

Calphalon® 

3-In-1 Immersion Blender

USER GUIDE

Model ME2501B



Thank you for choosing a Calphalon 3-In-1 Immersion Blender.

The **Calphalon Kitchen Electrics** collection offers quality construction and premium finishes. Plus, they operate with ease, so you can count on them to handle your daily kitchen tasks.

We know you are excited to begin using your immersion blender; this User Guide is designed to help you make the most of your new appliance.

Be sure to carefully review this guide before using your immersion blender and keep it handy for future reference should you have any questions about your immersion blender's operation.

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NOTE: If you have additional questions or concerns, or wish to return product(s), please contact **Calphalon Customer Service** at **1-800-809-7267**. Please do not return this product to the store.

SAFETY INSTRUCTIONS

The safety instructions appearing in this guide are not meant to cover all possible situations that may occur. Caution must be exercised when installing, maintaining or operating this appliance. Contact your dealer, distributor, service agent or manufacturer with any issues you do not understand.

Recognize Safety Messages

Always read and obey the safety messages included in this guide. Look for the following safety symbols, which will alert you to potential hazards.



WARNING – Hazards or unsafe practices which **COULD** result in severe personal injury or death.



CAUTION – Hazards or unsafe practices which **COULD** result in minor personal injury.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be observed, including the following:

1. READ ALL INSTRUCTIONS in this guide before attempting to operate your appliance.
2. This product is designed for household use only. Do not use appliance for other than its intended purpose.
3. To protect against risk of electrical shock do not put motor body, cord or electrical plug of this immersion blender in water or other liquid.
4. Do not place on or near a hot gas or electric burner, or where it could touch any other heat source.
5. This appliance is not intended for use by children or other persons, without assistance or supervision, if their physical, sensory or mental capabilities prevent them from using it safely.
6. Do not allow children to use the appliance as a toy.
7. Unwind the power cord fully before use.
8. Make sure the plug is free from dust and fully inserted into the socket. Do not use if the plug is loose in the socket or deformed.
9. Do not allow the power cord to hang over the edge of a table or counter, touch hot surfaces, including the stove, or become knotted. Do not twist or put heavy objects on the power cord.
10. Always make sure the appliance is completely and properly assembled before operation.
11. Always ensure that the attachments are securely fitted onto the motor body before operation. Follow the instructions for **Operating Your Immersion Blender** on **page 6**.
12. Be certain cover is securely locked in place before operating appliance.
13. Do not touch moving parts with your hand or utensils when appliance is plugged in or operating.
14. Do not move around when immersion blender is operating.
15. Do not use appliance on unstable surfaces, in steamy environments, near fire or anywhere appliance may get wet or oily.
16. When removing the plug from an outlet, pull it out by the plug rather than the cord.
17. Unplug from outlet when left unattended or not in use, before putting on or taking off parts, and before cleaning and storing.

18. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been dropped or damaged in any manner. Do not operate if the appliance is deformed or damaged. Contact **Calphalon Customer Service** at **1-800-809-7267** for examination, repair, or adjustment.
19. Do not disassemble, repair or modify this appliance.
20. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injuries.
21. When mixing liquids, especially hot liquids, use a tall container or make several small quantities to reduce spillage.
22. Discontinue use if the immersion blender stops operating or becomes jammed with food. Contact **Calphalon Customer Service** at **1-800-809-7267** for examination, repair, or adjustment.
23. Keep hands, utensils or inedible objects out of the container while blending 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 plugged in.
24. Blades are sharp. Handle carefully. Do not touch blades.
25. Do not heat the chopper bowl in a microwave oven or otherwise warm it over 120° F.
26. Do not operate appliance without any ingredients.
27. Do not use appliance for purposes other than food preparation.
28. Do not use hand blender or whisk in a glass container.
29. Carefully follow the **Cleaning and Care** instructions on **page 12** when cleaning your immersion blender to avoid risk of injury or shock hazards.
30. This appliance should not be used by children and care should be taken when used near children.
31. Do not use outdoors.

NOTE: If this immersion blender malfunctions during use, immediately unplug the power cord from the electrical outlet. Do not use or attempt to repair the immersion blender. Contact **Calphalon Customer Service** at **1-800-809-7267** for examination, repair, or adjustment.

