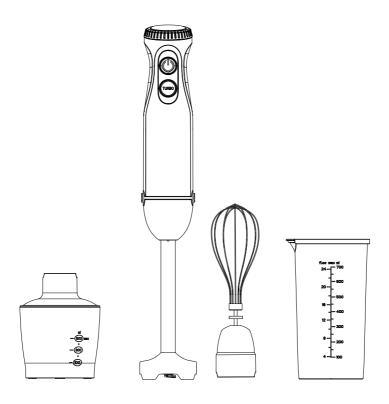
Bonsenkitchen®

Hand Blender Operation Instructions

Model: HB3203



Read this booklet thoroughly before using and save it for future reference www.bonsenkitchen.com

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Questions?

Call: 1-888-965-8032 (U.S.A. only)

Email: customer-service@bonsenoa.com

IMPORTANT SAFEGUARDS

Like any electrical appliance, the Immersion Hand Blender must be handled with care at all times. To ensure your own safety, the following precautions should be followed.

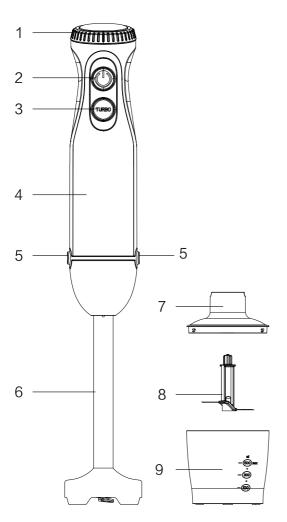
1. BEFORE USING YOUR IMMERSION HAND BLENDER, READ ALL INSTRUC-TIONS CAREFULLY.

- 2. This product is not intended for people (including children) who arephysically impaired, have sensory or mental disabilities, or lack relevant experience and knowledge, unless someone responsible for their safety supervises or directs their use of the product.
- 3. Keep the product and its cables out of the reach of children.
- 4. The product is intended for home use. It is not intended for commercial use.
- 5. Please check if the voltage marked on the product matches the local power supply voltage, before connecting the product to the power supply.
- 6. Keep power cord away from hot surfaces, sharp objects, or open fire.
- 7. Do not use this product if the plug, power cord, or product is damaged.
- 8. Do not submerge the power cord in water.
- 9. Do not let cord hang over the edge of a table or counter, touch hot surfaces, or become knotted, trapped or pinched.
- 10. Pulling or stumbling over the power cord can result in tilting over or falling of the appliance, causing serious injury.
- 11. If this appliance begins to malfunction during use, immediately unplug the Cord.
- 12. Always insert the attachment first, then plug cord into the outlet. Todisconnect, switch the appliance off, then remove plug from the wall outlet.
- 13. Always unplug the appliance from power supply if you leave it unattendedAfter use and before cleaning, always switch off the appliance and disconnect it from power supply by taking the power cord connector out of the electric socket.
- 14. Do not immerse the MAIN BODY in water. To protect against electricashock, do not immerse the cord, power plug, or appliance in any liquid, donot rinse under the tap.
- 15. Never use the appliance for any other purpose than what is described in this instruction book.
- 16. For indoor use only. Not intended for outdoor use.
- 17. The product must be allowed to cool before cleaning.
- 18. Be careful when handling and cleaning the blades. They are very sharp.

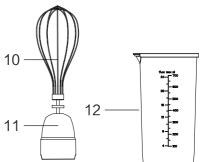
- 19. Always turn off the appliance and disconnect it from power socket by pulling the power cord, before doing any of the following: replacing accessories or accessible parts that move during operation, cleaning or maintenance, and assembly and disassemply.
- 20. If the processed food starts to stick to the appliance (e.g. on BLADEWHISK), switch off the appliance and clean the accessories carefully.
- 21. Never insert e.g.fingers, fork, knife, spatula, spoon into rotating parts of the appliance or the accessories.
- 22. Before you remove the appliance or the drive unit from the container, letthe rotating parts stop completely.
- 23. Make sure that your hair, clothes and accessories do not get into close Vicinity to the rotating parts.
- 24. Make sure that the power supply cable does not get between the rotatingparts of the accessories.
- 25. Do not process food at a temperature exceeding about 176°F Foodstuffs should not be too hot, as splattering contents may cause scalding.
- 26. Do not wind the power cord around the appliance, this will reduce its life.
- 27. This appliance has a polarized plug (one blade is wider than another). To reduce the risk of electric shock, this plug will fit only one way into appliance outlet. If the plug does not completely fit in the outlet, reversethe plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.
- 28. If the supply cord is damaged it must be replaced by the manufactureror a authorized service agent or a qualified technician in order to avoida hazard.
- 29. The appliance cannot be used for chopping ice or blending hard anddry substance ,other wise the blade could be blunted.
- 30. To reduce the risk of injury, never place cutting blade on base withoutfirst putting bowl properly in place.
- 31. The use of accessory not recommended by the manufacturer maycause Injuries to persons.
- 32. Always remove the blade assembly before pouring contents from beaker.
- 33. The BLENDER STICK is made of stainless steel, which has a relatively high hardness. It is not recommended to use it to stir food directly in utensils with non-stick coatings, such as non-stick pans, as this may easily scratch the coating.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

