

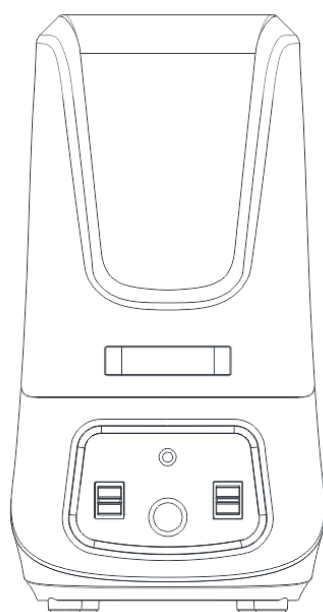


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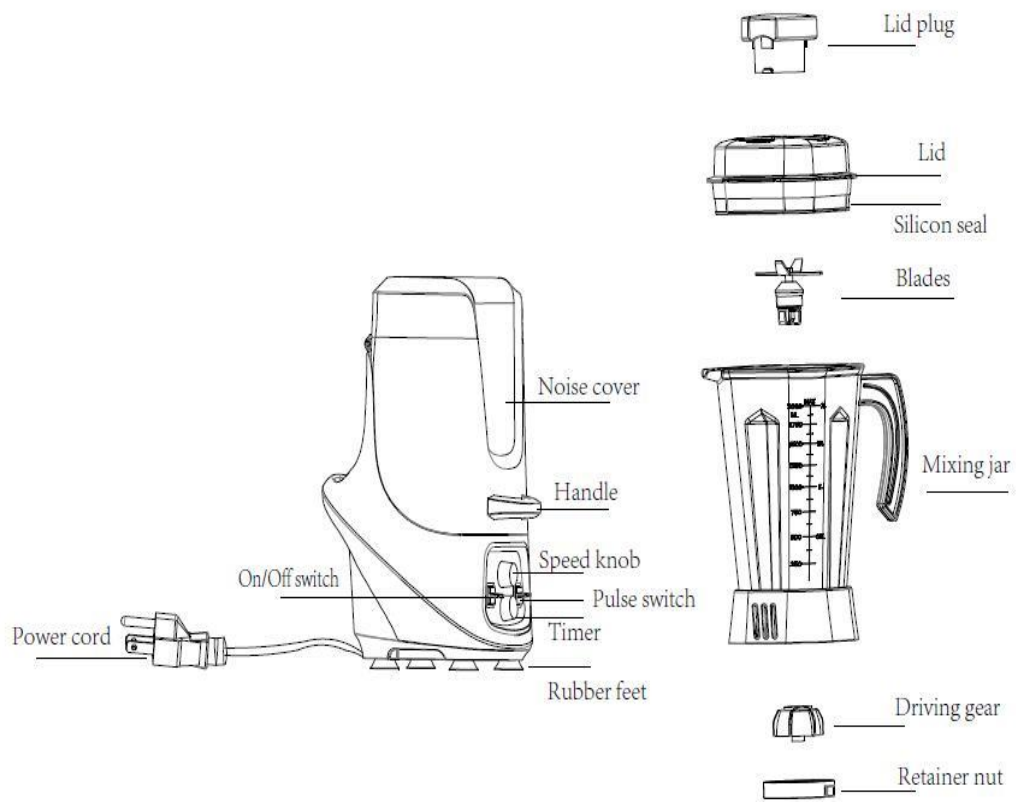
High Performance Blender

## Instruction Manual

CB-699



Please read this instruction manual carefully, and keep it for future reference.





## **I. How to use this manual**

**II.** If you want to get more information about the product, please contact your local distributor.

## **III. Caution**

1. Please check whether machine has damage during transportation.
2. Check the parts, and leave aside for backup.
  - Instruction Manual x1
  - Blender x1
  - Tamper x 1
  - Extra mixing Jar x1
3. The appliance should be placed at a level, steady position, do not lean the machine. Also, do not put in shaking position or near flammable objects
4. Do not have the machine in contact with direct sunlight or rain.
5. Plug should plug in a ground connection socket, do not plug in a temporary socket.
6. This blender is built-in with a high-speed motor, thus there is a over-heat protection device for each unit, that will shut off automatically in case of over-heat during blending job to prevent from damaging to the motor.
7. Close the Lids tightly during blending job. In case of necessary, take off the Lid plug and insert the Stick through the hole of Lid plug into the Jar, this help reducing the blending load via stirring the food ingredients to rotate smoothly.

