USER MANUAL HIGH PERFORMANCE BLENDER

MANUEL DE L'UTILISATEUR
MIXEUR HAUTE PERFORMANCE

MANUAL DE USO LICUADORA DE ALTO RENDIMIENTO



Important information for the user Informations importantes pour l'utilisateur Información importante para el usuario



Instructions / Avertissements / Advertencias

General information on this user manual, on safety and final disposal / Informations générales sur ce manuel d'utilisation, sur la sécurité et sur l'élimination définitive de l'appareil / Información general del manual relativa al uso, la seguridad y la eliminación final



Description / Description / Descripción

Appliance description / Description de l'appareil / Descripción del aparato



Use / Utilisation / Uso

Information on using your appliance / Informations sur l'utilisation de l'appareil / Información sobre el uso del aparato



Cleaning and care / Nettoyage et entretien / Limpieza y mantenimiento

Information for proper cleaning and maintenance of the appliance/ Informations pour un nettoyage et un entretien corrects de l'appareil /Información sobre la limpieza y el mantenimiento correctos del aparato



Safety instructions / Consignes de sécurité / Advertencia de seguridad

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Information / Information / Información



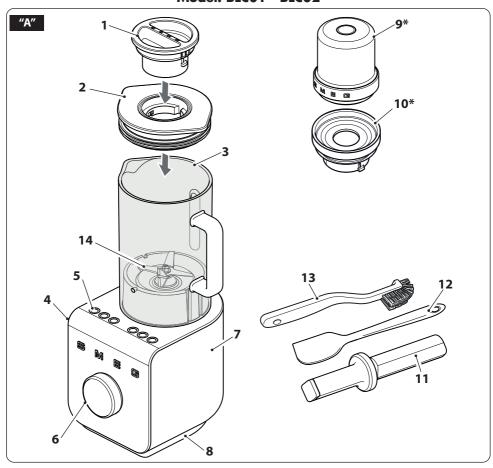
Advice / Conseil /Sugerencia

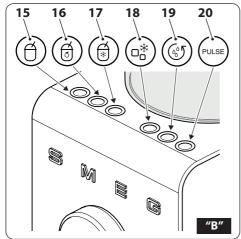
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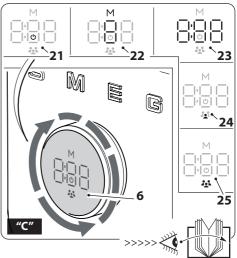
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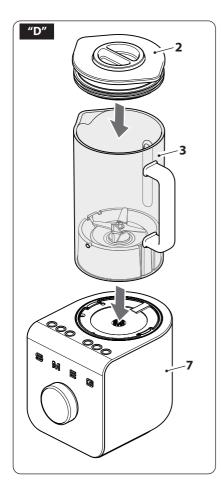
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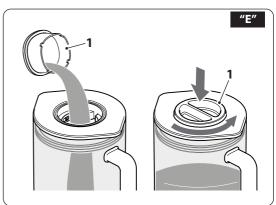
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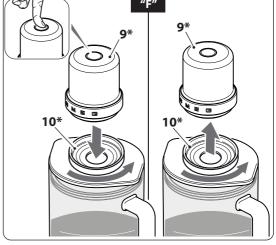


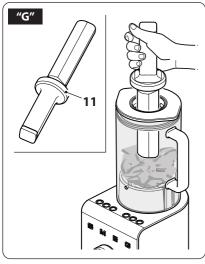
















Scan the QR code for a quick access to the portal My Smeg Assistant

Scannez le code QR pour accéder rapidement au portail My Smeg Assistant

Scannen Sie den QR-Code für einen schnellen Zugriff auf das Portal My Smeg Assistant

Digitalizar o código QR para um acesso rápido ao portal My Smeg Assistant

We advise you to read this manual carefully, as it contains all the instructions for managing the appliance's aesthetic and functional qualities. For further information on the product: www.smeg.com

Nous conseillons de lire attentivement ce manuel, qui comprend toutes les indications pour maintenir inaltérées les qualités esthétiques et fonctionnelles de l'appareil acheté.

Pour obtenir des informations supplémentaires sur le produit : www.smeg.com

Aconsejamos leer atentamente este manual que contienen todas las indicaciones para mantener inalterada la calidad estética y funcional del aparato adquirido.

