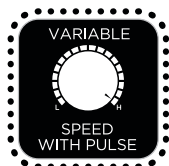


AMBIANO

Professional



2L PROFESSIONAL BLENDER HIGH PERFORMANCE MOTOR

Model: AP180092

INSTRUCTION MANUAL

Version 1.5

Contents

Welcome	2
Warranty Details	3
General Information & Safety Instructions	4
Features & Technical Specifications	6
Assembly and Parts List	7
Getting Started	8
Before First Use	8
About Your Professional Blender	8
Basic Operations	9
Using the Pulse Function	10
Using the Tamper	10
Intelligent Pre-Set Programs	11
Hints & Tips	12
Crushing Ice	12
Soup & Heating	12
Jammed Ingredients	13
Juicing	13
Cleaning & Storage	14
Disposal	14
FAQs	15
Recipes	16
Dips	16
Soups	17
Sauces	18
Marinades & Curry Pastes	19
Desserts	21
Mocktails & Cocktails	23
Smoothies & Juices	25
Nut Milks & Butters	26
Baby Food	28
Repair & Refurbished Goods or Parts Notice	29

Welcome

Congratulations on choosing to buy an Ambiano® product.

All products brought to you by Ambiano® are manufactured to the highest standards of performance and safety, and, as part of our philosophy of customer service and satisfaction, are backed by our comprehensive 3 Year Warranty.

We hope that you will enjoy using your purchase for many years to come.



AMBIANO

2L PROFESSIONAL BLENDER

Warranty Details

REGISTER YOUR PURCHASE AT www.aldi.com.au/en/about-aldi/product-registration/ TO KEEP UP-TO-DATE WITH IMPORTANT PRODUCT INFORMATION

The product is guaranteed to be free from defects in workmanship and parts for a period of 36 months from the date of purchase. Defects that occur within this warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion. The benefits conferred by this warranty are in addition to all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably 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.

AFTER SALES SUPPORT

  1300 663 907

 customercare@winplus.com.au

MODEL: AP180092 PRODUCT CODE: 62696 09/2018



General Information & Safety Instructions

When using electrical appliances, basic safety precautions should always be followed; including the following:

1. Read all instructions.
2. To protect against risk of electrical shock do not put the Motor Base Unit or cord/plug in water or other liquid.
3. Do not leave your Ambiano Professional Blender unattended when operating.
4. Unplug from the outlet when not in use, before putting on or taking off parts or before cleaning.
5. Avoid contact with moving parts.
6. This product is intended for HOUSEHOLD USE ONLY and is not intended to be used for commercial purposes.
7. Do not use outdoors.
8. Do not let the cord hang over the edge of a table or counter.
9. Keep hands and utensils out of the jug while blending, to reduce the risk of severe injury to persons or damage to the blender. A plastic scraper may be used but, must only be used when the blender is not running.
10. The tamper provided must be used only when the main part of the lid is in place.
11. Do not leave foreign objects, such as spoons, forks, knives, or the lid cap, in the container as this will damage the blades and other components when starting the machine and may cause injury.
12. Never attempt to operate with damaged blades.
13. Always operate blender with lid and lid cap firmly in place. The lid cap should be removed only when adding ingredients and when using the tamper.
14. When blending hot liquids or ingredients, use caution; spray or escaping steam may cause scalding and burns. Do not fill container to the maximum capacity. Always begin processing on the lowest speed setting. Keep hands and other exposed skin away from the lid opening to prevent possible burns.
15. When making nut butters or oil-based foods, do not process for more than one minute after the mixture starts to circulate in the container. Processing for longer periods can cause dangerous overheating.
16. Blades are sharp. Handle carefully.
17. Always operate the blender with the lid in place.
18. The use of attachments, are not recommended by the manufacturer as they are a risk of injury to persons.
19. When blending hot liquids, remove the lid cap and do not exceed hot liquid level of 700ml.
20. You must only use the supplied power cable with this product.
21. Alteration or modification of any part of the blender base or container, including the use of any part or parts that are not genuine authorized Ambiano Professional parts, may cause fire, electric shock, or injury.
22. The use of attachments not expressly authorized or sold by Ambiano Professional for use with this blender, including canning jars, may cause fire, electric shock, or injury.
23. Do not let cord contact hot surface, including the stove.
24. You must never use an extension cable with this product.

