

UNOLD®



POWER SMOOTHIE MAKER

operation manual

Instructions for use | Notice d'utilisation

Instructions for use | Istruzioni per l'uso

Instrucciones de uso | User manual

Model 78605

SERVICE-HOTLINE

If you have any questions about the recipes and how to use the device, you can contact our
Contact Mrs. Blum:

Monday and Tuesday from 8 a.m. to 12 p.m. and 1 p.m. to 5 p.m

Telephone number: 0 18 05/94 18 99*

*currently EUR 0.14/minute from the Deutsche Telekom landline network.

Calls from mobile networks and from abroad (+49 18 05/94 18 99) may differ

costs incurred. From March 1st, 2010 mobile phone price maximum 0.42 EUR/minute.

Customers from Austria please dial (0)1/8102039

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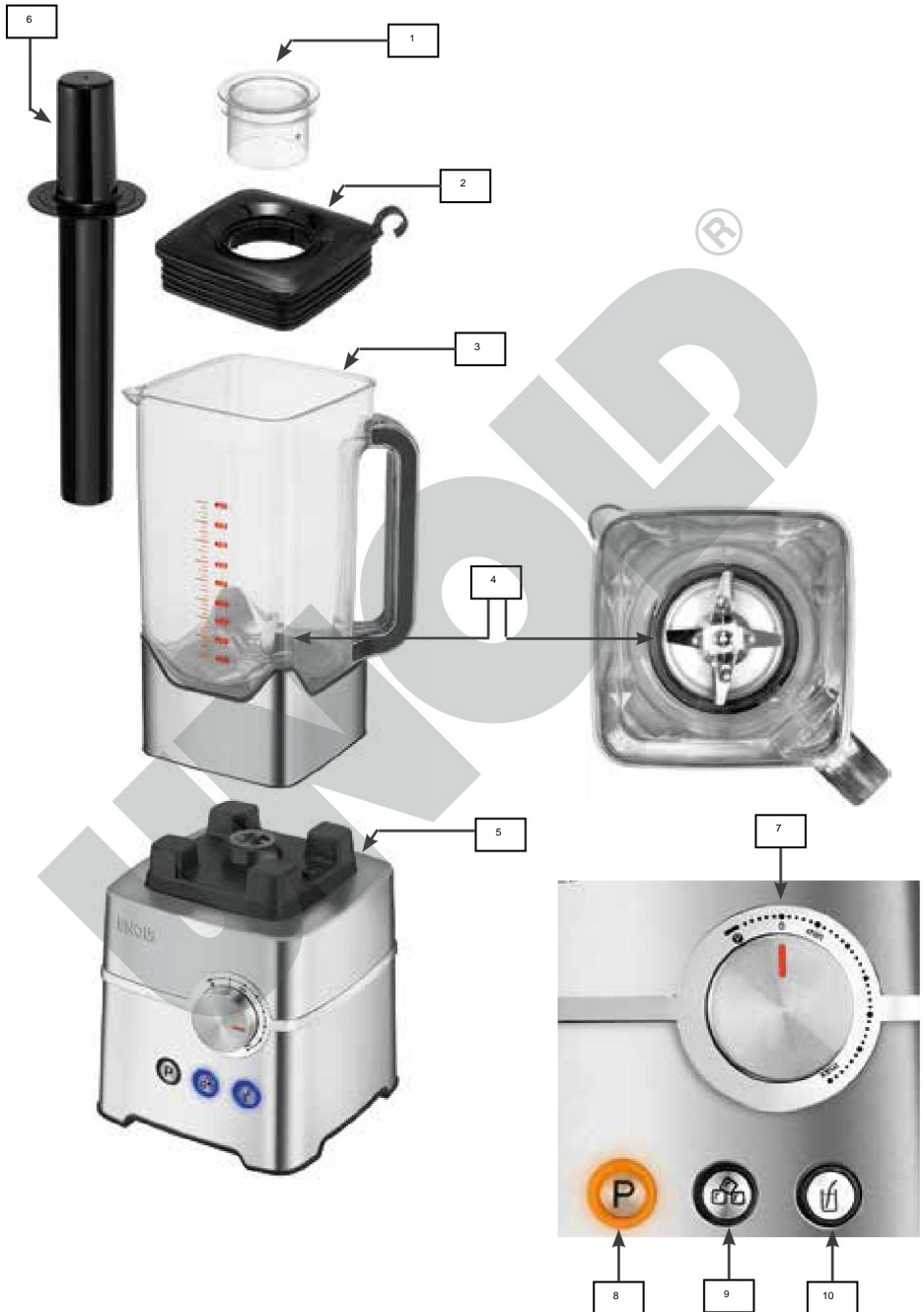
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INDIVIDUAL PARTS



INDIVIDUAL PARTS

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- 1 measuring cup
- 2 lids
- 3 mixing containers
- 4 cross knives
- 5 Basis
- 6 pestles
- 7 stepless knob
- 8 "P" button for momentary switching
- 9 Crushed ice button
- 10 button for gentle blending/mixed drinks

EN Page 49

- 1 measuring cup
- 2 Lid
- 3 Mengbeker
- 4 Cross knives
- 5 Basis
- 6 Tappet
- 7 Stepless rotary controller
- 8 Button "P" for instantaneous switching
- 9 Crushed ice button
- 10 Gentle mixing/mixed drinks button

GB Page 24

- 1 Measuring cup
- 2 Lid
- 3 Mixing container
- 4 Cross-blade
- 5 Base
- 6 Pusher
- 7 Variable control dial
- 8 Button "P" for momentary pulse
- 9 Button for crushed ice
- 10 Button for gentle mixing

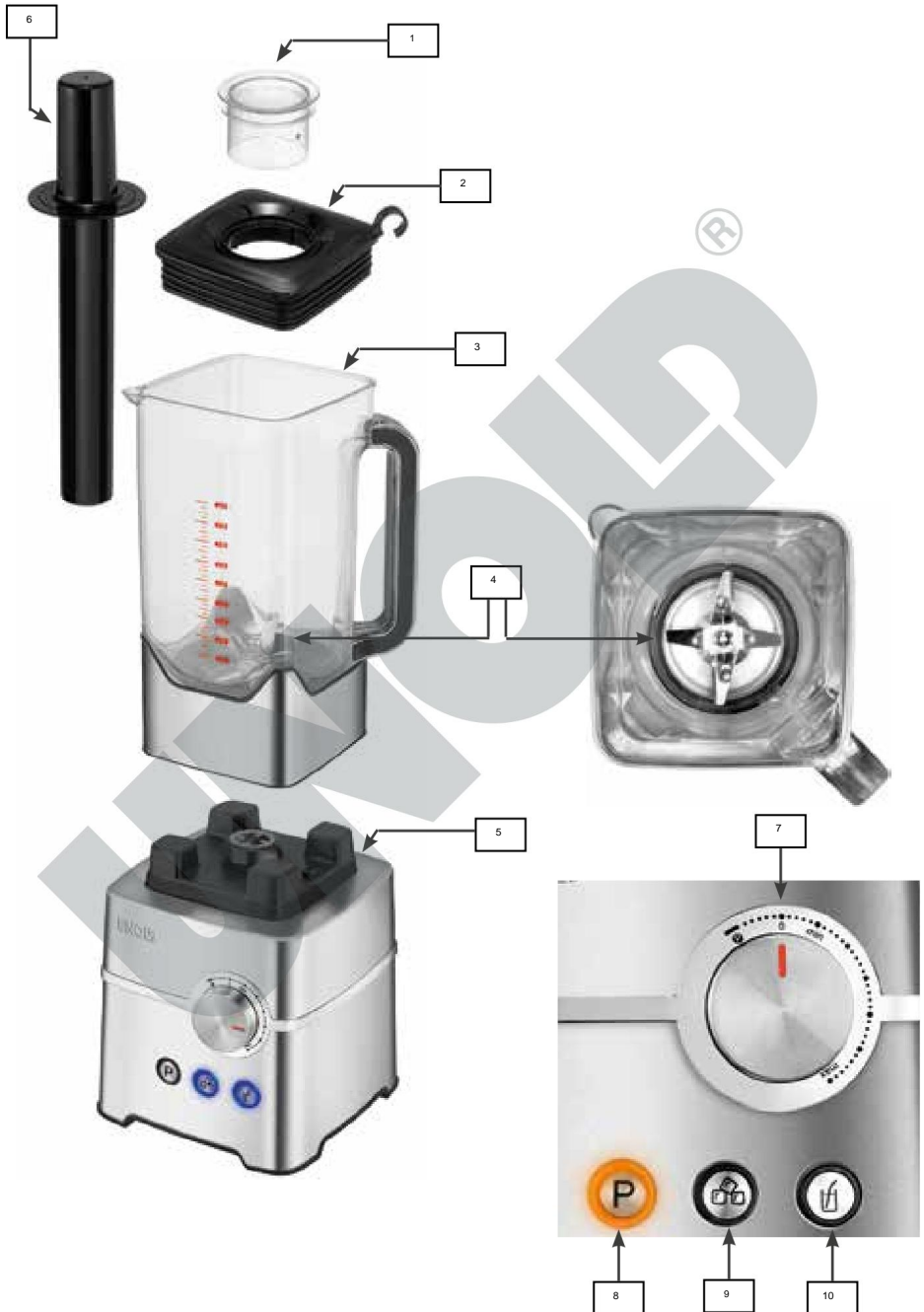
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- Measuring cup
- 2 Lid
- 3 Blender bowl
- 4 Blade of croc
- 5 Base
- 6 Pestle
- 7 Continuous rotary selector
- 8 "P" key (instantaneous)
- 9 Ice crusher button
- 10 Gentle blending/blended drinks button

F Page 36

- 1 Graduated container
- 2 Lid
- 3 Mixing bowl
- 4 Phillips blade
- 5 Base
- 6 Pusher
- 7 Continuous adjustment knob
- 8 "P" key for pulse operation
- 9 Button for crushed ice
- 10 button for smooth blending/mixed drinks

INDIVIDUAL PARTS



INDIVIDUAL PARTS**IS Page**

- 1 measuring cup
- 2 Kill
- 3 Mixing bowl
- 4 cross blade
- 5 Base
- 6 pusher
- 7 Continuous rotary controller
- 8 "P" key (instant key)
- 9 Crushed ice key
- 10 Smooth blend/shake key

EN Page 88

- 1 Kitchen measuring cup
- 2 Cover
- 3 Blending container
- 4 cross knives
- 5 Base
- 6 Pusher
- 7 Stepless speed controller
- 8 "p" button for torque switching
- 9 Button for making crushed ice
- 10 Fine blend/mixed drinks button

INSTRUCTION MANUAL MODEL 78605

TECHNICAL SPECIFICATIONS

Performance: 2,000 Watt, 220–240 V~, 50/60 Hz Edelstahl

Basis:

Container/Lid: Plastic

Messer: stainless steel

Content: 2.0 liters Dimensions:

Approx. 21.0 x 20.0 x 44.0 cm Weight:

Here. 3.80 kg

supply line: Ca. 120 cm

Short operating time: 5 minutes

Protection class: II

Revolution: 28,000 to 32,000 rpm, 15,000 rpm normal mode

Furnishing: Safety switch, momentary button, ice crush function, stainless steel blade, infinitely variable mix function with a gentle start, button for extra gentle mixing

Accessories: Operating instructions with recipes, pestle, recipe booklet **Changes**

**and errors in features, technology, colors and design
Reserved**



KEY TO SYMBOLS



This symbol indicates potential hazards that can result in injury or damage to the device.

FOR YOUR SAFETY

**Please read and keep the following instructions.
Persons in the**

household 1. This device can be used by children from the age of 8 and by persons with reduced physical, sensory or mental abilities or lack of experience and/or knowledge if they are supervised or have been instructed in the safe use of the device and the resulting understand the resulting dangers.

2. Children are not allowed to play with the device.

3. Cleaning and user maintenance shall not be made by children unless they are older than 8 years and are supervised.
4. Keep the device and cord out of reach by children under 8 years of age.

Health information 5. The device is only intended for processing food.

6. Please do not store ready-made smoothies for too long to avoid health problems caused by spoiled food.
7. If you use wild herbs or other food you have collected yourself, please ensure that these are not poisonous.

Electrical safety 8.

Only connect the device to alternating current with the voltage specified on the rating plate.

9. This appliance must not be used with an external timer or operated with a remote control system.
10. Never pull the plug out of the socket by the connecting cable.
11. Never leave the appliance unattended when children are nearby and not allowed to be operated by children.
12. Always unplug the power cord first when assembling, disassembling, cleaning or when not in use.
13. Never open the housing of the device. There is a risk of electric shock.
14. Never immerse the base, power cord or plug in water. There is a risk of short circuit.
15. Do not use the device with accessories from other manufacturers.
16. Regularly check the device, plug and cord for wear or damage. If the connection cable or other parts are damaged, please return the device for inspection and repair to our customer service.
17. Improper repairs can lead to significant dangers for the user and result in the exclusion of the guarantee.

18. The device is intended exclusively for household use or similar purposes (**but not for continuous operation!**), e.g. B. in tea kitchens in shops, offices or other workplaces, farms, for use by guests in hotels, motels or other accommodation facilities, in private pensions or holiday homes.

Instructions for setting up and using the device safely 19. Only use the device on a level work surface.

Never use the device on or near hot surfaces.

20. Make sure that the connecting cable is not pinched or hanging over the installation and work surface, as this can lead to accidents.
21. Plug and cord must not come into contact with water men.
22. The device may only be used after proper assembly to be used.
23. When putting on the blender jug, make sure that it stuck.
24. Never leave the appliance running with an empty blender jug.
25. When using the blender, make sure the lid is closed tightly.
26. Do not put tools, cutlery or fingers in the running mixer: risk of injury!
27. Stone fruit, avocados, etc. must be pitted before blending to avoid damaging the appliance! Never mix stones or large seeds.
28. Do not exceed the maximum capacity of 2.0 liters.
29. When processing warm ingredients, be sure to hold the lid on the device with your hand, otherwise the lid can come loose and the food to be mixed may squirt out.
30. Be careful to avoid extreme temperature differences in the ingredients to be filled. Otherwise the material of the container could be damaged.

31. The device is not intended for continuous use. After an operating time of approx. 5 minutes, let it cool down for a few minutes before switching it on again.
32. Make sure the engine has stopped is before removing moving parts.
33. The knife cannot be detached from the container!

**ATTENTION!**

The cross knife is very sharp! Therefore, be very careful when cleaning. Never open the housing of the device. There is a risk of electric shock.

The manufacturer assumes no liability for incorrect assembly, improper or incorrect use or after repairs have been carried out by unauthorized third parties.

SERVE

IMPORTANT: The device may only be used after proper assembly. The device is equipped with a safety switch.

It can only be switched on when the blender jug is attached.

If the device can be switched on even without the blender jug attached, please send the device to our customer service for checking.

Do not hold any tools, cutlery or fingers in the running mixer - risk of injury! Never leave the device running with an empty blender jug.

1. Remove all packaging materials and, if necessary, transport locks.
Keep packaging material away from children - danger of suffocation!
2. Clean all parts of the device carefully before using it for the first time (see chapter "Cleaning").
3. Place the blender jar on the base. Make sure that the blender jug is properly fixed. If the blender jug does not fit easily, adjust it so that it fits snugly onto the drive shaft on the base.
4. Put all the ingredients together in the blender jar and seal this one with the lid.
5. Please split larger quantities and process them one after the other.

6. Solid ingredients such as cheese or vegetables, cut into small pieces before adding cut.
7. Unless otherwise specified in the recipe, always add the liquid and the soft ingredients (if any) first, then the solid ingredients. The liquid allows the mass to be processed faster and at a lower level.
8. Connect the device to the power supply (220–240 V~, 50/60 Hz) using the cable. Caution, the device is immediately ready for use - risk of injury!
9. Select the desired operating mode and switch on the device accordingly. The following settings are available:

Rotary

knob position 0: device is switched off.

Set to the desired speed between min. and max. for blending. The controller is continuously adjustable. Perfect for making green smoothies at the highest level.

To be able to use the following functions, you must turn the rotary knob to the Turn the "Mode/M" position:

Function "P" (momentary key)

For short, powerful mixing.

Note: The momentary button does not latch. She must during the

operating time must be pressed continuously. Please only use the momentary button at intervals of 5 to 10 seconds.

Crushed ice function

Especially for crushing ice cubes into crushed ice.

The device immediately crushes the ice cubes by working at intervals.

Place ice cubes in the blender jug or fill the cup through the opening during operation. It goes a little faster if you first put some water in the blender jug and only then add the ice cubes or put the ice cubes through the opening in the lid onto the running blade.

Gentle blending/mixed drink function

Specially designed for gentle blending, perfect for making mixed drinks from fruit, milk or yoghurt.

The speed here is preset to gentle mixing and increases slowly. The device works for a few minutes and then turns off.

10. We recommend blending in short intervals of 5 to 30 seconds and then checking the consistency.
11. Do not let the mixer run without interruption for a long time (max. 5 min ten). The device then has to cool down for approx. 5 to 10 minutes.
12. Only operate the blender with the lid on. cover during operation press the container with your hand.
13. Liquid or other ingredients can be added through the opening in the lid. Please be careful when filling: when the device is running, liquid can spray out of the opening.
14. To push in the food to be mixed, only use **the** tamper provided. Push the tamper through the opening in the lid and push the refilled food further into the device.
15. Be extra careful when processing hot ingredients. Steam or splashes can cause scalds and burns. You may put in hot food, but not boiling food. **Process only on low level, not on max level.**
16. When processing warm ingredients, be sure to hold the lid on the device with your hand, otherwise the lid can come loose and the food to be mixed may squirt out.
17. When chopping solid ingredients, we recommend using the momentary switch several times, as the blade could become stuck with the ingredients if it is used continuously. Submit the ingredients the small lid opening on the running knife.
18. Do not remove the blender jar from the base until the motor has completely stopped.
19. After use, set the rotary knob to "0" and remove the plug from the pull socket.
20. Lift the blender jar straight up to unlock.
21. Oil-based foods such as E.g. poppy seeds or nuts (for e.g. poppy seed or nut butter) do not blend for longer than 90 seconds as the motor can overheat.

CLEAN AND CARE

1. Use the momentary switch to engage the jar and knife

compartment clean. Put some warm water and a few drops of dishwashing liquid in the container and briefly press the momentary switch. With rinse with clear water.



Before cleaning, always switch off the device and pull the plug out of the socket.

ATTENTION!

Please be careful when cleaning the cross knife, the cutting edges are very sharp. Do not immerse the device in water.

2. Do not use harsh detergents or cleaning sponges to clean, so as not to damage the surfaces.
3. **The base and container must not be immersed in water.** Wipe the base with a damp cloth and dry with a soft cloth. Make sure that no water can get into the base.
4. Empty the blender jar completely before cleaning.
5. **Warning: Mixer jug, lid, sealing cap and pestle must not be cleaned in the dishwasher.**
6. Persistent smells of onions or garlic possibly with lemon juice remove.
7. Allow all parts to dry completely before assembling and place the mixing container back on the device.