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The manufacturer reserves the right to make any changes deemed useful for the improvement of its products without priornotice. The illustrations and descriptions contained in this manual are therefore not binding and are merely indicative.

Le fabricant se réserve la faculté d'apporter, sans préavis, toutes les modifications qu'il jugera utiles pour l'amélioration de ses produits. Les illustrations et les descriptions figurant dans ce manuel ne sont pas contraignantes et n'ont qu'une valeur indicative.

El fabricante se reserva el derecho a aportar sin aviso previo todas las modificaciones que considere útiles para la mejora de sus propios productos. Las ilustraciones y las descripciones contenidas en este manual no comprometen, por tanto, al fabricante y tienen un valor meramente indicativo.

A IMPORTANT INSTRUCTIONS

Important instructions

WARNING: If the instructions contained in this manual are not followed precisely, fire or explosion may result causing property damage, personal injury or death.



READ AND SAVE THESE INSTRUCTIONS

Your safety and the safety of others are very important.

We have provided many important safety messages throughout this manual and on the appliance

Read all the instructions before using the appliance and always obey all safety messages.





- No user-serviceable parts inside!
- Repair should be done by authorized service personnel only.



RECOGNIZE SAFETY INFORMATION

This is a safety alert symbol. This symbol alerts you to potential hazards that can result in severe personal injury or death.

UNDERSTAND SIGNAL WORDS

A signal word - DANGER, WARNING or CAUTION - is used with the safety alert symbol. DANGER denotes the most serious hazards. It means you could be killed or seriously injured if you do not immediately follow the instructions.

WARNING means you could be killed or seriously injured if the instructions are not followed. CAUTION indicates a potentially hazardous situation, which, if not avoided, could result in minor to moderate injury.

IMPORTANT INSTRUCTIONS A



ATTENTION



- This appliance is intended for use in the home only.
- Use this appliance only for its intended purpose. The manufacturer cannot be held liable for damage caused by improper use of this appliance.
- This appliance complies with current safety regulations. Improper use of this appliance can result in personal injury and material damage.
- Read all the instructions before installing or using the appliance for the first time.
- Keep these operating instructions in a safe place and pass them on to any future user.

The safety messages will inform you of potential hazards, on how to avoid the risk of injury and what can occur if the instructions are not followed

IMPORTANT: Observe all codes and ordinances in force.

WARNING: For your safety, the instructions contained in this manual must be followed to minimize the risk of fire or explosion and to prevent property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors, liquids or materials near this or any other appliance.



NOTE: This appliance is NOT designed for installation in manufactured (mobile) homes or in recreational vehicles (RVs).

IMPORTANT SAFEGUARDS



WARNING When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and / or injury to person including the following:

Follow all safety precautions to ensure safe use of the appliance.

- Before using the appliance, read this user manual carefully.
- Do not use the appliance outdoors.
- This appliance is for household use only.
- Do not use the appliance for other than its intended use
- Do not allow children to use the appliance.
- Children should not play with the appliance. Keep the appliance out of the reach of children
- Keep the packaging material (plastic bags, expanded polystyrene) out of the reach of children
- Close supervision is necessary when any appliance is used by or near children.
- Turn off the appliance immediately after use.
- Do not leave the appliance unattended while it is running.
- Disconnect the appliance from the wall outlet before assembly, disassembly, cleaning and after each use.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off," then remove plug from wall outlet
- Turn the appliance OFF, then unplug from the outlet when not in use, before

- assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- To protect against fire, electrical shock and personal injury, do not immerse the appliance, the power cord or plug in water or any other liquid.
- Do not touch the appliance or the plug with wet hands
- Never try to extinguish a flame/fire with water: turn off the appliance, unplug it from the outlet and cover the flame with a lid or a fire blanket
- Do not use the appliance if the power cord or plug is damaged or if the appliance has been dropped or damaged in any way.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to an authorized service facility for examination, repair or adjustment.
- Make sure the power cord does not come in contact with sharp edges.
- Do not pull on the cord to remove the plug from the socket.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS



- Do not place the appliance on or near switched-on gas or electric burners, inside an oven, or near heat sources.
- Do not touch hot surfaces. Use handles and knobs
- Do not place the appliance near faucets or sinks
- Never attempt to repair the appliance yourself or without the help of a qualified technician. Failing to do this will void the warranty.
- In case of malfunction, have the appliance repaired by a qualified technician.
- Do not make any changes to the appliance.
- Make sure that the power outlet used is always freely accessible, because only in this way can it be unplugged when necessary.
- To remove the plug from the power outlet, operate directly on the plug. Never pull the cable, it could be damaged.
- If the appliance should break down, do not attempt to repair it.
- Do not allow the power supply cable to dangle over the edge of the table or other surface or to touch hot surfaces.
- If the plug or power supply cable are damaged, have them replaced exclusively by the Technical After-sales centre, so as to prevent all risks.