25. Do not use in dusty conditions.
26. Do not drop the Ambiano Professional Blender. Dropping or rough use of the unit will cause damage.
27. Do not place near strong magnets or strong electric currents.
28. If the Ambiano Professional Blender is not in use, turn it off and unplug from any power source.
29. Do not attempt to repair, open or alter any components of the Ambiano Professional Blender. In the case of improper usage or if you have opened, altered and repaired the product yourself, all guarantees are void.
30. Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death.
31. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.
32. A factory authorized service provider should handle all maintenance and repair.
33. Do not store or use petrol or other flammable vapours and liquids near this or any other appliance.
34. 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.
35. Children should be supervised to ensure that they do not play with the appliance.
36. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
37. 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.
38. The maximum run time for use is 5 minutes.
39. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.

CAUTION: To avoid a hazard due to inadvertently resetting the thermal cut-out, power must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

The appliance has the potential to injure if misused. Caution must be used when handling the sharp cutting blades, emptying the bowl and during cleaning

ADVICE: PROTECTION FROM OVERHEATING

- The built-in overheat protection monitors the motor temperature and shuts down the motor if the unit reaches a high temperature. If this occurs, set the speed dial position to "OFF". Allow the motor to cool down prior to further operation.
- Inconsistency of ingredient's size or filling level of the ingredients may cause the overheat protection to signal multiple temperature faults. If this occurs, attempt to reduce the filling volume or dilute the contents by adding liquids.

Do not place any body part or foreign object into the Professional Blender during operation as blades are very sharp and can cause serious injury.



Never dunk the device, device connector, or cable into water or another liquid and protect the unit from humidity.

NOTICE: THE FAILURE TO FOLLOW ANY OF THE IMPORTANT SAFEGUARDS AND THE IMPORTANT INSTRUCTIONS FOR SAFE USE IS A MISUSE OF YOUR AMBIANO PROFESSIONAL BLENDER THAT CAN VOID YOUR WARRANTY AND CREATE THE RISK OF SERIOUS INJURY.

Features & Technical Specifications

Features

- Powerful 1400W motor
- 31000RPM – Max Motor Speed
- Variable speed control
- Pulse function
- 6 stainless steel blades
- 2L blender jug
- Intelligent pre-set programs- ICE, SMOOTHIE & SOUP
- Non-slip rubber feet

Technical Specifications

Colour:	Black
Voltage:	220-240V~, 50/60 Hz
Input Power:	1400W
Volume:	2L
Weight:	4.51Kg
Warranty:	3 years

This product complies with AS/NZS 60335.1 and AS/NZS 60335.2.14

Assembly and Parts List



- | | | | | | |
|----|---------|----|---------------------|-----|-------------------------|
| 1. | Lid Cap | 5. | Motor Base Unit | 9. | Pre-Set Program Buttons |
| 2. | Lid | 6. | Variable Speed Dial | 10. | Tamper |
| 3. | Jug | 7. | ON / OFF Switch | | |
| 4. | Blades | 8. | Pulse Switch | | |

Getting Started

Before First Use

Remove any packaging material and promotional labels before using your Ambiano Professional Blender for the first time. Wash the jug, lid, lid cap and tamper in warm soapy water before first use. Position your Blender on a firm level table or bench.

NOTE:

- *You may notice a slight odour from the blender motor on first use. This is normal and expected for the motor's first operation.*
- *Confirm the Professional Blender is not damaged and in good working order before disposing of the original packaging*

About Your Professional Blender

There are some important features you need to know before using your Professional Blender:

ON/OFF Switch - The ON/OFF switch will activate the motor on a continuous setting.

Pulse Switch - The PULSE switch is used for a short burst of power. Activating this switch will cause the blades to turn at their highest speed and can assist with crushing ingredients such as ice.

Tamper - The tamper can be used to push ingredients down onto the blades (while in operation), in cases where not much liquid is in the container and larger ingredients are sitting on top of the blades. Use the tamper to press down the ingredients and continue processing. Only use the tamper with jug lid in place. Failure to do so may cause personal injury.

Variable Speed Dial - The Variable Speed Dial lets you set the rotation speed of the blades. This feature enables more control over how you process your ingredients.

Two Part Lid - The Professional Blender has two parts to its lid. Always use the lid and the lid cap when the machine is in operation, unless processing hot liquid. Secure the lid cap by placing it into the lid grooves then turn clockwise until it locks into place. Remove the lid cap to use the tamper or add ingredients.

