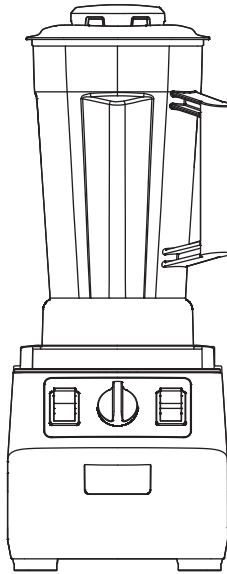


PROFESSIONAL BLENDER



USER MANUAL

BL1192B

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IMPORTANT NOTE: Please read the manual carefully before operating your product. Retain it for future reference.

IMPORTANT SAFETY INSTRUCTIONS

To avoid the risk of serious injury when using your blender, basic safety precautions should be followed, including the following.

READ ALL INSTRUCTIONS, SAFEGUARDS, AND WARNINGS BEFORE OPERATING BLENDER

1. There is a potential injury from misuse. Please handle it with care.
2. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
3. This appliance shall not be used by children. Keep the appliance and its cord out of children reach.
4. Appliances can be used by 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 if they understand the hazards involved.
5. Children shall not play with the appliance.
6. Be careful when handling the sharp cutting blades, emptying the bowl and during cleaning.
7. Be careful if hot liquid is poured into blender as it can be ejected out of the appliance due to a sudden steaming.
8. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
9. This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farm houses;
 - By clients in hotels, motels and other residential type environments;
 - Bed and breakfast type environments .
10. If the supply cord is damaged. it must be replaced by the manufacturer.

IMPORTANT SAFETY INSTRUCTIONS

its service agent or similarly qualified persons in order to avoid a hazard.

This appliance conforms to EC Regulation 1935/2004 on materials and articles intended to come into contact with food.

**SAVE THESE INSTRUCTION.
THIS UNIT IS INTENDED FOR HOUSEHOLD USE ONLY.**

Caution:

Ensure that the blender is switched off before removing

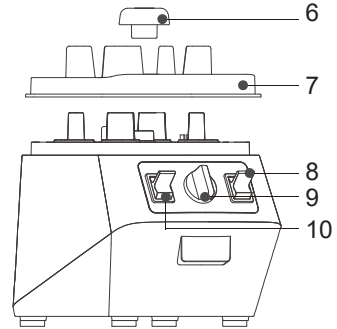
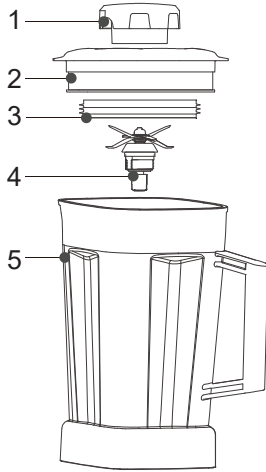
Caution:

The failure to follow any of the important safeguards and the important instructions for safe use is a misuse of your professional blender that can void your warranty and create the risk of serious injury.

Safety system

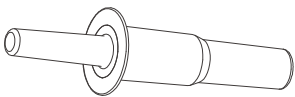
This appliance is equipped with motor thermal protector. If the appliance overheats, it switches off automatically. Unplug the appliance and let it cool down until room temperature then put the mains plug back into the power outlet and switch on the appliance again. Please contact your dealer or an authorized service center if it is activated too often.

PART NAME



No.	Description	No.	Description
1	Measuring cup	6	Drive clutch
2	Jar lid	7	Top housing pad
3	Jar seal	8	ON / OFF
4	Blade asm	9	Rotary knob
5	Jar(2.0L)	10	Pulse switch

Accessories (optional)



