

Rohnson[®]

Instructions Manual

Hand blender set R-5744



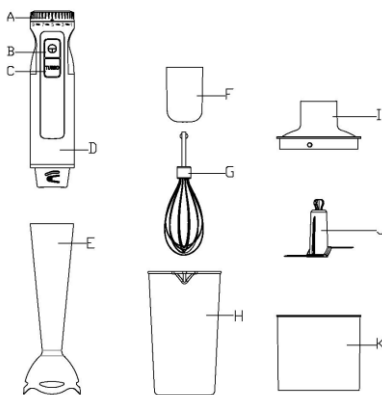
Read these instructions for use carefully before you use the appliance and save them for future reference.

IMPORTANT SAFEGUARDS

- READ ALL INSTRUCTIONS
- Close supervision is necessary when the appliance is near children.
- Before connecting the hand blender to the power supply, check that the voltage indicated on the rating label of the appliance corresponds with the voltage in your home. If this is not the case, contact your dealer and stop using the hand blender.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
- Unplug from the outlet when not in use, before putting on or taking off parts, and before cleaning. Always disconnect the blender from the supply if it is left unattended and before assembling, disassembling, or cleaning.
- Do not let the cord hang over the edge of table or hot surface.
- Do not immerse the upper part of the blender into water as this would give rise to electric shock.
- Avoid contacting moving parts.
- Keep hands and utensils out of the container while blending to reduce the risk of severe injury to persons or damage to the blender. A scraper may be used but must be used only when the blender is not running.
- The appliance cannot be used for chopping ice or blending hard and dry substances, otherwise the blade could be blunted.
- To reduce the risk of injury, never place the cutting blade on the base without first putting the properly in place.
- Be sure the chopper lid is securely locked in place before operating the appliance.
- The use of accessories not recommended by the manufacturer may cause injuries to persons.
- Do not operate the appliance for other than its intended use.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.

- Do not use outdoors.
- Never let the appliance run unattended.
- Take care of potential injury from misuse.
- Care shall be taken when handling the sharp cutting blades, emptying the bowl, and during cleaning.
- Switch off the appliance and disconnect from the supply before changing accessories or approaching parts that move in use.
- Never touch the blades when the appliance is plugged in. The blades are very sharp.
- If the blades get stuck, unplug the appliance before you remove the ingredients that block the blades.
- Do not overload the appliance by putting in too much food and do not operate continuously for more than 30 seconds.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices, and other working environments;
 - farm houses;
 - by clients in hotels, motels, and other residential-type environments;
 - bed and breakfast type environments.

DESCRIPTION OF PARTS



- A. Variable speed controller
- B. Normal speed button
- C. Turbo speed button
- D. Motor unit
- E. Blending stick
- F. Whisk Gear Box
- G. Whisk
- H. Beaker
- I. Chopping coupling unit
- J. Chopping blade
- K. Bowl

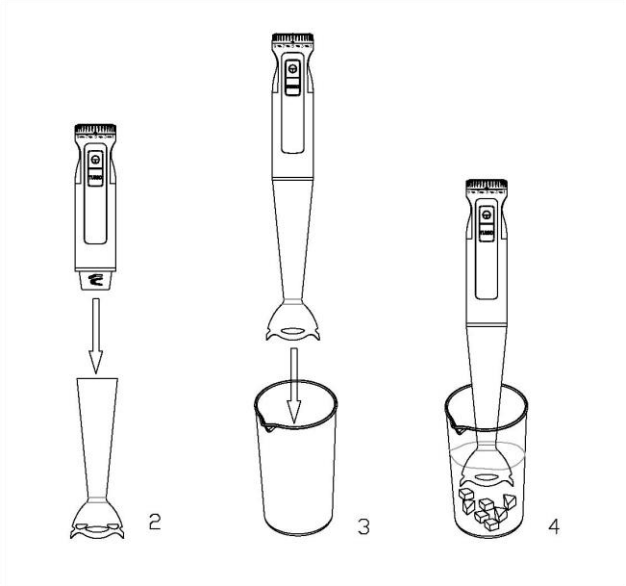
Warning! Hot ingredients below 60 degrees can be added to the beaker

