TRIO *Cuisine*

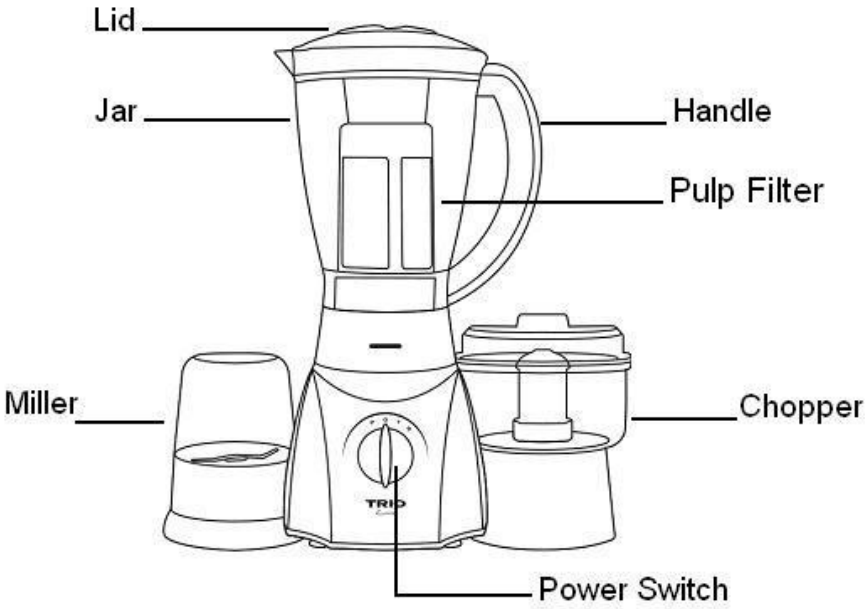
BLENDER, chopper & miller



USER MANUAL

TBS-303

Parts Identification



Specifications

Model	**TBS-303**
Rated Voltage	**220-240V~**
Rated Wattage	**300W**
Frequency	**50Hz**

General Safety Precautions

1. Read all instructions carefully before using the appliance.

2. Check that the voltage range given on the appliance-rating label corresponds with that of your main voltage.

3. Keep children away when appliance is in operation.

4. This appliance is suitable for normal household use only and not for commercial use.

5. Operate the appliance only on a level working surface.

6. Do not hold the appliance on the slant while it is still in operation.

7. Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions or has been dropped or damaged. Return the appliance for examination, adjustments, or repair.

8. The use of attachments not recommended may cause fire, electrical shock, or risk of injury.

9. Never open the cover before the motor has stopped. Never immerse the motor base in water or other liquids; wipe with a damp cloth to clean it.

10. Unplug the unit when not in use and whenever you clean or move the unit.

11. To disconnect the appliance, set control to 'off', grip plug and pull from wall outlet. Never yank the power cord.

12. Only authorized service personnel should undertake repairs on electrical appliances. Faultily, unqualified repair work may cause accidents or injury to the user.

13. Do not use the appliance if the rotating filter is damaged.

14. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

How to Use Your Appliance

- Always ensure your blender is unplugged from the power outlet before fitting or removing the blade assembly. Always handle the blade with caution, as the blades are extremely sharp.
- All parts of the blender are to be thoroughly cleaned before using for the first time.

Assembling the Jar

1. Put the rubber-seal ring (safety ring) on the top edge of the blade unit. Be careful not to cut yourself on the blades which are sharp.

2. Insert the blade unit with seal ring (safety ring) into the cup base.

3. Insert the pulp filter into the jar (if necessary) with slot to match the bottom of the jar. The filter is to separate pulp and juice.

4. Insert the assembled cup base to the bottom of the jar.

5. Turn the cup base unit clockwise until it locks into place with the jar.

6. Mount the measure cup onto the lid.

7. Secure the lid onto jar and press down firmly.

Inserting the Jar

1. Make sure the blender is switched off (switch in the “0” setting).

2. Place the jar assembly onto the motor base and press down, and then turn the jar assembly clockwise to lock it onto the motor base.

3. Blender will not work if the jar and motor unit is not properly aligned.

How to Use

1. Remove the lid or measuring cup from the blender and place ingredients into the jug.

2. Put the lid on the jar and press down securely. Place the measuring cup into the slots at the lid and turn clockwise to lock.

3. Switch on the mains power supply and select the desired blending speed as below:

SPEED SETTING	USE
Low (1)	for light usage with liquids – soups or baby foods
High (2)	for more solid consistency – for mixed liquids and solid foodstuff, fruits, pancake batter, cake mix, etc
Manual (P)	use as short, frequent on/off pulse actions to move ingredients around

Note: The switch does not permanently engage in the “P” setting. You have to hold the switch in the “P” or turn it repeatedly.

4. You can add further ingredients while blending. To do this, remove the lid from the pouring outlet.

5. The blender has a powerful motor and most blending tasks can be completed in less than 60 seconds. Do not over blend ingredients. For blending to the right consistency, frequent turn off the unit to check blending results.

6. After completing the blending process, move the switch to the “0” setting. Switch off the mains power supply. Remove the plug from the mains and lift up the jar vertically.

Note: Never lift the jar whilst the motor is still in operation.

Useful Tips

- To achieve best results when blending solid ingredients, place small portions into the jar gradually instead of all at once. Start with some liquids in the blender before adding the solid food.

- It is necessary to have liquids for best blending results. No liquid is required for blending food with high water contents, e.g. fruits.

- You can steady the blender by placing your hand on the top of the blender before switching on or when the blender is in operation.

Blending Guide

Processing Task	Food	Suggested Setting	Suggested Processing Procedure
Aerating	Milkshakes, smoothies	2	Use chilled milk. Blend until desired consistency is achieved.
Chopping	Nuts, chocolate, garlic, herbs or meat	P	Process ½ cup at a time, to ensure evenly sized pieces. Max. 300g of meat
Creaming	Butter or sugar	2	Blend butter and sugar until creamed. It is advisable to top-up half way through and scrape the mixture down from the sides of the blender jug.
Crumbing	Brad crumbs, biscuit crumbs	2	Break into pieces and process until crumbed.
Emulsifying	Salad dressing	1, 2	Blend until well combined.
Making icing sugar	Crystal sugar	2	Process caster sugar for approximately 20 seconds and then a further 10 seconds for icing sugar.
Mixing	Batters, cades	1, 2	Process ingredients until combined.
Pureeing	Soups, vegetables, fruits	2	Blend until smooth.

Note: Processing times will vary with the quantity in the blender jug; these processing times only serve as a guide.

Care and Cleaning

1. Always unplug the appliance first before cleaning!

2. Never immerse the main body in water or other liquids. Clean it with a damp cloth.

3. Empty the jar and fill it with water. Place the jar on the motor base and turn the switch several times into the “P” setting. Empty the jar and rinse until clean. Food particles that are stuck between the blades will be dislodged in this manner.

4. Exercise care when handling the cutting blades as they are sharp. All parts of the Jar Assembly are dishwasher safe.

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