Using the appliance

1 Assemble the appliance properly before plugging it into the wall socket (Fig. 1).

Bar blender

The bar blender is intended for:

- Blending fluids, e.g. dairy products, sauces, fruit juices, soups, mixed drinks, shakes.
- Mixing soft ingredients, e.g. pancake batter and mayonnaise.
- Pureeing cooked ingredients, e.g. for making baby food.

1 Attach the blender bar to the motor unit ('click') (Fig. 1).

2 Immerse the blade guard completely in the ingredients.

3 Switch the appliance on and blend the ingredients by moving the appliance slowly up and down and in circles (Fig. 2).

Quantities and preparation times

Ingredients	Bar blender	
	Quantity (g)	Time (sec.)*
Herbs		
Fruits & vegetables	100-200	30
Baby food, soups & sauces	100-400	30
Cheese & nuts		
Batters	100-500	30
Shakes & mixed drinks	100-500	30

*) Do not exceed the recommended processing times.

Do not process more than 1 batch without interruption. Let the appliance cool down to room temperature before you continue processing.

Cleaning

1. Clean the beaker and the lid and the blade unit in the dishwasher or in warm soapy water.
2. The bar of the bar blender can be cleaned in the dishwasher, under the tap or by immersing the blade guard in warm soapy water and running the appliance for a while.
3. Wipe the motor unit of the bar blender with a damp cloth. Do not immerse it in water!