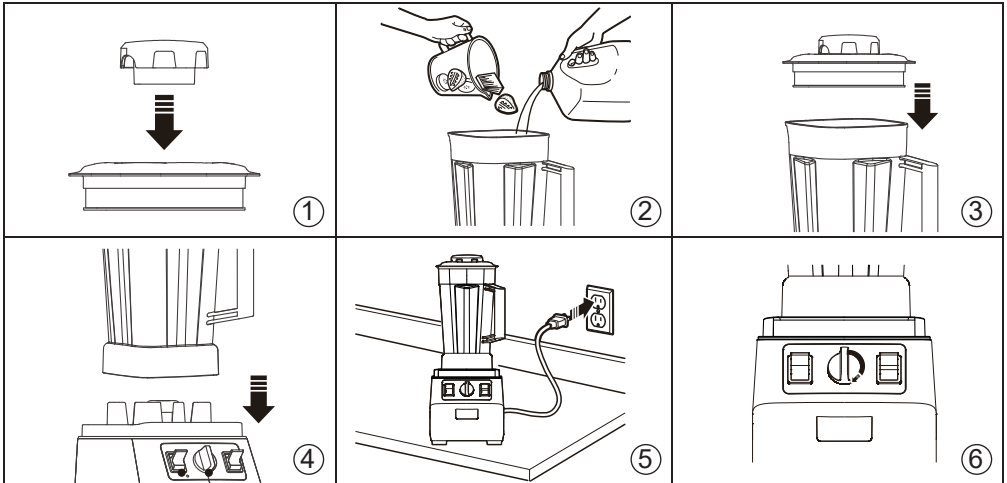
Tamper

TECHNICAL DATA OF THE PRODUCT

Product name	Model No.	Rated voltage	Rated frequency	Rated power
PROFESSIONAL BLENDER	BL1192B	220-240V~	50-60Hz	2200W

INSTRUCTIONS FOR USE

Professional blender



Tamper (optional)

⚠ Warning:

Rotating Blades Can Cause Severe Injury.

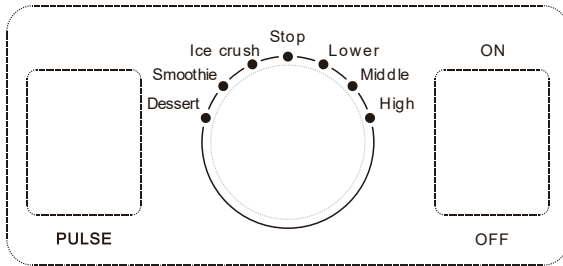
- DO NOT put hands, spatulas, etc. in the container while the machine is running or while the container is still on the base.
- Lids and tampers are not interchangeable between different container styles, types, and sizes. Use the tamper that was supplied with your machine.

Important

- The splash disk (near the top of the tamper) and lid prevent the tamper from hitting the blades when the lid is secured properly in the position.
- The container should not be more than two-thirds full when the tamper is used during blending.
- To avoid overheating during blending, Do not use the tamper for more than 30 consecutive seconds.
- If the food does not circulate, the machine may have trapped an air bubble.
- Carefully remove the measuring cup while making sure the lid stays firmly in place. Release the air bubble by inserting the tamper through the lid plug opening.
- Holding the tamper straight down may not help the ingredients circulate. If necessary, point the tamper toward the sides or corners of the container. Do not try to force the tamper deeper into the container.

INSTRUCTIONS FOR USE

Control panel



1. On/Off Switch: The On/Off (or Power) Switch is on the right-hand side of the machine base, it controls the power to the machine. Before moving the On/Off Switch to the “On” position, make sure the Rotary knob Switch is in the “Stop” position. Move the On/Off Switch to the “Off” position whenever the machine will be left unattended.
2. Rotary knob: The Variable Speed Dial selects blade rotation speeds from low to high. Always begin the blending process with the Rotary knob set to low. Make sure that the On/Off Switch is in the “On” position. and rotate the Rotary knob to the desired speed setting. To stop the machine, rotate the Rotary knob to “Stop”. Or move the On/Off switch back to “OFF” position.
3. Pulse Switch: Pressing down on the Pulse Switch to “PULSE” will cause the machine to blend at the speed setting when Rotary knob at any speed setting.

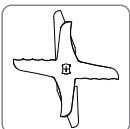
Caution:

• Measuring cup:

Insert through the lid and secure by turning clockwise. Remove the measuring cup to add ingredients.

