

MAXIM[®]

kitchenpro

Stick Blender 200W

User Manual

Model Number: MSB200



READ AND SAVE THESE INSTRUCTIONS

IMPORTANT

Read and follow the instructions in this user manual even if you feel you are familiar with the product, and find a place to keep it handy for future reference.

For your convenience record the complete model number (located on the product identification plate) and the date you received the product, together with your purchase receipt and attach to the warranty and service information. Retain in the event that warranty service is required.

NOTE: The rating of this product (as marked on the product identification plate) is based on specific loading tests. Normal use or the use of other recommended attachments may draw significantly less power.

IMPORTANT SAFEGUARDS

When using any electrically powered product, basic safety precautions should always be followed, including the following:

PLEASE READ ALL INSTRUCTIONS CAREFULLY BEFORE USING THIS PRODUCT

WARNING! - to reduce the risk of fire, electrical shock or injury to persons or property:

- Carefully read all instructions before operating your new product for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the Hand Blender for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the plug of this appliance.
- Use the Hand Blender only for its intended use as described in this instruction manual.
- Avoid coming into contact with moving parts. Keep hands, hair, clothing and other utensils away from the blade during operation to prevent injury and/or damage to the unit.
- Do not use hard objects (spoon, knife, or fork etc) on the blades. Also, do not grasp turning blade with hands.
- Always wait until the blades and whisk have completely stopped before removing them from the Hand Blender.
- Remove detachable shaft from the mixer body before washing.
- Do not place the Hand Blender near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, flour, etc.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted in any way.
- Do not place the Hand Blender on or near a hot gas or electric burner, or where it could touch a heated oven. Operate on a smooth level surface.
- Do not cover the unit whilst in operation.
- Do not immerse unit, power plug, power cord or motor base in water.
- Children should be supervised to ensure that they do not play with the appliance.
- Close supervision is necessary when any appliance is used near children.
- Never operate any appliance with a damaged power cord or plug, should the appliance malfunction, or if it has been damaged in any manner.
- Always make sure the Hand Blender is completely assembled before operating.
- Do not operate the appliance continuously for more than 1 minute. Allow the motor to rest for 1 minute between each use.
- Do not allow cord to touch hot surfaces.
- To disconnect from a power outlet, grip plug and pull from the wall outlet. Never pull on the cord
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.

- Do not blend food that is in a saucepan over heat. Remove from the heat source and ensure the power cord and body is kept away from the heat source.
- Handle the Hand Blender and accessories with care. The blade is very sharp and should be kept out of reach of children.
- Before attempting to change any accessories, release the On/Off button, turn the power off at the outlet and unplug the cord.
- Do not use any attachments other than those provided with your Hand Blender.
- Do not process hot or boiling liquids in the beaker. Allow liquids to cool before placing into the beaker.
- It is not recommended to use an extension cord with this appliance.
- 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 appliances by a person responsible for their safety.
- Save these instructions.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- This appliance contains no user serviceable parts. Any maintenance other than cleaning should be performed by a qualified person.
- For household use only.