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## **IMPORTANT SAFEGUARDS**

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Before first use read the safety instructions.
2. Make sure the appliance is plugged in 120 V socket.
3. 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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
4. DO NOT allow children to play with the appliance. Keep them at a safe distance from the appliance while operating.



5. Do not forget to install the lid on the jar. The lid helps tamper to mix food inside the appliance. After the appliance turns off, remove jar and use spoon or fork to remove remnants of food inside the jar.
6. When switching on the appliance, hold the lid to prevent its release.
7. During operation, do not remove the lid and do not put your hands into the jar.
8. Do not put any metal items like knives, forks, spoons, etc. into the JAR.
9. Do not leave the appliance run on empty for more than 2 minutes. It causes generation of high temperatures that may cause damage to the lubrication system of the appliance.
10. In case that blade drops out or breaks, immediately switch off the appliance. Then contact the authorized service center.
11. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
12. To protect against risk of electric shock, do not put the appliance body, power cord or plug in water or other liquid.
13. Do not clean the blades with bare hands because they are very sharp. Use brush or a strong cloth.
14. If the appliance is overfilled, overfill protection automatically switches off the appliance. Reduce the amount of food inside the jar.
15. If the appliance does not work, pull it from the wall socket and wait until the temperature fall.
16. Avoid contacting moving parts. For model 608D: Flashing light indicates ready to operate. Avoid any contact with blades or moveable parts.
17. Do not operate any appliance with a damaged cord or plug or after the appliance malfunction, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, electrical or mechanical adjustment.
18. Do not use outdoors. Do not let cord hang over edge of table or counter. Do not let cord contact hot surface, including the stove.
19. The use of attachments, including canning jars, not recommended by the manufacturer may cause a risk of injury to persons.
20. Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the blender. A scraper may be used but must be used only when the blender is not running.
21. Always operate blender with cover in place. Blades are sharp. Handle carefully.
22. When blending hot liquids, remove center piece of two-piece cover.

## **SAVE THESE INSTRUCTIONS**

HOUSEHOLD USE ONLY

### **III. Technical Parameters and Specifications**



Models	CB-699		
Rated Voltage	120V	Heat resistance of Jar -	-10° -105°
Rated Frequency	50/60Hz	Max currency	15A
Rated /Peak Power	1680W / 2200W		
Jar capacity	2.0L		
Max over-heat protection	125°		

## VI.Operation Instructions

### A. get ready to work

1. Plug on the Blender, get ready to use.
- 2.This machine is built-in a safety device, please place the Jar stably on the Blender base, then can trigger the safety switch to enable machine to work.
3. Fill the food material into the Jar, do not exceed the MAX marking on the Jar.
- 4.Close the Lid plug and Lid on position.
5. Close the Noise cover, start working.

### B. Blending Tips

- When pouring the food materials into the Jar, please be aware of the order. Please put liquid type of food and soft food material 1stly, then put ice, then add solid food materials.
- It is better to use slow speed to start then transit to high speed  
Always press the Lids tightly at position before turning on the machine, you can take off the Lid plug and fill in ingredients throught the hole on top of the Lid during blending.
- When processing the hot drinks, please start with slow speed then transit to high speed; when too much food materials inside the Jar, plase use Pulse funtion to blend loose the materials, then resuem to regular blending..
- During blending process, if the food materials are been pushed toward the Jar wall, it means rotation speed is too high, it should be reduced. On the other hand, if the food materials are moving above the blade, it means the speed is too slow, needs to be increased.  
Take the Jar off the machine base ONLY after machine was turning off and blades stop rotation completely.
- This blender is equipped the overload protective switch in order to protect the motor in overload situations. Please wait until the motor has cooled off (can use fan to blow the base cooled off), then turn on the machine to restart.

