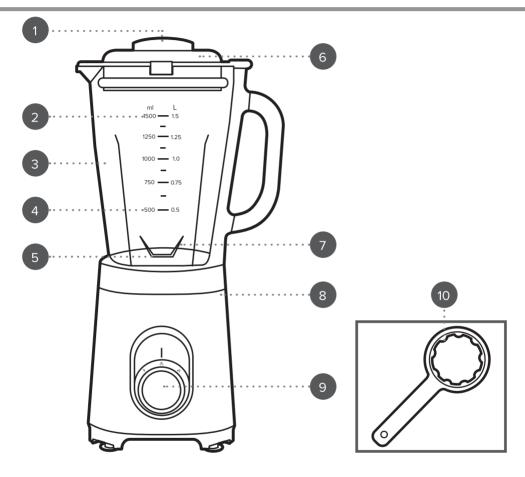
# **User manual**

Glass jug blender



- 1. Filler cap
- 2. Max. fill mark (1.5 L)
- 3. Glass jug
- 4. Min. fill mark (0.5 L)
- 5. Blade attachment

- 6. Jug lid
- 7. Stainless steel blade
- 8. Blender base unit
- 9. Control dial (1, 2, pulse)
- 10. Blade tool

#### SAFETY INSTRUCTIONS

- When using electrical appliances, basic safety precautions should always be followed.
- Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities and knowledge, if they have been supervised/instructed and understand the hazards involved.
- Children shall not play with the appliance.
- Children should not perform cleaning or user maintenance, unless they are older than 8 and supervised.
- This appliance is not a toy.
- If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.
- This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.
- Keep the appliance and its power supply cord out of the reach of children.
- Keep the appliance out of the reach of children when it is switched on or cooling down.
- Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.
- Keep the power supply cord away from any parts of the appliance that may become hot during use.
- Keep the appliance away from other heat emitting appliances.
- Do not allow the power supply cord to hang over worktops, touch hot surfaces or become twisted.
- Do not immerse the electrical components of this appliance in water or any other liquid.
- Do not operate the appliance with wet hands or if any connections are wet.
- Do not leave the appliance unattended whilst connected to the mains power supply.
- Do not remove the appliance from the mains power supply by pulling the charging cable; switch it off and remove the plug by hand.
- Do not pull or carry the appliance by its power supply cord.
- Do not use the appliance for anything other than its intended use.
- Do not use any accessories other than those supplied.
- Do not use this appliance outdoors.
- Do not store the appliance in direct sunlight or in high humidity conditions.
- Do not move the appliance whilst it is in use.
- Do not touch any sections of the appliance that may become hot during use, as this could cause injury.
- If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water.
- Do not use broken, damaged, or loose attachments.
- Switch off the appliance and disconnect it from the mains power supply before changing or fitting attachments.
- Always unplug the appliance after use and ensure it has cooled fully before performing any cleaning, user maintenance or storing away.
- This appliance should not be operated by means of an external timer or separate remote control system.

- Use of an extension cord with the appliance is not recommended.
- Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
- This appliance is intended for domestic use only. It should not be used for commercial purposes.
- Do not use broken or loose cutting or rotating blades.
- Do not dry blend ingredients; always add a small amount of liquid.
- Be careful if hot liquid is poured into the food processor or blender as it can be ejected out of the appliance sue to sudden steaming.



**CAUTION:** Do not touch any moving parts on this appliance during use, as this could cause injury. Keep hands, fingers, hair and any loose clothing away from the rotating tools of the appliance. Sharp objects – do not touch the blades.

#### Thermal cut-out device

This product is fitted with a thermal safety cut-out device, built in to prevent it from overheating. Should the product start to overheat, the thermal safety cut-out system will automatically operate and the glass jug blender will turn off. Please remove some of the foodstuffs and allow the product to cool down for 30 minutes before turning back on.

#### Dos and don'ts

#### DO:

Check that the blade attachment is securely fitted before use.

Chop all ingredients into small pieces before blending.

Add a small amount of cold liquid or reduce the quantity of the ingredients in the glass jug if the blades are not running smoothly.

Remove the glass jug from the blender base unit and shake to redistribute the ingredients if the ingredients do not blend evenly.



**CAUTION:** Exercise caution when handling the blade attachment, as the blades may get hot during use. If blending warm ingredients, take care when removing the blade attachment, as pressure build-up could cause the contents of the blender to spill.