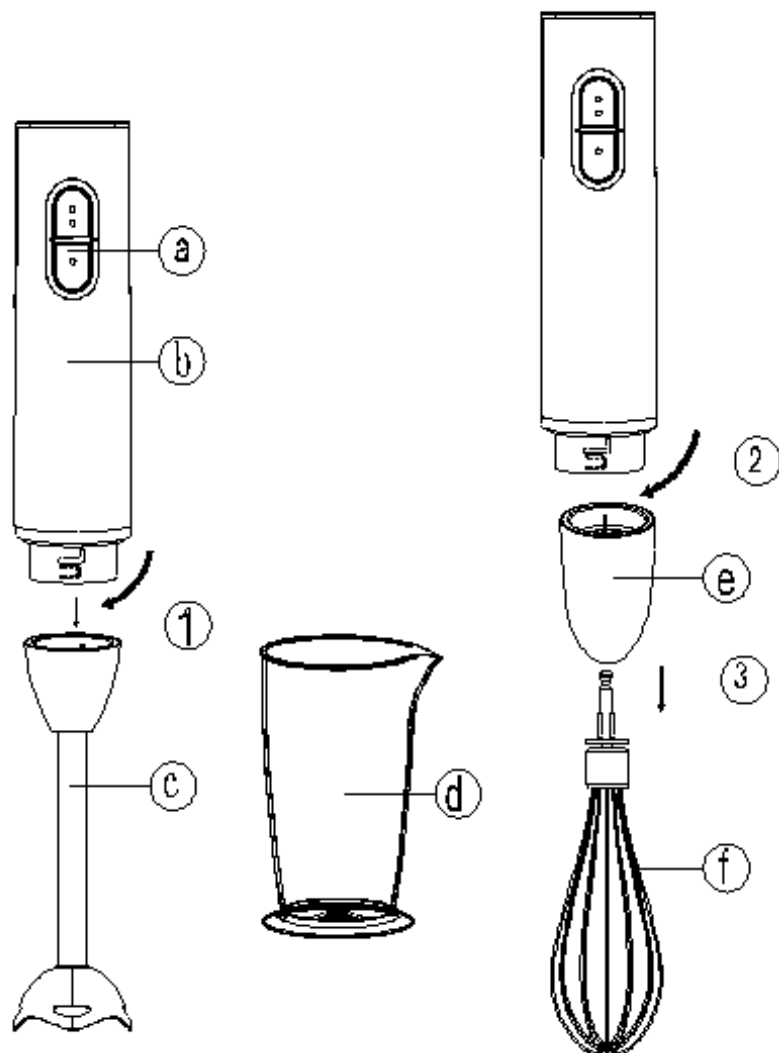
PARTS & FEATURES

1. HANDBLDER:

- 2 Speed Switch
- Power Handle
- Blender Shaft (Removable)
- Beaker

2. WHISK COLLAR:

- Wire Whisk Collar
- Wire Whisk



BEFORE FIRST USE

- Carefully remove your unit from the box and remove any packaging materials.
- Remove the detachable shaft and wash in warm soapy water (refer to instructions). Rinse and dry thoroughly. Ensure that there is no water left inside the blending shaft.
- Wash the beaker and wire whisk in warm soapy water. Ensure no water is left in the beaker, rinse and dry all parts thoroughly.



WARNING: Do not immerse the motor unit, cord or plug in water or any other liquid. All processing blades are extremely sharp. Avoid any contact with hands.

RECOMMENDED SPEED SETTINGS

THE BLENDER: 1 Minute

THE WHISK: 1 Minute

FOR BEAKER BLENDING

NOTE: Do not fill the beaker above 600ml.

FOR SAUCEPAN BLENDING

- Take the pan off the heat and let it cool slightly. Otherwise your hand blender could overheat.
- Don't let liquid get above the join between the power handle and blender shaft.
- Move the blade through the food and use a stabbing action.
- If your blender gets blocked, unplug before cleaning.

1. Fit the power handle inside the blender shaft, turn and lock.
2. Plug in. To avoid splashing, place the blade in the food before switching on.
3. Hold the power handle steady. Then press the button.
4. After use, unplug and dismantle

OPERATING INSTRUCTIONS

HAND BLENDER:

NOTE: The maximum operating time is 1 minute. For every 1 minute of continuous use, rest for 1 minute. After two continuous cycles, it is recommended to let the motor rest for 10 minutes.

- Rating time: Short time operation 1 minute.
- You can blend baby food, soups, sauces, milk shakes and mayonnaise.
- Take the pan off the heat and let it cool slightly. Otherwise your hand blender could overheat.
- Don't let liquid get above the join between the power handle and blender shaft.

- Move the blade through the food and use a stabbing action.
 - If your blender gets blocked, unplug before cleaning.
1. The Hand Blender should be cleaned before first use, refer to instructions above.
 2. Ensure the unit is unplugged.
 3. Attach the detachable shaft to the mixer body and turn clockwise to lock into position.
 4. Put the ingredients to be blended into a durable mixing bowl, ensure the bowl is tall enough to avoid splattering.
 5. Plug the Hand Blender into a suitable power outlet.
 6. Dip the detachable shaft as deep as possible into the ingredients to be blended. **NOTE:** Do not immerse the Hand Blender in food or liquid above the 'MAX' indicator line.
 7. Press and hold one of the speed buttons (Hi or Low) to operate the unit.
 8. Work the Hand Blender through the ingredients with a gentle up and down motion, until the desired consistency has been achieved. Allow the blades to stop rotating before lifting the Hand Blender out of the bowl.
 9. When you have finished blending, unplug the appliance, and remove the detachable shaft by turning anti-clockwise.
 10. Clean the attachments thoroughly.

