

DAEWOO
ELECTRICALS



Power Blender

1000W NUTRITIONAL POWER BLENDER

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed. These instructions should be saved for future reference:

- Read and familiarise yourself with all operating instructions before using this Blender.
- Before plugging your unit into the mains, visually check that it is intact and has not suffered any transit damage.
- Check that the voltage indicates on the data plate corresponds with that of the local network before connecting the appliance to the mains power supply.
- Do not use this product with a programmer, timer, separate remote-control system or any other such device.
- Do not immerse this appliance in water or any other liquids.
- Close supervision is required when using this appliance near children.
- Never leave this appliance within reach of children.
- This appliance shall not be used by children from 0 to 8 years.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Cleaning and user maintenance shall not be made by children.
- Do not leave the appliance unattended during use.
- Do not leave the appliance unattended whilst connected to the mains supply.
- Always use this appliance on a solid, level, non-flammable surface.
- Do not use this appliance outdoors.
- It is imperative to unplug the power cord after the appliance has been used, before it is cleaned and whilst being repaired.
- Regular, periodic checks should be carried out on the supply cord to ensure no damage is evident. Should there be any signs of damage the appliance should not be used.
- If the supply cord is damaged it is to be replaced by a qualified person in order to avoid a hazard.
- Do not operate this appliance with a damaged plug or cord, after a malfunction or after being dropped or damaged in any way.
- Do not allow the mains cable to hang over sharp edges or come in contact with hot surfaces.
- Do not use any accessories or attachments with this appliance other than those supplied or recommended by supplier.
- Do not use this appliance for anything other than its intended use.

- Do not push objects into any openings as damage to the appliance and/or electric shock may occur.
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- **CAUTION:** The blade assembly is sharp, handle with care. When handling the blade assembly always hold by the base.
 - **DO NOT ATTEMPT TO SHARPEN THE BLADES**
 - **DO NOT** use the appliance if the blade assembly is bent or damaged.
 - To avoid the risk of injury or damage never place the blade assembly onto the base without the proper attachment.
 - **DO NOT** fill the jars past the 'Max Fill' mark.
 - **DO NOT** operate the appliance whilst it is empty.
 - This appliance is intended for household use only and should not be used for industrial or commercial purposes.
 - Switch off the appliance and disconnect from the supply before changing accessories or approaching parts that move in use.
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Please read these operating instructions thoroughly and keep them in a safe place for future reference.

Before the first time you use your Blender

- Remove all packing materials and dispose of responsibly.
- Remove the accessories and wash in warm soapy water, rinse and dry thoroughly.
- Wipe over the motor unit with a damp sponge or cloth.
- Do not use harsh or abrasive cleaners.
- Do not clean any part of your blender in a dishwasher
- Never immerse the motor unit in water or any other liquids.
- Do not use the blender to process hot foods or liquids.

WARNING: Do not operate the blender continuously for more than 60 seconds at a time (30 seconds for dry ingredients). Allow 180 seconds rest time before continuing to blend.

