

Multi Blender with Grinder

Elpine™
A NAME YOU CAN TRUST!

INSTRUCTION MANUAL Please read thoroughly
for important safety and save these instructions

- Power: 500W
- Capacity: 2L
- Easy cleaning
- Locking slot
- Pulse button
- Stainless steel knives
- 2 Speed
- Auto Clean button

400W

AUTO
CLEAN

2LITRES

Black 31307c



White 31308c



RoHS

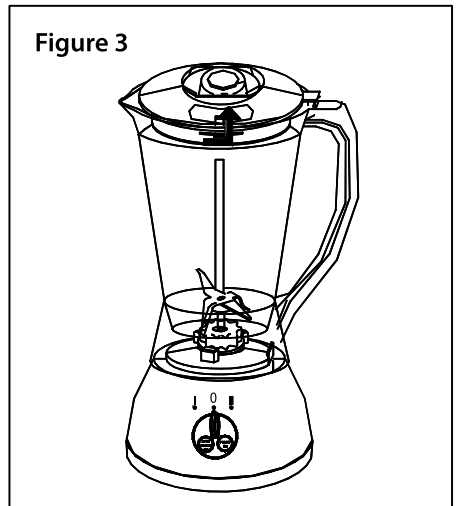
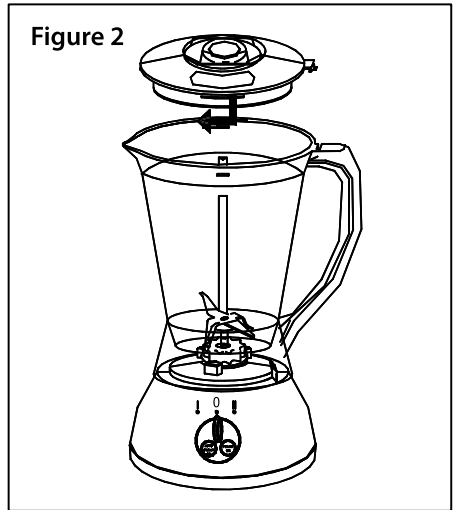
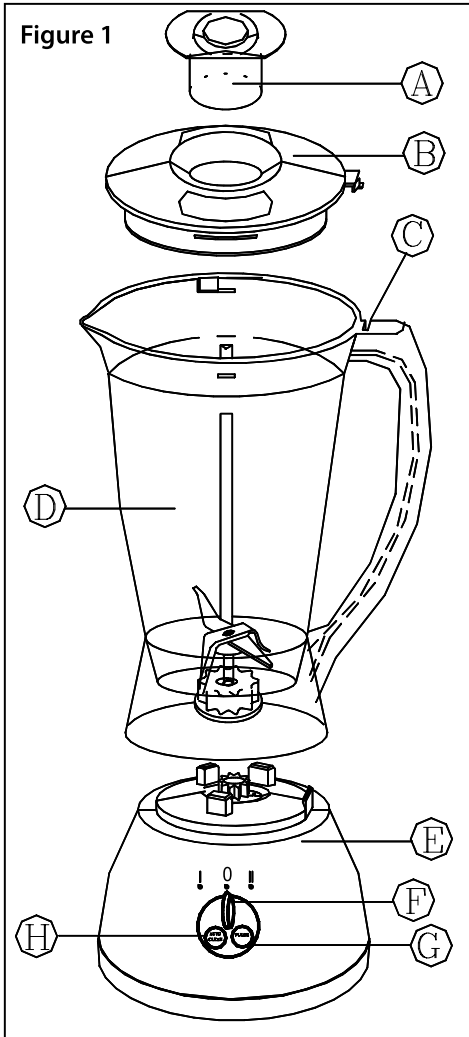


INTRODUCTION

Thank you for purchasing this quality Elpine product. Used carefully and in accordance with the instructions set out below, it should give you trouble free service over a long period of time. Please keep these instructions for future reference.

FEATURES

- Power: 500W
- Capacity: 2L
- Easy cleaning
- Locking slot
- Pulse button
- Stainless steel blades
- 2 Speed
- Auto Clean button



[A] SAFETY & OPERATION INFORMATION

IMPORTANT: YOUR MULTI BLENDER IS EQUIPPED WITH A POWERFUL & HIGH TORQUE MOTOR, WHICH CAN GENERATE 500 WATTS. MIXING & GRINDING CAN BE DONE WITHIN A SHORT TIME OF OPERATION. DURING OPERATION, MAKE SURE THAT THE BLENDER IS NOT SWITCHED ON CONTINUOUSLY FOR LONGER THAN THREE (3) MINUTES. NEVER START THE NEXT OPERATION BEFORE THE BLENDER COMPLETELY COOL DOWN.

