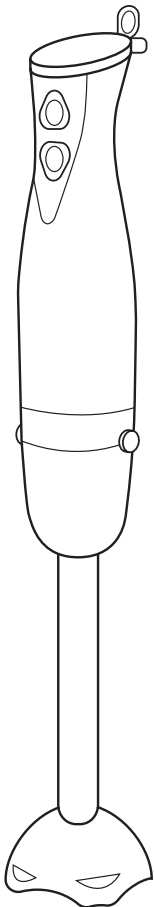


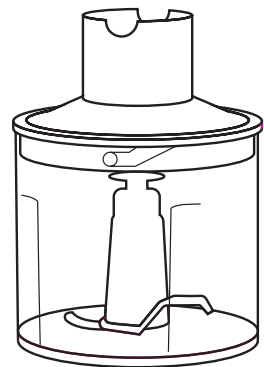
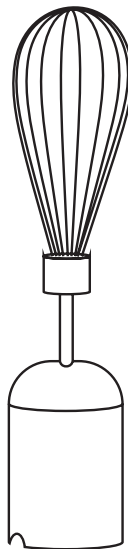
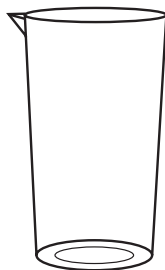
Hand Blender with Accessories

Information for use



Thank you for purchasing this Hand Blender with Accessories from DMD Collective. Ideal for blending pureeing, chopping and whisking.

Before using this Hand Blender with Accessories please read through all the information in this document and keep it for future reference.



Health and Safety Guidelines

- Always unplug the unit when not in use, before cleaning, or when adding or removing parts. Please read the instructions carefully before using any appliance
- Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
- Incorrect operation and improper use can damage the appliance and cause injury to the user.
- Always unplug the appliance from the mains before you assemble, disassemble, clean or make adjustments to any of the accessories.
- The appliance is intended for household use only. Commercial use invalidates the warranty, and the supplier cannot be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
- Do not let children use this appliance unsupervised.
- Check the power cord and plug regularly for any damage. To prevent an electrical hazard, the manufacturer will need to replace the cord or plug if it is damaged
- Do not use the appliance if it has been dropped or damaged in any way. If the unit is damaged, take it in for examination and/or repair by an authorized service agent.
- To reduce the risk of electric shock, do not immerse or expose the motor assembly, plug, or power cord to water or any other liquid.
- Never immerse the unit in water or any other liquid for cleaning purposes. Do not reach for an appliance that has fallen into the water. Unplug immediately.
- Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains.
- Injury, fire, or electric shock could result from the use of accessory attachments that the manufacturer has not approved or supplied.
- Do not let the cord hang over the edge of a table or counter.
- Ensure that the cord is not in a position where it can be pulled inadvertently.
- Do not allow the cord to touch hot surfaces, and do not place it on or near a hot gas or electric burner or in a heated oven. Do not place the unit on a hot surface.
- This appliance is not suitable for outdoor use. Do not use this appliance for anything other than its intended purpose
- Do NOT carry the unit by the power cord.
- Do not leave this appliance unattended during use. An appliance should never be left unattended when plugged in.
- The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use or for repairs carried out by unauthorised personnel.
- In the event of technical problems, switch off the appliance and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment, or repair.
- Always insist on the use of original spare parts. Failure to comply with the above-mentioned precautions and instructions will affect the safe operation of this machine.
- We do not recommend using extension cords with this product.

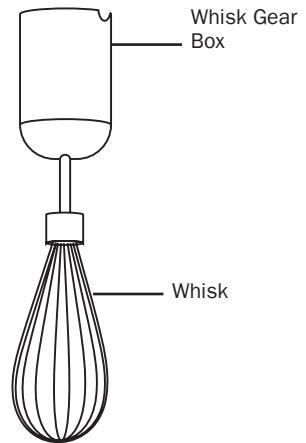
Prepare for Use

- Thoroughly clean the parts that come into contact with food before you use the appliance for the first time.
- Do not immerse the motor unit and the whisk coupling unit in water. Wipe with a moist cloth.
- Clean the beaker, the chopper bowl, the chopper blade unit and the chopper coupling unit in warm water with some washing-up liquid.
- Let hot ingredients cool down before you process them (max. temperature 60°C).
- Cut large ingredients into pieces of approximately 2 cm before you process them.
- Always place the motor unit on a level surface.

Using the Whisk

Use the whisk only for whipping cream, beating egg whites and mixing sponges and ready-mix desserts.

1. Insert the whisk into the whisk gear box, then insert the motor unit into the gear box until it locks.
2. Place the whisk in a wide bowl and only then, press switch to operate it.
3. Start with a low speed setting. Move the whisk by holding it slightly inclined.
3. To release, press buttons and pull off the gear box. Then pull the whisk out of the gear box.