For this appliance

- The appliance shall not be placed in a cabinet when in use.
- Allow the appliance to cool down before cleaning.
- Only use the appliance indoors and at a maximum altitude of 2000 meters
- Use only original spare parts from the manufacturer. The use of spare parts not recommended by the manufacturer may cause fire, electric shock or injury to persons.
- Place the appliance on a flat, dry surface.
- Avoid wetting or spraying liquid on the appliance. In case of contact with liquid, immediately unplug the cord from the electrical outlet and dry thoroughly: Risk of electric shock!
- Do not use abrasive cleaners or sharp objects to clean the appliance.
- The use of an accessory not evaluated for use with this appliance may cause injuries.
- Do not install the appliance in an environment that is not suitable.
- Do not place the appliance on or in proximity of electric or gas cookers, or in a heated oven
- 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 are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

SAVE THESE INSTRUCTIONS



IMPORTANT SAFEGUARDS

- Avoid contacting moving parts.
- This appliance has important markings on the plug blade. Contact a qualified technician to replace the plug with a suitable one if damaged.
- Connect the appliance only to a power outlet installed perfectly.
- Do not attempt to defeat any safety interlock mechanisms
- Keep hands and utensils, other than the tamper provided, out of container while blending to reduce the risk of severe injury to persons or damage to the blender. The cover must remain in place when using the tamper through the cover opening. A scraper may be used but must be used only when the blender is not running.
- Blades are sharp. Handle carefully.
- Always operate blender with cover in place.
 The use of attachments, including canning jars, not recommended by the manufacturer may cause a risk of injury to persons.
- Be careful if hot liquid is poured into the blender as it can be ejected out of the appliance due to a sudden steaming.
- Do not blend hot liquids.

Connect the appliance

Make sure that the mains voltage corresponds with that indicated on the data plate on the bottom of the appliance.

Connect the appliance only to a power outlet installed perfectly.

If the plug and power outlet are incompatible, have the power outlet replaced with a suitable type by qualified staff.

This user's manual

This user's manual is an integral part of the appliance and must be kept intact and available to the user throughout its life cycle.

Manufacturer's liability

The manufacturer declines all liability for damage undergone by persons and objects due to:

- use of the appliance different from that envisioned;
- user manual has not been read:
- tampering of individual parts of the appliance;
- use of non-original spare parts;
- failure to comply with safety recommendations

Identification plate

The identification plate lists the technical data, serial number and brand name. The identification plate must never be removed.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

Flashing light indicates ready to operate. Avoid any contact with blades or moveable parts.

IMPORTANT INSTRUCTIONS



Disposal



Power voltage
Risk of electric shock

- Unplug the appliance.
- Unplug the cord from the wall outlet.
- Old electrical equipment must not be disposed of with household waste! In accordance with the law in force, electrical appliances at the end of their life should be taken to separate collection facilities for electrical and electronic waste. This is so that valuable materials from old appliances can be recycled and the environment can be protected. For more information, please contact your local authorities or recycling center employees.

Note that non-polluting and recyclable materials are used for packaging the appliance.

 Dispose of the packaging materials at appropriate differentiated waste collection centers.



Plastic packaging Risk of suffocation

- Do not leave the packaging or any part of it unattended.
- Do not allow children to play with the plastic packaging bags.

SAVE THESE INSTRUCTIONS



Description

APPLIANCE DESCRIPTION (Fig. A)

- 1 Measuring cup.
- 2 Lid with pouring hole.
- **3** 1.5 litre jug.
- 4 ON/OFF kev.
- **5** Control panel.
- 6 Control knob and display.
- **7** Motor body.
- 8 Non-slip base.
- **9** Vacuum pump.*
- 10 Vacuum pump cap.*
- 11 Tamper.
- 12 Spatula.
- 13 Cleaning brush.

BEFORE COMMISSIONING

- Remove any labels and stickers from all components and clean the motor base using a damp cloth.
- Remove the jug from the blender. Thoroughly wash and dry all the components (see "Cleaning the parts").

