

# **HELLER**

## **Nutri Max Blender**

### **User Manual**

Model Number: HNMB900



READ AND SAVE THESE INSTRUCTIONS

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## BEFORE FIRST USE

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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

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**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 keep handy for future reference.
- Remove and safely discard any packaging material and promotional labels before using the product for the first time.
- Before using, check that the voltage of the wall outlet corresponds to that shown on the rating plate.
- 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.
- Always ensure the appliance is switched OFF, prior to plugging into the power outlet.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorized service agent or a qualified technician in order to avoid a hazard.
- To protect against risk of electrical shock, do not put the motor unit into water or any other liquid. Do not start the product or press the control button with wet hands. To disconnect, turn the control to "Off", then remove plug from power outlet by grasping the plug, not the cord.
- The water temperature should not be over 60°C when cleaning the product.
- Close supervision is necessary when any appliance is used by or near children.
- Avoid making contact with moving parts.
- Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the blender. A scraper may be used but must be used only when the blender is not running.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. To disconnect, turn any control to "off", then remove plug from wall outlet by grasping the plug, not the cord.
- To reduce the risk of injury, never place blade assembly on motor unit without the cup properly attached.

- When removing the blender from the motor unit, wait until the blades have completely stopped.
- Always operate blender with blades lid in place.
- Always use the appliance on a secure, dry level surface.
- Never place this appliance on or near a hot gas or an electric burner or where it could touch a heated appliance.
- Always remove the blade assembly before pouring contents from cup.
- Be sure to switch off the appliance after each use. Make sure the motor stops completely before disassembling.
- Do not run this appliance over a long period of time; otherwise the inner parts will be damaged. The appliance should not be running for more than 30 seconds continuously. After 30 seconds, allow 3 minutes to cool down. If it overheats it will cut out automatically and reset when sufficiently cool.
- Do not leave this appliance unattended during use.
- To reduce the risk of injury to persons or property, never use this appliance in an unstable position.
- Do not use outdoors.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- **CAUTION:** Never immerse in water, or unplug before inserting and/or removing parts.
- **CAUTION:** DO NOT OPEN LID UNTIL BLADES STOP.
- Do not let the cord hang over the edge of a bench, table or to touch hot surfaces.
- Do not operate product with damp or wet hands.
- Close supervision is necessary when the appliance is being used near children or infirm persons.
- The use of accessories not recommended by the manufacturer may cause injuries to persons.
- This appliance is not intended for used 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.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not operate the appliance other than for its intended use. This appliance is for household use only.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- 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.

***Safety protection: The motor is equipped with protection setting, while over loading; it will turn off automatically and re-operate after cooling.***

## PARTS & FEATURES



1	<b>1 x Power Base Unit</b>	<ul style="list-style-type: none"> <li>900 Watts power base motor unit</li> </ul>
2	<b>1 x Stainless steel flat blade</b>	<ul style="list-style-type: none"> <li>The flat blade is ideal for grinding hard foods like coffee beans, spices and for whipping cream.</li> <li>The cross blade is ideal for chopping, grating and blending foods such as onions, cheeses, meats and frozen drinks.</li> <li>Both cross &amp; flat blades are dishwasher safe and there is a plastic gasket in the base of the blades, which creates an airtight fit when attached.</li> </ul>
3	<b>1 x Stainless steel cross blade</b>	
4	<b>1 x Tall cup 800ml</b>	<ul style="list-style-type: none"> <li>The short &amp; tall cups can be used to mix or store blended food, using the stay fresh lid.</li> <li>These cups are microwave &amp; dishwasher safe.</li> </ul>
5	<b>1 x Short cup 500ml</b>	
6	<b>1 x Stay fresh re-sealable lid</b>	<ul style="list-style-type: none"> <li>Lids &amp; Lip rings are all dishwasher safe.</li> </ul>
7	<b>1 x Pop up re-sealable lid</b>	
8	<b>1 x Handled lip ring</b>	

## INSTRUCTIONS

1. Read instructions for use and follow them carefully.
2. Before using the blender for the first time, wash every component except the motor base in warm soapy water. Rinse and dry thoroughly. Using a damp cloth or sponge, wipe the motor base, making sure you only use a mild detergent solution.
3. Find a dry, suitable, level surface near an electrical outlet and assemble your blender. Make sure the unit is away from any potential heat source (cooking hobs, oven, etc). Ensure the mains lead does not hang over the edge of the work surface.
4. Assemble the blender with the desired attachment.
5. Fill your measuring cup with the desired ingredients, ensuring you do not exceed the max 800/1000ml marking on the short/tall cup.