CAUTION: *Lids are not interchangeable between different container styles, types, and sizes.*

Intelligent Pre-Set Programs - These pre-programmed functions allow you to process ingredients to make specific meals and snacks such as smoothies. These programs have been designed to run for a specific time. See page 11 for further information.

Basic Operations

1. Place the Blender on a flat and even surface, ensuring it is free from any obstructions.
2. Ensure the ON/OFF switch is in the OFF position. Plug into a household power outlet.
3. Place the Professional Blender jug onto the motor base unit.

NOTE: *The appliance will not work if the Blender Jug is incorrectly fitted.*

4. Load the jug with desired ingredients, ensuring not to fill above maximum level ('MAX').
5. Place the lid firmly in place to avoid any spillage during operation.
6. Ensure the variable speed dial is set to OFF.
7. Turn the ON/OFF switch to ON to activate the unit. You will notice a faint red light flashing, indicating the unit is on.
8. Manually select a speed by turning the dial until the required speed is reached. The dial will illuminate gradually as the speed increases.

WARNING: *Do not place any body part or foreign object into the Professional Blender during operation as blades are very sharp and can cause serious injury.*

9. Blend ingredients and adjust the speed dial as required.
10. If ingredients are not circulating well, carefully remove lid cap and use the tamper to push down ingredients.

WARNING: *Only use tamper with jug lid in place. Failure to do so may cause personal injury.*

11. When you have finished blending, return the speed dial to 'OFF' before removing the blender jug.
12. Remove the blender jug from the motor base unit, then remove the lid and use a plastic scraper or spatula to remove any mixture, if necessary.

NOTE: *Do not use metal utensils to remove ingredients as it may damage the blades as well as the jug.*

WARNING: *If you experience any issues with the blade mechanism or motor base unit, please cease use of the Professional Blender immediately and contact Customer Care.*

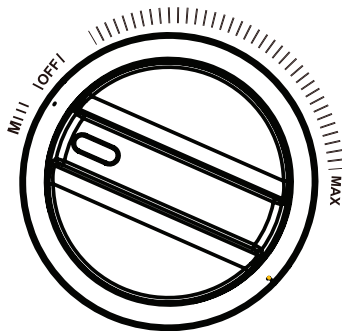
CAUTION: *The maximum run time for use is 5 minutes.*

IMPORTANT: *As explained in step 6, the device can only be operated if the Speed Dial is initially set to position "OFF"*

Using the Pulse Function

Use the PULSE function for a short burst of power. Activating this switch will cause the blades to turn at their highest speed.

1. Follow steps 1 - 7 listed under 'Basic Operations'
2. Turn the Speed Dial anti-clockwise to 'M'
3. Hold the pulse switch down to activate this function. The pulse function will operate for as long as the lever is held down.
4. Continue following steps 10 - 12 listed under 'Basic Operations'

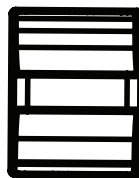


Pulse

Using the Tamper

The tamper is used to push ingredients down towards the blades. It is recommended to move the tamper around the sides of the jug as well as straight down for best results. Do not use excessive force with the tamper.

1. Follow steps 1 - 9 listed under 'Basic Operations'.
2. Place lid firmly onto blender jug, do not insert lid cap.
3. Insert the tamper through the lid hole.
4. Use the tamper through the lid hole and push the ingredients down.

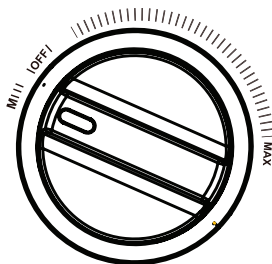


WARNING: Never force the tamper further down than the lid opening allows as this may cause damage to the tamper or the blades. Never use the tamper without the lid in place.

Intelligent Pre-Set Programs

Your Professional Blender comes with 3 intelligent pre-set programs. To operate the pre-set programs:

1. Follow steps 1 - 7 listed under 'Basic Operations' on page 9.
2. Turn the speed dial anti-clockwise to 'M', the 3 pre-set program buttons will begin to flash blue indicating that you can now access the intelligent operating programs.
3. Choose one of the following programs. Note: as soon as you press the program button, the blender will automatically begin.