Caution:

- Rotating Blades Can Cause Severe Injury.
- DO NOT reach into container while machine is running.



Blade Container:

Designed for processing liquids, including juice, frozen mixtures, sauces, soups, purées, batters, and for wet chopping.

RECIPES

Item	Function	Food	Preparation & Usage	Quantity	Time
1	Lower	Raw nuts	To make nut meal. Use in cakes, biscuits and muffins.	150g-300g, 1-2cups	5-15 seconds
2	Middle	Raw soup	Use for soup	400g potatoes, 400g carrots, 400g onions, 800g water	90 seconds
3	High	Carrot juice	Use for beverage	Carrot 800g, water 1200g	2 mins
4	Ice crush	Ice cube	Use for cooling	8-12 pieces	5-10 pulses
5	Smoothie	Strawberry smoothie	Use for milk shake	125g frozen strawberry, hulled and cut in half + 250g chilled milk	1 mins
6	Dessert	Coconut mango gelato	Use for dessert	600g chilled mango pieces not exceed 15 mm; 1 lime, peeled, deseeded halved; 1/2 cup (125ml) chilled coconut milk, 1/2 cup (150g) sweetened condensed milk	1 mins
7	Pulse	Biscuits/cookies	Break biscuits/cookies in half. Blend to form crumbs. Use for cheesecake crusts.	250g	3-8 pulses

Operating instructions:

Caution:

- Never Start on Speeds at high with Hot Liquids to Avoid Possible Burns. Use Caution; escaping steam or splashes may scald.
- Place the lid in jar completely. This will prevent expansion from affecting the position of the lid when the machine is turned on.
- Start from low speed, slowly increase to high.

1. Due to the machine speed, processing times are much quicker than standard appliances. Unless you are accustomed to the machine, count your time carefully to avoid over-processing.
2. After turning the machine off, wait until the blades stop completely before removing the lid or container from the motor base.

ABNORMALITY ANALYSIS AND HANDLING

Abnormality Handling

1. In case of abnormalities such as abnormal noises, smell, smoke, etc., you should immediately cut off power and stop use.
2. If the product cannot work, please check if the power supply is connected, if the switch is put to the ON position and if fittings are installed in place.
3. If the product still cannot work after checks mentioned above, please consult the designated repair centre for maintenance.

Fault Analysis and Elimination

Symptom	Analysis of Possible Causes	Countermeasure
Product does not work	Did not press the inching switch	Keep the point switch in the pressed state
	This appliance is equipped with motor thermal protector. If the appliance overheats, it switches off automatically.	Unplug the appliance and let it cool down until room temperature then put the mains plug back into the power outlet and switch on the appliance again.
Mixing sword master	Excessive amount of food processing	Reduce the quantity of ingredients
	Ingredients stick to blade	Cut off the power supply, clean up the blade on the ingredients
The abnormal odor products, hot, the phenomenon such as smoking	Excessive amount of food processing	Reduce the quantity of ingredients
	Product continuous working time is too long	Shorten the product continuous working time
	Processing the ingredients of temperature is too high	The temperature of the ingredients do not exceed 60 °C

CLEANING AND MAINTENANCE

Container

To prepare your new machine for initial use, the follow steps is under Normal Cleaning.

Normal Cleaning:

1. Fill up container with half full warm water and add a couple of drops liquid dish washing detergent to the container.
2. Push the lid completely.
3. Turn machine at "ON" position, start from low, and increase the speed to high slowly.
4. Run the machine on High speed for 30 to 60 seconds.
5. Turn off the machine, rinse and drain the container.

To Sanitize:

1. Follow Normal Cleaning instructions above.
2. Fill up container with half full water and adding 1 1/2 teaspoons of bleach agent.
3. Push the lid completely in jar.
4. Turn machine at "ON" position, start from low, and increase the speed to high slowly.
5. Run the machine on High speed for 30 to 60 seconds.
6. Turn off the machine, and allow mixture to stand in the container for an additional 1 1/2 minutes.
7. Pour bleach mixture out. Allow container to air dry.
8. Do not rinse after sanitizing.

