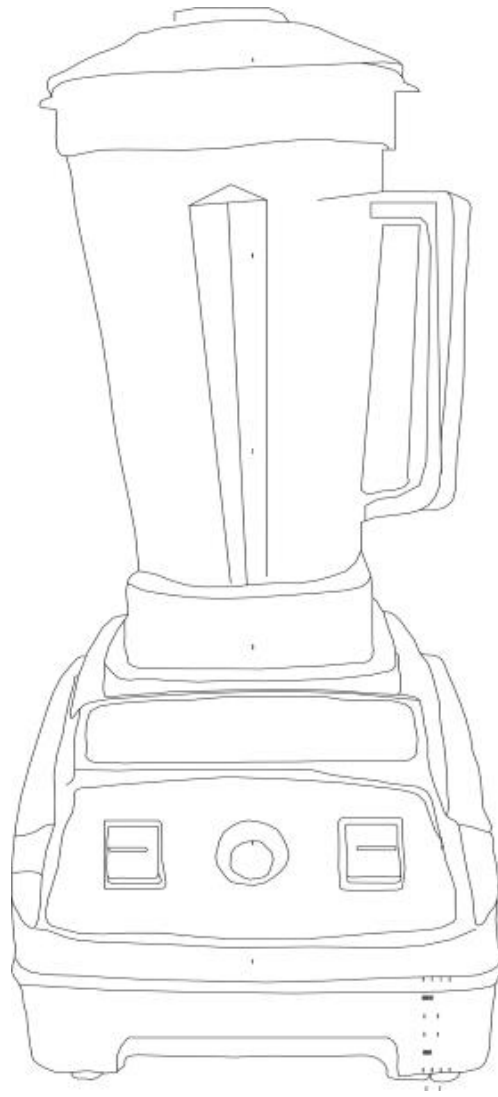


Instruction Manual

High Performance Commercial Blender



Thank you for choosing our product.

Please read this instruction manual carefully before using, and keep it for future reference.

I. Product structure



Lid plug



Lid



blades



Seal of blades



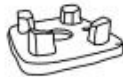
Mixing Jar



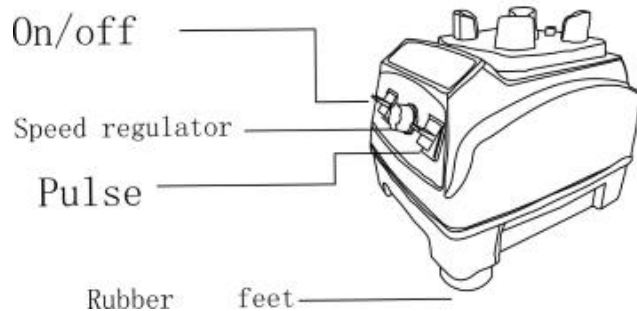
Retainer nut



Driving gear



Centering pad



On/off

Speed regulator

Pulse

Rubber feet

Motor base

II. CAUTION:

1. Please check whether machine has damage during transportation.
2. Check the parts, and leave aside for backup.
 - Instruction Manual x1
 - Blender x1
 - Lid, Lid Plug, Stick, Blender Base, Jar (including blade assembly, retainer nut)
3. The machine should be placed at a level, steady position, do not lean the machine. Also, do not put in shaking position or near flammable objects
4. Do not have the machine in contact with direct sunlight or rain.
5. In order to protect human safety, the plug should have a ground connection to protect electricity leaking or electric shock.
6. Plug should plug in a ground connection socket, do not plug in a temporary socket.

III. SAFETY INSTRUCTIONS

1. Please read all instructions and operating procedures.
2. Make sure the power is 220V-240V
3. This 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.
4. DO NOT allow children to play with or use this machine. Keep them at a safe distance from the machine while operating to prevent any contact leading to an accident with the machine.
5. Remember to plug in the LID properly while in operation, this enables the STICK to stir the food material inside. After blender stops operating, then users can use enclosed scraper to scrap the food inside.
6. When put in high temperature food materials, please make sure the LID and LID PLUG are sealed perfectly. Let the hot air comes out from the holes by itself in order to prevent burn.
7. It is best to hold the LID down when starting the machine as the motor is powerful may cause the LID to be unseated.
8. When the motor is running, never open the LID and put your hand into the JAR.
9. Do not put any metal items like knives, forks, spoons, etc. into the JAR.
10. Do not let the machine dry-blending (run without any liquid inside the JAR) for more than 90 seconds, since dry-blending create extremely high temperature in a short time, may cause damage to the lubrication system of the machine.

