

Es Único

Manual for 4-in-1 hand blender

HB785



Es Único, a brand of Homerve Tech. Co. Ltd.

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SAFETY MEASURES

We at Homerve are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

General:

- Incorrect use of this appliance may cause personal injury and damage
- Use for its intended purpose only. The manufacturer is not responsible for any injury or damage resulting from incorrect use or handling (see also Warranty).
- For domestic use only. Not for outdoor or commercial use..
- For connection to 110V only.
- Never submerge the motor, cord or plug in water.
- Never touch the working appliance, cord or plug with wet or damp hands.
- Do not expose to direct sunlight, high temperatures, dust or corrosive substances.
- Keep the appliance under constant supervision while in use. Keep an eye on children.
- The appliance contains sharp parts-keep out of the reach of children.
- Use only accessories supplied with the appliance or those recommended by manufacturer.
- The appliance is not to be used by persons with reduced sensitivity, physical or mental disabilities or persons who are unable to use the appliance, unless supervised or instructed by a person responsible for their safety.

Use

- Do not use for boiling liquids or very hot food. Make sure that the food is at a low temperature to avoid skin injury if food splashes.
- Never process ICE or other hard foods such as coffee beans, rice, frozen foods, spices, cereal, or chocolate bars in the chopping bowl as damage to the blades may result.
- Always add liquid when blending vegetables or fruit.
- Do not run continuously for more than 3 minute at a time and only wait until the unit is cooled to room temperature before performing next operation cycles. When turbo is used, do not run over 1 minute at a time.
- Please note that the blade may still rotate for a while after you switch off the appliance.
- Avoid touching the sharp blades during use and when cleaning the appliance!

Cord and Plug

- Do not let the cord hang out over the edge of the work surface.
- Check that it is not possible to pull or trip over the cord or any extension cord.
- Keep the cord and appliance away from heat sources, hot objects and naked flames.
- Disconnect plug from socket before cleaning and if not in use. Avoid pulling the cord when removing the plug from the socket. Instead, hold the plug.
- Ensure that the cord is fully extended.
- The cord must not be twisted or wound around the appliance.
- Check regularly that neither cord nor plug is damaged and do not use if

they are, or if the appliance has been dropped or damaged in any other way.

- If the appliance, cord or plug has been damaged, have the appliance inspected and if necessary repaired by an authorized repairer. Never try to repair the appliance yourself. Please contact the store where you bought the appliance or repairs under the guarantee. Unauthorized repair or modifications to the appliance will invalidate the warranty.

Know Your Es Único Blender



- A. *Speed Dial*
- B. *Low/Turbo Power Button*
- C. *Motor Body*
- D. *Release Button*
- E. *Stainless Steel Blending Shaft*
- F. *Blending Blade*

- G. *Food Processor Lid*
- H. *Food Processor*
- I. *Food Processor Blade*
- J. *Whisk*
- K. *Whisk Gear Box*
- L. *Blending Jug*

Assembly and Operation

Before First Use

Remove any packaging material and promotional labels. Wash blending shaft, food processor bowl, food processor lid, food processor blade, whisk, and blending jug in warm soapy water. Rinse and dry thoroughly. Ensure no water remains inside the blending shaft to avoid water running into the motor body when reattached.

STICK BLENDER

TO ATTACH THE BLENDING SHAFT

Hold the blending shaft with the blades down, and align the top end of the blending shaft with the corresponding end of the motor body and push until the blending shaft 'clicks' and locks onto the motor body. Always ensure blending shaft is dry with no water left inside before reattaching.

TO USE AS A STICK BLENDER

Ensure the blending shaft is assembled to the motor body as detailed above.

1. Place food to be processed into the blending jug provided (or a sufficiently large mixing bowl or saucepan). When blending in jug, ingredient should be sufficient enough to reach the blade and should not above maximum line.
2. Insert the plug into a 110/120V power outlet.

3. By turning the speed control dial at the top of motor body, select a speed between 1 and 6. We suggest you start from a low speed.

Low Speed : 1

High Speed : 6

Max Speed: Turbo

Low & High speed is powerful enough for fruits, vegetables and herbs. Use Turbo when extra power is required or when you need to speed up processing.

4. Place the blending shaft as deeply as possible into the blending jug and press the switch to turn the stick blender on. The button can be held for the required duration of operation. You may press and release for pulse so as to avoid over processing.

