

User Manual of Product 1:

Magic Bullet Blender, Mixer & Mini-Food Processor In-One
(17-Piece Set)

User Manual of Product 2:

Hamiton Beach 40864C Glass Electric Kettle, 1.7 Liter
Capacity, Automatic Shutoff, Cord-Free Design, Stainless Steel

MAGIC BULLET[®] USER GUIDE



magic
BULLET®
USER GUIDE

IMPORTANT SAFEGUARDS

When Using Electrical Appliances Like Your Magic Bullet®,
Basic Safety Precautions Should Always Be Followed:

WARNING! TO AVOID THE RISK OF SERIOUS INJURY, CAREFULLY READ ALL INSTRUCTIONS BEFORE OPERATING YOUR MAGIC BULLET®.

SAVE THESE INSTRUCTIONS!
HOUSEHOLD USE ONLY

GENERAL SAFETY INFORMATION

- Close supervision is necessary when an appliance is used by or near children. Keep cord out of reach of children.
- **NEVER LEAVE THE MAGIC BULLET® UNATTENDED WHILE IT IS IN USE.**
- Do not use your Magic Bullet® for anything other than its intended use.

HEAT AND PRESSURE SAFETY

- **DO NOT BLEND HOT INGREDIENTS OR LIQUIDS!** Never put hot ingredients in any of the cups before or while blending. Heated ingredients can cause pressure to build up in the sealed cup causing possible expulsion of hot ingredients which may cause personal injury or property damage. **Start with room temperature or cooler ingredients (21°C/70°F or cooler).**
- To prevent overheating and pressure build up, **NEVER ALLOW THE MAGIC BULLET® TO RUN MORE THAN ONE MINUTE** at a time as it may result in the ingredients overheating which can increase the pressure and may cause the cup to burst, resulting in possible personal injury or property damage.
- **Never blend carbonated liquids or effervescing ingredients (e.g., baking soda, baking powder, yeast, cake batter, etc.).** Built-up pressure from released gases can cause the cup to burst resulting in possible personal injury or property damage.

• FRICTION FROM THE ROTATING EXTRACTOR BLADES WHILE BLENDING CAN CAUSE INGREDIENTS TO HEAT AND GENERATE INTERNAL PRESSURE IN THE SEALED CUP, IF LEFT TO RUN FOR LONGER THAN A MINUTE. IF THE CUP IS WARM TO TOUCH, ALLOW IT TO COOL BEFORE CAREFULLY OPENING POINTED AWAY FROM YOUR BODY TO AVOID INJURY.

- After blending ingredients allow the contents to settle and release any pressure that may have built up during the extraction process by slowly unscrewing the cup from the blade assembly. Have the cup pointed away from you in case there is any built-up pressure.

- If the motor stops working, unplug the Power Base and let it cool for a few hours before attempting to use it again. Your Magic Bullet® has an internal thermal breaker that shuts off the unit when it overheats. Letting the thermal breaker cool down should allow the Power Base to reset.
- **DO NOT ALLOW BLENDED MIXTURES TO SIT IN A SEALED CUP FOR LONG PERIODS OF TIME!** Sugar in fruits and vegetables can ferment, causing pressure to build up and expand in the cup that can cause ingredients to burst and spray out when moved or opened. Unscrew the lid and open the cup for a few moments to release any pressure that has built up. If you do not plan to consume the contents immediately, use the stay fresh lid to close the cup. Periodically unscrew the lid to release internal pressure if storing longer than a few hours.

CROSS BLADE SAFETY

- **CROSS BLADES ARE SHARP! HANDLE CAREFULLY.** Use care while handling the Cross Blades, do not touch the Cross Blade edges to avoid injury.
- **AVOID CONTACT WITH MOVING PARTS!** Keep hands and utensils out of and away from the Cross Blade while blending food to reduce the risk of severe personal injury.
- TO REDUCE RISK OF PERSONAL INJURY OR PROPERTY DAMAGE, **MAKE SURE THE Cross Blade is securely screwed (hand tightened) onto the cup before placing it on the Power Base and operating the Magic Bullet®.**

• NEVER STORE THE CROSS BLADE IN THE POWER BASE WITHOUT A CUP ATTACHED. THE EXPOSED BLADES CAN PRESENT A VERY DANGEROUS HAZARD.

- To prevent leakage and/or property damage, **always make sure your Cross Blade is undamaged and the Gasket is completely seated in the cross blade before each use.** Leakage may cause residue buildup and damage the Power Base. Contact Customer Service for assistance if any component is damaged or loose, or if you have any questions.
- We recommend replacing your Cross Blade every 6 months or as needed for optimal performance.
- Once you have finished blending with your Magic Bullet®, wait to remove the cup/ Cross Blade assembly from the Power Base until the motor comes to a complete stop and the unit powers down completely. Taking the cup off the unit prior to complete power down can cause damage to the Cross Blade coupling and/or motor gear.
- Never run the Magic Bullet® without food or liquid contents in any of the cups.
- Your Magic Bullet® is not intended to be an ice crusher and attempting to crush ice may result in permanent damage to the Cross Blades and may cause the unit to malfunction and cause personal injury or property damage.

CUP SAFETY

- **TO AVOID LEAKAGE, DO NOT OVERFILL THE CUP!** Make sure your ingredients and liquid do not exceed the MAX line. The Cyclonic Action® of your Magic Bullet® requires room to extract effectively and exceeding the MAX line can result in leakage and may create a dangerous pressurization which can cause the vessel and blade assembly to separate.
- Periodically inspect your Magic Bullet® components for damage or wear that may impair proper function. Discontinue use and replace components if you detect cracking, crazing or cloudiness or other damage to the plastic cups or the tabs (on the side of the cup) or the Power Base. You may purchase new cups and Cross Blades at NutriLiving.com or by contacting Customer Service. **WE RECOMMEND REPLACING YOUR CROSS BLADE AND CUPS EVERY 6 MONTHS OR AS NEEDED FOR OPTIMAL PERFORMANCE.**

ELECTRICAL SAFETY

- Do not use this product in locations with different electrical specifications or plug types or with any type of plug adapter or voltage converter device as this may cause fire, electric shock, personal injury or product damage. Use of adapters and converters or use in locations with different electrical specifications or plug types is considered an unauthorized modification of the product and as such will void the warranty.
- This appliance has a US/Canadian configured polarized plug (one prong is wider than the other) to reduce the risk of electric shock. This plug will correctly fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way, as doing so will void the warranty.
- The use of attachments, including canning jars, is not recommended and may cause fire, electric shock, personal injury, or product damage and will void the warranty.
- To avoid risk of electric shock, never immerse the cord, plug, or Power Base in water or other electrical current conducting liquids.
- **Always POWER OFF and unplug the Magic Bullet® when it is not in use or BEFORE assembling, disassembling, changing accessories, or cleaning.**
- Periodically inspect the cord and plug for damage. Do not operate the Magic Bullet® with a damaged cord or plug or if the Magic Bullet® is dropped, damaged or malfunctions in any manner (including making a louder than normal or abnormal sound when blending).
- Do not use the Magic Bullet® outdoors or in inclement weather.
- Do not allow the cord to hang over the edge of the table or counter.
- Do not pull, twist, or damage the power cord.
- Do not allow cord to touch hot surfaces, including the stove.
- Your Magic Bullet® has important markings on the plug and is not suitable for replacement. If damaged, please contact Customer Service for assistance in obtaining a replacement Power Base.

VENTILATION SAFETY

- To prevent a fire hazard, the openings on the bottom of the Power Base should be free of dust or lint and never obstructed as they are provided for ventilation to ensure reliable motor operation to prevent over-heating. Never place your Magic Bullet® on top of flammable materials such as newspapers, tablecloths, napkins, dishtowels, place mats or other similar type of materials.
- Always operate the Magic Bullet® on a level surface, leaving unobstructed space beneath and around the Power Base to permit proper air circulation.

IMPORTANT MICROWAVE SAFEGUARDS

The Magic Bullet® has gone BPA-free! All of the recipes that require cooking in the Magic Bullet® cups have been updated to reflect our new BPA-free instructions. Because every microwave is different, we now recommend microwaving foods for a maximum of 2 minutes, then checking the temperature of the food and continue heating only if the contents of the cup are not hot enough.

- **NEVER HEAT FOODS FOR LONGER THAN 2 MINUTES CONSECUTIVELY. HEAT FOR 2 MINUTES. LET THE FOOD SIT FOR 2 MINUTES, REMOVE FROM MICROWAVE AND CAREFULLY STIR, THEN RE-HEAT FOR 2 MINUTES AGAIN.**

• NEVER MICROWAVE UNVENTED, SEALED CUPS AS THEIR CONTENTS WILL EXPAND WITH HEAT PRESSURE AND EXPLODE, RESULTING IN POSSIBLE SERIOUS INJURY OR PROPERTY DAMAGE. DO NOT USE THE SOLID LID IN THE MICROWAVE, USE ONLY THE VENTED LIDS.

• WARNING: NEVER MICROWAVE CUPS WITH THE CROSS BLADE ATTACHED TO THE CUP. THE METAL IN THE BLADE MAY SPARK OR MAY CAUSE A FIRE AND MAY RESULT IN INJURY OR DAMAGE TO PROPERTY.

- After microwaving, always use heat-resistant pads to handle Magic Bullet® blending cups.
- Do not use the Party Mug in the microwave.
- Follow the precautions and recommendations found in your microwave oven instruction manual, specifically the overall heating times, but never run your microwave for longer than 2 minutes consecutively.
- **SUPER-HEATED WATER** – Liquids such as water, coffee, tea or soups are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the cup is removed from the microwave is not always present. **Super-heated or very hot liquids may suddenly boil over when the cup is disturbed or a spoon or other utensil (such as a Magic Bullet® blade) is inserted into the liquid.** To reduce the risk of injury to persons:
 - Do not overheat liquid.
 - Stir the liquid both before and halfway through heating to avoid eruption.

- After heating, allow the cup to stand in the microwave for a short time before removing cup.
- Use extreme care when inserting a spoon or other utensils into the cup.
- Avoid heating baby food or formula in Magic Bullet® cups.
- Don't defrost frozen beverages in Magic Bullet® blending cups (especially carbonated beverages). Even if the cup is opened, pressure can build up. This can cause the cup to burst, possibly resulting in injury.
- Hot foods and steam can cause burns. Be careful when removing Magic Bullet® blending cups from the microwave when they contain hot foods and liquids.
- To prevent possible injury, always use protective oven gloves and direct steam away from hands and face by opening the cup in the direction pointed away from you.
- Some products, such as whole eggs, may explode and should not be heated using the Magic Bullet® cups in the microwave.

MEDICAL SAFETY

- The information contained in this User Guide is not meant to replace the advice of your physician. Always consult your physician regarding health and nutrition concerns.
- **MEDICATION INTERACTIONS:** If you are taking any medication, especially cholesterol medication, blood thinners, blood pressure drugs, tranquilizers, or antidepressants, please check with your physician before trying any of the recipes.

• BAD SEEDS: DO NOT USE THE FOLLOWING SEEDS AND PITS IN THE MAGIC BULLET®, AS THEY CONTAIN A CHEMICAL THAT RELEASES CYANIDE INTO THE BODY WHEN INGESTED: APPLE SEEDS, CHERRY PITS, PLUM PITS, PEACH PITS AND APRICOT PITS.

MAGIC BULLET® CLEANING & USER MAINTENANCE INSTRUCTIONS

- Cleaning the Magic Bullet® is easy, simply place any of the pieces (except for the Power Base and Cross Blade) on the top shelf of the dishwasher or hand wash with warm, soapy water and rinse.

HERE'S HOW TO CLEAN THE MAGIC BULLET®

- Step 1: **The most important thing – ALWAYS POWER OFF AND UNPLUG the Power Base from the power supply outlet when it is left unattended, before assembling, disassembling, changing accessories or approaching parts that move in use or when cleaning.** Do not attempt to handle the appliance until all parts have stopped moving!
- STEP 2: Make sure the blending cup/Cross Blade is not attached to the Power Base.
- STEP 3: Cleaning the individual components (Power Base, Cross Blades, Magic Bullet® blending cups).

