AICOK

HAND BLENDER

HB2230B

120V 50/60Hz 350W
Description:

A. Inching switch
B. Switch I
C. Switch II
D. Motor unit
E. Blender stick
F. Whisk holder
G. Whisk
H. Chopping bowl lid
I. “S” blade A
J. 500ml chopping bowl
K. Chopper bowl incorrect word
L. 800 mL vessel
IMPORTANT SAFEGUARDS

When using electrical appliances especially when children are present, basic safety precautions should always be followed, including the following:

1. Read all instructions before using.
2. To protect against electrical shock, do not submerge the mixer or allow AC cord to come in contact with water or other liquids.
3. Unplugging from outlet when you don't, before putting on or taking off parts, and before cleaning.
4. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been dropped or damaged in any matter. Returning the appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
5. Do not use outdoors.
6. Do not let cord hang over edge of a table or counter or a touch hot surfaces, including the stove.
7. Always unplugging the appliance before assembling, disassembling, cleaning.
8. Blades are sharp. Handling carefully.
9. Before plugging into a socket, checking whether your voltage corresponds to the rating label of the appliance.
10. Don’t plug the appliance into the power supply until it is fully assembled and always unplugging before disassembling the appliance or handling the blade.
11. Don’t allow children to use the blender without supervision.
12. Don’t let the motor unit, cord, or plug get wet.
13. Don’t place the appliance in the hot ingredients.
14. The appliance is constructed to process normal household quantities.
15. Short-time operating. Using the appliance for no longer than 1 minute, and don’t operate hard food for no longer than 10 seconds.
16. If you press switch I, you can run the inching switch to meet your request. But the switch II is immutable.
17. Always disconnecting the blender from the supply if it is left unattended and before assembling, disassembling or cleaning.
18. It shall warn of potential injury from misuse.
19. They shall state that care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
20. Switching off the appliance and disconnecting from supply before changing accessories or approaching parts which move in use.
21. This appliance is not intended for use by children or other persons without assistance or supervision if their physical, sensory or mental capabilities prevent them from using it safely.
22. Children should be supervised to ensure that they do not play with the appliance.
23. Keeping hands and utensils out of the container while blending/away from the cutting blade while chopping food to prevent the possibility of severe injury to persons or damage to the unit. A scraper may be used but must be used only when the unit is not running.
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. In addition, the hand blender can crush ice.

1. Turning the blender stick on the motor unit until it locks.
2. Introduce the hand blender in the vessel. Then choosing the speed to operate it. The direction of the arrow shown in Figure transferred at high speed.
3. Turning the blender off after use.
   You can use the hand blender in the measuring beaker and just as well in any other vessel.
4. Using the hand blender for no longer than 1 minute.
5. Caution: the blade is very sharp!
6. Caution: Don’t operate food without water!
How to use the chopper

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

Before chopping...
1. Carefully removing the plastic cover from the blade. Caution: the blade is very sharp! Always holding it by the upper plastic part.
2. Placing the blade on the center pin of the chopper bowl. Pressing down the blade and locking the bowl. Always placing the chopper bowl on the anti-slip base.
3. Placing the food in the chopper bowl.
4. Place the chopping bowl lid on the chopper bowl.
5. Turning the motor unit on the chopping bowl lid until it locks.
6. Choosing the speed and pressing the switch I or switch II to operate the chopper. During the process, holding the motor unit with one hand and the chopper bowl the other.
7. After using from, turning one the motor unit.
8. Then removing the chopping bowl lid. carefully taking out the blade.
9. Carefully taking out the blade.
10. Removing the processed food from the chopper bowl.
11. Don’t operate hard food for no longer than 15 seconds.
12. Don’t operate food without water than 5 second.
13. When you are operating, you should use the low gear.

**How to use the whisk**

Using the whisk only for whipping cream, beating white eggs and mixing sponges and Ready-mix desserts.
1. Inserting the whisk into the whisk holder, and then turning the gear box on the motor unit until it locks.
2. Placing the whisk in a vessel. Choosing the speed from ‘T’~“5” and pressing the switch I or switch II to operate it.
3. Using the whisk for no longer than 2 minutes.
4. Turning the gear box off the motor unit after using. Then pulling 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 rise the blades right away.
2. Also, be careful not to use an overdose of cleaner or decalcified in your dishwasher.
3. When processing food with color, the plastic parts of the appliance may become discolored Wiping these parts with vegetable oil before placing them in the dishwasher.
4. The blades are very sharp, please attention.
5. Unplugging the appliance before cleaning.
6. Please putting the attachments on the Support of Attachment after cleaning.
Processing Guide (for chopping bowl)

<table>
<thead>
<tr>
<th>Food</th>
<th>Maximum</th>
<th>Operation</th>
<th>Preparation</th>
</tr>
</thead>
<tbody>
<tr>
<td>meat</td>
<td>250g</td>
<td>10-15sec</td>
<td>1-2cm</td>
</tr>
<tr>
<td>nut</td>
<td>300g</td>
<td>10-15sec</td>
<td>1-2cm</td>
</tr>
<tr>
<td>cheese</td>
<td>200g</td>
<td>10 sec</td>
<td>1-2cm</td>
</tr>
<tr>
<td>bread</td>
<td>160g</td>
<td>10 sec</td>
<td>1-2cm</td>
</tr>
<tr>
<td>onions</td>
<td>300g</td>
<td>10 sec</td>
<td>1-2cm</td>
</tr>
<tr>
<td>dry jujubes and honey</td>
<td>dry jujubes 270g + honey 300g</td>
<td>15 sec</td>
<td>Fresh</td>
</tr>
</tbody>
</table>

Environment friendly disposal

You can help protect the environment! Please remember to respect the local regulations: hand in the non-working electrical equipment to an appropriate waste disposal center