WHISK:

- Rating time: 1 minute.
 - You can whip light ingredients such as egg whites; cream; instant desserts;
 - and eggs and sugar for whisked sponges.
 - Don't whisk heavier mixtures such as margarine and sugar - you'll damage the
 - whisk.
 - Don't whisk more than 6 egg whites or 600ml cream.
 - Don't let liquid get above the whisk wires.
1. The Whisk should be cleaned before first use, refer to instructions above.
 2. Ensure the unit is unplugged.
 3. Attach the Whisk to the mixer body and turn clockwise to lock into position.
 4. Put the ingredients to be blended into a durable mixing bowl, ensure the bowl is tall enough to avoid splattering.
 5. Plug the Hand Blender into a suitable power outlet.
 6. Dip the Whisk as deep as possible into the ingredients to be blended. **NOTE:** Do not immerse the Hand Blender in food or liquid above the 'MAX' indicator line.
 7. Press and hold one of the speed buttons (Hi or Low) to operate the unit.
 8. Work the Hand Blender through the ingredients with a gentle up and down motion, until the desired consistency has been achieved. Allow the blades to stop rotating before lifting the Hand Blender out of the bowl.
 9. When you have finished blending, unplug the appliance, and remove the Whisk.
 10. Clean the attachments thoroughly.



WARNING: Do not operate the Hand Blender when the bowl/ saucepan/ beaker is empty.

PROCESSING GUIDE

FOOD	MAXIMUM AMOUNT	RATING TIME (IN SECONDS)
Meat	200g	30
Herbs	80g	30
Nut	250g	30
Cheese	250g	30
Bread	1 slice	15
Onion	300g	15
Hardboiled eggs	6 pcs	15

HANDY HINTS

- To ensure uniform results, gently move the detachable shaft around the mixture.
- If you want to clean the sides of the bowl whilst mixing, turn the Hand Blender off first, and then proceed to scrape the sides of the bowl.
- To avoid unnecessary splattering, always immerse the detachable shaft into the mixture before switching the unit on.
- The speed can be adjusted at any time whilst blending. For thicker mixtures, a low speed is recommended. For fine, smooth mixtures, use the Hi setting.
- If whipping cream, it is recommended to place the cream in a bowl in the fridge to cool for a few minutes.

CLEANING & MAINTENANCE

NOTE: Use extreme care when handling the double blade knife. Do not touch the blades with your fingers. The blades are very sharp and can cause injury if touched.

- Before commencing any cleaning, ensure the unit is unplugged from the power supply.
- Disconnect the mixer body from either the detachable shaft, or the whisk (whichever is in use).
- Wash the disassembled parts in warm soapy water, rinse and dry thoroughly. **NOTE:** it is much easier to clean the parts directly after use.
- The mixer body must not be immersed in water or any other liquid, if it needs to be cleaned, wipe over the body with a soft damp cloth. To remove stubborn spots, wipe the surface with a slightly damper cloth with a mild non-abrasive detergent. Dry with a soft cloth.
- Do not use any abrasive cleaners on any part of the mixer or the accessories, it will damage the exterior.



CAUTION: The Hand Blender motor should never be immersed in water or any other liquid.

ENVIRONMENT FRIENDLY DISPOSAL



This marking indicates that this product should not be disposed of with other household waste. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable re-use of material resources. To dispose of your appliance correctly, please contact or take it to your local refuse/ recycling centre. Alternatively, contact your local council or information on your local re-use centre. Please make this product environmentally safe for recycling.

SPECIFICATIONS

Model	Description	Voltage	Frequency	Wattage
MSB200	Stick Blender	220-240V~	50/60Hz	200W

CUSTOMER SERVICE

Australian Customer Service

GAF Control (Sales) Pty Ltd

P.O Box 19

Altona North Victoria 3025

Phone: 1300 659 489

Hours: 9am-5pm (EST) Mon-Fri

www.gafcontrol.com.au

*This product may vary slightly to the product illustrated due to ongoing product development.

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:

GAF Control (Sales) Pty Ltd

P.O. Box 19, Altona North

Victoria, 3025, 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: MSB200

Purchase Date: _____

Retailer: _____

Retailer Store Address: _____

Name of Purchaser: _____

Address: _____

Due to the Maxim policy of continual product development; specifications, colours and details of our products may differ slightly from what is in, or depicted in this user manual or on the product and its carton.

Product: Made in China.

To view the full range of Maxim Housewares products, please go to our website.

www.gafcontrol.com.au

For additional consumer support – email us at:

gaf@gafcontrol.com.au