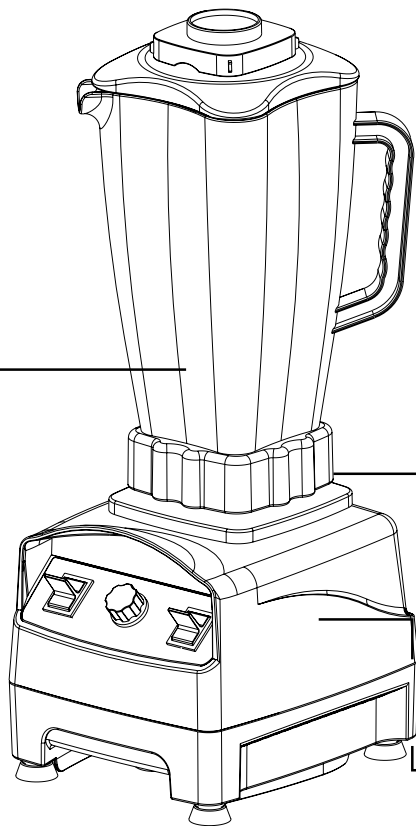


生機調理果汁冰沙機

High Professional Commercial Blender



·自然的
·新鮮的
·有機的

多功能用途 —

- ⊙新鮮水果汁/冰沙
- ⊙新鮮果菜汁/冰沙
- ⊙高纖果菜汁/冰沙
- ⊙精力湯、牧草
- ⊙蒜泥、辣椒末
- ⊙芋泥、核果末
- ⊙蔬菜濃湯
- ⊙動物軟骨...等

營業用·家庭號·商用號

專業商用 冰 沙 攪拌調理機
有機高纖

目 录

如何使用本操作手册	02
注意事项:	02
安全注意事项:	03
机器规格:	03
机器操作说明	04
机器结构说明:	05
马达因过热停机时需注意事项:	06
更换传动轴承:	07
如何清洗和保养机器:	07
机器分解图:	08
产品制作方式:	09-14

生机调理果汁冰冰机

十分感谢您选择了本公司的产品，在您使用该产品之前，请您务必仔细阅读本操作手册，谢谢合作。

如何使用本操作手册

如果你想获得更多有关特殊情况和问题的信息，请与本公司服务部联系。

请不要丢掉本操作手册，留待以后参考用，如将机器转与他人使用，请务必附带本操作手册。

注意事项：

1. 拆箱检查机器在运送过程中有无损坏。
2. 清点零配件，放置一旁备用。
 - 操作手册一本
 - 机器一台

（主机、橡胶槽盖、小槽盖、搅拌棒（依机种搭配）、搅拌上桶一组（含刀座及加重器）
3. 本机器放置时保持水平、平稳，不得有倾斜和晃动。

不宜放置於易燃和容易发生火灾之场合。
4. 本机器不宜放置於露天受到太阳光之直射和雨淋。
5. 为保证使用者之人身安全，外壳应保持有良好的接地保护状态，防止漏电、触电之类事故之发生。
6. 电源插头应直接插入带有接地线的电源插座，不得插在临时的插头上。
7. 考虑到机器的展示功能，建议将机器放置在显眼、突出的位置且照明良好、宽敞的地方，提高销高销售魅力。

安全注意事项：

1. 详阅所有说明及操作方式。
2. 确认电源220V。
3. 勿将主机用水冲洗或放入水中清洗以防触电。
4. 勿让儿童私自操作机器。
5. 不使用设备时，须将电源拔掉开关切入OFF转速归零。
6. 清理或取下设备零配件时，切记关掉电源拔下插头。
7. 马达转动时不可将手伸入杯槽内，防止受伤。
8. 机器运转时要将上盖盖好，才能使用搅拌棒搅拌食材，机器停止运转时才可使用刮刀。
9. 刀片松动或损坏时请勿操作机器，请立即向销售公司或技术人员联系。
10. 使用高热度液体食材时，请一定要将橡胶盖及盖栓组合盖紧，让热气与盖栓边透气孔自然溢出，以防烫伤。
11. 清洗搅拌槽、倒出食材时，请注意刀片锐利，请小心清洗，避免割伤。
12. 如电源线损坏或是故障，请联系销售公司或技术人员，请勿自行更换避免受伤。

机器规格：

机型	高低速型	可调速型	多段变速型	按键式	按键式(雪克)
转速	26000rpm			22000rpm	
尺寸	W190 x D215 x H230 + / 500/ 560/ 580 (mm)				
容量	2000CC (方杯)、2000CC (圆杯)、2500CC (方杯)				
电力				220V 50/60HZ	
刀片	尖刀(蔬果专用)、双翘刀(冰沙专用)、一叶刀(冰沙专用)、园盘刀(雪克专用)				
配件	搅拌棒(选购品)				

机型	3P可调速型	3P多段变速型	3.5P可调速型	3.5P多段变速型
转速	38000rpm		46000rpm	
尺寸	W190 x D215 x H560mm			
容量	2000CC (圆杯)			
电力			220V 50/60HZ	
刀片	新型专利尖刀(生机蔬果专用)			
配件	搅拌棒			

机器操作说明

1. 制造产品时注入材料，放入的先後秩序，先将冰块放入再将流体食物及软料倒入槽内，最後面放入固体食物再用高速档运转搅拌。
2. 加工较多和较稠的食物最好先以低速档启动，再转入高档速。
3. 运转之前且记，须先将整套组合盖(盖子及盖栓)将杯口盖紧，搅拌热食时亦须如此操作，制作中途须加料时可将盖栓打开缓缓加入材料。
4. 加工热食或槽内食材装的太满，可先以低速档或瞬间转动档运转再切换成高速档运转。
5. 食材在槽内搅拌时，如被推向搅拌槽壁面，那即表示转速太高，这时应减低速度，如果食材在刀片中跳动无法全部切割，那就表示速度太低，应增高转速。
6. 关掉机器後等到轴承完全停止，才可将搅拌槽由机上取下。
7. 本机因为搭载高速马达，因此每台机器均装有过热载保护装置，本装置会自动关掉电源以防过热伤害马达，欲重新启动须先等马达冷却(可用电扇加速主机冷却)并按下保护开关即可继续使用，冷却不足则可能无法启动或短暂启动後再次

