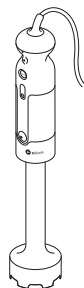




**HAND BLENDER
INSTRUCTIONS FOR USE
SAVE THESE INSTRUCTIONS**

**MÉLANGEUR À MAIN
MODE D'EMPLOI
CONSERVEZ CE MODE D'EMPLOI**

**MEZCLADORA DE MANO
INSTRUCCIONES PARA EL USO
REPASE Y GUARDE ESTAS INSTRUCCIONES
LEA CUIDADOSAMENTE ESTE INSTRUCTIVO ANTES DE USAR
SU APARATO**



**MODEL/MODELE/MODELO
DHB710 series**

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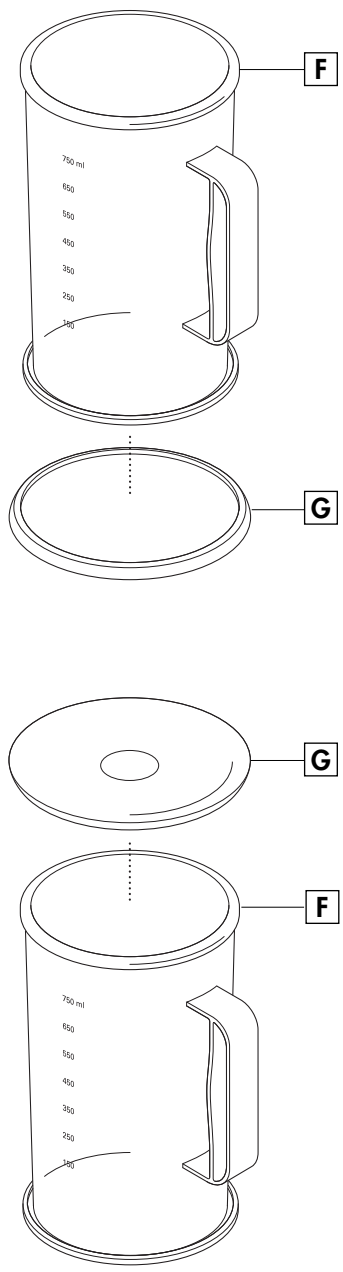
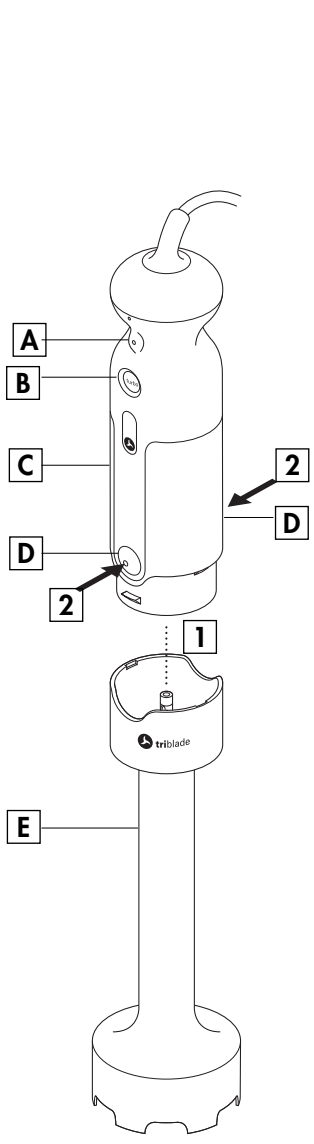
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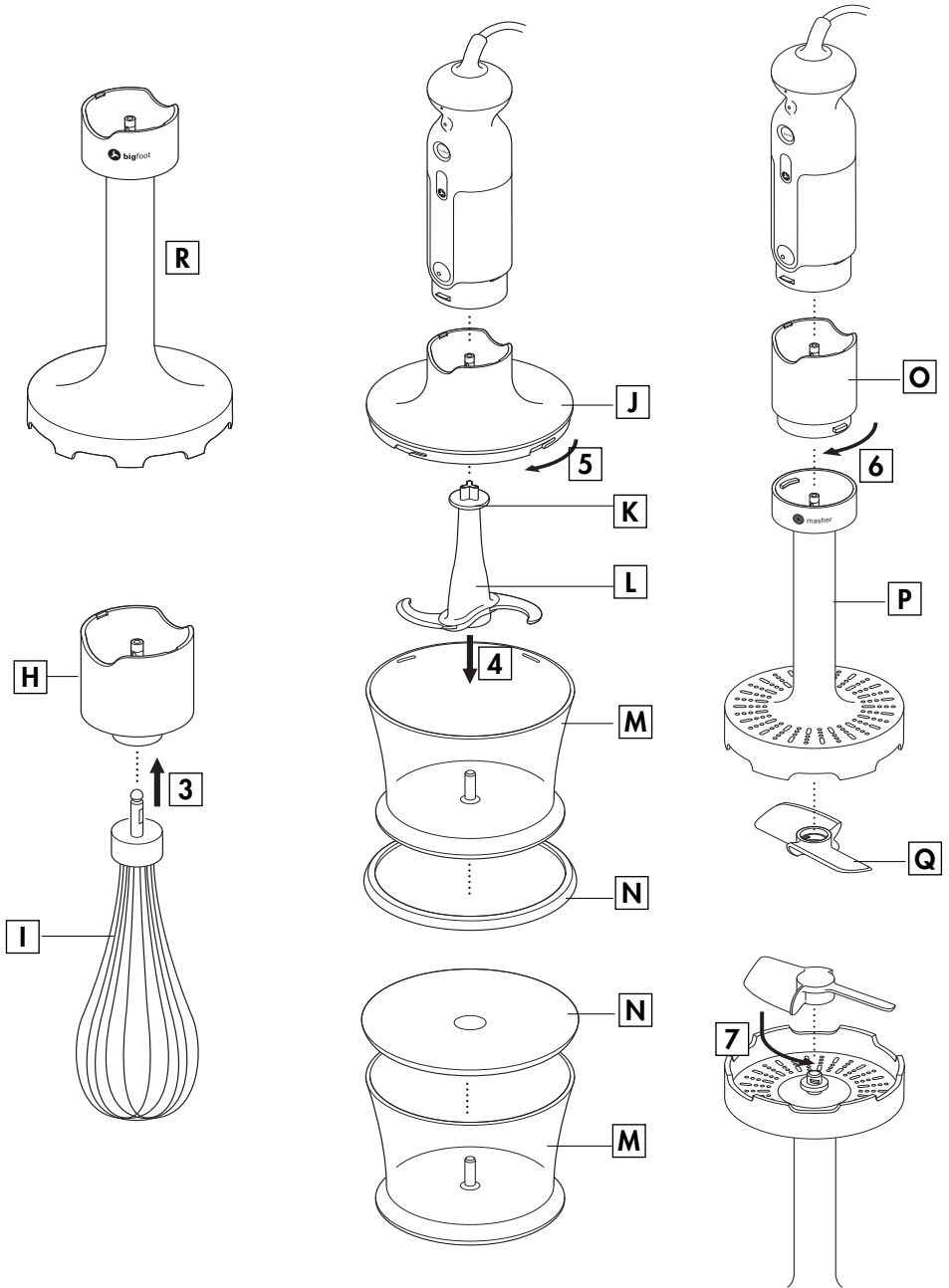
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ELECTRONIC CHARACTERISTICS/CARACTÉRISTIQUES ÉLECTRONIQUES

