Dear Customer,

Thank you for purchasing this Smeg 50's Style hand blender.

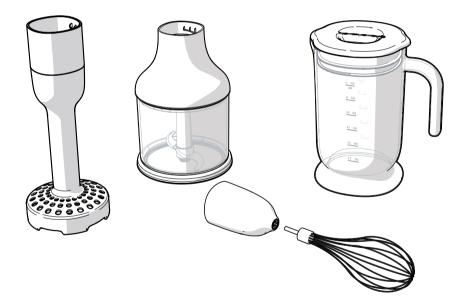
By choosing one of our products, you have selected an appliance which combines iconic style with innovative technical design and attention to detail.

A Smeg appliance coordinates perfectly with other Smeg products, or works equally great as a standalone statement piece in your kitchen.

We hope you enjoy using your new appliance!

For further information on the product please visit: www.smeg.com or

www.smegusa.com (website valid only for the USA, Canada and South America).



#### Model HBAC01 Hand blender accessories

The manufacturer reserves the right to make any changes deemed useful for the improvement of its products without prior notice. The illustrations and descriptions contained in this manual are therefore not binding and are merely indicative.

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# Important Safeguards

WARNING: If the instructions contained in this manual are not followed precisely, fire or explosion may result causing property damage, personal injury or death.



**READ AND SAVE THESE INSTRUCTIONS** - Your safety and the safety of others are very important.

We have provided many important safety messages throughout this manual and on the appliance.

Read all the instructions before using the appliance and always obey all safety messages.

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# Important Safeguards



# RECOGNIZE SAFETY INFORMATION

This is a safety alert symbol. This symbol alerts you to potential hazards that can result in severe personal injury or death.

# UNDERSTAND SIGNAL WORDS

A signal word - DANGER, WARNING or CAUTION - is used with the safety alert symbol. DANGER denotes the most serious hazards. It means you could be killed or seriously injured if you do not <u>immediately</u> follow the instructions.

WARNING means you could be killed or seriously injured if the instructions are not followed. CAUTION indicates a potentially hazardous situation, which, if not avoided, could result in minor to moderate injury.

- This appliance is intended for use in the home only.
- Use this appliance only for its intended purpose. The manufacturer cannot be held liable for damage caused by improper use of this appliance.

WARNING

- This appliance complies with current safety regulations. Improper use of this appliance can result in personal injury and material damage.
- Read all the instructions before installing or using the appliance for the first time.
- Keep these operating instructions in a safe place and pass them on to any future user.

The safety messages will inform you of potential hazards, on how to avoid the risk of injury and what can occur if the instructions are not followed.

IMPORTANT: Observe all codes and ordinances in force.

WARNING: For your safety, the instructions contained in this manual must be followed to minimize the risk of fire or explosion and to prevent property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors, liquids or materials near this or any other appliance.



**NOTE**: This appliance is NOT designed for installation in manufactured (mobile) homes or in recreational vehicles (RVs).

DO NOT install this appliance outdoors.

# WARNING



To reduce the risk of fire, electrical shock, personal injury, or damage when using the appliance, follow basic safety precautions, including the following:

Follow all safety instructions for using the appliance safely.

- Read this user manual carefully before using the appliance.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.
- Unplug the appliance immediately after use.
- Do not leave the appliance unattended while it is operating.
- Unplug the appliance as soon as you have finished using it and before cleaning it.
- Do not immerse the appliance, the power cord or the plug in water or any other liquid.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- Keep the power cord away from sharp edges.

• Do not place the appliance above or near lit gas or electric burners, inside an oven or near other heat sources.

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- Do not try to repair the appliance yourself or without the assistance of a qualified technician.
- In the event of a fault, repairs should only be carried out by a qualified technician.
- Do not modify the appliance.
- Never try to put out a fire or flames with water: turn off the appliance, remove the plug from the socket and smother the flames with a fire blanket or other appropriate cover.
- Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- This appliance should not be used by children and care should be taken when used near children.
- Children must never play with the appliance. Keep the appliance out of reach of children.