11. In case the blade looses or broken, please stop operation the blender. Then contact with distributor or factory technician.
12. When cleaning or disassemble the parts, please remember to turn off power and unplug.
12. Do not wash the Blender base with water or soak it into the water to prevent electricity shock.
13. Do not immerse the JAR into water or put inside a dishwashing machine, it will cause rust on the bottom of the blades assembly, then cause damage to the machine gradually.
14. Do not clean the blades with naked hands they are very sharp. Instead, use a brush or a thick cloth for cleaning.
15. When over-loading (cases like too thick food material inside the JAR), the overload protection-button on the machine will shut off the power automatically. Please reduce some quantity of the foods inside the JAR, use a fan or hair dryer (cool wind) to blow toward the machine base for a couple minutes, turn on the machine once again.
16. When machine is malfunction, make sure to pull off the power plug and wait the motor temperature low down, before checking any faults.
17. If power cable damage, the replacement must be carried on only by a professional stuff from manufacturing factory or relevant maintenance center.

IV. Introduction to the control panel

1. Power Switch --- “ON” position starts blender. “OFF” position stops blender.
2. Speed knob – Adjusts blender speed. Start from “MIN” and turn knob towards “MAX” to increase speed; Turn knob from “HIGH” to “LOW” to reduce speed.
Caution: Always start the blender from LOW speed position.
3. Pulse switch --- “ON” position overrides variable speed setting and runs blender at full speed; Release the switch to select “OFF” position and blender reverts back to variable speed setting.

V. Operation

Before starting, check and make sure the followings:

The JAR is fit already securely and completely to Blender base.

The LID is fit already on the JAR and in locked position

The SPEED KNOB is in low speed position

1. Plug on the Blender, get ready to use.
2. This machine is built-in a safety device, please place the Jar stably on the Blender base, then can trigger the safety switch to enable the machine to work.
3. Fill the food material into the Jar, do not exceed the MAX marking on the Jar.

4. Dial the Speed Knob to be on Min position, then turn on the machine to start work, then dial the Speed Knob to appropriate speed for operation.
5. Pulse Switch: Turn it to be ON position, machine work at maximum speed, keep it work for a few seconds, and repeat it for every 1-3 seconds, then according to the food processing condition, turn to regular operation by Speed Knob.
6. When finish, turn off the machine, wait until the machine stop completely, then take the Jar off the machine to pour the finished foods out.

● Blending Tips

- When pouring the food materials into the Jar, please be aware of the order. Please put liquid type of food and soft food material 1stly, then put ice, then add solid food materials.
- It is better to use slow speed to start then turn into high speed for food material which required more process or sticky food.
Processing hot food or when there are too much food material inside the Jar, please make sure to start with slow speed then transit to high speed.
- Pour the ice into the container, add water until about 3/4 full and let the ice float above the ice ~1.25cm. Set at high speed for 2~3 seconds, then filter out the water.
- During blending process, if the food materials are been pushed toward the Jar wall, it means the RPM is too high, speed should be reduced. On the other hand, if the food materials are moving above the blade, it means the speed is too slow, needs to increase speed.
- This blender is equipped the overload protective switch in order to protect the motor in overload situations. Please wait until the motor has cooled off (can use fan to blow the base cooled off), then turn on the machine to restart.
If the motor doesn't have enough cooling, then the machine probably can not be started or start for a short time then got shut off again.

VI. Making Tasty Creations

Making Fruit or Vegetable Juice

Cut the fruits or vegetables into small pieces (around 3.50cm size) then put them into the blender Jar, then add water and ice according to personal preference. Seal the Lid and Lid plug and turn on the machine, start with slow speed then transit to high speed for processing the juice until getting your favor smooth result.