**SAVE THESE INSTRUCTIONS
FOR FUTURE REFERENCE.**

ELECTRICAL REQUIREMENTS

CAUTION

Avoid Electric Shock

This appliance has a polarized plug with one blade wider than the other. To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit into the outlet completely, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Short Cord Instructions

Your Calphalon immersion blender has a short power supply cord as a safety precaution to prevent personal injury or property damage resulting from becoming entangled with a longer cord. Do not allow children to be near this appliance without adult supervision. Longer detachable extension cords are available and may be used if care is exercised in their use.

If an extension cord is used:

1. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

GETTING TO KNOW YOUR 3-IN-1 IMMERSION BLENDER



Parts and Features

- 1. Comfortable, Contoured Main Body** - Durable and sleek Power/Turbo buttons conveniently located at the top of the main body.
- 2. Power Button** - Turns the immersion blender on at the speed selected on the variable speed dial.
- 3. Turbo Button** - Immediately increases the speed of the immersion blender to the highest setting.
- 4. Variable Speed Dial** - Offers 5 speeds for all your blending needs.
- 5. Blending Wand and Removable Nonstick Safe Guard** - Comes complete with a guard for safe blending in nonstick pans.
- 6. Whisk** - Turns your immersion blender into a powered whisk, ideal for whipping foods such as eggs or cream
- 7. Chopper Bowl, Lid and Blade** - Attaches to the main body and efficiently chops a variety of fruits, vegetables and meats
- 8. 20 oz. Measuring Cup** - Allows for easy measuring and blending in the same cup

OPERATING YOUR 3-IN-1 IMMERSION BLENDER

Before the First Use

1. Place immersion blender on a dry, level, stable surface such as a countertop.
2. Remove all packing material and prepare parts for cleaning.
3. Never immerse the main body in water. If needed, wipe with a damp cloth that has been dipped in a watered down mild detergent or soap.
4. Wash blending wand and blade protector, wire whisk, chopper bowl, chopper blade, and measuring cup in warm, sudsy water. Rinse and dry thoroughly.
5. Continue with steps for **Tips for Successful Operation**.

 **CAUTION**

To avoid the risk of electrocution or severe disfiguring electrical burns, do not let children handle or put electrical cords or plugs in their mouths.

Choosing an Attachment

Your immersion blender is equipped with the following attachments and accessories:

- **Blending Wand** – Choose this option for pureeing foods such as soups, smoothies and mashing potatoes.
- **Whisk** – Select this option for whipping air into ingredients such as egg whites or whipping cream.
- **Chopper** – Use this option for chopping fruits, vegetables and meats.
- **20 oz. Measuring Cup** – Use for mixing or storage

TIPS FOR SUCCESSFUL OPERATION

Blending Wand

Step 1: MAKE SURE BLENDER IS UNPLUGGED

Step 2: ATTACH MAIN BODY TO BLENDING WAND

Be sure attachment is fully engaged to the main body by rotating the attachment clockwise until the units click together. The tick mark on the wand should be lined up with the line on the side of the main body.

Step 3: ADD NONSTICK SAFE GUARD ATTACHMENT (Optional)

Attach the nonstick safe guard attachment to prevent damage while blending in nonstick pans.

To attach, align the nonstick safe guard and the opening at the end of the blending wand (near the blade), being careful not to touch the blade. Slowly press the nonstick safe guard onto the end of the blending wand.

To detach, push in both tabs of the nonstick safe guard and slowly pull it off of the blending wand, being careful not to place fingers inside the blade housing. The nonstick safe guard is dishwasher safe, or can be hand washed.

Step 4: PLACE INGREDIENTS IN MIXING BOWL

Choose a deep mixing bowl or container. Mixture will swell slightly as it mixes, especially on higher speed settings, so allow extra room in the mixing bowl to prevent spatters.

Step 5: INSERT THE POWER PLUG

Choose a suitable electrical outlet by referring to **Electrical Requirements** on **page 4**.

Step 6: BEGIN BLENDING

Insert the blending wand into the mixing bowl until it touches the bottom. Turn the Variable Speed Dial to select the desired blending speed. Press the Power button to start.