# For this appliance

- Do not use outdoors.
- The use of attachments, parts or accessories not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- The hand blender is portable: Do not let the cord hang over the edge of a table or counter.
- Keep the cord away from hot surfaces, including the stove.
- Keep hands and utensils out of the chopper bowl while blending to prevent the possibility of severe injury to persons and damage to the appliance. A scraper may be used but only when the appliance is not running.
- Always unplug the hand blender from the power socket if it is left unattended and before assembly, disassembly or cleaning.
- Unplug the hand blender when it is not being used, before cleaning it and if you notice any fault.
- The appliance has important markings on the plug blade. The attachment plug or entire cordset is not suitable for replacement. If damaged, the appliance shall be replaced.
- To reduce the risk of injury, never place the chopper blade on the base without first putting the bowl properly in place.

- Blades are sharp. Handle with care: Avoid touching the blades of the blender attachment and of the chopper accessory. Handle very carefully when removing, inserting or cleaning the blades.
- Remove the chopper blade of the chopper accessory before emptying the bowl.Do not blend hot oil or fat.
- Remove the whisk or vegetable masher from the hand blender before washing.
- Be certain that the chopper lid is securely locked in place before operating the appliance.
- Do not try to by-pass the chopper lid interlock mechanism.
- Use tall containers when mixing liquids, particularly if hot, to reduce spilling, splattering and burn injuries.
- To avoid splashing, always insert the blender attachment in the food before switching the hand blender on.
- Do not leave the hand blender in a hot pot on a lit stove while not in use.
- Avoid using the blender attachment and chopper accessory to chop fruit pits, bones or other hard food as doing so can damage the blades.
- Avoid getting liquids above the shaft joint.

- Only use original spare parts. The use of spare parts not approved by the manufacturer could lead to fires, electric shocks or personal injury.
- Avoid spraying liquid on the motor body or cord of the hand blender or getting them wet. In the event of contact with liquid, immediately unplug the hand blender and dry it thoroughly: Electric shock hazard!
- Let the hand blender cool down before cleaning.
- Do not use harsh detergents or sharp objects to clean the hand blender, its attachments or accessories.

# SAVE THESE INSTRUCTIONS

# 1 Instructions

# 1.1 Introduction

Key information for the user:

## Warnings



General information about the user manual, safety and final disposal.

#### Description



Description of the appliance.

#### Use



Information on using the appliance.

# Cleaning and care



Information for proper cleaning and maintenance of the appliance.



Safety instructions



Information



# 1.2 This user manual

This user manual is an integral part of the appliance and must therefore be kept in its entirety in an accessible place for the whole working life of the appliance.

# 1.3 Intended use

- Only use the appliance indoors.
- The appliance is designed exclusively for home use.
- The appliance may be used to blend, chop, mix and emulsify various ingredients. Moreover, in combination with its accessories, it can mince/grind meat, cheese, bread, mash potatoes and other vegetables or whip and whisk eggs and cream for various preparations. Every other use is considered improper. Do not use the appliance for anything other than its intended use.
- The appliance may be used:
  - In staff canteen areas in shops, offices and other working environments
  - Farm houses
  - By guests in hotels, motels and other residential-type environments;
  - Bed-and-breakfast-type environments.
- The appliance is not designed to operate with external timers or with remote control systems.
- This appliance must not be used by people (including children) of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, unless they are supervised or instructed by adults who are responsible for their safety.

# 1.4 Manufacturer's liability

The manufacturer shall not be liable for injuries or property damage caused by:

- Any use of the appliance other than the one it was designed for.
- Not having read the user manual.
- Tampering with any part of the appliance.
- The use of non-original spare parts.
- Not following the safety instructions.

# 1.5 Identification plate

The identification plate lists the technical data, serial number and brand name. The identification plate must never be removed. The rated power is based on chopper accessory.



The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.



