

INSTRUCTION MANUAL

HAND BLENDER

دليل التعليمات

خلاط يدوي

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Important information for the user معلومات هامة للمستخدم



Recommendations / تحذيرات



Description / الوصف



Use / الإستعمال



Cleaning and care / التنظيف و الصيانة



Safety instructions / تحذير للسلامة



Information / معلومات

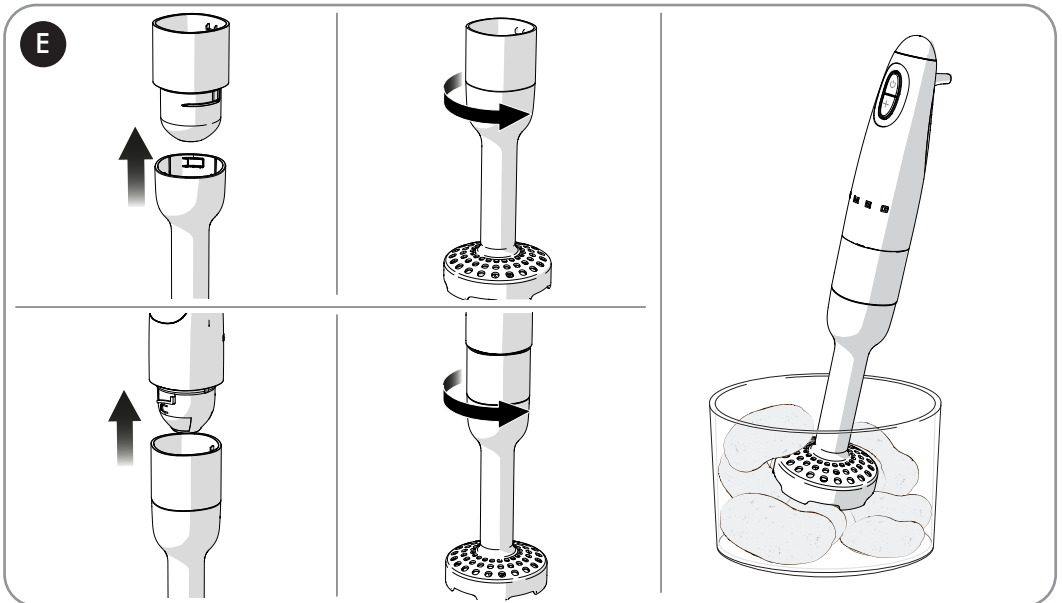
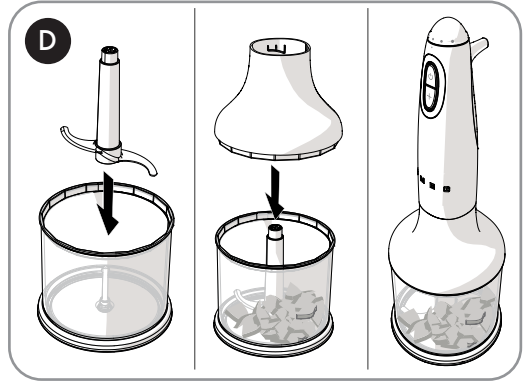
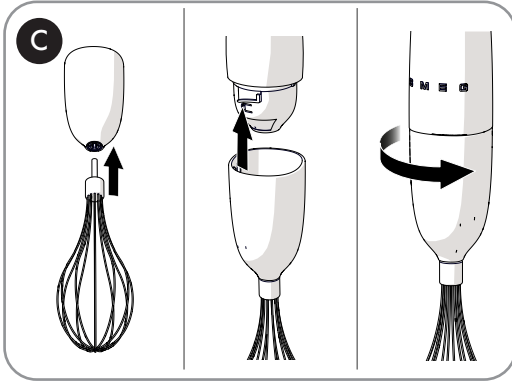
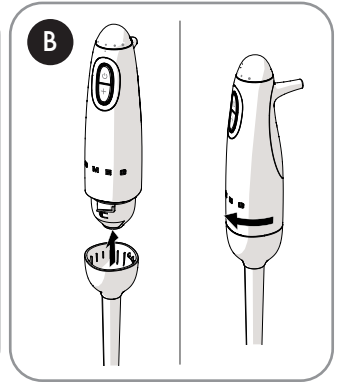
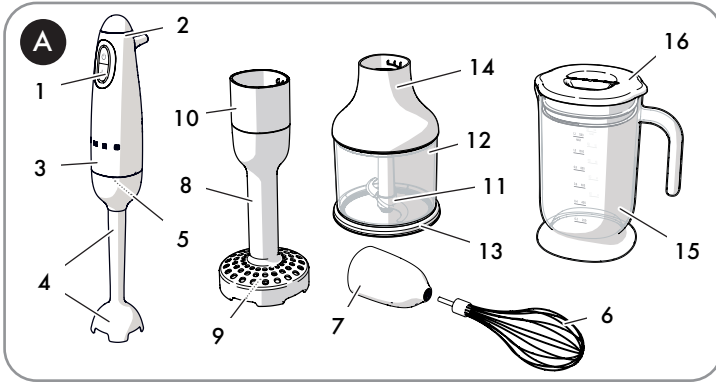


