

PARTS LIST



SPECIFICATIONS



<i>Power Supply</i>	AC 110-120V, 60 Hz
<i>Rated Power</i>	500W
<i>Rated Working Time</i>	≤ 1 min
<i>Rotation Speed</i>	15000RPM ±10%
<i>Rated Interval Time</i>	≥ 1 min

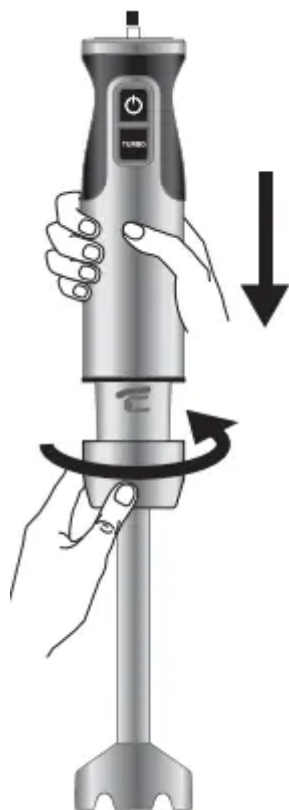
FEATURES AND BENEFITS

The Ultra-Stick Hand blender is ideally suited for preparing dips, sauces, mayonnaise, and baby food as well as for mixing and milkshakes.

1. **ONE-TOUCH ON/OFF BUTTON:** Allows you to activate the hand blender at the touch of a button. Simply press and hold the button to blend. Once the button is released, blending will stop.
2. **EXTRA POWERFUL TURBO BUTTON:** Helps you mix the toughest ingredients.
3. **MOTOR BODY HOUSING**
4. **DETACHABLE BLENDING SHAFT:** Detaches easily with a twist.
5. **BLENDING SHAFT:** With stainless steel blade, the blending shaft can be easily snapped into the motor body housing. The permanently mounted stainless blade is partially covered by a stainless housing that keeps splashing to a minimum. It is great for preparing smoothies, milk shakes, soup, cooked vegetables, frosting, or baby food.
6. **WHISK ATTACHMENT:** Can be attached easily into the motor body housing. The whisk is great for whipping cream and egg whites, and for mixing light cake and batter.
7. **MILK FROTHER ATTACHMENT:** Used for whipping cream and froth milk. Froth all types of milk and create a vast array of hot and cold foam for drinks, such as cappuccino, latte, hot chocolate, milkshake, and cocktails etc.