机器结构说明：

一. 上槽部份

1. 盖栓: 装入盖栓可防止热液体溢出, 打开盖栓可加入食材或液体。
2. 橡胶盖子: 盖上容器口时, 先将左右任何一边往下进入杯口卡榫, 再将另一边下压至杯口卡榫”啪”的一声即表示卡紧。要打开则用拇指轻压任何一边的盖子卡榫处拿开即可, 机器转动时盖子一定要紧密盖上。
3. 搅拌槽: 高强度聚碳酸酯(Polycarbonate)材质制成, 相同於飞机上挡风玻璃, 耐高温、耐酸硷、耐撞击, 并有盎司量杯及cc记号。
4. 刀片: 一片裁切不锈钢刀, 乾、湿两用。
5. 轴承: 一体成型, 轴心不偏。
6. 加重器: 固定刀片轴承。
7. 防水塑胶垫: 避免液体流入主机内部, 固定搅拌槽以减少震动摩擦。

二. 主机部分

1. 主机转轴: 槽内搅拌时如有接触硬物, 才会发生故障, 外围塑胶部分会裂开其主要目的是在防止马达固障。
2. 控制面板: on/off开关、转速调整钮、瞬间启动(时间控制)。
3. 马达:
4. 风扇: 加大风扇散热效果良好。
5. 过载保护开关: 连续操作或打较浓稠原料, 超过负载主机会自动跳机(此为正常现象), 以保护马达待其冷却可继续操作。

配件：

1. 搅拌棒：搅拌过程中太浓稠在停止转动时，可利用搅拌棒由盖口斜插入搅拌直至机器可转动并造成漩涡至顺利转动为止，且忌直入式搅动撞击减少轴承损伤。
2. 搅拌时必须将橡胶上盖紧密盖紧，并把中间盖栓拿掉搅拌棒从中间盖孔插入搅拌棒主要目的在混合和保持杯内物体顺畅转动以减轻负载。

马达因过热停机时需注意事项：

1. 检查电源是否脱落。
2. 操作方式是否正确。
3. 配方是否太稠。
4. 槽内装载食材过量。
5. 速度设定太低加工时间太长。
6. 机器长时间操作，过热而过载保护开关又未将机器电源关掉，可关掉机器取下搅拌槽再选择高速运转档运转，这样机器会很快冷却。
7. 启动本机时一定要从低速档或瞬间启动开关开始启动运转，使食材在槽内做基础搅拌后再转入高速档运转。
8. 搅拌槽最大容量即刻度2000cc处，食材勿超过此一刻度，较稠的量则需要适量的减少(如泥酱类)。
9. 插入搅拌棒时，槽内之食材不得超过最大容量之2/3。且使用搅拌棒时不建议连续搅拌30秒以上，视食材转动情况作适当的搅拌。
10. 制作酱类(如花生酱、果酱或油性食物)时在配料开始循环后60秒内关机完成，加速过度可能使配料过热破坏养分。

更换传动轴承：

1. 拔掉电源线，所有开关，及旋转钮归零。
2. 取下搅拌槽。
3. 将主机座转向，背面对自己。
4. 将塑胶垫拿下。
5. 旋转传动转轴，直到转轴有箭头处对准螺丝孔，将螺丝孔矽胶取出。
6. 以六角扳手将固定螺丝放松3-4圈，以直线拔起方式将转轴从马达轴心取下来。
7. 将新转轴之方型洞和轴心对齐，直线下推至底部。
8. 旋转新转轴有箭头处对准螺丝孔，再以六角扳手将螺丝锁紧，并以矽胶将螺丝孔填满抹平，即可。
9. 接上电源试转，如果震动更大或更吵，可将主机转轴拿起旋转90°再装，必要时可尝试4个方向寻找最佳位置。

注意！

若主机转轴有胶溶化，而且轴心有杂音出现，可依下列步骤处理

1. 盖上中间塑胶垫圈，用两支坚硬长柄工具(如一字型螺丝起子)两边施以同样力量撬起转轴，再移开塑胶垫圈，清除轴心且周边之塑胶屑。再将新轴承依第7及第8项步骤装好即可。