RECIPES FOR SMOOTHIES

This blender is perfect for making smoothies, especially green smoothies. When it comes to the ingredients for smoothies, there are hardly any limits to your imagination. The gentle chopping in the blender guarantees that the nutrients in the fruit and vegetables are retained. The prepared drinks become pleasantly creamy.

Green smoothies work best if you do not use the mixed drinks button for this, but set the device to the "MAX" level using the rotary control.

Use a maximum of ingredients for a volume of 0.8 to 1.0 liters. To avoid overheating the drinks, this process should not be repeated more than two or three times.

Fruit smoothies made from soft ingredients can be optimally prepared with the "Mixed drinks" button.

Smoothies should not be seen as a drink, but as a small snack, as their calorie and nutritional content is higher than e.g. B. conventional fruit juices. In particular, diabetics should have smoothies don't drink indefinitely.

If there is too much foam when mixing, simply skim it off if necessary. It may help to mix the ingredients a little longer.

Green smoothies each combine a portion of fruit and a portion of green plants plus some water to create a particularly balanced snack. If you use wild herbs or similar, please ensure that they are not poisonous. The proportion of green plants can e.g. B. from leaf spinach, Roma lettuce, lamb's lettuce, chard, kale, half leaves of savoy cabbage, white and red cabbage, carrots, radishes, celery, apple leaves, endives or cucumbers. You can also use herbs such as parsley, dill, savory, basil, mint, lemon balm, spring onion and wild plants such as groundweed, dandelion, nettle, sorrel, etc.

Radish sprouts, lucerne and cress are also well suited, as is the addition of spirulina tablets (algae) if required.

Make sure to always cut all ingredients into pieces (about 2 cm long).

Please do not store ready-made smoothies for too long. We recommend that you prepare the drink freshly as needed in order to enjoy all the nutrients. If the storage time is longer, the ingredients can settle to the bottom.

Instructions for the preparation

First fill in the soft ingredients and the liquid.

Our recipes are each intended for one large or two normal servings.

The most valuable plant substances are found in the skin and the outer parts

Scroll. We therefore advise only using unpeeled organic vegetables and fruit and washing them well before chopping. Pineapples or bananas should be peeled. Citrus fruits, except lemons and limes, should also be peeled, otherwise the flavor will become too intense.

Dried fruit must be soaked for 1 to 2 hours before blending. You can use agave syrup, birch sugar (xylitol) or stevia as a sweetener.

Depending on personal taste, you can also add more or less water. Stone fruit, avocados, etc. must be pitted before blending to avoid damage to the device! The following applies to the preparation of all smoothies mentioned: Wash fruit and vegetables and peel them if necessary, cut all ingredients into pieces of approx. 2 cm. Pour everything into the blender. Blend briefly at the highest setting until you reach the desired creaminess.

Green smoothie recipes

Green Power

1 sweet apple, 1 banana, ¼ lemon,
1 chard leaf with stem, 250 ml water or cold
green tea

Digestive smoothie 2

dried and soaked figs, 1 sweet apple, 2 peeled
kiwis, 1 handful (approx. 50 g) baby spinach,
250 ml water

Spicy vegetable smoothie

1 stick of celery, 2 tomatoes, 4 sticks of flat-
leaf parsley, ¼ onion (peeled), ¼ chili pepper
without seeds, apple cider vinegar, oil, salt if
necessary, 250 ml water

to be

Wild herb smoothie

1 sweet apple, 4 sprigs of sorrel,
10 daisies, 2 yarrow leaves, 5 dandelion
leaves, 2 watercress leaves, 250 ml water

Sweet tooth smoothie

1 ripe peach (pitted), 50 g raspberries, ½
banana, 5 nettle leaves, 10 rocket leaves, 10
baby spinach leaves, 1 tbsp sweet birch, ¼
lemon, 250 ml water

Hello-wake smoothie

1 ripe pear, 1 ripe banana, ¼ lemon, 1 handful
(approx. 50 g) baby spinach, 1 mint leaf, 250
ml water

Fruit smoothie recipes

Of course you can all

Sweeten smoothies to your own taste. You can water through too

Substitute fruit tea or fruit juice

Or use more or less liquid if you want a different drinking consistency.

Berry smoothie

250 g mixed berries (strawberries, raspberries, currants, blackberries, possibly also a frozen berry mix), 1 peeled orange, pulp from ½ vanilla pod, stevia to taste, 100 ml water, 3 ice cubes

Tip: For a delicious drink instead add a large scoop of vanilla ice cream to the ice cube

Tropical smoothie

200 g peeled pineapple, 150 g peeled ripe mango, 1 peeled

Orange, flesh of a ripe one
persimmon, 100 ml of water

Elderberry Pear Smoothie

1 ripe pear, 100 g red grapes, ¼ lemon, 1 pinch cinnamon, 100 ml elderberry juice, 100 ml water, 3 ice cubes

Melon Cucumber Smoothie

150 g watermelon, 150 g Galia melone, ½ cucumber, 2 mint leaves, 100 ml water, 3 ice cubes

breakfast-smoothie

2 soaked prunes without stones, 2 soaked prunes, 1 ripe pear, 2 tablespoons rolled oats, 2 almonds, 4 walnuts, 1 pinch cinnamon, 150 ml milk, buttermilk, apple or orange juice

The Mirabellen Smoothie

250 g pitted plums, 1 tbsp lemon juice, 3 drops of bitter almond oil, 3 soaked apricots, 250 ml milk or water

Baked apple smoothie

Wash 1 large apple, cut out the core and fill with 2 tsp raisins, 1 tsp ground hazelnuts, 1 tsp honey and 1 pinch cinnamon. Place the apple in an ovenproof dish, cook in the oven at 200 °C for approx. 20 minutes, allow to cool. Mix the baked apple with 2 tbsp cream, 1 tsp rum, 2 tbsp cranberries and 200 ml milk. Tip: Prepare several apples at once and freeze them individually until needed.

Lassi

Mango Lassi

Pulp of a ripe mango, 1 pinch cardamom, 150 g yoghurt (10 % fat), 5 ice cubes Tip: You can also use 300 g strawberries, sour cherries, etc. instead of mango pulp.

RECIPES

Tropical cocktail

Cut 2 oranges and a papaya into pieces, mix, pour in 3 ice cubes and 1 tbsp coconut syrup through the opening in the lid, mix again, fill into a glass and serve.

KiBa-cocktail

Mix 200 g pitted sour cherries, a banana and 3 ice cubes, fill into a glass.

Strawberry milk

Mix 100 g strawberries, ¼ l cold milk, an ice cube and pour into glasses only.

TIP: Instead of strawberries you can also other berries or fruits verturn, e.g. B. Bananas.

strawberry milkshake

Mix 2 scoops of vanilla ice cream, 100 g strawberries, 1/8 l cold milk and pour into glasses to fill.

chocolate milkshake

Mix 2 scoops of chocolate ice cream, 1 tbsp nut nougat cream, ¼ l cold milk and pour into glasses.

Banana Nut Wheyshake

Mix 3 tbsp finely grated hazelnuts, ½ banana, 1 tsp lemon juice, 2 tbsp cream, 1 tbsp honey, 200 ml cold whey, 2 ice cubes and fill into a glass.

Irish Dream

Whisk 2 cl whiskey with 1 tbsp chocolate powder and 0.2 l cream.

Crush-Eis-Cocktail

Half fill a bulbous glass with crushed ice.

Mix a slice of pineapple (cut into pieces), 3 tbsp vodka, 3 tbsp Curaçao blue, 2 tbsp cream, 2 tbsp coconut syrup, 100 ml pineapple juice in a blender, pour over crushed ice and serve with a straw.

fruit spread

Mix 200 g of any berries with 200 g of sugar and fill into a screw-top jar. This fruit spread leaves stay in the fridge for about a week store.

vegetable shake

½ red pepper, 50 g celery, 100 g tomatoes, 2 sprigs of parsley,
1 spring onion, 100 ml tomato juice, 100 ml cold vegetable stock

Clean all firm vegetables, cut into pieces. All ingredients in blender

chop, season with salt and pepper.

Instant vegetable

soup One tomato, one carrot, ¼ kohlrabi, a piece of celery, ½ leek, 1 teaspoon grated horseradish (jar), 5 sprigs of parsley.

Cut all the ingredients into pieces and

Pour raw into blender. 1-2 boiled potatoes and about ¼ l of hot vegetables

add the broth and mix until everything is finely pureed and creamy.

Pesto

A bunch of basil, 50 g Parmesan cheese, cut into large pieces, and
2-3 cloves of garlic with 1/8 l cold puree with pressed olive oil. Possibly drop by drop through the lid opening

add more olive oil until the mixture is creamy and serve with hot spaghetti.

Mixing container immediately after preparation
Clean the device to avoid transferring the garlic taste.

Guacamole - avocado puree

One ripe avocado, 2 tbsp sour cream, 1 tbsp lime juice, ¼ tsp ground cumin, 1 tbsp chopped coriander, salt, pepper, Halve the Tabasco avocado, deseed. Remove the flesh from the skin and

Puree in a blender with the cream, lime juice and spices. Season with salt and pepper.

Pancake batter 500 ml

milk, 3 eggs, 1 pinch salt, 250 g flour

Put all the ingredients in the blender jug and use the momentary switch to add more
mix well. Let the dough swell for approx. 15 minutes before baking.

The recipes in these operating instructions have been carefully considered and checked by the authors and by UNOLD AG, but no guarantee can be given. Liability on the part of the authors or UNOLD AG and their agents for personal injury, property damage and financial loss is excluded.

WARRANTY POLICY

We grant a 24-month warranty on our devices, or 12 months for commercial use, from the date of purchase for damage that can be proven to be due to factory defects when used as intended. Within the guarantee period, we remedy material and manufacturer repair or exchange at our discretion. Our guarantees apply exclusively to devices sold in Germany and Austria. For other countries, please contact the responsible importer. Please send devices for which a defect rectification is claimed to our customer service, well packaged and postage paid, together with a copy of the machine-generated purchase receipt, which must show the date of purchase, and a description of the fault. In the case of a guarantee, the customer will be reimbursed for the shipping costs incurred in Germany and Austria. Damage caused by wear and tear, improper handling and non-compliance with the maintenance and care instructions are excluded from the guarantee. The warranty claim expires if repairs or interventions on the device are carried out by a third party. Any claims by the end user against the seller or dealer are not limited by this guarantee. The guarantee does not cover scratches or discolouration of the container, e.g. B. Herbs. Scratches or discoloration do not affect the function and performance of the device. Do not insert any foreign objects such as forks, spoons or knives into the device. Blades and foreign objects can be damaged, in which case the guarantee will be void.

DISPOSAL / ENVIRONMENTAL PROTECTION

Our devices are manufactured to a high level of quality for a long service life. Regular maintenance and professional repairs by our customer service can extend the service life of the device. If a device is defective and beyond repair, please note: This product must not be disposed of with normal household waste. You must hand this product over to a designated collection point for the recycling of electrical and electronic equipment. By collecting and recycling waste products separately, you help conserve natural resources and ensure that the product is disposed of in a manner that is safe for human health and the environment.



These instructions can be downloaded from the Internet at www.unold.de as a pdf file.

SERVICE ADDRESSES

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www.unold.de

Would you like to send in a device for repair within the warranty period? You can print out a return slip on our website www.unold.de/ruecksendung so that you can hand the package in to the post office free of charge (only for items sent from Germany and Austria).

SWITZERLAND

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INFORMATION FOR RETAILERS



UNOLD AG hereby declares that the blender 78605 complies with the basic requirements of the European directive for electromagnetic compatibility (2014/30/EU) and the low voltage directive (2014/35/EU).






UNOLD AG hereby confirms that both the product and the raw materials used comply with the provisions of the LFGB 2005, § 30+31 and the EU Regulation 1935/2004 Article 3(1) in its current version. The legal limit values are observed.

Compliance with the regulations refers to the day this statement was created.

INSTRUCTIONS FOR USE MODEL 78605

TECHNICAL SPECIFICATIONS

| | | |
|-----------------------|---|--|
| Power: | 2,000 watt, 220–240 V~, 50/60 Hz |  |
| Base: | Stainless steel | |
| Container/lid: | Plastic |  |
| Blade: | Stainless steel | |
| Capacity: | 2.0 litres |  |
| Dimensions: | Approx. 21.0 x 20.0 x 44.0 cm Approx. | |
| Weight: | 3.80 kg Approx. 120 cm | |
| Power cord: | | |
| Brief operating time: | 5 minutes | |
| Degree of protection: | II | |
| Speed: | 28,000–32,000 rpm, 15,000 normale mode Safety switch, | |
| Features: | momentary pulse button, ice crush function, stainless steel blade, variable mix function with soft start-up, button for extra gentle mixing, e.g. for smoothies | |
| Accessories: | Operating instructions with recipes, pusher, recipe book Equipment | |

features, technology, colours and design are subject to change without notice. Errors and omissions excepted

EXPLANATION OF THE SYMBOLS



This symbol indicates potential hazards that may result in injury or damage to the appliance.

FOR YOUR SAFETY

Please read the following instructions and keep them on hand for later reference.

Instructions for persons in the

household 1. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

2. Children shall not play with the appliance.
3. Cleaning and user maintenance must not be performed by children, unless they are older than 8 years and are supervised.
4. Keep the appliance and the power cord out of the reach of children under 8 years.
5. Keep the appliance out of the reach of children.

Instructions concerning

health 6. The appliance is suitable only for processing of foods.

7. To avoid health impairments due to spoiled food, please do not store prepared smoothies too long.
8. If you use wild herbs or other foods that you gather yourself, ensure that they are not toxic.

Electrical

safety 9. Only connect the appliance to alternating current with voltage in accordance with the rating plate.

10. This appliance may not be operated with an external timer or a remote control system.
11. Never pull the mains plug out of the electrical outlet by pulling on the power cord.
12. Never leave the appliance unattended when children are in the vicinity, and do not let children operate the appliance.
13. When not in use, and before putting the appliance together and taking the appliance apart, and before cleaning, first, always unplug the appliance from the electrical outlet!
14. Do not open the housing of the appliance under any circumstances. There is danger due to electric shock.
15. Do not, under any circumstances, immerse the base, the power cord and the mains plug in water. Danger of short circuit.
16. Do not use the appliance with accessories from other manufacturers
17. Regularly check the appliance, the plug and the power cord for wear or damage. If there is damage to the power cord or other parts, please send the appliance for inspection and repair to our customer service organisation.
18. Unauthorised repairs can result in serious hazards for the user and void the warranty.

19. The appliance is intended for household use only (not for continuous operation!), or for similar areas of use, such as, kitchenettes in businesses, offices or other workplaces, agricultural enterprises, for use by guests in hotels, motels or other lodgings, in private guest houses or holiday homes.

Instructions for set-up and safe use of the appliance

20. Only use the appliance on a level work surface. Never use the appliance on or next to hot surfaces.
21. Ensure that the power cord is not pinched or does not hang over the set-up surface and work surface, as this can cause accidents.
22. Mains plug and power cord must not come into contact with water.
23. Use the appliance only after it has been properly put together.
24. When fitting on the mixing container, ensure that it is firmly seated.
25. Never let the appliance run with the mixing container empty.
26. When using the mixer, ensure that the lid is firmly closed.
27. Do not put any tools, utensils, or your fingers in the mixer when it is running:
Danger of injury!
28. Stonefruits, avocados, etc. must be pitted before mixing!
29. Do not exceed the maximum fill quantity of 2.0 litres.
30. When processing warm ingredients, always hold the lid firmly on the appliance with your hand, otherwise the lid can loosen and the food you are mixing can spray out.
31. Note that extreme differences in the temperature of the ingredients you put in the mixer must be avoided. This could damage the material of the container.
32. **The appliance is not designed for continuous use.** After an operating time of approx. 5 minutes, let the appliance cool for a few minutes before switching it on again.
33. Ensure that the motor has come to a standstill before taking off moving parts.
34. The blade cannot be detached from the container!

**CAUTION!**

The cross-blade is very sharp! Therefore, be extremely carefully when cleaning the appliance.

Do not open the housing of the appliance under any circumstances. There is danger of electric shock.

The manufacturer will not be liable in the event of incorrect assembly, improper or incorrect use or if repairs are carried out by unauthorized third parties.

OPERATION**IMPORTANT:**

Use the appliance only after it has been properly put together. The appliance has a safety switch. The appliance can only be switched on when the container is in place. If it is possible to switch the appliance on when the mixing container is not in place, please send the appliance to our customer service organisation for inspection.

Do not put any tools, utensils, or your fingers in the mixer when it is running - danger of injury!

1. Remove all packaging materials and any transport safeguards. Keep packaging materials away from children - danger of suffocation!
2. Before using the appliance for the first time, carefully clean all parts of the appliance (see chapter „Cleaning“).
3. Place the mixing container on the base. Ensure that the mixing container is properly fixed in place. If the mixing container cannot be easily placed on the appliance, adjust it so that it precisely fits onto the drive shaft on the base.
4. Put all ingredients into the mixing container and seal it with the lid.
5. Please divide larger quantities into smaller quantities and process one smaller quantity at time.
6. Cut solid ingredients, such as cheese or vegetables, into small pieces before putting them in the mixing container.
7. Unless otherwise specified in the recipe, always put the liquid into the mixing container first and then the solid ingredients. Through the liquid the mass can be processed more quickly and at a lower power level. Connect the base via the power cord to the power supply (220–240 V~, 50/60 Hz).

Attention: The unit is ready for immediate use - risk of injury.

8. Select the desired operating mode and switch on the appliance appropriately. The following settings are available:
Rotary knob Position 0: Appliance is switched off.
To mix, set the rotary knob at the desired speed between Min. and Max. The regulator is variably adjustable. On the highest level the appliance is perfectly suited for making green smoothies.

To use the following functions, you must turn the rotary knob to the „Mode/M“ position: Function „P“ (momentary pulse)

For brief, powerful mixing.

Note: The momentary button does not lock in place. You must keep the button depressed to operate the appliance in this function. Only use the momentary button for 5 to 10 second intervals.

Crushed ice function

Special function for crushing ice cubes.

The appliance immediately crushes the ice cubes by working in intervals.

Put ice cubes in the mixing container or add them into the container through the fill opening while the appliance is in operation. The process is slightly faster if you put a little water in the mixing container first and then add the ice cubes.

Function for gentle mixing/mixed

beverages Specially for gentle mixing, perfectly suited for making mixed beverages of fruit, milk or yogurt.

9. We recommend that you mix in short intervals of 5 to 30 seconds, and then check the consistency.
10. Do not let the mixer run for longer periods of time without interruption (max. 5 minutes). Thereafter the appliance must cool down for approx. 5 to 10 minutes.
11. To tamp down the ingredients to be mixed, only use the provided pusher. Insert the pusher through the lid opening and push the ingredients further down into the appliance.
12. Only operate the mixer when the lid is on. When the appliance is in operation, press the lid onto the container with your hand.
13. Pour ingredients onto the running blade through the opening in the lid. Please be careful when adding ingredients: When the appliance is running liquid can spray out of the opening.

