

kitchenpro

MAXIM®



USER MANUAL

Blender - Grinder

MODEL NO: GB270

Congratulations on the purchase of your new
Kitchenpro by Maxim, Blender-Grinder.

Maxim recommends safety first. Please read this user instruction manual
carefully and follow all the safety and user instructions.

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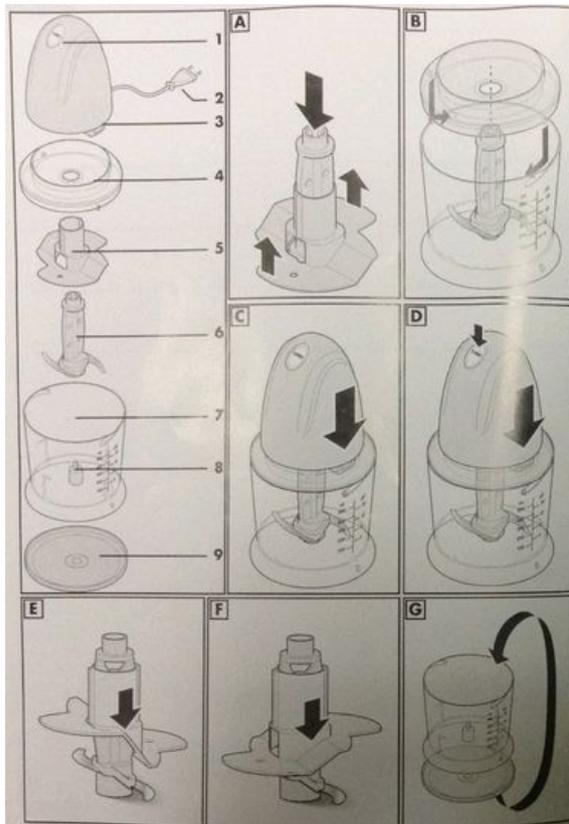
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Overview

- 1 **TURBO** Button for high speed
- 2 Power cable with mains plug
- 3 Motor block
- 4 Working cover
- 5 Cream attachment
- 6 Blade insert (spring-mounted)
- 7 Vessel (holding capacity: 500 ml)
- 8 Spindle
- 9 Vessel cover (can also be used as the base)

Thank you for your trust!

Congratulations on your new Maxim Kitchenpro Blender-Grinder. For a safe handling of the product and in order to get to know the entire scope of features: **Thoroughly read these operating instructions prior to initial commissioning. Above all, observe the safety instructions! The device should only be used as described in these instructions. Keep these instructions for reference. If you pass the device on to someone else, please include these instructions.**

1. Intended purpose

The Blender-Grinder is intended exclusively for chopping food and for whipping cream. The device is designed for use in private households. The device must only be used indoors. This device must not be used for commercial purposes.

Foreseeable misuse

WARNING! Risk of material damage! Do not use the device for chopping particularly hard food, e.g. frozen food, bones, nutmeg, grain or coffee beans.

2. Safety information

Warnings If necessary, the following warnings will be used in these operation instructions:

DANGER! High risk: Failure to observe this warning may result in injury to life and limb.

WARNING! Moderate risk: Failure to observe this warning may result in injury or serious material damage.

CAUTION: Low risk: Failure to observe this warning may result in minor injury or material damage.

NOTE: Circumstances and specifics that must be observed when handling the device.

DANGER for children.

1. Packing materials are not children's toys. Children should not be allowed to play with the plastic bags. There is a risk of suffocation.
2. This device must not be used by children. Cleaning and user maintenance must not be performed by children. Children must be kept away from the device and the power cables
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
4. Children should be supervised to ensure that they do not play with the appliance.
5. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
6. Take care when handling the sharp cutting blades, emptying the bowl and during cleaning.
7. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
8. Do not allow children to use the appliance without supervision.
9. **CAUTION:** Ensure that the appliance is switched off before removing it from the stand.
10. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
11. The appliance is only intended for the purpose described in user manual. Do not use

appliance or any part of the appliance out of the intended use to avoid risk.

12. The use of attachments which are not recommended or sold by the appliance manufacturer may cause a risk of injury to persons.