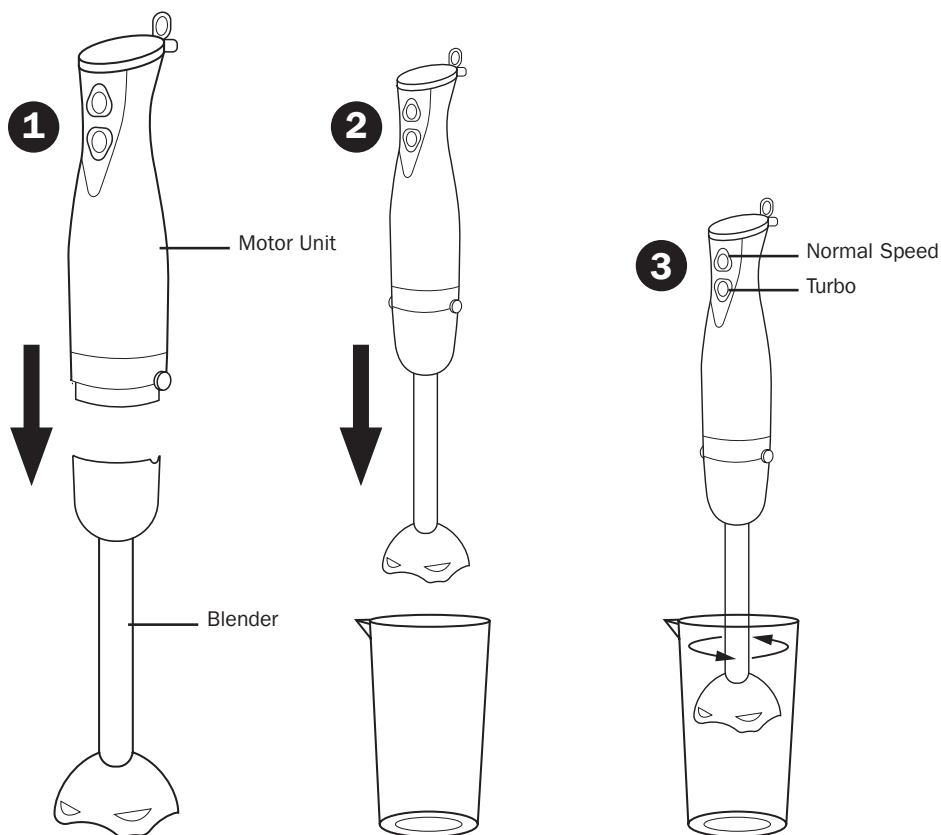


Using the Hand Blender

WARNING: The blades are very sharp. So be very careful when handling the blade unit. Be especially careful during cleaning.

The hand blender is intended for blending liquids, dairy products, sauces, fruit juices, soups, mixed drinks and shakes, mixing soft ingredients, pureeing cooked ingredients, e.g. for making baby food.

1. Attach the blender to the motor unit (Fig.1).
2. Put the ingredients in the beaker.
3. Immerse the blade guard completely in the ingredients (Fig.2).
4. Pressing the normal or turbo speed button to switch on the appliance (Fig.3).
5. Move the appliance slowly up and down and in circles to blend the ingredient.



Blending Quantities and Preparation Times

Ingredients	Quantity	Time
Fruits & vegetables	50-100g	25 seconds
Baby food, soups & sauces	50-200g	25 seconds
Batters	50-250g	25 seconds
Shakes & mixed drinks	50-500g	25 seconds

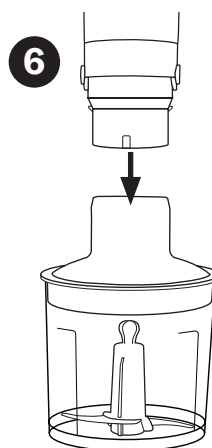
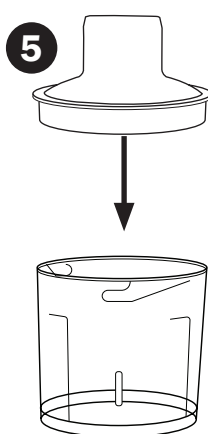
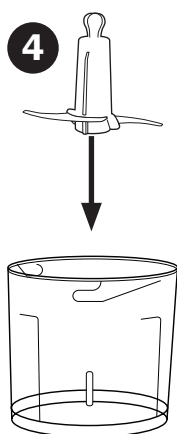
Using the Chopper

The chopper is intended for chopping ingredients such as nuts, meat, onions, hard cheese, boiled eggs, garlic, herbs, dry bread etc.

WARNING: The blades are very sharp. So be very careful when handling the blade unit. Be especially careful when you remove the blade from the chopper bowl, empty the chopper bowl and during cleaning.

1. Put the chopper blade unit in the chopper bowl (fig.4).
2. Put the ingredients in the chopper bowl.
3. Put the coupling unit on the chopper bowl (fig.5).
4. Fasten the motor unit onto the chopper bowl (fig.6).
5. Pressing the normal or turbo speed button to switch the appliance.

If the ingredients stick to the wall of the chopper bowl, loosen them by adding liquid or using a spatula.



Chopping Quantities and Preparation Times


Ingredients	Quantity	Time
Boiled eggs	2pcs	4 x 1 sec
Dry bread	40g	25 sec
Dark chocolate	100g	20 sec
Garlic	50g	5 x 1 sec
Onions	200g	5 x 1 sec
Meat & fish	200g	10 sec
Herbs	30g	20 sec
Cheese	200g	20 sec
Nuts	100g	25 sec
Figs & Honey	260g & 40g	15 sec

Technical Support

If you require any technical support for your product within the warranty period, please contact us on **support@dmdcollective.co.uk** and provide the product name and supplier code (see Technical Specifications) along with the technical query and proof of purchase.

WEEE



The WEEE symbol  on this product means that this unit should be ethically dismantled or recycled to minimise environmental impact. Please check with your local authority for more information.

IMPORTANT: ADDITIONAL SAFETY INFORMATION

This device is **NOT** intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised or have been given instruction concerning use of the device by a person responsible for their safety.

Technical Specifications

Product Name:	DMD Collective Hand Blender with Accessories
Supplier Code:	DMD104BLK
Voltage:	220V~240V
Frequency:	50Hz
Power:	350W
Rotation speed:	≤15000R/M
Insulation:	Class II
Continuous working time:	≤30S
Intermission time:	≥1 min



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