POWER BASE:

- For the most part, the Power Base doesn't really get dirty, but if you neglect to twist the Cross Blade onto the blending cup tightly, liquids can leak out and get into the base and stick to the activator buttons.
- **To avoid risk of injury, NEVER use your hands or utensils to clean the White Actuator Tabs while the Magic Bullet® is plugged in.**
- NEVER Submerge the Power Base in water or put in the dishwasher.
- Do not remove the rubber or plastic liners inside the Power Base.
- Use a sponge or dish cloth dampened with warm soapy water to wipe down the inside and outside of the Power Base until clean.
- Pay particular attention to the white actuator tabs on the inside of the Power Base to loosen any stuck or sticky debris from drips and spills. If necessary you may use a small brush to scrub the area to ensure it is kept clean.

EXTRACTOR BLADES:

- **DO NOT REMOVE THE GASKET** as this may permanently damage the Cross Blade and cause leakage. If after washing as indicated additional disinfecting is desired, you may rinse with a 10% vinegar/water solution or with lemon juice. If, over time, the gasket becomes loose or damaged, you may order a new Cross Blade at NutriLiving.com or contact Customer Service for a replacement Cross Blade.
- Dry the Cross Blades completely. It is helpful to turn the blade on its side in your dish drainer to ensure BOTH SIDES of the Cross Blade are completely dried.
- We recommend replacing your Magic Bullet® Cross Blade every 6 months or as needed for optimal performance. To order replacement Cross Blades, simply visit: NutriLiving.com.

BLENDING CUPS (CUPS, LIDS AND LIP RINGS):

- These items are all TOP RACK dishwasher safe. We recommend rinsing them and giving them a quick brush with a dish brush to remove any dried debris before washing them in the dishwasher. NEVER use the sanitize cycle to wash the blending cups as this may warp the plastic.
- Regularly check the tabs (3) on the sides of the cups for damage (cracking, crazing, breakage or rounding). If the tabs are damaged, discontinue use and replace immediately to prevent possible personal injury.

SAVE THESE INSTRUCTIONS!
HOUSEHOLD USE ONLY

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INTRO

MANY KITCHEN APPLIANCES promise to make your life easier, but with their bulky size, difficult cleanup, and lack of flexibility they actually create more work for you! Enter the Magic Bullet®. This compact little machine acts as a food processor, blender, and electric mixer all in one. It's small, versatile, and easy to clean, completing tasks so quickly, it's like having a personal, counter-top magician!

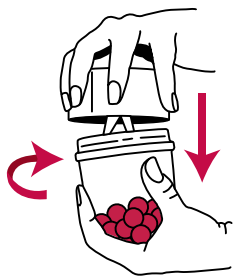
With the Magic Bullet®, you can make wholesome, delicious food in less time than it takes to order a pizza! Skip the jarred pasta sauce full of sodium and preservatives and prepare fresh, homemade marinara in seconds. Lose the expensive, store-bought party dips and create velvety hummus and zesty salsa from scratch! Restaurant quality omelets, gourmet cocktails, comforting soups are all a snap to make with this totally unique machine. When cooking is this simple, you won't have to sacrifice your health or your pocketbook for the sake of convenience.

So what are you waiting for? Get to the kitchen and give the Magic Bullet® a shot! We're confident that this magically versatile appliance will soon become a household favorite.



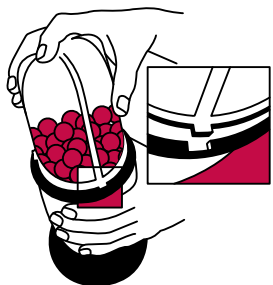
USING THE MAGIC BULLET®

Using the Magic Bullet® is as easy as 1, 2, 3:



1 Load the ingredients into the **Tall Cup, Short Cup** or **Party Mug** (do not exceed the MAX line).

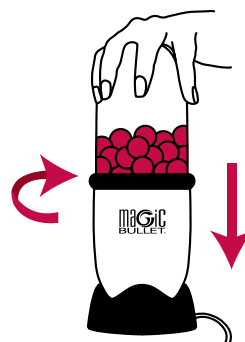
2 Twist on the **Cross Blade** until the blade and cup have a tight seal.



3 Line up the tabs on the cup and with the tabs on the **Power Base**. Press the cup down onto the base to turn on the machine.

HERE'S HOW IT WORKS:

The Magic Bullet® will blend for as long as you press the cup down onto the **Power Base**. To stop blending, simply release pressure on the cup.



"LOCK ON" MODE:

For hands-free operation, press down and gently turn the cup clockwise until the tabs lock under the lip of the **Power Base**. Once you are in **Lock On Mode**, the motor will run continually (do not run for longer than a minute!). To turn it off, simply twist the cup back counter-clockwise and release the cup.



CAUTION: Before using the cross blade, check the gasket to make sure it is not damaged and it is completely seated in the Cross Blade unit before each use.

Never put your hands or utensils near the moving Cross Blades and never use your hands or utensils to press the activator buttons down while the Power Base is plugged in.

IF THE CROSS BLADE STOPS SPINNING WHILE IN LOCK ON MODE, IMMEDIATELY UNPLUG THE MAGIC BULLET®. Hard ingredients like carrots or celery can get stuck in the Cross Blade and stop it from turning. If this happens, **UNPLUG THE MAGIC BULLET® RIGHT AWAY.** Remove the blade/cup assembly from the Power Base, and give ingredients a good shake to unblock the Cross Blade. If the Cross Blade still remains obstructed, twist the Cross Blade attachment off of the cup and carefully spin the metal blades using a utensil (not your fingers) to release the blockage. Reattach the Cross Blade to the cup, plug in the Magic Bullet® and try again. It should spin normally.

NEVER RUN THE MAGIC BULLET FOR MORE THAN ONE MINUTE AT A TIME, AS IT CAN CAUSE PERMANENT DAMAGE TO THE MOTOR. If the motor stops working, unplug the Power Base and let it cool for a few hours before attempting to use it again. Your Magic Bullet® has an internal thermal breaker that shuts the unit off when it overheats. Letting the thermal breaker cool down should allow it to reset.

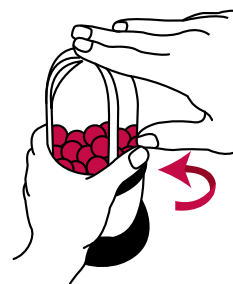
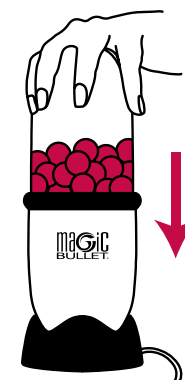


MAGIC BULLET® TECHNIQUES

THE “PULSE” TECHNIQUE

If you’re looking to prepare foods with a chunkier texture in the Magic Bullet®, like fresh salsa or chopped onions, you should use the **Pulse Technique**.

To **pulse**, simply press the Magic Bullet® cup down on the **Power Base**, then quickly release. Let the **Cross Blade** come to a complete stop before pulsing again. Two to three pulses will generally yield a coarse, even chop, while more pulses create a finer texture.



THE SECRET:

The trick to successful **pulsing** is to make sure that the machine doesn’t accidentally slip into **Lock On Mode**. To avoid this, simply use your other hand to apply counter-clockwise pressure on the cup as you **pulse**.

1

Hold the cup at the base and apply counter-clockwise pressure to it to keep it from locking on.

2

With your other hand, tap the top of the cup and immediately release. Continue **pulsing** until you get the consistency you want.

THE “SHAKE” TECHNIQUE

This technique is helpful when working with dense ingredients that don't always distribute evenly when blending. If you find the ingredients at the top of the cup aren't making it to the Cross Blade, try one of the following:

THE “COCKTAIL” SHAKE

When making smoothies, dips or other recipes:

1

Remove the cup/blade assembly from the **Power Base**.

2

Shake it like a cocktail shaker, then return it to the **Power Base**.

3

Repeat if necessary until you achieve the consistency you want.

THE “SHAKIN’ PULSE”

Use this technique to coarsely chop ingredients for recipes like salsa, gazpacho, and tuna or chicken salad.

1

Before pulsing, lift the whole Magic Bullet® (**Power Base** and cup/blade assembly) with both hands. Make sure one hand grips the cup while the other holds the **Power Base**.

2

Shake the entire unit downwards with enough force to dislodge the ingredients. Place it back on the counter-top, and **pulse** again.

3

Repeat until your food reaches the desired consistency.

THE “TAP” TECHNIQUE

If ingredients are sticking to the sides of the cup, use this technique to move them down to the **Cross Blade**:

1

Take the cup off the **Power Base** and gently **tap** the cup/blade assembly on the counter to force the ingredients down into the **Cross Blade**.

2

Return cup/blade assembly to the **Power Base** and finish processing.

STORING LEFTOVERS IN THE MAGIC BULLET® CUPS

The Magic Bullet® includes two **Stay-Fresh Resealable Lids** that twist directly onto your Magic Bullet® cups, allowing you to prep food ahead of time, keep leftovers fresh, or take your meal on the go without dirtying an extra storage container.

EASY CLEAN-UP

CLEANING THE MAGIC BULLET®

The Magic Bullet® doesn't only quickly prepare food, it also saves a huge amount of cleanup time! This little machine lets you make delicious pasta sauces, salsa, sandwich fillings, fresh soups, and more without dirtying a single cutting board, pot, or pan.

Cleaning all your Magic Bullet® pieces is also a snap. All cups and Stay-Fresh lids can be washed in the top shelf of the dishwasher, and the blades can be quickly hand washed with soap and water.

CLEANING THE MAGIC BULLET® POWER BASE

The **Power Base** doesn't generally get dirty, but liquids can leak out of cups and into the base and activator tabs if the cross blade isn't twisted on tightly enough during blending. If this happens, **UNPLUG THE POWER BASE** (this is very important), then wipe the inside and outside of the base with a damp cloth. Let the machine dry for a few minutes before using again.

If leakage isn't immediately or thoroughly cleaned, it can dry in the **Power Base**, leaving sticky residue on the activator tabs. Sticky tabs can get jammed in lock-on mode during blending, causing the motor to continue spinning even after the cup/cross blade assembly is removed from the base. If this happens, immediately unplug the **Power Base**. Using a damp cloth, work the activator buttons up and down to soften and remove any stuck-on substances. Let the **Power Base** dry for a few minutes before blending again.

TIPS: Always unplug the Magic Bullet® when cleaning or assembling.

STUBBORN CLEANUP: If ingredients dry inside the Magic Bullet cups, make your cleanup a snap by filling the cup about 2/3 full with room temperature soapy water (not hot) and screw on the Cross Blade. Place the cup/blade assembly on the Power Base for about 20-30 seconds. This will loosen the stuck ingredients, and with a light scrub and rinse, you'll be all done.

CAUTION: Do not put the Cross Blades in the dishwasher as the heat may cause the gaskets to deteriorate or come loose.

Never submerge the Power Base in water or place it in dishwasher. Never put your hands or utensils near the moving Cross Blade and never use your hands or utensils to press the activator buttons down while the Power Base is plugged in.

10-SECOND RECIPES

Most of the recipes in this book allow you to prepare amazing food in as little as 10 seconds. However, 10 seconds can turn into longer if you need to clean, peel or cut vegetables before blending. Use the following foods in your recipes to save valuable time:

BOILER ONIONS: These mini onions are about an inch to an inch and a half in diameter, making them to the perfect size for the Magic Bullet®. Simply peel and pop into your Magic Bullet® cup, no cutting, chopping, or crying required! One or two of these onions is roughly equivalent to ¼ cup of chopped onion. You can adjust the amount you use in your recipes according to your taste.

PRE-PEELED GARLIC IN JARS: Most grocery stores sell these in the produce section. Add them straight into your Magic Bullet® cup for any recipe calling for a clove or two of garlic.

CHERRY TOMATOES: Cherry tomatoes are perfectly sized for the Magic Bullet® and extremely flavorful. Our recipes are based on cherry tomatoes that are about one inch in diameter. 4-6 cherry tomatoes are roughly equivalent to ¼ cup diced tomato.

BABY CARROTS: Cutting and peeling carrots is surprisingly time-consuming. Use baby carrots instead; they're pre-cut, pre-peeled, and perfectly sized for the Magic Bullet®.

