.
	Read the following sections carefully for special safety instructions, use and cleaning. In the event of misuse, mishandling or faulty repairs, no liability is accepted for possible damage. In such cases, warranty services are also excluded

#### SPECIAL SAFETY INSTRUCTIONS



## **DANGER! Risk of injury from cutting**

Blades are sharp. When removing, be careful and avoid direct contact with the edges of the blades
Do not immerse the device in liquids.
Allow hot food to cool down to 80°C or less before using the appliance.
To prevent injury, keep hands, hair, clothing or other objects away from the blade insert during operation. Avoid contact with the rotating components.
Be particularly careful when handling the blade insert, when assembling and disassembling, and when cleaning and emptying the blender jar.
Do not use the appliance with foods containing bones or other very hard foods.

#### WARNING!

- Before cleaning the appliance, ensure it is disconnected from the power supply and has cooled down completely.
- To avoid the risk of electric shock, do not clean the appliance with water and do not immerse it in water.
- For detailed information on cleaning the appliance, please refer to the section Cleaning and care.
- Caution: Do not fill the chopper with liquid.
- Care is required when pouring hot liquids into the jug in case a jet of vapour should escape from the appliance.
- Caution: Any misuse can cause severe personal injury.
- Disconnect the mains plug from the wall socket ...
  - ... when it is not supervised,
  - ... before you assemble or disassemble the device, and
  - ... before you clean the device.
- For household use only
- Do not allow the appliance or its power cord to touch hot surfaces or to come into contact with any heat sources.
- Do not let the power cord hang free.
- Do not touch any moving parts during operation, and do not insert any implements (e.g. dough spatulas or cooking spoons) into the blender jug unless the motor has come to a complete standstill.

## **Short-time operation**

The appliance has been designed for short-term operation only, ie it should not be operated continuously for more than 30 minutes.

60 sec. Blender

10 sec. Chopper Switch off the appliance afterwards and allow

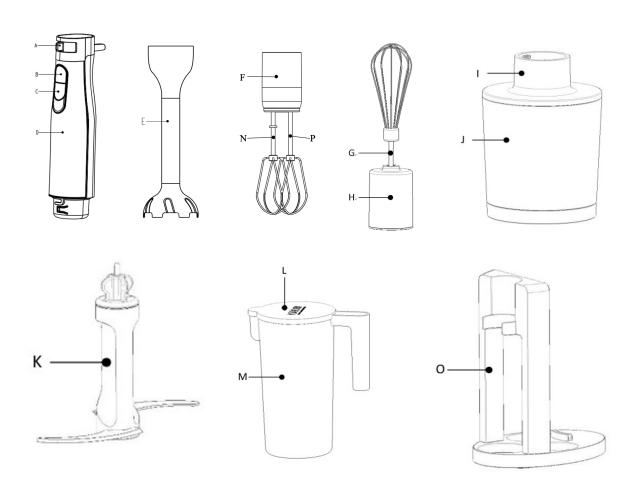
90 sec. Double egg fork the motor to cool down before switching it on

90 sec. Whisk

## Connection to the mains supply

Make sure that the supply voltage corresponds with the voltage marked on the rating label. This product complies with all binding CE labelling directives.

## Part Description/Technical Details



- A Speed controller
- **B** Power button (adjustable speed)
- **C** Turbo button (fixed turbo speed)
- **D** Motor unit
- **E** Blender
- **F** Double egg fork Base
- **G** Whisk
- **H** Whisk base
- I Drive cover
- **J** Chopper
- **K** Blade insert
- L Cover for measuring beaker
- **M** Measuring beaker(1000ml)
- **N** Left egg fork
- O Storage base
- P Right egg fork

## Commissioning and use blender attachment

#### Connect mixer attachment

- 1. Attach the body of the appliance to the blender jar so that it points to the "open padlock symbol" ...
- 2. Turn the body of the machine so that the blender attachment on the body of the machine is pointing to the "closed padlock symbol" . The body of the device must click into place.