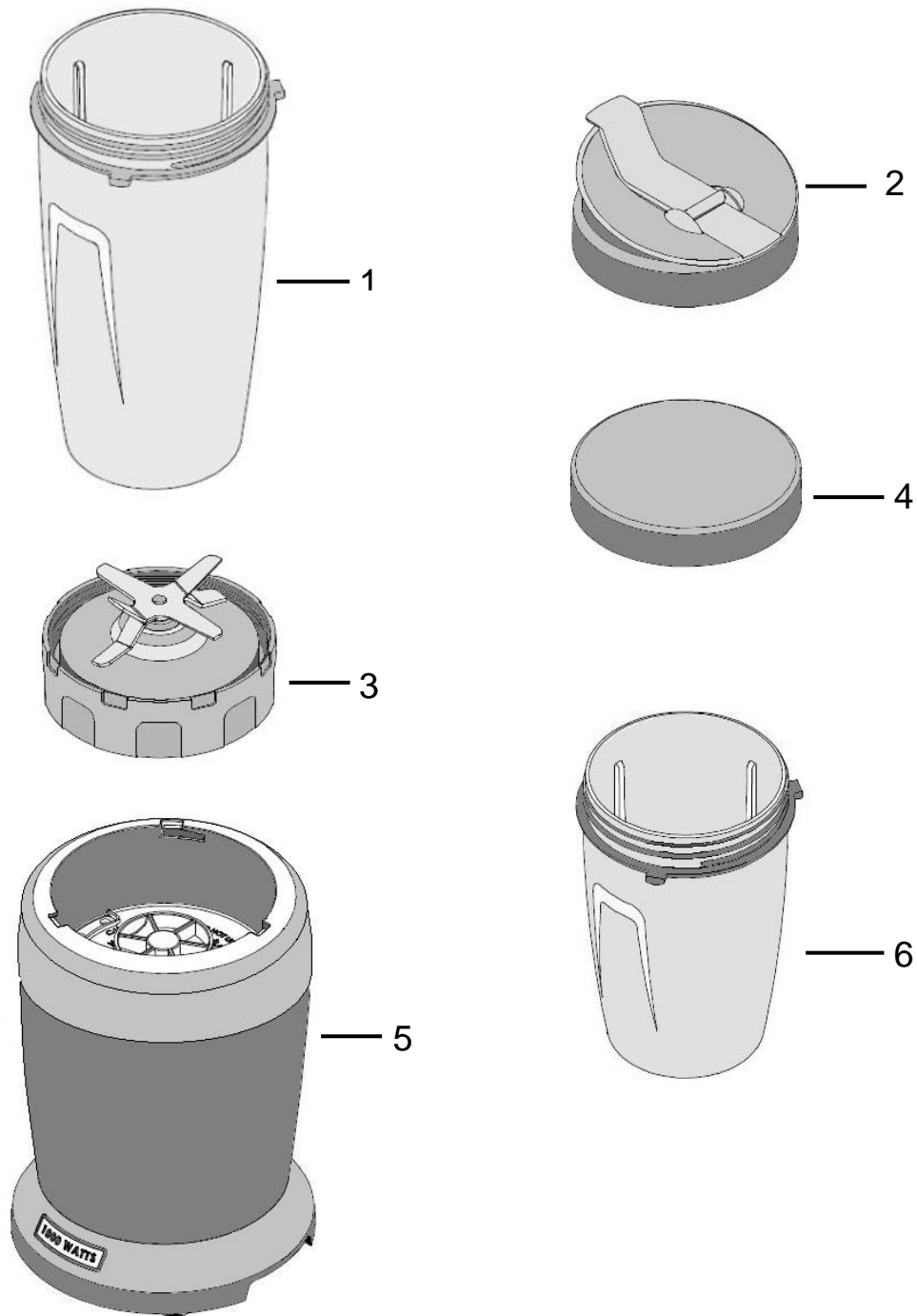
If the blender overheats a thermal switch will activate and shut off the motor. To reset, unplug the appliance and allow it to cool for 30 minutes before using again.

NB Add a little water whilst blending fruit and vegetables.

Safety feature

This appliance has a built in safety feature to ensure that the appliance operates only when the jar and the blade assembly are correctly placed on the motor unit.