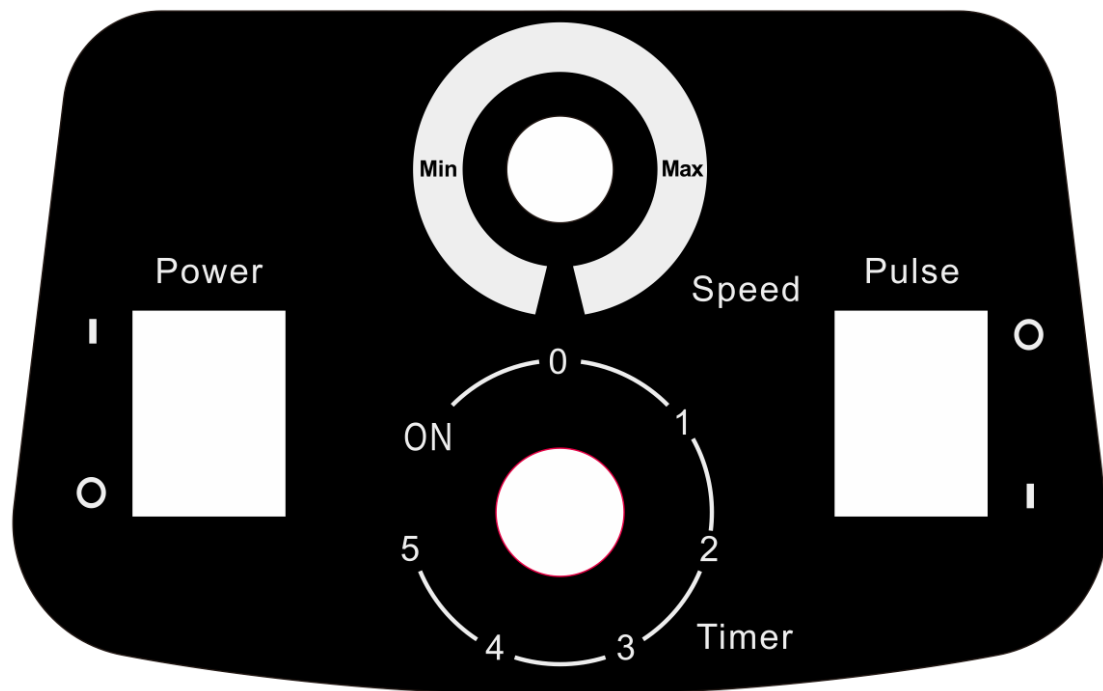
If the motor doesn't have enough cooling, then the machine probably can not be started or start for a short time then got shut off again.

## C. Operation of control panel

When operate, keep a safe distance from machine(20cm~)

- 1) Virable speed operation: Make sure to rotate the Speed knob to be at Minimum position, then rotate the Timer Knob to choose mixing time you prefer, then push ON/OFF switch to be on, machine start to work until set time finish.
- 2) Pulse operation: Keep pushing on Pulse switch, machine start works at maximum speed, release it for maching stop working.
- 3) When finish, turn off ON/OFF switch, then take the jar for pouring out food creation.

**Warning:** In any case, please take the jar off machine ONLY AFTER it has stopped working, blades stop rotating completely.



## VI. Motor Over-heat

1. Check whether power plug has loosen up.
2. Check whether operating the blender in a corrective way.
3. Check whether the food material inside is too sticky



4. Check whether the food material has been put too much inside the container.
5. Speed too low and blends too long.
6. In case of too long time working but over-heat protection device does not shut off the machine, you can turn off the machine and take away the Jar, blow the machine body with fan or hair dryer (cool wind) to cool it quickly.
7. Always make sure to start machine at low speed, let food ingredients to be processed preliminarily, then transit to high speed for further blending.
8. Do not fill in food ingredients over MAX scale on the Jar. For thick materials like sauce, please reduce the quantity accordingly.
9. If a Stick is applied to insert into the Jar, please make sure the food material does not exceed 2/3 of the Maximum capacity. Meanwhile, do not use the Stick to stir the food more than 30 seconds, use it appropriately depending on the food rotation conditions.
10. If too thick food material or too long time working cause machine turning off, please pull off the power plug, press the re-set button at the bottom of machine, then connect to power supply again for re-start machine. If this won't work, means the over-heat and overload protection is triggered, please wait until motor temperature cool down (can use a fan to blow cool wind for cool down fast).