Program	Function	Duration
Ice	The Blender crushes ice in intervals separated by short breaks.	40 seconds
Smoothie	The blender starts automatically and will continue to blend for the duration of the program - ideal for fruits and vegetables	2 minutes
Soup*	Speed will increase to max speed and will automatically stop. Soups, around 700ml, will heat to approximately 50 degrees	5 minutes

*NOTE:

- Be careful when adding and mixing hot ingredients or removing the lid from the blender jug as steam may escape unexpectedly.
- Never use this device to process boiling liquids. Liquids must be less than 50° C and cannot exceed more than 700ml.
- Always take the lid cap out (not the entire lid) when heating and making soup.

Hints & Tips

Crushing Ice

For best results when crushing ice, you will need to ensure ice is dry (not watery, melting ice) and use the tamper.

1. Fill the jug with no more than 150g ice
2. Press the lid firmly onto the blender jug
3. Turn the Professional Blender ON and move the speed dial anti-clockwise to 'M' and then press the ICE pre-set program function.
4. Alternatively, you can crush ice manually by gradually turning the speed dial to maximum
5. Use the tamper to push ice down to the blades.
6. Stop blending before ice starts to melt.
7. To remove any ice that is stuck under the blades, remove the blender jug from the motor base unit. Turn the blender jug upside down and place it on a bench or counter top. Manually rotate the blades in either direction using the blade bearings, not the blades, to release any leftover ice.



Soup & Heating

Your Professional Blender has the ability to heat up ingredients which makes it perfect for making soups in minutes. This process occurs by friction produced from the rapid rotation of the blades. In most cases the heating process will take 5 minutes once the ingredients are puréed. Refer to the soup section of the recipe book for detailed recipes.

WARNING: Be careful when adding and mixing hot ingredients or removing the lid from the blender jug as steam may escape unexpectedly. Never use this device to process boiling liquids. Liquids must be less than 50° C and cannot exceed more than 700ml.

Jammed Ingredients

When blending certain ingredients, chunks may become stuck below the blades. This can often be indicated by a loud noise emitted from the blender. If this occurs, follow these instructions:

1. Turn the speed dial and ON/OFF switch to OFF.
2. Remove the blender jug from motor base unit and remove the lid.
3. Using a plastic utensil, carefully shift the ingredients from underneath the blades.
4. Place the blender jug back onto the motor base unit, attach the lid and continue to blend

NOTE: *If the ingredients continue to get jammed, it is recommended to completely remove large chunks and chop them down to a smaller size before continuing.*

Juicing

When juicing, the high speed blades can blend the skins and seeds of fruits and vegetables. This ensures the fibre and other essential vitamins and nutrients are retained. You will notice that the juice is thicker due to the presence of the fibre and pulp in the juice. You can easily remove the pulp using a piece of muslin cloth or a fine strainer, which will result in a thinner juice, similar to that produced by a traditional juicer.

How to Juice

1. Chop your fruit or vegetables down to a manageable size and place in a container.

NOTE: *Large seeds, for example from peaches or avocados should be removed before being placed in the blender.*

2. Blend ingredients as per instructions under 'Basic Operations'.
3. Strain juice through a muslin cloth or fine strainer if desired, to separate the pulp.

Cleaning & Storage

When you are finished using the Professional Blender, ensure it is turned OFF and unplugged from the power point.

To clean the blender jug, lid and tamper we recommend using warm, soapy water with a sponge only. Using a scourer or abrasive liquid could cause damage to these parts. These parts are also dishwasher safe.

To clean the motor base unit, use a moist cloth to wipe down the exterior, then dry. Do not submerge the motor base unit in water.

NOTE:

- *The blender jug may discolour with certain food such as carrots. Wash the jug immediately after blending high staining foods.*
- *The blades are fixed to the blender jug and cannot be removed for cleaning.*

When in storage, ensure the blender is always switched OFF, unplugged from any power outlet, clean and dry.

Disposal

At the end of its working life, do not throw this product out with your household rubbish.

Electrical and electronic products contain substances that can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling. Contact your local authorities for advice on recycling facilities in your area.

Please keep the original packaging carton and materials in a safe place. It will help to prevent any damage if the product needs to be transported in the future. In the event it is to be disposed of, please recycle all packaging material where possible.

If you require another copy of this instruction manual, please visit www.winplus.com.au to obtain an electronic copy.

