Panasonic®

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Cooking Blender

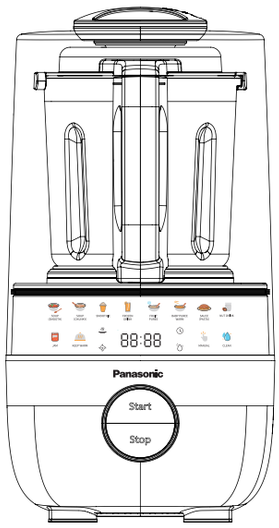
Mixer & Suppenbereiter
Mixeur de cuisine
Kookblender
Frullatore con funzione di cottura
Batidora con función de cocción
Blender kuchenny
Mixér na vaření
Konyhai turmixgép
Keittosekoitin
Madlavningsblender
Matlagningsblender

Household Use

Hausgebrauch
Usage domestique
Voor huishoudelijk gebruik
Utilizzo Domestico
Uso Doméstico
Do użytku domowego
Pro domácí použití
Háztartási használatra
Kotitalouskäyttöön
Husholdningsbrug
Hushåll

OPERATING INSTRUCTIONS

BEDIENUNGSANLEITUNG
NOTICE D'UTILISATION
GEBRUIKSAANWIJZING
ISTRUZIONI D'USO
INSTRUCCIONES DE FUNCIONAMIENTO
INSTRUKCJA OBSŁUGI
NÁVOD K OBSLUZE
KEZELÉSI ÚTMUTATÓ
KÄYTTÖOHJE
BRUGSVEJLEDNING
BRUKSANVISNING



Model No. / Modell Nr. / Modèle n° / Modelnr. / Modello n° / N.° de modelo / Model / Model / Mallinumero / Modelnr. / Modellnr.

MX-HG4401

Scan the QR code for more recipes and version of Operating Instructions.
Scannen Sie den QR-Code, um weitere Rezepte und die Version der Bedienungsanleitung zu sehen.
Scannez le code QR pour obtenir plus de recettes et la version de la Notice d'utilisation.
Scan de QR-code voor meer recepten en versies van Gebruiksaanwijzing.
Scansiona il codice QR per ottenere altre ricette e una versione ulteriore delle Istruzioni per l'uso.
Escanee el código QR para obtener más recetas y la versión de las Instrucciones de funcionamiento.
Zeskanuj kod QR, aby uzyskać więcej przepisów i wersji Instrukcji obsługi.
Naskenujte QR kód pro další recepty a verzi Návodu k obsluze.
Olvassa be a QR-kódot további receptekért és a Kezelési útmutató változatáért.
Skannaa QR-koodista lisää reseptejä ja Käyttöohjeiden versiota.
Scan QR-koden for at se flere opskrifter og version af Betjeningsvejledning.
Skanna QR-koden för att se fler recept och version av Bruksanvisning.
https://www.panasonic.com

Thank you for purchasing the Panasonic product.
- Please read these instructions carefully to use the product correctly and safely.
- Before using this product, please give your special attention to "Safety Precautions" and "Important Information" (P. GB2 - GB5).
- Please keep the warranty certificate and this Operating Instructions properly for future use.
- Panasonic will not accept any liability if the appliance is subject to improper use or for failure to comply with these instructions.

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Safety Precautions

Please make sure to follow these instructions.

In order to prevent accidents or injuries to the user, other people, and damage to property, please follow the instructions below.

■ **The following signals indicate the degree of harm and damage when the product is misused.**

⚠ **WARNING:**	Indicates potential hazard that could result in serious injury or death.
⚠ **CAUTION:**	Indicates potential hazard that could result in minor injury or property damage.

■ **The symbols are classified and explained as follows.**

⃠ This symbol indicates prohibition.	❗ This symbol indicates requirement that must be followed.

⚠ WARNING

To avoid risk of electric shock, fire due to short circuit, smoke, scalding or injury.

⃠
- **Do not allow infants and children to play with packaging materials.**
  (It may cause suffocation.)
- **Do not disassemble, repair or modify this appliance.**
  ➜ Contact Panasonic Service Centre for inspection or repair.
- **Do not damage the mains lead or mains plug.**
  Following actions are strictly prohibited:
  Modifying, touching on or placing near heating elements or hot surfaces, bending, twisting, pulling, hanging/pulling over sharp edges, putting heavy objects on top, bundling the power cord or carrying the appliance by the power cord.
- **Do not use the appliance if the mains lead or mains plug is damaged or the mains plug is loosely connected to the household mains socket.**
  ➜ If the mains lead is damaged, it must be replaced by the manufacturer, its service centre or similarly qualified person in order to avoid a hazard.
- **Do not plug or unplug the mains plug with wet hands.**
- **Do not immerse the appliance, power cord or power plug in water (or any liquid), or splash it with water or any liquid.**
- **The blender jug handle and jug lid are equipped with micro switches.**
  Do not immerse them in water or any liquid.