Advice / اقتراحات

Dear Customer, Thank you for purchasing one of our appliances. Our products are unique because they combine iconic style with innovative technical solutions. They match perfectly with other products in our range and work equally well as a standalone design objects in your kitchen. We hope you enjoy using your new appliance! Best regards.

تحفظ جهة التصنيع بحقها في إجراء أية تغييرات تراها ضرورية لتحسين منتجاتها دون إخطار مسبق. لذا، تعتبر الرسوم التوضيحية والأوصاف الواردة في هذا الدليل غير ملزمة ولكنها إرشادية فقط.

SMEG S.p.A.





1 Safety

1.1 Essential safety information.

Follow all safety instructions in order to use the appliance safely:

- Read this user manual carefully before using the appliance.
- Do not leave the appliance unattended while it is operating.
- Do not immerse the appliance, the power cord or the plug in water or any other liquid.
- Do not use the appliance if the power cable or plug appears to be damaged or if the appliance has been dropped or damaged in any way.
- If the power cable is damaged, contact technical support immediately to arrange replacement.
- Do not allow the power cable to come into contact with sharp edges.
- Do not pull on the cord to unplug it from the power socket.
- Do not place the appliance above or near lit hob burners or electric rings, inside an oven or near other heat sources.
- This appliance is fitted with a ground connection for functional purposes only.
- Do not attempt to repair the appliance yourself: in the event of faults, it should only be repaired by a qualified technician.
- Do not modify the appliance.
- Never try to put out a fire or flames with water: turn off the appliance and remove the plug from the socket and smother the flames with a fire blanket or other appropriate cover.
- Do not touch moving parts while the appliance is operating. Keep hands, hair and clothing, and utensils away from moving parts during operation, to prevent personal injury and/or damage to the appliance.
- Always disconnect the appliance from the power supply when it is not in use, left unattended or faulty.
- Always disconnect the appliance from the power supply before installing and removing the components.
- Always disconnect the appliance from the power supply and let it cool down before cleaning it.
- Do not use the blender with parts or accessories of other manufacturers.
- Only use original spare parts. The use of spare parts not approved by the manufacturer could lead to fires, electric shocks or personal injury.
- Avoid touching the blades of the blender attachment as they are very sharp: Danger of cuts! Handle very carefully when removing, inserting or cleaning. Use a spatula if you need to remove food.
- Remove the chopper blade of the chopper attachment before emptying the bowl.
- Do not blend hot oil or fat.



Instructions

- Be careful when pouring hot liquids onto the blender as they may be ejected due to sudden evaporation.
- Use tall containers when mixing liquids, particularly if hot, to reduce spillages, splattering and burn injuries.
- To avoid splashing always insert the blender attachment in the food before switching the hand blender on.
- Do not leave the hand blender in a hot pot on a lit stove while not in use.
- Avoid using the blender attachment and chopper attachment to chop fruit pits, bones or other hard food as this may damage the blades.
- Do not allow liquids to exceed the height of the joint on the blender shaft.
- Avoid spraying liquid on the motor body and cable of the hand blender or getting them wet. In the event of contact with liquid, immediately unplug the hand blender and dry it thoroughly: Electric shock hazard!
- Do not use harsh detergents or sharp objects to clean the hand blender, its attachments and accessories.
- This appliance may not be used by people of reduced physical and mental capacity, or without sufficient experience and knowledge (including children), unless they are supervised or instructed by adults who are responsible for their safety.
- Children must never play with the appliance. Keep the appliance and its cord out of reach of children.
- Instructions for cleaning of the appliance can be found in the "Cleaning and Care" section.