CARACTERÍSTICAS ELÉCTRICAS

120 V~ 60 Hz 380 W





IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed.

Including the following:

- Read all instructions.
- To protect against risk of electrical shock do not put the motor unit in water or other liquid.
- This appliance should not be used by children and care should be taken when used 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, including canning jars, not recommended by the manufacturer may cause a risk of injury to persons.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Keep hands and utensils away from the cutting blade while chopping food and out of the container while blending to reduce the risk of severe injury to persons or damage to the food chopper. A scraper may be used but only when the food chopper is not running.
- Blade is sharp. Handle carefully.
- To reduce the risk of injury, never place cutting blade on base without first putting bowl properly in place.
- Be certain cover is securely locked in placed before operating appliance.
- Do not attempt to defeat the cover interlock mechanism.
- When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage.
- Do not immerse in water.
- Do not let cord contact hot surface, including the stove.

Important

- With heavy mixtures to ensure long life of your machine, don't use your hand blender for longer than 50 seconds in any four minute period.

Before plugging in

- Make sure your electricity supply is the same as the one shown on the hand blender.
- **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.**

SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY

DESCRIPTION

A speed 1 button	J chopper cover (if supplied)
B turbo button	K finger grip (if supplied)
C power handle	L chopper blade (if supplied)
D blender shaft release buttons	M bowl (if supplied)
E blender shaft with fixed triblade	N bowl base/lid (if supplied)
F beaker (if supplied)	O masher collar (if supplied)
G beaker base/lid (if supplied)	P masher foot (if supplied)
H whisk collar (if supplied)	Q masher paddle (if supplied)
I wire whisk chopper (if supplied)	R pan blender 'bigfoot' (if supplied)

TO USE THE HAND BLENDER

- You can blend baby food, soups, sauces, milk shakes and mayonnaise.

For beaker blending (if beaker supplied)

- Put the base/lid on the bottom of the beaker. (This stops the beaker sliding on the worktop).
- Don't fill the beaker more than 2/3rds full.
- After blending you can fit the base/lid to the top of the beaker.

Note: If no beaker is supplied in your pack, select a suitably sized container. We would recommend a tall, straight sided vessel with a diameter slightly larger than the foot of the hand blender to allow movement of the ingredients but tall enough to prevent splashing.

For saucepan blending

- For safest use it is recommended to take the pan off the heat and let hot liquids cool to room temperature before blending.
 - Use Hand Blender directly in the saucepan.
- 1 Fit the blender shaft to the power handle 1 – push to lock.
 - 2 Plug in.
 - 3 Place the food into the beaker or a similar container, then holding the beaker steady, press the required speed button. (Select speed 1 for slower blending and to minimise splashing and turbo for faster blending).
- To avoid splashing, place the blade in the food before switching on.
 - Don't let liquid get above the join between the power handle and blender shaft.
 - Move the blade through the food and use a mashing or stirring action to incorporate the mixture.
 - Your hand blender is not suitable for ice crushing.
 - If your blender gets blocked, unplug before clearing.
- 4 After use release the speed button. Unplug and press the release buttons 2 to remove the blender shaft from the power handle.

To use the whisk (if supplied)

- You can whip light ingredients such as egg whites; cream and instant desserts.
 - Don't whisk heavier mixtures such as margarine and sugar - you'll damage the whisk.
- 1 Push the wire whisk into the whisk collar 3.
 - 2 Fit the power handle to the whisk collar. Push to lock.
 - 3 Place your food in a bowl.
- Don't whisk more than 4 egg whites or 400ml (34pt) cream.
- 4 Plug in. To avoid splashing, press speed 1 button. To whisk on a faster speed press the Turbo button. Move the whisk clockwise.
- Don't let liquid get above the whisk wires.

5 After use release the speed button, unplug and dismantle.

To use the Chopper (if supplied)

- You can chop meat, vegetables, herbs, bread, biscuits and nuts. Results may vary based on the meat that is used.
 - Don't chop hard foods such as coffee beans, ice cubes, spices or chocolate - you'll damage the blade.
- 1 Remove any bones and cut food into 1-2cm (1/2-1") cubes.
 - 2 Put the base/lid on the bottom of the chopper bowl. (This stops the bowl sliding on the work-top.)
 - 3 Fit the chopper blade over the pin in the bowl 4.
 - 4 Add your food.
 - 5 Fit the chopper cover, turn and lock 5.
 - 6 Fit the power handle to the chopper cover - push to lock.
 - 7 Plug in. Hold the bowl steady. Then press the turbo button. Alternatively press the turbo button in short bursts to achieve a pulsing action.
 - 8 After use, unplug and dismantle.

PROCESSING GUIDE

FOOD	MAXIMUM AMOUNT	APPROX. TIME (IN SECONDS)
Meat	250g / 8.8oz	10-15
Herbs	30g / 1.05oz	10
Nuts	200g / 7oz	10-15
Bread	1 slice	5-10
Hardboiled eggs	3	3-5
Onions	200g / 7oz	pulse

To use the masher (if supplied)

- The masher can be used to mash cooked vegetables such as potatoes, swede and carrot.
 - Don't mash hard or uncooked foods - you may damage the unit.
- 1 Cook the vegetables and drain.
 - 2 Fit the masher collar to the masher foot by turning in a clockwise direction 6.
 - 3 Turn the masher upside down and fit the paddle over the central hub and turn anti clockwise to locate 7. (If the collar isn't fitted then the paddle doesn't secure in place).
 - 4 Fit the power handle to the masher assembly - push to lock.
 - 5 Plug in.
 - 6 Place the masher in the saucepan or bowl etc., and select speed 1. Move the masher in an up and down movement throughout the mix until the desired result is achieved.
 - 7 After use release the speed button and unplug.
 - 8 Press the blender shaft release buttons to release the masher assembly.
 - 9 Remove the paddle from the masher by turning clockwise.
 - 10 Unscrew the collar from the masher foot.

