

# QUICK START GUIDE

1



Remove unit and all accessories from box

2



Place on a solid, clean, flat surface. Ensure that the ventilation opening on the back and above the unit is kept clean and free of any obstructions

3



Plug in power cable

4



Clean blades and bowl using warm soapy water before first use

5



Place bowl onto unit as per image

6



Turn on via switch on the side of the unit

7



Ensure lid is fitted correctly

8



Read manual thoroughly before first use

# PARTS LIST

# QUICK REFERENCE



- 1. Blade
- 2. Blade airproof ring
- 3. Bowl
- 4. Blade nut
- 5. Steamer lid
- 6. Steamer tray
- 7. Steamer basket
- 8. Main unit
  - a. LCD touchscreen
  - b. Start/stop button
  - c. On/off button
- 9. Measuring cup
- 10. Bowl lid
- 11. Inner basket
- 12. Butterfly stirring attachment
- 13. Spatula

Cooking Method	Typical Use	Accessories Required	Cooking Notes
Cut	Cut ingredients to size	Blade	Use short slow speeds to maintain size eg. speed 1-3 for 1-3 seconds
Chop	Chop ingredients to small size	Blade	Use high speeds for longer periods speeds 4-9 for 3-10 seconds. Often you will need to scrape the bowl in-between blends
Slow Cook	Curries and stews, foods you want to cook slowly and maintain ingredient size	Blade	Use blades on reverse, speeds 1-3. Use temperatures 30-60°C
Steam	Steaming fish and vegetables	Steamer basket or inner basket	Add water to bowl and set temperature to 100°C set blades to lower setting See full instruction manual for further instructions
Weigh	Measuring and weighing as you go		Press scale anytime, press again to zero scale and then add ingredients
Mix & Blend	Mixing ingredients, such as cake batters	Blade	Using a recipe add ingredients and set to speed low 1-4 for 2-5 minutes to mix and aerate
Emulsify	Combine 2 ingredients that don't usually mix well (eg. oil into mayonnaise)	Blade	Add the secondary ingredient slowly through the hole in the lid as the main ingredient is whisked quickly
Knead	Kneading dough	Blade	Using a recipe, add all ingredients into bowl. Knead on reverse speed 2 for 1-minute intervals
Whisk	Whipping cream, butter icings or sauces	Butterfly stirring attachment over blade	Use on speeds 1-4 and watch through hole in the lid to not over whip See full instruction manual for further instructions