如何清洗和保养机器：

清洗机器之前须先准备：

1. 软布(或海棉)
2. 中性液体洗洁精
3. 毛巾
4. 长柄软布刷

一. 机座清洁：

1. 拔下电源插头。
2. 用湿软布沾中性温水清洁液，擦拭机座表面、切换开关旋转钮及沟槽部份，再用软布擦拭乾。

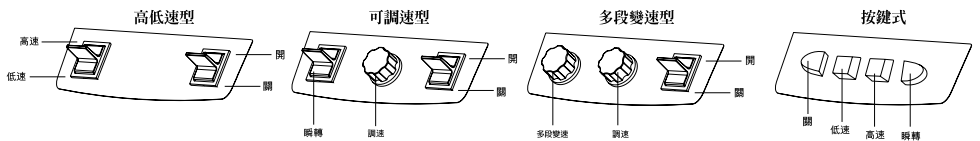
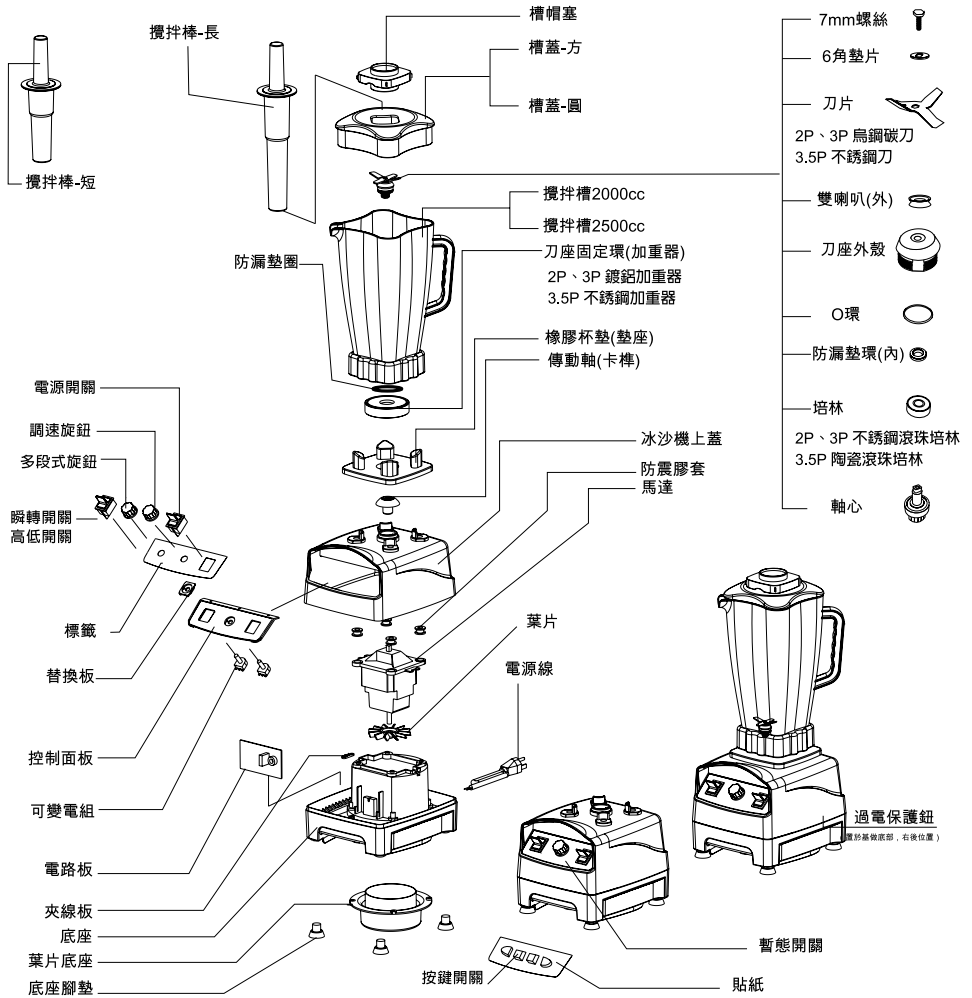
二. 盖子盖栓橡胶垫座：

1. 将盖栓及盖子分开，并取下橡胶垫座，用中性清洁液清洗，然後用毛巾擦乾，使用前再装好。

三. 搅拌槽：

1. 将适量的中性清洁液倒入槽内，再加500cc温水以瞬转使其混合，再转入中速(5~6)使其搅拌机开始旋转，大约60秒之後再以乾淨清水冲洗即可。
2. 含有油脂之原物料可於清洁液混合後关机，再以长毛刷擦洗槽边，切记!!不可将手伸入槽内清洗，以免被刀片割伤，清洗转动时禁止插入任何棍棒及毛刷。
3. 槽内随时保持乾淨，避免食物在槽内乾燥，留在槽内的食物未清理乾淨，除了会滋生细菌更会损坏叶片部位的轴承。
4. 搅拌槽清洗乾淨并擦拭乾之後，杯槽需倒立放置台面上，亦即杯口盖住桌面，轴承向上则可避免水气进入轴承内部延长轴承寿命。

机器分解图：



蔬果小秘诀：

- 一.怕苦可加入少许蜂蜜，另如糖尿病患者可加入木糖醇(xylitol)，可去除苦味，怕酸可以减少柠檬酸性水果，但酸性水果经吸收进入人体就会转化为硷性，会加强免疫系统的攻击力对牛奶及乳酸无过敏者，可将生饮水改为鲜奶或是优酪乳代替。
- 二.生活调理机切碎使用方法：
切材料成约3.75cm块状倒入搅拌机内，约2/3桶加入清水把盖子及盖栓盖紧，设定至5-6级以1-5秒内短暂的撕裂，当材料已溢满到盖上边缘时，立刻关机并把容器内东西全部倒进漏盆内用清水冲洗乾淨。
- 三.蕃茄富有丰富的茄红素，能抗氧化、防癌，且对动脉患者有很好的食疗作用，但茄红素不宜在高温炖煮，因此可用3匹马力以上调理机将茄红素萃取出来。
- 四.木瓜含极高的钾和糖，所有糖尿病患者或肾脏病患，必须注意摄取量。
- 五.草莓含天然蛋白质维生素B.C苹果酸、枸木绿酸、草莓中含有的莓酸又名柔花酸，为打击癌细胞的植物生化素高手，可以溶解毒素及防止细胞病变，可用来治疗食道癌草莓的种籽有治疗失眠功效。
- 六.芹菜是最天然的高血压降压剂，具有清血作用，中和体内的钙质和酸性的物质，芹菜的 β 胡萝卜素加强免疫系统功能，预防肺癌乳癌及摄护腺癌。

- 八.胡萝卜含有**490**多种植物生化素，尤其 β 胡萝卜素可以加强免疫系统功能，帮助健康细胞成长，打击自由基的破坏细胞膜，防止胆固醇，降低肝脏指数，胡萝卜含钙、钾及维生素**B**和**C**而胡萝卜内所含有的维生素**A**，对去痰止咳及降低高血压均有极大效果。
- 九.搅打蔬果汁所加的液体，可依个人体质及喜好，除了生饮水外，亦可以鲜奶、优酪乳做为替代选择。
- 十.由於生活调理机，有超强的马力及超高的转速，因此对於不适合高温炖煮之蔬果，能在极短时间内将蔬果内之细胞壁破坏，释放营养成分，对於果皮、果核、菜茎皮及种籽更可完全击破，让人能直接吸收植物生化素，增加抵抗力。

