

ONECONCEPT

Mixerset



10020112 10020113 10027407

Dear Customer,

Congratulations on purchasing this equipment. Please read this manual carefully and take care of the following hints to avoid damages. Any failure caused by ignoring the mentioned items and cautions mentioned in the instruction manual are not covered by our warranty and any liability.

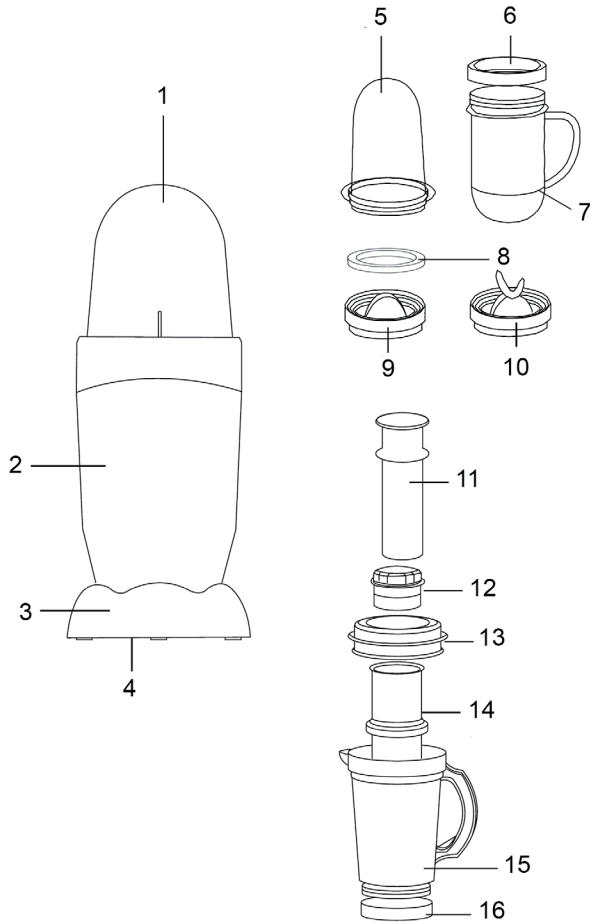
Technical Data

Item number	10020112, 10020113, 10027407
Power supply	220-240 V ~ 50-60 Hz
Power consumption	350 W

Safety Instructions

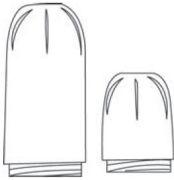


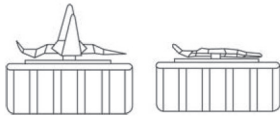
- To protect against the risk of electric shock, DO NOT IMMERSE the appliance cord set or plug in water or any other liquid.
- This appliance is not intended for use by young children or infirm persons unless they are adequately supervised by a responsible person.
- Young children should be supervised to ensure that they do not play with the appliance.
- Switch off the power outlet and remove the plug before cleaning or when the appliance is not in use.
- Do not operate any appliance with a damaged cord or plug; if the appliance malfunctions; or if it is dropped or damaged in any manner.
- Do not allow the cord to hang over the edge of a table or counter, or to touch hot surfaces.
- Do not operate or place any part of this appliance on or near a hot gas or electric burner, or in a heated oven.
- The use of attachments or accessories not recommended or sold by the manufacturer can cause electric shock or injury.
- Operate on a dry level surface; sinks, drainboards or uneven surfaces must be avoided.
- Do not use any appliance for anything other than its intended use. This product is intended for household use only.
- This appliance is intended to be plugged in a standard domestic power outlet only.
- Do not use outdoors.
- Do not carry the appliance by the cord.
- Do not attempt to repair or disassemble the appliance. There are no user-serviceable parts.
- Extreme caution is necessary when moving any appliance containing hot liquids.
- Care is needed when handling cutting blades, especially when removing the blade from the bowl, emptying the bowl & during cleaning.
- Wait until the appliance has been switched off before moving the mini blender.
- Never microwave with the blade still attached. Remove the blade and twist on a shaker/steam top.
- When microwaving, beware of steam and use an oven mitt to remove hot cups from the microwave. Do not use party mugs in the microwave.