FAQs

Problem	Solution
<i>My ingredients are not moving</i>	<ul style="list-style-type: none">• Turn the blender OFF, remove jug from the base, remove the lid and use a plastic utensil to shift the ingredients. Place the lid back onto the jug and place the jug onto the motor base and turn ON.• Remove lid cap and insert the tamper. This can assist moving thicker ingredients. See “Hints & Tips” for more details.• Follow steps outlined under “Jammed Ingredients” on page 13
<i>My Professional Blender stopped working</i>	<ul style="list-style-type: none">• Check that the blender is correctly plugged into a power outlet.• Check for a blown fuse or circuit breaker in the house’s circuit board.• Check that the container is correctly seated on the motor base unit with the safety switch engaged.
<i>Rust is appearing on the metal parts in the jug</i>	<ul style="list-style-type: none">• Stainless steel is still susceptible to rust when exposed to salty and acidic ingredients. Light rust marks may appear on the washer above the blade or on the blade itself.• Follow the instructions below to remove rust:<ol style="list-style-type: none">1. Mix 1 tablespoon of baking soda in 2 cups of water.2. Rub the baking soda solution on the rust stain using a brush. Baking soda is non-abrasive and will gently lift the rust stain from the stainless steel. It will not damage the grain of the stainless steel.3. Rinse and wipe the spot with wet paper towel.• Take great care when cleaning around the blades. The blades are sharp and can cause serious injury.

Recipes

Dips

Perfect for easy entertaining, these simple dip recipes are healthy and delicious. Each of these recipes can be prepared ahead of time to take the stress out of preparing for your event. Alternatively, store them in the fridge for a quick snack that should last for 2-3 days. Serve with biscuits, bread, corn chips, or carrot sticks.

Hummus

Ingredients

- 1 x 400g tin Chickpeas, drained, washed
- 2 x Garlic cloves
- 75ml Extra Virgin Olive Oil or Vegetable Oil
- 1.5 tbsp Tahini paste
- 2 tsp Cumin, ground
- 1 x Lemon, small, juiced
- Salt & Pepper, to taste

Method

Place all ingredients into blender. Turn on low speed, and gradually increase to medium speed, using the tamper to push the ingredients onto the blade. Once blended to a paste, remove and serve.

Avocado Dip

Ingredients

- 2 x Avocado, peeled and de-seeded
- 1/2 cup Sour cream
- 2 tbsp Sweet chili sauce
- 1 Lemon Juiced
- Salt & pepper , to taste

Method

Place all ingredients into blender. Turn on low speed, and gradually increase to medium speed, using the tamper to push the ingredients onto the blade. Once blended to a paste, remove and serve.

Soups

Pumpkin Soup - Serves 4

Ingredients

- 500g Pumpkin, peeled, de-seeded & chopped
- 1 cup Vegetable stock or water
- 1 Brown onion peeled and quartered.
- ½ tsp Nutmeg
- ½ tsp Cumin
- Salt & Pepper to taste
- Cream, to garnish

Method

Place onion, stock or water, nutmeg and cumin into blender jug. Turn on low speed and add the pumpkin slowly through the small opening in the lid. Gradually increase speed to maximum. Once all the ingredients are pureed, blend on maximum speed for 5 minutes, or until steaming. Season to taste, garnish with cream and serve.

Broccoli Soup - Serves 4

Ingredients

- 2 tsp Extra Virgin Olive Oil
- ½ medium Brown onion, quartered
- 1 stalk Celery, roughly chopped
- 1 medium Potato, peeled & chopped
- 4 cups broccoli, including stems, roughly chopped
- 2 cups vegetable stock or water
- 1 ½ cup milk

Method

Place olive oil in a pan or saucepan on medium heat. Add onion and celery to blender and chop on medium speed. Remove onion and celery from the blender and soften in a pan. Add back to the blender, with stock, milk, broccoli and potato. Increase speed gradually to maximum. Blend for approximately 5 minutes, or until steaming. Season to taste and serve.

Sauces

A staple in any kitchen, sauces can be the finishing touch that separates a good meal from a great one. Simple sauces made with the Professional Blender can be added to pasta, rice or sandwiches for an extra hit of flavour.