DESCRIPTION OF THE PARTS (Fig. A)

Measuring cup (1)

The cup can be used to measure ingredients (max. 30 ml).

Lid with pouring hole (2)

The lid has a gasket that closes the jug tightly and also a pouring hole in the centre to make the safe addition of ingredients easier along with use of the tamper during blender operation.

Tritan™ Renew 1.5 litre jug (3)

Jug with a lip and marked in both litres and cups. Minimum capacity of 0.25 litres (1 cup) and maximum of 1.5 litres (6 cups).

Jug blades (14)

Stainless steel blade unit allows ice cubes to be crushed and the preparation of smoothies, milkshakes, cocktails, soups, etc.

DESCRIPTION OF ACCESSORIES (Fig. A)

Vacuum pump (9)*

Use the vacuum pump to preserve the flavour and texture of the recipe.

Applying vacuum pressure inside the blender jug before mixing green smoothies and vegetable sauces can exalt flavours, texture and improve the overall taste experience.

Tamper (11)

The tamper can be used to convey the ingredients into the cutting area. Useful for denser and more consistent preparations (e.g. dried fruit butters or frozen desserts).

Spatula (12)

Use the spatula supplied to collect any food residues inside the jug.

Cleaning brush (13)

Use the brush supplied to remove any food residues remaining near to the blades area.



The accessories that may come into contact with foodstuffs are made using materials that comply with the provisions of the legislation in force.

^{*}Standard on certain models. Also available as optional accessory.

Controls/Display/Use



CONTROLS AND DISPLAY (Fig. B and Fig. C)

The product has 5 pre-set programs (Smoothie, Green Smoothie, Frozen Dessert, Ice-Crush, Autoclean) and the PULSE function, accessible through the control panel (5) (Fig. A).

Icon	Program
(15)	Smoothie
Ŏ (16)	Green Smoothie
*	Frozen Dessert
1 8)	lce-Crush
(19)	Autoclean
PULSE	Pulse

Speed adjustment knob (6)

The knob allows one of the nine manual speeds to be selected and via the display (6 Fig. C), to view the blender settings on the display.

For more information, see "Display description".

DISPLAY DESCRIPTION (Fig. C)

The display (6) on the knob allows the user to view the functions set on the blender, in detail:

view me functions set on me biender, in delan				
lcon	Meaning			
M 	Stand-by mode			
M 	Manual Mode			
М	Timer			
	Count up: in manual mode			
(23)	Count down: in the pre-set programs			
M 	SINGLE SERVE mode			
M 	FAMILY SERVE mode			

USE (Fig. A, B, C, D, E)

- Position the blender on a flat surface and fix the jug (3) to the motor base (7).
- Introduce the ingredients into the jug (3) making sure not to exceed maximum capacity (1.5 litres/6 cups).



Use

- Position the lid (2) with the measuring cup (1) onto the jug (3). Make sure the lid (2) is screwed on tightly.
- To supply or remove voltage to/from the appliance, connect the power cable on the rear of the blender to a current outlet.
- Press the ON button. The button LEDs have a fixed light and the blender is ready for use.



Electrocution hazard
Put the plug into a compliant
earthed outlet.

- Do not tamper with the earth.
- Do not use an adapter.
- Do not use an extension.
- Failure to comply with these warnings can cause death, a fire or electrocution.



Stand-by mode

Stand-by mode is activated automatically in the following cases:

- after 30 seconds of complete inactivity of the blender;
- if the blender is stopped manually for more than 10 seconds;
- at the end of every pre-set program.

The display shows the Stand-by icon (21) and the button LEDs are off

- The display shows a flashing "O" by default.
- Select the desired speed using the control knob (6) or a pre-set program by selecting the relative button.



Do not operate at speeds 1-8 for more than 3 minutes continuously.



Additional ingredients can be added during blending g by removing the measuring cup (1) and pouring ingredients through the hole in the lid (2).



To avoid damaging the coupling, wait until the cycle completes before removing the pitcher.



The appliance has a safety lock system, which stops the motor when the jug is removed. It also features a motor protection device, which trips if the motor is overloaded.

Smooth Start System



Gradual Start System (Smooth Start)

On appliance start-up, the speed progressively increases until the set speed is reached. In this way damage is prevented to the appliance and improved blending is obtained.