调理秘诀

一.调理酱泥时所需的液体除了生饮水之外亦可采用其他液体(如牛奶、蒸馏酒、油脂、肉汤、柑橘原汁、蕃茄汁……等)

二.食材与液体黄金比例 如下：

- 1.水分高的蔬果(青/红椒蕃茄)无需加液体
- 2.软性蔬果(杏仁/茄子/奇异果/芒果……)10:1(水)
- 3.坚硬蔬果(苹果/芦笋/甜菜/红萝卜……)8:1(水)

磨碎

由於全方位生活调理机，有最强的马力及超高的转速，所以不论任何谷粒或豆类，均能将他们完全磨成粉。

一般磨碎食材时所需的量为**3**杯量最恰当，将调速旋转钮转至第**4**或第**5**级约**20**秒至所需的细度，调理机转动越久越细。

磨碎食材以下几种：

1. 谷粒：大小麦、荞麦、燕麦、糙米、小米…
2. 豆类：黄豆、绿豆、红豆、黑豆、咖啡豆…
3. 坚果种籽：腰果、松子、芝麻…
4. 香料：肉桂、肉豆、蔻笋桃、乾果、小荳蔻、柑橘皮…

制作冰沙/冰淇淋

1. 冰块二杯=500cc pp杯冰块量。
2. 冰块三杯=750cc pp杯冰块量。
3. 商业用冰沙多半为粉或液体，较易制作搅打时间较短。
4. 家庭用冰沙多为生鲜蔬果纤维，较高搅打时间较长。
5. 冰沙液体材料可以依个人喜好及成本考量，使用生饮水、鲜奶、养乐、多可尔必思、优酪乳或水果茶。
6. 搅打冰沙时如果槽内食材空转时，可利用搅拌棒由杯盖入料孔插入槽内搅拌，搅拌时切勿直入式搅拌且搅拌时间勿超过30秒。
7. 制作水果冰淇淋时可将水果去皮、去籽，放入冷冻库内结冻，代替冰块搅打至纤细後，放入冰箱冷冻成型。
8. 制作冰沙时先放入冰块，再放入液体最後食材，依先硬後软放入槽内。

酱泥制作

全方位生活调理机，可制作无懈可击的果酱及菜泥，利用高转速让果酱及菜泥可以适当的乳化，新鲜度可以延长一段时间，亦可延长浓稠酱类分化的时间。

制作果酱菜泥时先将食材切成约2.5cm大小，倒入槽内，并可依材料乾湿及份量多寡加入15cc-150cc的液体(水/高汤/果汁/油脂…等)，再将盖子盖紧将速度旋转钮转至3-4之间，如需槽内食材形成漩涡可将速度慢慢调至5-10级之间，调理时间依所需之浓度由15秒-60秒。

欲让槽内食材形成旋转，可利用搅拌棒斜插搅拌，形成旋转时即可停止且勿直放中心上下撞击。

种类	属性	营养成分(维生素和矿物质)	预防和特性
牛蒡	性寒	特殊菊糖和纤维	适合糖尿病和肥胖者，可强壮身体
蕃茄	性寒	维生素C、茄红素	预防摄护腺方面疾病，降血压
西洋芹	性寒	维生素C、钾和粗纤维	降血压调节血糖，肠胃虚弱者不宜
苜蓿芽	性寒	纤维、维生素C和水分	清宿便，体内排毒，降低癌症发生
甜菜根	性平	醣类、叶酸、维生素B、C、矿物质 钾、钙、镁、磷、铁、钠	调节血糖，预防宿便，强壮骨骼， 预防贫血抗氧化
明日叶	性平	植物性有机Chalcone的成分矿物质 钾、钙、镁、	可调节血压，净化血液，抗氧化
胡萝卜	性平	维生素A、B、C、钾、钙、镁、 磷、纤维	可减少癌症发生，促进新陈代谢
山药	性平	蛋白质、维生素E	帮助生长发育和预防老化
甜椒	性温	维生素C、钙、镁、矽元素	促进皮肤光滑，增强人体免疫力
南瓜	性温	维生素A、β-胡萝卜素和钾、钙、 镁	增强抵抗力，抗氧化，预防结肠癌
姜	性温	维生素C、B、矿物质钠、钾、钙、 镁、磷、铁、锌、姜黄素	促进血液循环，固肠胃，强健体质
奇异果	性寒	维生素A、C、果胶纤维	有益消化降低胆固醇和美容
苹果	性凉	膳食纤维、有机酸和钾	平衡血糖，预防疾病的作用
香蕉	性凉	维生素A、C、钾、果胶纤维、醣类	稳定心脏，神经系统的正常
草莓	性凉	多种水果酸、果胶纤维、维生素C	美容美白，抗氧化作用
柠檬	性凉	维生素C、钾、镁、磷、钙、橙皮 甘、精油	丰富钙质，改善更年不适
芭乐	性平	维生素A、C、钾、镁、磷	糖分少热量低，适合糖尿病患者
木瓜	性平	维生素A、B、C、钾、钙、镁、醣 类、木瓜酵素	可分解肠内蛋白质，促进奶水分泌
绿豆	性平	维生素B、E、钾、钙、镁、磷、	清热解毒，利水消肿
薏仁	性寒	铁、锌	利水益脾胃，降低癌症发生
燕麦	性凉	维生素B、纤维、醣类	利水去毒素，增加抵抗力，抗老化
黑豆	性平	维生素B、醣类、钾、钙、镁、锌	利水消肿，抗老化，降低中风机会
	性平	蛋白质、醣类、维生素A、B、钾、 钙、镁、磷	
糙米	性温	维生素E、B和水溶性纤维	改善过敏现象，促进新陈代谢
黄豆	性温	蛋白质、卵磷酸、水溶性纤维	降低心血管疾病的发生，改善 骨质疏松

保 固 卡


客户保存联

客户名称: _____ 商品机型: _____ 机 号: _____
 电 话: _____ 购买日期: _____
 住 址: _____

感谢您对本商品的爱护!为保障您的权利,请详细填写本保证卡店章,当机件正常使用发生故障,凭本保证卡记载之保证有效期内,以享完整售后服务!