NOTE: Blender should be under the surface of the food mixture before turning it on. Move the blender up and down slightly and around the bowl to puree all the ingredients thoroughly.

Step 7: RELEASE POWER BUTTON

To stop the immersion blender, release the Power button. Disconnect the power plug from the outlet.

Step 8: REMOVE ATTACHMENT

Rotate the attachment counter clockwise to remove after use.

Notes for Blending:

- The blades are very sharp. Handle with extreme care.
- Always unplug the appliance when it is left unattended.
- Cool hot foods, such as soups, slightly before pureeing to prevent burns.
- Do not lift the blender out of the food being blended until the blade completely stops.
- Unplug the appliance before you clean the blender.
- Remove pans from heat before blending in them to prevent damage to the nonstick guard.

Whisk

Step 1: MAKE SURE BLENDER IS UNPLUGGED

Step 2: ATTACH MAIN BODY TO WHISK ADAPTER BODY

Be sure attachment is fully engaged to the main body by rotating the attachment clockwise until the units click together. The tick mark on the wand should be lined up with the line on the side of the main body.

Step 3: PLACE INGREDIENTS IN MIXING BOWL

Choose a deep mixing bowl or container. Mixture will increase in volume as air is incorporated by the whisk, so allow extra room in the mixing bowl.

Step 4: INSERT THE POWER PLUG

Choose a suitable electrical outlet by referring to **Electrical Requirements** on **page 4**.

Step 5: BEGIN WHISKING

Insert the whisk into the mixing bowl until the beater touches the bottom. Turn the Variable Speed Dial to select the desired beating speed. Press the Power button to start.

NOTE: Remember to place the beater into the liquid before turning on. Keep the main body in the upright position and slowly circulate the beater around the mixing bowl or container.

Step 7: RELEASE POWER BUTTON

To stop the whisk, release the Power button. Disconnect the plug from the outlet.

Step 8: REMOVE ATTACHMENT

Rotate the attachment counter clockwise to remove after use. The whisk can be removed from its housing for cleaning by pulling on the base of the whisk. To reassemble simply insert metal end of whisk back into the housing.

Notes for Whisking:

- Use a deep mixing bowl or container to prevent spattering.
- The time needed to whip cream varies depending on the temperature of the cream and the amount being whipped.
- Cold whipping cream beaten in a chilled mixing bowl will thicken quicker than when beaten at room temperature.
- On the other hand, room temperature egg whites tend to whip to a slightly higher volume than chilled egg whites.

Chopper

Step 1: MAKE SURE BLENDER IS UNPLUGGED

Step 2: INSERT CHOPPER BLADE

Carefully insert the chopper blade over the pin at the center of the chopper bowl.

Step 3: INSERT FOOD

If chopping a large amount of ingredients, divide the food into smaller batches.

Step 4: ATTACH CHOPPER LID TO BOWL

Place lid on chopper bowl, fitting securely over pin at the center.

Step 5: ATTACH MAIN BODY TO LID

Insert the main body into the chopper attachment point on top of lid.

Step 6: INSERT THE POWER PLUG

Choose a suitable electrical outlet by referring to **Electrical Requirements** on **page 4**.

Step 7: BEGIN CHOPPING

Turn the Variable Speed Dial to select the desired chopping speed. Hold the bowl and press the Power switch to start chopping. When chopping, it often works best to pulse the chopper on and off in short bursts.

Step 8: RELEASE POWER BUTTON

To stop the chopper, release the Power button. Disconnect the plug from the outlet.

Step 9: DISCONNECT MAIN BODY FROM CHOPPER LID

Rotate the attachment counter clockwise to remove after use.

Step 10: REMOVE LID AND CHOPPER BLADE

Remove the chopper lid and carefully lift out the chopper blade. Remove the food contents from the chopper bowl.

Notes for Chopping:

- The blades are very sharp. Handle with extreme care.
- Do not take out the chopper blade until it stops rotating completely.
- When chopping, it often works best to pulse the chopper on and off in short bursts.
- If chopping meat, cut it into cubes before inserting into chopper.

Refer to the following chart as a guide for choosing the proper settings.