DANGER! Risk of electric shock due to moisture

1. This device must never be operated closed to a bathtub, shower, filled hand basin or similar.
2. The motor block, the power cable and mains plug must not be immersed in water or any other liquids.
3. Protect the motor block against moisture, drips and splashes.
4. If liquid gets into the motor block, remove the mains plug immediately. Have the device checked before reusing.
5. Never touch the device with wet hands.
6. If the device falls into water, disconnect the mains plug immediately. Only then is it safe to retrieve the device.
7. Fill the vessel with a maximum of 200 ml of liquid in order to prevent liquid from getting into the motor block.

DANGER! Risk of electric shock

1. Only insert the mains plug into the wall socket after the device has been completely assembled and filled.
2. Only connect the mains plug to a properly installed and easily accessible wall socket whose voltage corresponds to the specifications on the rating plate. The wall socket must continue to be easily accessible after the device is plugged in.
3. Ensure that the power cable cannot be damaged by sharp edges or hot points. Do not wrap the power cable around the device.
4. The device is not fully disconnected from the power supply, even after it is switched off. In order to fully disconnect it, pull out the mains plug.
5. When using the device, ensure that the power cable cannot be trapped or crushed.
6. When removing the mains plug, always pull the plug and never the cable.
7. Disconnect the mains plug from the wall socket...
 - ...if there is a fault,
 - ...when you are not using the Blender-Grinder
 - ...before you assemble or disassemble the Blender-Grinder
 - ...before you clean the Blender-Grinder, and
 - ...during thunderstorms.
8. Do not use the device if there is visible damage to the device or the power cable.
9. To avoid any risk, do not make modifications to the device. You also must not replace the power cable yourself. Repairs must be carried out by a specialist workshop or the Service Centre.

DANGER! Risk of injury from cutting.

- 1 The blade insert is sharp. Handle it with care. When washing manually, the water should be sufficiently clear that you can see the blades easily.
- 2 The device must never be operated without the vessel.
- 3 Never reach into the rotating blades. Do not touch rotating parts with spoons or similar utensils.

- 4 Keep long hair or loose clothing away from rotating parts as well.
- 5 The blade insert continues to rotate after the device is switched off. Wait for it to stop moving before you remove the working cover.

WARNING! Risk of material damage

- 1 The maximum filling level for solid food is 350 ml.
- 2 The maximum filling volume for liquids (e.g. cream) is 200 ml.
- 3 The device is designed for a maximum operating time of 1 minute without interruption. After this, the device must remain switched off until it has cooled down to room temperature.
- 4 In order to avoid damage to the device, interrupt the mixing process immediately if the blade insert / cream attachment does not rotate or only rotates slowly. Pull out the mains plug and check whether there is something in the vessel blocking movement or whether the food is too tough. Also check whether the device is assembled correctly.
- 5 Do not operate the device when it is empty, as this causes the motor to overheat and may result in it being damaged.
- 6 Only use the original accessories.
- 7 Do not use any abrasive cleaning agents.
- 8 The device is fitted with a non-slip plastic base. Because furniture can be coated with a wide variety of varnishes and plastics and treated with various care products, the possibility cannot be excluded that some of these substances have ingredients that may attack and soften the plastic base. If necessary, place a non-slip mat under the device.

3. Items supplied

- 1 Motor block 3
- 1 Working cover 4
- 1 Vessel 7
- 1 Vessel cover 9
- 1 Blade insert 6 and 1 cream attachment 5 (assembled)
- 1 Set of operating instructions

4. How to use

- Remove all packing material.
- Check to ensure that all parts are present and undamaged.
- **Clean the device prior to its first use!** (see "cleaning" on page 8)

5. Operation

DANGER! Risk of electric shock!

- Only insert the mains plug 2 into a wall socket when the Blender-Grinder is fully assembled and filled.

DANGER! Risk of injury from cutting!

- The blade insert is sharp. Handle it with care.
- The device must never be operated without the vessel.
- The blade insert continues to rotate after the device is switched off. Wait for it to stop moving before you remove the working cover.
- **WARNING!** In order to avoid damage to the device, interrupt the mixing process

immediately if the blade insert 6 / cream attachment 5 does not rotate or only rotates slowly. If this happens, pull out the mains plug 2 and check whether there is something in the vessel 7 blocking movement or whether the food is too tough. Also check whether the device is assembled correctly.

5.1 Blade insert

Application area

- The blade insert 6 is suitable for chopping solid foods, e.g. onions, carrots, cheese, nuts.