ICONS

The Magic Bullet® is a great tool for those who like to know exactly what goes into their food. To accommodate mindful eaters, we've created a series of icons that identify vegan, vegetarian, kid-friendly, and/or gluten-free recipes that appear in this book.



KID-FRIENDLY: Recipes that appeal to most kids' tastes.



GLUTEN-FREE: Recipes free of ingredients that contain gluten like wheat, wheat flour, barley, or rye.



VEGETARIAN: Recipes free of meat. May contain dairy, eggs, or honey.



VEGAN: Recipes free of meat, dairy, eggs, or other animal products.

THE RECIPES IN THIS COOKBOOK provide tasty meals, snacks, and treats to get you started on your Magic Bullet® journey. Stick to the book word for word, add or omit ingredients from its recipes, or concoct totally original creations to suit your individual tastes. Whatever you decide, the Magic Bullet® will be right by your side to help you on all of your kitchen adventures!

PERSONAL PANCAKES

Scrap the pre-made mix for these homemade, wheat-free pancakes!



SERVES: 1
SERVING SIZE:
3 pancakes

1 cup rolled oats

2/3 cup milk
or almond milk

½ ripe banana

¼ tsp cinnamon

2 tsp pure maple syrup
+ more to drizzle
on top

Dash of sea salt

½ tsp vanilla extract

½ tsp baking powder

1 tsp butter
or coconut oil

1 Place oats in the **Tall Cup**, twist on the **Cross Blade**, and blend on the **Power Base** to form a powder. Add remaining ingredients (excluding butter/coconut oil) and blend until smooth. Do not over mix or pancakes will be tough.

2 Heat butter/coconut oil in a skillet over medium heat. Once hot, pour 1/3 of the batter into the skillet.

3 Once bubbles appear, flip the pancake until both sides are lightly browned.

4 Serve with your favorite fruit toppings, nuts and a drizzle of pure maple syrup.

TIP: Don't like or are allergic to banana? Simply replace the banana with ¼ cup applesauce. Batter too thick? Add a splash of milk or almond milk to thin it out.

WE'VE ALL HEARD breakfast is the most important meal of the day. Magic Bullet® makes it fast and easy to whip up delicious, energizing morning meals so you won't have to skip breakfast, or reach for that donut next time you're in a hurry!

SIX-SECOND SCRAMBLED EGGS

Whip your eggs in the Magic Bullet® before cooking to make them extra light and fluffy.



- 3 eggs
- Salt & pepper to taste
- Fresh dill or parsley (optional)
- ½ tbsp butter or olive oil

1 Add all ingredients to the **Tall Cup**, twist on the **Cross Blade**, and blend on the **Power Base** for six seconds until fully whipped.

2 Heat butter/olive oil in a pan on the stove over medium heat.

3 Add egg mixture, reduce heat to low, and cook, gently stirring occasionally to create a fluffy texture until the eggs fully set.



VEGGIE OMELET

Start your day with a full serving of vegetables with this delicious and filling breakfast!



- ½ tbsp olive oil or butter
- 1 boiler onion or ¼ medium white onion
- ½ tomato or 3 cherry tomatoes
- ½ cup spinach
- 3 eggs
- Salt & pepper to taste

1 Heat ½ tbsp olive oil or butter in a small pan over medium heat. Add onion and tomatoes to the **Tall Cup**, screw on the **Cross Blade** and **pulse** to coarsely chop. Transfer to the pan and sauté until soft, about 3 minutes. Add spinach and cook until wilted and warm, another two minutes. Reduce heat to low.

2 Rinse and dry the **Tall Cup**. Add in eggs, salt, and pepper, twist on the **Cross Blade**, and **pulse** on the **Power Base** 5-7 times until fully whipped. Add to the pan, stirring quickly to distribute ingredients, then let rest to form a flat omelet.

3 When the omelet sets, fold the egg 'pancake' in half and serve.



BANANA COFFEE FRAPPE

Don't waste money on expensive, sugary frozen drinks from big chain coffee shops. Instead, try this tasty twist, using a frozen banana in place of artificially sweetened mixes.



1 frozen banana,
slightly thawed

½ cup brewed coffee
(Allow brewed coffee
to cool to room
temperature prior
to blending)

1 cup milk of choice
(dairy, almond, soy,
hazelnut, hemp, etc.)

¼ tsp vanilla extract

1 Blend the frozen banana, cooled coffee, milk, and vanilla in the **Tall Cup** until smooth.



CREAMY COCONUT COFFEE

Infuse your Cup of Joe with this nut of coco and get buzzin'!



1½ cups brewed coffee
(Allow brewed coffee to cool to room
temperature prior
to blending)

1½ tsp cold-pressed
coconut oil

1 Combine cooled coffee and coconut oil in the **Tall Cup**, blend until well incorporated.

2 Transfer to a coffee mug and heat in the microwave. Alternatively, you may heat on the stove in a small pot

Ingredients will be hot. Use caution when removing mug.

CHOCOLATE CHIA SEED PUDDING

This recipe is full of omega-3s and antioxidants making it a nourishing breakfast.



1½ cups almond milk
(or milk of choice)

1/3 cup chia seeds

5-7 pitted dates

3 tbsp cacao powder
(may also use 6
tbsp unsweetened
cocoa powder)

½ tsp vanilla extract

½ tsp cinnamon
(optional)

Pinch of salt

1 Add all ingredients to the **Tall Cup** and blend until well combined.

2 Pour into serving cups and allow to chill in the fridge for at least 30 minutes.

TIPS: To increase the creamy factor, add ¼ avocado or ½ ripe banana.

• Add a boost with 1 tbsp protein powder (may need to increase the liquid by a tbsp). • Top with your favorite fresh berries, coconut flakes, or cacao nibs!





BERRY PROTEIN SMOOTHIE

When you're looking for a healthy breakfast on-the-go, this high-protein smoothie makes a convenient, satisfying option.



½ cup milk of choice
(organic dairy or soy,
almond, coconut, etc.)

½ cup fresh or
frozen blueberries

½ cup ice cubes

½ medium banana

1 serving high quality
protein powder
(chocolate or vanilla)

1 Fill the **Tall Cup** or **Party Mug** halfway with ice.

2 Add the remaining ingredients. Twist on the **Cross Blade** and blend until smooth. Serve.

TIP: Add in some healthy fats to make this a complete meal. A tbsp of nut butter, a small handful of your favorite nuts or seeds, or a quarter of an avocado are all great options!



STRAWBERRY BANANA SMOOTHIE

This deliciously satisfying, fruity drink is perfect any time of day.



½ cup fresh or frozen strawberries

1 banana

1 cup ice

½ cup orange juice

1 Add all ingredients to the **Tall Cup** or **Party Mug** and twist on the **Cross Blade**. Blend until smooth.

TIP: To reduce the sugar, replace orange juice with unsweetened almond milk, water, coconut water or chilled green tea.

MANGO COCONUT SMOOTHIE

Get a taste of paradise with this tropical fruit-infused smoothie!



½ cup mango

1 banana

1 cup ice

½ cup coconut water

1 Add all ingredients to the **Tall Cup** or **Party Mug** and twist on the **Cross Blade**. Blend until smooth.

TIP: For an added nutritional boost, sneak in ½ cup of baby spinach; you won't even taste it!



TROPICAL GREEN SMOOTHIE

Get a taste of sunshine with this fun and fruity mix!



- 1 cup spinach
- ½ cup pineapple chunks
- ½ kiwi
- 1 tbsp hemp seeds
- Splash of lime juice
- 1 cup coconut water

- 1 Add all ingredients to the **Tall Cup** or **Party Mug** and twist on the **Cross Blade**.
- 2 Blend until smooth.



SOUPS

BRISK BROCCOLI SOUP

Creamy green broccoli soup makes a warm and cozy meal or snack.



MAKES: 1 bowl
(approximately 2 cups)

1 cup broccoli florets, steamed (*Allow steamed broccoli to cool to room temperature prior to blending.*)

½ tsp garlic powder

½ cup vegetable stock

1/3 cup cream
(*see tips for substitutions*)

1/8 tsp sea salt

1 Add cooled broccoli, garlic, cream, and vegetable stock to the **Tall Cup**.

2 Twist on the **Cross Blade** and blend into a smooth soup-like consistency.

3 Pour soup in a microwave safe bowl and microwave on high for 2 minutes, or until warmed through.

Ingredients will be hot. Use caution when removing soup.

TIPS: For a tasty, kid-friendly meal, add some melted cheese. • To make dairy-free, substitute the cream with a milk of your choice such as almond, cashew, organic soy, or coconut. • Add some protein by using Greek yogurt in place of cream.

ALMOST INSTANT ASPARAGUS SOUP

This delicately flavored soup is delicious on its own, but also makes the perfect accompaniment to a springtime meal.



MAKES: 1 bowl
(approximately 2 cups)

1 cup cooked asparagus tips
(about 7-10 spears)
(Allow cooked asparagus to cool to room temperature prior to blending.)

½ tsp garlic powder

½ cup vegetable stock

1/3 cup of cream
(see tips for substitutions)

1/8 tsp sea salt

1 Add cooled asparagus, garlic, cream and vegetable stock to the **Tall Cup**.

2 Twist on the **Cross Blade** and blend until smooth.

3 Pour soup in a microwave safe bowl and microwave on high for 2 minutes, or until warmed through.

Ingredients will be hot. Use caution when removing soup.



TIPS: Make the most of your asparagus. Don't use a knife to cut the ends off — snap the end of each stalk off with your hands, it will break off at exactly the point you want to use. • To make this soup dairy-free, substitute the cream with a milk of your choice such as almond, cashew, organic soy, or coconut. • Add some protein by using Greek yogurt in place of cream.



TURBO TOMATO SOUP

Want to hear your kids beg for vegetables? This savory, homemade soup is sure to become a family favorite. Serve alongside grilled cheese for a classic combination.



MAKES: 1 bowl
(approximately 2 cups)

½ cup cherry tomatoes

½ tsp garlic powder

½ cup vegetable stock

1/3 cup cream
(see tips for
substitutions)

1/8 tsp sea salt

1 Add tomato, garlic, cream, and vegetable stock to the **Tall Cup**.

2 Twist on the **Cross Blade** and blend into a smooth, soup-like consistency.

3 Pour soup in a microwave-safe bowl and microwave on high for 2 minutes, or until warmed through.

Ingredients will be hot. Use caution when removing soup.

TIP: To make this soup dairy-free, substitute the cream with a milk of your choice such as almond, cashew, organic soy, or coconut. • Add some protein by using Greek yogurt in place of cream.

PARTY DIPS & APPETIZERS

THROWING A PARTY? Why spend a fortune on mediocre, store-bought dips and appetizers when you can make tantalizing spreads and dainty finger foods for a fraction of the cost in your Magic Bullet®? We've selected the fastest, easiest, and tastiest appetizer recipes made from fresh, wholesome ingredients, so you can impress your guests without adding any stress to your soirée! Party on...

SEVEN-SECOND SALSA

Skip the jarred stuff and get the party started with fresh homemade salsa that brings zest to any fiesta!



1–2 boiler onions, or
¼ medium white onion

2–3 small slices of
fresh jalapeño

½ cup cherry tomatoes

1 tsp garlic powder

Juice of ½ lemon
or lime

¼ tsp sea salt

Pepper to taste

Sprigs of cilantro to
taste (optional)

1 Add all ingredients to the **Tall Cup**, screw on the **Cross Blade** and pulse 4–6 times until ingredients are mixed, but still chunky.

2 Remove the **Cross Blade** and pour into a serving dish. Don't worry if the salsa looks foamy; it will settle in a minute or two. This recipe makes a thin salsa, but feel free to strain off any liquid if you prefer a thicker consistency.

HALLELUJAH HUMMUS

This rich, creamy hummus makes an excellent appetizer at any gathering.



- 1/3 cup vegetable broth
- 1 14-oz can of chickpeas, drained
- 1 clove garlic
- 2 tbsp lemon juice
- 3 tbsp tahini (sesame seed paste)
- 1/4 tsp sea salt
- Olive oil, to garnish
- Paprika, to garnish

1 Add all ingredients to the **Tall Cup**, twist on the **Cross Blade**, and blend until smooth.

TIP: For a classic presentation, garnish with a drizzle of olive oil and a dusting of paprika, and serve with warm pita triangles, pita chips, or raw sliced veggies.