14. Be particularly careful when processing hot ingredients.
15. When processing warm ingredients, always hold the lid firmly on the appliance with your hand, otherwise the lid can loosen and the food you are mixing can spray out. Steam or splashes can cause scalding or burn injuries.
You can add hot foods, you cannot add boiling foods.
16. When chopping solid ingredients, we recommend that you activate the momentary switch several times, because in continuous operation the blade can seize due to the ingredients.
17. Only take the mixing container off of the base when the motor has come to a complete standstill.
18. After use, turn the rotary knob to „0“ and unplug the mains plug from the electrical outlet.
19. To unlock, take off the mixing container by lifting it straight off of the base.
Do not mix foods that contain a lot of oil, such as poppy seeds or nuts (for poppy butter or nut butter) for longer than 90 seconds because the motor can overheat.

CLEANING AND CARE

1. The container and the blade can be easily cleaned with the aid of the momentary switch. Put a little warm water and a few drops of washing-up liquid in the container and briefly press the momentary button. Rinse out with clean water.



Before cleaning, always turn off the appliance and unplug it from the electrical outlet.

CAUTION! Be careful when cleaning the cross-blade, the cutting edges are very sharp. Do not immerse the appliance in water.

2. To avoid damaging the surfaces do not use aggressive cleaning agents or cleaning sponges.
3. Do not immerse the base in water. Wipe off the base with a damp cloth and dry it with a soft cloth. Ensure that water cannot get into the base.
4. Empty the mixer completely before cleaning.
5. **The base and the container must not be immersed in water.**
6. **Caution: Mixing container, lid, closing cap and pusher must not be cleaned in the dishwasher.**
7. Eliminate stubborn odours of onions or garlic with lemon juice.

8. Ensure that all parts are completely dry before putting them together and putting the mixing container back onto the appliance.

RECIPES FOR SMOOTHIES

This stand mixer is perfectly suited for making smoothies, particularly green smoothies. There are virtually no limits on your imagination as far as ingredients for smoothies are concerned. Thanks to the gentle crushing in the mixer, with the special smoothie function, the appliance guarantees that nutrients in the fruit and vegetables remain intact. The prepared beverages are pleasantly creamy.

For green smoothies, you will obtain the best results if you do not use the Mixed beverage button, but rather set the appliance to the „MAX“ level via the rotary knob.

Use maximum ingredients for a volume of 0.8 to 1.0 litres. To avoid overheating of the beverage, this procedure should not be repeated more than two or three times.

Fruit smoothies with soft ingredients can be optimally prepared with the „Mixed beverage button“.

Smoothies should not be viewed as a beverage, but rather as a small in-between meal, as their calorie content and nutrient content are higher than that of conventional fruit drinks, for example. Diabetics, in particular should not drink smoothies without limits.

If too much foam occurs when mixing, simply scoop it off as necessary. It may help to mix the ingredients for a shorter period of time.

Green smoothies combine a portion of fruit and a portion of green plants plus a little water, and thus provide a particularly balanced in-between meal. If you use wild herbs or similar ingredients, ensure that they are not toxic. For example, the portion of green plants can be spinach leaves, romaine lettuce, lamb's leaf lettuce, mangold, kale, savoy cabbage, white and red cabbage, carrots, radishes, celery, apple leaves, endives, or also cucumbers. Likewise, you can use herbs such as parsley, dill, summer savoury, basil, mint, lemon balm, spring onions and forest plants, such as bishop's weed, dandelion, stinging nettle, common sorrel, etc.

In addition, sprouts from radishes, alfalfa, cress, if necessary also the addition of spirulina tablets (algae) are suitable.

Ensure that you always cut all the ingredients into pieces (approx. 2 cm in length). Do not store the smoothies you make too long. We recommend that you always prepare the drink fresh, as needed, to benefit from the nutrients. If

stored for longer periods of time the ingredients can settle on the bottom of the container.

Instructions for preparation

First add the soft ingredients and the liquid.

Each of our recipes is for one large portion or two normal portions. The most valuable plant nutrients are in the peel and the outer leaves. Consequently we recommend that you only use organic unpeeled fruit and vegetables, and wash them well before chopping them.

Peeling is dispensed with, except for pineapples or if the fruit/vegetables are not organic.

Citrus fruits, except for lemons and limes should be peeled, otherwise the flavour becomes too intense.

Dried fruit must be softened for 1 to 2 hours before mixing. As sweetener use agave syrup, birch sugar (Xylitol) or stevia. You can also add more or less water to taste. Stonefruits, avocados, etc. must be pitted before mixing!

The following applies when preparing all of the smoothies cited: Wash all fruits and vegetables, peel if necessary, cut all ingredients into pieces approx. 2 cm in length.

Put everything into the mixer. Briefly mix at the highest level until the desired creaminess is reached.

Recipes - green smoothies

Green Power

1 sweet apple, 1 banana, ¼ lemon, 1 mangold leaf with stem, 250 ml water or cold green tea

Digestion smoothie

2 dried softened figs, 1 sweet apple, 2 peeled kiwis, 1 handful (approx. 50 g) baby spinach leaves, 250 ml water

Savoury vegetable smoothie

1 celery stalk, 2 tomatoes, 4 stems broad-leaf parsley, ¼ onion (peeled), ¼ chili pepper without seeds, apple cider vinegar, oil, possibly salt, 250 ml water

Wild herb smoothie

1 sweet apple, 4 stems common sorrel, 10 daisies, 2 yarrow leaves, 5 dandelion leaves, 2 watercress leaves, 250 ml water

Foodie smoothie

1 ripe peach (de-stoned), 50 g raspberries, ½ banana, 5 watercress leaves, 10 rucola leaves, 10 baby spinach leaves, 1 tbsp. birch sugar, ¼ lemon, 250 ml water

Wide-awake smoothie

1 ripe pear, 1 ripe banana, ¼ lemon, 1 handful (approx. 50 g) baby spinach leaves, 1 mint leaf, 250 ml water

Recipes for fruit smoothies

Naturally you can sweeten all smoothies to taste. You can also substitute

fruit tea or fruit juice for water, or use more or less liquid if you want a different drink consistency.

Berry smoothie

250 g mixed berries (strawberries, raspberries, currants, blackberries, possibly frozen mixed berries), 1 peeled orange, the scraped out seeds of ½ vanilla pod, stevia to taste, 100 ml water, 3 ice cubes. Tip: For a delicious drink, add a large scoop of vanilla ice cream instead of the ice

cubes.

Tropical smoothie

200 g peeled pineapple, 150 g peeled ripe mango, 1 peeled orange, pulp of one ripe Japanese persimmon, 100 ml water

Elderberry-pear smoothie 1

ripe pear, 100 g red grapes, ¼ lemon, 1 pinch cinnamon, 100 ml elderberry juice, 100 ml water, 3 ice cubes

Melon-cucumber smoothie

150 g watermelon, 150 g galia melon, ½ cucumber, 2 mint leaves, 100 ml water, 3 ice cubes

Breakfast smoothie

2 softened prunes without pit, 2 softened dried apricots, 1 ripe pear, 2 tbsp. oat meal, 2 almonds, 4 wal

nuts, 1 pinch cinnamon, 150 ml milk, buttermilk, apple juice or orange juice

Mirabelle plum smoothie

250 g de-stoned Mirabelle plums, 1 tbsp. lemon juice, 3 drops bitter almond oil, 3 softened dried apricots, 250 ml milk or water

Backed apple smoothie

Wash and core 1 large apple, fill with 2 tbsp. raisins, 1 tbsp. ground hazelnuts, 1 tbsp. honey and 1 pinch Cinnamon. Place the apple in an ovenproof baking pan, bake in the oven at 200°C, for approx. 20 minutes, let cool. Mix baked apple with 2 tbsp. cream, 1 tbsp. rum, 2 tbsp. mountain cranberries and 200 ml milk.

Tip: Prepare several apples at the same time and freeze them individually until you need them.

Lassi

Mango Lassi

Pulp of 1 ripe mango, 1 pinch cardamom, 150 g yogurt (10% fat), 5 ice cubes

Tip: Instead of mango pulp, you can also use 300 g strawberries, sour cherries, etc.

RECIPES

Tropic cocktail

Cut 2 oranges and 1 papaya into small pieces, blend them, add 3 ice cubes through the cover hole, add 1 tablespoon of coconut syrup, blend again and fill into a glass.

Cherry banana cocktail

Blend 200 g stoned sour cherries and 1 banana with 3 ice cubes, fill into glasses.

Strawberry milk

Blend 100 g of strawberries with ¼ l cold milk, 1 ice cube and fill the drink into glasses.

TIPP: Try other fruits instead of strawberries, e. g. bananas or raspberries.

Strawberry milk shake

Blend 2 balls of vanilla ice cream with 100 g of strawberries and 1/8 l of cold milk and fill into glasses.

Chocolate milk shake

Blend 2 balls of chocolate ice cream with 1 tablespoon of chocolate hazelnut cream and ¼ l of cold milk and fill into glasses.

Banana nut shake

Mix 3 tblsp of grated nuts, ½ banana, 1 tsp of lemon juice, 2 tblsp of cream, 1 tblsp of honey, 200 ml of cold whey with 2 ice cubes.

Irish Dream

Blend 2 cl of whiskey with 1 tablespoon of chocolate powder and 0,2 l of sweet cream.

Crushed ice cocktail

Fill 1 bulbous glass half with crushed ice.

Blend 1 pineapple slice (cut into pieces), 3 tablespoons of vodka, 3 tablespoon of curaçao blue, 2 tablespoon of sweet cream, 2 tablespoons of coconut syrup, 100 ml of pineapple juice, pour it over the crushed ice and serve with a straw.

Fruit cream

Blend 200 g berries of your choice with 200 g sugar and fill this cream into a glass with cover. This aromatic fruit cream can be kept for about one week in the refrigerator.

Rapid vegetable soup

1 tomato, 1 carrot, ¼ kohlrabi, 1 piece of celeriac, ½ stalk of leek, 1 teaspoon of grated horseradish, 5 stalks of parsley.

Cut all ingredients into pieces and fill them into the blender. Add 1–2 cooked potatoes and approx. ¼ l hot vegetable stock, until mashed.

Pesto

Blend 1 bunch of basil, 2 tablespoons of pine nuts, 50 g of parmesan cheese in small pieces and 2-3 cloves of garlic with 1/8 l olive oil. If necessary add more oil drop by drop through the opening in the cover. Serve with hot spaghetti. Caution: Clean blending jug immediately after preparing the pesto to avoid any transfer of garlic taste.

Guacamole – Avocado puree 1

ripe avocado, 2 tblsp of sour cream, 1 tblsp of lime juice, 1 tblsp of

chopped coriander leaves, salt, pepper, Tabasco

Cut the avocado into halves, remove the stone, and remove the pulp from the peel. Mix it with cream, lime juice and the spices, season with salt, pepper and tabasco.

Pancake batter

500 ml milk, 3 eggs, 1 pinch of salt, 250 g flour
Mix all ingredients in the jug. Leave the batter for 15 minutes before

baking the pancakes.

The authors have thoroughly considered and tested the recipes included in these operating instructions. Nevertheless, a guarantee cannot be accepted. The authors, respectively UNOLD AG and their assignees shall not be liable for personal injuries, material damages and financial loss.

GUARANTEE CONDITIONS

We grant a 24 months guarantee, and in case of commercial use a 12 months guarantee, starting from the date of purchase for any damage demonstrably due to manufacturing defects and when the appliance has been used according to its intended use. Within the warranty period we will remedy defective materials or workmanship through repair or replacement, at our option. Our warranty terms apply only to appliances sold in Germany and Austria. For other countries, please contact the responsible importer. In the event of a claim for remedy of defects, please send the appliance to our after sales service, properly packaged and postage paid, together with a copy of the automatically generated sales receipt, which must show the date of purchase, and a description of the defect. If the defect is covered by the warranty, the customer will be reimbursed for the shipping costs only in Germany and Austria. The warranty does not cover damage from normal wear, improper handling and failure to comply with the maintenance and care instructions. The warranty is void if repairs or modifications are made to the appliance by third parties. Any claims of the end consumer vis-à-vis the retailer are not limited by this warranty. The warranty does not cover scratches or discoloration of the container by p. e. herbs. Scratches or discoloration will not affect the function and performance of the device. The guarantee does not include scratches or discolourations on the container, e.g. due to herbs. Scratches or discolourations do not impair the function or performance of the appliance. Do not insert any foreign objects, such as forks, spoons, or knives into the appliance. Knives and foreign objects can be damaged, and in this case the guarantee claim

WASTE DISPOSAL / ENVIRONMENTAL PROTECTION

Our appliances are produced on a high quality level for a long lifetime. Regular maintenance and expert repairs by our after-sales service can extend the useful life of the appliance. If an appliance is defective and repair is not possible we ask you to follow the following instructions for disposal. Do not dispose this appliance together with your standard household waste. Please bring this product to an approved collection point for recycling of electric and electronic products. By separate collection and disposal of waste products you help to protect natural resources and ensure, that the product is disposed in an adequate way to protect health and environment.



USER MANUAL MODEL 78605

TECHNICAL SPECIFICATION

Powerful : 2,000 Watts, 220–240 V~, 50/60 Hz Stainless
 Basement : steel Housing / Lid: Plastic Blades: Stainless
 steel 2.0 liters Approx. 21.0 x 20.0 x 44.0cm Approx. 3.80kg



Capacity:

Dimensions :

Weight :

Cordon

supply: Env. 120 cm

Short duration of
 functioning : 5 minutes

Index of

protection : II

Rpm: 28,000–32,000 rpm, 15,000 normal mode Safety

Equipment: switch, pulse button, crushed ice function, stainless steel blades,
 continuous blending function with soft start, button for extra gentle
 blending for smoothies e.g.

Accessories : Instructions for use with recipes, pusher

Modifications and errors in equipment characteristics, technology, colors and design reserved

EXPLANATION OF SYMBOLS



This symbol alerts you to possible hazards that may result in injury or damage to the device.

FOR YOUR SAFETY

Please read the following instructions and save them.

Persons in the household

1. The appliance can be used by children under 8 years of age and persons with reduced physical, sensory or mental abilities or lacking in experience and/or knowledge if they

are supervised or instructed in the safe use of the device and understand the resulting dangers.

2. Children should not play with the device.
3. Cleaning and user maintenance shall not be made by children unless they are over 8 years old and supervised.
4. Keep the device and connecting cable out of the reach of children under 8 years old.

Notes on health

5. The device is intended exclusively for the treatment of foodstuffs food.

6. Please don't store the prepared smoothies for too long to avoid any health problem due to spoiled food.
7. If you use wild herbs or other self-harvested foods, make sure they are non-toxic.

Electrical safety

8. Only connect the appliance to alternating current at the voltage in accordance with the rating plate.
9. This device should not be used with an external timer or a remote control system.
10. Never unplug the plug by pulling on the power cord.
11. Never leave appliance unattended with children nearby and do not allow children to use it.
12. When not in use, as well as before assembly / disassembly and before cleaning, always disconnect the plug!
13. Do not open the housing of the device. There is a risk of electric trocution.
14. Never immerse the base, power cord and plug in water. Risk of short circuit!
15. Never operate the device with accessories other manufacturers.
16. Regularly check the appliance, the plug and the cable for wear and tear. If the connection cable or other parts are damaged, send the device to our service department for inspection and repair.

17. Any non-conforming repair may cause significant risks for the user and result in the exclusion of the guarantee.
18. The appliance is intended exclusively for household use or similar purposes, e.g. kitchenettes in shops, offices or other places of work, farms, for the use of customers in hotels, motels or other places of accommodation, in private boarding houses or holiday residences.

Notes on installation and safe operation of the device 19. Only use the device on a flat work surface. Never use the appliance on or near hot surfaces.

20. Be careful not to pinch the power cord or let it hang from the installation and work surface as this could cause accidents.
21. The power plug and cord must not come into contact with contact with water.
22. The device must only be used if its assembly is according.
23. When positioning the mixing container, be sure to its stability.
24. Never let the appliance operate when the mixing container is empty.
25. When using the blender, make sure the lid is properly closed.
26. Do not put tools, cutlery or your fingers into the blender while it is operating: risk of injury!
27. Do not exceed the maximum capacity of 2.0 litres.
28. Stone fruits, avocados, etc., must be pitted before mixing to avoid damage to the appliance!
29. When processing hot ingredients, it is essential to hold the lid by placing your hand on the appliance, otherwise it could loosen and the food could be thrown out.

30. Take care to avoid extreme temperature differences between the ingredients to be blended. This could damage the container.
31. The device is not intended for prolonged use. After approximately 5 minutes of use, allow the appliance to cool down for a few minutes before using it again.
32. Make sure the engine has come to a complete stop before removing moving parts.
33. The knife cannot be separated from the container!

**PRUDENCE !**

The cross blade is extremely sharp! So you have to take a lot of care when cleaning.

Do not open the device casing. Risk of electrocution.

The manufacturer is in no way responsible in the event of improper assembly, irregular or non-compliant use or following the execution of repairs by unauthorized third parties.

USE**IMPORTANT :**

The device must only be used if it is assembled correctly. The device is equipped with a safety switch. It can only be operated if the mixing container is installed. If the device could be switched on without the mixing container installed, please send the device to our customer service for checking.

Do not put tools, cutlery or your fingers into the blender while it is operating - risk of injury!

1. Remove all packing materials and, if applicable, transport protection. Keep packaging material out of the reach of children: risk of suffocation!
2. Before first use, thoroughly clean all parts of the appliance (see chapter "Cleaning").
3. Position the blending jar on the base. Make sure that the mixing container is correctly fixed. If the positioning of the mixing container is difficult, adjust it so that it is fully engaged on the drive shaft on the base.

4. Pour all the ingredients into the mixing container and close it with the lid.
5. Please distribute large quantities and process them successively.
6. Cut solid ingredients, such as cheese or vegetables, into small pieces before putting them in the container.
7. Unless the recipe says otherwise, always pour in the liquid first, then the solid ingredients. Thanks to the liquid, the mass can be processed faster and on a lower level.
8. Connect the base to the mains using the power cable (220–240 V~, 50/60 Hz). The device is ready for immediate use - risk of injury 9. Select the desired operating mode and switch on the device. The following settings are available:

Rotary knob

Position 0: the device is off.

To mix, set the desired speed between Min. and Max. The rotary knob allows stepless adjustment. The maximum level is ideal for preparing green smoothies.

In order to be able to use the following functions, you must turn the rotary button to the “Mode/M” position: “P” function (pulse button)

For a short and powerful mix.

Note: the pulse button does not switch on. It must be held down continuously throughout the entire operating period.

