


Control panel

6. : Set the knob here, the machinespeed increase to high quickly, and keep high speed for 30s, then auto stop.
7. **Start/Cancel:** When the machine is in the ice/snow/dessert set program run in the process, press the Start/Cancel, the machine stops running, automatic memory program has been running time, press the START/CANCEL button again, according to the current gear machine continues to run, when the set time to the post, the machine stops running.
8. **ON/Off:** Put the jar, press the ON key, blue LED lights had flashing, the machine is in standby mode, turn the knob to the left speed 1, 2, 3 at different speeds, or turn the knob to the right program Ice crush; smoothie; dessert press the set program to run, or press the PULSE key to run at maximum speed, loosen or stop. When rotated to different stalls, its corresponding blue LED lights. Then press the OFF key machine power off state.

Measuring cup:

Insert through the lid and secure by turning clockwise. Remove the measuring cup to use the tamper or add ingredients.



Warning

- Rotating Blades Can Cause Severe Injury.
- DO NOT reach into container while machine is running.

Blade Container:

Designed for processing liquids, including juice, frozen mixtures, sauces, soups, purees, batters, and for wet chopping.

How to use the tamper



Warning

Rotating Blades Can Cause Severe Injury.

- DO NOT put hands, spatulas, etc. in the container while the machine is running or while the container is still on the base.
- Lids and tampers are not interchangeable between different container styles, types, and sizes. Use the tamper that was supplied with your machine.

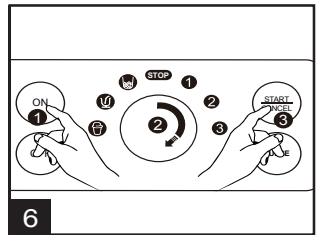
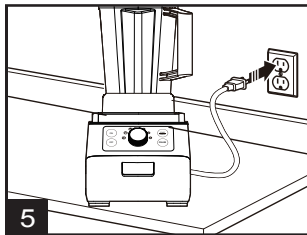
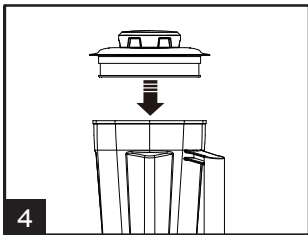
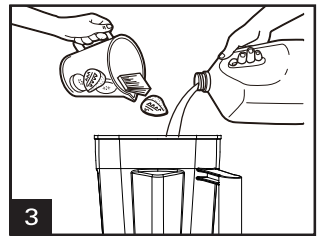
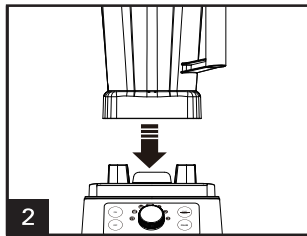
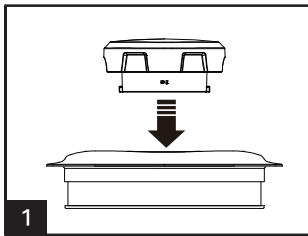
Important

- The splash disk (near the top of the tamper) and lid prevent the tamper from hitting the blades when the lid is secured properly in the locked position.
- The container should not be more than two-thirds full when the tamper is used during blending.
- To avoid overheating during blending, DO NOT use the tamper for more than 30 consecutive seconds.

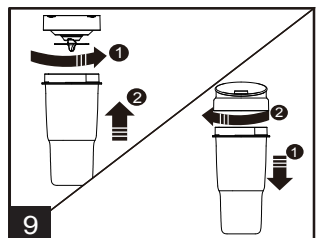
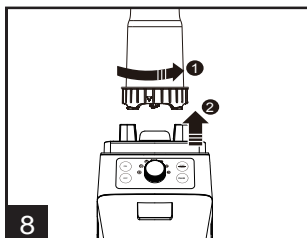
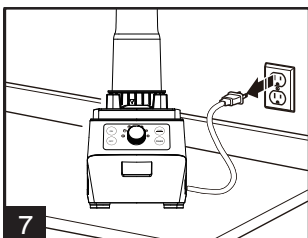
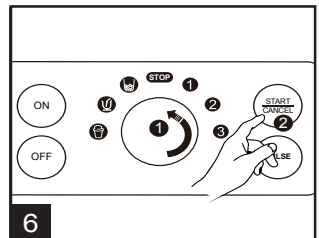
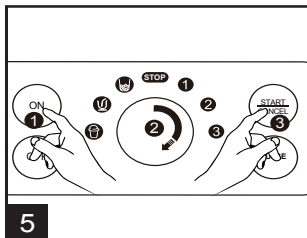
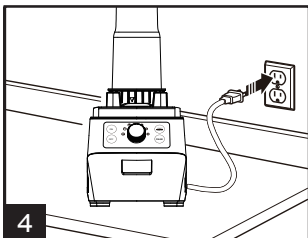
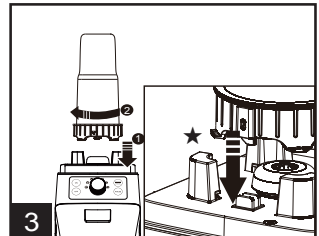
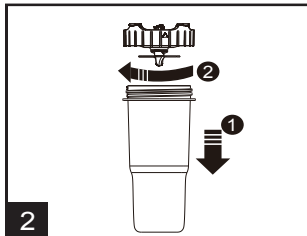
How to use the tamper

- If the food does not circulate, the machine may have trapped an air bubble. Carefully remove the measuring cup while making sure the lid stays firmly in place. Release the air bubble by inserting the tamper through the lid plug opening.
- Holding the tamper straight down may not help the ingredients circulate. If necessary, point the tamper toward the sides or corners of the container. **DO NOT** try to force the tamper deeper into the container.

