

HAND BLENDER

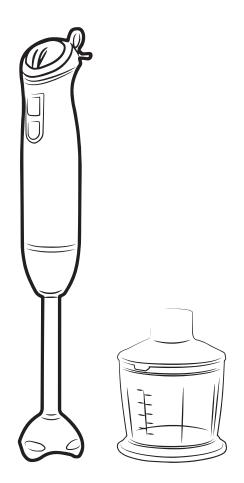
USER MANUAL

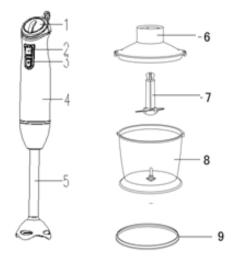
Please read this book carefully before using this appliance.



MAXSTAR APPLIANCE LIMITED

1/7, West Patel Nagar, Opposite Pillar No. - 205, New Delhi - 110008
Tel: 08882650660, 011-2588 5791; e-mail: customercare@maxstar.in; Website: www.maxstar.in





Description:

- 1. Inching switch 1-5
- 2. Switch I
- 3. Switch II
- 4. Motor unit
- 5. Blender
- 6. Chopper cover
- 7. "S" blade
- 8. 800ml chopping bowl
- 9. Non-slip Mat

IMPORTANT SAFEGUARDS

When using electrical appliances especially when children are present, basic safety precautions should always be followed, including the following:

- 1. Read all instructions before using.
- 2. To protect against electrical shock, do not submerge the mixer or allow AC cord to come in contact with water or other liquids.
- 3. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- 4. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been dropped or damaged in any matter. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- 5. Do not use outdoors.
- 6. Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- 7. Always unplug the appliance before assembling, disassembling, cleaning.
- 8. Blades are sharp. Handle carefully.
- 9. Before plugging into a socket, check whether your voltage corresponds to the rating label of the appliance.
- 10. Don't plug the appliance into the power supply until it is fully assembled and always unplug before disassembling the appliance or handle the blade.
- 11. Don't allow children to use the blender without supervision.
- 12. Don't let the motor unit, cord, or plug get wet.
- 13. Don't place the appliance in the hot ingredients.
- 14. The appliance is constructed to process normal household quantities.
- 15. Short-time operating. Use the appliance for no longer than 1 minute, and don't operate hard food for no longer than 10 seconds.



HAND BLENDER

TURBO MIX

RATING : 220-240V,50/60 HZ

POWER : 500 W



WARRANTY (As per terms and conditions overleaf)	Name of Purchaser :	ress:	Phone No. Residence :	. ec	duct SI. No.: Date Of Purchase :		Customer's Signature Dealer's Stamp & Signature
	Name of Purch	Address :	Phone No. Res	Office:	Product SI. No.:		Customer's S
	MA:	XSTAI	R APP	PLIAN	CE LIM	ITED	

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Please preserve the Warranty Card and Cash Memo and ensure that they are duly stamped and signed by the Company's dealer. The Warranty Card or a Cash Memo which is not stamped and signed by the dealer will be treated as invalid.

Max Star product that you have bought is of excellent quality and construction. However we \text{\text{will} correct, free of charge any defects in material or workmanship for a period of one year* (the Warranty period) from date of purchase subject to the terms and conditions.

