

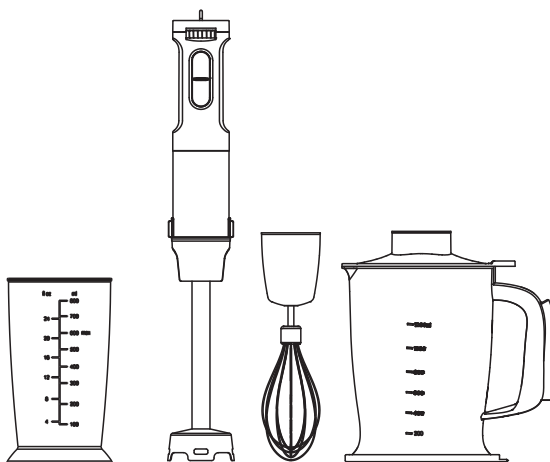
# Adexa

CATERING EQUIPMENT DIRECT

## INSTRUCTION

### POWER HAND BLENDER

Model No.: HB106



## I. Main technical parameters:

Rated Voltage/Frequency: 220-240V~,50-60Hz

Rated Power: 800W

Variable speeds control

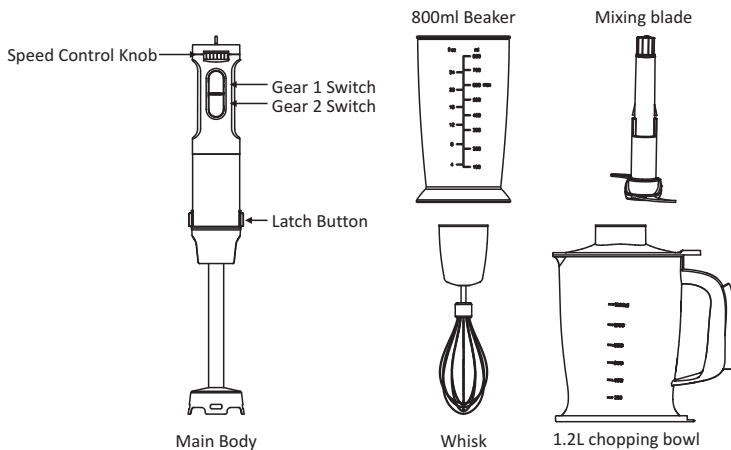
## II. Main functions:

**Accessories of the stirring rod:** cut up carrots, herbs, hard cheese, and stir fruit jam, etc.

**Whisk accessories:** whisk cream, mousse, egg white, etc.

**Accessories of the chopper:** minced steak, crush ice cube, fruits and vegetables, etc.

## III. Part names:



## IV. Instructions for use:

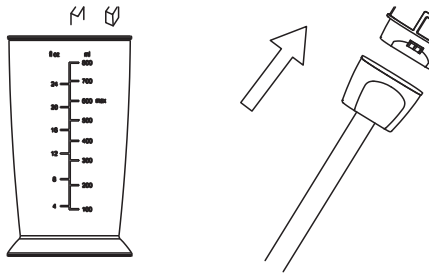
### Before use:

1. Remove the package and unnecessary stickers. Wash all accessories before first use.
2. In first use, for running-in of the machine, it is normal for the motor to give off a small amount of smell or smoke.

### 1. Usage of the stirring rod:

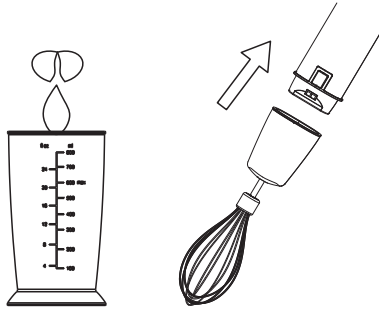
- 1) Cut the food to be processed into squares of 20X20X20 cubic millimeters (maximum size), put the squares into the “stirring cup”, and then add water (or juice, milk or other liquid) in a proportion of 2:3.
- 2) Please put the “stirring rod” into the “main body” of hand blender, to lock it as per the arrow direction.
- 3) Connect the designated power supply and press down the switch button, and then the machine will operate. Allow the machine to stop for one minute every one minute of operation.

Warning: DO NOT put hard objects into the stirring cup such as metal spoons and forks during stirring.