#### DO NOT:

Attempt to remove the blade attachment until the blades have fully stopped moving. Blend dry ingredients for more than 60 seconds at a time.

Dry blend ice cubes without sufficient liquid.



**WARNING:** Do not blend hot liquid or food. Never exceed the max. fill mark when adding ingredients to the glass jug, as this could cause spillage and may damage the blender. The blender must not be operated when the glass jug is empty, cracked or broken. Do not clean the glass jug with boiling water.

#### Care and maintenance

**STEP 1:** Switch off and unplug the blender from the mains power supply before performing any cleaning or user maintenance.

STEP 2: Wipe the blender base unit with a soft, damp cloth and allow to dry thoroughly.

**STEP 3:** To disassemble the blade attachment for cleaning, place the glass jug on a flat surface and position the blade tool around the base of the unit, then turn in an anti-clockwise direction.

**STEP 4:** Wash all of the accessories, except the blade attachment, in warm, soapy water, then rinse and dry thoroughly.

Never touch the blades; using extreme caution, clean the blades with a brush and dry carefully.

Do not immerse the blender base unit in water or any other liquid.

Never use harsh or abrasive detergents or scourers to clean the blender, as this could cause damage.

The blade attachment is provided fully assembled. To reassemble after cleaning, turn the blade attachment by hand in a clockwise direction until secure; do not use the blade tool to tighten the blade attachment as this could damage the unit.



**NOTE:** Always clean the blender immediately after each use. The blender is not suitable for use in a dishwasher.



**WARNING:** Handle the blade attachment with care, as the blades are extremely sharp. Exercise caution when attaching, removing, cleaning or storing the blade attachment.

## Instructions for use Before first use

**STEP 1:** Before connecting to the mains power supply, clean the blender following instructions outlined in the section entitled 'Care and maintenance'.

Do not immerse the blender base unit in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the blender or its accessories, as this could cause damage.



**NOTE:** When using the blender for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the blender.

# Using the blender

STEP 1: Position the blender base unit onto a flat, stable surface at a height that is comfortable for the user.

STEP 2: Place the glass jug onto the blender base unit and twist in a clockwise direction until secure.

STEP 3: Pour the required amount of liquid into the glass jug. Do not exceed the max. fill mark.

**STEP 4:** Chop the ingredients to be blended into small pieces and place them into the glass jug. The filler cap can be used as a small measuring cup.

**STEP 5:** Fit the jug lid and filler cap onto the glass jug. Plug in and switch on the blender at the mains power supply. **STEP 6:** To blend the ingredients, turn the control dial to the desired speed setting **(1, 2)**. Turn the dial to the **'P'** position to activate pulse function and release to stop it. The pulse function provides quick bursts of speed, useful for blending more solid foods.

STEP 7: Stop blending by turning the control dial to position '0'.

**STEP 8:** Switch off and unplug the blender from the mains power supply.

STEP 9: Detach the glass jug from the blender base unit by twisting in an anticlockwise direction.



**NOTE:** Ingredients can be added during blending via the filler cap. Twist the filler cap in an anticlockwise direction to remove it. The unit will not operate if the jug blender and lid are not correctly locked into place. Ensure all tabs are aligned and locked before use. The unit is fitted with a thermal overheat protection. If the unit gets too hot the unit will cut out. To continue, switch the unit off at the socket, remove some of the foodstuffs and wait for 30 minutes before continuing.



**WARNING:** Max. operation time is 1 minute. Allow to cool for approx. 3 minutes before using the blender again.

# **Troubleshooting**

Problem	Solution
The blender is not working.	Ensure the blender is plugged into the mains power supply.
	Check the fuse is in working order and does not need to be replaced.
	Make sure that the glass jug is fully secured onto the blender base unit.
	The thermal overheat protection may have activated. Turn the blender off at the mains power supply and wait for 30 minutes before reusing.
The drink contains lumps.	Reduce the amount of solid ingredients in the glass jug or add more liquid.
	Use the pulse function in short burst for hard ingredients and ice.
The drink is watery.	Use the pulse function in short bursts to ensure the ingredients are not over-blended.

# **Storage**

Reassemble the blender.

Check that the blender is cool, clean and dry before storing in a cool, dry place.

Never wrap the cord tightly around the blender; wrap it loosely to avoid causing damage

## **Specifications**

Product code: EK5531 Input: 220–240 V ~ 50/60 Hz

Output: 600 W

Maximum operation time: 1 minute, cool for 3 minutes.