Preparing food

- **Use no more than the maximum filling level of 350 ml of solid food, or a maximum of 200 ml of liquid.**
- Rinse or wash the food. Cut the food into small cubes (approx. 2-3 cm edge length).
- Remove the outer shell from nuts. The inner shell can be used if so desired, e.g. with almonds.
- Free herbs from their stems.
- Separate the bones from meat and remove sinews and skin.

Processing table:

Ingredients	Recommended quantity	Recommended processing time / speed
Onions(quartered)	100 g	Pulse / TURBO
Garlic (whole cloves)	100 g	Pulse / TURBO
Walnuts	50 g	2 x 8 sec. TURBO
Almonds	50 g	1 x 10 sec. (coarse) 1 x 30 sec. (fine) TURBO
Cheese(e.g. Gouda, cold)	100 g	3 x 15 sec. TURBO
Salami	130 g	3 x 5 sec. TURBO
Diced lean beef (approx. 2 cm edge length)	200 g	3 x 12 sec. TURBO
Carrots	100 g	3 x 5 sec. normal
Dried fruit	130 g	3 x 15 sec. TURBO
Ice cubes	100 g	Pulse / TURBO

NOTE: The processing times and speeds specified here are guidelines.

- Depending on the quantities and consistency of the foods, the actual values may differ.
- Repeatedly check the results, depending on how small you want to chop the food.
- Work using short pulses (1 pulse: press for approx. 1 second).

Assembling the device:

CAUTION: Depending on the hardness and consistency of the food, do not fill the vessel 7 up to the maximum level, as this can cause the blade insert 6 to become blocked. Pay attention here to the guideline values for various foods in the “processing table” section.

1. Place the vessel 7 on the vessel cover 9.
2. Place the blade insert 6 on the spindle 8 in the vessel.
3. Place the prepared food into the vessel 7
4. **Figure B:** Place the working cover 4 onto the vessel 7 in such a way that the two small tabs on the working cover fit into the grooves in the vessel and rotate the working cover clockwise until it clicks into place.
5. Place the motor block 3 into the upper edge of the working cover 4.
NOTE: The motor block does not fit onto the working cover entirely straight on the right-hand side.
6. Insert the mains plug 2 into a wall socket corresponding to the technical date.

Shredding

Figure C: In order to work at normal speed, pass the motor block 3 down and then release it again.

Figure D: In order to work at high speed, additionally press down on the **TURBO 1** button.

Work using short pulses (1 pulse: press for approx. 1 second). The number and length of the pulses will depend on the quantity and consistency of the food. See the specifications given in the “Processing table” section.

- Repeatedly check the result. If the food is not being chopped evenly:
- Pull out the mains plug 2, remove the motor block 3 and thoroughly shake the vessel 7.
- If food is sticking to the inside wall of the vessel, rotate the working cover 4 anti-clockwise and remove it. Push the pieces downwards using a spatula.
- Put all the pieces back together before you reinsert the mains plug 2 into a wall socket and resume work.

5.2 Cream attachment

Application area

The cream attachment 5 has been specially designed for whipping cream in the Blender-Grinder. It is placed on top of the blade insert 6. There are two options here: one for smaller quantities (up to 100 ml) and one for large quantities (100 to 200 ml).

NOTE: Wherever possible, work with well cooled whipping cream (refrigerator temperature), so that the whipped cream reaches a firm consistency.

Whipping cream

1. Place the vessel 7 on the vessel cover 9.
2. Carefully place the cream attachment 5 onto the blade insert 6 from above.
 - Up to 100 ml: **Figure E:** Rotate the cream attachment so that it is in contact with both blades and clicks into place.
 - 100 to 200 ml: **Figure F:** Rotate the cream attachment so that it is in contact with one of the

blades and clicks into place. This causes it to sit higher in the vessel.

3. Place the blade insert 6 together with the cream attachment 5 onto the spindle 8 in the vessel.
4. Pour the cooled whipping cream (maximum 200 ml) into the vessel 7.
5. Place the working cover 4 onto the vessel 7 in such a way that the two small tabs on the working cover fit into the grooves in the vessel and rotate the working cover clockwise until it clicks into place.
6. Place the motor block 3 into the upper edge of the working cover 4.
NOTE: The motor block does not fit onto the working cover entirely straight on the right-hand side.
7. Press down on the motor block 3 and hold it press down for approx. 30 to 50 seconds. Check the result while doing so.