# Warning

- This product contains a chemical known by the State of California to cause cancer, birth defects or other reproductive harm.
- This appliance can cause low-level exposure to some of the substances listed, including benzene, formaldehyde, carbon monoxide, toluene, and soot.

# 1.6 Disposal



### Power voltage Electrocution hazard

- Deactivate the main power supply.
- Unplug the cord from the wall outlet.
- Old electrical equipment must not be disposed of with household waste! In accordance with the law in force, electrical appliances at the end of their life should be taken to separate collection facilities for electrical and electronic waste. This way, valuable materials from old appliances can be recycled and the environment can be protected. For more information, please contact your local authorities or recycling center employees.

Note that non-polluting and recyclable materials are used for packaging the appliance.

• Dispose of the packaging materials at appropriate differentiated waste collection centers.

# Plastic packaging Suffocation hazard

- Do not leave the packaging or any part of it unattended.
- Do not allow children to play with the plastic packaging bags.



# 2 Description

### 2.1 Product Description



#### Model HBAC01 - Hand blender accessories

- 1 Whisk attachment
- 2 Stainless steel whisk
- 3 Vegetable masher
- 4 Gearbox
- 5 Chopper blade unit
- 6 Chopper lid
- 7 BPA-free Tritan™ chopper bowl with nonslip silicone base
- 8 BPA-free Tritan™ beaker (48 oz capacity)



The hand blender (**A**) is not included and can be purchased separately.



The components intended to come into contact with food are made of materials that comply with the provisions of current legislation.

# Description



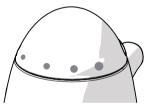
# **2.2 Description of controls** ON/OFF button and TURBO button



Hold the **ON/OFF** button pressed in to start/stop operation. When the button is released the motor stops.

Press and hold the **TURBO** button separately to make the blades turn at maximum speed.

#### Speed selector



The speed selector allows you to adjust the blades' rotation speed while using the hand blender. The speed adjustment is progressive: the dots on the selector become larger to indicate a speed increase.

To increase the speed, rotate the speed selector clockwise. To decrease the speed, rotate the speed selector counterclockwise.

# 2.3 Accessories

BPA-free Tritan™ beaker



The BPA-free Tritan™ beaker features a handle and lid and is marked in liters, cups, milliliters and ounces.

It has a capacity that ranges from a minimum of 8 oz to a maximum of 48 oz.

Whisk



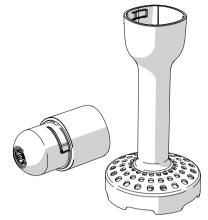
Ideal for whipping egg whites, light batters and cream for preparing creams, custards, sauces, etc.

# Description

Chopper



It can be used to chop herbs, cookies, bread, nuts and vegetables. The chopper is fitted with a bowl and blade unit. The chopper bowl has a non-slip silicone base that can be also used as lid. Vegetable masher and gearbox



Perfect for mashing cooked vegetables, such as potatoes, sweet potatoes, carrots, rutabagas, yams and turnips.

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# 3 Use



# Electrical Shock Hazard

- Plug into a grounded 3-prong outlet.
- Do not remove the ground prong.
- Do not use an adapter.
- Do not use an extension cord.
- Failure to follow these instructions can result in death, fire, or electric shock.

# "Hand Blender US version only"

Volts: 120 Volts AC only. Hertz: 60 Hz

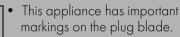


Your hand blender has a 3-prong grounded plug. To reduce the risk of electrical shock, this plug will fit into an outlet only one way. If the plug does not fit in the outlet, contact a qualified electrician. Do not modify the plug in any way.

- Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or service technician install an outlet near the appliance.
- A short power supply cord (or detachable power supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Longer detachable power supply cords or extension cords are available and may be used if care is taken when using them.

If a longer detachable power supply cord or extension cord is used:

- The marked electrical rating of the power supply cord or extension cord should be at least as great as the electrical rating of the appliance.
- The cord should be arranged so that it will not hang over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- If the appliance is of the grounded type, the extension cord should be a grounded 3-prong type cord.