Description of parts

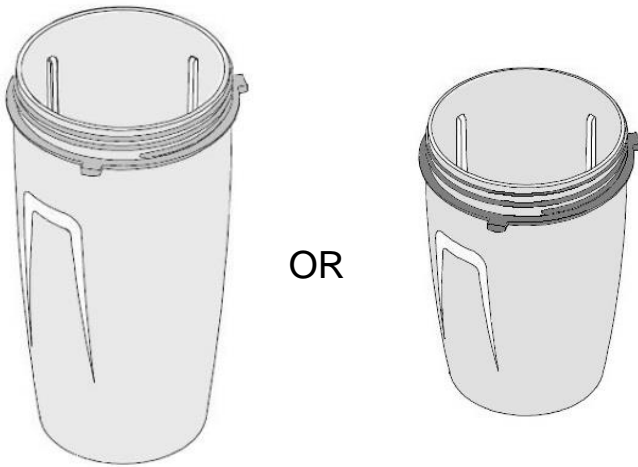


1. Large (0.8 litre) jar
3. Blade Assembly
5. Motor Unit

2. Flip top drinking lid
4. Seal lid (x2)
6. Small (0.5 litre) jar (x2)

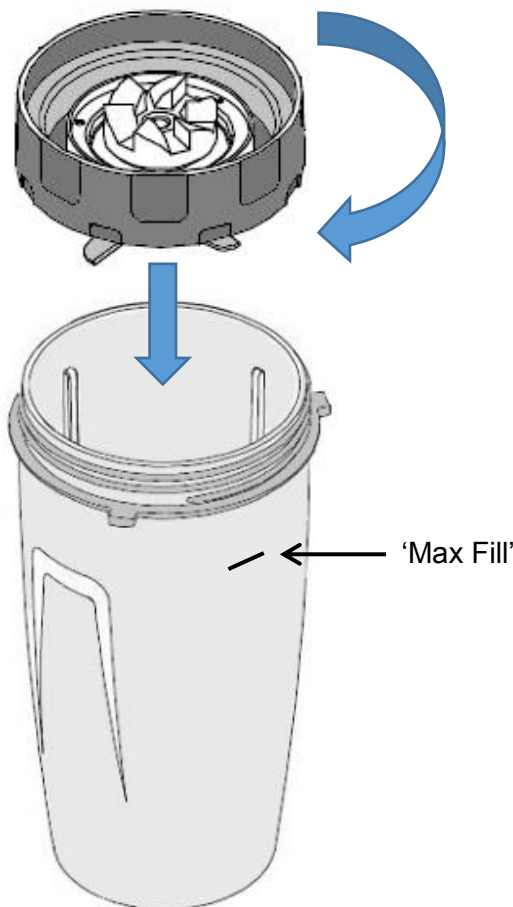
Using Your Blender

1 Choosing the correct Jar size



Before blending, you need to choose the large or the small blending jar depending on the quantity of blended food you require.

2 Filling Your Blender with Ingredients

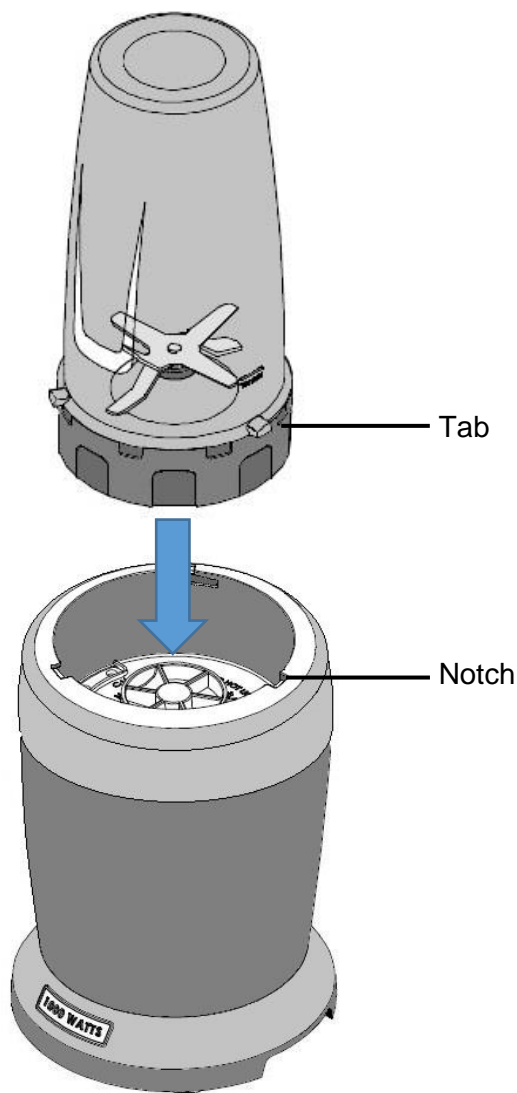


Place all the ingredients in the chosen jar; ensure that it is not filled above the 'Max Fill' mark.

Place the blade assembly onto the jar (blade side down) and screw the assembly clockwise into place until you have a good seal.

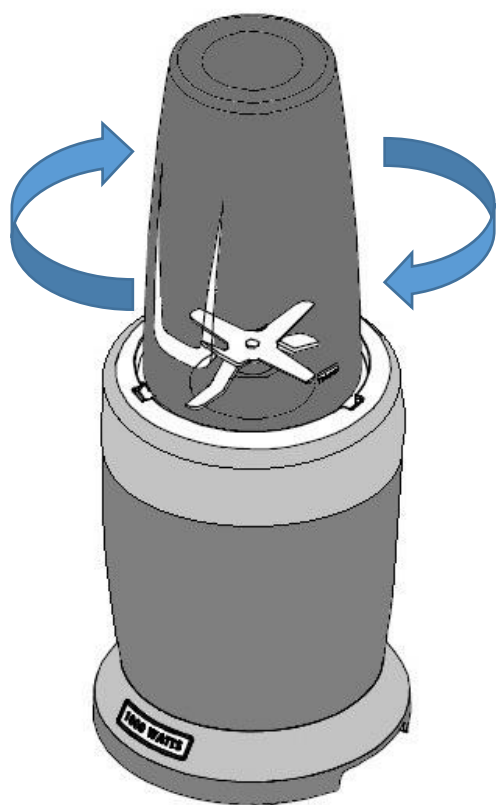
NB Ensure that the blade assembly is fully tightened to prevent any possible leakage, also that the blade assembly is level and not cross threaded.