The Smooth Start function only operates when a speed between 1 and 9 is selected and does not operate with the PULSE mode or the pre-set programs.

Use

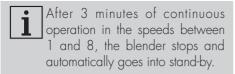


Manual Function

- Turn the knob clockwise to select the desired speed.
- The display shows the selected speed and the icon "M" steady on.
- Press the dial knob ring to start the blender.
- The display will show the time of use (count up) starting from 0:00.
- Turn the knob clockwise to increase speed or anti-clockwise to decrease it. The motor increases or decreases the speed consequently, the display shows the speed selected for 1 second, after which it goes back to showing the advancement of time (COUNT UP).
- To put the blender in PAUSE mode, press the dial knob ring, the "COUNT UP" flashes.
 To resume processing, press the dial knob button again.
- To stop processing and return to manual mode, press any key or the knob for 2 seconds.
- After 10 seconds of inactivity, the blender goes automatically into Stand-by.



The speed can be changed at any time in manual mode during the blending process.



By activating the blender at speed 9 for a maximum of 6 minutes, soups can be heated from room temperature and after cooking.

For the denser preparations, use the tamper to convey the ingredients into the cutting area.

Single/Family serve mode and preset programs

The Single/Family modes allow the blender to be used with quantities for single portions (SINGLE serve) or multi-portions (FAMILY serve). The Single or Family mode can only be activated with the pre-set Smoothie, Green Smoothie and Frozen Dessert programs. For additional details, consult the "Suggestions for use/Speed settings" table.

Proceed as follows to activate one of the two modes:

- Press the button of 1 of the 3 programs desired. The LED of the button lights up with a fixed light, while the other buttons switch off
- The display shows the FAMILY SERVE mode icon (25) by default and the pre-set preparation time.
- Turn the knob to select SINGLE SERVE mode. The display shows the icon (24) and the pre-set preparation time.
- Press the dial knob ring to start the program selected. The display shows the time remaining to the end of the cycle (COUNT DOWN).
- The LED of the button selected remains on with a fixed light during the activation cycle, while the other buttons are off.
- The cycle ends automatically and the blender goes into stand-by mode. The display shows the Stand-by icon (21) and the button LEDs are off.
- To PAUSE the blender, press the dial knob ring. The count-down flashes and all the keys have a fixed light. Press the dial knob ring again to resume processing.
- To stop the program, press one of the preset function keys or the knob for 2 seconds.
 The selected button switches on, while all the others are off.
- To change program, press the desired program button.



Use

Proceed as follows to activate the ICE CRUSH

- Press the button of the program. The LED of the button lights up with a fixed light, while the other buttons switch off.
- The display shows the pre-set preparation time
- Press the dial knob ring to start the program.
 The display shows the time remaining to the end of the cycle (COUNT DOWN).
- The LED of the button selected remains on with a fixed light during the activation cycle, while the other buttons are off.
- The cycle ends automatically and the blender goes into stand-by mode. The display shows the Stand-by icon (21) and the button LEDs are off.
- To PAUSE the blender, press the dial knob ring. The count down flashes and the button of the program selected has a fixed light. Press the dial knob ring again to resume processing.
- T• o stop the program, press the key of the selected preset program or the knob for 2 seconds. The selected button switches on, while all the others are off.
- To change program, press the desired program button.

Pulse function

The PULSE function can only be activated when in manual mode (speed 1-8) or also autonomously. In manual mode, by pressing the PULSE button the product operates at maximum speed and the display shows speed 9. The blender goes back to the previously set speed when the button is released.

In case it is desired to activate autonomously, make sure the knob is in Manual mode. By pressing the PULSE button the product operates at maximum speed and the display shows speed 9. The motor stops but the display shows the speed on which the appliance stopped before pressing Pulse.

The PULSE key lights up only when you enter Manual mode (M icon).

The PULSE button only lights up when the knob is turned and the speed is different than 0.



The PULSE function does not work with pre-set programs.

How to use the vacuum pump accessory (Fig. F)*



The vacuum pump must be activated before any blending cycle.



Always wait for the vacuum pump to stop before activating any cycle.



Do not blend any ingredients while the vacuum pump is operating, to prevent damage to the pump.



Also, if your food doesn't have a liquid element - herbs, spices, or nuts, for example - vacuum blending will not have a noticeable impact.