1.2 Connecting the appliance

Make sure that the voltage and frequency of the power supply correspond to those indicated on the data plate on the bottom of the appliance.

If the plug of the appliance is not compatible with the socket, contact Technical Assistance service for replacement.

1.3 Intended use

Failure to comply with the safety instructions and failure to read the instructions manual may lead to the hand blender being used incorrectly and cause personal injury.

- Do not use the appliance for purposes other than those for which it was designed. The appliance may be used to blend, chop, mix and emulsify various ingredients. In addition, when used in combination with its accessories, it can mince/grind meat, cheese, bread, mash potatoes and other vegetables or whip and whisk eggs and cream for various preparations. Every other use is considered improper.
- Do not operate the appliance for more than 30 seconds at a time.
- The appliance can be used with all the accessories at any speed.
- The appliance is not designed to operate with external timers or with remote control systems.

- Use the appliance only indoors.
- This appliance is intended for household use and similar applications such as:
 - in kitchen areas provided for personnel in shops, offices and other work environments
 - in bed and breakfast and farm accommodation
 - by guests in hotels, motels and other residential type environments.
- Any other use, for example in restaurants, coffee bars and coffee shops is considered improper.

1.4 Manufacturer liability

The manufacturer shall not be liable for injuries or property damage caused by:

- Any use of the appliance other than the one it was designed for.
- Not having read the user manual.
- Tampering with any part of the appliance.
- The use of non-original spare parts.
- Not following the safety instructions.



Please keep these instructions carefully. If the appliance is passed on to others, they should also be given this instructions booklet.

These instructions can be downloaded from the Smeg website "www.smeg.com".

1.5 Disposal

Electrical appliances must not be disposed of together with household waste.



Devices marked with this symbol are subject to European Directive 2012/19/EU.

- All waste electrical and electronic appliances must be disposed of separately from domestic waste and taken to authorised waste disposal facilities. Disposing of the used appliance correctly will help to safeguard the environment and human health. For further information regarding the disposal of used appliances, please contact your local authority waste disposal department or the shop where the appliance was purchased.



2 Appliance description (Fig. A)

- 1) ON/OFF button and TURBO button
- 2) Speed selector
- 3) Motor body
- 4) Stainless steel blender shaft and stainless steel blade unit
- 5) Identification plate
- 6) Stainless steel whisk
- 7) Attachment for whisk
- 8) Vegetable masher
- 9) Vegetable masher blade assembly
- 10) Vegetable masher adapter
- 11) Stainless steel blade assembly
- 12) BPA-free chopper bowl
- 13) Non-slip silicone base
- 14) Chopper adapter
- 15) 1.4 litre BPA-free jug
- 16) Lid with silicone seal



The accessories intended to come into contact with food are made of materials that comply with the provisions of current legislation.

2.1 Identification plate (Fig. A)

The identification plate (5) bears the technical data, serial number and brand name of the appliance. Do not remove the identification plate for any reason.

2.2 Before first use



Danger of electrocution

Plug into an earthed 3-pin socket.

- Do not remove the earth pin.
- Do not use an adapter.
- Do not use an extension cord.
- Failure to follow these instructions could result in death, fire, or electric shock.

- Remove any labels and stickers from the hand blender and its accessories.
- Wipe the motor body with a clean, damp cloth and dry.
- Thoroughly wash the components of the hand blender and dry them thoroughly (see "4 Cleaning and care").



Moving parts

Risk of personal injury or damage to the appliance

- Do not insert fingers, forks or spoons into the hand blender attachments. This could cause personal injury or damage the blades.
- Keep hands, hair, loose jewellery, ties or clothing, spatulas and other objects away from the hand blender attachments to avoid personal injury or damage to the appliance.
- Do not immerse the motor base in water or other liquids.



2.3 Description of accessories (Fig. A)

BPA-free jug (15)

The BPA-free graduated jug ranges from a minimum of 0.2 litres to a maximum of 1.4 litres. It has a lid with a seal for preserving foods.

Whisk (6)

Ideal for whipping egg whites, cream and for preparing creams, custards, dressings etc.

Chopper (12)

Can be used to chop herbs, raw vegetables, dry biscuits, bread, chocolate, shelled nuts, meat and fish (see "3.4 Food processing guide"). It has a non-slip silicone base that can be used as a lid when storing food.