⚠ WARNING

- **Be careful not to wet the micro switches, coupler and upper/lower connectors when cleaning or using the blender jug and the body.**
- **Ensure that the power cord does not dangle over the edge of the table or work top and prevent it from contacting with high-temperature surfaces. Unplug the plug when the appliance is not in use. Please be careful with the residual heat after use.**
- **Do not touch high-temperature parts during or after use, such as blender jug, upper and lower connectors, etc.**
- **This appliance shall not be used by children.**
- **Keep the appliance and its power cords and power plugs out of reach of infants and children**
- **Make sure to set the appropriate time for preparing the menu. Over-mixing the ingredients can cause overheating and potentially create a safety hazard.**
- **This appliance is strictly prohibited from running idle or being used under overload conditions.**
- **Always operate the blender with the lid or the guard in position as indicated in the instructions.**

- **The appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or metal capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.**
- **Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.**
- **Insert the power plug into outlet firmly.**
- **Make sure that the voltage indicated on the label of the appliance is the same as your local supply.**
  Also avoid plugging other devices into the same outlet to prevent electric overheating. However, if you are connecting a number of power plugs, make sure that the total wattage does not exceed the rated wattage of the outlet.
- **Dust off the power plug regularly.**
  ➜ Unplug the power plug and wipe with a dry cloth.
  ➜ Unplug and disconnect from the power supply before cleaning. Ensure that the power plug and outlet are dry before using them again.
- **Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.**
- **Be careful if hot liquid is poured into the blender jug as it can be ejected out of the appliance due to sudden steaming.**
- **Ensure that the blender is switched off before removing the blender jug from the body.**
- **Never put a hand in the blender jug when it is placed on the body.**
- **Discontinue using the appliance immediately and unplug it in the unlikely event that this appliance stops working properly.**
  Examples for abnormal occurrences or breaking down:
  The power plug or the power cord become abnormally hot.
  Damaged power cords and power failure.
  The body is deformed, has visible damage or is abnormally hot.
  There is an unpleasant smell.
  It makes unusual noises when in use.
  There are other abnormalities or failures.
  ➜ Unplug immediately and contact Panasonic Service Centre for inspection or repair.
- **The blender jug is only to be used with the body provided.**
- **If food needs to be pushed down, use a suitable tool e.g. spatula.**

⚠ CAUTION

To avoid risk of electric leakage, electric shock, fire due to short circuit, scalding, injury or property damage.

- **Do not use the appliance for any purpose other than those specified in the Operating Instructions.**
- **Do not use the appliance close to walls, furniture, or in confined spaces such as built-in cabinets.**
  ➜ Otherwise, it may cause discoloration or deformation.
- **Do not move the appliance by holding the power cord.**
- **Do not place any objects on the appliance or insert any object in the bottom/gaps of the appliance.**
- **Do not use the appliance on the following places.**
  - On uneven surfaces, on carpets, non-waterproof surfaces, or tablecloths etc.
  - Place where it may be splashed with water or near a heat source.
  - Near any open water source such as bathtubs, sinks or other containers.

  ➜ Position the appliance on a firm, dry, clean, flat heatproof.
- **Do not substitute any components of the appliance with anything other than its original attachments.**
- **Do not put your fingers or utensils such as spoon or fork into the blender jug while the appliance is operating.**
- **When taking the mixture out of the blender jug, avoid using your hands directly. Instead, use an implement such as a rubber spatula or spatula.**
- **Do not exceed the maximum when adding ingredients to the blender jug. (P. GB6)**
- **Do not heat in any container that is not provided with the appliance.**
- **Do not use an external timer, etc. The appliance is unable to work when it is connected to an external timer or an external independent remote control system.**
- **Do not operate the appliance if the jug lid is not properly secured.**
- **Do not leave the appliance unattended while in use.**
- **Do not open the jug lid or take apart the blender jug while the appliance is in use**

- **If the appliance gets stuck while in use, immediately disconnect it from the power supply, unplug and remove the blender jug. Carefully remove the ingredient that is jamming the blade. Wait for the appliance to cool down before continuing to use it.**
- **Make sure to hold the power plug when unplugging it. Never pull on the power cord.**
- **Beware not to trip over or get caught in the power cord while in use**
- **To prevent accidents, be careful when opening the jug lid while using this appliance and even after use, as it can release steam that may scald you.**
- **Only open the jug lid or remove the blender jug from the body when the blade has completely stopped.**
- **Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.**
- **Make sure that the attachments are clean and properly installed when using the appliance.**
- **Care shall be taken when handling the sharp blades, emptying the blender jug and during cleaning. Do not clean the blade with your bare hands.**
- **Wait until the appliance cools down before moving or cleaning it.**
- **Be careful while pouring out the ingredients and avoid tilting the appliance excessively. cleaning it.**
- **Refer to the Specifications for information on time of use and operations when using the appliance. (P. GB14 "Specifications")**
- **Ensure to clean the appliance after use, especially surfaces in contact with food. (P.GB11-GB12 "How to Clean")**
- **This appliance is intended for household use only.**