5.3 Remove food

NOTE: You can choose to use the vessel cover 9 as the cover or the base (Figure G).

1. Disconnect the mains plug 2 from the wall socket.
2. Remove the motor block 3.
3. Rotate the working cover 4 anti-clockwise and remove it.
4. Carefully remove the blade insert 6 (if necessary together with the cream attachment 5) from the vessel 7.
5. Remove the food, e.g. using a spatula.
6. Clean the device as soon as possible after use.

6. Cleaning

Clean the device prior to its first use!

DANGER! Risk of electric shock!

- Pull the mains plug 2 out of the wall socket before you clean the Blender-Grinder.
- The motor block 3, the power cable and the mains plug 2 must not be immersed in water or any other liquids.

DANGER! Risk of injury from cutting!

- When washing manually, the water should be sufficiently clear that you can see the blade insert 6 easily.

WARNING! Risk of material damage!

- Do not use any abrasive cleaning agents.

Dismantling the device:

1. Pull out the mains plug 2.
2. Remove the motor block 3.
3. Rotate the working cover 4 anti-clock-wise and remove it.
4. Carefully remove the blade insert 6 (if necessary together with the cream attachment 5) from the vessel 7.
5. **Figure A:** Carefully press the blade insert 6 downwards out of the cream attachment 5.
6. Remove the vessel cover 9 from the vessel 7.

How to clean properly:

1. If necessary, wipe down the motor block 3 and the power cable 2 with a damp cloth. Ensure that the motor block 3 is completely dry before the next time it is used.
2. Rinse all accessory parts manually, except for the motor block 3.
Use detergent for stubborn incrustation and for all accessories coming into contact with food.
NOTE: The inserts 5 + 6, the container 7 and the covers 4+9 are suitable for dishwashers.
3. Allow all parts to dry completely before you put them away or use the device again.

Some cleaning tips:

- Clean the device as soon as possible after use in order to prevent food remnants from drying on.
- After processing very salty or acidic types of food, you should immediately rinse the blade insert 6 thoroughly.

7 Storage

DANGER for children! Keep the device out of the reach of children.

- **DANGER!** In order to avoid accidents, the mains plug 2 must never be connected to a wall socket while in storage.
- Assemble the multi chopper for storage purposes. This allows the blade insert 6 to be stored safely.
- Select a location where neither high temperatures nor moisture can affect the device.

8. Trouble-shooting

If your device fails to function as required, please try this checklist first. Perhaps there is only a minor problem, and you can solve it yourself.

DANGER! Risk of electric shock! Do not attempt to repair the device yourself under any circumstances.

Fault	Possible causes / Action
No function	Has the device been connected to the power supply? Check the connection. Is the top edge of the working cover 4 clean?
Blade insert 6 does not rotate or only rotates with great difficulty	Switch off immediately, pull out mains plug 2 and check: Blockage in the vessel? Food too tough or too hard? Device not assembled correctly?
Vessel 7 looks cloudy due to hard food	This is normal and does not affect the function.

Disposal – Packaging When disposing of the packaging, make sure you comply with the environmental regulations applicable.

9. Technical specifications

Model:	BG270
Mains voltage:	220-240V~, 50 Hz
Protection class:	II 

Power rating:	260 W
Max. continuous operation (KB):	1 minute

Subject to technical modification.

10.

WARRANTY

Our goods come with guarantees that cannot be excluded under Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. The above applies subject to the item not being accidentally dropped by the user-or being used for purposes other than the intended use - or being tampered with. Maxim Housewares guarantees the product for 12 months from date of purchase. Refunds or replacements at retail store level are under the guidance of the stores rules/regulations. In the event of requiring assistance, the retailer from whom you purchased the product should be your first port of call.

Supplier warranting this product:

**Maxim Housewares
38 Allied Drive, Tullamarine
Victoria, 3043, Australia.**

12 months warranty from date of purchase. 90 days warranty from date of purchase if used commercially. If your retailer has not validated your guarantee, then retain your purchase receipt. The guarantee does not cover accidental breakage or damage of your product or if it has been tampered with.

Product Model Number: GB270

Purchase Date: _____

Retailer: _____

Retailer Store Address: _____

Name of Purchaser: _____

Address: _____

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