- Unscrew the base of the accessory to check for the presence of the 4 batteries inside (BATTERIES NOT INCLUDED).
- Introduce the ingredients into the jug and close with the lid.
- Replace the measuring cup (1) on the lid with the vacuum pump cap (10).
- Place the vacuum pump (9) above the cap (10).
- Activate the pump by pressing its upper button.
 - The button LED lights up with a fixed light.
- The accessory stops automatically once the vacuum pressure inside the jug has been reached. The button LED switches off.
- Remove the vacuum pump (9) from the cap (10) of the blender.
- Activate the blender by selecting the manual speed or the desired pre-set program.
- When the cycle has ended, press the cap valve to release the pressure of the blender jug.
- Remove the jug cap.

^{*}Standard on certain models. Also available as optional accessory.

Suggestions



SUGGESTIONS FOR USE/SPEED SETTING

Function	Description	Preparations suggested	Quantity	Time	Accessory
Manual 1-9	The variable speeds 1-9 allow maximum control of the blender.	Flours, batters, fruit or vegetable purées, smoothies, sauces and dressings, whipped cream, blended iced drinks, mousses, sorbets, creams and dried fruit butters, warmed soups*.	1.5 L	3 min max.*	Tamper
	The blender operates at the correct speed	Fresh and frozen fruit- based smoothies/	M 	M 	
SMOOTHIE	to obtain dense and creamy results.	milkshakes.	500 ml	30 sec	
U	·		M M	# 	
			1 L	45 sec	
GRFFN	It makes healthy smoothies.	Green smoothies with spinach, cabbage and	M 	M - - - - - - - - - - - - - - - - - -	
SMOOTHIE		other green-leaved fruit and vegetables.	500 ml	35 sec	
8			M	M - - - - - - - - - - - - - - - - - - -	
			1 L	50 sec	
FROZEN	Allows you to make frozen desserts for all	lce creams, sorbets, frozen yoghurt and	M 	M	Tamper
DESSERT**	tastes.	frozen desserts.	300 g	50 sec	
*			M 	M - - - - - - - - - - - - - - - - - - -	Tamper
			800 g	1 min 30 sec	
ICE-CRUSH	The blender operates with short bursts of power to crush the ice to a powder.	Crushed ice cubes, chopped frozen fruit and vegetables, cocktails, slushies.	100 g (min) 300 g (max)	35 sec	



* It is possible to heat soups from room temperature and after cooking, by activating the blender at speed 9 for a maximum of 6 minutes.



- ** FROZEN DESSERT function:
- The texture of the final preparation can be affected by the type of recipe and ingredients used.
- If frozen food is used for preparation, it is advised to introduce small pieces and wait a few minutes before using them.
- For recipes in "Single Serve" mode, it is advised to increase the proportion of the liquid part with respect to the recipes used in "Family Serve" mode.



Suggestions

The blender has a specific automatic cleaning function:

Function	Description	Preparations suggested	Quantity	Time	Accessory
AUTOMATIC CLEANING	Short bursts of power and high speed allow the jug to be cleaned.	Consult the "Use of the automatic jug cleaning option" paragraph for detailed instructions.	200 ml	60 sec	

Advices for use of the blender

- To obtain the best results it is advised to:
 - cut the food to be mixed into cubes.
 - Insert the liquids first, then the leafy greens, then soft ingredients followed by dried fruit/seeds/cereals and lastly ice/ frozen ingredients.
 - It may be necessary to interrupt operation to let the ingredients slide along the walls of the blender jug with a spatula.
- When liquid and dry ingredients are mixed together, it is advised to insert liquid ingredients first, then to add dry ones.
- Remove possible hard elements from the foods to be mixed (ex. cores or kernels from fruit, bones from meat and similar).
- Do not let food residues dry inside the jug and on the blades for a long period of time, as it may result difficult to remove them. If it is not possible to remove them immediately, pour some warm water and leave soaking.

Cleaning and maintenance



CLEANING AND MAINTENANCE (Fig. H)



Incorrect use. Risk of damage to the surfaces.

- Do not use steam jets to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts with metal surface finishes (e.g. anodised, nickel or chrome-plated).
- Do not use abrasive or corrosive detergents (e.g. powder products, stain removers and metal scourers).
- Do not use rough or abrasive materials or sharp metal scrapers.

Cleaning the motor base

To keep the external surfaces in good condition, they must be cleaned regularly after all use and when they have cooled down. Clean with a soft, damp cloth and neutral detergent.