Attachment	Hand Blender		Whisk		Chopper	
Food	Mashed Potatoes	Soup	Egg Whites	Whipped Cream	Onion	Beef 10.5 oz. (300g) MAX
Setting	2-3	1-2	4-5	4-5	3-4	Turbo
Time	within 1 min.	within 1 min.	within 3 min.	within 3 min.	15 pulses	10-15 seconds
Tips	Blend warm potatoes with milk and butter for added moisture. Process soup while still warm, making sure there is enough broth or other liquid to achieve the desired consistency.		Choose a deep bowl or container for whisking to prevent spattering. Slowly move the wire whip around the bowl or container to evenly beat the mixture.		Pulse the chopper on and off in short bursts for best results. When chopping beef, dice it into cubes before chopping and hold the turbo button down for 10 to 15 seconds.	

CLEANING AND CARE

Before Cleaning

- Before disconnecting the blending wand or whisk from the electrical outlet, consider dipping the end of the attachments in a container of warm, watered down mild detergent. Process under the soapy water to release food residue.
- Carefully unplug the immersion blender's power cord from the electrical outlet by firmly grasping the plug.
- Remove any food from the chopper bowl and clean as soon as possible after chopping.

Do Not Immerse These Parts

Never immerse the main body, chopper lid, whisk housing, cord or plug in water. If needed, wipe with a damp cloth that has been dipped in a watered down mild detergent or soap.

Tips for Cleaning the Immersion Blender

- The blending wand, chopper bowl and blade, mixing cup, nonstick safe guard and whisk (detached from housing) are top rack dishwasher safe.
- The chopper lid and whisk housing are not dishwasher safe and should never be put in the dishwasher.
- If the blender joints accidentally get wet, dry well as soon as possible.
- Any other servicing should be performed by an authorized service representative.

STORAGE

The cord wraps around the immersion blender for storage. Store the chopper blade inside the chopper bowl. **NOTE:** Blades are sharp. Handle carefully when storing or taking out the parts from the chopper bowl.

FREQUENTLY ASKED QUESTIONS

How do I know which attachment to use? Think about the texture and consistency you are trying to achieve. The chopper will cut food into small bits. The blending wand purees foods until they are smooth, and the whisk beats air into ingredients such as egg whites or cream. Refer to **Choosing an Attachment** on **page 6** for more information.

When using my own mixing bowl, how will I know when the volume of mixture might be too large? The tip of the hand blender or whisk should be able to rest on the bottom of the bowl without the food mixture coming up over the joint on the attachment. This protects the joint from being exposed to moisture.

I accidentally overstuff my chopper and now the blade is jammed and will not move. What should I do? Remove the plug from the electrical outlet. Carefully remove blade and empty food from container. Replace blade and fill container back with food. Discontinue use if the immersion blender stops operating. Contact **Calphalon Customer Service** at **1-800-809-7267** for examination, repair or adjustment.

WARRANTY

Register your Immersion Blender - It's Easy!

Please register your product to ensure that we have the correct information in our system for any warranty inquiries. **Retain the original sales receipt. Without registering your product or having the original sales receipt, we will consider the warranty start date to be the date of manufacture.**

Taking a few moments to register your product greatly expedites warranty inquiries and helps us continue to develop new products and services that make your culinary experience even better. Please visit www.calphalon.com for complete details.

Limited One Year Warranty

Calphalon will repair or replace any immersion blender found defective in material or workmanship within one year of the original purchase with the original sales receipt. This warranty applies when the immersion blender is put to normal household use and is operated and cared for according to the instructions. This excludes damage from misuse or abuse, such as improper cleaning, neglect, accident, alteration, fire, theft, or use in a commercial establishment. Minor imperfections, surface markings as a result of shipping, and slight color variation are normal. This warranty excludes all incidental and consequential damages, except in those states that do not allow the exclusion or limitation of these damages. Without an original sales receipt or having registered your product with Calphalon, the warranty start date will be considered the date of manufacture. This warranty gives you specific legal rights, and you may have other rights that vary from state to state.

Customer Service

We at Calphalon want to hear from you. If you have a question, comment, or a recommendation that will help us help you, please contact us via our web site, phone, fax or mailing address.