3 Operating Your Blender



Ensure the motor unit is on a stable level surface and plugged into the mains socket.

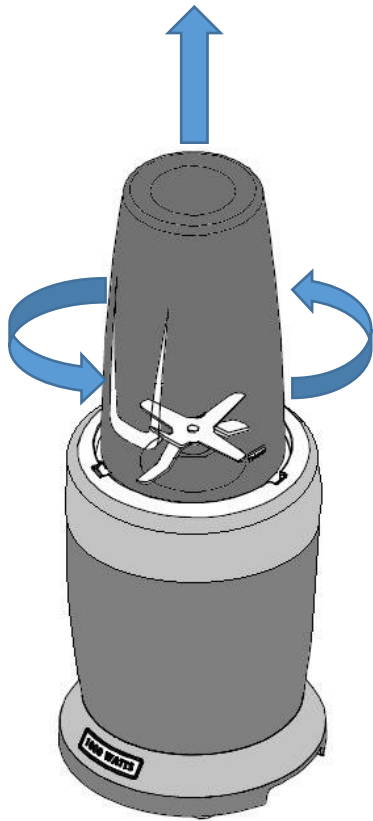
Turn the jar upside down and place it into the motor unit ensuring the 3 tabs on the jar align with the 3 notches in the motor base.



Turn the jar a little further clockwise until the blender operates. Continue blending until the desired consistency you require has been reached.

NB Do not operate the blender continuously for more than 60 seconds at a time (30 seconds for dry ingredients). Allow 180 seconds rest time before continuing to blend.

4 Removing the Jar after blending

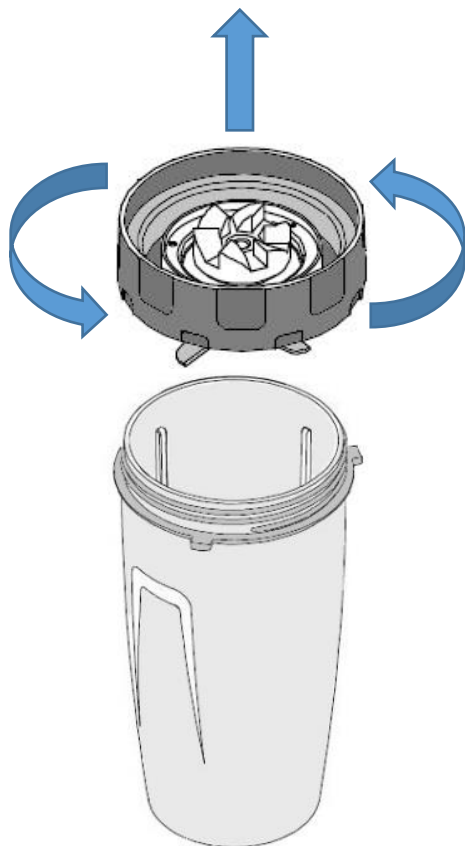


Stop the blender by rotating the jar anti-clockwise a little and then lift it straight up and remove.

NB The unit will now automatically stop blending.

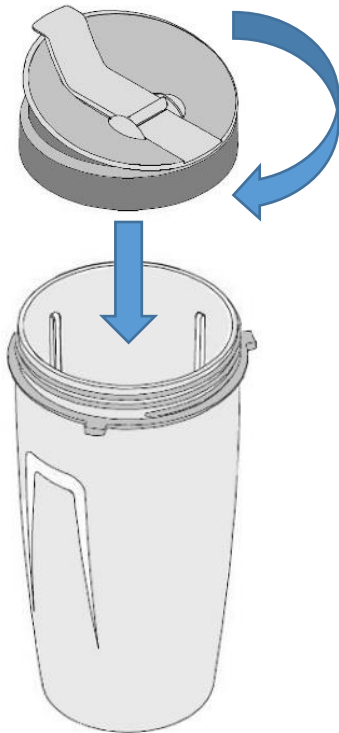
If the ingredients have not blended evenly, remove the jar and blade assembly from the motor base and shake the jar to redistribute the ingredients and then repeat blending once more.