Vegetable masher (8)

Ideal for mashing cooked vegetables or soft or cooked fruit.

2.4 Description of controls

ON/OFF button and TURBO button (1)

Keep the **ON/OFF** button pressed to start / stop the appliance. ON/OFF button and TURBO button.

Only keep the **TURBO** button pressed to use the blades at maximum speed.

3 Use

3.1 Using the hand blender (Fig. B)

- Attach the motor body (3) to shaft (4) of the blender by turning it anticlockwise until it engages with the housing.
- Insert the plug into the power socket.
- Immerse the shaft into the container with the ingredients to be processed.
- Press the **ON/OFF** button to start the appliance. Use the speed selector to increase the speed or the **TURBO** button to work at maximum speed.
- Continue until you reach the required consistency.



Sharp blades

Danger of cuts

- Never touch the blades with your hands. Use a spatula if you need to remove food.
- Handle blades very carefully.



ONLY start the hand blender when the shaft of the blender is immersed the ingredients to be blended.



Use

3.2 Using the accessories

Use the most suitable accessory for the food you wish to process.

Using the whisk (Fig. C)

- Attach the whisk (6) to its adapter (7).
- Attach the motor body (3) to the adapter by turning it anticlockwise until it engages with the housing.
- Start to work the ingredients by pressing the **ON/OFF** button and adjust the speed using the speed selector. The **TURBO** button can also be used.
- Continue until you reach the required consistency.

Using the chopper (Fig. D)



Place the chopper bowl on a flat and sturdy surface.

- Assemble the chopper unit by inserting the blade unit (11) into its housing at the centre of the bowl (12).



Make sure that the blade unit is inserted correctly.

- Insert the ingredients to be processed and cover the bowl (12) with its adapter (14).
- Attach the motor body (3) to the adapter by turning it anticlockwise until it engages with the housing.
- Start chopping by pressing the **ON/OFF** button and adjust the speed selector according to type of the food you wish to chop (see "3.4 Food processing guide"). The **TURBO** button can also be used.

- Continue until you reach the required consistency.



Sharp blades

Danger of cuts

- Never touch the blades with your hands. Use a spatula if you need to remove food.
- Handle blades very carefully.



Warning

- Do not operate the chopper without food inside the bowl.
- It is best to insert foods that are not too hot.
- Some spices may scratch the chopper bowl.

Using the vegetable masher (Fig. E)

- Attach the vegetable masher (8) to its adapter (10).
- Attach the motor body (3) to the adapter by turning it anticlockwise until it engages with the housing.
- Start chopping by pressing the **ON/OFF** button and adjust the speed using the speed selector. The **TURBO** button can also be used.
- Continue until you reach the required consistency.



3.3 Tips for using your hand blender

Blender shaft (4):

- Move it gently up and down to obtain best results.
- Cut food into small pieces to make chopping and blending easier.

Whisk (6):

- Avoid beating egg whites for too long as they might dry out too much and become less stable.

Chopper accessory (12):

- Do not overload the chopper bowl.
- Cut food into pieces of the same size to achieve even results.

Vegetable masher (8):

- When using the accessory for preparations containing potatoes, it is recommended to work them while still hot and at low speed. When preparing purées we recommend that you process the vegetables first and then add the other ingredients (milk, butter and spices).

3.4 Food processing guide

Food	Preparation	Quantity	Speed	Time
Meat	Cut into 2-3 cm pieces	200 g	TURBO	20 seconds
Hard cheese	Cut into MAX. 1 cm pieces	120 g	TURBO	10 seconds
Carrots	Cut into 2-3 cm pieces	200 g	HIGH	15 seconds
Parsley	Remove the stems	50 g	HIGH	10 seconds
Onions	Cut in half or into quarters	100 g	MEDIUM	8-10 seconds
Garlic	Whole cloves without skin	12 cloves	LOW	8-10 seconds



For best results and to avoid damaging the blades when processing very hard ingredients (e.g. aged cheese), it is recommended that you follow the cutting instructions for the above ingredients.



The speeds and times indicated in the table are approximate. Results can vary depending on the quality of the ingredients and on the consistency you wish to obtain.



Cleaning and care

4 Cleaning and care



Improper use. Danger of electrocution

- Unplug the hand blender before cleaning it.
- Do not immerse the motor base in water or other liquids.



Improper use. Risk of damage to surfaces.