## **VII. Nutrition Tips**

1. If you don't like the taste of bitter, can add honey. Diabetes patients can add xylitol to take out bitter taste. If you don't like the taste of sour, you should decrease fruits with acid, but after human body digest fruits acid, it becomes alkaline which increases our immune system.
2. Cut food material into around 3.75CM pieces, fill in with water (2/3 of Jar capacity), close the Lids at position, set the speed at middle speed to mix the food materials within 1~5 seconds, when food rise to top of the Jar, turn off the machine immediately and then pour the cut food materials into a strainer and flush with clean water.
3. Cut the ice: Fill the ices into the Jar, fill with 3/4 water to let the ices flow 1.25cm above the blades, turn on the machine to process at high speed within 2~3 seconds, then filtrate the water to get cut ices.
4. Tomato has rich nutrients which can resist oxidization and prevent cancer. It is also good for patients who have artery problems. But tomato's nutrients are not suitable to cook in high heat. Therefore, we can use this high performance blender to blend and get all the necessary nutrients from tomatoes.
5. Papaya has rich potassium and sugar. People with diabetes and kidney problems should be careful.
6. Strawberry contains natural vitamins B, C, melic acid, citri, etc. The berry acid,

namely ellagic acid, which is of a kind of Phytochemicals that depress cancer cell efficiently, it dissolves toxins and prevents the cancer cell from pathological changes, thus helps for treating the esophagus cancer. Furthermore, the seeds of strawberry are good for curing insomnia.

7. Celery is the most natural vegetable to help lower high blood pressure, it cleans the blood and neutralizes the calcium content and sour material that's inside the body.

Celery's beta carotene nutrient also strengthens

8. Carrot contains about 490 types of vegetable nutrients, especially the beta carotene nutrient strengthens the immune system, helps the cells to grow, prevents cholesterol, decreases liver readings. Also, carrot has calcium, potassium, vitamin B and C. The vitamin A helps reducing sputum and lower high blood pressure.

9. When blending for vegetable juice, besides water, people can add milk as alternatives.

10. Because the blender has high horse power and high RPM, therefore it is good for fruits which are not durable of long time cooking, it can destroy the cell wall of the fruits instantly, and release nutrients. For peel, kernel, and the seed will be destroyed completely, human body can absorb vegetable nutrients directly, thus have better resistance toward illness.



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

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

## VIII. Cooking Tips

1. When making sauces, you can add other liquids as well other than water. (For example: milk, oil, distilled wine, meat soup, orange juice, tomato juice...etc)
2. The best ratio between the food and the liquid is below:
  - Juicy vegetables (Green/red tomato) no need to add liquid.
  - Soft vegetables (Almond/kiwi/eggplant/mango....) 10:1 (water)
  - Hard vegetables (Apple/asparagus/beet/carrot...) 8:1 (water)

## Grinding the following food

Because this multi-purpose blender has very strong power and high RPM, therefore it can crush any grains or beans and make them become powder.



We recommend to grind with our special designed dry Jar to achieve best grinding result.

Below are some kinds of food material for grinding:

1. Grains: Barley, wheat, buckwheat, oats, brown rice, millet...etc
2. Beans: Soy bean, green bean, red bean, black bean, coffee bean....etc
3. Nuts: Cashew nut, pine nut, sesame...etc
4. Spices: Cinnamon, dry fruit, cardamom, orange peel, legume...etc.

## **Making Soybean Milk**

- Filled 200g cooked soybeans(or other grains) into the Jar container
- Fill in with 800~1000ml boiled water, set the machine to be Minimum speed
- Start machine to blend the beans for a few while then transit to Maximum speed to work, until beans become paste-like conditions, then transit it back to Minimum speed.
- Add sugar and boiled water to adjust the food to be appropriate concentration, turn on machine, pour out the soybean milk for drinking.

For computer programmed models, user just need to choose Soybean/Grains button, press on Start button, machine will work at set speed and time until finish. You can fill with sugar and boiled water and mix for a little while, then got the drink.

