

PREMIUM STICK BLENDER WPHB800//Jett



STICK BLENDER

ΕN

WPHB800//Jett

220-240V~ 50/60Hz 800W



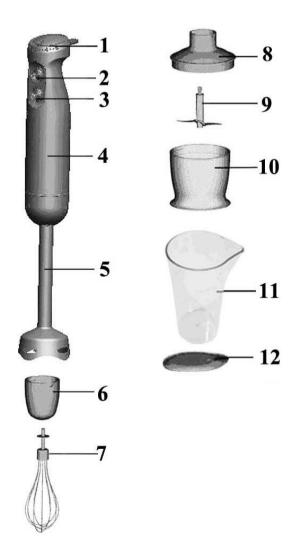
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IMPORTANT SAFETY INSTRUCTIONS

When using electronic devices, and particularly when there are children nearby, basic safety measures must always be followed, including the following:

- 1. Read all instructions before using the device.
- In order to avoid getting an electric shock, the cord, plug or device must never be lowered in water (or other fluids).
- 3. Always ensure that the socket the device is connected to is turned off and that the plug has been taken out before attaching or removing parts before cleaning.
- 4. Never use the device if the cord or plug are loose or damaged. Contact a professional and/or give the device to the nearest authorised dealer for maintenance and service.
- Not for outdoors use.
- Never let the cord hang over the edge of the table and keep the cord away from hot devices or surfaces such as a turned-on stove.
- Always ensure that the device is not attached to a power source if it is left unsupervised and also before adding or removing parts and before cleaning.
- 8. Be careful: the blade is very sharp!
- Before attaching the device to a power source, please ensure that your voltage is the same as what is shown on the type plate.
- 10. Do not connect the device to a power source before it is fully assembled and always disconnect the power before removing or handling the blades.
- 11. Always ensure that the motor unit, cord or plug do not get wet.
- 12. The device is only intended for regular household use.
- 13. Short-term use Do not use the device with the blender stick (5) for more than 1 minute at a time and do not use with hard ingredients for more than 10 seconds at a time. Let the device cool down before continuing.
- 14. Specify the speed setting (1) that you want to use.

- 15. Using the device incorrectly may damage the product or injure someone.
- 16. Be careful when handling the blades once the bowl is emptied or when cleaning the device.
- 17. Turn off the device and disconnect it from a power source before changing accessories or handling moving parts.
- 18. The device may never be used by children. Keep the device and cord out of reach of children.
- 19. Do not let children play with the device.
- 20. Never put your hands or kitchen utensils into the container while the stick blender is turned on, as it may result in serious damage to the product or yourself. You can use spatulas, but NEVER while the device is in operation.
- 21. If the power cord is damaged, it must be replaced by the manufacturer, a service centre or another qualified professional in order to ensure safety.
- 22. The device is not intended to be used by persons (including children) with physical, sensory or mental impairments or by persons without the required knowledge and experience unless they have been instructed in how to safely use the device or are being monitored by a person who is responsible for their safety.
- 23. Using the device incorrectly may damage the product or injure someone.

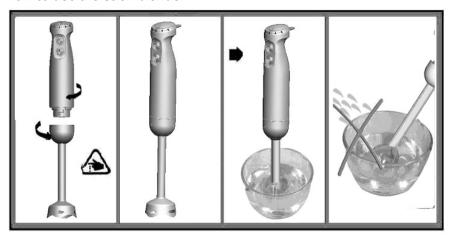


Components and functions of the stick blender:

- 1. Speeds 1-5
- 2. Button I
- 3. Button II
- 4. Motor unit

- 5 Stick blender
- 6. Adapter for whisk
- 7 Whisk
- 8. Adapter for mini chopper
- 9 Blade
- 10. Mini chopper (500 ml)
- 11. Blender container
- 12. Lid for blender container

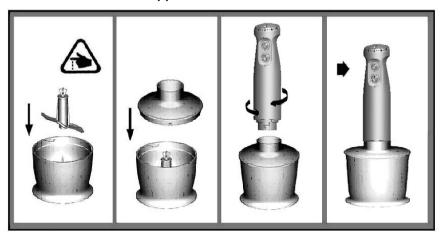
How to use the stick blender



The stick blender is ideal for making dips, sauces, soups, mayonnaise, baby food and milkshakes.

- 1. The stick blender is attached to the motor unit by turning it until it locks into place.
- 2. Place the blender stick in the blender container and press button II to start.
- 3. Never use the stick blender for more than 1 minute at a time.
- 4. Be careful: The blade is very sharp!
- 5. Be careful: Never blend ingredients without adding water!

How to use the mini chopper



- 1. The mini chopper is ideal when working with hard ingredients such as meat, cheeses, herbs, garlic, carrots, walnuts, almonds, prunes, etc.
- 2. Do not attempt to chop up extremely hard ingredients such as ice cubes, muscat nuts, coffee beans and corn

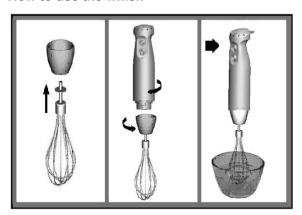
Before chopping...