- 01). When using any electrical appliance, especially when children are present basic safety precautions should always be observed.
- 02). Use only on AC 230V ~ 50 Hz only. Check your home supply is compatible.
- 03). Always unplug the appliance immediately after use. To unplug grasp the plug --- do not pull on the cord.
- 04). Never put the Motor Unit (E) under a tap or in a dishwasher clean with a damp sponge only.
- 05). The Blender Goblet (D) can simply be washed by dishwasher or wash up in the usual way under the tap. However, always beware of the sharp blade.
- 06). Do not use boiling liquids for mixing or washing.
- 07). Never run the blender when it is empty.
- 08). Never mix hard ingredients or solids without liquid.
- 09). When using the switch "I" (slow speed), the maximum capacity for this operation is one litre.
- 10). Never attempt to add or remove food or liquid the Blender Goblet (D) when the blade is moving. Always wait until the blades stop completely.
- 11). The appliance should always be returned to an approved Service Center for maintenance or service.
- 12). If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid any hazard.

WARNING - This appliance should be used according to the instructions. Abuse of using the machine will cause hazard. Care is needed when handling cutting blades, especially while cleaning.

[B] How to assemble & operate the MULTI-BLENDER

[1] Assemble and parts description

Before you actually assemble & use your MULTI BLENDER, please see the Figure 1 for the relevant description of parts shown below:

A Ingredients Measurer	E Motor Unit
B Lid	F ON/OFF & Speed Control Switch
C Locking slot	G Pulse Button
D Blender Goblet	H Auto Clean Button

[2] Operation

This Multi Blender is ideal to process different style of foodstuff and mixtures including:

- Batters i.e. pancakes, waffles, Yorkshire pudding.
 - Fruit juice, cocktails, crushed ice and milkshake.
 - Creamy soup, sauces, and compotes.
- i) Place the Blender Goblet (D) onto the Motor Unit (E) as shown in Figure 2. Make sure the three pillars on the top of the Motor unit (E) are inserted into the three slots on the bottom of the Blender Goblet (D).
 - ii) Put the ingredients into the Blender Goblet (D) for blending, then add the liquid. IT IS VERY IMPORTANT that the liquid must not exceed the maximum level marked on the Goblet.
 - iii) Put Ingredients Measurer (A) onto the Lid (B) and then put the Lid (B) onto the Blender Goblet (D). Make sure the Lid (B) is locked into the Locking Slot (C). Otherwise, the unit will not operate.
 - iv) Plug in your MULTI BLENDER and turn ON/OFF & Speed Control Switch (F) to either “I” (slow speed) or “II” (fast speed). When using the “I” (slow speed), the maximum capacity for operation is one litre.
 - v) You may also use the Pulse Button (G) but only by turning Speed Control Switch (F) to “0”. Pressing the Pulse Button (G) leads the MULTI BLENDER a instant quick start and releasing the Pulse Button (G) will stop the MULTI BLENDER quickly.

HINTS: Pulse method [i.e. press/release, press/release..... The Pulse Button (G) is perfect for milkshaking.

IMPORTANT: Do not use the Pulse Button (G) when the blender is turning on “I” or “II”.

- vi) After mixing, turn ON/OFF & Speed Control Switch (F) to “0” and unplug the appliance. Wait for MULTI BLENDER totally stop then you may remove the Blender Goblet (D) & the Lid (B), please see Figure 3. Enjoy your gourmet.

[C] Cleaning your MULTI-BLENDER

IMPORTANT: Never put the motor unit (E) under a tap or in a dishwasher but clean it with a damp sponge only.

- i) Place the Blender Goblet (D) onto the Motor Unit (E) as shown in Figure 2.
- ii) Pour a little warm soapy water into the Blender Goblet (D). Then press the Auto Clean Button (H) for a few seconds.

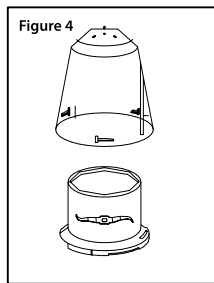
- iii) Remove the Blender Goblet (D) and rinse under running water.
- iv) Repeat rinsing if necessary. Dry the Blender Goblet (D) naturally.

[D] Technical features

- 230V ~ 50 Hz only
- 500 WATTS
- 2.0 litre of Blender Goblet
- 2 speed switch: “II” stands for FAST, “I” stands for SLOW and “0” stands for OFF
- Pulse Button.
- Auto Clean Button

[E] Optional Accessories

(Universal grinder with stainless steel blades and container)



- Maximum capacity = 60 grams (=2/3 of the bowl capacity),
- It can grind coffee, seed, almonds, rusks, spices, sugar. This accessory is fitted with a safety lid that prevents any access to the rotating blades.