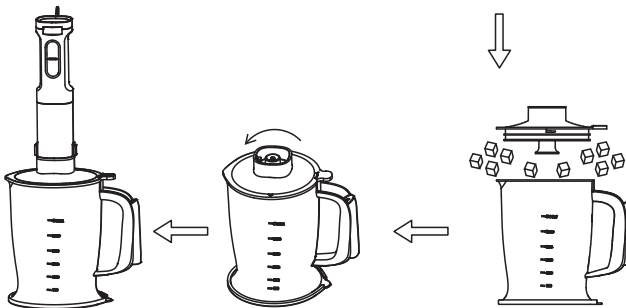
### 2. Usage of the whisk:

- 1) Put cream, mousse or egg white, etc. to be whisked into the stirring cup.
- 2) Please put the “whisk” into the “main body” of hand blender, to lock it as per the arrow direction.
- 3) Connect the designated power supply and press down the switch button, and then the machine will operate. Allow the machine to stop for one minute every one minute of operation.



### 3. Usage of the chopper assembly:

- 1) a. Set the stirring knife set into the chopper.  
b. Put prepared food into the chopper cup: cut fruits and vegetables into pieces of 20X20X20 cubic millimeters; cut meat into pieces of 20X20X60 cubic millimeters (with strings and bones removed), crush ice into pieces of no more than 25X25X25 cubic millimeters;  
c. Check whether the stirring knife set tilts (knife set tilting may cause abnormal noise). Once it is in the correct position, put on the chopping cup cover and screw it up.
- 2) Please put the ““main body”” into the chopper, to lock it as per the arrow direction.
- 3) Connect the designated power supply and turn the switch button, then the machine will operate. Allow the machine to stop for one minute every one minute of operation.



## **Warnings:**

- a. DO NOT open the processing cup cover before the meat mincing knife stops rotating;
- b. Disconnect the power supply before cleaning the blades or processing cup.
- c. DO NOT put over 1200ML of food into the processing cup, otherwise food will overflow.

## **V. Cleaning**

1. After use, pull out the power plug, dismantle removable parts, wash the parts with water and replace them in place after wiping dry.
2. Do not wash the main body with water. Only a damp cloth can be used for wiping.
3. Take great care when cleaning the blades to avoid scratching your hands.
4. A dishwasher may be used for cleaning parts.

## **VI. Cautions**

1. The operation of the machine in accordance with the instructions of the machine must be done on a steady work table.
2. Damaged power cords must be replaced by specialized personnel of the manufacturer or its maintenance department or other equivalents to avoid dangers.
3. Do not wash the main body with water. Only a damp cloth can be used for wiping.
4. Check whether the voltage indicated on the product matches with the local supply voltage.
5. The machine shall be stored in a well-ventilated place if not used for a long time.

## **VII. Important safety instructions**

1. Please read the information below thoroughly before use.
2. Never let children use the product.
3. Use the product on a dry and steady platform. DO NOT put it on a heating furnace or near hot furnaces or have it contact hot surfaces.
4. Please put the product in position with great care. Any collision may cause the machine to be out of work.
5. DO NOT hang the power line at the edge of the table or cabinet or have it contact any hot surface or tangled.

6. DO NOT immerse the power line, plug or main body into water or other liquid to avoid leakage of electricity.
7. DO NOT use any damaged wire, plug or product with problems. Return the product to the maintenance center for check and repair.
8. When the product is not in use, pull out the supply plug. Do not use an extension line or a universal contact. DO NOT share one socket with other electric appliances to avoid overload.
9. Looseness of the power socket on the wall may cause overheating. In this case, seek help from qualified maintenance personnel immediately.
10. Use of accessories not recommended by the manufacturer may cause fire, electric shock or other personal injuries.
11. DO NOT open the cup cover before the blades of the meat mincing cup and processing cup stop rotating.
12. DO NOT extend your hands or other articles to the bottom of the stirring rod when initiating the switch.
13. DO NOT touch the sharp blades at the bottom of the stirring rod and those of the meat mincing cup and processing cup to avoid being cut.
14. DO NOT operate the machine with wet hands to avoid electric shock.
15. The machine is designed for mincing raw fruits, vegetables and meat. DO NOT use it for crushing nuts with hard shell.
16. DO NOT use rubbing cleaning agents which may damage the product's surface.

# Notes

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