5 Serving your blended food



Finally unscrew the blade assembly and serve.

Using Your Flip Top Lid

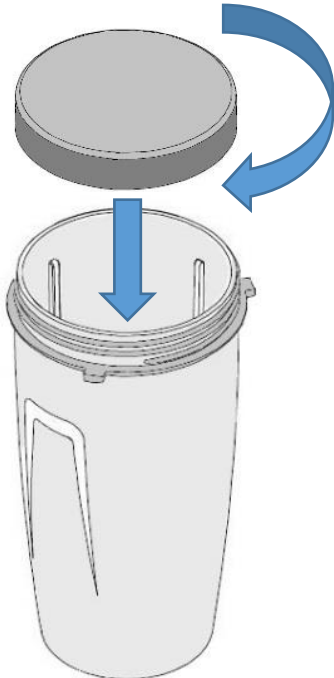


Screw on the flip top lid clockwise onto the top of either of the two jars in order to drink the blended contents.

Please click lid fastener down twice to seal.

NB the flip top lid is not leak proof, please keep the jar upright at all times.

Using your cover lid



You can store previously blended drinks in the fridge for later. Just screw the cover lid on clockwise until it is sealed and pop it into the fridge.

NB the cover lid is not leak proof, please keep the jar upright at all times.

CAUTION Do not put the jars into the freezer

Suggested uses of your Blender

Use	Suggested Jar Size	Type of food
Nutrient juices/Smoothies	0.5litre or 0.8litre	Fruit/Vegetables
Mixing	0.5litre or 0.8litre	Batters and Dips
Sauces	0.5litre or 0.8litre	Vinaigrettes Salad dressings Simple sauces
Frozen blending	0.5litre or 0.8litre	Ice Frozen fruits Ice cream
Chopping	0.5litre or 0.8litre	Nuts, Chocolate, Pepper, etc.

WARNING: To prevent blender overheating, dry ingredients must not be processed for more than 30 seconds at a time. If the blender overheats a thermal switch will activate and shut off the motor. To reset, unplug the appliance and allow it to cool for 30 minutes before using again.

NB Add a little water whilst blending fruit and vegetables.

Care and maintenance

CAUTION: Ensure the unit is unplugged from the mains power supply before cleaning.

- Do not immerse the motor unit in water or any other liquids.
- The jars, lids and blade assembly can be hand washed in warm soapy water, when handwashing use caution as the blade assembly is sharp and may cause injury.
- To ease washing it is advised to rinse parts immediately after blending.
- Do not use scouring pads, harsh or abrasive or solvent based cleaning products.

DO NOT CLEAN ANY PART OF YOUR BLENDER IN A DISHWASHER

- Switch off the appliance and disconnect from the supply before changing accessories or approaching parts that move in use.

Cleaning Tips

Use a small brush (not supplied) to remove particles lodged beneath the blades. Care must be taken when cleaning the blade assembly as they are sharp.

To aid the removal of lodged food or food that has dried onto the jars or blade assembly, fill the jar 2/3 full with warm soapy water and put through the blending cycle and repeat with clean water.

CAUTION: Do not attempt to remove blades from the blade assembly for cleaning.

Troubleshooting

Symptom	Possible reason and solution
Motor doesn't start or attachment doesn't rotate.	Ensure the tabs on the jar are correctly located in motor unit and the jar is turned fully clockwise
	The mains plug is not inserted into the socket or the socket is not switched on (if applicable)
Food is chopped unevenly.	The jar may be overfilled - reduce the amount of ingredients below the 'Max Fill' mark
	The ingredients may be stuck, - remove and shake the jar to redistribute contents
Food is too finely chopped or watery.	The food has been over processed, for best results use short pulses
	Not enough ingredients and/or too much liquid
Cannot achieve 'snow' from ice cubes.	For best result use ice straight from the freezer. Try using short blends instead of one long one and a little water.
Jar is leaking.	Make sure the lid or blade assembly (as applicable) is properly attached to the cup and the threads are not misaligned
Unit doesn't turn on	Make sure the unit is plugged in. Make sure the blade assembly is properly assembled to the jar and that is not misaligned
Doesn't blend well	Pulse ingredients for best results, for frozen foods, blend in 2 second intervals.
Lid/blade assembly will not properly align to the jar	Set the jar on a level surface. Place the lid or blade assembly on top of the jar and align the threads so that the lid/blades sit flat on the jar. Twist clockwise so that the lid/blades evenly align to the jar until you have a tight seal.