Please use the pulse key only at intervals of 5-10 seconds.

Crushed ice function Specially designed to crush ice cubes into crushed ice.

The device immediately crushes the ice cubes by working them in intervals. Pour the ice cubes into the mixing container or insert them into the container during operation through the filling hole. The procedure is a little faster if you start by pouring a little water into the mixing container and then adding the ice cubes.

Function for gentle mixing / mixed drinks For gentle mixing, ideal for the preparation of mixed drinks based on fruit, milk or yoghurt.

10. We recommend blending in short intervals of 5-30 seconds and then checking for consistency.
11. Do not let the blender run for a long time without interruption (max. 5 minutes). Then the device should cool down for approx. 5 to 10 minutes.
12. In order to push the food to be blended, please **only** use the pusher provided. Insert the pusher into the hole on the lid and push the food to be blended into the appliance.
13. Use blender only with lid on. Press the lid with your hand during operation.
14. Liquid or other ingredients can be added through the hole in the lid. Be careful when filling: liquid may squirt out of the opening when the device is in operation.
15. Take special care when processing hot ingredients. Steam or splashes can cause burns or scalds.
You can introduce hot foods, but not boiling ones.
16. When processing hot ingredients, it is essential to hold the lid by placing your hand on the appliance, otherwise it could loosen and the food could be thrown out.
17. When blending solid ingredients, we recommend repeated use of the pulse button, as the blade may possibly be blocked by the continuously operating ingredients.
18. Introduce the ingredients on the knife in operation by the small hole in the lid.
19. Do not remove the blender jar from the base unless the motor is completely stopped.
20. After use, set the rotary knob to "0" and disconnect the plug.
21. To unlock it, remove the mixing container by pulling it straight the top.

CLEANING AND MAINTENANCE

1. The container and the blade are easily washable using the pulse button.
Pour a little hot water and a few drops of washing-up liquid into the container and briefly press the pulse button. Rinse with clear water.



Before cleaning, always switch off the appliance and disconnect the plug.

PRUDENCE !

Please be careful when cleaning the Phillips blade, it is extremely sharp. Do not immerse the device in water.

2. For cleaning, do not use aggressive products or sponges in order to do not damage surfaces.
3. The base should not be immersed in water. Wipe the base with a damp cloth and then dry it with a soft cloth. Ensure that water cannot enter the base.
4. Completely empty the mixing container before cleaning.
5. **The base and the container must not be immersed in water.**
6. **Caution: the mixing container, lid, cap and pusher are not should not be cleaned in the dishwasher.**
7. Eliminate any stubborn odors of onion or garlic with lemon juice. citron.
8. Allow all parts to dry completely before reassembling and reinstalling blender jar on unit.

SMOOTHIE RECIPES

This stand mixer is ideal for making smoothies, especially green smoothies. When it comes to smoothie ingredients, your imagination has almost no limits. Thanks to the gentle blending, the nutrients of fruits and vegetables are guaranteed to be preserved. The drinks prepared are pleasantly creamy.

Green smoothies will be perfectly successful if you do not use the blended drinks button for this, but set the rotary button on the device to the "MAX" level. Use maximum ingredients for a volume of 0.8 to 1.0 liters. In order to avoid overheating of drinks, this operation should not be repeated more than two or three times.

Soft fruit smoothies can be perfectly prepared with the "Mixed drinks" button.

Smoothies should not be seen as simple drinks, but as small snacks because their calorie and nutrient content is higher than that of traditional fruit juices, for example. Diabetics in particular should not drink smoothies without restriction.

If too much foam forms during mixing, you can skim it off if necessary. It may help to blend the ingredients for a little less time.

Green smoothies consist of one part fruit and one part vegetables, as well as a little water, in order to obtain a particularly balanced snack. If you use wild herbs or other similar foods, make sure they are non-toxic. The proportion of green vegetables can, for example, consist of leaf spinach, romaine lettuce, lamb's lettuce, Swiss chard, green cabbage, half kale leaves, red or white cabbage, carrots, radish, celery, apple leaves, endives or cucumber. In the same way, you can use herbs such as parsley, dill, savory, basil, mint, lemongrass, spring onion and vegetable plants, such as angelica, dandelion, nettle, sorrel, etc. No more peelings, except in the case of, for example, pineapple or fruit / vegetables that are not organic. Citrus fruits, except lemons and limes, must be peeled, otherwise the taste is too intense.

Also, sprouts such as radishes, alfalfa or watercress are perfectly suitable. If necessary, it is also possible to add spirulina (algae) tablets. Make sure you always cut all the ingredients into pieces (approx. 2 cm long). Please do not store prepared smoothies for too long. We advise to prepare the drinks according to the needs in order to preserve all the nutrients at the time of consumption. In

If stored for a long time, the ingredients may settle to the bottom.

Notes on preparation To begin,

pour in the soft ingredients and the liquid.

Our recipes are intended to prepare one large serving or two normal servings.

The most valuable plant substances are found in the skin and outer leaves.

Therefore, we advise the exclusive use of organic quality unpeeled vegetables and fruits and to clean them well before cutting. Stone fruits, avocados, etc., must be pitted before mixing to avoid damage to the appliance!

Dried fruits should be soaked 1-2 hours before blending. To sweeten, you can use agave syrup, birch sugar (xylitol) or stevia.

Depending on personal taste, you can also add more or less water.

The following preparation applies to all mentioned smoothies: Clean fruit and vegetables and, if necessary, peel them. Cut all the ingredients into large pieces of about 2 cm. Place everything in the blender. Blend briefly at high level until desired creamy consistency is achieved.

Green smoothie recipes

Green Power

1 sweet apple, 1 banana, ¼ lemon, 1 chard leaf with stem, 250 ml water or cold green tea

Digestion smoothie

2 rehydrated dried figs, 1 sweet apple, 2 peeled kiwis, 1 handful (approx. 50 g) baby spinach, 250 ml water

Spicy vegetable smoothie 1

stalk of celery, 2 tomatoes, 4 stalks of parsley, ¼ onion (peeled), ¼ seedless hot pepper pod, cider vinegar, oil, possibly salt, 250 ml water

Wild herb smoothie

1 sweet apple, 4 sprigs of sorrel, 10 daisies, 2 yarrow leaves, 5 dandelion leaves, 2 watercress leaves, 250 ml water

Sweet tooth smoothie

1 ripe peach (pitted), 50 g raspberries, ½ banana, 5 gold tie leaves, 10 rocket leaves, 10 leaves

baby spinach, 1 tbsp birch sugar, ¼ lemon, 250 ml water

Boost effect smoothie

1 ripe pear, 1 ripe banana, ¼ lemon, 1 handful (approx. 50 g) baby spinach, 1 mint leaf, 250 ml water

Fruit Smoothie Recipes

Of course you can sweeten all smoothies to your liking. You can also replace the water with fruit tea or fruit juice, or use more or less water if you want a different consistency.

tance.

Berry smoothie

250 g mixed berries (strawberries, raspberries, currants, blackberries, possibly also frozen mixed berries), 1 peeled orange, pulp of ½ vanilla pod, stevia to taste, 100 ml water, 3 ice cubes Tip: for a tastier drink, replace the ice cubes with a large scoop of vanilla ice cream.

Tropical smoothie

200 g peeled pineapple, 150 g peeled ripe mango, 1 peeled orange, pulp of 1 ripe persimmon, 100 ml water

Pear and elderberry

smoothie 1 ripe pear, 100 g black grapes, ¼ lemon, 1 pinch of cinnamon, 100 ml elderberry juice, 100 ml water, 3 ice cubes

Cucumber and melon smoothie

150 g watermelon, 150 g Galia melon, ½ cucumber, 2 mint leaves, 100 ml water, 3 ice cubes

Breakfast smoothie 2

rehydrated dried prunes without stones, 2 rehydrated dried apricots, 1 ripe pear, 2 tbsp oatmeal, 2 almonds, 4 walnuts, 1 pinch of cinnamon, 150 ml milk, whey, juice orange or apple

Mirabelle plum smoothie

250 g pitted Mirabelle plums,
1 tbsp lemon juice, 3 drops oil

bitter almond, 3 rehydrated apricots, 250 ml milk or water

Baked Apple Smoothie Clean 1

large apple, core and garnish with 2 tsp raisins, 1 tsp ground hazelnuts, 1 tsp honey and a pinch of cinnamon. Put the apple in a baking dish, cook for approx. 20 minutes in the oven at 200°C and

let cool. Mix the baked apple with 2 tbsp of fresh cream, 1 tbsp of rum, 2 tbsp of cranberries and 200 ml of milk.

Tip: prepare several apples at a time and freeze them individually until ready to use.

Lassi**Mango lassi** Flesh

of 1 ripe mango, 1 pinch of cardamom, 150g yoghurt (10% fat), 5 ice cubes Tip: you can replace the mango flesh with 300g of strawberries, cherries, etc.

RECEIPTS

Tropical cocktail

Cut 2 oranges and 1 papaya into pieces, mix them, add 3 ice cubes through the opening in the lid, add 1 large spoon of coconut syrup, mix again, pour into glasses and serve the cocktails .

Cherry-banana cocktail

Mix 200 g of pitted morels, 1 banana and 3 ice cubes and pour the cocktail into a glass.

strawberry milk

Mix 100 g of strawberries, ¼ l of cold milk, 1 ice cube and pour the drink into glasses.

TIPP: Try other fruits instead of strawberries eg bananas.

Strawberry milkshake

Mix 2 scoops of vanilla ice cream, 100 g of strawberries, 1/8 l of cold milk and pour the drink into glasses.

Milk shake au chocolat

Mix 2 scoops of chocolate ice cream, 1 large spoon of nougat cream, ¼ l of cold milk and pour the drink into glasses.

Banana and hazelnut shake

Mix 3 large spoonfuls of grated hazelnuts, ½ banana, 1 pt. spoon of lemon juice, 2 gr. spoon of cream, 1 gr. spoon of honey, 200 ml of whey with two ice cubes.

Dream of Ireland

Mix 2 cl of whiskey with 1 large spoon of cocoa powder and 0.2 l of cream.

Broken Ice Cocktail

Fill 1 glass with broken ice cubes. Mix 1 slice of pineapple

(in pieces), 3 large spoonfuls of wodka, 3 large spoonfuls of Curaçao blue, 2 large spoonfuls of cream, 2 large spoonfuls of coconut syrup, 100 ml of pineapple juice, pour this cocktail over the broken ice cubes and serve with a Straw.

fresh jam

Mix 200 g of berries of your choice with 200 g of sugar and pour into a glass with lid. Keep at

fridge. Keeps in the fridge for about a week.

Vegetable shake

Blend ½ red pepper, 50 g celery, 100 g tomatoes, 2 stalks of parsley, 1 shallot, 100 ml tomato juice and 100 ml cold vegetable stock.

Season with salt and pepper.

Quick vegetable soup 1

tomato, 1 carrot, ¼ kohlrabi, 1 piece of celery, ½ stalk of leek, 1 teaspoon of horseradish, 5 stalks of parsley. Cut all the vegetables into pieces and put them in the

mixer. Add 1-2 boiled potatoes and ¼ l of broth to the

hot vegetables, mix into a purée.

Pesto

Puree 1 bunch of basil, 2 large spoonfuls of pine nuts, 50 g of grated parmesan or in small pieces, 3 cloves of garlic, 1 pinch of salt, add 1/8 l of olive oil drop by drop . Serve this sauce

with pasta like spaghetti.

Warning: Clean the tank immediately to prevent the tank from acquiring the taste of garlic.

Guacamole – mashed

avocado 1 ripe avocado, 2 gr. cl. fresh cream, 1 gr. cl. lime juice, 1 gr. cl. chopped fresh coriander, salt, pepper, tabasco

Peel and deseed the avocado. Grind it with the other ingredients.

Pancake

batter 500 ml milk, 3 eggs, 1 pinch of salt, 250 g flour.

Mix the ingredients well using the instant switch. Let the dough rise for 15 minutes before cooking the pancakes.

The recipes available in this manual have been carefully reviewed and checked by their respective authors and by UNOLD AG. Our responsibility is however in no way engaged. The authors and the company UNOLD AG as well as its representatives decline all responsibility in the event of bodily injury, material damage and pecuniary damage.

WARRANTY CONDITIONS

In the event of proper use and in the event of damage clearly due to manufacturing defects, our devices are guaranteed for 24 months, during professional use 12 months, from the date of purchase. Our warranty is only valid for devices sold in Germany and Austria. In all other countries please contact the importer. Please send the devices for which you are claiming rectification of defects to our address, together with the purchase receipt showing the date of purchase, postage prepaid and properly packaged. Transport costs will be reimbursed in case of warranty in Germany and Austria. Defects caused by wear, incorrect use or non-compliance with the maintenance instructions are excluded. Our warranty obligation ceases if repairs or interventions are carried out by third parties. This warranty does not affect the consumer's rights against the trader. The warranty does not cover scratches or discoloration of the container by z. B. herbs. Scratches or discoloration will not affect the operation and performance of the device. Do not insert foreign objects such as forks, spoons or knives into the unit. Knives and foreign objects can be damaged, and will void the warranty. The warranty does not cover scratches or discoloration of the container caused, for example, by weeds. Scratches or discolorations do not affect the operation and performance of the device. Do not insert any foreign objects, such as a spoon, fork or knife, into the appliance. The blade and foreign bodies could be damaged and the warranty is void in this case.

WASTE TREATMENT / ENVIRONMENTAL PROTECTION

Our devices are produced to a high quality standard for a long service life. Regular maintenance and competent repairs by our service department prolong this service life. If, however, the device is damaged and can no longer be repaired, please follow the instructions below. Never dispose of this product with household trash. Take this product to a collection station for the recovery of electrical and electronic products. By the separate collection you help to protect natural resources and take care that the product is dismantled without risk to health and the environment.



OPERATING MANUAL MODEL 78605

TECHNICAL DATA

Assets: 2.000 Watt, 220–240 V~, 50/60 Hz



Basis: RVS



Mixing cup/Lid: Plastic

We: RVS

Content: 2,0 liter

Dimensions: Ca. 21,0 x 20,0 x 44,0 cm

Weight: Here. 3.80 kg

cord: Ca. 120 cm

Short operating time: 5 minutes

Protection class: II

rotation 28,000-32,000 rpm, 15,000 normal mode

Performance: Safety switch, momentary button, ice-crush function, stainless steel blade, infinitely variable mixing function with slow start-up, button for extra gentle mixing e.g. for smoothies

To belong: Instructions for use with recipes, plunger

We reserve the right to make changes and errors in equipment features, technology, colors and design

EXPLANATION OF THE SYMBOLS



This symbol indicates potential hazards that could result in injury or damage to the device.

FOR YOUR SAFETY**Please read the following instructions and keep them safe.
Persons in the household**

1. The appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and/or knowledge if they have been given supervision or instruction concerning use of have been given this device and have understood the resulting hazards.
2. Children must not play with the appliance.
3. Children under the age of 8 must be kept away from the appliance and the connection cable.
4. Cleaning and maintenance work must not be carried out by children unless they are older than 8 years and supervised.

Health information 5. The appliance is exclusively intended for the processing of foodstuffs.

6. Do not store the prepared smoothies for too long to avoid a health hazard due to spoiled food.
7. If you use wild-growing herbs or other self-collected foodstuffs, make sure they are non-toxic.

Electrical safety 8.

- Only connect the device to alternating current with voltage according to the rating plate.
9. This appliance must not be operated with an external timer or remote control.
 10. Never pull the plug out of the socket by the cord.
 11. Never leave the appliance unattended when children are nearby and do not allow children to operate it with.
 12. If you are not using the device, assembling/disassembling it and before cleaning the device, always pull the plug out of the socket!

13. Do not open the housing of the device under any circumstances. There is risk of electric shock.
14. Never immerse the base, cord or plug in water. There there is a risk of short circuit.
15. Never use the appliance with accessories from other manufacturers ten.
16. Regularly check the appliance, plug and connection cable for wear or damage. If the cord or other parts are damaged, please send the device to our customer service for inspection and repair.
17. Improper repairs can cause serious dangers for the user and result in exclusion of the warranty 18. The appliance is intended for domestic use only
or for similar purposes, eg kitchenettes
in shops, offices or other workplaces, farms, for use by guests
of hotels, motels or other lodging establishments, in private
boarding houses or cottages.

Instructions for setting up and safe use of the device

19. Only use the device on a level work surface. Never use the device on or next to hot surfaces.
20. Make sure that the cord is not trapped or hangs down over the edge of the set-up or work surface, as this can cause accidents.
21. The plug and the cord must not come into contact with water come.
22. The device may only be used after it has been correctly mounted.
23. When fitting the mixing bowl, make sure that it is firmly stuck.
24. Never run the appliance with an empty mixing bowl.
25. When using the blender, always check that the lid is firmly closed.
26. Do not place any tools, cutlery or fingers in the running blender: risk of injury!

27. Stone fruits, avocados, etc. must be pitted before mixing to avoid damage to the device!
28. Do not exceed the maximum filling quantity of 2.0 litres.
29. When processing hot ingredients, it is essential to hold the lid on the appliance by hand, as otherwise the lid could come loose and the mixture may spill. spray out.
30. Remember to avoid extreme temperature differences with the ingredients you put in the blender. Otherwise, the mixing bowl may be damaged.
31. The device is not suitable for continuous use. After an operating time of approx. 5 minutes, let it cool down for a few minutes before switching it on again.
32. First check whether all moving parts have come to a standstill before removing movable parts.
33. The blade cannot be detached from the mixing bowl!



PAY ATTENTION!

**The cross blade is very sharp! Therefore, be very careful when cleaning.
Do not open the housing of the device under any circumstances. There is a risk of electric shock.**

The manufacturer is not liable if the device has been installed incorrectly, used improperly or incorrectly or has been repaired by unauthorized third parties.

SERVE



IMPORTANT:

The device may only be used after it has been correctly mounted. The device is equipped with a safety switch.

It can only be switched on when the mixing bowl is in place.

If the device can still be switched on without the mixing bowl in place, please send it to our customer service for inspection.

Do not place any tools, cutlery or fingers in the running blender - risk of injury!

1. Remove all packaging materials and, if applicable, transport protections. Keep packaging materials away from children - risk of suffocation!
2. Before using the device for the first time, thoroughly clean all parts of the device (see the "Cleaning" chapter).
3. Place the mixing bowl on the base. Make sure the mixing bowl is firmly attached.
If it is difficult to place the mixing bowl on the base, position the bowl so that it fits snugly on the base's drive shaft (see picture).
4. Put all ingredients together in the mixing bowl and then close the bowl with the lid.
5. Divide larger quantities and process one after the other.
6. Cut solid ingredients such as cheese or vegetables into small pieces before adding them.
7. Unless stated otherwise in the recipe, always put the liquid first and then the solid ingredients in the blender. The mass can pass through the liquid processed faster and at a lower setting.
8. Connect the base with the cord to the mains (220–240 V~, 50/60 Hz).
The device is immediately ready for use - risk of injury 9. Select the desired operation and switch on the device accordingly. The following settings are available:

Rotary

knob Position 0: Device is switched off.