Important Information

- Do not place the blender jug on any heat sources or in a microwave.
- Do not drop the appliance to avoid damaging it.
- Do not use the appliance outdoors.
- Do not wrap the power cord around the body.
- Ensure that the safety device has been securely installed and fastened before use.
- After the hot food is prepared, the blender jug may become too heavy to lift using just one hand. To handle this, you can put on thick, heat-resistant gloves, firmly hold the blender jug with both hands and carefully pour out the cooked meal.
- Do not use the appliance unless the ingredients have been added.
- Do not use the blender jug to store food or liquids for an extended period.
- If the appliance is not used for an extended period, store it in a dry and well-ventilated area to prevent any moisture buildup and the growth of mold.
- The appliance is intended for use at an altitude under 2000 meters. Using it above this altitude could result in undercooked meals, overflowing, scorched bottoms and other problems.

	This symbol on the appliance indicates "Hot surface and should not be touched without caution".
	This symbol indicates "Please carefully read the Operating Instructions in detail before use".

Intelligent Altitude Adaption

- This function automatically adapts to the water temperature, altitude, and voltage of the operating location, optimizing the program to ensure the maximum nutrient release from the ingredients. It also prevents problems like undercooked meals, overflowing and scorched bottoms, caused by changes in altitude and voltage.
- When boiling water, a large amount of steam is produced. Please be careful to avoid burns.
- After activating the Intelligent Altitude Adaption function, the appliance is calibrated to the optimum settings for the local environment, and it continues to work under these conditions.
- To guarantee the optimum preparation of ingredients, please observe the following steps before using the appliance for the first time, or when moving it to an area with substantial altitude variations:

1. Add water until it reaches between the 0.8 L - 1.0 L mark, without adding any other ingredients.

2. Properly install the blender jug and the jug lid onto the body.

3. Connect to the power supply.

4. Within 30 seconds after power-on, press and hold the "stop" button for 3 seconds. When you hear a "beep", the appliance will automatically activate the Intelligent Altitude Adaption function and start the boiling point test, indicated by a dynamic cycle on the LED display. The appliance then starts heating the water until it boils.

5. Once the boiling point test is completed, the buzzer will sound and the appliance will automatically enter the standby mode.

