

Please Recycle 

L'EQUIP® 
Life In Healthy Balance

Stick Blender

Professional

**Owner's Manual
& User Guide**



L'EQUIP® 
Life In Healthy Balance

Stick Blender
180 W 500 N
North Salt Lake, UT 84054

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Made in China

Stick Blender



Congratulations on your wise purchase of the L'EQUIP Professional Stick Blender. We engineered and designed it with you in mind. It is easy to use, built with quality you can trust, and we know you will use and enjoy it for many years to come. After all, it's L'EQUIP.

Stick Blender

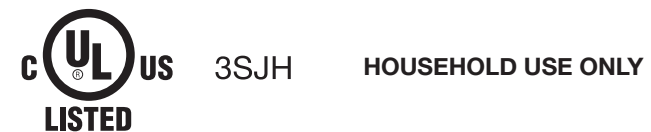
SPECS & TECHNICAL INFO

ITEM	306700
MOTOR	120 V
POWER	550 Watts
OPERATION	1 minute continuous

We reserve the right to make technical alterations.

Please see the warranty information sheet included in the product box for warranty details and information.

For additional service or operational information visit us at <http://www.lequip.com> or call 1-877-267-2434
Any servicing, other than that recommended in this instruction manual, should be performed by an authorized service facility.



Notes



Important Safeguards

READ ALL INSTRUCTIONS CAREFULLY

- This appliance should only be plugged in to AC connections with a voltage matching the identification plate on the appliance.
- To protect against electrical shock, do not immerse cord, plug or machine in water or other liquid.
- This appliance is fitted with a polarized plug (one insert is wider than the other). To reduce the risk of electrical shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.
- Close supervision is necessary when the appliance is used by or near children.
- Unplug the power cord when the appliance is not in use, when changing blades or accessories, or before cleaning.
- Do not use or operate the appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the nearest authorized service facility or dealer for examination, repair, or adjustment.
- The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
- Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not use the appliance for other than intended or specified purposes.
- When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage.
- Blades are sharp. Handle carefully.
- Keep hands and utensils away from the cutting blade while blending or chopping food to prevent the possibility of severe injury to persons or damage to the unit. A scraper may be used but only when the unit is not running.
- Do not hold the motor base or the whisk gear box under running water. Do not immerse them in water.
- The appliance should not be started if
 - The appliance, its housing, or the cord is damaged.
 - A defect is suspected after it is dropped or otherwise damaged.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

Stick Blender

Blender Unit



Stick Blender

Spinach Dip

- 1 cup sour cream
- 1 cup Miracle Whip
- 1 pkg Knorr's Vegetable Soup Mix
- 1 pkg frozen spinach, thawed, drained and cut up with chopping blade
- 1 8oz. pkg cream cheese

Combine all ingredients together with mixing blade. Let stand 2 hours in refrigerator. Optional: Hollow out bread bowl. Cut bread in chunks. Use bread bowl to serve dip.

Cream of Corn Soup

- 1 cup whole kernel corn
- 2 cups milk
- 2 Tbsp bread crumbs (mill in grinder)
- 1 Tbsp chopped onion (chop in grinder)
- 1 tsp salt
- 1/8 tsp pepper

Place corn and 1 cup milk in saucepan. Puree with chopping blade until smooth. Add remaining ingredients and blend well. Heat to serving temperature, stirring occasionally. Tip: You can save time by chopping vegetables for a soup right in the soup pot.

Pesto Sauce

- 1 1/2 cups firmly packed fresh parsley
- 1/2 cup firmly packed fresh basil leaves
- 1/4 cup pine nuts, walnuts, or almonds
- 2 cloves garlic
- 1 1/2 tsp lemon juice
- 1 tsp salt
- 1/4 tsp pepper
- 1/3 cup olive oil
- 1/2 cup grated Parmesan cheese

Grind parsley, basil, nuts and garlic in grinder. Put all ingredients into beaker or any other tall narrow container and process with chopping blade until smooth.

Fresh Peanut Butter

- 1 cup peanuts (bulk nuts tend to be too dry)
- Salt to taste

Put peanuts in grinder. Grind on high speed until smooth (but no longer than 4 minutes). If it is not quite as smooth as you would like, add a little oil, after allowing motor to cool. A nice variation is adding a tablespoon of liquid honey to the peanut butter.

Pastry (no fail pie crust)

- 1/2 cup shortening
- pinch of salt
- 1/4 cup boiling water
- 1 Tbsp milk (overflowing slightly)
- 1 1/2 cups flour

Place shortening, salt, boiling water and milk in mixing bowl. Use chopping blade. Slowly add flour, mixing until desired consistency. Makes two 9" crusts. Will not fail!

Baby Foods

Open a can or bottle of any favorite fruit or vegetable. Pour off liquid, then with chopping blade, puree until desired consistency is achieved. Junior foods are made by not processing quite so long – just gentle taps to break up the food.

Find more recipes for the Stick Blender, and other fine L'EQUIP products on our website:
www.lequip.com

Recipes

Whipped Cream

¼ cup whipping cream
2 Tbsp sugar
½ tsp vanilla

Cream should be as cold and fresh as possible. Pour into tall, narrow, dry container. Use aerator blade. Hold blender accessory in cream. Switch on. While blender is working, draw it slowly at an angle towards the rim. Repeat this motion carefully. Occasionally hold the aerator just under the surface. By holding the aerator at an angle, air is beaten into the liquid with every turn. Do not work too quickly. In a short time you will have aerated whipped cream, which will keep its shape. Add sugar and vanilla only at the end.