Please do not return the product to the store. Please contact us directly with questions or comments about your immersion blender. Thank you!

Web site

www.calphalon.com

Write Us

Calphalon Customer Service

PO Box 583

Toledo, Ohio 43697-0583

(Please, DO NOT send returns to this address)

Toll Free Phone

1-800-809-7267

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419-666-2859

RECIPES

Butternut Squash and Apple Soup

Serves 6

Ingredients:

2 Tbsp. olive oil
1 medium onion, chopped
1 large butternut squash, peeled, seeded and cut into 2-inch pieces
1 golden delicious apple, peeled, seeded and cut into 8 pieces
4 c. chicken stock
Salt and pepper, to taste
2 Tbsp. maple syrup
1 c. half and half
Chopped toasted Marcona almonds and chopped scallions, garnish

Method:

Heat oil in a Calphalon soup pot or Dutch oven over medium heat. Add onion, squash and apple and sauté until onions are translucent, about 3 to 5 minutes. Add chicken stock and season with salt and pepper. Bring to a boil, reduce heat to a simmer, cover with lid and simmer for 20 to 25 minutes or until the squash is very tender.

Remove pot from heat. Using a Calphalon 3-in-1 Immersion Blender fitted with the **blending wand** attachment, carefully blend on **low** speed until the soup is smooth. Add maple syrup and half and half and blend until smooth. Reseason soup with salt and pepper. Serve soup with chopped toasted Marcona almonds and scallions.

Creamy Lemon Meringue Pie

Makes one 9-inch pie

Ingredients:

For the crust -

1 c. crushed ginger snap cookie crumbs
½ c. graham cracker crumbs
2 tablespoons sugar
1/3 c. butter, melted

For the meringue -

4 large egg whites
Pinch of salt
¼ c. confectioners' sugar
½ c. granulated sugar
½ tsp. pure vanilla extract

For the filling –

8 large egg yolks

$\frac{3}{4}$ c. sugar

$\frac{1}{8}$ tsp. salt

Zest of 2 lemons

$\frac{2}{3}$ c. fresh lemon juice, strained

$\frac{1}{4}$ c. fresh tangerine or orange juice, strained

8 Tbsp. butter, chilled and cut into small pieces

$\frac{3}{4}$ c. heavy cream

Method:

For crust, preheat oven to **350 degrees F**. Lightly butter a 9-inch pie pan. In a mixing bowl, combine crumbs, sugar and butter. Transfer crumb mixture to pie pan and firmly press mixture into bottom and up the sides of pie pan. Bake for 8 to 10 minutes and cool before filling.

To make filling, bring about 2-inches of water to a simmer in a large saucepan. Place egg yolks in a heatproof bowl (that will fit into the saucepan, but not touch the water) and whisk them until smooth. Gradually whisk in the sugar and beat until mixture is creamy. Add salt, zest, and juices and mix until smooth. Place bowl over the simmering water and whisk mixture by hand until it is very thick, about 10 to 15 minutes. The mixture should coat the back of a spoon. Carefully remove bowl from heat. Whisk in butter and continue to stir until butter is fully incorporated. Strain filling, cover and chill until cold, about 1 hour. Pour heavy cream into the Calphalon measuring cup, using Calphalon 3-in-1 Immersion Blender with **whisk** attachment, beat cream on **low** speed for about 20 seconds or until fully whipped. Fold cream into cooled lemon filling and spoon mixture into prepared piecrust.

For meringue, preheat oven to **375 degrees F**. Add egg whites to the Calphalon measuring cup, using the **whisk** attachment, beat egg whites on **medium** speed until foamy. Add confectioners' sugar and beat on **low** speed for 1 minute. Transfer egg mixture to a large bowl. Using **low** speed, gradually add granulated sugar. Increase speed to **high** and beat for 3 minutes or until appropriate consistency is reached. The meringue should be very thick and hold a firm peak. Either pipe or spread meringue over lemon filling. Bake pie on middle rack of oven for 8 to 12 minutes or until meringue is golden brown. Transfer pie to a wire rack and cool completely. Chill pie for 2 hours before serving. This pie is best served the day it is prepared.

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