To mix the desired speed between Min. and Max. Set up. The controller is infinitely adjustable.

Perfectly suited for preparing green smoothies at the highest setting.

To be able to use the following functions, you must turn the rotary switch to the "Mode/M" position: Function "P" (momentary switch)

For short and powerful mixing.

Note: The torque button does not engage. You must keep this button pressed continuously during the operating time. Only use the momentary button in 5 to 10 second intervals.

Crushed ice function

Especially for chopping ice cubes into crushed ice.

The device immediately finely chops the ice cubes in intervals.

Put ice cubes in the mixing bowl or add them through the filling opening during operation. It goes a little faster if you first put a little water in the mixing bowl and only then add the ice cubes.

Gentle mixing/mixed drinks function

Especially for gentle mixing, perfectly suited for preparing mixed drinks from fruit, milk or yoghurt.

10. We recommend mixing in short intervals of 5 to 30 seconds and then check the consistency.
11. Do not run the blender for a long period of time without interruption (max. 5 minutes). The appliance must then cool down for approx. 5 to 10 minutes. To push the products to be mixed, only use the plunger supplied. Insert the plunger through the lid opening and push the refilled mixed products further into the device.
12. Operate the blender only with the lid on. Push the lid onto the mixing bowl by hand during operation.
13. Liquid or other ingredients can be added through the opening in the lid. Be careful when adding: when the device is in operation, liquid may spray out of the opening.
14. Be especially careful when handling hot ingredients. Steam or splashes can cause burns. You may put hot, but not boiling, food in the blender.
15. When processing hot ingredients, it is essential to hold the lid on the appliance by hand, otherwise the lid may come loose and the mixture may spill. spray out.
16. When finely chopping solid ingredients, we recommend using the momentary switch several times, because the blade may get stuck by the ingredients during continuous operation.
17. Do not remove the mixing bowl from the base until the motor has come to a complete stop.
18. After use, set the rotary switch to "0" and remove the plug from the socket Pull.
19. Unlock and remove the mixing bowl by pulling it straight up pull up.

CLEANING AND MAINTENANCE

1. Using the momentary switch, the cup and blade can be easily cleaned. Put a little warm water and a few drops of washing-up liquid in the mixing bowl and briefly press the momentary switch. Rinse with clear water.



Before cleaning the appliance, switch it off and unplug it.

PAY ATTENTION! Be careful when cleaning the cross blade as the blades are very sharp. Do not immerse the device in water.

2. Do not use harsh cleaning agents or abrasive sponges for cleaning, so as not to damage the surfaces.
3. The base should not be immersed in water. Wipe the base with a damp cloth and then dry the base with a soft cloth. Make sure that no water can penetrate into the base.
4. Empty the mixing bowl completely before cleaning it.
5. **The base and mixing cup should not be immersed in water.**
6. **Attention: the mixing bowl, the lid, the closing cap and the plunger must not be placed in the dishwasher cleaned.**
7. Stubborn smells of onions or garlic possibly. remove with lemon juice.
8. Allow all parts to dry completely before reassembling and disassembling mixing bowl back on the appliance.

RECIPES FOR SMOOTHIES

This blender is perfect for making smoothies, especially green smoothies. You can let your imagination run wild with the ingredients for smoothies. Because the ingredients are very carefully chopped in the blender, the nutrients from fruit and vegetables are guaranteed to be preserved. The prepared drinks become pleasantly creamy.

Green smoothies work best if you do not use the button for mixed drinks, but set the appliance to the "MAX" position using the rotary control.

Use ingredients for a maximum volume of 0.8 to 1.0 liters. To prevent the drinks from overheating, this process should not be repeated more than two or three times.

Fruit smoothies made from soft ingredients are optimally prepared using the "Mixed drinks" button.

Smoothies should not be seen as a drink, but as a small snack, because their calorie and nutritional content is higher than, for example, normal fruit juices. Especially diabetics should not drink smoothies unlimited.

If too much foam forms during mixing, simply skim it off if necessary.

It may help to mix the ingredients a little shorter.

Green smoothies always combine one part fruit, one part green plants and a little water to obtain a particularly balanced snack. If you use wild-growing herbs or similar, make sure they are non-toxic. The proportion of green plants can consist, for example, of leaf spinach, lamb's lettuce, warmoes, green cabbage, half leaves of savoy cabbage, white and red cabbage, carrots, radishes, celery, apple leaves, endive or even cucumbers. You can also use herbs such as parsley, dill, savory, basil, mint, lemon balm, spring onions and also wild plants such as elderberry, dandelion, nettle, sorrel etc. Peeling is not necessary, except for e.g. pineapple or when the fruit /the vegetable does not have organic quality. Citrus fruits, with the exception of lemons and limes, must be peeled, otherwise the flavor will become too intense. The shoots of radishes, lucerne and garden cress are also very suitable, if desired you can also add spirulina tablets (algae). Remember to always cut all ingredients into pieces (approx. 2 cm long). Do not store prepared smoothies for too long. We recommend that you always prepare the drink as needed and fresh, to enjoy all the nutrients. If you store the drink for too long, the ingredients may settle at the bottom. Do not mix oil-based foods such as poppy seeds or nuts (for poppy seed or nut pastes, for example) for longer than 90 seconds, as the motor may overheat.

Instructions for preparation

First add the soft ingredients and the liquid.

Our recipes are for one large or two regular servings. The most valuable plant substances are in the skin and outer leaves. We therefore recommend that you only use unpeeled vegetables in organic quality and wash them well before chopping. Dried fruits should be soaked for 1 to 2 hours before mixing. As a sweetener you can use agave juice, birch tree sugar (xylitol) or stevia. You can also add more or less water according to your individual taste. Stone fruits, avocados, etc. must be pitted before mixing to avoid damage to the device!

The following applies to the preparation of all mentioned smoothies:

Wash fruits and vegetables and, if necessary, peel, cut all ingredients into approx. 2 cm pieces. Put everything in the blender. Mix on the highest setting until the desired creamy consistency is obtained.

Green smoothie recipes

Green power

1 sweet apple, 1 banana, ¼ lemon, 1 warm leaf with stem, 250 ml water or cold green tea

Digestive smoothie

2 dried, soaked figs, 1 sweet apple, 2 peeled kiwis, 1 handful (approx. 50 g) baby spinach, 250 ml water

Spicy vegetable smoothie

1 celery stalk, 2 tomatoes, 4 parsley stalks, ¼ onion (peeled), ¼ chili pepper without seeds, apple vinegar, oil, optional. salt, 250 ml of water

Wild herb smoothie

1 sweet apple, 4 stalks of sorrel, 10 daisies, 2 yarrow leaves, 5 couple flower leaves, 2 watercress leaves, 250 ml water

Lekkerbek smoothie

1 ripe peach (without pit), 50 g raspberry, ½ banana, 5 nettle leaves, 10 arugula leaves, 10 baby spinach leaves, 1 tbsp birch tree sugar (xylitol), ¼ lemon, 250 ml water

Wake Up Smoothie

1 ripe pear, 1 ripe banana, ¼ lemon, 1 handful (approx. 50 g) baby spinach, 1 mint leaf, 250 ml water

Recipes for fruit smoothies

Of course you can sweeten all smoothies according to your own taste. You can also add water to fruit tea or fruit juice or use more or less liquid if you want a different consistency.

Berry smoothie

250 g mixed berries (strawberries, raspberries, currants, blackberries, possibly also a berry mix from the freezer, 1 peeled orange, the pith of ½ vanilla pod, stevia to taste, 100 ml water, 3 ice cubes Tip: For a tasty drink in instead of the ice cubes add a large scoop of vanilla ice cream

Tropical smoothie

200 g peeled pineapple, 150 g peeled ripe mango, 1 peeled orange, pulp of a ripe persimmon, 100 ml water

Elderberry pear smoothie

1 ripe pear, 100 g red grapes, ¼ lemon, 1 pinch of cinnamon, 100 ml elderberry juice, 100 ml water, 3 ice cubes

Melon cucumber smoothie

150 g watermelon, 150 g galia me loen, ½ cucumber, 2 mint leaves, 100 ml water, 3 ice cubes

Breakfast

smoothie 2 soaked dry plums without pits, 2 soaked dry apricots, 1 ripe pear, 2 tbsp rolled oats, 2 almonds, 4 walnuts, 1 pinch of cinnamon, 150 ml milk, buttermilk, apple or orange juice

Mirabellen smoothie

250 g pitted mirabelles, 1 tbsp lemon juice, 3 drops bitter almond oil, 3 soaked apricots, 250 ml milk or water

Stewed apple smoothie

Wash 1 large apple, remove the core and add 2 tsp raisins, 1 tsp

ground hazelnuts, 1 tsp honey and 1 pinch of cinnamon. Place the apple in an ovenproof dish, bake in the oven at 200°C for approx. 20 minutes, allow to cool. Mix stewed apple with 2 tbsp whipped cream, 1 tsp rum, 2 tbsp blueberries and 200 ml milk.

Tip: Prepare several apples at once and freeze them separately to use as needed later.

Lassi**Mango-Lassi**

Flesh of a ripe mango, 1 pinch of cardamom, 150 g yoghurt (10% fat), 5 ice cubes Tip: You can also use 300 g strawberries, morello cherries, etc. instead of the mango flesh.

RECIPES**Tropical cocktail**

Cut 2 oranges and 1 papaya into pieces, mix, pour 3 ice cubes and 1 tbsp coconut syrup through the lid opening, mix again, fill into a glass and serve.

Banana cherry cocktail

Mix 200 g pitted sour cherries, 1 banana and 3 cubes of ice and put in a glass.

Strawberry milk

Mix 100 g strawberries, ¼ l cold milk, 1 ice cube and fill into glasses.

TIP: Instead of strawberries, you can also use other berries or use fruits, e.g. bananas.

Strawberry milkshake

Mix 2 scoops of vanilla ice cream, 100 g strawberries, 1/8 l cold milk and pour into glasses.

Chocolate milkshake

Mix 2 scoops of chocolate ice cream, 1 tbsp nut nougat cream, ¼ l cold milk, fill into glasses.

Banana nut whey drink shake

Mix 3 tbsp finely grated hazelnuts, ½ banana, 1 tsp lemon juice, 2 tbsp cream, 1 tbsp honey, 200 ml cold whey drink, 2 ice cubes and fill into a glass.

Irish Dream

Mix 2 cl whiskey, 1 tbsp chocolate powder and 0.2 l cream.

Crush ice cocktail

Half fill 1 spherical glass with crush ice.

In the mixer mix 1 slice of pineapple (cut into pieces), 3 tbsp vodka, 3 tbsp blue curaçao, 2 tbsp cream, 2 tbsp coconut syrup, 100 ml pineapple juice, over the
Pour over crushed ice and with a straw to serve.

Fruitconfiture

Mix 200 g berry fruit with 200 g sugar as desired and fill into a glass jar with a screw-on lid. This aromatic fruit confiture is in the

refrigerator for 1 week.

Vegetable shake

½ red pepper, 50 g celery, 100 g tomatoes, 2 parsley stems, 1 spring onion, 100 ml tomato juice, 100 ml cold vegetable stock Clean all solid vegetables, cut into pieces. Crush all ingredients in a mixer, season with salt and pepper and serve.

Lightning vegetable

soup 1 tomato, 1 carrot, ¼ kohlrabi, 1 piece celery, ½ leek, 1 tsp grated vermicelli (jar), 5 parsley stems.

Cut all ingredients into pieces and fill raw into the mixer. Add 1–2 boiled potatoes and about ¼ l hot stock and mix until finely pureed and creamy.

Pesto

Puree 1 bunch of basil, 1 handful of pine nuts, 50 g Parmesan cheese cut into large pieces and 2-3 cloves of garlic with 1/8 l cold-pressed olive oil. Possibly. Add more olive oil drop by drop through the lid opening until the mixture is creamy and serve with hot spaghetti.

Clean the mixing bowl immediately after preparation to prevent the taste of garlic in it

pull material.

Guacamole - avocado puree 1

ripe avocado, 2 tbsp sour cream, 1 tbsp lime juice, ¼ tsp ground cumin, 1 tbsp chopped coriander greens, salt, pepper, tabasco Avocado halve, deseed. Remove the flesh from the skin and puree with cream, lime juice and herbs in a mixer. Season with salt and pepper.

Egg pancake dough

500 ml milk, 3 eggs, 1 pinch of salt,
250 g flour

Put all the ingredients in the mixer
container and with the momentary switch

mix well several times.

Let the dough swell for approx. 15 minutes
before baking.

UNOLD®

The recipes in this manual have been carefully developed and tested by the authors and UNOLD AG. However, a guarantee cannot be accepted. Under no circumstances can the authors and/or UNOLD AG and their agents be held liable for injury, material damage and financial damage.

WARRANTY TERMS

We give a warranty period of 24 months (12 months for commercial use) on our devices, calculated from the day of purchase. This guarantee applies to damage which, when used correctly, is demonstrably caused by a production error. Within the warranty period, we remedy material and production defects by repair or replacement at our choice. Our warranty is only valid for devices sold in Germany and Austria. In other countries, please contact the importer. Devices for which a warranty claim is made must be sent to our customer service, properly packaged, with a copy of the machine-generated sales receipt showing the date of purchase and a description of the fault, postage paid. If there is a guarantee, the shipping costs in Germany and Austria will be reimbursed to the customer. The warranty does not cover damage caused by wear and tear, improper use/mishandling and non-compliance with the maintenance and cleaning instructions. The warranty claim expires if repairs or manipulations are carried out on the device by third parties. Any rights of the end user against the seller or distributor are not affected by this warranty. The warranty does not cover scratches or discoloration of the container by z. B. spices. Scratches or discoloration will not affect the functionality and performance of the device. Do not insert foreign objects such as forks, spoons or knives into the unit. Blades and foreign body may be damaged and will void the warranty. The guarantee does not include scratches or discolorations of the mixing bowl caused by e.g. spices. Scratches or discolorations do not affect the function and performance of the device. Do not insert any objects into the appliance, such as forks, spoons or knives. Knives and objects can be damaged; in this case the warranty claim will lapse.

WASTE DISPOSAL / ENVIRONMENTAL PROTECTION

Our devices are produced with a high quality for a long use. Regular maintenance and professional repairs by our customer service extend the useful life. If the device is defective and can no longer be repaired, please note the following instructions. This product must not be disposed of with normal household waste. You should hand over this product to a collection point designated for the recycling of electrical or electronic devices. By collecting and recycling waste products separately, you help to use natural resources sparingly and ensure that the product is disposed of in a healthy and environmentally friendly manner.



INSTRUCTION FOR USE MODEL 78605

TECHNICAL DATA



Power: 2.000 Watt, 220–240 V~, 50/60 Hz

Base: Stainless steel

Bowl/lid: Plastic

Old: Stainless steel

Capacity: 2.0 liters

Measures: Circa 21,0 x 20,0 x 44,0 cm

Weight: Approximately 3.80kg

Power Cord: About 120cm

Short run
time: 5 minutes

Insulation class: II

Giri/Min. 28,000–32,000 rpm, 15,000 normal mode

Equipment: Safety switch, instant button, ice crush function, stainless steel blade, continuous blending function with soft start, extra gentle blending button, e.g. for smoothies

Accessories: Instructions for use with recipe book, pestle

Subject to changes and errors in equipment features, technology, color and design

MEANING OF THE SYMBOLS



This symbol warns of possible dangers which can lead to personal injury or damage to the appliance.

FOR YOUR SAFETY

It is recommended to read and keep these instructions.

People in the household 1. The

appliance can be used by children from 8 years of age and by people with reduced physical, sensory or mental capabilities or who lack the necessary experience and/or knowledge only if they are adequately supervised or trained on the safe use of the appliance and if you are aware of the related risks.

2. Children must not play with the appliance.
3. Children under 8 should be kept away from the device and the connection cable.
4. Cleaning and user maintenance shall not be performed by children, unless they are over 8 years of age and supervised.

Health warnings 5.

The appliance is designed for processing food only.

6. To prevent health risks from spoiled food, it is recommended not to store prepared smoothies for too long.
7. If using wild herbs or other self-harvested foods, make sure make absolutely sure that they are not poisonous.

Electrical safety 8.

Connect the appliance only to alternating current with the voltage indicated on the rating plate.

9. This appliance must not be controlled by a timer external or remote control systems.
10. Never remove the plug from the socket by pulling on the cord connection.
11. Never leave the appliance unattended when children are nearby and do not let children use it.
12. When the appliance is not in use, as well as before assembling or disassembling it and before cleaning, always pull the plug out of the socket!
13. Never open the casing of the appliance. There is a danger of electric shock.

14. Never immerse the base, power cord and plug in water. There is a danger of short circuits.
15. Do not use the appliance with accessories from other manufacturers.
16. Regularly check the appliance, the plug and the power cable for signs of wear or damage. If the connection cable or other parts are damaged, send the appliance to our customer service for inspection or repair.
17. Unsuitable repairs can in fact cause considerable danger to the user and lead to the invalidity of the guarantee.
18. The appliance is designed for household or similar use only, e.g. in kitchen areas of shops, offices or other workplaces, agritourism establishments, for use by guests of hotels, motels or other accommodation establishments, in private guesthouses or holiday homes.

Warnings for installing and using the appliance safely 19.

- Only use the appliance on flat work surfaces. Never use the appliance on or next to hot surfaces.
20. Make sure that the connection cable does not get caught and does not protrude from the work or installation surface, as this can cause injuries.
 21. Plug and power cord must not come into contact with the water.
 22. The appliance must only be used after correct assembly blaggio.
 23. When assembling the blender jug, make sure that it is firmly applied.
 24. Never operate the appliance with an empty container.
 25. When using the blender make sure the lid is on tightly Closed.
 26. Do not insert tools, cutlery or even your fingers into the blender when it is running: Danger of injury!
 27. Stone fruits, avocados, etc. must be pitted before mix!
 28. Do not exceed the maximum capacity of 2.0 litres.

29. When processing hot ingredients, hold the lid firmly by hand, otherwise it may come loose and the ingredients to be blended may splash out.
30. Be careful to avoid extreme temperature differences between the ingredients placed in the blender. Otherwise the container could be damaged.
31. The appliance is not designed for continuous use. After an operating time of about 5 minutes, wait a few minutes before switching it on again.
32. Before removing moving parts, make sure the engine is running arrested.
33. The blade cannot be detached from the container!

**CAUTION!**

The cross blade is extremely sharp! Therefore cleaning use the utmost caution.

Never open the casing of the appliance. There is a danger of electric shock.

The manufacturer declines all liability in the event of incorrect assembly, incorrect or unsuitable use or if repairs are carried out by unauthorized third parties.

USE**IMPORTANT:**

The appliance must only be used after correct assembly.

The appliance is equipped with a safety switch. It can only be turned on when the container is in place. If you can still switch on the appliance without the blender jug attached, send it to our customer service for checking.