Making smoothie / ice cream

Put in ice first when making smoothie, then add liquid, finally add the food.

Users can choose to use water, milk, Kopiko, Yakult, yogurt, or fruit tea.

If the food inside the Jar can not be blend, we can use stick to stir the food inside.

When inserting the stick, please insert it with an angle and do not stir for over 30 seconds.

When making fruit ice cream, please peeled the skin and the seed and put it into freezer to replace ice. After blending to very thin condition, put into freezer again and wait for the final ice cream.

Making Jams/Sauces

Multi-purpose blender can make perfect jams and sauces. High RPM can have good emulsification result and the food can last their freshness.

When making jams/sauces, please cut the food to about 2.5cm size, and put them into the container. Then add 15cc – 150cc of liquid (water/soup/juice/oil fat... etc) depends on food material's moisture level and quantity. If you need the food inside the Jar to make a swirl, you can turn the speed set between middle to high speed.

the time can be set at 15~60 seconds depends on the thickness required.

If we want to make swirl for the food inside, we can stir the stick inside with an angle while the blender is operating. When a swirl has formed, we can stop stirring the stick.

When making sauces, you can add other liquids as well other than water. (For example: milk, oil, distilled wine, meat soup, orange juice, tomato juice...etc)

Because this multi-purpose blender has the strongest power and high RPM, therefore it can crush any grains or beans and make them become powder.

When grinding, the best volume will be 3 cups. Turn the speed knob to middle, blends for 30 seconds then turn to maximum speed until reaches to the thickness that is required by user.

Blending longer will have smoother results.

When using Grinding function, do not run it over 90 seconds each time, if the food materials thickness does not reach your requirement, the better way is to stop the machine and wait for 1 minute then turn it again for another 60 seconds. Since grinding namely dry-blending, which create an extremely high temperature may cause damage to the lubricant of the transmission system.

Recommendation: use dry-blending jar we specially designed for dry-blending course can get better result.

Making soymilk

Cooked the soybean then fill the jar with cooked beans and add boiling water.

The recommended proportion between water and beans: 5:1

Start motor at low speed then transit to maximum speed until crush the beans become paste like, add sugar and boiled water to adjust the concentration according to your favor.

Nutrition tips:

- 1.If you don't like the taste of bitter, can add honey. Diabetes patients can add xylitol to take out bitter taste. If you don't like the taste of sour, you should decrease fruits with acid, but after human body digest fruits acid, it becomes alkaline which increases our immune system.
- 2.Tomato has rich nutrients which can resist oxidization and prevent cancer. It is also good for patients who have artery problems. But tomato's nutrients are not suitable to cook in high heat. Therefore, we can use this high performance blender to blend and get all the necessary nutrients from tomatoes.
3. Papaya has rich potassium and sugar. People with diabetes and kidney problems should be careful.
- 4..Celery is the most natural vegetable to help lower high blood pressure, it cleans the blood and neutralizes the calcium content and sour material that's inside the body. Celery's beta carrot nutrient also strengthen immune system, prevents lung cancer, breast cancer and prostate cancer.
5. Carrot contains about 490 types of vegetable nutrients, especially the beta carrot nutrient strengthens the immune system, help the cells to grow, prevents cholesterol, decreases liver readings. Also, carrot has calcium, potassium, vitamin B and C. The vitamin A helps reducing sputum and lower high blood pressure.
- .6. When blending for vegetable juice, besides water, people can add milk as alternatives.
- 7..Because the blender has high horse power and high RPM, therefore it is good

for fruits which are not durable of long time cooking, it can destroy the cell wall of the fruits instantly, and release nutrients. For peel, kernel, and the seed will be destroyed completely, human body can absorb vegetable nutrients directly, thus have better resistance toward illness.