Lid, Measuring Cup

Separate the lid and measuring cup. Wash the parts in warm soapy water. Rinse clean under tap water, and dry. Reassemble before use.

Motor Base

1. Unplug the power cord.

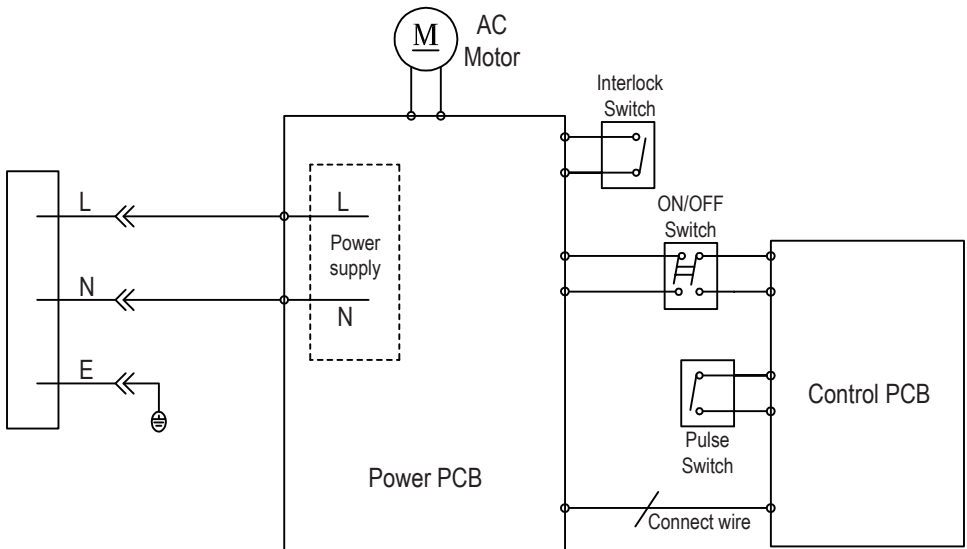
Warning:

- Electrical Shock Hazard.
- Disconnect power before cleaning machine.
- Failure to follow instructions can cause death or electrical shock.

CLEANING AND MAINTENANCE

2. Wash the outside surface with a damp soft cloth or sponge, which has been rinsed in a mild solution of liquid detergent and warm water. Do not place the motor base in water.
3. The centering pad can be removed for more thorough cleaning.
4. Thoroughly clean the switches so they work freely. They may become sticky from use. Use a moistened cotton swab to clean machine. Immediately dry any excess water.
5. Polish with a soft cloth.

CIRCUIT PRINCIPLE DIAGRAM



Environmental protection



The appliance must not be disposed of with regular household waste. At the end of its service life, the appliance must be properly delivered to a collection point for the recycling of electrical and electronic equipment. By Collection By Collection and recycling of old appliances, you are making an important contribution to the conservation of our natural resources and provide for environmentally sound and healthy disposal.

1 2 3 4 5 6

**重点
校对项**

- 1. 结构尺寸
- 2. 材质标注
- 3. 物料编码
- 4. 颜色标注
- 5. 客户型号
- 6. 电压功率
- 7. 认证信息
- 8. 条码数字
- 9. 产品名称

项目	
库	
文件名	

尺寸：148X210mm

页码：10页

材质：80G 书纸

印刷颜色：单色印刷（黑色）

印刷版面：双面印刷

装钉：骑马钉

警告语：首字母字体高度3.03（12pt）

Midea-BL1192B (BL1192B)-0501 南非

					BL1192			
					说明书			材质:80G 书纸
标记	处数	更改文件号	签字	日期	图样标记	重量	比例	主力智业（深圳）电器实业有限公司
制图	罗海燕	认证	符官文	设计	古广君	校对	苏德松	
校对	-----	审定	苏德松	会签	-----	日期	2018-5-11	
					共 1 页	第 1 页		