TERMS & CONDITIONS OF WARRANTY

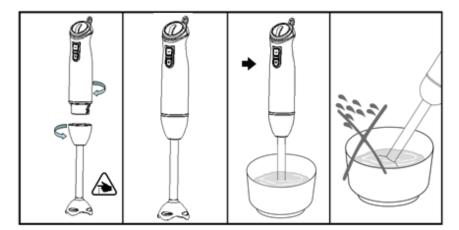
- Max Star products are warrantied solely against poor workmanship, manufacturing defect and use of faulty material only.
 Consequential liabilities will not be entertained. All Max Star products are designed for domestic usage only.
- 2. In the event of a replacement of spares during the warranty period, this warranty card will be required along with the original tax invoice/ Cash Memo to process the claim. The Company will not entertain a claim with incomplete warranty details.
- 3. This warranty is confined to the first purchaser of the product only & is not transferable.
- 4. Repair or replacement of spares will be carried out through the Company's Authorized Service Centre or its Authorized Dealers.
- 5. Repairs during warranty period shall be carried on "Carry In" basis, wherein, for services, the purchaser shall bring the product to the Company's Authorized Service Center / Authorized Dealer for warranty service along with Tax Invoice / Cash Memo and Warranty Card. The warranty does not cover cost of transportation of product from the customer's place to the Company's Authorized Service Centre/ Authorized dealer. However, in case the customer located beyond the municipal limits of the jurisdiction of the Company's Authorized Service / Authorized Dealers, wishes the Company / its Authorized Service Center/ Authorized Dealer to collect the product from his place for the purpose of servicing the product then all expenses incurred in collection and delivery back of the product, as well as the expenses incurred in connection with deputing of service personnel / technicians towards to and for travel, convevance and other incidentals etc. will be borne by the customer.
- 6. In the event of repairs / replacement of any part/s of the product, this warranty will be thereafter continue and remain in force only for the unexpired period of the warranty. Moreover, the time taken for repair/ replacement and in transit whether under the warranty or otherwise shall not be excluded from the warranty period. The customer shall have to pay a visit charge towards inspection, as applicable.
- 7. The Company / its Authorized Service Centre/ Authorized Dealer, reserves the right to retain any parts or component/s replaced at its/their discretion in the event of a defect noticed in the equipment during the warranty period. The company shall have exclusive right to replace the defective / unserviceable part/s or component/s with the part/s or component/s which may be new or refurbished.
- 8. The warranty does not cover accessories external to the product.
- 9. The warranty does not cover demonstration/installation of the product purchased.
- 10. In the event of any unforeseen circumstance, and spares not being available, the Company's prevailing depreciation rules will be binding on the purchaser to accept as a commercial solution in lieu of repairs.
- 11. The warranty is issued at Delhi and Courts at Delhi shall have exclusive jurisdiction over matters covered or flowing from this warranty.
- 12. The Company's obligation under this warranty shall be limited to repairing or providing replacement of parts, which are found to be defective.
- 13. In the event of repairs/replacement of specific parts on which warranty is more is more than product warranty, the specific parts will be repaired /replaced free of the cost but customer needs to pay service charges in such cases.

THIS WARRANTY IS NOT APPLICABLE IN ANY OF THE FOLLOWING CASES:

- 1. The warranty card is not duly filled by the selling dealer.
- 2. The completed warranty card is not presented to the service personnel at the time of repair.
- 3. The product is not purchased from an Authorized MAX STAR dealer.
- 4. The product is not installed, used and maintained according to instruction given in the instruction manual.
- 5. Defect cause by improper use as determined by the company personnel.
- 6. Installation/ repair work is carried out by persons/agency other than Authorized by the company.
- Defects have been caused by reasons beyond control of the Company, like act of God, during transit to Service Centre or purchaser's residence, poor maintenance, damage to the product caused by insects/ rodents.
- 8. The warranty does not apply to:
- Surface coating, body aesthetics, plastic parts, neon lamps, bake light part, rubber/neon parts, cord wire, push button & bulb and dursable parts viz. shaft, bush etc.
- b. Normal wear and tears of parts.
- Damages resulting from accidents, mishandling, improper use or negligence on the part of customer and fluctuation in supply voltage.
- d. Damages resulting due to usage of power supply other than specified 230 Volts AC 50 Hz. e.g. inverters, generator etc.
- e. For humming noise generated due to usage of electronic fan regulators of any make.
- f. Breakage of glass parts.
- g. Heating tubes/rods for failure or breakage.

