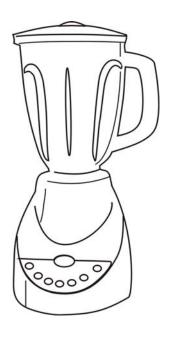


## **OWNER'S MANUAL**

Model BB301 120V~, 60Hz., 550 Watts

# **Electronic Blender**



EURO-PRO Operating LLC Boston, MA, 02465 1 (800) 798-7398 www.euro-pro.com



# IMPORTANT SAFETY INSTRUCTIONS

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

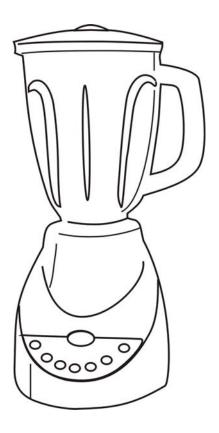
#### READ AND KEEP ALL INSTRUCTIONS.

- To protect against risk of electrical shock, do not put blender base in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children, or incapacitated persons.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts.
- **DO NOT** operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return to Bravetti for examination, repair, or electrical or mechanical adjustment.
- The use of attachments, including canning or ordinary jars and processing assembly parts not recommended by Bravetti may cause a risk of injury to persons.
- Keep hands and utensils out of container while blending to prevent the possibility of severe injury to persons and/or damage to the blender. If scraping, folding, etc., is necessary, turn off and unplug the blender, and only use a rubber spatula.
- Blades are sharp. Handle carefully.
- To reduce risk of injury to persons, never place cutting blades on base without blender container properly attached.
- Screw on container bottom firmly. Injury can result if moving blades become exposed.
- Always operate blender with cover in place.
- Do Not Use Outdoors
- Do Not Allow Cord to Hang Over Edge of Table or Counter
- When Blending Hot Liquids, Remove Center Piece of Two Piece Cover.

This appliance has a polarized plug (one blade is 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 fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

# SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

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## **BLENDER PARTS AND CARE**

#### **BLENDER PARTS AND CARE**

#### **COVER**

The cover for your blender consists of two parts, the plastic feeder cap and the vinyl cover. The cover is self-sealing, and is made of vinyl which is resistant to absorption of odors and stains. The feeder cap is removable for use as a measuring cup and provides an opening for the addition of other ingredients.

#### **CONTAINER**

The container for the blender is graduated for easy measurement and is made of glass. The convenient handle and pouring lip permit easy removal of liquid mixtures while thicker mixtures are more easily removed through the bottom opening. The glass jar is marked with indicators for convenient measuring.

#### PROCESSING ASSEMBLY

The processing assembly consists of three parts: a sealing ring used as a cushion between the container and the agitator; agitator of high-grade stainless steel; a threaded container bottom.

#### MOTOR AND MOTOR BASE

The powerful multi-speed motor is the heart of the appliance and is designed just for this unit. It is completely enclosed within the housing.

#### ASSEMBLING YOUR BLENDER

**CAUTION:** Follow these important steps to assemble, tighten, and mount blender container quickly and correctly. **INJURY MAY RESULT IF MOVING BLADES ARE EXPOSED.** 

- 1. Turn container up-side down so the small opening is at the top.
- 2. Make sure that the sealed ring on container opening is tight.

#### HOW YOUR BRAVETTI BLENDER WORKS

Your blender is a multi-speed appliance which operates on a wide range of speeds from very slow to very fast. This range of speeds makes food preparation easy, interesting and also saves time because your blender processes foods in seconds.

# ALWAYS HOLD CONTAINER WITH ONE HAND WHILE PROCESSING!

LOW SPEED MODES includes PUREE, WHIP and MIX functions. HIGH SPEED MODES include GRATE, BLEND and LIQUEFY functions. By touching the control buttons, you can get the speed mode you need.

Another choice is PULSE to crush ice.

- 1. Follow assembly steps as described above.
- 2. Fill container with 2 cups of ice cubes.
- 3. Place lid assembly on container.
- 4. Spin the knob to the ICE CRUSH/PULSE position.
- 5. Ice can be crushed by continuously spinning the knob until desired consistency is reached.
- 6. Let go of the knob and let it revert to the OFF position automatically. Unplug appliance.
- 7. Remove container from blender base.

#### **DO'S AND DON'TS**

#### DO:

- Use only the line voltage and frequency as specified on the bottom of the blender.
- Always operate blender on a clean, dry surface to prevent air from carrying foreign material or water into the motor.
- Put liquid portions of recipes into blender container first unless the instructions in recipes specify otherwise.
- Cut all firm fruits and vegetables, cooked meats, fish and seafoods into pieces no larger, than 3/4" (1.8 cm) to 1" (2.5 cm). Cut all kinds of cheeses into pieces no larger than 3/4" (1.8 cm).
- Use rubber spatula to push ingredients to be chopped into liquid portion of recipe **ONLY** when motor is **OFF**.
- Place cover firmly on blender container before starting, and rest hand on the container cover when starting and running motor.
- Remove heavy dips and spreads, nut butters, mayonnaise and products of similar consistency by removing the processing assembly and pushing the mixture out through the bottom opening into serving dishes or storage container.
- Pour mixture if liquid or semi-liquid consistency, such as muffin and cake batter, from blender container.
- Allow cooked vegetables and broth to cool before pouring into blender container for processing.
- Switch to the next higher speed if the motor seems to labor when processing at one of the lower speeds to prevent overloading of the motor.