为了让您充分享受本公司产品的便利及舒适,我们提供您便捷的保固服务如下:

- 1.本产品提供客户一年保固服务,过保固期酌收工资及材料费。
- 2.未盖店章或交易日期填写不实者,恕本公司不负免费维修服务。
- 3.因人为、天灾、鼠祸虫害或消耗性零件导致损坏者,不列入保固范围内。
- 4.使用不慎或未按规定电源电压导致损坏者,不在保固范围内。
- 5.未出示保证卡者,则依机器出厂日期算起。

品管证明	出厂证明
	

服 务 资 料 卡

公司保存联

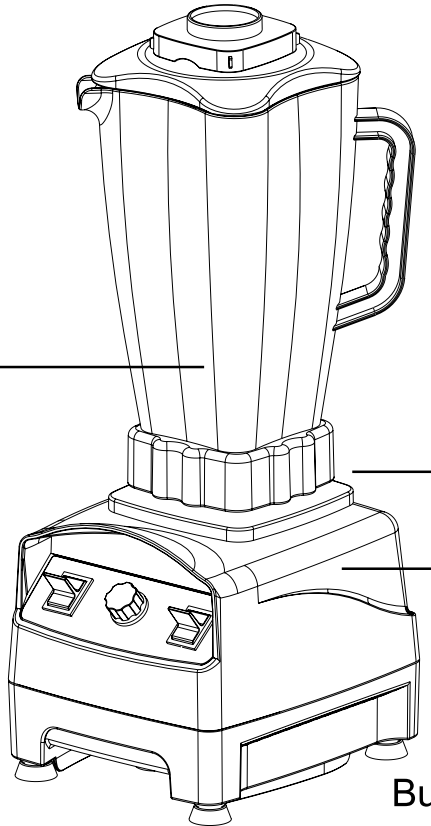
客户名称: _____
 电 话: _____
 商品机型: _____
 机 号: _____
 购买日期: _____
 住 址: _____

经销商店章

- 感谢您对本商品的爱护!为保障您的权利,请详细填写本保证卡、请经销商盖店章,寄回本公司,并妥为保存,以享完整售后服务!
- 我们将据此为您做最完善的售后服务。

Blender

High Professional Commercial Blender



Natural
Fresh
Organic

— Versatility —

- ⊙ Fresh Fruits Juice / Ice Slush
- ⊙ Fresh Vegetables Juice / Ice Slush
- ⊙ Hi - Fiber Fruits & Vegetables Juice / Ice Slush
- ⊙ Energetic Soup . grass
- ⊙ Garlic Mud . Pepper Power
- ⊙ Taro Mud . Nut Powder
- ⊙ Vegetable thick Soup
- ⊙ Animal Soft Bone....etc

Business . Household .
Commercial Uses

Professionally Commercial $\frac{\text{Ice Slush}}{\text{Organic \& Hi - Fibre}}$ Blender

INDEX

Notices	02
Notices of Safety	03
Specifications	03
Operations	04
Structures	05
Notices during over-heated motor shutdown	06
Replace drive socket	07
Cleaning & Maintenance	07
Explosive view	08
Recipes	09-14

MULTI-PURPOSE HIGH PERFORMANCE BLENDER

Thank you for purchasing our blender. Before using blender, kindly read through this manual carefully.

HOW TO USE THIS USER MANUAL:

If you want to receive more information regarding any special conditions or problems, please contact with our customer services.

Please do not throw away this user manual, use it for future reference. If the machine has transferred to another user, please include this user manual.

Notices:

1. After opening carton, please check if there is any damage on blender during delivery.
2. Check all items and accessories:
 - a. Manual
 - b. Blender (Motor base, fill cap, lid, tamper (varied from blender model), container (including agitator and heavy-duty retainer nut))
3. Place blender in a stable and horizontal surface, avoid any sloping or easily shaking place. Avoid flammable or easily fired place.
4. Avoid direct sun light and rain.
5. For personal safety, blender housing should maintain proper grounding protection to avoid accidents of direct contact or leakage of electricity.
6. Plug should be plugged into socket with proper grounding.
7. Suggest to place in spacious and noticeable location for display and subsequently generate more sales.

Notices of Safety:

1. Read carefully all instructions and operation methods.
2. Confirm whether 110V or 220V voltage.
3. Avoid water cleaning on motor base or submerge it in water.
4. Keep blender a safe distance from children.
5. When blender is idle, turn speed to 0, and switch off, and unplug from socket.
6. Disconnect from electricity and unplug from socket before cleaning or taking out parts from blender.
7. Never put the hand into container when blender motor is operating to prevent any physical injury.
8. Put on the lid properly when blender is in use and use tamper to stir; use scraper only after blender stops operating.
9. Avoid using blender and seek assistance from supplier or qualified technician when the blade is loosen or broken.
10. Tighten the fill cap with lid to avoid scalding when blending hot food liquid ingredient, and hot air will flow out from the edge.

Specifications:

Model	High-Low(H)	Adjustable(P)	Variable(T)	Button(V)	Button (Shake)
Speed	26000 rpm			22000 rpm	
Dimension	W190 x D215 x H230 + / 500/560/580 (mm)				
Capacity	2000cc (Square container), 2000cc (Round container), 2500cc (Square container)				
Voltage	110V 50/60HZ			220V 50/60HZ	
Blade	Sharp blade (for fruits & vegetables), Dull blade (for smoothie), One-leaf blade, Disc blade (for shake)				
Accessories	Tamper (optional)				

Model	3P Adjustable Speed	3P Variable Speed	3.5P Adjustable Speed	3.5P Variable Speed
Speed	38000 rpm		46000 rpm	
Dimension	W190 x D215 x H560mm			
Capacity	2000cc (round)			
Voltage	110V 50/60HZ		220V 50/60HZ	
Blade	Newly patented blade (for fruits & vegetables)			
Accessories	Tamper (optional)			

Notes: Square container is without tamper; round container is with tamper.