Before First Use

- Thoroughly clean the parts that come into contact with food before you use the appliance for the first time.
- 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

Using the appliance

Hand blender

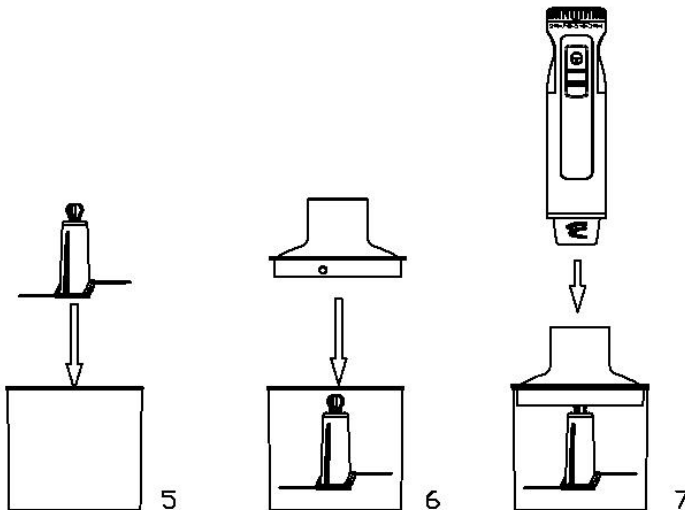


The hand blender is intended for :

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

1. Attach the blender bar to the motor unit (Fig.2).
2. Put the ingredients in the beaker.
3. Immerse the blade guard completely in the ingredients(Fig.3). Hot ingredients below 60 degrees can be added to the beaker
4. Press the normal or turbo speed button to switch on the appliance(Fig.4).
5. Move the appliance slowly up and down and in circles to blend the ingredient.

Chopper



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

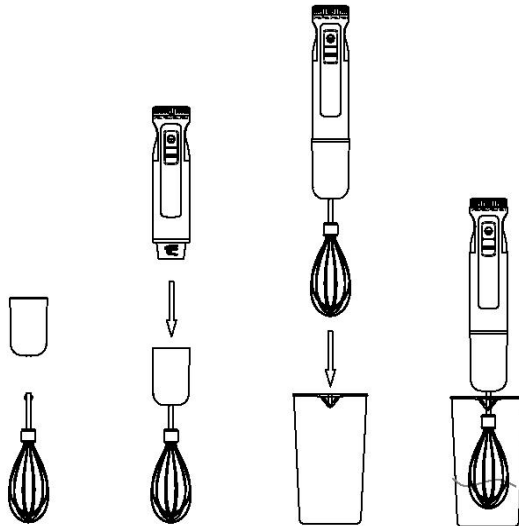
Attention: The blades are very sharp! So be very careful when handling the blade unit. Be especially careful when removing the blade from the chopper bowl, when your empty the chopper bowl and, during cleaning.

1. Put the chopper blade unit in the chopper bowl (fig.5)

2. Put the ingredients in the chopper bowl.
 3. Put the coupling unit on the chopper bowl (fig.6).
 4. Fasten the motor unit onto the chopper bowl (fig.7).
 5. Press 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.

Always let the appliance cool down after chopping meat.

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 part into the gearbox until it locks.
2. Place the whisk in a vessel and only then, press the switch to operate it.

3. To release, press buttons and pull off the gearbox. Then pull the whisk out of the gearbox.

For best results:

- Start with a low-speed setting.
- Move the whisk by holding it slightly inclined.
- Only whip up to 400 ml chilled cream (min. 30 % fat content, 4–8 °C).
- Only whip up to 4 egg whites

Cleaning and maintenance

Do not immerse the motor unit and the whisk coupling unit in water.

- Unplug the appliance before cleaning.
- Disassemble all the parts.
- Do not immerse the motor unit into water.
- Wipe the motor unit with a moist doth..
- Clean the beaker, the chopper bowl, the chopper blade unit and the chopper coupling unit in the dishwasher or in warm water with some washing-up liquid.
- Dry and store them for future use.
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Blending quantities and preparation times

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

Chopping quantities and preparation times

Ingredients	Chopping 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 SPECIFICATIONS

Rated Voltage	220-240 V
Rated Frequency	50 Hz
Rated Power	1000 W

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health, deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