#### DON'T:

- **DON'T** expect your blender to replace all of your kitchen appliances. It will not: mash potatoes, whip egg whites or substitutes for dairy toppings, grind raw meat, knead or mix stiff dough, or extract juices from fruits and vegetables.
- **DON'T** process mixtures too long. Remember, the blender performs its tasks in seconds, not minutes. It is better to stop and check the consistency after a few seconds than to overblend and have a mushy or too finely ground product.
- **DON'T** overload the motor with extra-heavy or extra-large loads. If the motor stalls, turn off immediately, unplug cord from outlet and remove a portion of the load before beginning again.
- **DON'T** attempt to remove blender container from motor base or replace it until the motor has coasted to a complete stop. Blender parts can be damaged.
- **DON'T** remove container cover while processing, as food spillage can occur. Use feeder cap opening to add ingredients.
- **DON'T** place or store processing assembly on motor base without first correctly assembling to blender container. Severe injury can result if blender is accidentally turned on.
- **DON'T** use any utensil, including spatulas, in the container while the motor is running. They can catch in the moving blades, break the container and cause severe injury.
- **DON'T** use ANY container not recommended by manufacturer for processing foods.

Other containers may break or loosen during processing and cause severe injury.

#### CARE AND CLEANING OF YOUR BLENDER

Blender container parts are corrosion resistant, sanitary and easily cleaned. Before first use and after every use, separate container parts and clean thoroughly in warm, soapy water, then rinse and dry well. **DO NOT WASH ANY PARTS IN AN AUTOMATIC DISHWASHER.** 

Periodically check all parts before re-assembly. If the processing blades are stuck or difficult to turn, **DO NOT USE BLENDER.** Check by carefully turning the blades in a counter clockwise direction (opposite edges are sharp). Blades should turn freely. If the glass container is chipped or cracked **DO NOT USE BLENDER.** Further use could result in the container breaking during use. Use only Bravetti recommended replacement parts available at an authorized service facility or the factory. **USE OF DAMAGED OR NON-RECOMMENDED PARTS COULD RESULT IN SEVERE PERSONAL INJURY AND/OR DAMAGE TO THE BLENDER.** 

NEVER IMMERSE THE MOTOR BASE IN WATER. The housing can be cleaned with a damp cloth (unplug first). The motor is permanently lubricated and does not require any additional lubrication. ANY SERVICING SHOULD BE PERFORMED BY AN AUTHORIZED SERVICE FACILITY.

#### **CARE AND CLEANING STEPS**

- 1. Push the OFF button and unplug the appliance.
- 2. Grasp container handle and lift container from the blender motor base. Rinse with water to remove any large food particles that may have accumulated in the container.
- 3. Reposition the container into the blender motor base.
- 4. Add 1 1/2 cups warm, soapy water to the container and cover with the lid assembly.
- 5. Push one of the low settings for a few seconds.
- 6. Touch the OFF position and unplug the appliance.
- 7. Grasp container handle and lift container off of the blender motor base. Remove lid and assembly and rinse container with water. Repeat steps 1-7 as necessary.
- 8. Unscrew collar from container and remove cutting assembly.

# CAUTION: BLADES ARE SHARP. HANDLE CAREFULLY.



# CAUTION: NEVER PLACE BLENDER MOTOR BASE OF APPLIANCE IN WATER OR OTHER LIQUIDS.

- 1. Immediately after each use, disassemble lid and cutting assembly. Carefully wash all parts in warm soapy water. Rinse and dry thoroughly. Do not wash parts in dishwasher.
- 2. Do not use a harsh abrasive on any part of the blender.
- 3. Clean the exterior of blender motor base with a soft damp cloth and dry.
- 4. Reassemble cutting assembly onto container. Place onto blender motor base with lid assembly. Spin dry on HIGH for 10 seconds.

Any servicing requiring disassembly other than the above cleaning must be performed by an authorized service center. Failure to follow this instruction may result in a fire, electric shock or injury to persons.

### YOUR NOTES AND RECIPES

### **BLENDING GUIDE**

Your blender features a variable speed control. While you may select any speed, the following list will help you determine where to set the control for various items.

### TO PROCESS FOOD

- 1. Assemble container.
- 2. Put ingredients into blender container, cover firmly, and place container into ring on motor base.

# **SPEED SETTINGS**

SPEED	FOODS	MIXING PROCEDURES	
ICE CRUSH	Slush, Margaritas	Crush ice cubes and add liquid	
PUREE	Baby Foods	Cook Food, cool, add to blender	
WHIP	Whipping Cream	Add sugar gradually to desired taste	
MIX	Cream Soups	Add liquid, then soups, mix	
GRATE	Cheese	Cut in cubes and grate	
BLEND	Yogurt and Fresh Fruit	Add fresh fruit mixture	
LIQUIFY	Fresh Fruits	Liquefy fruits, add ice cream	

#### YOUR NOTES AND RECIPES



### **ONE (1) YEAR LIMITED WARRANTY**

**EURO-PRO** OPERATING LLC warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid. For Customer Service support, call 1 (800) 798-7398 or visit our website www.euro-pro.com. If the appliance is found by *EURO-PRO* to be defective in material or workmanship, *EURO-PRO* will repair or replace it free of charge. Proof of purchase date and \$9.95 to cover the cost of return shipping and handling must be included.\*

The liability of *EURO-PRO* Operating LLC is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of *EURO-PRO* Operating LLC if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. In no event is *EURO-PRO* Operating LLC liable for incidental or consequential damages of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

\*Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE".



# OWNERSHIP REGISTRATION CARD FOR CANADIAN CONSUMERS ONLY

Please fill out and mail the product registration card within ten (10) days of purchase in order to validate the foregoing Limited Warranty. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

RETURN TO *EURO-PRO* Operating LLC, 4400 Bois Franc, St-Laurent, QC, H4S 1A7

RR301

<b>DD</b> 301					
Appliance model					
Date purchased	Name of store				
Owner's name					
Address	Citv	Province	Postal Code		