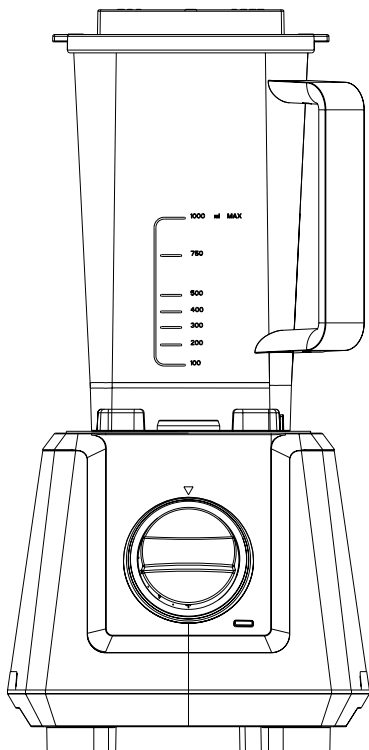




**INSTRUCTION MANUAL
COMMERCIAL BLENDER
ED-5190PRO**



DEAR CUSTOMER





In order to achieve the best performance of your product, please read this instruction manual carefully before using, and keep it for future reference.

If you need extra support, please write to info@premiermundo.com



INSTRUCTION MANUAL

Important Safeguards	2
Save These Instructions	3
Parts Description & Control Panel	3
How to Use	4
Lid, Measuring Cup, Seal Ring	4
Cleaning & Storage	5
Notice for Operation	5
Specifications	6

	CAUTION RISK OF ELECTRIC SHOCK, DO NOT OPEN	
<p>Caution: To reduce the risk of electric shock do not open this device, there are not serviceable parts for customers. Please refer any maintenance or repair to qualified personnel.</p>		
	This sign means the existence of dangerous voltage at the inside of the unit, which states a risk of electric shock.	
	This sign means that there are important instructions of operation and handling in the manual that comes with this device.	

PREMIER CUSTOMER SERVICE

Venezuela :	0800 – ELECTRIC (353-2874)
Panama :	300-5185
Website :	www.premiermundo.com
E-mail :	servicioalcliente@premiermundo.com

NOTE

This unit may be submitted to changes in specifications, characteristics and/or operation without prior notice to the user, in order to continue improving and developing its technology.