BEFORE YOU KNOW IT BEAN DIP

Hearty, healthy, and bursting with flavor, this bean dip will steal the show at your next shindig.



- 1 14-oz can black beans, drained
- 1 boiler onion or 1/4 medium white onion
- 1-2 cloves garlic
- 1/4 cup jarred roasted red peppers
- 1 tsp chili powder
- 2 tbsp red wine vinegar
- 2 tbsp sour cream or Greek yogurt (optional)
- Cayenne pepper to taste (optional)
- Sliced avocado, shredded cheese, or chopped tomatoes to garnish (optional)

1 Add all ingredients to the **Tall Cup**, twist on the **Cross Blade**, and quickly **pulse** on the **Power Base** until dip reaches the consistency you like.

2 Transfer to a serving dish and top with avocado, cheese, or tomatoes, if desired.



SPEEDY GUACAMOLE

Avocados have enjoyed a huge surge in popularity in the last decade. One bite of this heavenly guac and you'll understand why! Serve with crispy tortilla chips or fresh veggies for a delicious dip, or spread on top of crispy toast for a breakfast, lunch, or dinnertime delight.



2 small avocados

Juice of 1 small lime
or ½ large lime

¼ tsp salt

1 boiler onion or ¼
medium white onion

1-2 cloves garlic
(optional)

1-2 sprigs fresh cilantro
(optional)

4 cherry tomatoes
(optional)

2 slices jalapeño
pepper (optional)

1 Cut avocados in half lengthwise, circling the pit with your knife.

2 Twist to separate halves and remove the pits of each.

3 Scoop the flesh out of the avocados and into the **Tall Cup**.

4 Add all desired remaining ingredients, twist on the **Cross Blade**, and **pulse** on the **Power Base** until mixture reaches the consistency you like.





PRESTO, IT'S PESTO! TIPS:

To top with more fresh Parmesan cheese, add a chunk of Parmesan to the Tall Cup and twist on the Cross Blade. Chop until the consistency is a coarse powder. Sprinkle on top of pasta and sauce. • Alternatively, pesto makes a great dip. Serve hot or at room temperature with sliced Italian or French bread or use as a sandwich spread.

**PRESTO,
IT'S PESTO!**

Pesto is really one of the most delicious sauces in the world, combining fresh, wholesome ingredients to create a delicious topper for pasta, meat, and more. Use your Magic Bullet® to make this amazing sauce in a snap!



- 10-12 fresh basil leaves
- 2 tbsp of pine nuts
- 3 tbsp extra-virgin olive oil
- ½ tsp coarse sea salt (optional)
- 1-2 cloves of garlic
- 1 small chunk Parmesan cheese
- 1-2 tbsp filtered water

1 Add all ingredients in the order they appear into the **Tall Cup**. Screw on the **Cross Blade** and **pulse** until the pesto has the consistency of a slightly grainy paste. Add an extra tbsp of filtered water for a smoother consistency.

2 Transfer the sauce to a microwave-safe bowl and cook on high for 2 to 3 minutes, or heat on the stove in a saucepan until thoroughly heated. Stir and serve over hot pasta.

Ingredients will be hot. Use caution when removing sauce.

SPEEDY SAUCE BOLOGNESE

This recipe is a great option for leftover hamburger or turkey burger meat. Whip it up on a busy weeknight and you'll even trick yourself into thinking you slaved over the stove for hours!



SERVING SIZE: 2

¼ cup chicken broth

10-12 cherry tomatoes
or 1 tomato (quartered)

1 boiler onion or ¼ of a
regular sized onion

2 tbsp red wine
(optional)

2 tbsp tomato paste

2 cloves garlic

2 sprigs fresh thyme
or ½ tsp dried thyme

¼ cup cooked lean
hamburger, steak,
chicken or turkey
(Allow cooked meats
or poultry to cool to
room temperature
prior to blending.)

Pinch of Italian
seasoning (optional)

Salt & pepper to taste

Fresh Parmesan cheese
(optional)

1 Add all ingredients in the order they are listed to the **Tall Cup**. Twist on the **Cross Blade** and **pulse** using the **Pulse Technique** (pg. 15). Press down on the cup and release the pressure immediately, pause and let the ingredients settle. Then, quickly **pulse** again until you've reached your desired consistency.

2 Remove the **Cross Blade** and microwave in a microwave-safe bowl or heat on the stove in a saucepan until warm. Serve over hot pasta.

Ingredients will be hot. Use caution when removing sauce.

TIP: To add fresh Parmesan cheese, add a chunk of Parmesan to the Tall Cup and twist on the Cross Blade. Chop until the consistency is a coarse powder. Sprinkle on top of pasta and sauce.



SERVES: 2

2 bell peppers,
halved with seeds
and veins removed

1 cup baby spinach

2 boiler onions (or ½
small onion, cubed)

1 clove garlic

1 cup canned black
beans, drained

¾ cup cooked
brown rice (**Allow
cooked rice or to cool
to room temperature
prior to blending.**)

5 cherry tomatoes

1 tbsp chili powder

1 tsp cumin

1 tsp paprika

1 tbsp olive oil

½ tsp salt

1 tbsp filtered water

STUFFED BELL PEPPERS

Skip the takeout and whip up a batch of this tasty vegetarian dish next time you're looking for a quick dinner. Don't let the absence of meat fool you; these peppers are loaded with flavor and filling ingredients to keep you satisfied until breakfast rolls around.



1 Preheat oven to 400°F.

2 Add spinach, onions, garlic, tomatoes, chili powder, cumin, paprika, olive oil, salt, and filtered water to the **Tall Cup**. Blend until ingredients are evenly mixed.

3 Add beans and brown rice, then stir to combine in a separate bowl.

4 Portion mixture between the two bell pepper halves and bake in the oven for 20 minutes.



YOUR MAGIC BULLET® will make sure you have a great time, whether you're brunching al fresco, chilling poolside, or hosting a swanky party!

TIP: For breezy, frozen drinks, mix and serve drinks directly in your **Magic Bullet® Party Mug**. Made from high-grade, BPA-free plastic, these cups won't shatter if dropped, and clean up easily in the dishwasher.

BOULEVARD BELLINI

Life is peachy with this frozen version of the traditional champagne cocktail.



½ cup frozen peaches
2 oz peach schnapps
1 tbsp honey
2 oz champagne

1 Add peaches, schnapps, and honey to the **Magic Bullet® Party Mug**, screw on the **Cross Blade** and blend until smooth and slushy.

2 Screw on the **Comfort Lip Ring** or pour into a champagne glass.

3 Top off with champagne and serve.

FROZEN MARGARITA

This refreshing classic gets a boost from fresh lime and agave nectar. Sip it on a hot afternoon with a side of chips and *Speedy Guacamole* (pg. 46) for a little sip of la vida Mexicana.



- 1½ oz tequila
- ½ oz triple sec or cointreau
- 1½ oz fresh lime juice
- 1½ tbsp agave nectar
- 1 cup ice
- Salt (optional)

- 1 Add liquid ingredients to the **Magic Bullet® Party Mug**.
- 2 Fill with ice, screw on the **Cross Blade**, and blend until smooth and slushy.
- 3 If you like a salt rim on your margarita, rub a lime wedge around the perimeter of the **Comfort Lip Ring** and dip in salt to coat.
- 4 Gently screw the lip ring onto the **Party Mug** containing your margarita and enjoy!



TIPS: For flavored margaritas, replace ice with 1 cup of your favorite frozen fruit. Mango, peaches, watermelon, and strawberries all make delicious options! • If you're in a hurry, you can blend ¾ cup of good-quality margarita mix with 2 oz tequila and a cup of ice for a speedy and tasty frozen 'rita.



MYSTIC MARTINI

Mix this classic in the Magic Bullet® with just one ice cube to get an uber cold martini flecked with slivers of ice.



- 3 oz gin or vodka
- 1 ounce of dry vermouth
- ½ ounce olive brine (optional)
- 1 ice cube

- 1 Add all ingredients to the **Tall Cup** and **pulse** until the ice is nearly gone and just a few small slivers remain.
- 2 Pour into a martini glass and garnish with an olive or cocktail onion.

STRAWBERRY DAIQUIRI

While the original daiquiri is associated with a super sweet frozen mixture, this recipe uses a mix of fresh ingredients to create a breezy beach favorite!



- 2 oz white rum
- 1½ cups frozen strawberries
- ¼ cup fresh lime juice
- 2 tbsp honey or agave nectar

- 1 Add all ingredients to the **Magic Bullet® Party Mug**, screw on the **Cross Blade** and blend until smooth and slushy.
- 2 To serve, screw on the **Comfort Lip Ring** or pour into a serving glass.



MAGIC BULLET® ONE-YEAR LIMITED WARRANTY

LIMITED WARRANTY FOR MAGIC BULLET®

The Magic Bullet® limited warranty obligations are confined to the terms set forth below:

Homeland Housewares, LLC, warrants the Magic Bullet® against defects in materials and workmanship for a period of one year from the date of original retail purchase. This limited warranty is valid only in the country in which the product is purchased and comes with the product at no additional charge, however shipping and processing fees will be incurred for returns, replacements and or refunds.

If a defect exists, and Magic Bullet® is obligated under this limited warranty, at its option, Homeland Housewares, LLC will (1) repair the product at no charge, using new or refurbished replacement parts, (2) exchange the product with a product that is new or that has been manufactured from new or serviceable used parts and is at least functionally equivalent to the original product, or (3) refund the purchase price of the product. A replacement product assumes the remaining warranty of the original product. A repaired product has a one-year warranty from the date of repair. When a product or part is exchanged, any replacement item becomes your property and the replaced item becomes Homeland Housewares, LLC's property. When a refund is given, your product becomes Homeland Housewares, LLC's property.

OBTAINING WARRANTY SERVICE

For limited warranty service, simply call our customer service department @1-800-523-5993 or contact us via email from our website at www.GetMagicBullet.com, simply click the Customer Service link and fill out the customer service form, and we will be glad to help you. When you contact our customer service department you will be asked for your name, address, telephone number and to provide proof of the original purchase (receipt) containing a description of the product(s), purchase date, and the appropriate Magic Bullet® bar code(s). Before you send your product for limited warranty service please make sure to keep a copy of all relevant documents for your files (receipt, etc.). It is always recommended to purchase product insurance and tracking services when sending your product for service. Remember, shipping and processing fees will be incurred and are not covered by the one-year limited warranty.

EXCLUSIONS AND LIMITATIONS

This Magic Bullet® One-Year Limited Warranty applies only to Magic Bullet® products distributed by or for Homeland Housewares, LLC that can be identified by the "Magic Bullet" trademark, trade name, logo affixed to it and bar code. Magic Bullet®'s One-Year

Limited Warranty does not apply to any other products that may appear to be authentic, but were not distributed/ sold by www.NutriLiving.com or www.GetMagicBullet.com.

Normal wear and tear is not covered by this limited warranty. This limited warranty applies to consumer use only, and is void when the product is used in a commercial or institutional setting.

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MAGIC BULLET® FOUR (4) YEAR EXTENDED WARRANTY

EXTENDED WARRANTY FOR MAGIC BULLET®

The Magic Bullet® extended warranty obligations are limited to the terms set forth below:

For a fee of \$12.49 you may purchase an extended four (4) year extended warranty for your Magic Bullet®. The four (4) year extended warranty must be purchased within the original one-year limited warranty period (e.g., within one year of the date of the purchase) and does not cover shipping and processing fees for returns, replacements and or refunds.

Homeland Housewares, LLC warrants the Magic Bullet® against defects in materials and workmanship for a period of four (4) years from the date of the expiration of the one-year limited warranty that comes with the Magic Bullet® free of charge. That means, when you purchase the four (4) year extended warranty service you are getting 51 months of coverage from the date of the original purchase. This extended warranty is valid only in the country in which the product is purchased and must be registered at MyNutriLiving.com to be valid.