Important

- Never use the masher in a saucepan over direct heat. Always remove the saucepan from the heat and allow to cool slightly.
- Do not tap the masher on the side of the cooking vessel during or after mashing. Use a spatula to scrape excess food away.

- For best results when mashing never fill a saucepan etc., more than half full with food.

Care and cleaning

- Always switch off and unplug before cleaning.
- Don't touch the sharp blades.
- Take special care when preparing food for babies, the elderly and infirm. Always ensure that the hand blender shaft is thoroughly sterilised. Use a sterilising solution in accordance with the sterilising solution manufacturer's instructions.
- Some foods, eg carrot, may discolour the plastic. Rubbing with a cloth dipped in vegetable oil may help to remove discolouration.
- Any other servicing should be performed by authorized service representative.

Power handle, whisk collar, masher collar and chopper cover

- Wipe with a slightly damp cloth, then dry.
- Never immerse in water or use abrasives.
- Do not dishwash.

BLENDER SHAFT

Either

- Part fill the beaker or a similar container with warm soapy water. Plug into the power supply, then insert the blender shaft and switch on.
- Unplug, then dry or Wash the blades under running water, then dry thoroughly

Whisk, beaker, chopper bowl, chopper blade, masher foot, masher paddle, beaker and bowl base/lids

- Wash up, then dry.
- The following parts can be washed in a dishwasher: blender shaft, pan blender, whisk (not whisk collar), masher foot (not masher collar) masher paddle, chopper bowl, (not chopper cover), chopper blade, beaker, beaker and bowl base/lids.

Hint on cleaning the masher foot

- If food has been allowed to dry onto the masher attachment, remove the paddle. Soak the paddle and masher foot in warm water to soften and then wash thoroughly.
important - don't allow the masher collar to get wet.

Service and customer care

- If the cord is damaged it must, for safety reasons, be replaced by DE' LONGHI or an authorised DE' LONGHI repairer.
If you need help with:
 - using your appliance or
 - servicing or repairsContact the shop where you bought your appliance.



LIMITED WARRANTY

This warranty applies to all products with De'Longhi or Kenwood brand names.

What does the warranty cover?

We warrant each appliance to be free from defects in material and workmanship. Our obligation under this warranty is limited to repair at our factory or authorized service center of any defective parts or part thereof, other than parts damaged in transit. In the event of a products replacement or return, the unit must be returned transportation prepaid. The repaired or new model will be returned at the company expense.

This warranty shall apply only if the appliance is used in accordance with the factory directions, which accompany it, and on an Alternating current (AC) circuit.

How long does the coverage last?

This warranty runs for one year (1) from the purchase date found on your receipt and applies only to the original purchaser for use.

What is not covered by the warranty?

The warranty does not cover defects or damage of the appliance, which result from repairs or alterations to the appliance outside our factory or authorized service centers, nor shall it apply to any appliance, which has been subject to abuse, misuse, negligence or accidents. Also, consequential and incidental damage resulting from the use of this product or arising out of any breach of contract or breach of this warranty are not recoverable under this warranty. Some states do not allow the exclusion or limitation of incidental or consequential damage, so the above limitation may not apply to you.

How do you get service?

If repairs become necessary, see contact information below:

U.S. Residents:

Please contact our toll free hotline at 800-322-3848 or log onto our website at www.delonghi.com.

For all accessories, spare parts or replacement parts, please contact our parts division at 1-800-865-6330.

Residents of Canada: Please contact our toll free hotline at 1-888-335-6644 or log onto our website at www.delonghi.com.

Residents of Mexico: Please refer to the Limited Warranty statement for Mexico.

Please refer to the back page of the manual for De'Longhi addresses.

The above warranty is in lieu of all other express warranties and representations. All implied warranties are limited to the applicable warranty period set forth above. This limitation does not apply if you enter into an extended warranty with De'Longhi. Some states do not allow limitations on how long an implied warranty lasts, so the above exclusions may not apply to you. De'Longhi does not authorize any other person or company to assume for it any liability in connection with the sale or use of its appliance.

How does state law apply?

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



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