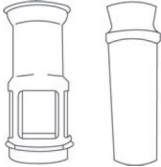
Product Description



1 Short cup	4 Tall cup	8 Flat blade	12 Lid
2 Main body	5 Color ring	9 Cross blade	13 Filter cup
3 Base	6 Mug	10 Plunger	14 Blender
4 Power base	7 Sealing gasket	11 Measuring cup	15 Sealable lids

Accessory

<p>Tall Cup and Short Cup</p>	<p>Four Party Mugs with Comfort Lip Rings</p>
	
<p>These cups are used to mix, cook and store your ingredients. They are not dishwasher-safe (top rack only) and microwave-safe.</p>	<p>These Party Mugs turn your Mini Blender into the Ultimate Party Machine. You can make and serve frozen party drinks right in the same mug. They even come with coloured Comfort Lip Rings to cover the threads and let you know whose drink is whose. The Party Mugs are not microwave safe.</p>
<p>Power Base</p>	<p>Cross Blade and Flat Blade</p>
	
<p>The Power Base is the heart of the Mini Blender. Simply place one of the Cups or Party Mugs onto the High-Torque Power Base and press. Nothing could be easier. Caution: Do not submerge the Power Base in water and always unplug the Power Base before cleaning it.</p>	<p>The Mini Blender comes with two blades, a Cross Blade for chopping, grating and blending foods such as onions, cheeses, meats and frozen rinks, and a Flat Blade for whipping cream and grinding hard foods like coffee beans and spices. Both blades are not dishwasher-safe. In the base of the blades, there is a plastic gasket that creates and airtight fit with the MiniBlender cups. After washing a blade, check to make sure the gasket is still inside as the heat from some dishwashers can cause them to become loose. If you need to remove the sealing gasket for cleaning make sure not to use any sharp or pointed objects to remove the gasket. Always use a flat, blunt object or tool to avoid damage to the gasket. Make sure to re-install the gasket properly in the blade base.</p>

Stay-Fresh Re-sealable Lids	Mini Blender and Lid	Mini Blender Juice Extractor Kit
		
<p>With the Mini Blender- your personal, versatile, countertop Wizard - you can prep, cook and store your food in the very same vessel. No plastic wrap or storage containers are needed to keep your leftovers fresh, Your Mini Blender comes with two Stay-fresh Re-sealable Lids that fill right on to the Short and Tall Cups, and Party Mugs to keep your leftovers fresh for days. Only use the Shaker/ Steamer tops to heat food in the microwave.</p>	<p>The full-size Blender attachment has all the power and capacity of an expensive, conventional blender, but the Mini Blender's version only takes up as much counter space as a coffee mug. Use your Mini Blender anytime you need to whip up group favourites such as milkshakes, pancakes balcers, or to make big batches of your favorite fozen cocktails at your next function. The Blender Lid corners with a pop-top for slipping in ingredients while the motor is running. NOTE: DO NOT use the Mini Blender jug to crush ice, refer to instructions</p>	<p>These two pieces, the Extractor and Plunger, transform your Mini blender into the Mini blender Juicer that does the same job as those large expensive juicers... but unlike the big extractors, the Mini Blender Juicer cleans up in seconds!</p>

Use and Operation

Before first Use

Before using your Mini Blender for the first time it is important that you read and follow the instructions in this use and care booklet, even if you feel you are familiar with this type of appliance. Your attention is drawn in particular to the section dealing with IMPORTANT SAFEGUARDS. Find a safe and convenient place to keep this booklet handy for future reference. This appliance has been designed to operate from a standard domestic power outlet. It is not intended for industrial or commercial use. Carefully unpack the Mini Blender. Remove all packaging materials and either discard or retain for future use.

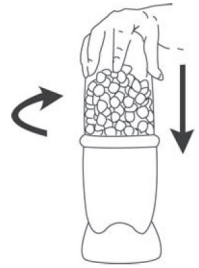
Ensure that the voltage of your electricity supply is the same as that indicated on the rating label on the appliance (220-240V). Remove the plastic components and wash in warm soapy water. Dry thoroughly and replace. Wipe over the exterior of the casing with a damp sponge or cloth. Do not use abrasive cleaners.