If a defect exists, and Homeland Housewares, LLC is obligated under this extended warranty, at its option Homeland Housewares, LLC will (1) repair the product at no charge, using new or refurbished replacement parts, (2) exchange the product with a product that is new or that has been manufactured from new or serviceable used parts and is at least functionally equivalent to the original product, or (3) refund the purchase price of the product. A replacement product assumes the remaining extended warranty of the original product. A repaired product has a two (2) year warranty from the date of repair. When a product or part is exchanged, any replacement item becomes your property and the replaced item becomes Homeland Houseware's property. When a refund is given, your product becomes Homeland Houseware's property.

OBTAINING EXTENDED WARRANTY SERVICE

For extended warranty service, you must first register your Magic Bullet® at MyNutriLiving.com. Then, if you experience any issue with your Magic Bullet®, simply call our customer service department @1-800-523-5993 or contact us via email from our website at www.GetMagicBullet.com, simply click the Customer Service link, fill out the form, and we will be glad to help you. When you contact our customer service department you will be asked for your name, address, telephone number and to provide proof of the original purchase (receipt) containing a description of the product(s), purchase date, and the appropriate

Magic Bullet® bar code(s). Before you send your product for extended warranty service please make sure to keep a copy of all relevant documents for your files (receipt, etc.). It is always recommended to purchase product insurance and tracking services when sending your product for service. Remember, shipping and processing fees will be incurred and are not covered by the four (4) year extended warranty.

EXCLUSIONS AND LIMITATIONS

This Magic Bullet® Four (4) Year Extended Warranty applies only to products distributed by or for Magic Bullet that can be identified by the "Magic Bullet" trademark, trade name, and the Magic Bullet® logo affixed to it and bar code. The Magic Bullet® Four (4) Year Extended Warranty cannot be purchased for a product that may appear to be authentic, but was not distributed by www.GetMagicBullet.com.

Normal wear and tear is not covered by this extended warranty. This extended warranty applies to consumer use only, and is void when the product is used in a commercial or institutional setting.

This extended warranty applies only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated.

Repair or replacement of the product (or, if repair or replacement is not feasible, a refund of the purchase price) is the exclusive remedy of the consumer under this extended warranty.

Homeland Housewares, LLC shall not be liable for any incidental or consequential damages for breach of this extended warranty or any implied warranty on this product.

This extended warranty gives you specific legal rights, and you may also have other rights which vary from state to state. Homeland Housewares, LLC is not liable for any damage to products not covered by this warranty (e.g., cups).

This extended warranty does not apply: (a) to damage caused by accident, abuse, misuse, or misapplication; (b) to damage caused by improper maintenance (including unauthorized parts service); (c) to a product or a part that has been modified in any way; (d) if any Magic Bullet® bar code or trademark has been removed or defaced; (e) and or if the product has been used with an adapter or converter.

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MAGIC BULLET® USER GUIDE

MANY KITCHEN APPLIANCES promise to make your life easier, but with their bulky size, difficult cleanup, and lack of flexibility, they actually create more work for you! Enter the Magic Bullet®. This compact, little machine acts as a food processor, blender, and electric mixer all in one. It's small, versatile, and easy to clean — completing tasks so quickly, it's like having a personal, counter-top magician!

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Questions

Please call us – our friendly associates are ready to help.
USA: 1.800.851.8900

Questions

N'hésitez pas à nous appeler – nos associés s'empresseront de vous aider.

CAN : 1.800.267.2826

Preguntas

Por favor llámenos – nuestros amables representantes están listos para ayudar.

MEX: 01 800 71 16 100

Le invitamos a leer cuidadosamente este instructivo antes de usar su aparato.

Hamilton Beach®



1.7L Electric Glass Kettle

Bouilloire électrique
en verre de 1,7 L

Hervidor Eléctrico de
Vidrio de 1.7 L

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. 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 are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
3. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
4. Do not touch hot surfaces or hot water. Use handles or knobs. Care must be taken since burns can occur from touching hot parts or from spilled hot liquid.
5. To protect against fire, electric shock, and personal injury, do not immerse cord, plug, power base, or electric kettle in water or other liquid.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning.
7. Do not operate any appliance with a damaged supply cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Supply cord replacement and repairs must be conducted by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard. Call the provided customer service number for information on examination, repair, or adjustment.
8. The use of accessory attachments not recommended by the manufacturer may result in fire, electrical shock, or personal injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
11. Do not place electric kettle on or near a hot gas or electric burner or in a heated oven.
12. To disconnect electric kettle, turn any control to OFF (O) and then remove plug from wall outlet. Never pull on cord as this may damage the cord and eventually cause electric shock.
13. Do not use appliance for other than intended use.
14. Do not use for other than heating water. Other liquids or food will contaminate the interior and void warranty.
15. Do not allow kettle to boil dry.
16. To avoid circuit overload, do not operate another high-wattage appliance on the same circuit.
17. Scalding may occur if the lid is opened during the heating cycle.
18. Do not clean glass with cleansers, steel wool pads, or other abrasive material.
19. Heater may remain hot after the kettle is turned off.
20. **WARNING:** If the kettle is overfilled, boiling water may be ejected.
21. Use only the power base provided.

SAVE THESE INSTRUCTIONS

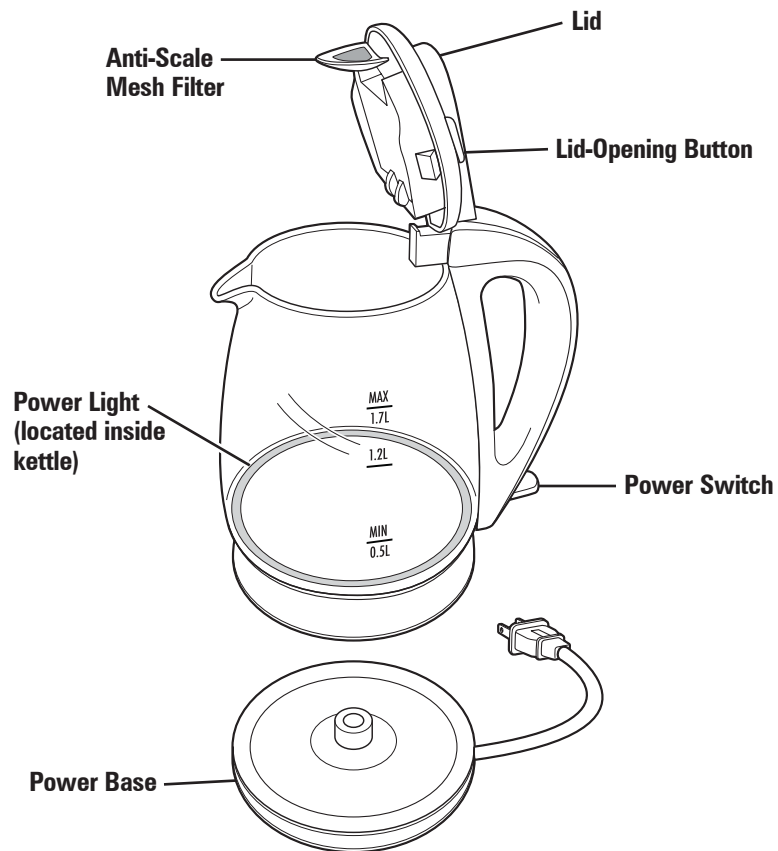
Other Consumer Safety Information

This appliance is intended for household use only.

⚠ WARNING Shock Hazard: This product is provided with either a polarized (one wide blade) or grounded (3-prong) plug to reduce the risk of electric shock. The plug fits only one way into a polarized or grounded outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or by using an adapter. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, have an electrician replace the outlet.

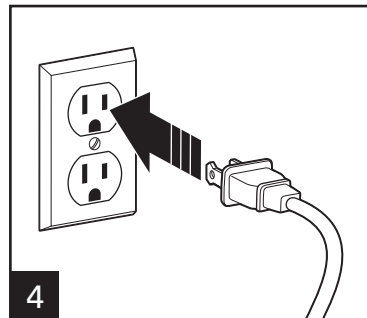
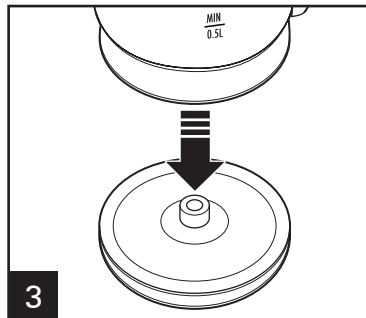
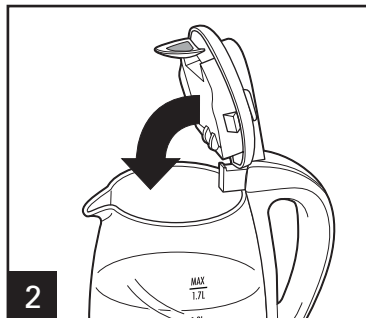
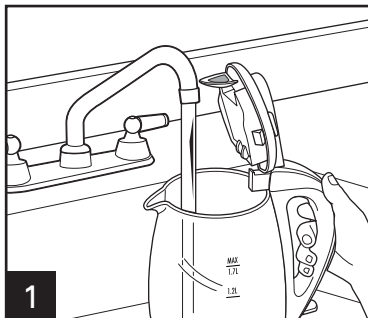
The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding-type, 3-wire cord. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

Parts and Features

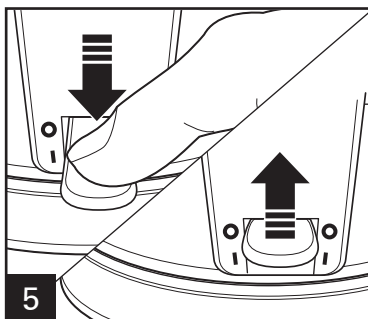


How to Use the Kettle

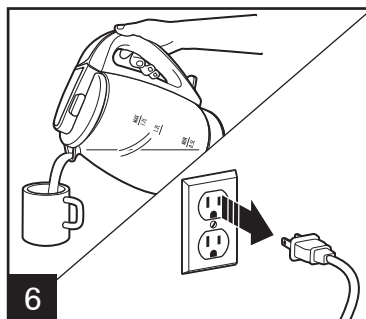
⚠ CAUTION Burn Hazard.
Do not overfill kettle. Boiling water may spit out of the spout.



Do not fill above the MAX fill line or below the MIN fill line.

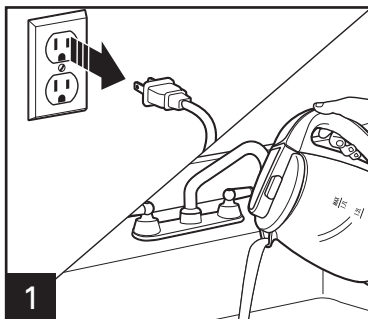


Power light inside kettle will glow while heating, then will automatically shut off when water has boiled.



NOTE: Only use kettle to heat water. If kettle is used to heat other liquids, such as coffee or tea, the warranty will be voided.

Care and Cleaning



To avoid scale/lime deposit build-up, empty kettle after each use.



Wipe the exterior of kettle with a damp cloth.

⚠ WARNING Burn Hazard: Do not use abrasive scouring pads or powders since they may scratch the smooth surface of the kettle, causing the glass to break suddenly during use or cleaning.

To remove discoloration or scale/lime deposit from heating element: Place either 1/2 teaspoon cream of tartar (available in the spice aisle of grocery store) or 1 Tablespoon white vinegar or lemon juice into the kettle. Then fill the kettle 1/2 full with water. Plug in, turn ON (I), and bring to boil. Turn OFF (O), let cool, and rinse several times with clean tap water.

⚠ WARNING Electrical Shock Hazard.

Do not immerse kettle, power base, or plug in water or other liquid.

If Kettle Floor Discolors: It is normal for stainless steel heating elements to discolor. This does not affect the performance of the kettle. Do not use abrasive scouring pads or cleaners since this may damage the stainless steel surface.

If Kettle Boils Dry: The heating element is protected by two automatic safety devices. If your kettle is accidentally switched on without being filled with water, or is allowed to boil dry, the kettle will automatically switch off. You should:

- Turn the switch to OFF (O), unplug, and wait about 20 minutes for the element to cool down.
- Refill the kettle; then use as normal and check that the kettle functions correctly.