Operations:

1. Follow the sequence to put in the ice and followed by liquid food or soft food and lastly solid food for blending in high gear speed.
2. Use low gear speed to blend multi-processed or thick food ingredient, and turn into high gear speed afterward.
3. Tighten the fill cap and lid with container before blending, especially hot food ingredient. Take up the fill cap and pour in other food ingredients slowly.
4. Use low gear speed or pause gear to blend hot or full loaded food ingredient, and turn into high gear speed afterward.
5. Decrease the speed if food ingredient is being pushed toward the container wall and this shows speed is too high. Increase the speed if food ingredient is jumping on the blade without being cut completely and this shows speed is too low.
6. Take up the container only after switching off blender and drive socket is completely stopped.
7. Given high speed motor, overload protection device will automatically switch off power to protect motor from over heating. Only after motor being cooled down (can speed up cooling by fan), press device switch to restore operation. If operation is failed to restore or motor is shut down again after restoration, it means motor has not been cooled down sufficiently.

Structures:

1.Container component:

- a.Fill cap: Put on to prevent hot liquid overflowing; take up to pour in food ingredient or liquid.
- b.Rubber lid: After putting on the container, press left or right side of rubber lid to insert and press another side downward until “Pop” (it is fir closed). Thumb presses any side of rubber lid to lift up. Always make sure rubber lid is closed properly with container during blender operation.
- c.2-litre container: It is made of strong polycarbonate (almost identical with aircraft windshield glass). It is heat-, acid/alkali- and shock-resistant. It is with ounce and CC calibration as well.
- d.Blade: one-piece stainless steel cross blade (for dry and wet)
- e.Drive socket: one-piece formed with steady shaft and heat-resistant bushing.
- f.Heavy-duty retainer nut: made of stainless steel to retain blade and drive socket.
- g.Sound-reducing centering pad: To prevent liquid flowing into motor base and to fix position of container to reduce friction.

2.Motor base component:

- a.Spindle: Malfunction occurs when hard object is blended in the container. Exterior plastic component will crack to prevent motor malfunction.
- b.Control panel: on/off switch, speed selector, and pause switch (timer control)
- c.Motor: 2HP / 3.0HP / 3.5HP 46000 rpm.
- d.Fan: Bigger fan has better cooling effect.
- e.Overload protection switch: Continuous blending of relatively thick food ingredient will lead to overload and subsequently shutdown to protect motor. After cooling down, it can be restored to operation again.

Accessories:**Tamper:**

When blender stops rotating, sideling insert the tamper to stir thick food ingredient until it is swirling again. Never insert the tamper erectly to avoid clash against drive socket resulting in potential damage. Close the rubber lid properly and take up the fill cap and insert the tamper for stirring and mixing food ingredient smoothly to prevent overloading.

Notices during over-heated motor shutdown:

1. Make sure electric supply is properly connected.
2. Make sure operation method is correct.
3. Make sure food ingredient is not excessively thick.
4. Make sure food ingredient is not excessively contained.
5. Make sure speed is not too slow while timing is not too long.
6. If excessively long operation causes blender overheated and overload protection device fails to shut down blender, switch off blender, and take up container, and turn to high gear speed rotation to cool down motor quickly.
7. After switching on blender, please use low gear speed or pause switch to start basic blending first and followed by high gear speed.
8. Maximum capacity for blending is as calibrated as 2000cc and thicker food ingredient should be put in less than that accordingly. (for example, mud or sauce)
9. Food ingredient should not exceed 2/3 of maximum capacity for tamper to insert. It is not recommended to stir continuously for more than 30 seconds. Stir appropriately depending on condition of food ingredient rotation.
10. It is recommended to blend within 60 seconds for making sauce (such as peanut butter, fruit jam or oiled food) to avoid losing nutrition as a result of over blending and overheat.

Replace drive socket:

1. Turn to 0 for all switches, and switch off blender, and unplug.
2. Take up the container.
3. Face toward the back of motor base.
4. Take down the rubber pad.
5. Turn the drive socket until the arrow sign matches with screw eye. Take out the silicone from screw eye.
6. Use hex screwdriver to loosen the screw for 3-4 turns and pull up drive socket vertically from motor spindle.
7. Match the square hole of new drive socket with spindle and push downward to the bottom.
8. Turn the new drive socket until the arrow sign matches with screw eye. Use hex screwdriver to tighten the screw. Fill in the silicone in the screw eye.
9. Plug and test blending. If vibration is bigger or noisier, take up drive socket and turn 90° and install again. If necessary, try 4 directions to find the most appropriate position.

Note!

If there is melting rubber on drive socket with noise arisen from spindle, follow steps below:

CAUTION!

Put on the centering rubber pad, and use two rigid tools with long handles (slotted head screwdriver) to pull up the drive socket from two sides, and remove the rubber pad, and clean spindle and rubber residue. Replace new drive socket following step 7 & 8 above.

Cleaning & Maintenance:

Before cleaning, please prepare:

- 1.Soft cloth (or sponge)
- 2.Moderate liquid detergent
- 3.Towel
- 4.Long-handled soft cloth brush

A.Motor base cleaning:

- a.Unplug from socket.
- b.Use wet soft cloth to soak moderate liquid detergent and clean surface, switch button and groove, and use soft cloth to wipe it dry.