IMPORTANT SAFEGUARDS

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

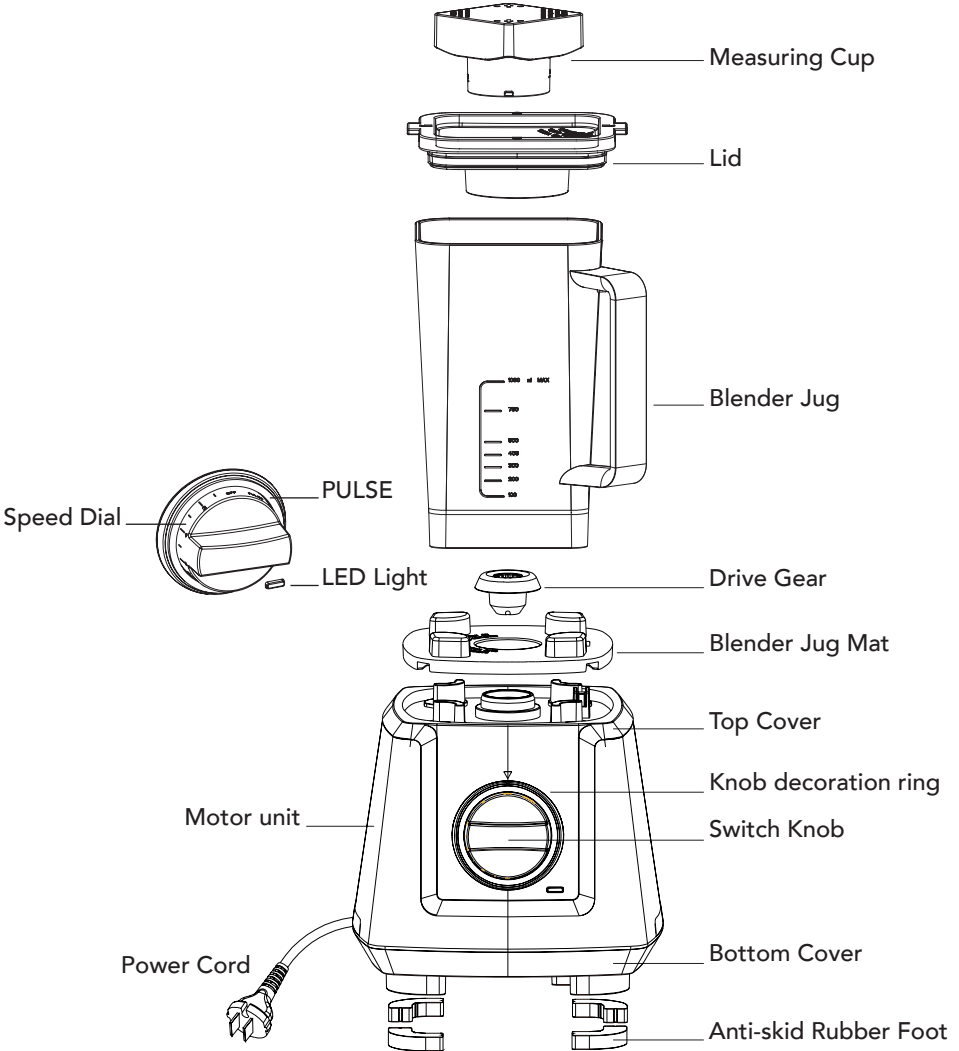
- Read all instructions.
- Before plugging in the appliance, check that the electrical rating shown on the rating plate corresponds with your household electricity supply.
- To protect against risk of electrical shock, do not put appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contacting 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 appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- The use of attachments not recommended by the manufacturer may cause risk of injury to persons.
- This appliance is designed for commercial use.
- Do not let cord hang over edge of table or counter
- Always operate blender with cover in place.
- Never put the power cord or plug into water for cleaning. Do not wipe the plug prongs with damp cloth, nor plug in with wet hands.
- Plug the appliance to the wall outlet properly & securely. Loose plug may lead to overheat or electric shock.
- Never let the appliance unattended.
- Keep hands and utensils out of the container while blending to reduce the risk of severe injury to persons or damage to blender. A scraper may be used but must be used only when the blender is not running.
- Do not run the appliance without loading in the blender jar.
- To prevent spillage, do not put liquid in the blender jar exceeding the MAX line.
- Do not expose the appliance to source of heat such as a radiator or sun shining through a window. For good ventilation, do not place cloth underneath the appliance.
- Always operate with the lid in place. When processing hot beverages, properly secure the lid in place to avoid scalding due to spraying of hot liquids.
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- Care is needed when handling cutting blades, especially when removing the blade from the bowl, emptying the bowl and during cleaning.
- If the motor has overheated, the temperature monitoring system will trigger and the motor will stop. Switch off the appliance and let the motor cool down. The motor temperature monitoring system resets after the blender is unplugged from wall socket for 45 minutes. In this time, the blender can be used again.
- The blade is very sharp, use caution when handling the blade. Do not attempt to disassemble the blade assembly and touch any rotating parts.
- Warning : Flashing light indicates ready to operate. Avoid any contact with blades or moveable parts.

SAVE THESE INSTRUCTIONS

Note of plug :

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric 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.

PARTS DESCRIPTION & CONTROL PANEL



CONTROL PANEL

Speed Dial

Turn dial clockwise to choose from manual speed settings from Low to High
Once you select a speed, the blender will run until you turn it back to OFF.

PULSE

Turn the speed dial counterclockwise to the PULSE Setting, Then hold at Pulse position for the desired time.

LED Light

The red LED will be blinking at 1Hz when the blender was in stand-by mode and During the operation, the red LED will be illuminated.

HOW TO USE

- Plug in the unit to the power source corresponding to the voltage indicated on the appliance.
- Stand-by Mode
The jar was placed firmly on the base and the base was plugged into electricity supply.
The red LED will be blinking at 1 Hz. Now the blender was in stand-by mode.
- Operation mode
Any time when the motor was moving (Including variable speed operation and PULSE operation). The red LED will be illuminated (no blinking).
- Speed Setting
This blender has 10 stepless variable speeds (from 0 to 10) plus a Pulse function. Rotates clockwise from OFF position the Blender will operate in the corresponding speed setting. Further continue to rotate in clockwise to increase the speed. The maximum speed setting will be achieved when the arrow was pointed at Speed "10". During the operation, the red LED will be illuminated. The blender will be automatically turned off after 10 minutes. You must turn the knob back to OFF position again in order to reset the blender before next operation.
- Pulse
Turn the knob anti-clockwise from OFF position and hold at Pulse position(the arrow was pointed at "Pulse") to activate the PULSE mode. The motor increases the full speed (i.e. speed10 setting) in the PULSE mode, The red LED will be illuminated. Release to stop PULSE mode. The blender will be back to stand-by-mode and now the red LED will be blinking again.