If Kettle Does Not Work: Make these simple checks before calling the toll-free customer service number:

- Have you turned power switch to ON (I) position?
- If the kettle heats but does not boil, it might need descaling.
- Has the kettle been accidentally switched on without being filled with water or allowed to boil dry? Turn the switch to OFF (O), wait 20 minutes, and try again.
- Is cord firmly plugged into the outlet and kettle firmly seated in the base?

Anti-Scale Mesh Filter: Scale is caused by lime and calcium in hard water. The mesh filter will prevent these suspended particles from being poured out of the kettle. The filter should be cleaned periodically to ensure optimum performance. To clean the filter, unplug kettle and allow to cool. Gently brush filter with a clean, wet toothbrush. Rinse toothbrush and repeat if necessary.

Limited Warranty

This warranty applies to products purchased and used in the U.S. and Canada. This is the only express warranty for this product and is in lieu of any other warranty or condition.

This product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of original purchase. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective, at our option; however, you are responsible for all costs associated with returning the product to us and our returning a product or component under this warranty to you. If the product or component is no longer available, we will replace with a similar one of equal or greater value.

This warranty does not cover filters, wear from normal use, use not in conformity with the printed directions, or damage to the product resulting from accident, alteration, abuse, or misuse. This warranty does not cover glass unless broken out of box when purchased. This warranty extends only to the original consumer purchaser or gift recipient. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V ~ 60 Hz).

We exclude all claims for special, incidental, and consequential damages caused by breach of express or implied warranty. All liability is limited to the amount of the purchase price. **Every implied warranty, including any statutory warranty or condition of merchantability or fitness for a particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty.** This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental, or consequential damages, so the foregoing limitations may not apply to you.

To make a warranty claim, do not return this appliance to the store. Please call 1.800.851.8900 in the U.S. or 1.800.267.2826 in Canada or visit hamiltonbeach.com in the U.S. or hamiltonbeach.ca in Canada. For faster service, locate the model, type, and series numbers on your appliance.

PRÉCAUTIONS IMPORTANTES

Pour utiliser un appareil électroménager, vous devez toujours prendre des mesures élémentaires de sécurité pour réduire le risque d'incendie, d'électrocution et/ou de blessure corporelle, en particulier les mesures suivantes :

1. Lire toutes les instructions.
2. Cet appareil n'est pas destiné à être utilisé par des personnes (y compris les enfants) dont les capacités physiques, sensorielles ou mentales sont réduites, ou manquant d'expérience et de connaissance, sauf si elles sont étroitement surveillées et instruites sur l'utilisation de l'appareil par une personne responsable de leur sécurité.
3. Une surveillance étroite est requise pour tout appareil utilisé par ou près des enfants. Surveiller que les enfants ne jouent pas avec l'appareil.
4. Ne pas toucher les surfaces chaudes ou l'eau bouillante. Utiliser les poignées ou les boutons. Prendre toutes les précautions nécessaires pour éviter les brûlures causées par les surfaces chaudes ou les déversements de liquide chaud.
5. Pour éviter le risque d'incendie, d'électrocution et les blessures, ne pas immerger le cordon, la fiche, le socle ou la bouilloire électrique dans l'eau ou tout autre liquide.
6. Débrancher de la prise murale dès la fin de l'utilisation et avant le nettoyage. Laisser refroidir l'appareil avant d'installer ou de retirer des pièces et avant de le nettoyer.
7. Ne pas faire fonctionner un appareil électroménager avec un cordon ou une fiche endommagée, ou lorsque l'appareil ne fonctionne pas bien ou a été échappé ou endommagé d'une manière quelconque. Le remplacement et la réparation du cordon d'alimentation doivent être faits par le fabricant, son agent de service ou toute personne qualifiée de façon à éviter tout danger. Appeler le numéro de service à la clientèle fourni pour des renseignements concernant l'examen, la réparation ou l'ajustement.
8. Pour éviter les risques d'incendie, d'électrocution ou de blessure, ne pas utiliser d'accessoires non recommandés par le fabricant.
9. Ne pas utiliser à l'extérieur.
10. Ne pas laisser pendre le cordon de la table ou du comptoir et éviter que le cordon n'entre en contact avec des surfaces chaudes, y compris la cuisinière.
11. Ne pas placer la bouilloire électrique sur ou près d'un brûleur chaud à gaz ou électrique ou dans un four chaud.
12. Pour débrancher la bouilloire électrique, tourner l'une des commandes à ARRÊT (●) puis retirer la fiche de la prise murale. Ne tirez jamais sur le cordon pour retirer la fiche d'une sortie, car vous pourriez endommager le cordon et il y a risque d'électrocution.
13. N'utiliser cet appareil que pour les fonctions auxquelles il est destiné.
14. Cet appareil n'est destiné qu'à faire bouillir l'eau. Bouillir d'autres types de liquide ou d'aliments contaminera l'intérieur de l'appareil et annulera la garantie.
15. Ne pas faire fonctionner la bouilloire sans liquide.
16. Pour éviter la surchauffe d'un circuit électrique, ne pas brancher d'autre appareil de haute puissance sur le même circuit.
17. Il y a un risque de brûlure si le couvercle est ouvert durant le cycle de chauffage.
18. Ne pas nettoyer le verre avec des nettoyants, des tampons d'acier ou autres matériaux abrasifs.
19. L'élément chauffant peut rester chaud une fois que la bouilloire est éteinte.
20. **AVERTISSEMENT** : Si la bouilloire est trop pleine, l'eau bouillante peut éclabousser.
21. Utiliser seulement la base d'alimentation fournie.

CONSERVER CES INSTRUCTIONS

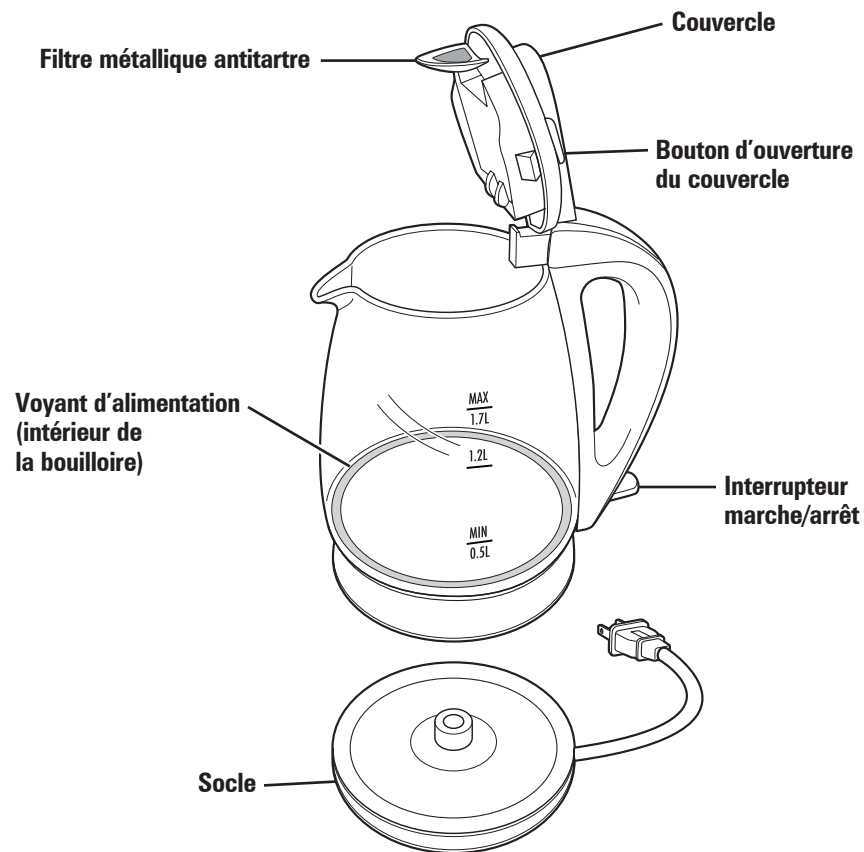
Autres consignes de sécurité pour le consommateur

Cet appareil ne doit servir qu'à un usage domestique.

⚠ AVERTISSEMENT Risque d'électrocution : Ce produit est doté d'une fiche polarisée (lame plus large) ou d'une fiche (2 lames avec mise à la terre) pour réduire le risque d'électrocution. Cette fiche s'insère d'une seule manière dans une prise avec mise à la terre. Ne pas transformer le dispositif de sécurité de la fiche en modifiant celle-ci de quelconque façon ou en utilisant un adaptateur. Si vous ne pouvez pas insérer complètement la fiche dans la prise, inversez la fiche. Si elle refuse toujours de s'insérer, faire remplacer la prise par un électricien.

La longueur du cordon installé sur cet appareil a été sélectionnée afin de réduire les risques d'enchevêtrement ou de faux pas causés par un fil trop long. L'utilisation d'une rallonge approuvée est permise, si le cordon est trop court. Les caractéristiques électriques de la rallonge doivent être équivalentes ou supérieures aux caractéristiques de l'appareil. Si cet appareil est doté d'une fiche avec mise à la terre, la rallonge doit également posséder une prise avec mise à la terre. Prendre toutes les précautions nécessaires pour installer la rallonge de manière à ne pas la faire courir sur le comptoir ou sur une table et pour éviter qu'un enfant ne tire sur le cordon ou trébuche accidentellement.

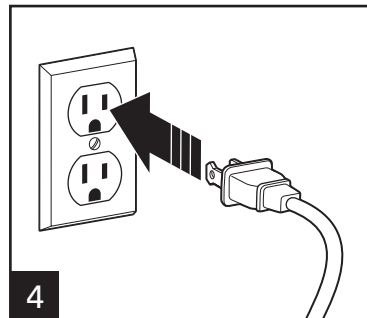
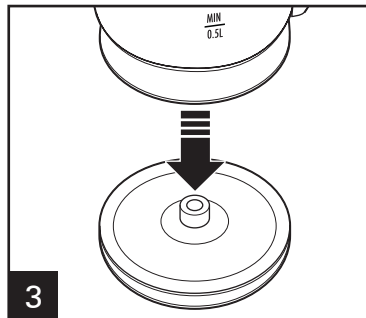
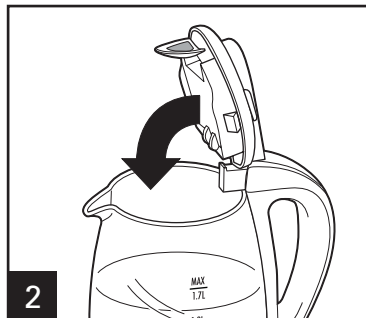
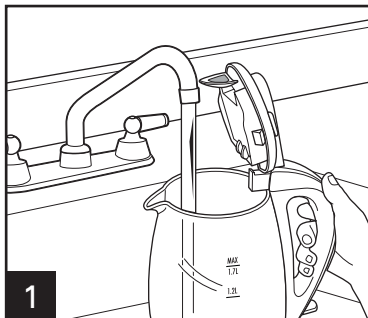
Pièces et caractéristiques



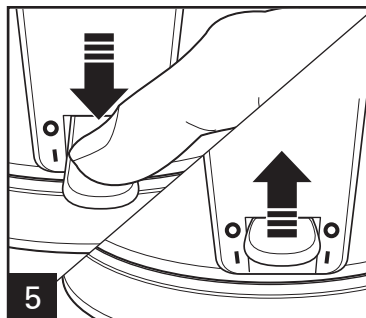
Utilisation de la bouilloire

⚠ CAUTION Danger de brûlure.

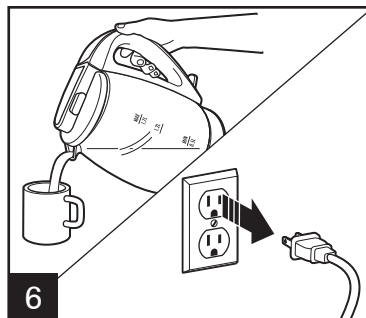
Ne pas trop remplir la bouilloire. L'eau brûlante peut jaillir hors du bec.



Ne pas remplir au-delà de la ligne de remplissage MAX ou sous la ligne de remplissage MIN.