How to use the blender







How to use the personal jar



★ Please check if the interlock eject or not before using.

Hints for setting speeds

Suggested uses

Speed	Function	Food	Preparation & Usage	Quantity	Time
①	Lower	Raw nuts	To make nut meal. Use in cakes, biscuits and muffins.	5.29oz-10.58oz 1-2cups	5-15 seconds
②	Middle	Raw soup	Use for soup	14.1oz potatoes, 14.1oz carrots, 14.1ozonions, 28.21oz water	90 seconds
③	High	Carrot juice	Use for beverage	Carrot 28.21oz, water 42.32oz	2 mins
	Ice crush	Ice cube	Use for cooling	8-12 pieces	5-10 pulses
	Smoothie	Strawberry smoothie	Use for milk shake	4.4oz frozen strawberry, hulled and cut in half + 8.81oz chilled milk	1 mins
	Dessert	Coconut mango gelato	Use for dessert	21.16oz chilled mango pieces1 lime, peeled, deseeded halved; 1/2 cup (125ml) chilled coconut milk, 1/2 cup (5.29oz) sweetened condensed milk	1 mins
	Pulse	Biscuits/c ookies	Break biscuits/cookies in half. Blend to form crumbs. Use for cheesecake crusts.	8.81oz	3-8 pulses

Troubleshooting

Motor doesn't start or blade doesn't rotate	<ul style="list-style-type: none"> • Check that the power plug is properly inserted into the power outlet. • Motor Overload Protection may have operated (see Overload Protection System section).
Food is lumpy or unevenly chopped	<ul style="list-style-type: none"> • This can happen when too much food is being blended at one time. Try a less amount, and work in batches if necessary. • The ingredients may be too large. Try cutting into smaller pieces. For best results, ingredients should be in pieces no larger than 2cm.
Food is chopped too fine or is watery	<ul style="list-style-type: none"> • Try blending for shorter period of time. Use PULSE for better control. Food sticks
Food sticks to blade and jug	<ul style="list-style-type: none"> • The mixture may be too thick. Try adding more liquid, pulsing, and/or using a slower speed for blending.
Blender stopped suddenly while in use	<ul style="list-style-type: none"> • This blender has overload protection to prevent damage to the motor. Unplug and allow the blender to cool down for 30 minutes. Once cooled, you will be able to use the blender as usual again. • We recommend blending in smaller batches, or cutting ingredients into smaller batches.

Operating instructions



Caution

- Never start on speeds at high with Hot Liquids to avoid possible burns. Use caution; escaping steam or splashes may scald.
 - Place the lid in jar completely. This will prevent expansion from affecting the position of the lid when the machine is turned on.
 - Start from low speed, slowly increase to high.
 - Blades are sharp! Use extreme caution when handling the blade assemblies. Always hold them by the base of the blade assembly.
 - **DO NOT PROCESS HOT FOODS OR HOT LIQUIDS.** Do not process food that is hotter than 158°F. Allow very hot ingredients to cool before processing. This product is not suitable for mixing dry food.
 - Never attempt to remove the jar while the appliance is still running.
1. Due to the machine speed, processing times are much quicker than standard appliances. Unless you are accustomed to the machine, count your time carefully to avoid over-processing.
 2. After turning the machine off, wait until the blades stop completely before removing the lid or container from the motor base.
 3. Note how to lock the personal blender into place with the micro switch in rear of machine, with the lock or unlock arrows aligning.

Care and cleaning

Container

To prepare your new machine for initial use, the follow steps is under Normal Cleaning.

Normal Cleaning:

1. Fill up container with half full warm water and add a couple of drops liquid dish washing detergent to the container.
2. Push the lid completely.
3. Turn machine at "ON" position, start from low, and increase the speed to high slowly.
4. Run the machine on High speed for 30 to 60 seconds.
5. Turn off the machine, rinse and drain the container.

Care and cleaning

To Sanitize:

1. Follow Normal Cleaning instructions above.
2. Fill up container with half full water and adding 1 1/2 teaspoons of bleach agent.
3. Push the lid completely in jar.
4. Turn machine at "ON" position, start from low, and increase the speed to high slowly.
5. Run the machine on High speed for 30 to 60 seconds.
6. Turn off the machine, and allow mixture to stand in the container for an additional 1 1/2 minutes.
7. Pour bleach mixture out. Allow container to air dry.
8. Do not rinse after sanitizing.

Lid, Measuring Cup

Separate the lid and measuring cup. Wash the parts in warm soapy water. Rinse clean under tap water, and dry. Reassemble before use.

Motor Base

1. Unplug the power cord



Warning

- Electrical shock hazard.
 - Disconnect power before cleaning machine.
 - Failure to follow instructions can cause death or electrical shock.
2. Wash the outside surface with a damp soft cloth or sponge, which has been rinsed in a mild solution of liquid detergent and warm water. Do not place the motor base in water.
 3. The centering pad can be removed for more thorough cleaning.
 4. Thoroughly clean the switches so they work freely. They may become sticky from use. Use a moistened cotton swab to clean machine. Immediately dry any excess water.
 5. Polish with a soft cloth.