LID, MEASURING CUP, SEAL RING

- Insert the measuring cup to the lid by aligning the two taps to the grooves of the lid and twist to lock it at the bottom position. Then push in the lid to the blender jar to close it. To open, pull up the flap of the lid.

CLEANING & STORAGE

- Unplug the appliance from the wall outlet.
- Do not immerse the motor unit or power cord into water or other liquids.
- Clean surface of the blender jar with soft cloth or spongy. The measuring cup and the seal ring can be disassembled for cleaning.
- The blender jar can be rinsed with water. It can also be cleaned by filling 2 cups of water in the blender jar, close the lid and then operate the blender in Pulse mode. Then pour out the water and dry it with soft cloth.
- After cleaning, put the blender jar on the side or upside down (Note 1) to dry. Do not immerse the whole jar in water.
- Clean the motor unit by soft cloth. NEVER put it in water.

Note : If put the blender jar in upside down position, please remove the residual water by dry cloth. Do not leave it close to the sink or basin to avoid water spraying to the bottom part of the jar. This may cause the rusting of the bearing and hence affecting the performance of the blender.

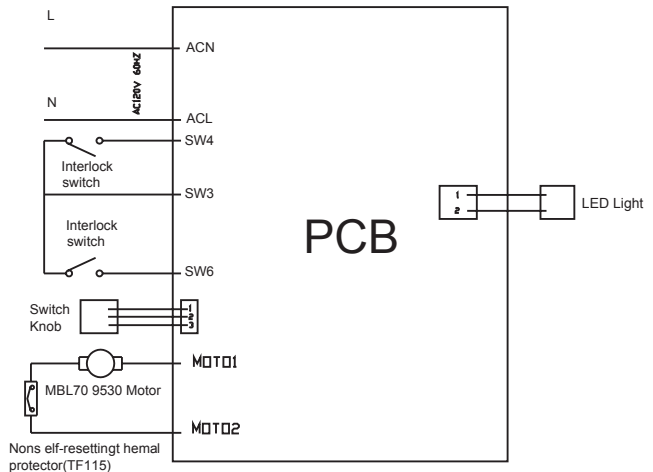
NOTICE FOR OPERATION

- The blender may not be operated on following situation
 - The jar was not firmly placed on the base
 - The knob was turned in variable speed selection range before the jar was placed firmly on the base
 - The jar was taken away during operation and then put back You need to turn the knob back to OFF position and then make sure the jar was placed firmly on the base. Now the blender was reset and please follows the operating instruction again.
- If the motor is dragged to a low speed since the food is too thick or there is too less liquid in the jar, and operates for a prolonged period, the temperature monitoring system will trigger and stop the operation of the motor. The red LED will be blinking at 2 Hz, In this case, unplug and put the blender to a place with good ventilation to cool down the motor temperature for 45 minutes. The system will reset and the blender can be used again.
- During operation, close the lid tightly to avoid scalding due to spraying of hot liquids.
- Keep hands and utensils out of the container while the motor is running to prevent the possibility of severe personal injury and/or damage.
- In making hot beverage such as soybean milk, hot soup, please check whether the lid is secured tightly to the jar to prevent it from falling. It is advisable to start the operation at low speed setting and then increase the speed gradually, or use the PULSE mode.
- When making sauces (eg. almond sauce, jam and sesame sauce), stuffing and nuts, put in between 2 and 3 cups of ingredients. The amount should neither be too large or too little. Keep the blending time below 2 min. to prevent any burnt smell due to overheating. Too much ingredients may lead to overloading and overheating of the motor. In this case, wait till the motor temperature falls before operating again.

NOTICE FOR OPERATION

- Please put liquid and soft food before putting in hard food or ice cubes.
- When the operation finishes, please wait until the blade assembly comes to a complete stop before taking up the blender jar. Otherwise, the Drive Gear may be damaged.
- If you feel a scorch smell from the blender, stop the operation immediately. It may be caused by the abrasion at the rubber cushion base if it is not properly assembled.
- When blending thick and sticky food using high speed, please start the operation at low speed. If the turning is still idle, disconnect the power and stir the blender jar using a rubber stirrer to drive out the air capsule trapped in the food. Then close the lid and switch on to proceed the operation
- Do not operate for more than 10 minutes at a time.