Do not insert any tools, cutlery or fingers into the blender while it is running – risk of injury!

1. Remove all packaging materials and any transport protections.
Keep packaging material out of the reach of children – danger of suffocation!
2. Before using for the first time, clean all the components of the appliance thoroughly (see the "Cleaning" chapter).
3. Fit the blender bowl onto the base. Check that the blender container is properly secured. If you find it difficult to apply the

container, position it so that it fits exactly on the motor shaft of the base.

4. Pour the ingredients, all together, into the blender container and close it with the lid.
5. If you have to process large quantities, it is recommended to divide them and process them one after the other.
6. Before adding the solid ingredients, such as cheese and vegetables, cut them in small pieces.
7. If the recipe says otherwise, always pour the liquids first and then the solid ingredients. Thanks to the liquid, the compound can in fact be processed more quickly and at a lower level.
8. Connect the base with the cable to the mains (220–240 V~, 50/60 Hz). The unit is ready for immediate use - risk of injury
9. Select the desired operating mode and then switch on the device. The following settings are available: **Rotary selector**

Position 0: appliance deactivated.

For blending, adjust to the desired speed between Min. and Max. The selector is infinitely adjustable. At the maximum level perfectly suited for the preparation of green smoothies.

To be able to use the following functions, set the selector to the "Mode/M" position: Function "P" (hot key)

Short but intense blending.

Warning: The instant key does not lock into place. It must be pressed continuously for the entire duration of operation. It is recommended that you use the instant key only at 5–10 second intervals.

Ice crusher function (Crushed Ice)

It is used to crush ice cubes in order to obtain "crushed ice".

The appliance crushes the ice cubes immediately, working at intervals.

Place the ice cubes in the blender container or pour them through the filling opening provided while the blender is running. Preparation is quicker by first putting a little water in the bowl and then adding the ice cubes.

Gentle blending function/blended drinks

Ideal for gentle blending, perfectly suited for making blended fruit, milk or yoghurt drinks.

10. We recommend blending for short intervals, from 5 to 30 seconds, and then check the consistency.
11. Do not operate the blender continuously for a long time (max. 5 minutes).
The appliance must then cool down for approx. 5–10 minutes.
12. To add the ingredients to be blended, **only** use the tamper provided. Insert the pusher through the lid opening to push the ingredients to be blended into the appliance.
13. Only operate the blender with the lid on. During the operation hold the lid in place with your hand.
14. Liquids or other ingredients can be added through the lid opening. Be very careful when pouring: liquid can splash out of the opening when the appliance is in operation.
15. Particular attention must be paid when processing hot ingredients. Steam or splashes can cause burns. Hot food can be poured, but not hot.
16. When processing hot ingredients, hold the lid firmly by hand, otherwise it may come loose and the ingredients to be blended may splash out.
17. When chopping solid ingredients, we recommend actuating the momentary switch repeatedly, as in continuous operation, ingredients can get stuck on the blade.
18. Remove the blender jar from the base with the motor only completely arrested.
19. After use, turn the rotary selector to "0" and remove the plug from the socket.

To remove the blender container, unlock it and lift it straight up.

CLEANING AND CARE

1. With the help of the touch key, you can easily clean the container and the blade. Put some hot water and a few drops of dishwashing liquid into the container and then briefly press the one-touch switch. Rinse with clean water.



Before cleaning, always switch off the appliance and remove the plug from the socket.

CAUTION!

It is recommended to use extreme caution when cleaning the cross blade. It is extremely sharp. Do not immerse the appliance in water.

2. To avoid damaging the surfaces, do not use detergents or sponges for cleaning abrasive.
3. The base should not be immersed in water. Rub the base with a damp cloth and dry it with a soft rag. Make sure that no water can get into the base.
4. Before cleaning, empty the blender container completely.
5. **Base and container must not be immersed in water.**
6. **Caution: Blender bowl, lid, cap and tamper must not be washed in the dishwasher.**
7. Possibly remove persistent odors, such as onion or garlic, with del lemon juice.
8. Let all parts dry completely before assembling them and putting the blender jar back on the appliance.

SMOOTHIES RECIPES

This blender is perfect for preparing smoothies, especially green ones.

As far as the ingredients of the smoothies are concerned, there are no limits to the imagination. The gentle shredding in the blender ensures that the nutrients of fruit and vegetables are preserved. The drinks prepared in this way have a pleasantly thick consistency.

Smoothies turn out best if you do not use the smoothie button to prepare them, but rather set the appliance to the "MAX" level using the rotary selector. Use ingredients up to a maximum volume of 0.8–1.0 litres. To avoid overheating of the drinks, this procedure must be repeated no more than two to three times.

Fruit smoothies made from soft ingredients can be optimally prepared with the "smoothed drinks" button.

Smoothies should not be considered drinks, but small snacks, as their calorie content and their nutritional value is higher, e.g. to that of conventional fruit juices. Especially diabetics don't have to drink unlimited smoothies. If an excessive amount of foam forms during blending, remove it with a slotted spoon. Possibly blend the ingredients for shorter times. Smoothies combine a part of fruit and one part of green vegetables, as well as water, and therefore constitute a particularly balanced snack. If you use wild herbs or similar, make absolutely sure that they are not poisonous.

The green vegetable part can consist of e.g. of leaf spinach, romaine lettuce, baby lettuce, chard, curly kale, half leaves of savoy cabbage, white and red cabbage, carrots, radishes, celery ribs, apple leaves, endives or even salad cucumbers. Furthermore, aromatic herbs such as parsley, dill, savory, basil, mint, lemongrass, bear's garlic and wild plants such as castalda, dandelion, nettle, sorrel, etc. can be used. Sprouts such as those from radish, alfalfa and watercress are also suitable, if necessary with the addition of spirulina tablets (algae). No need to peel fruit, except e.g. pineapple or non-organic fruit/vegetables. Citrus fruits, except lemons, must be peeled, as otherwise the flavor is too intense. Always remember to cut all the ingredients into pieces (about 2 cm long). Do not store prepared smoothies for too long. In fact, we recommend preparing smoothies always fresh at the moment, in order to get the maximum benefits from the nutrients. For long storage times, the ingredients may settle to the bottom. Do not blend oil-based foods, such as poppy seeds or nuts (e.g. for poppy seed or nut butter), for longer than 90 seconds, as the motor may overheat.

Instructions for preparation

First add the soft ingredients and the liquid. Our recipes are all designed for one large portion or two regular ones. The most valuable elements of plants are found in the peel or outer leaves. We therefore recommend using only unpeeled and well-washed organic fruit and vegetables before blending. Dried fruit should be soaked for 1 or 2 hours before being blended. As a sweetener it is possible to use agave syrup, birch sugar (xylitol) or stevia. Depending on personal tastes, it is also possible to add more or less water. For the preparation of all the smoothies illustrated, the following apply

directions: Wash and if necessary peel fruit and vegetables, cut all the ingredients into pieces of about 2 cm. Pour everything into the blender. Blend everything briefly at the highest level until the desired creaminess is obtained.

Green smoothie recipes

Green Power

1 sweet apple, 1 banana, ¼ lemon, 1 beet leaf with handle, 250ml water or iced green tea

Digestive Smoothie

2 soaked dried figs, 1 sweet apple, 2 peeled kiwis, 1 handful (about 50 g) of baby spinach, 250 ml water
via

Spicy vegetable smoothie 1

stalk of celery, 2 tomatoes, 4 sprigs of parsley leaves, ¼ onion (peeled), ¼ chilli without seeds, apple cider vinegar, oil, salt if necessary, 250 ml water

Wild herb smoothie

1 sweet apple, 4 tufts of sorrel, 10 daisies, 2 thousand-leaved yarrow leaves, 5 dandelion leaves, 2 watercress leaves, 250 ml of water

Mouth-watering smoothie 1

ripe peach (pitted), 50 g raspberries, ½ banana, 5 nettle leaves, 10 rocket leaves, 10 baby spinach leaves, 1 tablespoon xylitol, ¼ lemon, 250 ml water

Good morning smoothie 1

ripe pear, 1 ripe banana, ¼ lemon, 1 handful (about 50 g) spi

new borns, 1 mint leaf, 250 ml of water

Fruit smoothie recipes

Of course, all smoothies can be sweetened to taste. If you wish to obtain a different consistency

You can replace the water with healthy fruit teas or fruit juice as well
use more or less liquid.

Berry smoothie

250 g mixed berries (strawberries, raspberries, currants, blackberries, possibly also frozen mixed berries), 1 peeled orange, pulp of ½ vanilla pod, stevia to taste, 100 ml water, 3 cubes of ice

Tip: For a more delicious drink, add a large scoop of vanilla ice cream instead of ice cubes

Tropical smoothie

200 g of peeled pineapple, 150 g of peeled ripe mango, 1 peeled orange, pulp of a ripe persimmon, 100 ml of water

Pear and elderberry smoothie 1

ripe pear, 100 g black grapes, ¼ lemon, 1 pinch of cinnamon, 100 ml

of elderberry juice, 100 ml of water, 3 ice cubes

Melon and Cucumber Smoothie

150 g watermelon, 150 g Ga lia melon, ½ salad cucumber, 2 mint leaves, 100 ml water, 3 ice cubes

Breakfast smoothie

2 soaked dried plums without pits, 2 soaked dried apricots, 1 ripe pear, 2 tbsp rolled oats, 2 almonds, 4 walnuts, 1 pinch of cinnamon, 150ml cranberries, milk cello, juice apple or orange

Smoothie all'albicocca

250 g of pitted apricots, 1 tablespoon of lemon juice, 3 drops of bitter almond oil, 3 soaked apricots, 250 ml of milk or

water

Roasted apple smoothie

Wash 1 large apple, core it and fill the cavity with 2 teaspoons of

raisins, 1 teaspoon of chopped hazelnuts, 1 teaspoon of honey and 1 pinch of cinnamon. Put the apple in one

baking mould, cook it in the oven at 200°C for about 20 minutes, leave it to cool. Blend the roasted apple

with 2 tablespoons of cream, 1 tablespoon of rum, 2 tablespoons of cranberries and 200 ml of milk. Tip: Several apples can be prepared at the same time and then frozen and used individually as needed.

Lassi

Mango lassi

Pulp of a ripe mango, 1 pinch of cardamom, 150 g yoghurt (10 % ice), 5 ice cubes Tip: Instead of mango pulp, you can also use 300 g of strawberries, black cherries, etc.

RECIPES

Tropical cocktail

Cut 2 oranges and 1 papaya into small pieces, blend, then add 3 ice cubes and 1 tablespoon of coconut syrup through the lid opening, blend, pour into a glass and serve.

Cocktail BanAm

Blend 200 g of pitted cherries, 1 banana and 3 ice cubes, then pour into a glass.

Strawberry milk

Blend 100 g of strawberries, ¼ l of cold milk, 1 ice cube, then pour into a glass.

TIP: Instead of strawberries, you can use other berries or fruits, for example bananas.

Strawberry milk-shake

Blend 2 scoops of vanilla ice cream, 100 g of strawberries, 1/8 l of cold milk, then pour into a glass.

Chocolate milk shake

Blend 2 scoops of chocolate ice cream, 1 tablespoon of cocoa and hazelnut cream, ¼ l of cold milk, then pour it all into a glass.

Smoothie based on milk whey, hazelnuts and bananas

Blend 3 tablespoons of chopped hazelnuts finely chopped, ½ banana, 1 teaspoon lemon juice, 2 tablespoons cream, 1 tablespoon honey, 200 ml cold whey, 2 ice cubes, then pour into a glass.

Irish Dream

Blend 2 cl of whiskey with 1 tablespoon of cocoa powder and 0.2 l of cream.

Granita cocktail Fill

half of a large glass with granita.

Blend 1 slice of pineapple in the mixer (cut into small pieces), 3 tablespoons of vodka, 3 tablespoons of blue Curaçao, 2 tablespoons of cream, 2 tablespoons of

coconut syrup, 100 ml of pineapple juice, pour over the granita and serve with a straw.

Fruit cream

Blend 200 g of berries of your choice with 200 g of sugar, then fill a sealable glass container. This cream can be stored in the refrigerator for about 1 week.

Vegetable shake

½ red pepper, 50 g celery, 100 g tomatoes, 2 sprigs of parsley, 1 winter onion, 100 ml tomato juice, 100 ml cold vegetable stock Wash the solid vegetables and cut them into small pieces. Blend all ingredients in a blender, then season with salt

and pepper.

Quick vegetable soup 1

tomato, 1 carrot, ¼ turnip, 1 celery stalk, ½ leek stalk, 1 teaspoon grated horseradish (glass), 5 parsley sprigs.

Cut all the ingredients into cubes and pour them raw into the mixer. Add 1-2 boiled potatoes and about ¼ l of hot vegetable stock, then blend until you get a thick puree and

creamy.

Pesto

Blend 1 bunch of basil, 50 g of coarsely chopped Parmesan a

pieces and 2-3 cloves of garlic with 1/8 l of cold-pressed olive oil. If necessary, add more olive oil through the opening of the lid until the mixture becomes creamy, then serve with piping hot spaghetti.

Clean the blender bowl immediately after preparation to prevent food prepared afterwards from having a garlic flavour.

Avocado cream

1 ripe avocado, 2 tablespoons heavy cream, 1 tablespoon lime juice, ¼ teaspoon ground cumin, 1 tablespoon ground coriander, salt, pepper, tabasco

Cut the avocado in half, then remove the seeds. Remove the pulp from the peel and blend in the mixer with the cream, lime juice and flavourings, to form a puree. Season with salt and pepper.

Pancake dough

500 ml milk, 3 eggs, 1 pinch of salt, 250 g flour Put all ingredients into the blender bowl and mix well several times with the pulse switch.

Before baking, let the dough rest for about 15 minutes.

The recipes in these operating instructions were developed and tested by the authors and UNOLD AG.

However no guarantee can be given. Liability of the authors, UNOLD AG and their representatives for damages caused to persons, things or materials is excluded.

WARRANTY RULES

Our products are guaranteed for 24 months, 12 months in the case of professional use, from the date of purchase for defects that occur during use as intended and can be demonstrably attributed to manufacturing defects. Within the warranty period we will remedy material and manufacturing defects according to our assessment by repairing or replacing the device. Our warranty services only apply to devices sold in Germany and Austria. In all other cases, contact the importer. Appliances for which fault repair is requested must be sent to us postage paid and duly packaged together with a copy of the typed proof of purchase showing the date of sale and a description of the fault. In the event of a guarantee, the customer will be reimbursed for the shipping costs incurred in Germany and Austria. Failures due to wear, inappropriate use or non-compliance with maintenance rules are excluded from the guarantee. The warranty right is void if repairs or interventions have been carried out by third parties. Any rights of the final consumer towards the seller or trader are not limited by this guarantee.

The guarantee does not cover scratches or discoloration of the container from z. B. herbs. Scratches or discoloration do not affect the operation and performance of the device. Do not insert foreign objects such as forks, spoons or knives into the unit. Knives and foreign bodies can be damaged, and void the warranty. The guarantee does not cover scratches or chromatic alterations of the container due e.g. with aromatic herbs. Scratches and chromatic alterations do not affect the operation and performance of the appliance. Do not introduce foreign bodies such as forks, spoons or knives into the appliance. Knives and foreign bodies can be damaged; furthermore, this will invalidate the warranty rights.




DISPOSAL / ENVIRONMENTAL PROTECTION

Our appliances are produced respecting a high quality standard for a long duration of use. Proper maintenance and proper repairs by our customer service can extend the life of the product. If a device is defective and can no longer be repaired, please note the following points when disposing of it. This product must not be disposed of with ordinary household waste. Take the product to a collection center for the recycling of electrical or electronic waste. With the differentiated collection of waste and recyclable products, it is possible to contribute to the protection of natural resources and to have the product disposed of in an environmentally and health-friendly manner.



INSTRUCTIONS MANUAL MODEL 78605

TECHNICAL DATA

| | | |
|---------------------|--|--|
| Power: | 2000 watts, 220–240 V~, 50/60 Hz |  |
| Base: | Stainless steel | |
| Container/lid: | Plastic |   |
| Blade: | Stainless steel | |
| Contents: | 2.0 liters | |
| Dimensions: | Approx. 21,0 x 20,0 x 44,0 cm | |
| Weight: | Approx. 3.80 kg | |
| Power cord: | Approx. 120cm | |
| Short running time: | 5 minutes | |
| Protection class: | " | |
| Rpm: | 28,000–32,000 rpm, 15,000 normal mode | |
| Equipment: | Safety switch, instant button, crushed ice function, stainless steel blade, continuous mixing function with soft start, button for extra gentle mixing, e.g. e.g., for smoothies | |
| Accessories: | Instruction manual with recipes, pusher | |

Reserved the right of modifications and errors in characteristics of equipment, technique, colors and design

EXPLANATION OF SYMBOLS



This symbol is associated with eventual risks that can cause injury or damage to the device.

FOR YOUR SECURITY**Read and save the following instructions.****Persons at home 1.**

This appliance can be operated by children aged 8 and over and by persons with reduced physical, sensory or mental capacity or lack of experience and/or knowledge provided they are supervised or have been properly instructed in safe handling of said appliance and understand the dangers involved.

2. Children must not play with the appliance.
3. Cleaning and user maintenance should not be carried out by children, unless they are over 8 years of age and supervised.
4. Store the equipment in a place that is inaccessible to children. Children under 8 years of age must be kept away from the appliance and the connection cable.

Health instructions 5. The appliance is intended exclusively for processing food products.

6. Do not keep prepared smoothies for too long to avoid damage to health from spoiled food products.
7. If you use wild herbs or other food products that you have collected yourself, pay attention that they are not toxic.
cos.

Electrical safety 8.

Only connect the appliance to alternating current with a voltage in accordance with the rating plate.

9. This appliance must not be used with an external timer or remote control system.
10. Never pull the connection cable to unplug the appliance.
11. Do not leave the appliance unattended when children are around or leave let them manipulate it.
12. Always unplug the appliance when not in use, before assemble/disassemble it and before cleaning it!

13. Do not open the casing of the device under any circumstances. There is danger of electric shock.
14. Never immerse the base, power cord and plug in Water. There is danger of short circuit.
15. Do not use the appliance with accessories from other manufacturers.
16. Periodically check the equipment, plug and power cord for wear or damage. In case of damage to the power cord or other parts, please send the appliance to our customer service for inspection and repair.

17. Improper repairs can cause considerable danger to the user and result in the exclusion of the guarantee.

18. The appliance is intended exclusively for domestic use, or similar use purposes, for example, kitchens in shops, offices or other workplaces, agricultural enterprises, for use by clients in hotels, motels or other collective accommodation establishments, in private boarding houses or vacation homes .