#### Method

Roughly chop any ingredients into pieces no larger than 2 cm in diameter, to help with the blending process. Place all of the ingredients into the glass jug, ensuring sufficient liquid ingredient added.

Use the pulse function for recipes with harder ingredients and ice to help break into smaller pieces before switching to speed setting 1 or 2.

Blend to desired consistency.

# Smoothies Berry chocanana

10 almonds
2 handfuls of kale
150 g blackberries
86 g black beans, cooked
½ banana
2 tbsp raw cacao
Top up with water as desired

#### **Nuts about nutrition**

10 cashew nuts
5 walnuts, halved
2 handfuls of kale
1 orange
½ red bell pepper
½ avocado
½ tsp pure vanilla extract
Top up with water as desired

## Morning zing zinger

2 handfuls of spinach 1 apple, sliced 1 tbsp olive oil 23 g whole rolled oats Top up with water as desired

# Skin glow refresher

10 walnuts 2 handfuls of spinach 145 g papaya ½ avocado Top up with water or almond milk as desired

# Tropical glow go-go-go

2 handfuls of spinach 2 tbsp sunflower seeds 210 g pineapple 145 g papaya Top up with water as desired

# Lean, green, cleansing machine

2 handfuls of lettuce 1 small new potato, raw and quartered 1 kiwi fruit, peeled 105 g pineapple Top up with water or coconut water as desired

#### Na-na-nature's cure

10 walnuts 2 handfuls of spinach ½ avocado ½ banana Top up with water as desired

# On the go-go-go

10 almonds

2 handfuls of spinach

1 banana

77 a cherries, pitted

74 g blueberries

Top up with water as desired

#### Caulifornia krush

2 handfuls of kale

2 Brazil nuts

1 apple

72 g blackberries

53 g cauliflower

Top up with water as desired

### Very berry bliss

2 handfuls of turnip greens or kale

½ avocado

74 g blueberries

72 g blackberries

60 a raspberries

Top up with water or unsweetened green tea as desired

#### Cocktails

# Frozen strawberry daiguiri

Servings: 4

Ingredients

240 ml white rum

90 ml strawberry syrup

90 ml lime juice

200 g ice cubes

#### Frozen margarita

Servings: 4

Ingredients

180 ml tequila

90 ml triple sec

90 ml sugar syrup

90 ml lime juice

200 g ice cubes

1 lime, wedged, to garnish

Salt, to garnish

#### Frozen piña colada

Servings: 2

Ingredients

150 ml pineapple juice

120 ml coconut rum

120 ml coconut cream

200 g ice cubes

Pineapple, sliced, to garnish

#### Tequila sunrise slushie

Servings: 2

Ingredients

150 ml orange juice

120 ml tequila

120 ml triple sec

90 ml grenadine

200 g ice cubes

# Frozen gin and tonic

Servinas: 4

Ingredients

150 ml ain

150 ml tonic

90 ml lemon juice

300 g ice cubes

#### Amaretto sour slushie

Servings: 2

Ingredients

150 ml orange juice

120 ml amaretto

90 ml lemon juice 60 ml sugar syrup

200 g ice cubes

#### Mocktails

#### Elderflower cooler

Servinas: 1

Ingredients

60 ml elderflower cordial

30 ml lime juice

100 a ice cubes

Soda water, as desired

Cucumber, sliced, lime, wedged and a handful of mint

leaves, to garnish

## Pink lemonade slushie

Servings: 2

Ingredients

150 ml orange juice

150 ml lemonade

120 ml strawberry syrup

120 ml lime juice

200 g ice cubes

Lemon, wedged, to garnish

#### Passion fruit mock-jito

Servinas: 1

Ingredients

60 ml orange juice

30 ml lime juice

15 ml passion fruit syrup

1 lime, wedged

100 a ice cubes

Soda water, as desired

Handful of mint leaves, to garnish

#### Frozen virgin peach bellini

Servings: 2

Ingredients

150 ml sparkling apple juice

30 ml lime juice

2 ripe peaches, stoned

2 tsp granulated sugar

200 g ice cubes



#### Disposal of Waste Batteries and Electrical and Electronic Equipment

Z.

This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence

of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal. For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

Manufactured by:
Ultimate Products UK Ltd.,
Victoria Street, Manchester OL9 ODD. **UK**.
Ultimate Products Europe Ltd.,
19 Baggot Street Lower, Dublin DO2 X658. **RO**I.

MADE IN CHINA.