## Chopper

## Mount the chopper

- 1) Press the slip-resistant cover/base against the chopper **J** from below such that a tight fit is ensured all around.
- 2) Place the blade insert **K** on the arbor in the chopper.
- 3) Fill the chopper **J** with the prepared food only up to the marked MAX level.





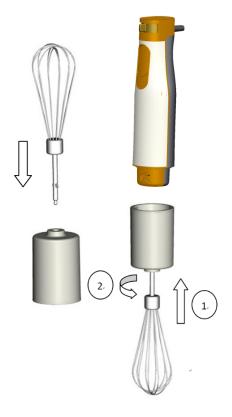
- 4) Set the drive cover I on the chopper J.
- 5) Attach the motor unit **D** to the drive cover I in such a way that the attachment marking "→ Lock" is below the symbol **□**.
- Turn the motor unit **D** such that the attachment marking " → Lock" on the motor unit points to the lock markang . The motor unit **D** must engage noticeably.



#### Whisk

#### Mount the whisk

- 1) Attach the Whisk **G** to the Whisk base **H** until it engages audibly and noticeably.
- 2) Attach the motor unit **D** to the Whisk base **H** such that the attachment marking "→Lock" is below the symbol **n**.
- Turn the motor unit **D** such that the attachment Marking "→Lock" on the motor unit points to the lock markang . The motor unit **D** must engage noticeably.



### Remove the accessory part

To remove the accessory part, turn the motor unit **D** such that the attachment marking "Lock"points to the delock marking and pull off the motor unit **D** from the accessory.

## **Operating elements**

Speed controller: A

The blending speed is adjustable from 1 (minimum) to 6 (maximum

speed).

#### Power button: B

Keep the power button **B** pressed to work at the set speed. Release it to switch the device off.

#### Turbo button: C

Keep turbo button **C** pressed for blending at maximum speed. The speed controller setting is irrelevant here. Release turbo button **C** to switch the device off.

#### Blender

#### **Application area:**

The blender **E** is ideal for pureeing cooked fruit and vegetables and for mixing drinks, soups, sauces, etc. and for making milkshakes. Do not use the blender **E** for extremely hard food such as ice cubes, nuts or etc.

**NOTE:** adapt the rotation speed to suit the foodstuff to be blended. Select normal speed for soft foodstuffs to be blended (1-6) **B** and turbo speed for harder foodstuffs (TURBO **C**).

- 1) Cut the cooked fruit and vegetables into small pieces.
- **2)** Put the food into the measuring beaker **M** or another suitable container.
- 3) Attach the motor unit **D** to the blender **E** until it engages.
- 4) Immerse the blender into the food to be pureed/mixed.
- 5) Connect the mains plug with the wall socket.
- **6)** To blend at normal speed, keep the power button **B** pressed. To blend at turbo speed, keep TURBO **C** pressed.
- **7)** Move the blender **E** up and down a bit in the foodstuff, to ensure that it is blended evenly.
- **8)** When you are finished, release the power button  ${\bf B}$  or TURBO  ${\bf C}$ .
- **9)** After blending wait until standstill before you remove the blade, then pull the mains plug and take the blender **E** out of the food.
- 10) Clean the device immediately if possible.

**NOTE:** If the blender E builds up a suction and adheres to the bottom of the vessel, release the power button B or TURBO C briefly.

## **Double egg fork**

#### **Application area:**

The Double egg fork is suitable for beating whipped cream, egg whites and foods of a similar light consistency.

a similar light consistency.

- 1) Fill the cream, egg whites or similar into the measuring beaker **M** or another suitable container.
- 2) Immerse the Left egg fork N and Right egg fork P into the cream or similar.
- 3) Connect the mains plug with the wall socket.
- 4) For beating, keep the power button **B** or TURBO **C** pressed and release it to switch the device off.
- 5) After beating pull the mains plug and take the left egg fork N and right egg fork **P** out of the food.

food.