Notes on the safe positioning and use of the appliance

19. Only use the appliance on a flat work surface. Never use the appliance on or next to hot surfaces.
20. Make sure that the connection cable does not get caught or hang from the installation and work surface, as this could cause accidents.
21. The plug and power cord must not come into contact with touch with water
22. The appliance must only be used once it has been assembled correctly.
23. When placing the mixing bowl, make sure it is fixed.
24. Never leave the appliance running with the mixing bowl empty.

25. Make sure the lid is securely closed when using the blender.
26. Do not insert tools, cutlery or fingers into the blender running: Risk of injury!
27. Stone fruits, avocados, etc. must be chopped before mixing in order to avoid damage to the unit!
28. The maximum filling quantity of 2.0 liters must not be exceeded.
29. When processing hot ingredients, it is essential to hold the lid with your hand, otherwise the lid may come loose and the mixture may splash.
30. Take care to avoid large differences in the temperature of the ingredients to be added, otherwise the container could be damaged.
31. The appliance is not intended for prolonged use. After using it for approx. 5 minutes, wait for it to cool down for a few minutes before plugging it back in.
32. Make sure the engine is stopped before removing the feet mobile whoops.
33. The tank blade is not removable.

The manufacturer is not responsible in the event of incorrect assembly, inappropriate or mistaken use or after repairs have been carried out by unauthorized third parties.



CAUTION!

The cross blade is very sharp! For this reason, be careful during cleaning.

Do not open the casing of the device under any circumstances. There is danger of electric shock.

DRIVING**IMPORTANT:**

The appliance must only be used after it has been correctly assembled.

The appliance is equipped with a safety switch.

It can only be connected if the container is attached. If the appliance can be switched on even if the mixing bowl is not attached, please send the appliance to our technical service for testing.

Do not insert tools, cutlery or fingers into the mixer while it is running.

Risk of injury!

1. Remove all packaging materials and, if applicable, transport insurance. Keep packaging materials away from children.
Choking hazard!
2. Before first use, carefully clean all parts of the appliance (see chapter „Cleaning“).
3. Place the mixing bowl on the base. Make sure that the mixing bowl is correctly fixed. If the mixing bowl cannot be easily positioned, adjust it so that it fits exactly over the drive shaft in the base.
4. Put all the ingredients together in the mixing glass and close it with the way.
5. Divide the larger amounts and mix them one after the other.
6. Cut solid ingredients, such as cheese or vegetables, into small pieces.
before adding them.
7. Unless otherwise stated in the recipe, always add liquid ingredients before solid ingredients. With the liquid, the dough can be made more quickly and at a lower level.
8. Connect the base to the mains (220–240 V~, 50/60 Hz) using the power cord. The unit is ready for immediate use - risk of injury
9. Select the desired operating mode and connect the device accordingly. The following settings are available: **Rotary knob** Position 0: The device is switched off.

To mix, set the appliance to the desired speed between min. and max. The regulator can be adjusted continuously. Ideal for preparing green smoothies if set to maximum power.

To be able to use the following functions, you must turn the rotary knob to the „Mode/M“ position: Function „P“ (instant key)

For short and powerful mixing.

Note: The instant key does not stay fixed. It must remain pressed during its operation. Use the instant key only at 5-10 second intervals.

Crushed ice function

Especially for crushing ice cubes to crushed ice.

The appliance immediately crushes the ice cubes working in intervals.

Put the ice cubes in the mixing bowl or add them to the glass through the filling opening during operation. The process will be somewhat faster if you add a little water before putting the ice cubes in the mixing bowl.

Function for smooth mixing/

shakes Special for the careful mixing of ingredients, ideal for preparing fruit, milk or yoghurt shakes.

10. We recommend beating in short intervals of 5 to 30 seconds and checking the consistency.
11. Do not use the blender for a long time without interruption (max. 5 minutes). Then let the appliance cool down for 5 to 10 minutes.
12. To continue adding food, use **only** the supplied pusher. Insert the pusher through the opening in the lid and add the ingredients to the appliance.
13. Operate the mixer only with the lid on. Press the lid by hand on the container during operation.
14. Liquids or other ingredients can be added through the lid opening. Be careful when doing this: when the appliance is running, liquid may splash out of the opening.
15. Pay special attention when preparing hot ingredients. Steam and splashes can cause scalds and burns. You can introduce hot food, but not boiling.
16. During the processing of hot ingredients, it is essential to hold the lid with your hand, otherwise the lid may come loose and the mixture may splatter.

17. To shred solid ingredients, we recommend repeated use of the instant key, as the blade could get clogged by the ingredients with continuous operation.
18. Only remove the mixing bowl from the base when the motor is running completely stopped.
19. After use, turn the rotary knob to „0“ and unplug the appliance.
20. To unlock the mixing bowl, pull it straight up.

CLEANING AND CARE

1. Using the instant key, the bowl and blade can be easily cleaned. Add a little hot water and a few drops of dishwashing detergent to the container and briefly press the instant button. Rinse with clear water.



Before cleaning, always switch off the appliance and remove the plug from the socket.

WATCH OUT! Be careful when cleaning the cross blade. The blades are very sharp. Do not immerse the device in water.

2. In order not to damage the surface, do not use aggressive cleaning products or scourers.
3. The base should not be submerged in water. Clean the base with a damp cloth and dry it with a soft cloth. Take care that no water enters the base.
4. Completely empty the mixing bowl before cleaning.
5. **The base and tank cannot be immersed in water.**
6. **Attention: The mixing tank, the lid, the stopper and the pusher are not dishwasher safe.**
7. Stubborn onion or garlic odors can be removed with juice of lemon.
8. Allow all parts to dry completely before assembling and place the mixing bowl back on the appliance.

RECIPES FOR SMOOTHIES

This blender is perfectly suitable for making smoothies, especially green smoothies. Your fantasy will have no limits to choose the ingredients of the smoothies. By gently grinding in the blender, the preservation of the nutrients of the fruits and vegetables is guaranteed. Prepared drinks will have a nice thickness.

Green smoothies turn out better if you do not use the smoothie button, but rather the level „MAX“ of the selector on the appliance. Use ingredients for a volume of 0.8 to 1.0 liters maximum. To prevent drinks from overheating, this process should not be repeated more than two or three times.

Fruit smoothies made with soft ingredients can be made very well with the „Smoothies“ button.

Smoothies should not be considered as drinks, but as small snacks, since their caloric and nutritional content is higher than, e.g. g., in conventional fruit juices. Diabetics should be especially careful and control the consumption of smoothies.

If too much foam is produced during mixing, simply skim it off if necessary. It may help to beat the ingredients for less time.

Green smoothies combine a percentage of fruit and another percentage of green plants, as well as a little water, thus obtaining a particularly balanced aperitif. If you use wild herbs or similar products, make sure they are non-toxic. The percentage of green plants can be made up, for example, of spinach leaves, romaine lettuce, lamb's lettuce, chard, collard greens, half leaves of green cabbage, white or red cabbage, carrots, radishes, celery sticks, apple leaves, endives or even cucumbers. You can also use herbs such as parsley, dill, savory, basil, mint, lemon verbena, chives and wild plants such as aegopodium, dandelion, nettles, sorrel, etc.

Very suitable are also radish sprouts, alfalfa and watercress; if necessary, spirulina (algae) tablets can also be added.

Always try to cut all the ingredients into pieces (about 2 cm long).

It is not necessary to peel food, except in the case of pineapple, for example, or if the fruit or vegetable does not have an Bio quality. It is recommended to peel citrus fruits, except for limes and lemons, to prevent the flavor from being too intense.

Do not keep smoothies for too long after you have made them. We recommend always preparing the drink with fresh ingredients

to taste to be able to enjoy all the nutrients. If the product is kept for a long time, the ingredients may settle to the bottom.

Oil-based foods such as poppy or nuts (to make poppy or peanut butter, for example) should not be mixed for more than 90 seconds, as the motor could overheat.

Directions for preparation First, add the soft ingredients and the liquid.

Our recipes are always designed for a large portion or two normal portions. The most nutritious plant substances are found in the peel and outer leaves. For this reason, we recommend using only unpeeled organic vegetables and fruits, and washing them well before grinding them.

The dehydrated fruit must be soaked previously for 1 or 2 hours.

As a sweetener, you can use agave syrup, birch sugar (xylitol) or stevia. You can also add more or less water to suit the consumer.

For the preparation of all mentioned smoothies the following applies: Wash the fruit and vegetables and peel them if necessary; Cut all the ingredients into pieces of 2 cm approx. Put it all in the blender. Beat at maximum power until the desired consistency is obtained.

Recipes for green smoothies

Energy Smoothie 1

sweet apple, 1 banana, ¼ lemon, 1 chard leaf with stem, 250 ml of water or cold green tea

Digestive smoothie

2 soaked dried figs, 1 sweet apple, 2 peeled kiwis, 1 handful of baby spinach (approx. 50 g), 250 ml of water

Spicy vegetable smoothie 1

stalk of celery, 2 tomatoes, 4 sprigs of parsley, ¼ of an onion (peeled), ¼ of a seedless chili pepper, apple vinegar, oil, salt to taste, 250 ml of water

Wild Herb Smoothie

1 sweet apple, 4 sprigs of sorrel, 10 wild daisies, 2 yarrow leaves, 5 dandelion leaves, 2 cress leaves, 250 ml of water

Sweet tooth

smoothie 1 ripe peach (pitted), 50 g raspberries, ½ banana, 5 nettle leaves, 10 rocket leaves, 10 baby spinach leaves, 1 tablespoon birch sugar, ¼ lemon, 250 ml water

revitalizing smoothie

1 ripe pear, 1 ripe banana, ¼ lemon, 1 handful of spinach

baby (50 g approx.), 1 mint leaf, 250 ml of water

Fruit Smoothie Recipes Naturally,

you can sweeten all smoothies to your liking. You can replace the water with fruit tea or juice, and you can also vary the amount of liquid if you want the drink to have a different consistency.

Forest fruit smoothie 250 g mixed forest fruits (strawberries, raspberries, currants, blackberries and even frozen mixed forest fruits), 1 peeled orange, extract of ½ vanilla branch, stevia to taste, 100 ml of water , 3 ice cubes

Tip: For a tasty drink, add a large scoop of vanilla ice cream instead of the ice cubes.

Tropical Smoothie

200 g of peeled pineapple, 150 g of peeled ripe mango, 1 peeled orange, pulp of a ripe persimmon, 100 ml of Water

Pear and elderberry

smoothie 1 ripe pear, 100 g black grapes, ¼ lemon, 1 pinch of cinnamon, 100 ml elderberry juice, 100 ml water, 3 ice cubes

Cucumber and melon smoothie

150 g watermelon, 150 g melon Galia, ½ cucumber, 2 mint leaves, 100 ml of water, 3 ice cubes

Smoothie for breakfast 2

soaked pitted prunes, 2 soaked dried apricots, 1 ripe pear, 2 tablespoons oat flakes, 2 almonds, 4 walnuts, 1 pinch of cinnamon, 150 ml milk, buttermilk, apple or orange juice

Yellow plum smoothie

250 g pitted yellow plums, 1 tablespoon lemon juice, 3 drops of bitter almond oil, 3 dried dried apricots soaked, 250 ml of milk or water

Baked Apple Smoothie

Wash 1 large apple, remove the core and fill it with 2 teaspoons of raisins, 1 teaspoon of ground hazelnuts, 1 teaspoon of honey and a pinch of cinnamon. Place the apple in an ovenproof container, bake at 200 °C in the oven for

20 minutes approx. and wait for it to cool down. Beat the baked apple with

2 tablespoons of cream, 1 teaspoon of rum, 2 tablespoons of cranberries and 200 ml of milk.

Tip: Prepare several apples at the same time and freeze them individually for removal as needed.

Tip: Instead of the mango pulp, you can also use 300 g of strawberries, cherries, etc.

Lassi

Mango lassi

Pulp of a ripe mango, 1 pinch of cardamom, 150 g of yogurt (10% fat), 5 ice cubes

PRESCRIPTIONS

tropical cocktail

Chop 2 oranges and 1 papaya, mix, add through the opening of the cover 3 eggs and a tablespoon of coconut syrup. Mix again, fill a glass and serve.

KiBa Cocktail (Cherry and Banana)

Mix 200g pitted sour cherries, 1 banana and 3 ice cubes, pour into a glass.

strawberry milk

Mix 100 g strawberries, ¼ L cold milk, 1 ice cube and fill a vase.

TIP: Instead of strawberries, you can use other types of berries or fruits, e.g. eg bananas.

Strawberry milkshake

Mix 2 scoops of vanilla ice cream, 100 g of strawberries and 1/8 L of cold milk. Pour it into a glass.

Chocolate milkshake

Mix 2 scoops of chocolate ice cream, 1 tbsp of walnut nougat cream and ¼ l of cold milk. Then pour it into a glass.

Banana Walnut Buttermilk Smoothie

Mix 3 tbsp ground hazelnuts, ½ banana, 1 tbsp lemon juice, 2 tbsp cream, 1 tbsp honey, 200 ml cold buttermilk and 2 ice cubes. Pour it into a glass.

Irish Dream

Mix 2 cl of whiskey with 1 tbsp of powdered chocolate and 0.2 L of cream.

Crushed Ice Cocktail Ice

halfway up 1 rocks glass.

Mix in the blender 1 slice of pineapple (cut into pieces), 3 tbsp of vodka, 3 tbsp of Curaçao blue, 2 tbsp of cream,

2 tbsp of coconut syrup and 100 ml of pineapple juice, pour the mixture over the crushed ice and serve with a straw.

fruit jam

Mix 200 g of berry fruits to your liking with 200 g of sugar and fill a screw-top jar. this jam

it can be kept in the fridge for about 1 week.

vegetable smoothie

½ red pepper, 50 g of celery, 100 g of tomato, 2 sprigs of parsley, 1 leek, 100 ml of tomato juice, and 100 ml of vegetable broth.

Clean all the vegetables and chop them. Blend all the ingredients in a blender, season with salt and pepper.

Instant vegetable soup

1 tomato, 1 carrot, ¼ kohlrabi, 1 piece of celery, ½ leek, 1 cc of ground radish (glass), 5 sprigs of parsley.

Chop all the ingredients and add them raw in the blender. To nothing

1-2 boiled potatoes and approx. ¼ L vegetable broth and mix until smooth and thick.

Pesto

1 bunch of basil, 50 g of coarsely chopped Parmesan and 2-3 cloves of garlic with 1/8 L of oil

cold pressed olive. Add the oil drop by drop through the opening in the lid until the mixture is creamy.

Serve the spaghetti hot.

Clean the glass promptly after preparation to prevent the transfer of garlic flavor.

Guacamole – Avocado puree

1 ripe avocado, 2 tablespoons of sour cream, 1 tablespoon of lime juice, ¼ cc of ground cumin, 1 tablespoon of chopped green coriander, salt, pepper, tabasco. Cut the avocado in two and pit it.

Extract the pulp and blend it in a blender with the cream, lime juice and seasonings. Season with salt and pepper.

Egg pancake

500 ml of milk, 3 eggs, 1 pinch of salt, 250 g of flour.

Put all the ingredients in the bowl and mix well, pressing the quick stop switch several times.

Let the dough rise for approx. 15 minutes

The recipes in this instruction manual have been carefully selected and tested by both their authors and UNOLD AG who, however, do not assume any guarantee. Any liability of the authors and UNOLD AG or their delegates for personal, material or financial damages is explicitly excluded. 86

WARRANTY CONDITIONS

The guarantee for our equipment is 24 months, and 12 months in the case of commercial use, from the date of purchase, covering damages that, with use in accordance with what is prescribed, can be irrefutably attributed to manufacturing defects. Within the warranty period, we correct material and manufacturing errors at our discretion by repair or exchange. Our warranty services are only valid for devices that have been sold in Germany and Austria. For all other cases, please contact the corresponding importer. Those devices that are presented to eliminate errors, please send them together with a copy of the proof of purchase issued by machine, from which the date of purchase must be detached, as well as a brief description of the deficiencies, properly packaged and with the corresponding stamps to Our customer service. In case of warranty, the shipping costs will be refunded to the customer only in Germany and Austria. Those damages caused by wear are excluded from the guarantee, as well as incorrect handling, and non-compliance with the maintenance and care conditions. The right to warranty expires if repairs or maintenance are carried out by third parties. Any claim by the final consumer before the seller or merchant is not affected by this guarantee. The guarantee does not cover scratches or discoloration of the tank caused, for example, by weeds. Scratches or discolorations do not affect the operation or power of the appliance. Do not insert foreign objects into the appliance, such as knives, spoons or forks. The blade and foreign elements can be damaged, in which case the warranty claim is lost.



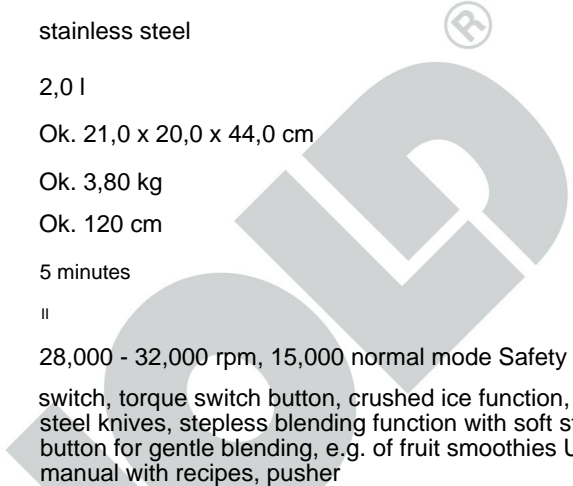
DISPOSAL/ENVIRONMENTAL PROTECTION

Our appliances are manufactured to a high level of quality for a long period of use. Regular maintenance and technical repairs through our customer service can prolong the life of the appliance. When a device is defective and can no longer be repaired, please consider the following points in the final disposal: This product cannot be disposed of with household waste. You must deliver this product to an official place for the recycling of electrical or electronic equipment. By separately sorting and recycling waste products, you help protect natural resources and ensure that the product is disposed of in a healthy and environmentally friendly manner.



MODEL 78605 MANUAL

TECHNICAL DATA

| | | |
|--------------------------|--|--|
| Power: | 2000 W, 220–240 V~, 50/60 Hz |  |
| Base: | stainless steel | |
| container/lid: | Plastic |  |
| Knives: | stainless steel | |
| Capacity: | 2,0 l |  |
| Dimensions: | Ok. 21,0 x 20,0 x 44,0 cm | |
| Weight: | Ok. 3,80 kg | |
| Power cord: | Ok. 120 cm | |
| Continuous working time: | 5 minutes | |
| Level of security: | II | |
| RPM: | 28,000 - 32,000 rpm, 15,000 normal mode Safety | |
| Equipment: | switch, torque switch button, crushed ice function, stainless steel knives, stepless blending function with soft start, button for gentle blending, e.g. of fruit smoothies User manual with recipes, pusher | |

Accessories:

Changes and errors in the description of equipment, technology, colors and construction are reserved

EXPLANATION OF SYMBOLS



This symbol indicates possible dangers that may lead to injury or damage to the device.