## **Making ice slush / ice cream**

- 1.Two cups of ice (500cc cup size)
- 2.Three cups of ice (750cc cup size)
- 3.Most commercial ice slush is in powder or liquid, easier to blend, and shorter time.
- 4.Most family use ice slush are fresh fruits fiber, longer blending time.
- 5.Users can choose to use water, milk, Kopiko, Yakult, yogurt, or fruit tea.
- 6.If the food inside the container can not be blend, we can use stick to stir the food inside. When inserting the stick, please insert it with an angle and do not stir for over 30 seconds.
- 7.When making fruit ice cream, please peeled the skin and the seed and put it into freezer to replace ice. After blending to very thin condition, put into freezer again and wait for the final ice cream.
- 8.Please put in ice first when making ice slush, then add liquid, finally add the food.

For computer programmed models, user just need to choose Smoothie button, press on Start button, machine will work at set speed and time until finish.

You can use Stick to help the stirring during blending course, if necessary.

## **Making Hot Soups**

Vegetable soup: Fill in Vegetables and boiled water, press on Soup button to process.



Fish Soup: Fry Fish until cooked, then put into the Jar, fill in with boiled water and press the Soup button.

Broth: mix the meat with boiled water, then cook it for a couple minutes then drink.

## **Making Jams/Sauces**

Multi-purpose blender can make perfect jams and sauces. High RPM can have good emulsification result and the food can last their freshness.

When making jams/sauces, please cut the food to about 2.5cm size, and put them into the container. Then add 15cc – 150cc of liquid (water/soup/juice/oil fat...etc) depends on food material's moisture level and quantity. If you need the food inside the container to make a swirl, you can turn the speed set between 5 to 10, the time can be set at 15~60 seconds depends on the thickness required.

If we want to make swirl for the food inside, we can stir the stick inside with an angle while the blender is operating. When a swirl has formed, we can stop stirring the stick.

For computer models, user fill in food materials, press on Sauce button, press Start button, machine will process per set speed and time until finish the blending.

Tips:

QITAO blender, is capable for blending sesame into jam. Fry sesame until cooked, fill into the Jar then press Sauce button, let it repeat 1-2 programmed times, you get the sesame jams.

## **Making Fruit/Vegetable juice**

Cut the fruits into piece, fill into the Jar, fill with water (as per your favor concentration), press the Juice button to process.

Tips:

For fruits/vegetables without seeds nor peels, you can adjust the processing time to be 45~60 seconds.

For fruits/vegetables with seeds or peels, can press the Juice button directly which set the processing time as 1:45 minute.

## **Cleaning and Maintenance**

1. Before cleaning make sure that the appliance is switched to the OFF position and disconnect it from the electrical outlet.
2. Cleaning the JAR: fill the jar with water, press the pulse button for 10 seconds, then switch it off and rinse it with water.
3. Use sponge or cloth to wipe the jar and lid, dry them thoroughly to prevent odor or bacteria from growing.
4. DO NOT put hands into the JAR to clean the blades. Blades are very sharp and can cause injury.



5. Use dry cloth to wipe the base, do not wash the base under the running water and do not immerse it in water.
6. Any worn parts must be replaced with original parts. Never use a cheap refund.
7. If the appliance does not work, switch it off and contact authorized repair center.
8. Any other servicing should be performed by an authorized service representative.

## GUARANTEE CARD

The Client's Stub

Name: \_\_\_\_\_ Model No: \_\_\_\_\_ Serial No: \_\_\_\_\_

Tel: \_\_\_\_\_ Purchasing Date: \_\_\_\_\_

Address: \_\_\_\_\_

Thanks for your order and care of this machine. In order to protect your right, please fill in this Guarantee Card and keep it safely. In case of machine malfunction, you are going to be provided with qualified after-sales-service, subject to the defined valid time stating in this Guarantee Card.

1.

This product is provided with whole warranty for 12 months, 3 months Blades assembly warrant, while motor brush as consumable material are not provided with warranty. In case of repairing within warranty period, we will provide spare parts free of charge but not any other extra expense. We reserve the right of final explanation.

2.

Please make sure this guarantee card with chop of shop and correct dated, or we won't provide relevant after-sales-service.

3.

Malfunction caused by careless handling, natural disaster, rat, pest, or consuming accessories wearing out, are not provided with free repairing or maintenance.

4.

Damage caused by mistaken power supply, is not covered by the warranty.

5.

Any after-sales –service claim without showing Guarantee Card, will be counted the



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warranty period as per date of manufacturing.