PARTS & ACCESSORIES



- 1. Speed Dial
- 2. Power Button
- 3. Turbo Button
- 4. Main Body
- 5. Release Button
- 6. Blender Stick
- 7. Chopper Lid
- 8. Blade
- 9. Chopper Bowl
- 10. Egg Whisk
- 11. Egg Whisk Gearbox
- 12. Beaker



TECHNICAL DATA

Model Number	Voltage	Power	Rated Working Time	Minimum Rotation Speed	Turbo Rotation Speed
HB3203	120VAC 60Hz	500 W	≤1 min	10000 RPM ±15%	14500 RPM ±15%

PACKAGE CONTENTS

Item	QUANTITY
Main Body	1 PC
Blender Stick	1 PC
Egg Whisk Gearbox	1 PC
Egg Whisk	1 PC
Beaker	1 PC
Chopper	1 SET
Manual	1 PC

USING YOUR IMMERSION HAND BLENDER

Before first use, clean the blender by holding the hand blender in the beaker half filled with water and turning it on for a few seconds.

/!\ WARNING: Do not hold the Power Button for more than

1 minute at a time.



/!\ WARNING: Sharp blade on BLENDER STICK! Handle with extreme care.

CONTROL PANEL

1.SPEED DIAL

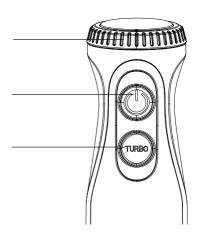
Adjusts the blending speed from 1 to 12. (With the POWER BUTTON pressed)

2-POWER BUTTON

Press and hold to use the Immersion Hand Blender. To stop blending, release button.

3.TURBO BUTTON

Press and hold to use maximum power. To stop blending, release button.



HOW TO USE

BLENDER

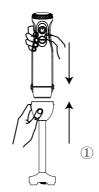
This versatile blender is exceptional for preparing a variety of dishes including soups, sauces, mayonnaise, smoothies, milkshakes, and baby food,

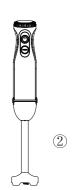
1. Place food into the Beaker.

NOTE: When blending hard food(e.g. carrots), Cut it into small pieces, place in blender, and add enough water for optimal blending.



2. Align Main Body with blender stick, push firmly until it clicks together.



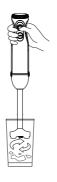


3. Plug the Power Cord into power outlet.

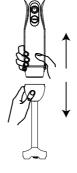


4. Immerse the blender into the contents vertically. Press and hold the Power button to start operating and release to stop.

NOTE: Moving the Blender Stick up and down while blending can help achieve optimal blending results.



5. Unplug the Blender, press the Release Button(5) to remove the Blending Stick.

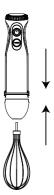




EGG WHISK

The Egg Whisk is ideal for whipping cream, egg whites, mixing vinaigrettes, and preparing pancake and crepe batters.

 Align the Egg Whisk and Main Body with the Gearbox, then push firmly until it clicks together.



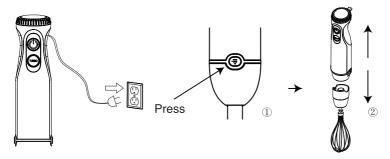
2. Plug the Power Cord into power outlet.



3. Immerse the Egg Whisk into the contents. Press and hold the Power button to start operating and release to stop.



4. Unplug the Blender, press the Release Button(5) to remove the Egg Whisk.



CHOPPER

The Chopper is exquisitely designed for efficiently processing tough ingredients like meat, herbs, nuts, cheese, onions, carrots, and a variety of others.

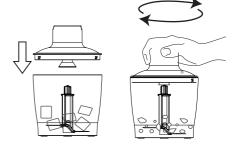
 Place the Blender Blades on the center pin of the Chopper Bowl, then add the food.

NOTE: Before chopping

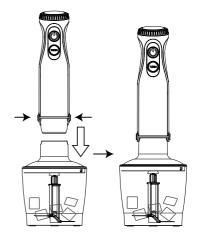
- *Pre-cut the food for optimal chopping.
- *Debone the meat and cut it into small pieces.
- *Avoid overfilling. The maximum quantity of meat allowed per blending is 16 ounces.