FOR YOUR SAFETY

Please read the following instructions and keep them for future reference.

Household guidelines 1. The appliance may be used by children over 8 years of age or persons with reduced physical, sensory or mental capabilities or lack of experience and/or knowledge,

if they are supervised or have been trained in the safe use of the appliance and understand the hazards involved.

2. Children must not play with the device.
3. Maintenance and user maintenance must not be performed by children unless they are older than 8 years old and are supervised.
4. Keep children under 8 years of age away from the device and the connecting cable.

Health advice 5. The device

is intended solely for the processing of food products.

6. Prepared fruit smoothies should not be stored for too long to avoid harm to the body due to spoilage of these ingredients.
7. If wild herbs or other self-harvested ingredients are used, care must be taken that they are not poisonous.

Electrical Safety 8. Only

connect the appliance to alternating current at the voltage indicated on the rating plate.

9. The device cannot work with an external timer or remote control system.
10. Never remove the plug from the socket by pulling on the cable.
11. Do not leave the appliance unattended when children are nearby and do not allow children to operate the appliance.
12. When not in use and before assembling/disassembling and cleaning, always pull out the plug first!
13. Under no circumstances open the casing of the device. There is a risk of electric shock.
14. Do not immerse the base, cable or plug in water. There is no short-circuit safety.
15. Do not use the device with accessories from other manufacturers.
16. Regularly check the appliance, plug and cable for signs of wear or damage. In case of damage to the cable or other parts, please send the device or plinth to our service center for inspection and repair.

17. Improperly performed repairs may pose a significant risk to the user and will invalidate the warranty.
18. This appliance is intended solely for use in household or similar applications, e.g., kitchenettes in shops, offices or other establishments, agricultural establishments, use by guests in hotels, motels or other lodging establishments, private boarding houses or holiday homes.

Tips for setting up and using the device safely 19. Only use the device on a level work surface. Never use the device on hot surfaces or near hot surfaces.

20. Make sure that the connection cable is not pinched or hanging over the edge of the installation and work site, as this can lead to accidents.
21. The plug and cable must not come into contact with water.
22. The device may only be used when correctly assembled.
23. Take care when replacing the blending container that it is securely seated.
24. The device cannot operate with an empty mic container sowania.
25. When using the mixer, make sure that the lid is properly closed.
26. Do not put tools, cutlery, or firewood into the blender while it is running people: risk of injury!
27. Stone fruits, avocados, etc. must be pitted before mixing in order to avoid damaging the appliance!
28. Do not exceed the maximum capacity of 2 liters.
29. When mixing warm ingredients, be sure to hold the lid on the device with your hand, otherwise the lid could slip off and the ingredients being mixed could splash out.
30. Take care to avoid extreme temperature differences between the ingredients you put in. The glass of the container could be damaged.

31. The device is not intended for continuous use. After approx. 5 minutes, wait a few minutes before switching it on again to allow the device to cool down a bit.
32. Make sure the engine has stopped before removing the movables parts.
33. The knife cannot be detached from the container!

The manufacturer accepts no liability for incorrect installation, incorrect or incorrect use, or after repairs have been carried out by unauthorized third parties.



CAREFULLY!

Cross knives are very sharp! Be careful when assembling, disassembling and cleaning.

Never open the housing of the device. There is a risk of electric shock.

SERVICE



IMPORTANT: Only use the device when properly assembled.

The device has a safety switch. The device can only be switched on with the container in place. If the device can be switched on without the mixing container in place, it must be sent back to our customer service for inspection.

Do not put tools, cutlery or fingers into the blender while it is running - risk of injury!

1. Completely remove the packaging material and transport protection.
Keep packaging out of the reach of children - risk of suffocation!
2. Carefully clean all parts before using them for the first time (see chapter "Cleaning").
3. Place the mixing container on the base. Make sure that the mixing bowl is properly seated. If the blending container does not seat easily, align it so that it fits snugly over the drive shaft in the base.
4. Put all the ingredients into the blender jug and close it cover.

5. Larger quantities should be divided and added gradually.
6. Hard ingredients such as cheese or vegetables should be cut into small pieces beforehand pieces.
7. Unless otherwise stated in the recipe, add the liquid ingredients first, then the solids. Thanks to the liquid ingredients, the mass can be mixed faster at a lower speed.
8. Insert the plug into the socket (220-240 V~, 50/60 Hz). The device is ready for immediate use - risk of injury.
9. Select the desired operating mode and turn on the device accordingly.

The following settings are available: **Knob**

Position 0: The device is turned off.

For blending, set the desired speed between "Min" and "Max".

The regulator is steplessly adjustable. The highest speed is perfect for preparing green smoothies.

To use the following functions, turn the dial to the "Mode/M" position: Function "P" (torque switching button)

For short, fast mixing.

Note: The torque button does not engage. Keep it pressed all the time while mixing. Only use the torque shift button in 5 to 10 second intervals.

Crushed ice function Especially for crushing ice cubes.


The device crushes ice cubes in short intervals.

Put ice cubes in the mixing container or during operation through the opening in the lid.

Crushed ice can be prepared faster if you add a little water to the blender jug first and then ice cubes.

Briefly press the torque button several times until the ice is crushed as desired.

Fine blend / mixed drinks function Specially for fine blending, ideal for preparing mixed drinks with fruit, milk or yoghurt.

10. We recommend mixing in short intervals of 5 to 30 seconds and then checking the consistency.
11. The mixer must not run continuously for a long time (max. 5 minutes).
The device must then cool down for 5 to 10 minutes.
12. Use only the **provided** pusher to add ingredients. Insert the pusher into the hole in the lid and use it to push the ingredients deeper into the appliance.
13. Only use the blender with the lid on. Hold while working  the lid on the container by hand.
14. Liquid or other ingredients can be added through the hole in the lid. Be careful when filling: When the device is in operation, liquid may spurt out of the opening.
15. Use extreme caution when handling hot ingredients.
Steam or splashing liquid can cause burns. Slowly fill hot but not boiling food.
16. When blending warm ingredients, always hold the lid on the device with your hand, otherwise the lid could slip off and the blended ingredients could splash out.
17. When chopping solid ingredients, we recommend pressing the torque switch button several times, as the continuous blades could get stuck in the ingredients.
18. Only remove the blending jar from the base when the motor is running will stop completely.
19. After use, turn the knob to the "0" position and pull the plug out of the socket.
20. To unlock the blender jug, pull it straight up.

CLEANING AND CARE

1. The container and knives are easy to clean with the torque switch. Pour some warm water with a few drops of washing-up liquid into the container and briefly press the torque button. Rinse with clean water.



Always switch off the device and remove the plug from the socket before cleaning.

CAREFULLY! Be careful when cleaning the cross knives, they are very sharp. Do not immerse the device in water.

2. Do not use any harsh cleaning agents or cleaning agents sponges so as not to damage the surface.
3. The base must not be submerged in water. Wipe the base with a damp cloth and dry with a soft cloth. Be careful not to get water into the base.
4. Empty the blender jug completely before cleaning.
5. **The base and container must not be submerged in water.**
6. **Note: The mixing bowl, lid, closure and pusher must not be cleaned in the dishwasher.**
7. Stubborn onion or garlic smells can be removed with e.g. lemon juice.
8. Allow all parts to dry completely before reassembling and replacing the blender jug on the appliance.

FRUIT COCKTAIL RECIPES

This mixer is perfect for preparing fruit smoothies, especially green ones. When it comes to ingredients for fruit cocktails, there are no limits to your imagination. Gentle grinding of the ingredients in the blender ensures that the nutrients contained in fruits and vegetables are preserved.

The prepared drinks are pleasantly thick.

Green fruit smoothies work best when you do not use the blender button to prepare them, but when you set the device to the "MAX" level using the rotary control. Use ingredients

for a maximum capacity of 0.8 - 1.0 l. To prevent the drinks from heating up too much, repeat this process a maximum of 2 - 3 times.

Fruit cocktails made of soft ingredients can be optimally prepared using the "Mixed drinks" button.

Fruit cocktails are not only drinks, but also a snack between meals, because the amount of calories and nutrients contained in them is higher than, for example, in ordinary juices. Especially people with diabetes should not drink them in an unlimited way.

If too much foam is produced during mixing, you can simply wipe it off.

Possibly, the ingredients should be mixed a little shorter. Oil-based foodstuffs such as poppy seeds or nuts (e.g. for poppy seed or peanut butter) should not be blended for more than 90 seconds to prevent the motor from overheating. Green smoothies consist of fruits, green plants and water, thus creating a balanced snack. If wild herbs or similar are used, care must be taken that they are not poisonous. As greens, you can use, for example, spinach, romaine lettuce, lamb's lettuce, chard, kale, halved savoy leaves, white and red cabbage, carrots, radishes, celery, apple leaves, endives or salad cucumbers. You can also use herbs such as parsley, dill, savory, basil, mint, lemon balm, welsh garlic and wild plants such as elderberry, milkweed, nettle, sorrel, etc.

Radish, alfalfa and watercress sprouts are good for green cocktails, and you can also add spirulina (algae) in tablets.

Remember to always cut all the ingredients (length approx. 2 cm).

Peeling is not necessary, except for pineapple or non-organic fruit/vegetables.

Citrus fruits, except lemons and limes, should be peeled, otherwise the flavor is too intense.

Do not store prepared fruit smoothies for too long. We recommend consuming a freshly prepared drink to take advantage of all the nutrients. With prolonged storage, the ingredients may sink to the bottom of the container.

Preparation Tips Always fill soft and liquid ingredients first.

Our recipes are recipes for one large or two normal portions. The most valuable nutrients are found in the skin of fruits and vegetables and the outer leaves.

Therefore, we advise you to use only unpeeled vegetables and fruits from organic farming, which should be washed well before cutting.

Dried fruits should be soaked for 1 - 2 hours before blending. For sweetening, you can use agave nectar, birch sugar (xylitol) or stevia.

You can add more or less water depending on your taste.

The following applies to the preparation of all the cocktails listed above: Fruit and vegetables should be washed or peeled, all ingredients should be cut into pieces of approx. 2 cm. Put everything in the mixer. Blend briefly on high speed until desired smoothness is achieved.

Green smoothie recipes

Green Power

1 sweet apple, 1 banana, ¼ lemon, 1 chard leaf with stem, 250 ml water or cold green tea

Digestion smoothie

2 dried, soaked figs, 1 sweet apple, 2 peeled kiwis, 1 handful (approx. 50 g) baby spinach, 250 ml water

Spicy vegetable cocktail

1 celery stick, 2 tomatoes, 4 parsley sprigs, ¼ onion (peeled), ¼ seedless chilli, apple cider vinegar, oil or salt, 250 ml water

Wild Herb Cocktail

1 sweet apple, 4 sorrel stalks, 10 daisies, 2 yarrow leaves, 5 dandelion leaves, 2 water cress leaves, 250 ml water

Smoothie Leckermäulchen

1 ripe peach (pitted), 50 g raspberries, ½ banana, 5 nettle leaves, 10 arugula leaves, 10 baby spinach leaves, 1 tablespoon birch sugar, ¼ lemon, 250 ml water

Wake-up cocktail

1 ripe pear, 1 ripe banana, ¼ lemon, 1 handful (approx. 50 g) baby spinach, 1 mint leaf, 250 ml water

Recipes for fruit smoothies

Of course, all smoothies can be sweetened to your taste. Instead of water, you can also use fruit tea or juice, in a smaller or larger amount, depending on the desired consistency.

Berry smoothie

250 g mixed berries (strawberries, raspberries, currants, blackberries, or frozen blueberries), 1 orange, peeled, pulp from ½ vanilla pod, stevia to taste, 100 ml water, 3 ice cubes Tip: Instead of ice cubes you can add 1 large scoop of vanilla ice cream.

Tropical cocktail

200 g pineapple peeled, 150 g ripe mango peeled, 1 orange peeled, pulp from 1 ripe persimmon, 100 ml water

Pear and elderberry smoothie

1 ripe pear, 100 g red grape, ¼ lemon, 1 pinch cinnamon, 100 ml elderberry juice, 100 ml water, 3 ice cubes

Cucumber and watermelon

smoothie 150 g watermelon, 150 g gallia melon, ½ salad cucumber, 2 mint leaves, 100 ml water, 3 ice cubes

Breakfast cocktail

2 pitted dried plums, 2 dried, soaked apricots, 1 ripe pear, 2 tbsp oats, 2 almonds, 4 walnuts, 1 pinch of cinnamon, 150 ml milk, buttermilk, apple or orange juice

Mirabelle smoothie

250 g seedless mirabelle plums, 1 tablespoon lemon juice, 3 drops of almond oil, 3 soaked apricots, 250 ml milk or water

Baked Apple Cocktail

Wash 1 large apple, remove hay nest, fill with 2 tbsp raisins, 1 tbsp ground walnuts, 1 tbsp honey and 1 pinch of cinnamon.

Put the apple in a fireproof form, bake in the oven for about 20 minutes at 200°C, leave to cool. Mix the baked apple with 2 tablespoons of cream, 1 tablespoon of rum, 2 tablespoons of blueberries and 200 ml of milk.

Tip: Prepare several apples and freeze them separately.

Lassi**Mango**

lassi Pulp from one ripe mango, 1 pinch of cardamom, 150 g yoghurt (10% fat), 5 ice cubes Tip: Instead of mango, you can also use 300 g of strawberries, cherries, etc.

RECIPES**Tropical cocktail**

2 oranges and 1 papaya cut into pieces, blend, add 3 ice cubes and a tablespoon of coconut syrup through the hole in the lid, blend again, pour into glasses and serve.

KiBa

cocktail 200 g pitted cherries, 1 banana and 3 ice cubes, mix, pour into glasses.

Strawberry milk

100 g strawberries, 1/4 l. of cold milk, 1 ice cube, blend and pour into glasses.

TIP: instead of strawberries, you can use blueberries or other fruits, such as bananas.

Strawberry shake 2

scoops of vanilla ice cream, 100 g strawberries, 1/8 l of cold milk, mix, pour into glasses.

Chocolate shake 2

balls of chocolate ice cream, 1 tablespoon of hazelnut nougat cream, 1/4 l of cold milk, mix and pour into glasses.

Banana -nut shake 3 tablespoons of finely ground nuts, 1/2 banana, 1 teaspoon of lemon juice, 2 tablespoons of cream, 1 tablespoon of honey, 200 ml of cold whey, 2 ice cubes, mix and pour into glasses.

Irish Dream

Whisk 2 cl of whiskey with a teaspoon of chocolate powder and 0.2 l of cream.

Crushed ice cocktail Fill a glass jug halfway with crushed ice. In a blender, mix 1 slice of pineapple (cut into pieces), 3 tablespoons of vodka, 3 tablespoons of Curacao blue, 2 tablespoons of coconut syrup, 100 ml of pineapple, pour the mixture into crushed ice and serve with a straw.

Fruit jam Mix

200 g of your favorite berries with 200 g of sugar and pour into a screw-top jar. This jam can be stored in the refrigerator for about a week.

Vegetable shake

1/2 red pepper, 50 g celery, 100 g tomatoes, 2 parsley, 1 chives, 100 ml tomato juice, 100 g cold vegetable sauce and Wash the prepared vegetables

Mix all ingredients, add salt and pepper to taste.

Pesto

1 bunch of basil, 50 g of Parmesan cheese cut into large pieces and 2-3 cloves of garlic rub in 1/8 l of cold-pressed olive oil. Ew. add extra oil drop by drop until mixture is creamy and serve over hot spaghetti.

Wash the blender tank immediately after preparation to prevent the garlic flavor from transferring.

Guacamole - avocado puree 1 ripe avocado, 2 tbsp sour cream, 1 tbsp lime juice, 1/4 tsp ground cumin, 1 tbsp chopped green coriander, salt, pepper, Tabasco Halve the avocado, discard the pit.

Remove the fruit pulp from the bowl and mix with the cream, lime juice and spices. Add salt and pepper to taste.

Omelette dough

500 ml of milk, 3 eggs, 1 pinch of salt, 250 g of flour. Throw all the ingredients into the tank and good

several times using the momentary switch.

bake for about 15 minutes to swell.

Cake before

The recipes in these operating instructions have been carefully compiled and tested by the authors and UNOLD AG, but without guarantee. Liability of the authors or the UNOLD AG and their representatives for personal injury, damage to property and property is excluded.

TERMS OF WARRANTY

We provide a 24-month warranty for our products from the date of purchase (the condition is to keep the purchase invoice or receipt) for damages that, when used as intended, indicate a manufacturing defect. During the warranty period, we will remedy material or manufacturing defects at our discretion by repair or replacement. The warranty is provided for products sold in Germany and Austria. For other countries, please contact the relevant Importer. Devices requiring removal of a defect should be sent together with a copy of the purchase invoice, which must show the date of purchase, accompanied by a description of the defect, in the original box, well packed and at your own expense to the service address. The warranty does not cover damage caused by wear, misuse and non-compliance with the maintenance and care instructions. The warranty claim expires if the item is repaired or opened by a third party. Any end-user claims against the reseller/dealer are not limited by this warranty. The warranty does not cover scratches or discoloration of the container, e.g. with herbs. Scratches or discoloration do not affect the operation and efficiency of the device.

Do not put any foreign objects, such as forks, spoons or knives, into the appliance. Knives and foreign objects may be damaged, in which case the right to claim under the warranty expires.

DISPOSAL / ENVIRONMENTAL PROTECTION

Our devices have been manufactured to a high standard for long-term use. Regular maintenance and professional repairs through our service can extend the life of the device. In the event that the device is damaged and cannot be repaired, please follow the instructions: This product must not be disposed of with normal household waste. You must take this product to a collection point for recycling electrical and electronic equipment. By collecting and recycling your waste separately, you are helping to conserve natural resources and ensure that this product is disposed of in a health and environmentally safe manner.




ORDER FORM

Please send the completed order form to:

UNOLD AG

**Service department
Mannheimer Strasse 4
68766 Hockenheim**

Telephone +49 (0)6205/9418-27 Fax
+49 (0)6205/9418-22 E-Mail
service@unold.de Internet
www.unold.de 

| | | |
|-----------------------------|--|------------------------|
| Salutation / Title | | Telephone Phone No. |
| First name / First name | | |
| Name / Surname | | Telefax Fax No. |
| Street, No. / Street/No. | | |
| ZIP / City / City | | E-mail |

ORDER / ORDER

| piece | Item No. | designation | | |
|-------|----------|-----------------------------|--|--|
| | 7860501 | measuring cup (without lid) | | |
| | 7860502 | lid (without measuring cup) | | |
| | 7860503 | container (without lid) | | |
| | | pestle | | |
| | | | | |
| | | | | |
| | | | | |

Our terms and conditions apply. The processing of your personal data is based on the regulations of

European General Data Protection Regulation. Further information can be found at <http://www.unold.de/datenschutz/>

and <http://www.unold.de/agb/>

Current prices and information are available on our website at www.unold.de or by telephone

our service.

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