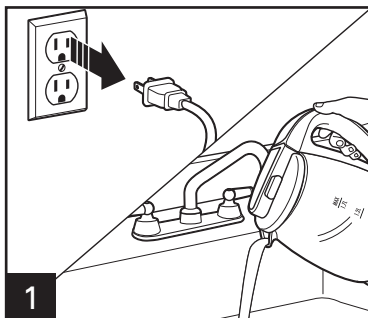


Le témoin à l'intérieur de la bouilloire sera allumé pendant le chauffage et s'éteindra automatiquement dès la fin de l'ébullition.



REMARQUE : N'utiliser la bouilloire que pour faire bouillir de l'eau. La garantie est annulée si la bouilloire est utilisée pour faire bouillir d'autres sortes de liquides comme le café ou le thé.

Entretien et nettoyage



Pour éviter les dépôts de tartre et de chaux, vider la bouilloire après chaque utilisation.



Essuyer l'extérieur de la bouilloire avec un linge humide.

⚠ AVERTISSEMENT Risque de brûlures : Ne pas utiliser de tampons à récurer ou nettoyeurs, car ils pourraient endommager la surface lisse de la bouilloire, afin d'éviter le bris soudain du verre pendant l'utilisation ou le nettoyage.

Pour éliminer la décoloration et les dépôts de tartre de l'élément chauffant : Versez 2,5 ml (1/2 c. à thé) de crème de tartre (offert dans l'allée des épices de l'épicerie) ou verser 15 ml (1 cuillère à table) de vinaigre blanc ou de jus de citron dans la bouilloire. Remplir la bouilloire jusqu'à la moitié avec de l'eau. Brancher, mettre sous tension (I) et amener l'eau à ébullition. Mettre hors tension (O), laisser refroidir et rincer plusieurs fois avec de l'eau du robinet.

⚠ AVERTISSEMENT Risque d'électrocution.

Ne pas immerger la bouilloire, socle ou la fiche dans l'eau ou tout autre liquide.

Si la bouilloire a chauffé à vide : L'acier inoxydable des éléments chauffants décoloré est normal. Ceci ne nuit pas au fonctionnement de la bouilloire. Ne pas utiliser de tampons à récurer ou nettoyeurs, car ils pourraient endommager la surface en acier inoxydable.

Si la bouilloire a chauffé à vide : L'élément chauffant est protégé par deux dispositifs de sécurité automatiques. Si la bouilloire vide est mise sous tension accidentellement et chauffe à vide, la bouilloire se mettra automatiquement hors tension. Quoi faire :

- Positionner l'interrupteur à hors tension (O), débrancher et laisser refroidir l'élément chauffant pendant environ 20 minutes.
- Remplir à nouveau la bouilloire puis utiliser normalement tout en vérifiant son bon fonctionnement.

Si la bouilloire ne fonctionne pas : Effectuer ces quelques vérifications simples avant d'appeler la ligne sans frais du service à la clientèle :

- Est-ce que l'interrupteur marche/arrêt est en position marche (I) ?
- Si la bouilloire chauffe, mais sans faire bouillir l'eau, elle a peut-être besoin d'être détartée.
- Est-ce que la bouilloire a été accidentellement mise sous tension sans eau ou a-t-elle fonctionné à vide ? Positionner l'interrupteur à hors tension (O), attendre 20 minutes et essayer à nouveau.
- Est-ce que la fiche est insérée fermement dans la prise murale ?

Filtre métallique antitartre : Le tartre est causé par la chaux et le calcium contenu dans l'eau calcaire. Le filtre métallique retient ces particules en suspension dans la bouilloire. Le filtre doit être nettoyé périodiquement pour assurer sa qualité de filtration optimale. Pour nettoyer le filtre, débrancher la bouilloire et laisser refroidir. Brossez doucement le filtre avec une brosse à dents propre et humide. Rincer la brosse à dents et répéter si nécessaire.

Garantie limitée

Cette garantie s'applique aux produits achetés et utilisés aux É.-U. et au Canada. C'est la seule garantie expresse pour ce produit et est en lieu et place de tout autre garantie ou condition.

Ce produit est garanti contre tout défaut de matériaux et de main-d'œuvre pour une période de un (1) an à compter de la date d'achat d'origine. Au cours de cette période, votre seul recours est la réparation ou le remplacement de ce produit ou tout composant s'avérant défectueux, à notre gré, mais vous êtes responsable de tous les coûts liés à l'expédition du produit et le retour d'un produit ou d'un composant dans le cadre de cette garantie. Si le produit ou un composant n'est plus offert, nous le remplacerons par un produit similaire de valeur égale ou supérieure.

Cette garantie ne couvre pas les filtres, l'usure d'un usage normal, l'utilisation non conforme aux directives imprimées, ou des dommages au produit résultant d'un accident, modification, utilisation abusive ou incorrecte. Cette garantie ne couvre pas le bris de verre sauf si le bris est constaté du déballage suivant l'achat. Cette garantie s'applique seulement à l'acheteur original ou à la personne l'ayant reçu en cadeau. La présentation du reçu de vente d'origine comme preuve d'achat est nécessaire pour faire une réclamation au titre de cette garantie. Cette garantie s'annule si le produit est utilisé autrement que par une famille ou si l'appareil est soumis à toute tension ou forme d'onde différente des caractéristiques nominales précisées sur l'étiquette (par ex. : 120 V ~ 60 Hz).

Nous excluons toutes les réclamations au titre de cette garantie pour les dommages spéciaux, consécutifs et indirects causés par la violation de garantie expresse ou implicite. Toute responsabilité est limitée au prix d'achat. **Chaque garantie implicite, y compris toute garantie ou condition de qualité marchande ou d'adéquation à un usage particulier, est exonérée, sauf dans la mesure interdite par la loi, auquel cas la garantie ou condition est limitée à la durée de cette garantie écrite.** Cette garantie vous donne des droits légaux précis. Vous pouvez avoir d'autres droits qui varient selon l'endroit où vous habitez. Certaines provinces ne permettent pas les limitations sur les garanties implicites ou les dommages spéciaux ou indirects de telle sorte que les limitations ci-dessus ne s'appliquent peut-être pas à votre cas.

Ne pas retourner cet appareil au magasin lors d'une réclamation au titre de cette garantie. Téléphoner au 1.800.851.8900 aux É.-U. ou au 1.800.267.2826 au Canada ou visiter le site internet www.hamiltonbeach.com aux É.-U. ou www.hamiltonbeach.ca au Canada. Pour un service plus rapide, trouvez le numéro de modèle, le type d'appareil et les numéros de série sur votre appareil.

SALVAGUARDIAS IMPORTANTES

Cuando utilice artefactos eléctricos, siempre deben seguirse precauciones de seguridad básicas a fin de reducir el riesgo de incendio, descarga eléctrica, y/o lesiones a personas, incluyendo las siguientes:

1. Lea todas las instrucciones.
2. Este aparato no se destina para utilizarse por personas (incluyendo niños) cuyas capacidades físicas, sensoriales o mentales sean diferentes o estén reducidas, o carezcan de experiencia o conocimiento, a menos que dichas personas reciban una supervisión o capacitación para el funcionamiento del aparato por una persona responsable de su seguridad.
3. Se requiere de una estrecha supervisión cuando el aparato se use cerca de niños. Los niños deben supervisarse para asegurar que ellos no empleen los aparatos como juguete.
4. Verifique que el voltaje de su instalación corresponda con el del producto.
5. No toque superficies calientes o agua caliente. Use las manijas o perillas. Se debe de tener cuidado ya que pueden ocurrir quemaduras al tocar partes calientes o por liquido caliente derramado.
6. Para protegerse contra fuego, descarga eléctrica, y lesiones personales, no sumerja el cable, enchufe, base eléctrica o caldera eléctrica en agua u otro líquido.
7. Desconecte de la toma cuando no esté en uso o antes de limpiar. Deje que se enfríe antes de poner o quitar partes o antes de limpiar.
8. No opere ningún aparato con cables o enchufe dañados o después de que el aparato funcione mal o se caiga o dañe de cualquier manera. El reemplazo del cable de suministro y las reparaciones deben ser efectuadas por el fabricante, su agente de servicio, o personas igualmente calificadas para poder evitar un peligro. Llame al número de servicio al cliente proporcionado para información sobre examinación, reparación o ajuste.
9. El uso de aditamentos de accesorio no recomendados por el fabricante puede resultar en incendio, descarga eléctrica o lesiones personales.
10. No lo use en exteriores.
11. No deje que el cable cuelgue del borde de la mesa o cubierta, o que toque superficies calientes, incluyendo la estufa.
12. No coloque el hervidor eléctrica sobre o cerca de un quemador a gas o eléctrico caliente o en un horno caliente.
13. Para desconectar el hervidor eléctrico, gire cualquier control a APAGADO (●) luego remueva el enchufe de la toma de la pared. Nunca jale el cable ya que esto puede dañarlo y eventualmente causar una descarga eléctrica.
14. No use el aparato para otro uso más que para el que fue diseñado.
15. No lo use para nada mas que calentar agua. Otros líquidos o alimentos contaminarían el interior y cancelarían la garantía.
16. No permita que el hervidor hierva hasta quedar seca.
17. Para evitar una sobre carga del circuito, no opere ningún otro aparato de alto consumo de watts en el mismo circuito.
18. Se pueden sufrir quemaduras si se abre la tapa durante el ciclo de calentamiento
19. No limpie la jarra de vidrio con limpiadores, esponjillas de lana de acero u otro material abrasivo.
20. El calentador puede permanecer caliente después de que se apaga la tetera.
21. **ADVERTENCIA:** Peligro de Quemaduras. No llene de más el hervidor. El agua hirviendo puede salir por el pico.
22. Use solo la base de conexión eléctrica proporcionada.

GUARDE ESTAS INSTRUCCIONES

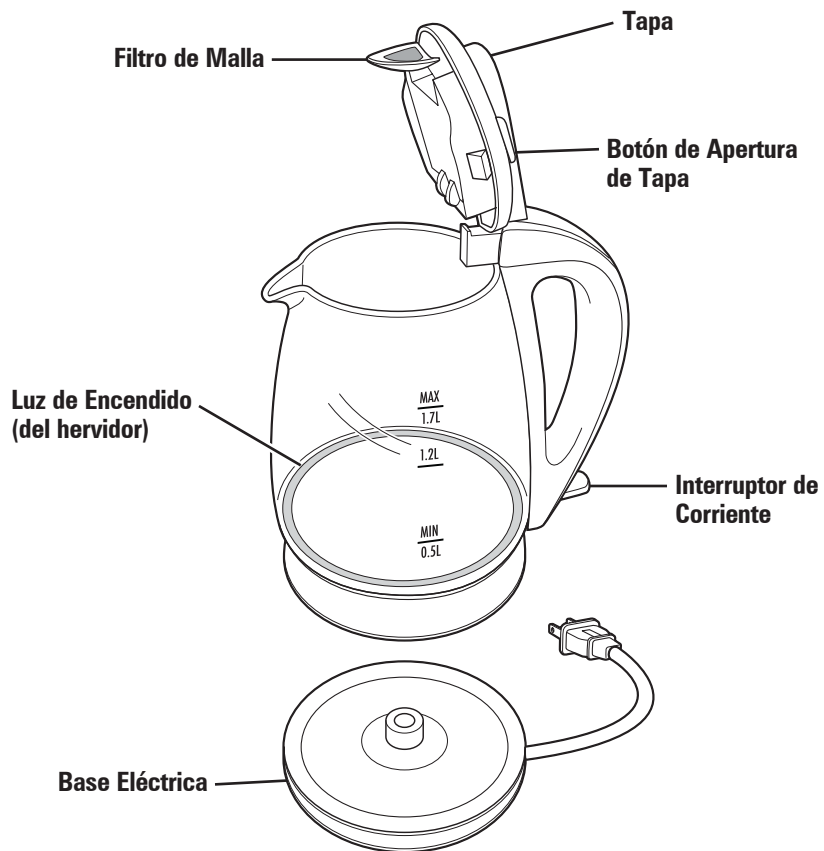
Otra Información de Seguridad para el Cliente

Este aparato ha sido diseñado solamente para uso doméstico.