CIRCUIT DIAGRAM



SPECIFICATIONS

Product :	COMMERCIAL BLENDER
Model :	ED-5190PRO
Rating :	120V ~ 60Hz
Max Power :	1050W
Dimensions :	197mm (L) x 218mm (W) x 430mm (H)

RECIPES

Banana Daiquiri

2 Servings

INGREDIENTS

2 bananas peeled
2 tablespoons banana liquor
2 ounces rum
1/4 cup cream
2 cups ice cubes

METHOD

1. Place all ingredients into the blender jar.
2. Place lid on the blender jar.
3. Set blender speed to 10 and blend until smooth and creamy.

TIP: Serve this in a glass with layered with strawberry daiquiri.

Strawberry Papaya Smoothie

2 Servings

INGREDIENTS

1 cup fresh papaya chunks
1 cup pineapple juice
1 ripe banana
1/2 cup vanilla yogurt
2 cups frozen strawberries

METHOD

1. Place all ingredients in the order listed into the blender jar.
2. Place lid on the blender jar.
3. Set blender speed to 10 and blend until smooth.

Bananas Foster Frappe

2 Servings

INGREDIENTS

2 ripe bananas
1/2 cup milk
1/3 cup caramel topping
5 scoops caramel swirl ice cream

METHOD

1. Place all ingredients in the order listed into the blender jar.
2. Place lid on the blender jar.
3. Set blender speed to 10 and blend until smooth and creamy.
4. Pour into glasses, sprinkle with cinnamon and serve.

TIP: For an adult version, add 2 ounces of spiced rum.

Thousand Island Dressing

Makes 1 1/2 cups

INGREDIENTS

2 large egg yolks
1/2 teaspoon white vinegar
1/2 teaspoon mustard
2 teaspoons tomato paste
1 teaspoon salt
3/4 cup vegetable oil
1 hard cooked egg
6 stuffed olives
2 small pickles
1 teaspoon lemon juice
1 shallot
1 teaspoon paprika
1 teaspoon sugar

METHOD

1. Place the egg yolks, vinegar, mustard, tomato paste and salt into the blender jar.
2. Place the lid on the blender jar with the filler cap removed.
3. Set blender speed to 10 and puree for 30 seconds.
4. Slowly drizzle the oil through the filler cap opening.
5. When all the oil has been added, remove the lid and add the remaining ingredients.
6. Pulse several times until all the ingredients have been incorporated and desired chunkiness has been achieved.

TIP: This is delicious on a fresh seafood salad.

Caesar Dressing

Makes 4-6 servings

INGREDIENTS

2 cloves garlic
1/4 cup freshly grated parmesan cheese
1 tablespoon fresh lemon juice
1 large egg
1 teaspoon Worcestershire Sauce
1/2 teaspoon Dijon Mustard
1/2 teaspoon freshly grated pepper
2 - 4 whole anchovy filets
2/3 cup extra virgin olive oil

METHOD

1. Place all ingredients, except oil, into the blender jar.
2. Place the lid on the blender jar with the filler cap removed.
3. Set blender speed to 10, process ingredients for 1 minute then slowly drizzle the oil through the filler cap opening and blend for an additional 30 seconds.
4. Serve chilled.

French Dressing

Makes 1 1/2 cups

INGREDIENTS

1/3 cup red wine vinegar
2 cloves garlic
1 shallot
1 teaspoon salt
1 teaspoon paprika
1 tablespoon yellow mustard
2 tablespoons ketchup
1 large egg
2/3 cup vegetable oil

METHOD

1. Place all ingredients, except oil, into the blender jar.
2. Place the lid on the blender jar with the filler cap removed.
3. Set blender speed to 10 and puree the ingredients then slowly drizzle the oil in a steady stream through the filler cap opening into the vinegar mixture.
4. Chill before serving.

TIP: This is fantastic served as a dip for artichokes.

Easy Hollandaise Sauce

Makes 2/3 cups

INGREDIENTS

1 stick butter, melted then clarified
3 large egg yolks
1/8 teaspoon hot sauce
1/4 teaspoon lemon juice
1/4 teaspoon water
1/4 teaspoon salt

METHOD

1. Melt the butter in the microwave for 30 seconds then clarify.
2. Place remaining ingredients into the blender jar.
3. Place the lid on the blender jar with the filler cap removed.
4. Set blender speed to 4 and blend for 45 seconds then slowly pour the melted butter through the filler cap opening.
5. Delicious over poached eggs or asparagus.