Sharp blades. Cutting hazard.

• Do not touch the blades.

Cleaning the blender

- The blender, the jug lid (2) and the measuring cup (1) are dishwasher safe or can be washed using the pre-set Autoclean program (See "Controls Description")
- Make sure that the parts are completely dry before fitting them back on the blender.

Cleaning the accessories



Never immerse the vacuum pump (9)* in water or any other liquid. It is not dishwasher safe.

- The vacuum pump (10)* internal cap is dishwasher safe. For thorough cleaning, remove the valve and wash it by hand.
- The vacuum pump (9)*body can be washed by hand in hot water and neutral detergent, NEVER in the dishwasher. Make sure it is completely dry before every use.
- The tamper (11) and the spatula (12) are dishwasher safe.
- The brush (13) can be washed by hand in hot water and neutral detergent, NEVER in the dishwasher



Cleaning and maintenance

Using the self-clean option (19)

- Introduce 200 ml of warm water and a few drops of neutral detergent into the jug.
- Press the automatic cleaning program button (19). The LED of the button lights up with a fixed light, while the other buttons switch off
- The display shows the cycle duration time.
- Press the dial knob button to start the program selected. The display shows COUNT DOWN.
- The LED of the button selected remains on with a fixed light during the activation cycle, while the other buttons are off.
- The cycle ends automatically and the blender goes into Stand-by. The display shows the Stand-by icon (21) and the button LEDs are off.
- To pause the program, press the dial knob button. The count down flashes and the button of the program selected has a fixed light. Press the dial knob button again to resume processing.
- Press the button (19) to stop the program.

What To Do If.....

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Problem	Possible causes	Solution			
	The motor has overheated.	Unplug the blender and leave the motor to cool.			
The engine does not start.	Plug not correctly inserted in the electrical outlet.	Insert the plug into the electrical outlet. Do not use adaptors or extensions. Check that the master switch is connected.			
	The cable is faulty.	Contact the Authorised Aftersales Service Centre.			
	No electricity.	Check that the master switch is connected.			
	The blender is not resting on a stable surface.	Place the blender on a flat, stable surface.			
The blender vibrates.	The non-slip rubber base is worn.	Have it replaced at an authorised After-sales Centre.			
	The speed set is too high or the load is excessive.	Set a lower speed and check the jug has not been overfilled.			
The blender switches on, but the blades do not turn.	The jug has not been correctly introduced into its base.	Remove the jug and introduce it correctly into the base.			
The blender stops while operating.	The motor has overheated.	Unplug the blender and leave the motor to cool.			
Error E:01	The jug is not inserted.	Put the jug onto the base.			
Error E:02	Thermal protection tripped or blades jammed.	Disconnect from the power supply and reset the blender.			

Problem	Possible causes	Solution
VACUUM PUMP ACCESSORY*	Battery dead. The vacuum pump cannot reach the vacuum pressure.	Replace the four batteries.
The accessory button red LED flashes for 5 seconds after suction.	· ·	



Contact local technical support if the problem is not solved or in case of other types of faults.

^{*}Standard on certain models. Also available as optional accessory.



Recipe book

SMOOTHIES

Ingredients

-	Milk	450 ml
-	Natural yoghurt	150 ml
-	Banana	400 g

Preparation

- Cut the bananas into pieces and introduce the ingredients into the jug.
- Introduce the ingredients into the jug in the order suggested above.
- Select the SMOOTHIES function with the "Family serve" mode.
- Wait until the program ends and serve immediately.

GREEN SMOOTHIES

Ingredients

-	Water	240 ml
-	Grapes or kiwi	300 g
-	Pineapple	180 g
-	Fresh spinach	120 g
-	Banana	110 g
-	Ice cubes	130 g

Preparation

- Clean the fruit and vegetables and cut them into pieces.
- Introduce the ingredients into the jug in the order suggested above.
- Select the GREEN SMOOTHIES function with the "Family serve" mode.
- Wait until the program ends and serve immediately.

FROZEN DESSERT

Ingredients

-	Natural yoghurt	270 g
-	Frozen woodland fruits	540 g

Preparation

- Introduce the ingredients into the jug in the order suggested and select the FROZEN DESSERT function and then the "Family serve" mode.
- During program operation, use the tamper to better convey the ingredients into the cutting area.
- When the program ends, serve immediately.