Technical Data

Voltage	:	230V AC 50Hz
Rated power	:	1000W
Model	:	SDA1042
Protection Class	:	II

Electrical Connections

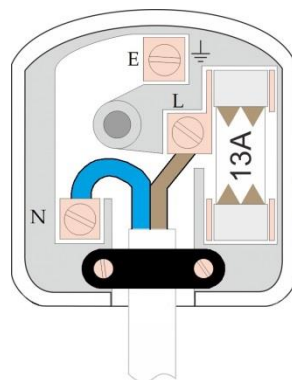
This appliance is fitted with a fused three-pin plug to BS 1363. If the plug has to be removed, it should be cut off and carefully disposed of immediately. To avoid a possible shock hazard, do not insert the discarded plug into a mains socket.

Fitting a new plug

If for any reason you need to fit a new plug, the flexible mains lead must be connected as shown below. The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:

Brown wire = Live (L)
Blue wire = Neutral (N)

Connect
Blue to
Neutral (N)



Connect
Brown to
Live (L)

Ensure the outer sheath is
securely held by the cord
clamp

If colours of the wires in the mains lead of this appliance do not correspond with the coloured marking identifying the terminals in your plug, proceed as follows:

The wire which is coloured Blue must be connected to the terminal which is marked with the letter N or coloured Black. The wire which is coloured Brown must be connected to the terminal which is marked with the letter L or coloured Red. Before refitting the plug cover check that there are no cut or stray strands of wire inside the plug. Use a 13 Amp BS 1362 fuse, only BSI or ASTA approved fuses should be used. If you are in any way unsure which plug or fuse to use, always refer to a qualified electrician.

Note: After replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug, the appliance must not be used without a fuse cover.



Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.



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A Few Recipes For You To Try.....

Method

Chop any large ingredients into small pieces to aid the blending process. Place all of the ingredients into the 0.8 litre blending cup and attach the blade assembly and fix to the motor base, blend until the desired consistency is reached then drink straight away or refrigerate until later.

Nuts about nutrition

Ingredients

10 Raw cashew nuts
5 walnuts, halved
2 handfuls of kale
1 orange
½ red bell pepper
½ avocado
½ tsp pure vanilla extract
Top up with water to maximum fill mark



Verde va Voom

Ingredients

2 handfuls of kale
1 cup of shredded cabbage
1 cup of pineapple
1 tsp of sunflower seeds
½ avocado
Top up with water to maximum fill mark

Chocolate almond sip

Ingredients

2 tsp of raw cacao
1 ½ cup of almond milk
¼ cup of goji berries
¼ cup of almonds



Nuts about berries

Ingredients

5 walnuts halved
2 handfuls of spinach
1 medium nectarine
½ avocado
½ cup of blueberries
Top up with water to maximum fill mark

Power starter

Ingredients

2 handfuls of spinach
1-2 tbsp of plant protein powder
(spirulina, pea, hemp, rice or soya)
1 banana
1 orange (peeled)
1 carrot
1/8 cup of pumpkin seeds
Top up with water or dairy alternative
(almond, soya or rice milk) to the
maximum fill mark



Full on power

Ingredients

2 handfuls of kale
1 handful of blackberries
1 cored apple
1 bsp of flax seeds
1/2 avocado
1/2 cup of gluten free rolled oats
Top up with water or dairy alternative
(almond, soya or rice milks) to the
maximum fill mark.

Energiser

Ingredients

1 banana
2 kiwi fruit
1 handful of kale
1/4 cup of hazelnuts
1/4 cup of pumpkin seeds
Top up with water to maximum fill
mark



Shake and go go go

Ingredients

10 almonds
2 handfuls of spinach
1 banana
1/2 cup of cherries (stones
removed)
1/2 cup of blueberries
4 medium strawberries
Top up with water to maximum fill
mark