



**VITINNI**<sup>TM</sup>

## **3 IN 1 HAND BLENDER INSTRUCTION MANUAL**

PLEASE READ AND KEEP THESE INSTRUCTIONS FOR FUTURE USE

**MODEL NO:** HB-2240T

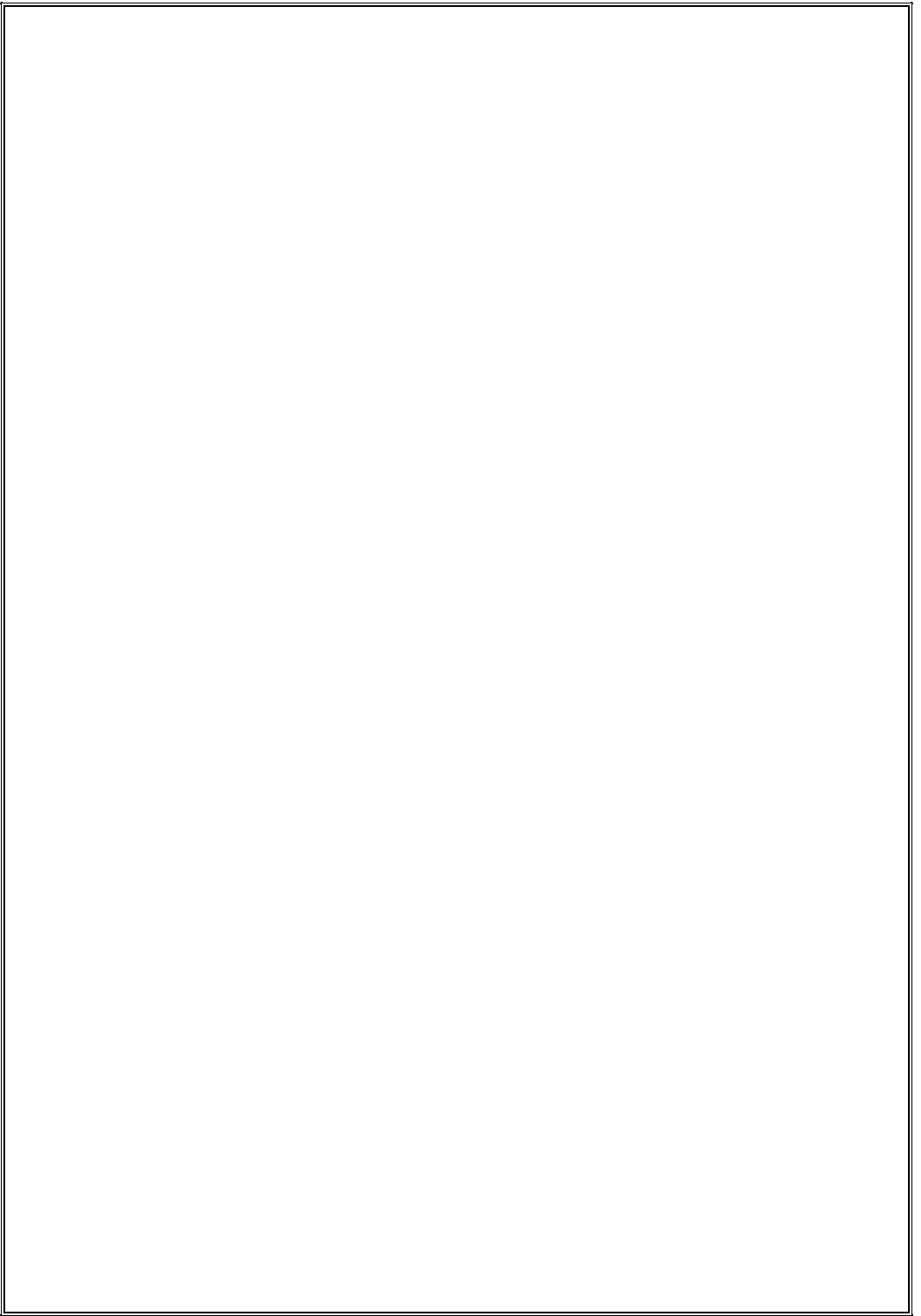
**SAP Code:** JF07533001

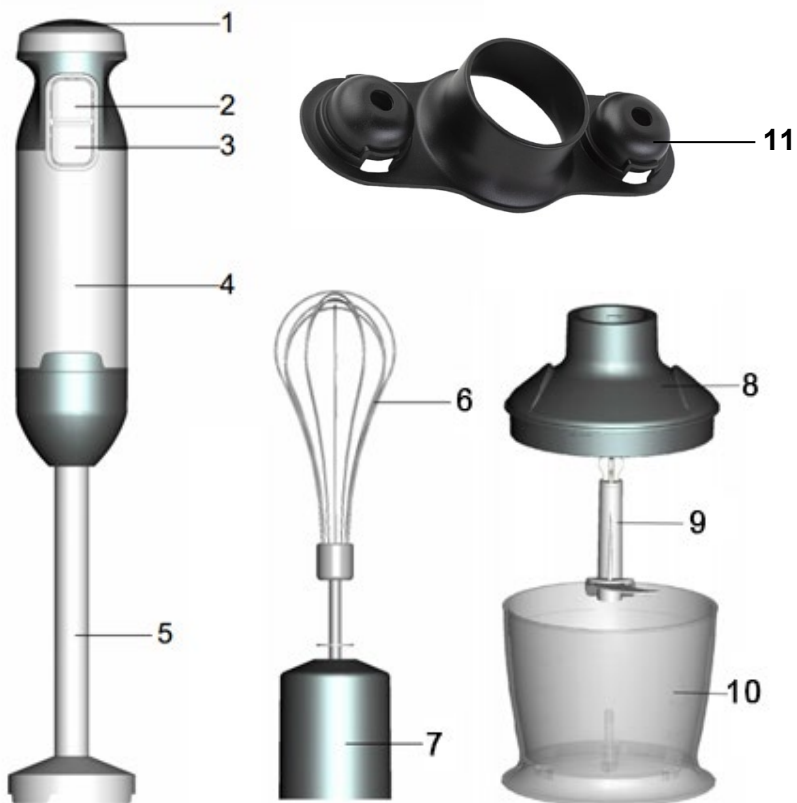
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1. Variant Speed control	7. Whisk coupling unit
2. Switch I	8. Chopper coupling unit
3. Switch II	9. Chopper blade
4. Motor unit	10. Chopper bowl
5. Blender bar	11. Attachments stand
6. Whisk	

## General Safety Instructions

- Read the operating instructions carefully before using the Hand Blender for the first time.
- This Hand Blender is designed for personal use and is not suitable for commercial use.
- Do not use outdoors. Keep away from direct sunlight, heat sources and do not use with wet hands.
- Before cleaning ensure the Hand Blender is switched off and the plug removed from the socket.

## Warning

- Before using, please ensure that your output voltage is the same voltage as stated on the rating label of the Hand Blender.
- Before use please check the power cord and accessories of the Hand Blender, do not use if there is any damage.
- Ensure the power cord is not hanging over any sharp edges or overhanging the worktop.
- Do not plug in or use the Hand Blender with wet hands.
- Do not use the Hand Blender on a tablecloth or near curtains to avoid the risk of burning.
- When in use do not use an external power cord connection.
- Failure to follow these instructions can result in damage to the appliance and harm to the user. No liability is accepted if these instructions are not followed or if damage results through improper use. Any attempt to alter the appliance or not follow instructions may result in harm and will also void any warranty.
- The Hand Blender should be placed on a stable surface when in use.
- Do not place anything on the top of the Hand Blender.
- Do not use the Hand Blender for anything other than that specified in the operating instructions.
- Do not leave the Hand Blender unattended when in use.
- After using the Hand Blender, press the power button to turn off, and then remove the plug from the socket.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.

- This appliance can be used by persons with reduced physical, sensory or mental capacities or lack of experience or knowledge only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Care should be taken handling the sharp cutting blades, emptying the bowl and during cleaning.