⚠ ADVERTENCIA Peligro de Descarga Eléctrica: Este producto es provisto con un enchufe ya sea polarizado (con un cuchilla ancha) o aterrizado (3-clavija) para reducir el riesgo de descarga eléctrica. El enchufe entra sólo de una manera en una toma polarizada o aterrizada. No elimine el propósito de seguridad del enchufe modificando el enchufe de ninguna manera o usando un adaptador. Si el enchufe no entra completamente en la toma, invierta el enchufe. Si aún no entra, haga que un electricista reemplace la toma.

La longitud del cable usado para este aparato fue seleccionado para reducir los riesgos de enredarse o tropezarse con un cable más largo. Si se necesita un cable más largo, se puede usar un cable extensión aprobado. La clasificación eléctrica de la cable extensión debe ser igual o mayor que la clasificación del aparato. Si el aparato es del tipo de conexión a tierra, el cable de extensión debe ser del tipo de conexión a tierra con 3 cables. Es importante tener cuidado de colocar el cable de extensión para que no se pliegue sobre el mostrador o la mesera en donde niños puedan tirar del mismo o tropezarse accidentalmente.

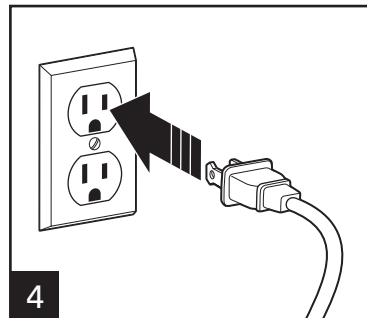
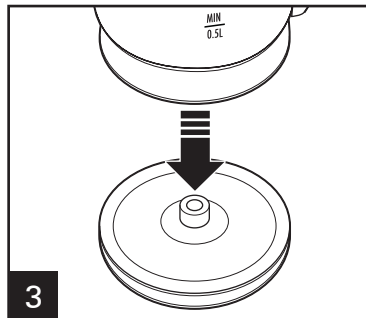
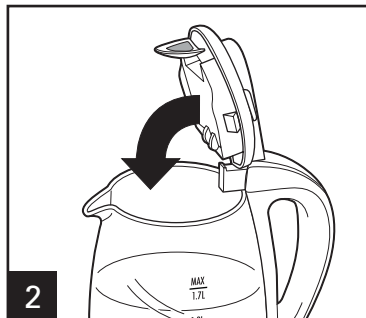
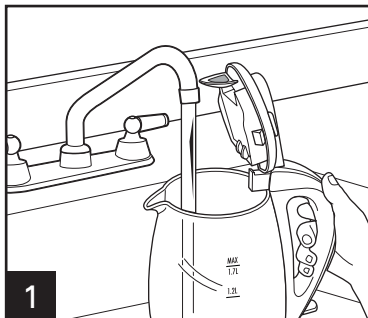
Piezas y Características



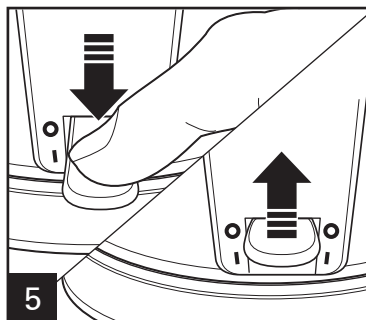
Cómo Usar el Hervidor

⚠ PRECAUCIÓN Peligro de Quemarse.

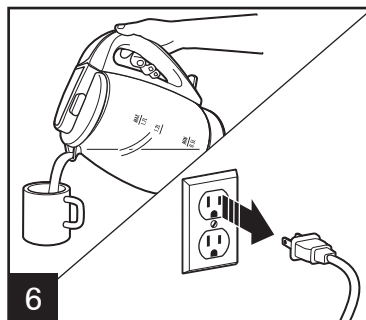
No llene de más el hervidor. El agua hirviendo puede salir por el pico.



No llene por encima de la línea MAX o por debajo de la línea MIN de llenado.

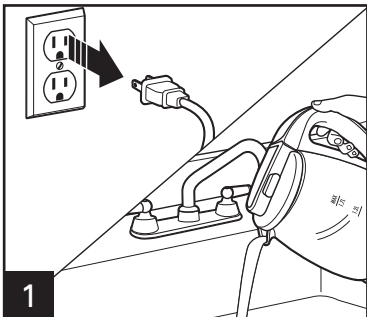


La luz de encendido ubicada dentro del hervidor se iluminará durante el calentamiento, luego se apagará automáticamente cuando haya hervido el agua.



NOTA: Sólo use el hervidor para calentar agua. Si el hervidor es usada para calentar otros líquidos, tales como café o té, la garantía será cancelada.

Cuidado y Limpieza



1 Para evitar la acumulación de depósitos de cal, vacíe la caldera después de cada uso.



2 Limpie el exterior de la caldera con un trapo húmedo.

⚠ ADVERTENCIA Peligro de Quemaduras: No use estropajos o polvos abrasivos ya que pueden tallar la superficie suave de la caldera, lo que provocaría que el vidrio se rompiera de repente durante el uso o la limpieza.

Para remover la decoloración de depósitos de cal del elemento calefactor: Coloque 1/2 cucharaditas de crema tártara (disponible en el pasillo de condimentos de la tienda de abarrotes) o 1 cucharada de vinagre blanco o jugo de limón en la jarra. Luego llene la caldera a la mitad con agua. Conecte, **ENCIENDIDO (I)**, y haga hervir. **APAGADO (O)**, deje enfriar, y enjuague varias veces para limpiar el agua de la llave.

⚠ ADVERTENCIA Peligro de Descarga Eléctrica.

No sumerja el hervidor, base eléctrica, o enchufe en agua o cualquier otro líquido.

Si se Decolora el Piso del Hervidor: Es normal que los elementos caloríficos de acero inoxidable se descoloren. Esto no afecta el desempeño del hervidor. No use estropajos o limpiadores abrasivos ya que esto puede dañar la superficie de acero inoxidable.

Si el Hervidor Hierve hasta Secarse: El elemento calorífico está protegido por dos dispositivos de seguridad automáticos. Si su caldera es encendida accidentalmente sin estar llena de agua, o se deja hervir hasta secarse, el hervidor se apagará automáticamente. Usted debe:

- Poner el interruptor en **APAGADO (O)**, desconecte, y espere aproximadamente 20 minutos para que el elemento se enfríe.
- Volver a llenar el hervidor; luego use de manera normal y revise que el hervidor funciona correctamente.

Si el Hervidor No Funciona: Lleve a cabo estas simples revisiones antes de llamar al número de asistencia al cliente sin costo:

- ¿Puso el interruptor en posición de **ENCENDIDO (I)**?
- Si el hervidor calienta pero no hierve, puede necesitar descalcificar.
- ¿Se ha encendido accidentalmente el hervidor sin haberse llenado con agua o se dejó hervir hasta secarse? Ponga el interruptor en **APAGADO (O)**, espere 20 minutos, e intente de nuevo.
- ¿Está conectado firmemente el cable en la toma y el hervidor está firmemente sentada en la base?

Filtro de Malla: La calcificación es causada por la cal y el calcio en el agua dura. El filtro de malla prevendrá que estas partículas suspendidas sean vertidas del hervidor. El filtro debe ser limpiado periódicamente para asegurar un desempeño óptimo. Para limpiar el filtro, desconecte el hervidor y permita enfriar. Con cuidado cepille el filtro con un cepillo de dientes limpio y húmedo. Enjuague el cepillo de dientes y repita si fuera necesario.

GARANTÍA PARA PRODUCTOS COMPRADOS EN MÉXICO

PRODUCTO:	MARCA:	MODELO:
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Grupo HB PS, S.A. de C.V. cuenta con una Red de Centros de Servicio Autorizada, por favor consulte en la lista anexa el nombre y dirección de los establecimientos en la República Mexicana en donde usted podrá hacer efectiva la garantía, obtener partes, componentes, consumibles y accesorios; así como también obtener servicio para productos fuera de garantía. Para mayor información llame sin costo: **Centro de Atención al consumidor: 01 800 71 16 100**

Grupo HB PS, S.A. de C.V. le otorga a partir de la fecha de compra:
GARANTÍA DE 1 AÑO.

COBERTURA

- Esta garantía ampara, todas las piezas y componentes del producto que resulten con defecto de fabricación incluyendo la mano de obra.
- Grupo HB PS, S.A. de C.V. se obliga a reemplazar, reparar o reponer, cualquier pieza o componente defectuoso; proporcionar la mano de obra necesaria para su diagnóstico y reparación, todo lo anterior sin costo adicional para el consumidor.
- Esta garantía incluye los gastos de transportación del producto que deriven de su cumplimiento dentro de su red de servicio.

LIMITACIONES

- Esta garantía no ampara el reemplazo de piezas deterioradas por uso o por desgaste normal, como son: cuchillas, vasos, vasos, filtros, etc.
- Grupo HB PS, S.A. de C.V. no se hace responsable por los accidentes producidos a consecuencia de una instalación eléctrica defectuosa, ausencia de toma de tierra, clavija de enchufe en mal estado, etc.

EXCEPCIONES

Esta garantía no será efectiva en los siguientes casos:

- a) Cuando el producto se hubiese utilizado en condiciones distintas a las normales. (Uso industrial, semi-industrial o comercial.)
- b) Cuando el producto no hubiese sido operado de acuerdo con el instructivo de uso.
- c) Cuando el producto hubiese sido alterado o reparado por personas no autorizadas por Grupo HB PS, S.A. de C.V. el fabricante nacional, importador o comercializador responsable respectivo.
- d) Esta garantía pierde su validez si el producto es utilizado en un medio diferente a una vivienda unifamiliar o se somete a cualquier voltaje o forma de onda diferente a la especificada en la etiqueta de clasificación (ej., 120V ~ 60 Hz).

El consumidor puede solicitar que se haga efectiva la garantía ante la propia casa comercial donde adquirió su producto, siempre y cuando Grupo HB PS, S.A. de C.V. no cuente con talleres de servicio.

PROCEDIMIENTO PARA HACER EFECTIVA LA GARANTÍA

- Para hacer efectiva la garantía, lleve su aparato al Centro de Servicio Autorizado más cercano a su domicilio (consulte la lista anexa).
- Si no existe Centro de Servicio Autorizado en su localidad llame a nuestro Centro de Atención al Consumidor para recibir instrucciones de como hacer efectiva su garantía.

DÍA__ MES__ AÑO__

Si desea hacer comentarios o sugerencias con respecto a nuestro servicio o tiene alguna queja derivada de la atención recibida en alguno de nuestros Centros de Servicio Autorizados, por favor dirigirse a:

GERENCIA INTERNACIONAL DE SERVICIO

01 800 71 16 100

Email: mexico.service@hamiltonbeach.com

CENTROS DE SERVICIO AUTORIZADOS

Ciudad de México

ELECTRODOMÉSTICOS
Av. Plutarco Elías Calles, No. 1499
Zacahuiztco, Ciudad de México, C.P. 09490
Tel: 01 55 5235 2323

CASA GARCÍA
Av. Patriotismo No. 875-B
Mixcoac, Ciudad de México, C.P. 03910
Tel: 01 55 5563 8723

Nuevo León

FERNANDO SEPÚLVEDA REFACCIONES
Ruperto Martínez No. 238 Ote.
Centro MONTERREY, 64000 N.L.
Tel: 01 81 8343 6700

Jalisco

SERVICIOS DE MANTENIMIENTO CASTILLO
Garibaldi No. 1450
Ladrón de Guevara
GUADALAJARA 44660 Jal.
Tel: 01 33 3825 3480

Modelos:
40864, 40865, 40866,
40869, 40876

Tipo:
K39

Características Eléctricas:
120 V~ 60 Hz 1500 W

Los modelos incluidos en el instructivo de Uso y Cuidado pueden ir seguidos o no por un sufijo correspondiente a una o varias letras del alfabeto y sus combinaciones, separadas o no por un espacio, coma, diagonal, o guión. Como ejemplos los sufijos pueden ser: "Y" y/o "MX" y/o "MXY" y/o "Z".