- Do not use steam jets to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts with metallic finishes (e.g. anodised, nickel- or chrome-plated).
- Do not use abrasive or corrosive detergents (e.g. powder products, stain removers and metallic scourers).
- Do not use rough or abrasive materials or sharp metal scrapers.

4.1 Cleaning the motor base

To keep the outer surface of the hand blender motor in good condition, it should be cleaned regularly after use. Let the appliance cool down first. Use a soft, damp cloth with mild detergent.

4.2 Cleaning the components of the hand blender

Blender shaft (4)

Wash with warm water and mild detergent. Not dishwasher safe.

Stainless steel whisk (6)

Dishwasher safe.

Whisk adapter (7)

Clean with a soft damp cloth. DO NOT immerse in water or other liquids. Not dishwasher safe.

Chopper (11), (12), (13)

Blade, container and non-slip base - dishwasher safe.

Chopper adapter (14)

Clean with a soft damp cloth. DO NOT immerse in water or other liquids. Not dishwasher safe.

Vegetable masher (8) and blade (9)

Vegetable masher - hand washable with neutral detergent. Not dishwasher safe. Removable blades - dishwasher safe.

Vegetable masher adapter (10)

Clean with a soft damp cloth. DO NOT immerse in water or other liquids.

Jug (15) and lid (16)

Dishwasher safe.



5 Recipes

Mayonnaise

Ingredients:

- 250 g oil (e.g. sunflower oil)
- 1 egg and 1 egg yolk
- 1-2 tablespoons vinegar
- Salt and pepper to taste

Method:

1. Put all the ingredients (at room temperature) into the jug in following the order indicated above.
2. Gently insert the hand blender shaft until it touches the bottom of the jug.
3. Keep the blender in the same position and operate it at **TURBO** speed. When the oil starts emulsifying, slowly raise the shaft to the top of the mixture and then back down, making sure to incorporate all the oil.

Processing time: 1 minute for a dressing-like result; 2 minutes for a dip-like result.

Guacamole

Ingredients:

- 1 large avocado, peeled, de-stoned and chopped
- 3 tablespoons lemon juice
- 125 g sour cream
- 1 tablespoon minced garlic
- 1 teaspoon chopped jalapeño

Method:

1. Using the chopper accessory, first insert the blade assembly into the chopper bowl, then put all the ingredients into the bowl.
2. Close the chopper with the lid and insert the motor unit. Pulse until the mixture reaches the desired consistency.

Suggestion: serve the guacamole with tacos and burritos. For a lighter option, serve with carrots and celery sticks.



Recipes

Pancake topping

Ingredients:

- 1 egg
- 120 g icing sugar
- 220 g maltose

Method:

1. Using the chopper accessory, first insert the blade assembly into the chopper bowl, then put all the ingredients into the bowl.
2. Close the chopper with the lid and insert the motor unit. Blend the ingredients for 5 seconds on the **TURBO** setting.

Mashed potatoes

Ingredients:

- 700 g medium potatoes
- Salt and pepper to taste

Method:

1. Peel the potatoes and cut them into 3 cm pieces. Place them in a large saucepan and cover with cold water.
2. Cover and bring to boil over high heat. Once boiling, remove the lid and keep cooking for about 20-25 minutes, until a skewer can be easily inserted in the potatoes.
3. Drain the potatoes well.
4. Place the potatoes back into the dry saucepan and gently stir them over low heat for 1-2 minutes to remove excess moisture.
5. Remove from heat and let the potatoes cool for about 5 minutes.
6. Fit the vegetable masher attachment to the motor body and mash the vegetables for 1 minute using the **TURBO** setting. Do not over process, as this might cause the potatoes to become sticky.

The manufacturer reserves the right to make any changes deemed necessary for the improvement of its products without prior notice. The illustrations and descriptions contained in this manual are therefore not binding and are merely indicative.

عميلنا العزيز، شكرًا لك على شراء أحد أجهزتنا. تعد منتجاتنا فريدة لأنها تجمع بين الأسلوب المميز والحلول التقنية المبتكرة. وهي تتناسب تمامًا مع المنتجات الأخرى في مجموعتنا وتعمل بنفس القدر كتصميمات قائمة بذاتها في مطبخك. نأمل أن تستمتع باستخدام هذا الجهاز الجديد! وتفضلوا بقبول وافر الاحترام والتقدير.