Mayonnaise

Makes 1 cup

INGREDIENTS

2 large egg yolks
1 teaspoon mustard
2 teaspoons white vinegar
1/2 teaspoon salt
1 cup Safflower oil

METHOD

1. Place all ingredients, except oil, into the blender jar.
2. Place the lid on the blender jar with the filler cap removed.
3. Set blender speed to 6 then slowly pour the oil through the filler cap opening.
4. Keeps in the refrigerator for up to 2 weeks.

TIP: Try adding fresh herbs or spices to change the flavor, like wasabi to use on a grilled tuna sandwich, or basil for a tomato sandwich.

Orange Poppy Seed Dressing

4 servings

INGREDIENTS

1 navel orange, quartered
1 tablespoon honey
2 tablespoons rice wine vinegar
2 teaspoons poppy seeds
1/2 teaspoon salt
2 green onions
1/2 cup Safflower oil

METHOD

1. Place all ingredients, except oil, into the blender jar.
2. Place the lid on the blender jar with the filler cap removed.
3. Set blender speed to 10 and puree for 1 minute until the orange part is completely pureed then slowly drizzle the oil through the filler cap opening until well incorporated.

Delicious Salsa

4 servings

INGREDIENTS

1 pint grape tomatoes
1 mild chile pepper, pepper seeds removed
1 small sweet onion
2 whole cloves garlic
1 tomatillo, husk removed
1 can (10 3/4 ounces) Mexican tomatoes with lime and cilantro
1 bunch cilantro, stems removed
2 tablespoons fresh lime juice
1 1/2 teaspoons Kosher salt

METHOD

1. Place all ingredients into blender jar.
2. Place lid on the blender jar.
3. Pulse 5-6 times or until desired consistency is achieved.
4. Taste and adjust seasoning if desired and serve with your favorite chips.

Baby Food

4 or more servings

INGREDIENTS

Peaches

1 cup frozen peaches, thawed
1/4 cup water

Apples

1 medium golden delicious apple, peeled and cored

1/4 cup water

Cut apple into quarters and steam until fork tender

Blueberries

1 cup frozen blueberries, thawed

1/4 cup water

Guava

4 guavas, cut in quarters

1/4 cup water

Steam for 10 minutes

METHOD

1. Place desired fruits and water into the blender jar.
2. Place lid on the blender jar.
3. Set blender speed to 10 and use the tamper to aid in pureeing the baby food.
4. Scrape sides and continue to puree until as smooth as desired.
5. Serve within 2 days or freeze in individual portions for later use.

TIP:

The easiest way to freeze individual portions of baby food is in the newer silicone ice cube trays. Just fill them to the tops with your baby food, cover and freeze. Then pop them out into a zipper top bag and store. The silicone makes for much easier removal since you can just turn it inside out.

Chocolate & Coffee Milk Shakes

2 servings

INGREDIENTS

Chocolate Milk Shake

4 scoops vanilla ice cream

1/2 cup chocolate sauce

1/2 cup half-and-half

Coffee Milk Shake

4 scoops vanilla ice cream

1/2 cup half-and-half

1/2 cup strong coffee, cold

2 teaspoons instant espresso powder

METHOD

1. Place all ingredients into the blender jar.
2. Place lid on the blender jar.
3. Set blender speed to 10 and use the tamper to help blend ingredients.
4. Pour into glasses then rinse out the blender jar and repeat with next recipe if desired.
5. Layer over the tops in the same glass. Add a straw, a drizzle of chocolate sauce and a cherry before serving.

TIP:

You can find instant espresso powder in the coffee aisle of most grocery stores. You can also use instant coffee in a pinch or even stir in finely ground coffee beans.

Citrus Slushy

2 servings

INGREDIENTS

1 cup orange juice, freshly squeezed
1/4 of an entire orange (optional)
1/4 cup grapefruit juice, freshly squeezed
1 tablespoon lemon juice, freshly squeezed
1 tablespoon granulated sugar
1 1/2 cups ice cubes
Lime wedge and Mandarin orange segments, for garnish

METHOD

1. Place all ingredients into the blender jar.
2. Place lid on the blender jar.
3. Set blender speed first to 4 then to 10 and use the tamper to combine ingredients until smooth. For a thicker consistency, add a few more ice cubes.
4. If you add the optional 1/4 orange your slushy will be especially flavorful. Drop several Mandarin orange segments into the bottom of the glasses. Pour slushy over the top and garnish with lime wedges and Mandarin orange segments.