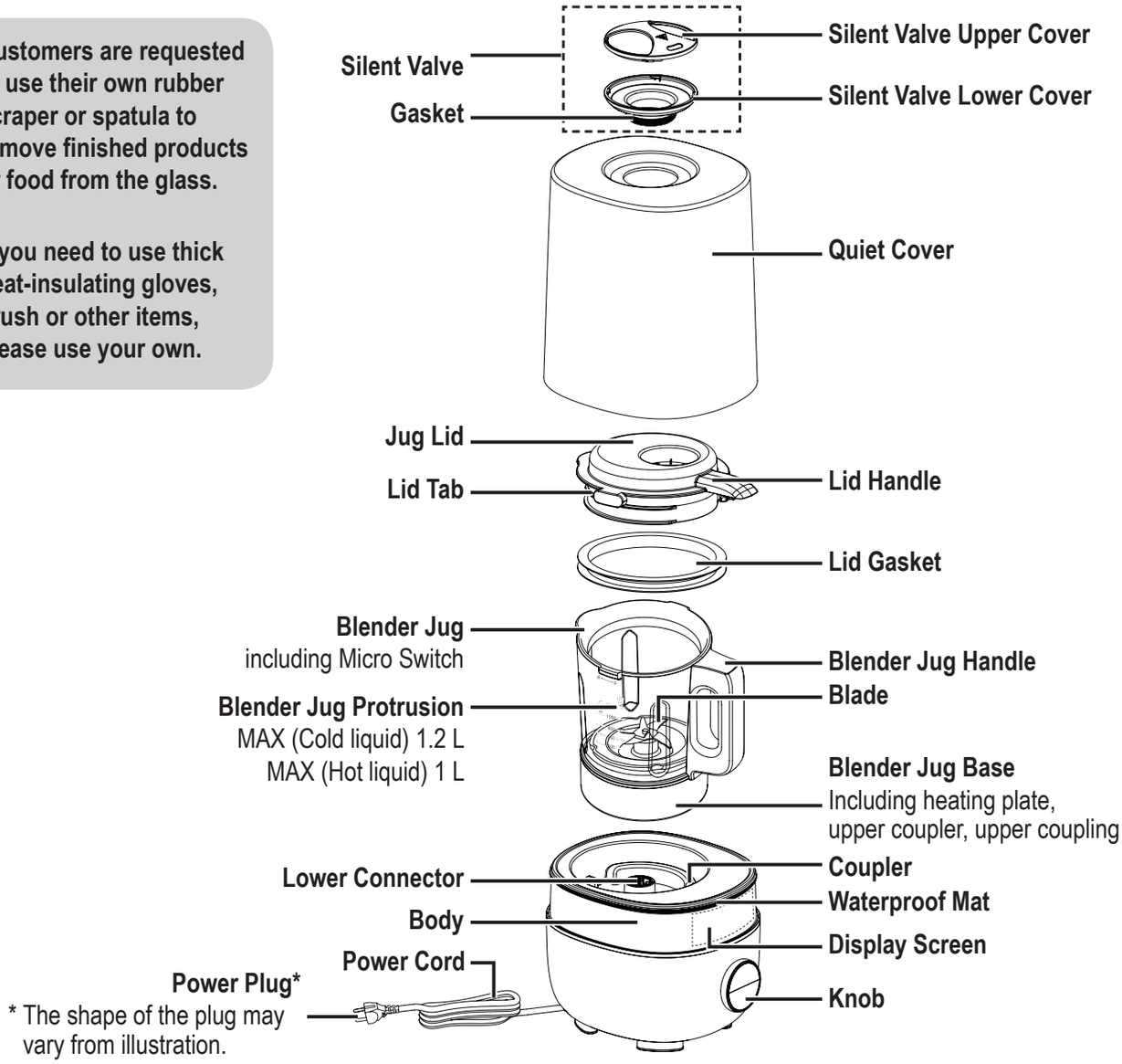
Parts Names and Instructions

Parts Names

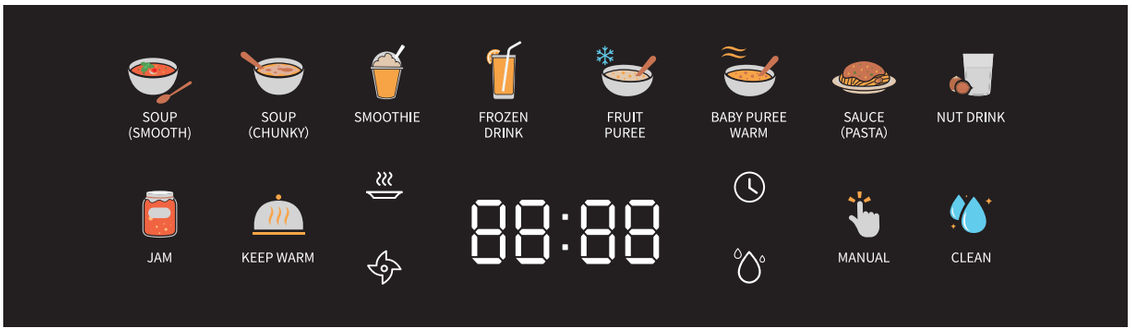
Clean all parts before using the appliance for the first time or when you have not used it for a while.
(Please follow the cleaning instructions on P. GB12.)

Customers are requested to use their own rubber scraper or spatula to remove finished products or food from the glass.

If you need to use thick heat-insulating gloves, brush or other items, please use your own.



Display



Control Panel Instructions

General Function:

Name of Function	Method of Operations
Start	Start/Set It is used to set the temperature, adjust the time, or initiate the operations of the appliance.
Stop	Stop/Cancel It is used to stop adjustment or cancel setting.
⊖	Knob: adjust temperature, speed, time, select menu, etc.

Customized Function:

MANUAL	Manual Mode In Standby mode, turn the knob to select manual mode and press the "**Start**" button. ① Turn the knob to adjust the temperature. Once the setting is completed, press the "**Start**" button. ● Selectable temperatures: -- °C, 37 °C, 60 °C, 80 °C, and 100 °C. The program can cycle through the temperature options. ● Choosing "-- °C" means not to heat up and the "♨" symbol will go out. ● The initial temperature is set at "-- °C." ② Turn the knob to adjust the rotational speed. The program can cycle through the rotational speed options. When the setting is completed, press the "**Start**" button. ● When the temperature is set to "-- °C" (not heating up), the rotational speed can range from PL, P1 - P8 or PH, providing a total of 10 different options. (PL means low speed, P1 means 1st gear speed. The higher the number, the faster the speed. PH means high speed.). Once you press the "**Start**" button, the appliance does not allow for time setting and automatically starts blending, with a maximum blending duration of 6 minute. When blending starts, the display will show 6 minutes and begin counting down. Once the blending process is complete, the appliance automatically stops and returns to the initial screen. ● When the temperature is set to either 37 °C, 60 °C, 80 °C or 100 °C, the rotational speed can range from either PL, P0, P1 - P8 or PH providing a total of 11 different options. ③ Turn the knob to adjust the time. When the time is set, press the "**Start**" button to initiate the heating or blending process. (If the temperature setting is "-- °C", simply skip this step). ● Adjustable time range: 1 to 60 minutes (01:00 to 60:00) Adjustable by one minute at a time. ④ While in Working state. ● The motor doesn't function at P0 and the "✧" symbol indicator goes out. ● The display shows the remaining time, and the speed can be adjusted by turning the knob during stirring. ● While heating, if the temperature is set to 80 °C or 100 °C., the blending will continue even if the gear is set to P0 to prevent the scorched bottoms. ⑤ The buzzer sounds to indicate that the production is complete. Note: The manual menu's pulse is set as "LvH 4s ON - 2s OFF *60s"
SOUP (SMOOTH) **SOUP (CHUNKY)** **SMOOTHIE** **FROZEN DRINK** **FRUIT PUREE** **BABY PUREE WARM** **SAUCE (PASTA)** **NUT DRINK** **JAM**	Add ingredients, turn the knob to select Manual mode and then press the "**Start**" button to start cooking.