5. Work through the ingredients in the blending jug with a gentle raising and lowering motion.

6. When processing has finished switch off the motor by releasing the trigger switch and remove the power plug from the power outlet.

7. Ensure the blade has completely stopped before lifting the stick blender out of the blending jug.

TO DETACH THE BLENDING SHAFT

Ensure the switch is released and unplug the power plug from the power outlet. Hold the motor body with one hand and using thumb and finger of the other hand, press on the two EJECT buttons on either side of the motor body. Pull the motor body away from the blending shaft to detach.

RECOMMENDATIONS WHEN USING AS A STICK BLENDER

- The stick blender mixes foods and liquids rapidly, therefore it is easy to

over-process. Remember to periodically release the switch and check food throughout operation.

- The blending shaft allows for hot food to be processed directly in the saucepan. This makes blending soups and sauces very easy. For safety reasons, remove the saucepan from the heat source before processing.
- Ensure the motor body of the appliance and power cord are kept away from any heat source.
- When pureeing and blending, cut food into uniform sizes. This will ensure smooth and consistent results.
- Warm all liquids to be added to soups and purees, this will ensure even blending.
- Place the blending jug on the anti-slip mat during blending. This will keep the blending jug stable.
- Do not operate the stick blender continuously for more than 1 minute. Allow the motor to rest for 1 minute between each use.
- DO NOT place stick blender in chopping bowl to process ingredients.

If food becomes lodged around the blending blade or in the blade guard, follow these safety instructions:

1. Release the trigger switch and unplug the power plug from the power outlet.
2. Use a spatula to carefully dislodge the food. Do not use fingers as the blending blade is sharp.
3. After the food has been removed and blades are clear, plug the appliance back into the power outlet and continue blending.

Food Processor

TO ATTACH FOOD PROCESSOR BLADE, BOWL AND LID

1. Place the chopping blade onto the metal pivot pin in the base of the chopping bowl.
2. Place the food inside the chopping bowl. Do not exceed the maximum marking.
3. Place the lid onto the chopping bowl. Twist until it is locked.
4. Align the motor body with the chopping bowl lid and push down until the motor body 'clicks' into place. Ensure the chopping bowl lid is dry with no water left inside before reattaching.

TO USE THE FOOD PROCESSOR

Ensure the chopping bowl is completely and properly assembled.

1. Place food to be processed into the chopping bowl. Do not exceed the 'MAX' marking on the chopping bowl.
2. Insert the plug into a 110/120V power outlet.
3. By turning the speed control dial at the top of motor body, select a speed between 1 and 6.

Low Speed : 1

High Speed : 6

Low & High speed is powerful enough for fruits, vegetables and herbs. Use Turbo when extra power is required or when you need to speed up processing.

4. Press the switch to turn on. The button can be held for the required duration of operation. Use pulse to avoid over processing.

5. When processing has finished switch off the motor by releasing the switch and remove the power plug from the power outlet.
6. Ensure the blade has completely stopped before removing the lid from the bowl. Carefully remove the blade and use a spatula to scrape off any attached food back into the bowl. Use the spatula to remove food from the chopping bowl. Never touch the blade.

TO DETACH THE BOWL AND LID

Ensure the trigger switch is released and unplug the power plug from the power outlet.

Hold the motor body with one hand and using thumb and finger of the other hand, press on the two EJECT buttons on either side of the motor body. Pull the motor body away from the bowl lid to detach.

RECOMMEDATIONS WHEN USING THE FOOD PROCESSOR

1. Do not operate the food processor when empty.
2. The anti-slip mat keeps the food processor stable, however it is recommended during processing to hold the motor body with one hand and the bowl and lid with the other.
3. When processing, cut food into uniform sizes to ensure quicker, even and more consistent results.
4. To avoid damage to the chopping/mixing blade, do not process, or grind hard items such as frozen foods, ice, cereals, rice, spices, chocolate bars or coffee beans.
5. DO NOT process boiling or hot foods in the bowl.
6. NEVER remove the blade from the chopping bowl before food processing is completed.
7. The food processor blends foods and liquids rapidly, therefore it is easy to over process. Remember to periodically release the switch and check food throughout.

Whisk

TO ATTACH THE WHISK

Insert the stainless steel whisk part to the black gear box.

Align the top end of the whisk gearbox with the corresponding end of the motor body and push until the whisk 'clicks' and locks onto the motor body.