## **Caution**

- Do not immerse the power cord, plug or housing in water or under the tap during cleaning.
- Unplug the Table Blender from the wall socket when not in use or before cleaning.
- Do not use any accessories other than those provided.
- Ensure the accessories are clean and dry before putting the food inside.
- If the power cord becomes damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person.
- Keep the Table Blender and the power cable out of reach of children.
- The Table Blender must not be operated by means of an external timer or separate remote-control system.

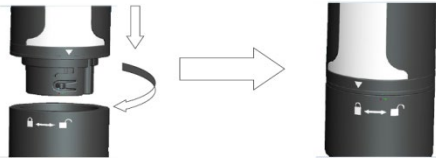
## **Before First Use**

- Remove all packaging materials, stickers and labels.
- Clean with hot soapy water, using a non-abrasive sponge.
- Ensure the inside and outside of the Table Blender are completely dry.

## **Using Your Hand Blender**

- Make sure the Hand Blender is complete and undamaged and that you have all the accessories.
- Do not use the Hand Blender if it is visibly damaged.
- Check that your power supply voltage corresponds to that indicated on the rating label.
- The hand blender is perfectly suited for preparing dips, sauces, soups, mayonnaise and baby food as well as for mixing and milkshakes.

Insert the blender bar into the motor unit and turn clockwise to lock it into motor unit as shown.



- Put ingredients into a bowl or mixing jug.
- To prevent splattering, immerse the blade guard completely into the ingredients.
- Switch the hand blender on by pressing the switch I or switch II. You can adjust speed by using the variable speed control.



- Blend the ingredients by moving the hand blender slowly up, down and in circles.

## Whisk

- The whisk is used for whipping cream, beating egg whites and cake mixes as well as ready-mix desserts.
- Insert the whisk into the motor unit and turn clockwise to lock as shown.



- Press the switch I to activate the hand blender, and then press the switch II after approx 30 seconds to prevent ingredients splashing. Switch the hand blender on by pressing the switch I or switch II
- You can adjust speed by using the variable speed control.

## Cleaning

- Before cleaning, unplug the hand blender and detach the accessories.
- Wipe the motor unit, the chopper whisk coupling unit with a moist cloth, do not immerse them in water.
- For stubborn food or cleaning the whisk, place a drop of washing up liquid in a bowl with water.
- Plug into your wall socket.
- Immerse the blade or whisk and operate the unit for about 10 seconds.
- Unplug, rinse under running water, and then dry.
- If not used for a long period of time, ensure the hand blender is kept in a well ventilated place to protect the motor

## CAUTION

**The cutting edges of the blades are very sharp, when cleaning please take care.**

## TECHNICAL SPECIFICATIONS

Model NO	HB-2240T
Rated voltage	220-240V~50/60Hz

## Guarantee

Our products are guaranteed for a period of 2 years from the date of purchase. Products that develop a fault within this period are covered by our warranty and we will replace defective parts, or where not available the whole product. The warranty does not apply to any defect in the goods arising from fair wear and tear, wilful damage, accident, negligence by you or any third party, use otherwise than as recommended by us, failure to follow our instructions, any alteration or repair carried out without our approval or has been the subject of commercial use. Your statutory rights remain unaffected, in particular any rights you have under the Consumer Rights Act 2015.

If you have a problem with your product within this warranty period please contact our customer services team.

In the event of changes to the specification of a product and we are not able to replace parts, we will replace the whole product within the 2 year guarantee period

For products that fall outside of the 2 year guarantee, we will endeavour to provide spare parts to purchase for as many of the replaceable parts as possible, but cannot foresee specification changes or upgrades to products or parts outside of the initial 2 year period.

### Customer Services:

If you would like further advice or information on your product, ensure you have the SAP code ready and please get in touch with us at Vitinni on the contact options below:

**SAP Code:** JF07533001

**Phone:** 01706 716 116 (Mon – Fri 9am to 5pm)

**Email:** [support@vitinni.co.uk](mailto:support@vitinni.co.uk)

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