Control Panel Instructions

KEEP WARM	It has an automatic menu with a "heating" process, and automatically enters the heat preservation mode when the temperature reaches a fixed value. In the keep warm state, the display shows the " " symbol and enters the keep warm countdown for four hours. ● In the keep warm mode, the temperature will be maintained at about 55°C, the speed at PL (intermittent stirring), and the keep warm time will be about 4 hours. ● For the hot liquid of the automatic menu, it will automatically enter the keep warm mode after the process ends. (The keep warm mode of SOUP (CHUNKY) and SAUCE (PASTA) will not include the speed at PL (intermittent stirring).)
CLEAN	It combines heat and high power blending to remove residues from the jug. ① After adding 1000 mL of fresh water (adjust the water amount as necessary), turn the knob to access the cleaning mode and press the " " button to initiate the cleaning process in standby mode. ● The cleaning mode time is fixed at 10 minutes, and it will preheat while stirring (dynamic cycle). (The actual time will differ from the displayed time due to different water temperature or water volume). After the preheating is completed, the countdown will be displayed for 3 minutes. ● If the "**Start**" button is not pressed within 5 minutes during the setting process, the screen will return to the initial screen. ② When entering the self-cleaning mode, it will stir and preheat at the same time (dynamic cycle). The countdown will not start until the preheating is completed. ● The " " symbol flashes during heating and the " " symbol stays on when the heating process stops. ● The " " symbol flashes during blending and the blending gear remains on. When the blending process comes to a stop, the " " symbol stays on, and the blending gear goes out. ③ The buzzing sound is heard when the cleaning process is complete. ● Make sure that the maximum water amount does not exceed approximately 1200 mL. If there are food residues, adjust the amount of water accordingly. ● Make sure that the minimum water amount is approximately 400 mL to prevent the blades from running idle, which could lead to malfunctions or accidents. ● When the "CLEAN" function is running, the appliance heats up. Therefore, be careful with the residual heat during and after cleaning.
	① When on standby, select the menu that can be reserved with turn the knob. Press the "**Start**" button to access the "Reserve Mode" for the selected menu. ② Adjust the reservation completion time by rotating the knob. ● Adjustable time range: --:-- , 02:00 - 12:00 hours (the program can cycle through the options). ● "--:--" is the non-reservation mode. Press the "**Start**" button to skip the reservation and start production directly. ● Adjustable by 30 minutes at a time. ● The initial reservation time is set for 2 hours. ● If no adjustments are made within 5 minutes during the setup process or if the "**Stop**" button is pressed, the program returns to the initial screen. ③ Press the "**Start**" button to start working. ● The scheduled time is the completion time, which is dependent on various factors such as the quantity of ingredients and the environment.

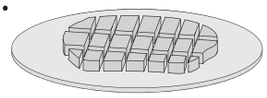
Every detail in this Operating Instructions has been thoroughly examined. However, if you come across any typographical errors or ambiguities, consult with us for clarification.

Note: Texts and images highlighted with background colors provide supplementary information.
Any technical improvements to the appliance will be incorporated in the updated version of the Operating Instructions without any prior notice.
Note that the appearance and color of the appliance may be subject to changes.
Please refer to the actual item.

How to Use

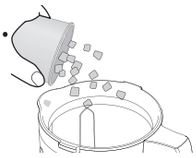
1. Cut ingredients into 2 cm (harder ingredients) or 3 - 5 cm (softer ingredients) pieces.
   Refer to P. GB11 “Preparation of Ingredients” for details.
   - Slice the meat into strips and remove any tendons.
   - When making fruit and vegetable drinks, remove any seeds from the ingredients.

1.



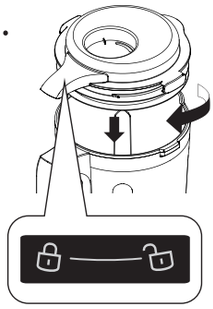
2. Following the recipe, measure each ingredient one by one before adding them into the blender jug.

2.