The "Pulse" Technique

Because the Mini Blender's motor is so powerful, if you aren't careful you can quickly over-process food and turn it into mush. That is why when you want to make foods such as chunky salsa, or coarse chopped onions, the Pulse technique is key. Pulsing takes a tiny bit of getting used to, but once you get a feel for it, you will be an expert in no time.

To Pulse you simply press down and twist cup very quickly in clockwise and then release. For foods that you want coarsely chopped, twist cup in clockwise until the cup is locked in. Then let the blades come to a complete stop and lap again until you get the consistency you desire.

When it's time to whip up big batches of foods like pancakes, milkshakes, or frozen drinks, the Mini Blender has all the power and capacity of those expensive, bulky blenders without taking up all that counter space. The Blender Lid has two pouring spouts, one for straining and one for pouring and a pop-out top, so you can add ingredients as you blend.



Assembling the Mini Blender

Twist the Cross Blade onto the bottom of the blender. Place the blender on the Mini Blender base.



Using the Mini Blender

The Mini Blender is just like regular blenders.

1. Place line assembled Blender onto the Power Base.
2. Push down on the Blender and twist clockwise until the tabs lock under the lip of the Power Base (Lock On mode).
3. Put on the Blender Lid and blend.

Never run the Mini Blender for more than one minute at a time, as it can cause permanent damage to the motor. If the motor stops working, unplug the Power Base and let it cool for a few hours before attempting to use it again.

Assembling the Mini Blender Juicer

Caution: when using Extractor, don't twist flat blade on the bottom of blender.

1. Twist the Cross Blade onto the bottom of Blender.
2. Insert the Extractor down the center of the Blender making sure to line the three notches up with the three ribs on the inside of the Blender.
3. Place the lid onto the Blender and align either the straining pourer or regular pourer or regular pourer up to the spout. Make sure the lid is locked on, it holds the Extractor insert in place.
4. Place the Blender on the Mini Blender base.




Using the Mini Blender Juicer

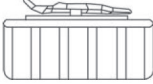
Select your juice ingredients make sure they are sized in fill into the Extractor.

1. Remove the pop-top from the lid of Blender, place the assembled Mini Blender Juicer onto the Power Base.
2. Press down and turn the Blender clockwise until it is running in hands-free Lock On mode. To avoid jamming the blades, which can cause serious motor damage, making sure the motor is running BEFORE you add any ingredients into the juicer.

Choosing the Right Blade

The Mini Blender comes with two blades. Care is needed when handling cutting blades, especially when removing the blade from the bowl, emptying the bowl and during cleaning.

Cross Blade	
	<ul style="list-style-type: none">• Chopping - Foods like onions, garlic and carrots, And for making dips such as salsa or bean dip.• Blending - The Cross Blade pulverizes ice for smoothies, frozen cocktails and milkshakes.• Mixing - Batters for pancakes, muffins and quick breads are mixed in seconds.• Grating - Foods like hard and soft cheeses and chocolate are grated in just seconds.• Pureeing - Dishes such as hummus, all-natural soups, and baby food are creamy smooth in seconds.• Shaving ice and Frozen Fruits - For tasty treats such as snow cones or fruit sorbets.• Grinding Meats - Delicious chicken and ham salads or pates are ground in second.

Flat Blade	Grinding and Chopping harder, single ingredient items such as:
	<ul style="list-style-type: none"> • Coffee beans • Nuts • Cinnamon sticks • Dried fruit • Or Whipping foods such as: • Homemade whipped cream • Cream cheese • Butter

Cleaning and Care

- The most important thing is to UNPLUG the Power Base before washing.
- Use a damp rag to wipe down the inside and outside of the Power Base.
- Use a damp rag to soften up the any dirt around the activators as you work the activator buttons up and down until they move freely again.
- NEVER SUBMERGE THE POWER BASE IN WATER OR PLACE IT IN DISHWASHER.

Hints on Disposal



According to the European waste regulation 2002/96/EG this symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council or your household waste disposal service.

Declaration of Conformity



Producer: Chal-Tec GmbH, Wallstraße 16, 10179 Berlin, Germany.

This product is conform to the following European Directives:
 2014/30/EU (EMC)
 2014/35/EU (LVD)
 2011/65/EU (RoHS)