Basil & Pine Nut Pesto

Ingredients

- ½ clove Garlic
- 1 bunch Basil, including stems and leaves
- 2 tbsp toasted Pine nuts
- ¼ cup grated Parmesan cheese
- Extra Virgin Olive Oil
- Lemon juice, to taste
- Salt & Pepper, to taste

Method

Place garlic, basil, pine nuts, parmesan, and a small amount of olive oil into the blender jug. Blend on low speed, until all ingredients are well chopped. Increase speed to medium, and add more olive oil until the desired consistency is reached. Add lemon juice, salt and pepper to taste. Serve immediately.

Mayonnaise

Ingredients

- 2 Eggs
- 2 tbsp Lemon juice (or vinegar)
- 1 tbsp Dijon mustard (or Hot English mustard for extra tang)
- 350ml Vegetable Oil
- Salt & Pepper, to taste

Method

Place eggs into the blender jug and blend on lowest speed for 10-15 seconds. Slowly pour the oil through the small opening in the lid. Adding oil too fast will not allow enough time for the mixture to emulsify. This will cause the mixture to be too watery. Add in lemon juice and mustard slowly. Blend until mixture is thick. Turn off the blender, and, using a plastic spatula, stir in any oil that is remaining on the top of the mayonnaise. Season to taste.

Serve immediately, or place in the fridge in an air tight container for 2-3 weeks.

Marinades & Curry Pastes

Add a flavour boost to your dishes with these simple marinades & curry pastes. Nothing can compare to the fresh taste of a home-made curry paste or marinade. They can also be stored in the fridge for a couple of days for convenience. These are sure to be a favourite at meal times.

Thai Red Curry Paste

Ingredients

- 10 large Red chillies
- 1 stalk Lemongrass, white part only
- 1 thumb sized piece Ginger or Galangal
- 1 Kaffir lime leaf
- ½ Red onion, peeled and quartered
- 6 cloves Garlic
- 1 tbsp Turmeric
- 1 tbsp Shrimp paste
- ½ cup water

Method

Place all ingredients in the blender jug and blend, gradually increasing the speed to maximum. Blend until a smooth paste is formed. Use the tamper to push ingredients to the blades. If necessary, turn off the blender and scrape down the sides with a plastic spatula. Store in the fridge in an air tight container for 2-3 days.

BBQ Marinade

Ingredients

- 1 medium Onion, peeled & quartered
- 3 cloves Garlic
- ½ red chili, optional
- 2 tbsp Extra Virgin Olive Oil
- 400g tin Diced tomatoes
- 4 tbsp Tomato sauce
- 1 tbsp Brown sugar
- 1 tbsp Worcestershire sauce
- 2 tbsp Apple cider vinegar
- 2 tbsp Dijon mustard
- Salt & Pepper, to taste

Method

Place onion, garlic and chili into the blender jug and blend on medium speed until finely chopped. Heat olive oil in a saucepan, and sauté the chopped ingredients until golden brown. Add remaining ingredients to the blender and purée on medium speed for 10-15 seconds. Combine all ingredients in the saucepan and simmer for 10 minutes, or until slightly thickened. Store in the fridge in an air tight container for 1 – 2 weeks. Use the sauce for marinating pork ribs for oven roasting or basting barbecued meats.

Korma Paste

Ingredients

- 2 cloves Garlic
- 1 thumb sized piece of Ginger
- ½ tsp Cayenne pepper
- 1 tsp Garam masala
- ½ tsp Salt
- 2 tbsp Vegetable oil
- 1 medium tomato
- 2 Green chillies
- 2 tbsp Blanched almonds
- 2 tsp Cumin seeds
- 1 tsp Coriander seeds
- 1 bunch Fresh coriander

Method

Place all ingredients in the blender jug and blend, gradually increasing the speed to maximum. Blend until a smooth paste is formed. Use the tamper to push ingredients to the blades. If necessary, turn off the blender and scrape down the sides with a plastic spatula. Store in the fridge in an air tight container for 2-3 days.

Desserts

Desserts in the Professional Blender can be deliciously healthy, or wickedly sweet. Ice-creams are simple to make and will impress friends and family alike. Simple recipes like the Chantilly Cream highlight the versatility and power of this machine.

Banana & Honey Ice Cream - Serves 6

Ingredients

- 2 Bananas, peeled, roughly chopped, frozen
- 2 tbsp Honey
- 175ml Milk
- 1 1/2 cups Ice cubes

Method

Place all ingredients in the blender jug and blend on low speed. Gradually increase the speed to maximum, and use the tamper to push the ingredients down on to the blade and blend completely. Serve immediately. Do not over blend, as the ice-cream will start to melt.