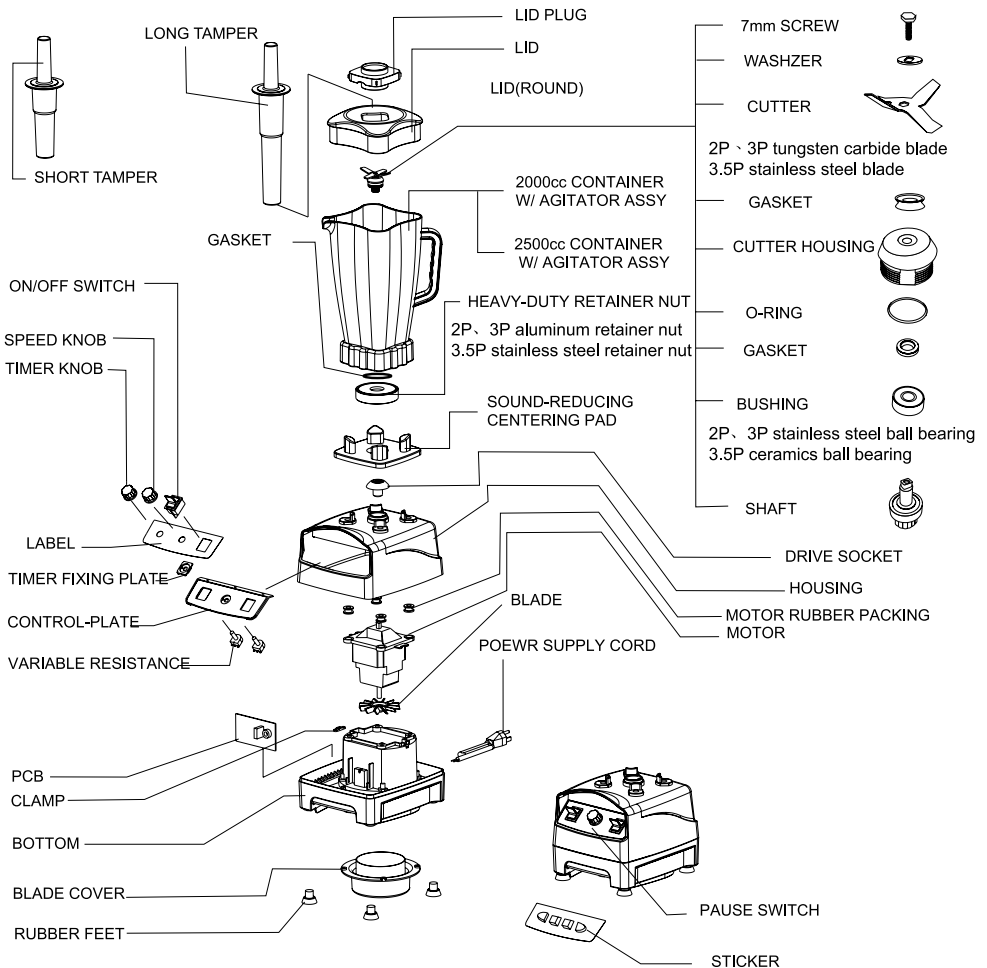
B.Lid, fill cap and rubber pad:

- a.Separate lid and fill cap and take up rubber pad. Use moderate liquid detergent to clean and use towel to wipe it dry. Install properly before using.

C.Container:

- a.Pour in adequate liquid detergent and turn on pause switch to mix with 500cc warm water. Turn to moderate speed (5~6) for around 60 seconds and use clean water to wash.
- b.After mixing liquid detergent with warm water for container having blended oiled food ingredient, switch off blender and use long brush to clean. Never put hands into the container for cleaning to avoid injury by blade. Do not insert any tamper and brush when blender is rotating for cleaning.
- c.Always maintain cleanliness to avoid bacteria growth and damage to shaft as a result of food residue in container.
- d.After cleaning and dry wiping, put the container upside down. Shaft is facing upward to avoid water flowing into interior part to extend shaft's life span.

Illustration of blender



Recipes:**Fruit & Vegetable:**

1. Add some honey to reduce the bitterness or add xylitol for diabetes patient. Use less citric acid fruit to reduce sourness. However, citric acid fruit will be absorbed by human body and converted to alkali to enhance immune system. Use fresh milk or yogurt to replace drinking water if not allergic to milk and lactic acid.
2. Cutting method: Cut ingredient into 3.75cm cube and pour in with clean water of 2/3 container and close lid & fill cap properly. Turn to 5-6 speed and 1-5 seconds. Ingredient will almost spill to the edge of container and switch off blender immediately.
3. Ice blending method: Pour in ice cube with water till 3/4 full to get ice cube floating and distant from blade about 1.25cm. Turn to high speed for 2-3 seconds.
4. Tomato contains rich lycopene to be antioxidant and anti-tumor-promoting and is especially good to artery problem sufferer. Lycopene is not suitable for being heated or cooked. However, blender with 3 horse power and above can easily extract the lycopene.
5. Papaya contains high kalium and sugar. Patient with kidney problem or diabetes should be advised with the consumption.
6. Strawberry contains natural protein, vitamin B/C, malic acid & citric acid. Its strawberry acid is an anti-tumor-promoting phytochemicals. It can dissolve toxin and prevents cell transformation to cure esophagus cancer. Strawberry seed can help cure insomnia.
7. Celery is the most natural to lower high blood pressure, and to purify blood, and to neutralize calcium and acid in human body. Its β -carotene enhances immune system to prevent lung cancer, breast cancer and prostate cancer.

8. Carrot contains 490 types of phytochemicals, especially β -carotene enhancing immune system and helping healthy cell growth to fight with cell membrane destruction of free radicals. It helps prevent cholesterol and lower liver index. It also contains kalium, calcium, and vitamin B/C. Vitamin A contained in carrot has great effect on curing cough and lowering high blood pressure.
9. Add fresh milk or yogurt as an alternative to drinking water for blending fruit and vegetable juice.
10. Given strong horse power and high speed rotation, this blender can cut cell wall of fruit and vegetable especially for those not suitable to be heated or cooked to fully release its nutrition. It can also completely crush the peel, kernel, stem and seed for human to absorb phytochemicals directly to enhance resistibility.