USING THE ATTACHMENTS:

- Put the mill attachment on the motor unit. Put the ingredients to be grounded into the mill. Put the lid into place. Plug in the appliance and switch it on by using the control switch (position “I” or “II”)
- Turn the appliance off by setting the control switch back to “0”
- Wait for the appliance to stop completely before removing the lid.

Recipes for Soup and Batter

GAZPACHO SOUP-COLD- Serves 4-6

4 cups tomato juice divided in half.

2 tablespoons olive or vegetable oil.

2 tablespoons of wine vinegar

1 teaspoon salt

Freshly ground black pepper

4 medium tomatoes, peeled and quartered

1 small white onion, peeled and quartered

½ medium size green pepper, pith and seeds removed and cut into 6 pieces.

Add 2 cups tomato juice, olive oil, vinegar seasonings and half the vegetables to Blender Jar. Do not exceed 4 1/2 cups of content in jar. Cover, and blend for 4-5 pulses. Pour into large container. Repeat with remaining tomato juice and vegetables. Add to container and stir well. Cover, and chill thoroughly before serving. Garnish with seasoned herbs or croutons.

MANGO MOUSSE - Serves 4-6

2 mangoes, peeled and cored, 250 ml of milk, 400g of sweetened condensed milk, 300g fresh double cream

Mix all the ingredients in the blender and place in the fridge. Serve well chilled.

EGGPLANT PATE- Serves 6

2 eggplants baked for about 1 hour, unpeeled

1 clove garlic peeled

½ cup olive oil

Juice of 1 lemon

1 teaspoon salt

Freshly ground black pepper

When eggplants are cooled, scoop out flesh and place in blender, cover and blend until smooth, about 10 seconds. Add garlic, lemon juice and seasonings. Blend for a further 5 seconds. With blender still running, pour in oil through top. Blend until smooth. Taste for seasoning, and add more lemon juice if desired. Chill for at least one hour before serving. Garnish with finely chopped chives or parsley, and serve with toast.

Recipes for Cocktail and Smoothie

VITALITY COCKTAIL:

1 banana 200g of carrots
100g melon
500 ml orange juice
juice of 1 lemon
8 ice cubes.

Place all the ingredients in the blender, apart from the ice cubes, and mix for 40 seconds. Add the ice cubes and mix for 20 seconds

For the recipes listed below, follow the basic mixing directions:

1. Pour all liquid ingredients into the blender. 2. Add all frozen ingredients. 3. Blend at speed I for 30s then blend at speed II until smooth. 4. Serve immediately

STRAWBERRY BANANA COCKTAIL

300 ml apple juice
300 ml milk
1 frozen banana
500g frozen strawberries
300 ml strawberry yogurt

ORANGE BANANA CREAM

350 ml milk
500 ml orange juice
1/2 tsp. Vanilla
1/2 frozen banana (chunks)
350ml Vanilla frozen Yogurt
180ml orange yogurt
3 tbs. orange juice concentrate

PEACH BANANA COCKTAIL

700 ml apple juice
300 ml vanilla frozen yogurt
1/2 banana
300 ml peach yogurt
500ml frozen peach slices

MANGO COCKTAIL

500 ml pineapple juice
500 ml orange juice
180 ml frozen banana (chunks)
500g frozen mango slices



UK PLUG REWIRING

Your appliance operates on 220-240V-50Hz AC Mains and comes fitted with a 3-pin BSI Approved plug, so that it is ready for use by simply plugging into AC Mains. Should you need to change or refit a plug, proceed as follows:

IMPORTANT:

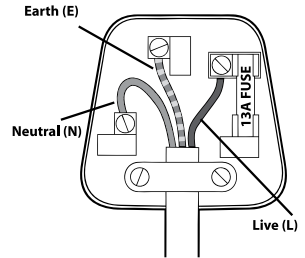
The wires in the mains lead are coloured in accordance with the following code:

BLUE : NEUTRAL (N)

BROWN : LIVE (L)


GREEN & YELLOW : EARTH (E)

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in you plug, proceed as follows:



The wire which is coloured BLUE must be connected to the terminal which is marked with the letter “N” or coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter “L or coloured RED.

The wire which is coloured GREEN & YELLOW must be connected to the terminal which is marked with the letter “E” or  or coloured GREEN.

DO NOT CONNECT EITHER WIRE TO THE EARTH TERMINAL OF A 3-PIN PLUG

Always ensure that the Mains Cord is located into the Plug through the Cord Guard or Cable Clamp, and that the Cord Guard screws are lightened to clamp the Cord (outer sheath and inner coloured wires) in position in the Plug. Make sure the Plug top is also fitted securely.

This appliance must be protected by a 13-amp fuse in a 13-amp type (BS1363) plug. Should you need to replace the fuse, use only an ASTA approved BS 1362 fuse.

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Black 31307c

White 31308c



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RoHS ✓ CE 