### **WARNING!**

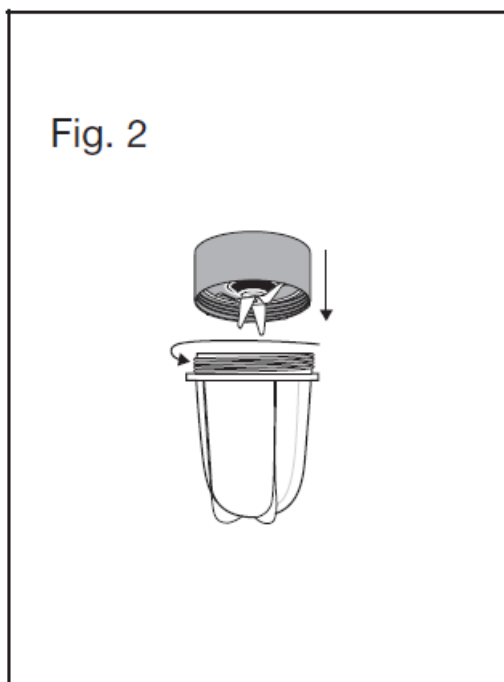
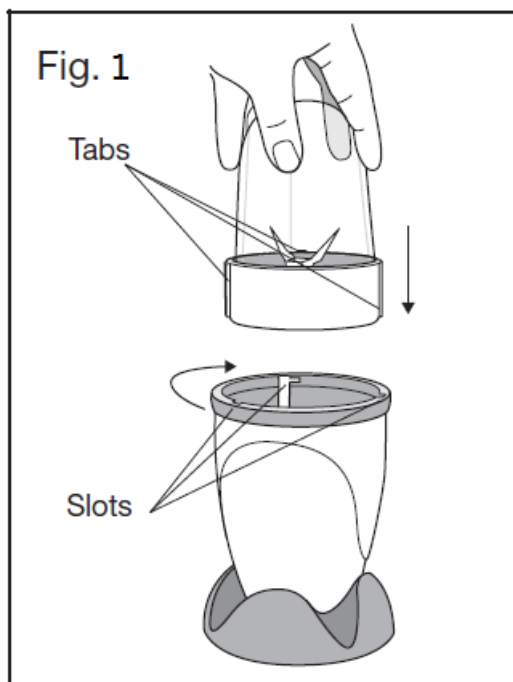
- **The blades are very sharp, take extreme caution when washing the blades.**
- **Do not immerse the motor base, cord and plug in water or any other liquid.**
- **Make sure the appliance is switched off and unplugged before cleaning.**

### **CAUTION!**

- **Do not use harsh abrasive chemicals or oven cleaners.**
- **If the blade stops during continuous blending, a hard ingredient may be stuck in the blade. Unplug the Blender, take the blade/cup assembly off the motor base and shake the ingredient to unblock the blade.**

### **USING YOUR MULTI BLENDER – BLADES WITH CUPS**

- Add the ingredients to the Short Cup or Tall Cup.
- Fit the desired blending blade (Flat Blade/Cross Blade) onto the selected container and twist until tightly sealed.
- Align the tabs on the selected container with the slots on the Motor base, as shown opposite.
- Press down (1) onto the Motor base to turn the motor base on.
- To stop the blade, simply release pressure on the container.
- For continuous blending press down onto the Motor base and turn slightly clockwise (2) until the tabs lock under the lips of the Motor base.
- To turn it off, twist the Cup anti clockwise and release pressure.



**NOTE:** The appliance should not be running for more than 30 seconds continuously. After 30 seconds, allow 3 minutes to cool down. If it overheats it will cut out automatically and reset when sufficiently cool.

### CHOOSING THE RIGHT BLADE

CROSS BLADE IS USED FOR:	FLAT BLADE IS IDEAL TO USE ON:
<ul style="list-style-type: none"><li>• Chopping - onion, garlic, carrots, etc.</li><li>• Blending - ideal for making smoothies or milkshakes</li><li>• Mixing - batters, dough</li><li>• Grating -chocolate, hard or soft cheese</li><li>• Pureeing - ideal for soups, sauce or baby food</li><li>• Grinding Meats - Ideal for making pastes</li></ul>	<p>Grinding and chopping harder, single ingredients such as:</p> <ul style="list-style-type: none"><li>• Coffee beans</li><li>• Nuts</li><li>• Cinnamon Sticks</li><li>• Dried Herbs</li><li>• Dried Fruit</li><li>• Whipping foods such as:</li><li>• Home-made whipped cream</li><li>• Cream Cheese</li><li>• Butter</li></ul>

### AFTER EACH USE

- Switch off and unplug the blender at the mains.
- Remove the container from the motor base.
- Unscrew the blade from the container and pour or consume the contents.
- Wash only the accessories in warm soapy water (do not immerse the motor base in water).