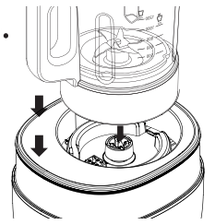
3. ① Place the jug lid over the blender jug in a way that the lid tab and the blender jug protrusion are not aligned and press down the jug lid.
   ② Turn the cup lid clockwise until it stops turning and you hear a click, and the handle of the Lid Handle fits perfectly with the Blender Jug Handle.
   - The lid gasket should be installed as well.
   - The blender jug comes with an opening protection feature. If the cup lid is not rotated in place, that is, there is no clicking sound, pressing the “**Start**” button does not start the appliance; instead, it triggers an error beep.
   - Pay attention to the water proof of the cup base, do not immerse it in water to clean it, so as not to damage the appliance.
   - Do not lift the cup before shutting down.
   - The appliance is equipped with a lid opening protection device, which can only be started after the lid is screwed in place.
   - Please refer to the label on the handle cover for operation.

3.



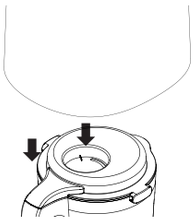
4. Align the bottom of the glass with the lower coupling on the main body and lower it vertically into the main body.
   - Even when plugged in, the Control Panel does not display anything unless the blender jug is properly installed.

4.



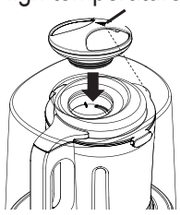
5. Align the silent cover with the bottom and press it down, and make sure it is installed in place with the machine body.

5.



6. Align the high temperature mark with the direction of the spout, then align the lower cover of the silent valve with the depression on the top of the lower cup cover and press it down.
   - Do not touch blender jug and jug lid are hot during work.
   - Do not block the steam vent during operation.

6. High temperature sign

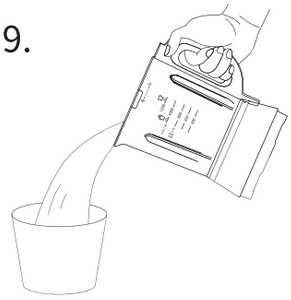


7. Choose your preferred menu or set it to Manual mode as needed.
   Press the “**Start**” button to start operations.
   - During operation, it is normal for the speed to fluctuate or to be intermittent.
   - There will be a preheating time after the heating function is activated.
     When the water reaches a certain temperature, the countdown starts.

8. Once the process is complete, the appliance beeps. Unplug the appliance, remove the quiet cover, blender jug and open the lid.

9. Finally, pour out your cooked meal.
   - The jug is extremely hot after use and might be too heavy for some people, so people need to lift it only through the handle or use a protective mitt or glove to support the jug weight.
   - Do not pour out the finished product too quickly to prevent the liquid from splashing.
   - After use, please unplug the power plug.

9.



Recipe Recommendations in Automatic Mode

Menu	Ingredients and Cooking Methods
SOUP (SMOOTH)	Ingredients: Olive oil 27 mL, Small onion 60 g, Whole peeled tomatoes 480 g, Hot chicken stock 150 mL, Dried basil 1 g, Double cream 48 mL, Salt Moderate amount, Pepper Moderate amount. Cooking Methods: Small onion, peeled, cut into quarters. Add all the ingredients to the blender and press the SOUP (SMOOTH) icon. Salt and pepper to taste.
SOUP (CHUNKY)	Ingredients: Onion 45 g, Carrot 45 g, Celery 45 g, Sweet potato 69 g, Courgette 69 g, Baby spinach 18 g, Frozen sweetcorn 45 g, Hot vegetable stock 420 mL, Italian seasoning 2 g, Salt Moderate amount, Pepper Moderate amount. Cooking Methods: Onion, carrot and sweet potato peeled, cut in 2 cm pieces celery and courgette cut in 2.5 cm pieces. Add all the ingredients to the blender and press the SOUP (CHUNKY) icon. Salt and pepper to taste.
SMOOTHIE	Ingredients: Pineapple 250 g, Banana 100 g, Coconut milk 300 mL. Cooking Methods: Banana peeled and chopped in 3 - 5 cm. Pineapple cut in 2 cm pieces. Add all the ingredients to the blender and press the SMOOTHIE icon.
FROZEN DRINK	Ingredients: Frozen Strawberry (half thawed) 200 g, Rum 20 mL, Lime Juice 12 mL, Sugar Sirup 20 g, Mint leave For decoration. Cooking Methods: Add all the ingredients to the blender and press the FROZEN DRINK icon.
FRUIT PUREE	Ingredients: Banana 100 g, Avocado 100 g, Baby milk 200 mL. Cooking Methods: Banana peeled and chopped in 3 - 5 cm. Avocado peeled, cut in 2 cm pieces. Add all the ingredients to the blender and press the FRUIT PUREE icon.
BABY PUREE WARM	Ingredients: Carrot 100 g, Parsnip 50 g, Apple 50 g, Water 150 mL. Cooking Methods: Carrot and parsnip and apple peeled, cut in 2 cm pieces. Add all the ingredients to the blender and press the BABY PUREE WARM icon.
SAUCE (PASTA)	Ingredients: White onion 100 g, Cloves garlic 8 g, Tin tomato 400 g, Sundried tomato paste 15 g, Dried oregano 5 g, Balsamic vinegar 15 g, Sugar 5 g, Water 30 mL, Red chilli (optional) 30 g. Cooking Methods: Onion peeled, cut in 2 cm pieces. Add all the ingredients to the blender and press the SAUCE (PASTA) icon.
NUT DRINK	Ingredients: Cashews 150 g, Water 750 mL, Salt Moderate amount. Cooking Methods: Add all the ingredients to the blender and press the NUT DRINK icon.
JAM	Ingredients: Blueberries 268 g, Blackberries 120 g, Lemon juice 15 mL, Sugar 280 g, Pectin 15 g. Cooking Methods: Add all the ingredients to the blender and press the JAM icon.
TARO PUREE	Ingredients: 300 g taro (after steaming), 50 g purple sweet potato (after steaming), 50 g condensed milk, 200 mL water, 210 mL milk Cooking Methods: ① Peel and wash the taro and purple sweet potato, cut into 2 - 3 cm pieces, and steam until fully cooked (about 30 minutes on high heat, adjust time as needed). ② Allow the steamed ingredients to cool until warm to the touch. Once all ingredients are prepared, place them in a glass jar in order. Set the temperature to “-- °C” and blend at PH speed until a puree forms (about 2 minutes).