Blending:

1. Add milk, distilled wine, oil, soup, orange juice, tomato juice and other beverages other than water for blending mud.
2. Optimal ratio between water (beverage) and food ingredient:
 - a. Highly juicy fruit and vegetable (such as red/green pepper and tomato) is not necessary to blend with additional water.
 - b. Soft fruit and vegetable (almond, aubergine, kiwi, mango and etc) 10 : 1 (water)
 - c. Hard fruit and vegetable (apple, asparagus, beet, red carrot and etc) 8 : 1 (water)

Grinding:

Given strong horse power and high speed rotation, this blender can grind any grain or bean into powder completely.

It is recommended to put in 3 cups of food ingredient for grinding and turn to 4-5 speed and about 20 seconds until the degree of fineness is reached. The longer blender grinds, the better degree of fineness is.

Food ingredient for grinding:

1. Grain: barley and wheat, buckwheat, oat, brown rice, millet...
2. Bean: soya bean, green bean, red bean, black bean, coffee bean...
3. Nut and seed: cashew, pine nut, sesame...
4. Spice: cinnamon, nutmeg, dried fruits, cardamom, citrus peels...

Smoothie / Ice Cream Making:

1. Ice cube, 2 cups = 500cc pp cup capacity of ice
2. Ice cube, 3 cups = 750cc pp cup capacity of ice
3. Usually smoothie for sale is made of powder or liquid. It is easy to make and uses less time.
4. Usually smoothie for household is made of fresh fruit and vegetable fibers. It uses more time.
5. Add drinking water, fresh milk, yogurt or fruit tea as additional ingredient for making smoothie according to personal preference and cost consideration.
6. Sideling insert the tamper to stir smoothie. Never insert the tamper and blend directly for more than 30 seconds.
7. Peel off fruit and take out seed. Keep fruit freezed to replace ice for blending. Until the degree of fineness is reached, freeze again to make a shape for the fruit ice cream.
8. Put in ice cube and followed by liquid and lastly food ingredient for making smoothie according to hard to soft sequence.

Mud Making:

This blender can make fruit jam and vegetable puree. Use high speed rotation to emulsify fruit jam and vegetable puree to extend its freshness and also delay thick sauces differentiation.

Cut food ingredient into 2.5cm size and add 15cc-150cc liquid (water, clear soup, fruit juice, oil and etc) depending on moisture content and serving quantity. Close the lid properly and turn to 3-4 speed. Turn to 5-10 speed slowly to make food ingredient swirl. Blending time should be between 15-60 seconds depending on thickness required.

Type	Attribute	Nutrients (Vitamins and Minerals)	Function
Lappa	Cold	Fiber	Good for diabetes or fat people
Tomato	Cold	Vitamin C,	Lower blood pressure, prevents prostate gland problems
Celery	Cold	Vitamin C, potassium, thick fiber	Lower blood pressure, adjust blood sugar
Alfalfa sprout	Cold	Fiber, vitamin C, water	Better intestine digestion, lower the risk of cancer
Beetroot	Normal	Carbohydrate, folic acid, vitamin B/ C, minerals potassium, calcium, magnesium, phosphorous, iron, sodium	Adjust blood sugar, better intestine digestion, strengthen bones, prevents anemia
Angelica Keiskei	Normal	Chalcone, mineral potassium, calcium, magnesium	Adjust blood pressure, purify blood, prevents oxidization
Carrot	Normal	Vitamin A/B/C, potassium, calcium, magnesium, phosphorous, fiber	Lower the risk of cancer, increase metabolism
Chinese yam	Normal	Vitamin E, protein	Increase body growing, slows oldness
Sweet pepper	Warm	Vitamin C, calcium, magnesium, silicon element	Better skin quality, increase immune system
Pumpkin	Warm	Vitamin A, beta nutrient, potassium, calcium, magnesium	Better resistance, anti-oxidization, prevents colon cancer
Ginger	Warm	Vitamin C/B, mineral sodium, potassium, calcium, magnesium, phosphorous, iron, zinc, ginger nutrient	Increase blood circulation, protect stomach, strengthen health condition
Kiwi	Cold	Vitamin A/C, jelly fiber	Better digestion, lower cholesterol
Apple	Cool	Diet fiber, organic acid and potassium	Adjust blood sugar, prevents diseases
Banana	Cool	Vitamin A/C, potassium, jelly fiber, carbohydrate	Stable the heart, and nervous system
Strawberry	Cool	Jelly fiber, Vitamin C and many fruits acid	Whitening skin, anti-oxidization
Lemon	Normal	Vitamin C, potassium, magnesium, phosphorous, calcium, essential oil	Rich calcium which adjust climacteric period
Guava	Normal	Vitamin A/C, potassium, magnesium, phosphorous	Good for diabetes
Papaya	Normal	Vitamin A/B/C, potassium, calcium, magnesium, carbohydrate, papaya enzyme	Dissolute proteins in the intestines
Green bean	Cold	Vitamin B/E, potassium, calcium, magnesium, phosphorous	Detoxify, reduction of swelling
Yi-ren (job's tears)	Cool	Iron, zinc	Decrease the risks of cancer, good for spleen, stomach
Oats	Normal	Vitamin B, fiber, carbohydrate	Detoxify, increase resistance, anti-oldness
Black bean	Normal	Protein, carbohydrate, Vitamin A/ B, potassium, calcium, magnesium, phosphorous	Reduce swelling, anti-oldness, reduce the risk of apoplexy
Brown rice	Warm	Vitamin E/B, water solvable fiber	Adjust irritation symptom, increase metabolism
Soy bean	Warm	Protein, water solvable fiber, lecithin	Lower heart, blood vessels diseases, strengthen bones