- 6) Remove the left egg fork N and right egg fork  ${f P}$  from the double egg fork base  ${f F}$
- 7) Clean the device immediately if possible.

#### Chopper

#### **Application area:**

The chopper is ideal for chopping meat, Parmesan, vegetables, fruit, nuts and herbs.

- Rinse or wash the food.
- Cut the food into small pieces.
- Remove the outer shell from nuts. You may use the inner skin if you wish, e.g. with almonds.
- Use fresh herbs without the stalks and in dry condition.
- Remove sinews, bones and gristle from the meat.
- 1) Connect the mains plug with the wall socket.
- 2) For chopping, keep the power button  ${\bf B}$  / TURBO  ${\bf C}$  pressed and release it to switch the device off.
- 3) After chopping remove the mains plug and take the motor unit D away from the drive cover **I**.
- 4) Clean the device immediately if possible.

#### Whisk

#### **Application area:**

The whisk is suitable for beating whipped cream, egg whites and foods of a similar light consistency.

1) Fill the cream, egg whites or similar into the measuring beaker  ${f M}$ 

or another suitable container.

- 2) Immerse the whisk **G** into the cream or similar.
- 3) Connect the mains plug with the wall socket.
- 4) For beating, keep the power button **B** or TURBO **C** pressed and release it to switch the device off.
- 5) After beating pull the mains plug and take the whisk **G** out of the food.
- 6) Remove the whisk **G** from the whisk base **H**.
- 7) Clean the device immediately if possible.

#### Cleaning

Warning! To prevent the risk of electric shock, injury or damage:

- Disconnect the power supply plug from the mains socket before cleaning.
- Never immerse the motor unit in water.

**Caution!** Never use scouring, corrosive or abrasive cleaning materials as these could damage the appliance.

#### Cleaning the base unit

- 1) Clean the motor unit with a damp cloth. A little detergent may also be used.
- 2) Wipe over with clean water.
- 3) Do not use the motor unit again until it is completely dry.

## Cleaning the accessories

1) Put the parts in cold or lukewarm water to soften dough residues.

**Note:** You can also add a little detergent to the water.

- 2) Remove softened dough residues with a washing-up brush.
- 3) Rinse off with clean water.
- 4) Allow parts to dry completely before using them again.



#### SERVICE HOTLINE

#### tel: +48 22 123 96 60 or e-mail: serwis@manta.com.pl

Monday to Friday, 9 a.m. to 5 p.m.

The manufacturer reserves the right to make changes to the product specifications without prior notice.



Manta S.A. hereby declares that this product complies with the essential requirements and other provisions of the so-called "New Approach" Directives of the European Union. The device complies with the European Directives 2014/35/EU and 2014/30/EU.



The device is marked with the symbol of a crossed-out waste container, in accordance with European Directive 2012/19/EU and the Polish Act of 11 September 2015. (Journal of Laws 2015 item 1688) on Waste Electrical and Electronic Equipment (WEEE). Products marked with this symbol should not be disposed of or thrown away with other household waste at the end of their useful life. The user is obliged to dispose of waste electrical and electronic equipment by delivering it to a designated point where such hazardous waste is recycled. The collection of this type of waste in separate locations and the proper recovery process contribute to the protection of natural resources. Proper recycling of waste electrical and electronic equipment has a positive impact on human health and the environment. For information on where and how to dispose of waste electrical and electronic equipment in an environmentally safe manner, the user should contact the relevant local authority, the waste collection point or the point of sale where they purchased the equipment.

#### Attention!

Product design and technical specifications are subject to change without prior notice. This applies in particular to technical specifications, software, pictures and the user manual. This user manual serves as a general orientation for the operation of the product. The manufacturer and distributor assume no liability for any inaccuracies resulting from errors in the descriptions contained in this user manual.

Made in P.R.C. **FOR MANTA EUROPE**