The flavor of the final dishes can be affected by a variety of factors, including the season, temperature, amount of ingredients or even the cooking utensils. Therefore, make necessary adjustments based on the actual conditions.
When cooking hard ingredients like fish bones, make sure to use a sieve to get rid of them to prevent accidental swallowing.
The Automatic menu features pre-set time, speed and temperature. The appliance automatically turns off once the menu is completed.
When there is milk difference or when the ratio of milk to water is higher than the recommended menu amount, it may result in overflow or a mushy bottom.
The actual cooking time for a reservation menu may vary from the initial reservation time, depending on the conditions of the appliance being used.

Recipe Recommendations in Automatic Mode

<Preparation of Ingredients>

- For harder ingredients like carrots, pumpkin and potatoes, chop them into cubes of 2 cm.
- For softer ingredients like bananas and tomatoes, cut them into larger cubes of 3-5 cm.
- Leafy and stem vegetables: Chop into small pieces, about 3-5 cm in size.
- Nuts: Ensure to remove the shell and skin.
- Grains: Pre-cook or soak in water to soften before use.
- Frozen fruits: Always blend with a liquid. Blending only frozen fruits may cause the blender to run idle.
- Other frozen ingredients: Thaw them before blending.

Handling Precautions

- Never use the appliance to blend or grind dried goods and hard ingredients (like large bones).
- The ingredient measurements in these recipes are based on a standard water level. Adjust the total quantity of ingredients to suit the water level and the specific ingredients you are using. To prevent overflows or scorched bottoms, the maximum capacity for heating should not exceed 1000 mL (For NUT DRINK functions, the maximum capacity should not exceed 1000 mL), and the maximum capacity for cold drinks should not go beyond 1200 mL. The minimum amount should not be less than 500 mL, otherwise it will easily cause the blade to idle.
- Do not heat dense liquids like milk, grain porridge or cold rice paste using the appliance, as it could lead to scorching and an unpleasant odor.
- When making porridge, rice paste, soup and similar dishes, it is essential to choose the appropriate function button. Failing to do so could result in a poorly tasting or undercooked dish and in extreme cases, it could even overflow or burn.
- When using this appliance, avoid adding sugar, brown sugar or other seasonings directly to the bottom of the blender jug. This is to prevent these seasonings from sticking to the bottom of the blender jug during the heating process.
- Once the ingredients start be boiled (this is when the countdown begins), do not stop the program. If it's accidentally suspended, avoid using the heating function to resume cooking, as this could cause the hot food to be boiled over or stick to the bottom. Instead, replace the ingredients and re-select the appropriate function, or cook them in a pot first before grinding them in the Custom mode.

How to Clean

- Unplug and disconnect from the power supply before cleaning.
- Clean the appliance before using it for the first time and after use.
- Disassemble all removable parts before cleaning.
- When cleaning the Blender Jug, please use the brush to clean it but not the Micro Switch switch in the handle.
- Ingredients like fruits and vegetables may cause discoloration on the parts, but this does not affect their function.

⚠ CAUTION

- Do not use volatile oils, diluting agents, alcohol, bleach, abrasive powders, metal brushes or nylon brushes as they can damage the surface of the appliance.
- The body, jug lid, silent valve cover, silent valve and blender jug should not be cleaned in a dishwasher.
- Sharp objects like toothpicks or pins should not be used to clean the appliance.
- To prevent damage to the coupler or internal structure, do not submerge the jug lid, blender jug and body in water.
- Avoid directly rinsing the coupler at the bottom of the blender jug to prevent malfunction and potential accidents.
- Keep the appliance, its power cord and packaging attachments out of direct sunlight.
- Be sure to wait until the appliance cools down before cleaning.
- Rinse the interior of the blender jug and its attachments with water, not including the Micro Switch witch in the handle, and wipe dry. Care shall be taken when cleaning the sharp blades to avoid cutting yourself.