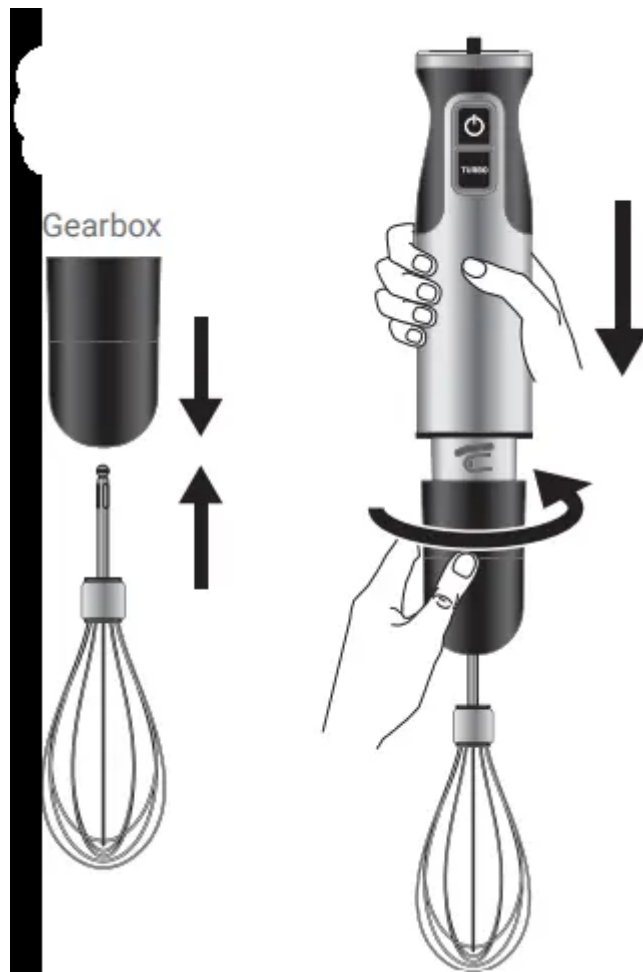
ASSEMBLY INSTRUCTIONS

Blending Shaft



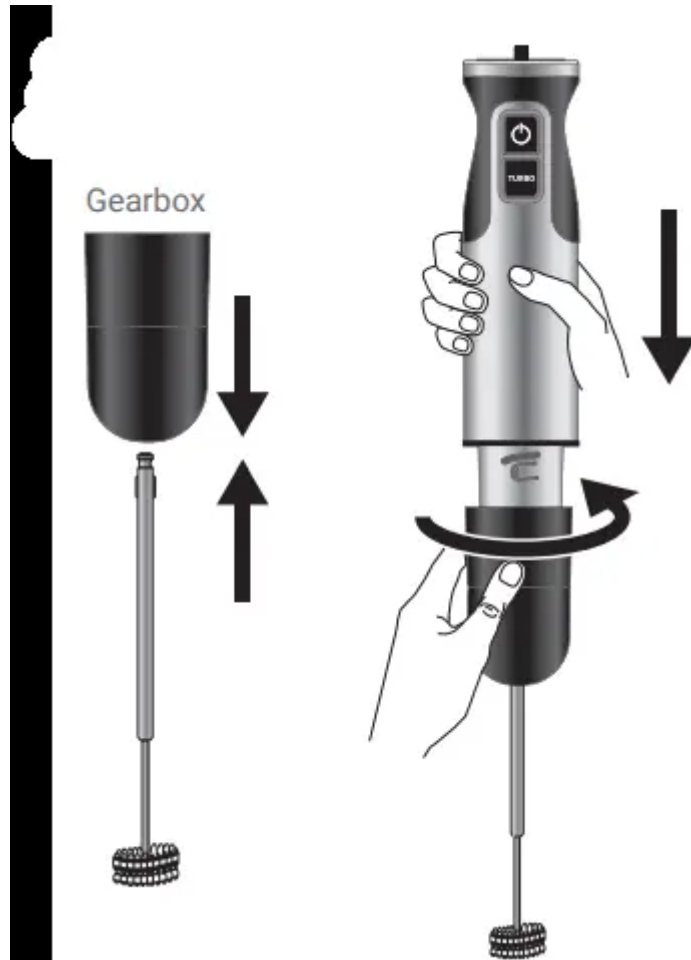
- Insert the blending shaft into the motor body and turn it counterclockwise so that it can snap into the motor body housing.
- Turn the blending shaft clockwise to disassemble it.

Whisk Attachment



1. Insert the whisk attachment into the gearbox.
 2. Insert the gearbox into the motor body and turn it counterclockwise so that it can snap into the motor body housing.
- To disassemble the whisk, turn the gearbox clockwise and detach it from the whisk.

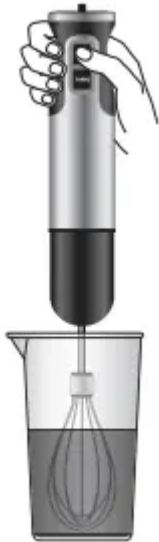
Milk Frother Attachment



1. Insert the milk frother attachment into the gearbox.
 2. Insert the gearbox into the motor body and turn it counterclockwise so that it can snap into the motor body housing.
- To disassemble the milk frother, turn the gearbox clockwise and detach it from the milk frother.

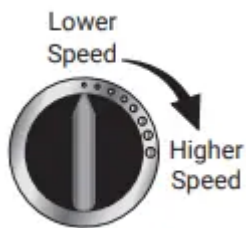
How to Use

1. According to the food you wish to process, select the most suitable attachment and insert it into the motor body.
2. Plug the electrical cord into an electrical wall socket.
3. Place the hand blender into the mixture.



NOTE: Do not let any liquid contact with the Motor Body Housing.

4. Turn the speed control knob to adjust the speed of the blender. To increase the speed, rotate the speed control knob clockwise; to decrease the speed, rotate the speed control knob counterclockwise.



5. Press and hold the Power button. The hand blender will start running.

NOTE: Keep the TURBO button pressed separately to make the blades work to their maximum speed.

6. To turn the hand blender OFF, release the Power button. The motor will stop.



7. Unplug the unit immediately after use.



IMPORTANT: Do not hold the Power button longer than 50 seconds at a time.

CLEANING AND MAINTENANCE

Always clean the Ultra Stick motor body and the attachments thoroughly after use.

- Remove the **Blending Shaft** from the motor body. Clean the motor body only with a sponge or damp cloth. Do not use abrasive cleaners which could scratch the surface. Wash the blending shaft by hand in hot water using a mild detergent. Be mindful of the permanently mounted razor-sharp edges.

Do not immerse the motor body in water.

CAUTION: The cutting edges of the blades are very sharp. Take extra care when cleaning it.

- To clean your **Whisk and Frother attachments**, simply release the attachments from the motor body housing. Once the whisk/frother attachment is removed, detach the metal whisk/frother from the gearbox by pulling the pieces apart.
- To clean the Gearbox, simply wipe with a damp cloth.
- Wash the Metal Whisk/Frother with warm, soapy water. You can choose to wash them in a dishwasher.

BLENDING TIPS

- Gentle up-and-down motion is all you need to make the most flavorful, fullbodied liquid recipes.
- When using with a nonstick cooking surface, be careful not to scratch the coating with the hand blender.
- To avoid splashing, do not turn the hand blender ON until the blade is beneath the surface of the mixture and do not pull the hand blender out of the mixture while the blender is running.
- Do not put fruit pits, bones, or other hard material into the blending mixture, as these will damage the blades.
- **For recipes calling for ice, use crushed ice (not whole cubes) for best results.**
- When making compound butter, remove the butter from the refrigerator and let it come to room temperature before blending it in the ingredients.

WHISKING TIPS

- When beating egg whites, use a very clean metal or glass bowl. Do not use a plastic bowl, since plastic can contain hidden oils or fats that can ruin the delicate egg white foam.

- When using the whisk attachment, avoid beating egg whites for too long as they might dry out and get less stable.
- Add sugar to beaten egg whites slowly as the peaks will start to form.
- When beating heavy cream, if possible and if time allows, use a chilled bowl and chill the whisk attachment. The best-shaped bowl for whipping cream is one that is deep with a rounded bottom. The cream should come out of the refrigerator just before whipping. Hold the whisk attachment so that it is just skimming the surface. Whip the cream until the cream begins to thicken, then immerse the whisk totally into the cream.
- Whipped cream may be used at either soft or firm peaks depending on preference. It may be flavored as desired. For best results, whip cream just before using.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.