Whipped Topping from Non-Fat Milk

½ cup ice cold skim milk
½ tsp vanilla
2 Tbsp sugar or sugar substitute (or to taste)

Pour milk into tall narrow container. Using aerator blade hold unit on bottom of container for 3 seconds without moving it. Slowly draw up the contents towards the rim of the container. Repeat this process (drawing up and down) until milk is stiffly whipped. Do not allow the blade to completely surface. Turn off the machine, then add vanilla, sugar or sweetener. Continue to whip to incorporate these ingredients. Serve immediately.

Note: To maintain thick consistency for a longer period, add 1 Tbsp of gelatin powder, vanilla pudding powder or a flavored jello powder.

Milk Shake

½ cup milk
1 cup ice cream
Flavoring: 1 Tbsp strawberries, raspberries, chocolate sauce, fresh banana or any flavoring of your choice.

Use chopping blade. Place milk and ice cream in glass until desired thickness is achieved. Then add flavoring of choice and mix.

Ambrosia Fruit Dip

1 small jar marshmallow cream
1 pkg spreadable cream cheese
5 Tbsp whip cream

Whip together with aerator blade. Refrigerate. Serve with fresh fruit.

Flawless Hollandaise Sauce

4 egg yolks
½ tsp salt
1 Tbsp lemon juice
1 dash hot pepper sauce
¼ lb butter, melted

In saucepan with mixing blade, blend all ingredients except butter. Now heat to a bubbling stage then add melted butter.

Poppy Seed Loaf

½ cup instant vanilla pudding mix
1 lemon cake mix
1 cup warm water
½ cup cooking oil
½ cup dry poppy seeds
1 tsp vanilla

With mixing blade, beat all ingredients in large mixing bowl until smooth. Pour into two small loaf pans. Bake at 350 degrees for about 1 hour. You may top with thin glaze of powdered sugar and water.

Standard Accessories

All parts which come in contact with food are stainless steel, rust proof, tasteless, and resistant to corrosive food items.



MINCING BLADE



AERATOR BLADE



CHOPPING BLADE



MIXING BLADE



BEAKER



FRENCH WHISK



GRINDER



BRACKET

Accessory Blades



Chopping Blade

Chops raw and cooked vegetables, fruit and berries. Purees baby food. Crushes ice cubes or nuts. Blends smoothies, ice drinks and milk shakes. Can be used for all heavy ingredients.



Aerator Blade

Beats and blends egg-whites and cream. Aerates shakes and sauces. Whips soups. Use for everything that needs to be light and fluffy.



Mixing Blade

Stirs and mixes drinks. Emulsifies salad dressings and mayonnaise. Mixes cakes, batters and dough. Use for all mixtures with a thick or creamy consistency.



Mincing Blade

The mincing blade is designed to mince raw or cooked meats and vegetables with coarse fibers.



Grinder

Grates and finely chops ingredients such as herbs, spices, grains, cereals, chocolate, cheese, coffee beans, onions, garlic, hard boiled eggs, nuts (including almonds), sugar (for powdered sugar) and bread (for bread crumbs). It works as an efficient food processor for salsas, pesto, nut butters and more. Chocolate should be firm when ground. Do not overfill grinder. Always use on turbo speed.



French Whisk

Designed to beat and aerate. Quickly whips eggs and creams. Can be used in almost any recipe that calls for whipping or whisking. It can also be used in any bowl or pot, (even on the stovetop), for stocks, sauces, puddings, and soups.

Application and Use Tips



Speed Buttons

Use the "On" button for all light, airy foods and for small amounts.

Use the "Turbo" Speed button for thicker or harder ingredients and for larger amounts. Do not run your blender for more than 1 minute at a time.



Mixing

Dip your L'EQUIP Stick Blender into the ingredients at an angle and blend. Switch it off before removing to prevent splashing. While blending, hold the top of the beaker with your free hand for better control.



Whipping

Rest the Stick Blender on the bottom of the beaker for a few seconds, then hold at an angle and slowly draw it upwards against the side of the beaker. When the ingredients are no longer drawn with it, go back to the bottom and repeat the process until the ingredients are at the desired consistency.



Blending

Use a light swiveling wrist motion in processing. Draw the blender up slightly and let it fall again onto the ingredients. Do not press or pound. The fineness of your results will depend on the length of processing.

Putting on and Changing Accessories

- Always unplug the appliance before changing accessories.
- Connect the accessory by aligning with body/motor base. Twist lock into place. Remove the accessory by untwisting. To connect blades, line up slot on blade with nub on drive post and push.
- With time and repeated use, the blades may become loose and no longer fit on the drive post tightly. You can fix this by gently pressing the top of the blade, where it connects to the drive post, together with pliers.

Cleaning and Care

Always clean the appliance after use to prevent the drive shaft from clogging.

- Motor base/body should not be placed in water.
- Grinder should be cleaned by removing from motor base. Lid must be hand washed. Grinder bowl and processor blades may be put in dishwasher.
- French whisk should be cleaned by removing from motor base and hand washed only.
- Blender accessory, (shaft and foot), may be cleaned by removing from motor base and hand washing or placing under running water. The blender accessory may also be cleaned by submerging in warm water and pressing the "on" button. Caution – keep water level below motor base level.
- Blades are dishwasher safe.
- Your blender will perform better and longer if you oil it every few months. Use a food grade oil. Hold the blender with the foot facing you and put 2-3 drops of oil on the drive post. Switch the appliance on and let it run for 10-20 seconds. Then rinse the drive post in hot water.

FOR HOUSEHOLD USE ONLY