Pea Soup

6 servings

INGREDIENTS

2 tablespoons unsalted butter
1 yellow onion, peeled and quartered
1 teaspoon kosher salt, or to taste
4 cups chicken stock
1 tablespoon granulated sugar
2 teaspoons fresh lemon juice
1 1/2 pounds frozen peas
Fresh pepper to taste
1/2 cup half & half

METHOD

1. Place all ingredients, except half & half, into the blender jar.
2. Place lid on the blender jar.
3. Set blender speed to 4 until consistency is chunky then increase speed to 10 and puree for 6 minutes or until steam is visible at the top of blender and soup is very hot.
4. Add the half & half then set blender speed to 4 and blend for 3 seconds to incorporate.
5. Taste carefully and adjust seasoning if desired then ladle into bowls and serve.

Potage Parmentier

6 servings

INGREDIENTS

2 quarts water
3 cups potatoes, peeled and diced
3 cups leeks, sliced and rinsed
1 tablespoon kosher salt
1/3 cup heavy cream
3 tablespoons chives, finely chopped

METHOD

1. Place water, potatoes, leeks, onions and salt into an 8-quart stockpot and bring to a boil. Reduce heat to medium and simmer for 40-50 minutes or until vegetables are tender. Remove from heat and let cool.
2. Pour half of the soup into the blender jar and cover with lid.
3. Set blender speed to 4 and puree until desired consistency is achieved.
4. Repeat with remaining soup.
5. Add heavy cream then set blender speed to 4 and puree for an additional 2 - 3 seconds to combine.
6. Ladle into bowls, garnish with chives and serve.

Russian Dressing

Makes about 2 cups

INGREDIENTS

1 tablespoon white vinegar
1 large egg
2 teaspoons kosher salt
1 teaspoon dry mustard powder
1/8 teaspoon cayenne pepper
4 tablespoons sweet relish
1/2 cup ketchup
2 tablespoons barbecue sauce
1 teaspoon Worcestershire sauce
1/4 of a red onion, roughly chopped
1 cup vegetable oil

METHOD

1. Place all ingredients, except oil, into the blender jar.
2. Place the lid on the blender jar with the filler cap removed.
3. Set blender speed to 10 then slowly pour the oil in through the filler cap opening and continue to blend until dressing is thick. Taste and adjust seasonings if desired.
4. Store in an airtight container in the refrigerator up to 1 week.

TIP:

The pickle relish is the secret to this recipes' flavor, so use a brand you really trust or use homemade pickles. If your pickles are not sweet, add a bit of sugar to the ingredients. The little sweet gherkin pickles are wonderful for this.

Sage and Walnut Pesto

Makes about 2 cups

INGREDIENTS

1/2 cup fresh sage leaves
1/2 cup walnuts, toasted
The zest and juice of half of a lemon
1 teaspoon honey
3 cloves garlic
1 teaspoon kosher salt
1/2 teaspoon fresh pepper
1/4 cup Parmesan cheese, grated
1 cup walnut or vegetable oil

METHOD

1. Place all ingredients, except oil, into the blender jar.
2. Place the lid on the blender jar with the filler cap removed.
3. Set blender speed first to 4 then to 10 and slowly pour the oil through the filler cap opening until all of it has been added and pesto is thick and creamy.
4. Store refrigerated for up to 1 week or freeze for up to 3 months.

TIP:

For a lower fat version, use 1/2 cup oil and 1/2 cup water.

Old Fashioned Strawberry Milkshake

Makes about 2 cups

INGREDIENTS

1 cup strawberries cut in half, plus 2 whole berries for garnish
1/4 cup sugar
4 scoops strawberry ice cream
1/3 cup half & half
Sweetened whipped cream

METHOD

1. Place the strawberries and sugar into a medium bowl; toss well then cover and let strawberries macerate at room temperature for 1/2 hour.
2. Place strawberries and juice from bowl into the blender jar.
3. Place lid on the blender jar.
4. Set blender speed to 4 for a chunky consistency.
5. Add the ice cream and half & half to the blender jar and blend on speed 10 until smooth (use the tamper to blend ingredients if needed).
6. Pour into a glass and garnish with a whole strawberry and a spoonful of whipped cream.