How to Clean

Running Water	✓	✓	✓	✓	✗
Dishwasher	✗	✗	✗	✗	✗
Well-wrung Damp Cloth	✓	✓	✓	✓	✓
Brush	✗	✓	✓	✓	✗
Scouring Pad	✗	✗	✗	✗	✗
Soft Sponge	✓	✓	✓	✓	✓
Remark	Wash each part in cold or warm water using a soft sponge, rinse well and dry completely before storing.			Rinse clean under running water using a brush. Attention, submerging the jug will damage the heating element.	Use a soft, well-wrung damp cloth to wipe away any dirt and stains. Be careful not to get the coupler of the Blender Jug Base wet.

Troubleshooting

Problem		Cause and Action
Overflows	▶	● Excessive amount of ingredients → Add ingredients as per the instructions for the required quantity. ● Excessive amount of water → Fill the water up to the indicated water level. ● Selected a wrong function → Choose the correct function as per the instructions. ● Product malfunction → Contact your local after-sales service for repair. ● The jug lid was not properly secured → Ensure that the jug lid is properly attached.
Scorched bottoms	▶	● Excessive amount of ingredients → Add ingredients as per the instructions for the required quantity. ● Wrong ingredients → Do not add ingredients that can easily cause scorched bottoms. ● Insufficient amount of water → Fill the water up to the indicated water level. ● The bottom of the blender jug isn't clean → Ensure to clean it before using. ● Selected a wrong function → Choose the correct function as per the instructions. ● Product malfunction → Contact your local Service Centre for repair.

Troubleshooting

Problem		Cause and Action
Ingredients can not be ground	▶	● Excessive or insufficient amount of ingredients → Please add ingredients as required by the recipe. ● Excessive or insufficient amount of water → Fill the water up to the indicated water level. ● Selected a wrong function → Choose the correct function as per the instructions. ● Product malfunction → Contact your local Service Centre for repair.
Operating noise	▶	● Motor running sound → It is normal. ● Break-in period → Occasional noise is considered normal. ● Unusual noise and abnormal motor → Contact your local Service Centre for repair.
The screen isn't illuminated.	▶	● The power cord isn't firmly plugged in. → Check that the power cord is properly plugged in and the appliance is powered on. ● The jug lid and the blender jug are not installed properly → Install the jug lid and the blender jug properly. ● Product malfunction → Contact your local Service Centre for repair.

Code	Root Cause Analysis	Solution
H01 H03 H04	Failure of the circuit board or internal wiring of the appliance.	Contact your local Service Centre for repair.
U12	When the lid is opened or moved during the machine startup, the display shows the U12 screen.	Reinstall the lid correctly.
U13	The operating voltage is too low.	Wait for the voltage to return to a normal level before resuming operation.
U14	The operating voltage is too high.	Wait for the voltage to return to a normal level before resuming operation.
U16	The buttons on the Control Panel are covered by foreign objects or stains for an extended period.	Remove any foreign objects or stains that are covering the buttons.
U53	Large or excessive amounts of food chunks trigger the motor's overload protection.	Try to cut the ingredients into smaller pieces before placing them in the blender jug and only add an appropriate amount.

Specifications

Power Supply	220 - 240 V ～ 50 Hz	
Power Consumption	During Blending	450 W
	During Heating	800 W - 950 W
	During Off mode	0.4 W
Power Consumption in off mode	0.4 W	
Power Consumption in standby mode	n.a.	
Power Consumption in network standby modes	n.a.	
Default time to switch to off mode	5 minutes	
Speed Control	10 options are available.	
Rated Working Time (Blending)	MAX (Cold Liquid): 1.2 L / MAX (Hot Liquid): 1 L	
Maximum Capacity	Continuous operation (In Manual mode, the appliance continues to operate for 6 minutes. After 6 minutes, it automatically stops blending and returns to the initial screen.)	
Dimensions (W × D × H) (Approx.)	206 × 247 × 399 mm	
Weight (Approx.)	5.0 kg	
Length of the Power Cord (Approx.)	1.0 m	
Airborne acoustical noise [dB(A) ref 1 pW]	74.47	

Disposal of Old Equipment

Only for European Union and countries with recycling systems.

This symbol on the products, packaging, and / or accompanying documents means that used electrical and electronic products must not be mixed with general household waste.

For proper treatment, recovery and recycling of old products, please take them to applicable collection points in accordance with your national legislation.

By disposing of them correctly, you will help to save valuable resources and prevent any potential negative effects on human health and the environment.

For more information about collection and recycling, please contact your local authority.

Penalties may be applicable for incorrect disposal of this waste, in accordance with national legislation.

Memo