- 16. If you press switch, you can run the inching switch to meet your request.
- 17. Always disconnect the blender from the supply if it is left unattended and before assembling, disassembling or cleaning.
- 18. It shall warn of potential injury from misuse
- 19. They shall state that care shall be take when handling the sharp cutting blades, emptying the bowl and during cleaning.
- 20. Switch off the appliance and disconnected from supply before changing accessories or approaching parts which move in use.
- 21. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 22. Children should be supervised to ensure that they do not play with the appliance.
- 23. Keep hands and utensils out of the container while blending / away from the cutting blade while chopping food to prevent the possibility of severe injury to persons or damage to the unit. A scraper may be used but must be used only when the unit is not running.
- 24. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 25. Do not allow children to use the blender without supervision.
- 26. Always disconnect the blender from the supply if it is left unattended and before assembling, disassembling or cleaning.

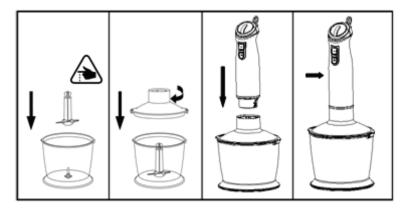
How to use the hand blender



The hand blender is perfectly suited for preparing dips, sauces, soups, mayonnaise and baby food as well as for mixing and milkshakes.

- 1. Turn the blender stick on the motor unit until it locks.
- 2. Introduce the hand blender in the vessel,then press the switch to operate it.
- 3. Use the hand blender for no longer than 1 minute.
- 4. Caution: the blade is very sharp!
- 5. Caution: Don't operate food without water!

How to use the chopper

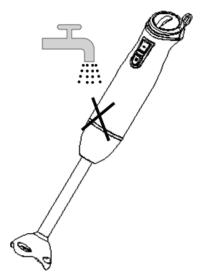


- 1. Chopper is perfectly suited for hard food, such as chopping meat, cheese, onion, herbs, garlic, carrots, walnuts, almonds, prunes etc.
- 2. Don't chop extremely hard food, such as ice cubes, nutmeg, coffee beans and grains.

Before chopping...

- 1. Carefully remove the plastic cover from the blade. Caution: the blade is very sharp! Always hold it by the upper plastic part.
- 2. Place the blade on the center pin of the chopper bowl. Press down the blade and lock bowl. Always place the chopper bowl on the anti-slip base.
- 3. Place the food in the chopper bowl.
- 4. Place the chopping bowl lid on the chopper bowl.
- 5. Turn the motor unit on the chopping bowl lid until it locks.
- 6. Then press switch □ to operate the chopper. During processing, hold the motor unit with on hand and the chopper bowl the other.
- 7. After use, turn the motor unit off the chopping bowl lid.
- 8. Then remove the chopping bowl lid. Carefully take out the blade.
- 9. Carefully take out the blade.
- 10. Remove the processed food from the chopper bowl.
- 11. Don't operate hard food for no longer than 10 seconds.

Cleaning



Cleaning the motor unit and chopping bowl lid only with a damp cloth only.

Do not immerse the motor unit in water!

- 1. All other parts can be cleaned in the dish washer. However, after processing very salty food, you should rinse the blades right away.
- 2. Also, be careful not to use an overdose of cleaner or decalcified in your dishwasher.
- 3. When processing food with color, the plastic parts of the appliance may become discolored wipe these parts with vegetable oil before placing them in the dishwasher.
- 4. The blades are very sharp, please attention.
- 5. Unplug the appliance before cleaning.

Processing Guide

Food	Maximum	Operation times	Preparation	Speed					
500ml chopper bowl									
meat	250g	15-20sec	1~2cm	II					
nut	100g	15-20sec	/	II					
cheese	100g	15-20sec	1~2cm	II					
bread	80g	8sec	1~2cm	II					
onions	150g	8sec	1~2cm	II					
biscuits	150g	8sec	1~2cm	II					
Flour	400g	10	/	II					
Water	240g	10sec	/	II					