### TIPS & TECHNIQUES

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- Remember the motor in the base is very powerful; if pressed onto the motor for too long, it can make the food in the cup or mug mushy. Therefore if you want coarse vegetable such as onion, garlic or carrot just quickly press and release, you may press and release more until your desired chopping is achieved.
- If you are making puree, milkshake, smoothies, cocktails or sauce, the density of the mixture can make it hard for the ingredients toward the top of the cup to reach the blades, if this is the case, then lock the cup/mug into the motor base for continuous blending and pick up the whole cup/mug and motor base and shake it until consistency is achieved.
- **Please add enough liquids together with the ingredients for smooth paste or add more liquids for finer consistency.**
- **NOTE:** Liquids can be added to the mixture for smoother consistency.

### CARE & MAINTENANCE

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#### **WARNING!**

**DO NOT IMMERSE THE MOTOR BASE, CORD OR PLUG IN WATER OR ANY OTHER LIQUID.**

#### **CAUTION!**

**Do not use rough scouring pads or cleansers on parts or finish.**

1. Before cleaning, unplug the motor base from the power outlet.
2. For easier cleaning, always rinse/wash immediately after use. Do not let liquid dry in the cup assembly, as this will make cleaning extremely difficult.
3. Dismantle all detachable parts. Lift the cup and blender blade assembly off the motor base.
4. Wash the cups and blades using warm soapy water, then rinse thoroughly. The blades are very sharp, so please handle with care.
5. The cups and lids are dishwasher safe.
6. Rinse well and dry. Leave the cup to dry upside down, and away from children.
7. Wipe the motor base with a damp cloth and dry thoroughly. Remove any stubborn spots by rubbing with non-abrasive cleaner.
8. Reassemble blade assembly to open end of the blender cup and then place in the blender base before storing.

#### THE FOLLOWING COMPONENTS ARE DISHWASHER SAFE

- Blades
- Cups
- Stay Fresh re-sealable lids
- Handled lip rings

#### SPECIFICATIONS

Model	Brand	Description	Voltage	Frequency	Wattage
HNMB900	Heller	Nutri Max Blender 900W	220-240Vac	50Hz	900W

#### 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](http://www.gafcontrol.com.au)

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

## RECIPIES

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### CHOCOLATE MOUSSE

#### *Ingredients:*

- 1/4 cup of heavy cream
- 2 tablespoons of chocolate syrup
- 4 x Strawberries

#### *Directions:*

1. Add the ingredients to the short cup and blend until smooth.
2. Serve. (

This makes one serving. For more servings, double or triple the recipe.

#### *Serving suggestions:*

Using the flat blade, grind a few chocolate chips up in the short cup. Twist on a shaker/steamer top and sprinkle a little on the top of your chocolate mousse. You can also whip some cream and add a dollop to the top of each serving of chocolate mousse.

### BERRY BANDWAGON SMOOTHIE

#### *Ingredients:*

- 250mls of almond milk, unsweetened
- 3 fresh strawberries
- ½ cup of fresh blueberries
- ½ a fresh banana (optional)
- 15g of frozen vanilla yoghurt (optional)
- 15 g of frozen strawberry yoghurt (optional)
- 1 cups of oats
- 1 tablespoons of raw honey
- 2 tablespoons of chia seeds

#### *Directions:*

1. Add the ingredients in the order they appear to the short cup and twist on the cross blade.
2. Use the quick pulse technique to chop and mix the ingredients. Just press down on the cup and release the pressure immediately, pause and let the ingredients settle (or use the tap technique). Then quickly pulse again until you've reached a good consistency or blend until smooth.
3. Serve.

### SUMMER REFRESHMENTS SMOOTHIE

#### *Ingredients:*

- 1½ cups of diced up watermelon
- 250mls of fresh apple juice
- 2 tablespoons of passionfruit
- ½ cup of fresh strawberries
- ½ cup of fresh raspberries
- 4 leaves mint
- 30g strawberry yoghurt
- 1 cup of ice

#### *Directions:*

1. Add the ingredients in the order they appear to the short cup and twist on the cross blade.
2. Use the quick pulse technique to chop and mix the ingredients. Just press down on the cup and release the pressure immediately, pause and let the ingredients settle (or use the tap technique). Then quickly pulse again until you've reached a good consistency or blend until smooth.
3. Serve.