Ensure the whisk gearbox is dry with no water left inside before re-attaching.

TO USE THE WHISK

Ensure the whisk is completely and properly assembled.

1. Place food to be whisked into the blending jug or a sufficiently large mixing bowl or container.
2. Insert the plug into a 110/120V power outlet.
3. By turning the speed control dial at the top of motor body, select a speed between 1 and 6.

Low Speed : 1

High Speed : 6

Max Speed: Turbo

4. Place the whisk into the blending jug and press the switch to turn the whisk on. The button must be held for the required duration of operation.
5. Move the whisk through the ingredients in the blending jug with a gentle raising and lowering motion until desired texture is achieved.
6. When whisking has finished, switch off the motor by releasing the switch and remove the power plug from the power outlet.
7. Ensure the whisk has completely stopped rotating before lifting the whisk out of the blending jug.

TO DETACH THE WHISK

Ensure the switch is released and unplug the power plug from the power outlet.

Hold the motor body with one hand and using thumb and finger of the other hand, press on the two EJECT buttons on either side of the motor body. Pull the motor body away from the whisk to detach.

RECOMMENDATIONS WHEN USING THE WHISK

- Do not allow the whisk to hit the bottom or sides of mixing bowl while the appliance is in operation, as this may damage the whisk.
- To incorporate air into the ingredients when whisking, use a sufficiently deep, wide container and move the whisk through the ingredients with a gentle raising and lowering action.
- Place the mixing bowl on a damp cloth during whisking. This will keep the mixing bowl stable.
- Always use fresh chilled cream and fresh eggs at room temperature to achieve greater and more stable volume when whisking.
- Always ensure the whisk and mixing bowl are completely clean and free of fat before whisking egg whites.
- It is recommended to use the highest speed when whisking egg whites and cream.

CARE & CLEANING

Motor body

Remove the power plug from power outlet before cleaning. To remove any food residue, wipe the motor body and cord with a damp cloth only. Do not use abrasive cleaners or steel wool. Never immerse the motor body in water or any other liquid. Do not place motor body in dishwasher.

Blending Shaft

Remove the power plug from power outlet before cleaning. Remove the motor body from the blending shaft. The blending shaft can be hand washed in hot soapy water, rinsed and dried thoroughly after each use. Do not use abrasive cleaners or steel wool.

QUICK WASH:

1. With the motor body attached or removed, rinse the blending shaft and blending blade under running water.
2. Between each processing task, with the motor body attached, place the blending shaft and blending blade only into a jug of water and press the trigger switch to turn on for 5 seconds. This will remove any food on the blending blade and allow you to continue onto the next processing task.

Food Processor

Remove the power plug from power outlet before cleaning. Remove the motor body from the bowl lid, and then remove the bowl lid and blade from

the bowl. The food processor bowl, lid and blade should be hand washed in hot soapy water, rinsed and dried thoroughly after each use. Alternatively, the bowl and blade can be washed in the dishwasher. Do not wash the chopping bowl lid in the dishwasher. Do not use abrasive cleaners or steel wool.

Whisk

Remove the power plug from power outlet before cleaning. Remove the motor body from whisk. The whisk can be hand washed in hot soapy water, rinsed and dried thoroughly after each use. Alternatively, the whisk can also be washed in the dishwasher. Do not use abrasive cleaners or steel wool.

Remove the whisk from the whisk gearbox before placing in the dishwasher.

NOTE

The whisk gearbox is not dishwasher safe.

Blending Jug

The blending jug can be hand washed in hot soapy water, rinsed and dried thoroughly after each use. Alternatively, the blending jug can also be washed in the dishwasher. Do not use abrasive cleaners or steel wool.

WARRANTY

This appliance is under **3-year** warranty. If appliance is damaged or faulty, contact us through the store where you ordered this appliance.

The warranty does not apply:

- if the above instructions have not been followed
- if the appliance has been interfered with
- if the appliance has been mishandled, subjected to rough treatment, or has suffered any other form of damage
- if the appliance is faulty due to faults in the electricity supply.

Due to the constant development of our products in terms of function and design, we reserve the right to make changes to the product without prior warning.

Customer satisfaction is always our top priority. Please make sure you contact us if there is any problem with the appliance or if you have any question using it. We will do our best to solve the problem and your concerns.

Thanks for choosing Es Único products!