Mango Sorbet - Serves 4

Ingredients

- 1/2 cup Sugar
- 1/2 cup Water
- 4 large Mangoes, peeled, deseeded & frozen

Method

Place sugar and water in a small saucepan over a low heat until dissolved. Increase heat to high and bring to the boil. Cook, without stirring, for 5 minutes. Set aside to cool and place in the fridge overnight. Place all ingredients in the blender, and blend on low speed. Gradually increase the speed to maximum, and use the tamper to push the ingredients down on to the blade and blend completely.

Do not over blend, as the sorbet will start to melt.

Strawberry & Chocolate Dessert Sauce

Ingredients

- 1 punnet Strawberries
- 1/2 cup Water
- 1 tbsp Sugar
- 2 tbsp Cocoa powder
- 100g Dark chocolate

Method

Place strawberries, water, sugar and cocoa in the blender jug and blend on low speed. Gradually increase the speed to maximum until all ingredients are well blended. Add to a saucepan on low heat with the chocolate and stir until melted. Serve immediately, or store in the fridge in an air tight container. Reheat to serve from the fridge.

Whipped Chantilly Cream

Ingredients

- 300ml Thickened cream
- 3 tbsp Pure icing sugar
- 1 tsp Vanilla extract

Method

Place all the ingredients into the blender jug and blend on low speed. Gradually increase the speed to maximum and blend for 5-10 seconds or until desired consistency is reached. Do not over whip.

Mocktails & Cocktails

There are literally thousands of cocktail recipes that have been created over the years. We have provided a small selection here, but there is endless potential for cocktail preparation with the Ambiano Professional Blender. The non-alcoholic mocktail versions are a great alternative for a refreshing summer drink.

Margarita

Ingredients

- 1 cup Ice
- 90ml Tequila
- 30ml Cointreau
- 40ml Lemon juice
- 40ml Lime juice
- 20 ml Sugar syrup

Method

Rub the rim of your serving glass with lemon juice and press into salt to create a salted rim. Place all ingredients into the blender jug and blend on low speed. Gradually increase the speed to maximum until well combined. Serve.

Coffee Frappe

Ingredients

- 3 scoops Vanilla ice-cream
- 1 cup Ice
- 1 cup Brewed Coffee, chilled
- ½ cup Milk
- 2 tbsp Sugar Syrup
- 120ml Irish Cream Liqueur
- Whipped Thickened Cream
- Cocoa powder

Method

Place all ingredients except cream and cocoa into the blender jug and blend on low speed. Gradually increase the speed to maximum until well combined. Pour into a glass, top with whipped cream and a dusting of cocoa. Serve.

Lemon & Lime Slushy

Ingredients

- 4 Lemons, juiced
- 4 Limes, juiced
- 1 cup Sugar syrup
- 1 cup Ice
- Water
- ½ tsp Vanilla extract
- 1 cup Milk
- ½ cup Ice

Method

Place all ingredients into the blender jug and blend on low speed. Gradually increase the speed to maximum until well combined. Serve.

NOTE: Sugar syrup consists of equal parts sugar and water brought to a boil in a saucepan and allowed to cool.

Smoothies & Juices

Smoothies and juices in the Professional Blender are easy to make & provide a refreshing way to include more fruits & vegetables into your diet.

Healthy Green Smoothie

Ingredients

- 1 cup water
- ¾ cup Kale, ribs and stems removed
- 1 stalk Celery
- 1 banana
- 1 Apple, cored & quartered
- ½ cup Ice
- ½ Lemon, juiced

Method

Place all ingredients into the blender jug and blend on low speed. Gradually increase the speed to maximum until well combined. Use the tamper to push down ingredients onto the blade if necessary.

Berry & Banana Smoothie

Ingredients

- ½ cup Frozen mixed berries
- 1 banana
- 1 cup Milk
- ½ cup Ice

Method

Place all ingredients into the blender jug and blend on low speed. Gradually increase the speed to maximum until well combined. Add extra milk if the consistency is too thick.

Peach & Honey Smoothie

Ingredients

- ½ cup Frozen mixed berries
- 1 banana
- 1 cup Milk
- ½ cup Ice

Method

Place all ingredients into the blender jug and blend on low speed. Gradually increase the speed to maximum until well combined.