- 1. Carefully remove the plastic packaging from the blade. Be careful: the blade is very sharp!

 Always maintain a grip on the accessory in the upper part of the plastic.
- 2. Place the blade in the middle of the container. Press down and lock it into place. Always place the mini chopper on the non-slip base.
- 3. Put the food into the container.
- 4. Place the adapter on top of the container.
- 5. Lock the adapter into place by turning it on the motor unit.
- 6. Press button II to use the mini chopper. Always hold the motor unit with one hand and the adapter with the other while using the device.
- 7. Separate the motor unit and adapter for the mini chopper after use.
- 8. Remove the lid. Carefully remove the blade.

9. Do not blend hard ingredients for more than 10 seconds at a time.

How to use the whisk



Only use the whisk to whisk cream, egg whites, fluffy sugar bread dough and ready-mix desserts

- 1. Insert the whisk into the whisk adapter and turn it until it fastens to the motor unit.
- 2. Place the whisk in a bowl and press button II to start using it.
- 3. Do not use the whisk for more than 2 minutes at a time.
- 4. Separate the adapter and motor unit after use. Then pull the whisk out of the adapter.

Cleaning



Clean the motor unit and adapter for the mini chopper and whisk with a moist rag.

Never lower the motor unit into water!

- All other components can be cleaned in the dishwasher. However, if there has been blended ingredients with a very high salt content, it is recommended to rinse the blades under water immediately after use.
- 2. Please be careful not to use too many cleaning or descaling product.
- 3. When processing colourful ingredients, the colour may seep into the plastic parts on the device. Lubricate these parts with plant oil before placing them in the dishwasher.
- 4. Be careful! The blades are very sharp!
- 5. The device must be disconnected from a power source before cleaning.

Table with guidelines

500 ml bowl (mini chopper)					
Food	Maximum	Operating time	Size	Speed	
Meat	250g	15-20 seconds	1-2 cm	П	
Nuts	100g	15-20 seconds	/	П	
Cheese	100g	15-20 seconds	1-2 cm	П	
Bread	80g	8 seconds	1-2 cm	П	
Onions	150g	8 seconds	1-2 cm	П	
Cakes	150g	8 seconds	1-2 cm	П	
Flour	400g	10 seconds	/	П	
Water	240g		/	П	
Sugar	8g		/	П	
Salt	8g		/	П	



The device is in compliance with the requirements of EU Directives 2014/35/EU, 2014/30/EU and 2009/125/EC.



The symbol means that the product should not be thrown out together with regular household waste. Instead, it should be disposed of at an authorised recycling station which is suitable for this purpose or returned to a retailer that offers disposal services

The materials are intended to be recycled as per the information on their labels. You can do a lot to protect the environment by recycling. Contact your local city council if you need more information.

WARRANTY AND SERVICE

There is a 2-year warranty period if your new product stops working due to manufacturing or material faults which begins from the documented date of purchase. The warranty covers materials and the cost of labour. When inquiring about service, please state the product name and serial number. You can find this information on the type plate. You can write down the information here in these instructions so that you have them at hand. This makes it easier for the service technician to find the correct spare parts.

The warranty does not cover:

- Faults and damage that are not due to manufacturing or material issues
- Damage caused by failure to properly maintain the device including failing to clean it
- Fire and/or water damage or moisture damage on the product
- Damage caused during transport if the product was transported without proper packaging
- Damage caused by the use of unoriginal spare parts
- Damage resulting from failing to follow the instructions on how to use the device
- If the device has not been set up/assembled as specified in the instructions
- If non-professionals have installed or repaired the product
- Batteries or any other parts subject to normal wear and tear

Damage during transport

If the product is damaged during transport and this is discovered when the retailer delivers the product to the customer, this is exclusively a matter between the customer and the retailer. In cases where customers have handled the transport of the product themselves, the supplier shall not be liable for any potential damage during transport.

Any damage caused during transport must be reported immediately and no later than 24 hours after the product has been delivered. If not, the customer's claim will be rejected.

Unnecessary service

If the product is sent in to be serviced and it turns out that the fault could have been fixed independently by following the product's instruction manual, the customer will need to pay the service fee.

Commercial purchases

Commercial purchases are all purchases of devices that are not intended to be used in private households but instead intended to be used for commercial purposes (in restaurants, cafés, canteens, etc.) or intended to be rented out or otherwise used by multiple users in turn.

There is no warranty offered for commercial purchases, as this product is only intended for regular household use.

Service

For service and spare parts in England and Ireland please call below-mentioned number and you will be directed accordingly or send us an email.

Witt UK & Ireland Ltd.

(44) 148 351 6633 / info@witt.dk

We accept no liability for printing errors.

The manufacturer/distributor cannot be held liable for damage to products or individuals if the safety instructions were not followed. The warranty shall not cover cases where the instructions have not been followed.