2. Rotate the Chopper Lid clockwise to fit into the Chopper Bowl filmly.



3. Align the Main Body with the Chopper Lid, push firmly until it clicks together.

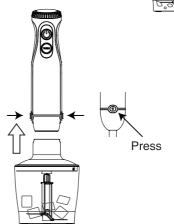


4. Press and hold the Power button to start operating and release to stop.

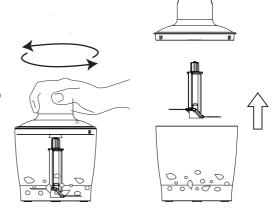
NOTE: Be sure Chopper Lid is securely locked in place before operating the Blender.



5. Unplug the Blender, press the Release Button to remove the Main Body.



6. Rotate Chopper Lid anti-clockwise to open, then remove chopped food.



PROCESSING GUIDE (FOR 700ML BEAKER)

			Quantity	Time	Button
			200-300 g	60 s	θ
	+ (30%)		200-300 g	60 s	T
	* 40% + 60%		200-300 g	60 s	T
M-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1	[21-25°C]		1 Egg	60 s	Ú
	(%) (40%) (4	O	200-300 g	60 s	T
	+ (40%)		200-300 g	60 s	T

PROCESSING GUIDE (FOR 500ML CHOPPER BOWL)

Food		Maximum	Operation	
Meat		250 g	15 sec	
Herbs		50 g	10 sec	
Nut,Almonds		150 g	15 sec	
Che	eese	100 g	10 sec	
Bread		80 g	10 sec	
Onions		200 g	10 sec	
Biscuits		150 g	10 sec	
Soft fruit		200 g	10 sec	
	Flour	250 g		
Yeast	Water	165 g		
dough	Cream	2.5 g	10 sec	
	Salt	1.0 g		
	Sugar	1.5 g		

TROUBLE SHOOTINGS

Problem	Reasons	Solutions	
	The whole machine does not work and has no power.	Check the position of the power cord plug and ensure it is securely pressed into place.	
The machine doesn't work	The blender accessories can't be assembled with the main body.	Align the Release Button's position in order to combine the Main Body with the blender accessories.	

CLEANING AND MAINTENANCE



NOTE: Do not immerse the MAIN BODY in water.

Quick cleaning

Between processing tasks, hold the hand blender in the beaker half filled with water and turn on for a few seconds.

- 1. Always unplug the Immersion Hand Blender before cleaning.
- 2. Sharp blades! Be careful when cleaning Blender Stick.
- To clean Main Body, wipe down with a clean, damp cloth and dry thoroughly after every use.
- 4. Never use harsh chemical detergents, powder or scouring pads on any of the parts.
- 5. To clean detachable parts and accessories, gently wipe with a soft cloth and mild detergent. soak in hot water for a few hours for easier cleaning, then dry with a damp cloth.
- 6. Store Immersion Hand Blender in a clean, dry place.

Please clean the Immersion Hand Blender and accessories in a certain way, referring to the table.

	Damp Cloth	Rinsing Water	Dishwasher
	✓	×	×
Ţ	✓	✓	✓
	✓	×	+
1	✓	✓	✓
±	✓	✓	✓
\Box	✓	×	×
	✓	✓	✓
Fritte	✓	✓	✓

WARRANTY CLAIM PROCEDURE

The warranty for this device is 1 year from the date of first purchase. The warranty only covers material and manufacturing defects, but not transport damage, wear parts or damage to fragile filter components such as buttons or sealing rings.

The guarantee expires in case of improper handling, use of force, and unauthorized modifications which are not carried out by our authorized service center. Your statutory rights are in no way limited by this warranty. The warranty period is not extended by repairs under the warranty. This also applies to replaced and repaired parts. The device has been manufactured with care and carefully checked before delivery.

Please keep your receipt as proof of purchase.In case of warranty issues, please contact our customer service at: **customer-service@bonsenoa.com**

ENVIRONMENT FRIENDLY DISPOSAL

Disposal:



Guideline 2012/19/EC concerns the handling, collection, recycling, and disposal of electrical and electronic equipment and their components, commonly referred to as Waste Electrical and Electronic Equipment (WEEE).

The crossed symbol on a rubbish container indicates that the machine or device is not allowed to be disposed of, but must be handed over to an appropriately equipped collection point for proper recycling or disposal.

Directive:



The packaging materials have been selected for their environmental friendliness and ease of disposal, making them recyclable. Dispose of packaging materials that are no longer needed in accordance with applicable local regulations.



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: customer-service@bonsenoa.com

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