VII. Cleaning and Maintenance

1. When cleaning, make sure power switch is in OFF position and pull power plug from electrical outlet.
2. Cleaning the JAR: fill with clean water, turn on the PULSE switch for 10 seconds, then shut off and flush inside Jar with tap water.
3. Use sponge or cloth to wipe the JAR and LIDS, dry them thoroughly to prevent odor or bacteria from growing.
4. DO NOT put hands into the JAR to clean the blades. The sharp blades will easily cause hurt to your hand. Do so only when the blades are disassembled from the JAR.
5. Use dry cloth to wipe the transmission axle and motor base, NEVER flush with water.

In case of difficult in cleaning, use neutral detergent to wipe, and then a dry cloth to rub clean.

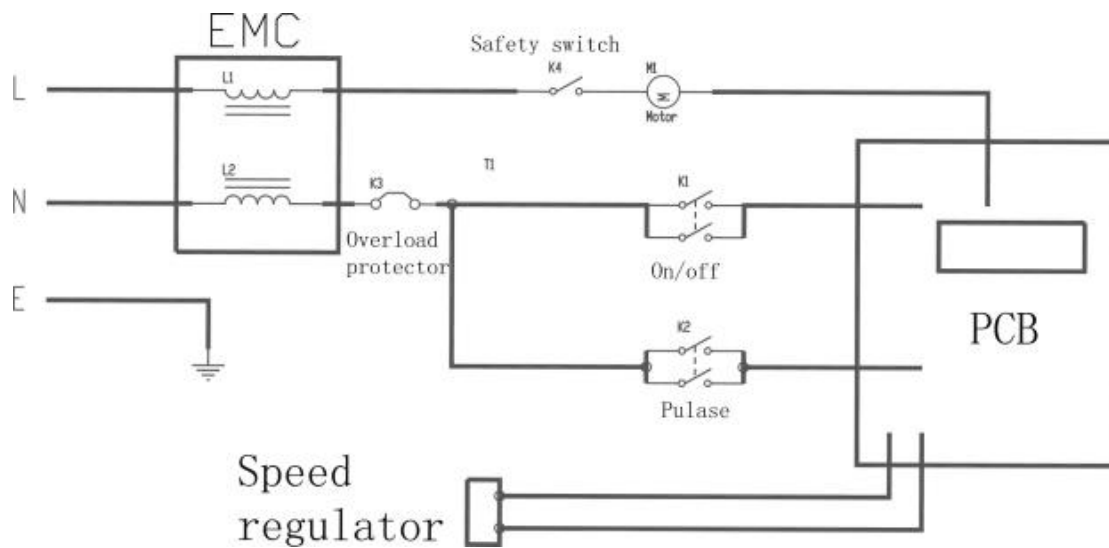
7. Any broken or damaged components or accessories should be replaced with original factory spare parts. Do not use poor quality replacements.
8. In case of any of the machine's malfunction, please stop operation the blender. Then contact with distributor or factory technician.

VIII. TECHNICAL PARAMETERS

Rated voltage: 220~240V	Jar resistance: -40°C - 120°C
Frequency: 50/60Hz	Lowest speed without load: 12000RPM
Power without load: 380W	Max over-current protection: 15A
Jar capacity: 2.0L	Max over-heat protection: 125°C

EXECUTIVE STANDARD

IEC60335-1, IEC60335-2-14



VIII. WARRANTY POLICY

- The motor and PCB are covered under one year warranty starting from the date of purchase. The warranty does not include consumable parts such as blades, motor brushes, etc. All consumable parts will be replaced at cost of manufacture and paid by consumer.
- Return for repair transportation costs are at the consumer's expense and are not covered by the warranty.
- Reasonable repairing and components cost will be charged, those returned blenders after the warranty period has expired.

Remarks: Repair costs are NOT covered by warranty under the following conditions:

1. Malfunction was caused by ignoring the operation or installation instructions written and illustrated in this manual.
2. Faults caused by fall, breakage or damage due to improper placement of machine or any other careless man-made condition.
3. Malfunction caused by liquids such as water, juice, etc., leaking into the motor through improper operation or maintenance.
4. Machine repaired or tampered with outside the guidelines of the manual by user or other non-authorized technician.
5. Damage caused by overworking the blender in a tough environment.