Nut Milks & Butters

Nut milks are a healthy alternative to cow's milk for vegetarians or those with food allergies. Making your own at home ensures that you can control the amount of sugar and flavourings that are added to your diet. Nut butters and spreads are a delicious, homemade version of your favourites that everyone will love.

Almond Milk

Ingredients

- 1 cup almonds
- 3 cups Water
- Water for soaking nuts
- ½ tsp Vanilla extract (optional)

Method

Bring a small pot of water to boil. Place your raw almonds into the boiling water. Let them boil for exactly one minute. Don't boil for any longer than 60 seconds, or your almonds will start to soften. Drain the water from the nuts and rinse with cold water. Use your fingers to gently squeeze the almonds and loosen the skin from them. Place all ingredients into the blender jug and blend on low speed. Increase the speed to maximum until well blended. Strain the milk. Store in the fridge in an air tight container for 2-3 days.

Cashew Nut Milk

Ingredients

- 1 cup Unsalted cashews
- 3 cups Water
- Water for soaking nuts

Method

Cover nuts with water and soak in the fridge overnight. Drain the water from the nuts. Place all ingredients into the blender jug and blend on low speed. Increase the speed to maximum until well blended. Strain the milk. Store in the fridge in an air tight container for 2-3 days.

Peanut Butter

Ingredients

- 3 cups Peanuts
- 2 tbsp Vegetable oil

Method

Place all ingredients into the blender jug and blend on low speed. Increase the speed to maximum and press the peanuts onto the blade using the tamper until a paste forms. Store in an air tight container at room temperature.

Hazelnut & Brazil Nut Butter

Ingredients

- 1 ½ cups Hazelnuts
- 1 ½ cups Brazil nuts
- ¼ cup Vegetable oil

Method

Place all ingredients into the blender jug and blend on low speed. Increase the speed to maximum and press the nuts onto the blade using the tamper until a coarse paste forms. Store in an air tight container at room temperature.

Almond & Honey Spread

Ingredients

- 3 cups Almonds
- ½ cup Honey
- ¼ cup Vegetable oil

Method

Place all ingredients into the blender jug and blend on low speed. Increase the speed to maximum and press the almonds onto the blade using the tamper until a paste forms. Store in an air tight container at room temperature.

Baby Food

Every parent wants the best for their baby. Nutrition is an important factor in the well-being of your child. The Professional Blender presents a simple, yet effective way to ensure your child gets the very best nutritional start to life.

Apple Puree

Ingredients

- 4-5 medium Apples, peeled and cored
- Pinch Cinnamon
- ½ cup Water

Method

Chop the apples roughly and place in a saucepan with the water and bring to a boil. Reduce heat, cover and simmer for 10 minutes, or until the apples are tender. Place in the blender with cinnamon and blend on low speed. Gradually increase the speed to maximum and puree until smooth.

Avocado & Banana Puree

Ingredients

- 1 large Ripe banana
- 1 Avocado

Method

Peel both fruits and place into the blender jug and blend on low speed. Increase the speed to medium and press the fruit onto the blade using the tamper until pureed.



AMBIANO

2L PROFESSIONAL BLENDER

Repair and Refurbished Goods or Parts Notice

Unfortunately, from time to time, faulty products are manufactured which need to be returned to the Supplier for repair.

Please be aware that if your product is capable of retaining user-generated data (such as files stored on a computer hard drive, telephone numbers stored on a mobile telephone, songs stored on a portable media player, games saved on a games console or files stored on a USB memory stick) during the process of repair, some or all of your stored data may be lost.

We recommend you save this data elsewhere prior to sending the product for repair.

You should also be aware that rather than repairing goods, we may replace them with refurbished goods of the same type or use refurbished parts in the repair process.

Please be assured though, refurbished parts or replacements are only used where they meet ALDI's stringent quality specifications.

If at any time you feel your repair is being handled unsatisfactorily, you may escalate your complaint. Please telephone us on 1300 663 907 or write to us at:

Winplus Australasia
PO BOX 537
Bayswater Business Centre
Bayswater, VIC 3153

Winplus Help Desk 1300 663 907
(Operating Hours: Mon-Fri 08:30AM to 6:00PM)

customer@winplus.com.au
www.winplus.com.au

AFTER SALES SUPPORT



 customer@winplus.com.au

MODEL: AP180092 PRODUCT CODE: 62696 09/2018



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