 The attachment plug or entire cordset is not suitable for replacement. If damaged, the appliance should be replaced.



#### 3.1 Before first use

- 1. Remove any labels and stickers from the hand blender and its accessories.
- 2. Wipe the motor body with a clean, damp cloth and dry.
- 3. Carefully wash the components of the hand blender and dry them thoroughly (see "5 Cleaning and care").

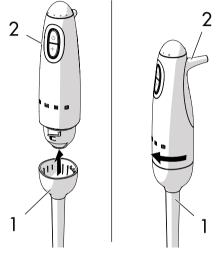


#### Moving parts Risk of personal injury or damage to the appliance

- Do not insert fingers, forks or spoons into the hand blender attachments. This could cause personal injury or damage the blades.
- Keep hands, hair, loose jewelry, ties or clothing, spatulas and other objects away from the hand blender attachments to avoid personal injury or damage to the appliance.
- To protect against the risk of electrical shock, do not immerse the motor body in water or other liquids.
- Unplug from outlet before putting on or taking off parts.
- Avoid touching moving parts.

#### 3.2 Using the hand blender attachments

- 1. Use the most suitable attachment for the food you wish to process.
- Insert the attachment (1) into the motor body (2) and twist it counterclockwise so that it snaps into the motor body housing.



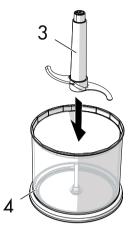
- 3. Insert the plug into the power socket.
- Start operation by pressing the ON/OFF button. Use the speed selector to increase the speed or the TURBO button to work at maximum speed.

# Sharp blades

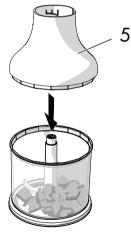
- \ Danger of cuts
- Never touch the blades with your hands. Use a spatula if you need to remove food.
- Handle blades very carefully.

# 3.3 Using the chopper

1. Assemble the chopper unit by inserting the blade unit (3) in its housing at the center of the bowl (4).

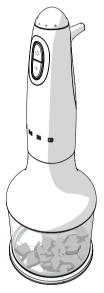


2. Add the food to be processed and close the bowl using the chopper lid (5).



3. Attach the chopper attachment to the motor body by twisting it counterclockwise so that it snaps into the motor body housing. Start chopping by using the **ON/OFF** button and adjust the speed selector according to the food you are chopping. The **TURBO** button may also be used.

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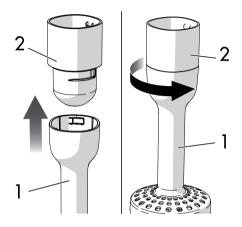
Sharp blades Danger of cuts

- Never touch the blades with your hands.
- Handle blades very carefully.

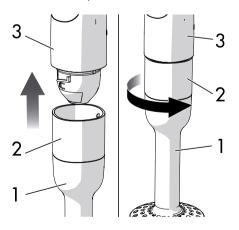


# 3.4 Using the vegetable masher

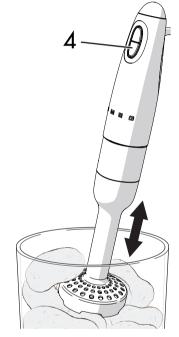
- Boil and drain the potatoes or other vegetables and place in a saucepan or bowl.
- 2. Attach the vegetable masher (1) to the gearbox (2).



3. Then proceed to attach the vegetable masher and gearbox unit to the hand blender body (**3**).



- 4. Select the speed using the speed selector.
- 5. Plunge the head of the vegetable masher into the potatoes or other vegetables and press the ON/OFF button (4). Lift and plunge at a different place in the pan or bowl. Proceed until the potatoes/ vegetables are mashed to your liking.



Sharp blades
Danger of cuts

- Never touch the blades with your hands.
- Handle blades very carefully.

# Use

### Tips for using your hand blender

- Blender attachment: Move the hand blender gently up and down to obtain hest results
- Start the hand blender only after the blender shaft has been placed into the mixture to be blended
- Cut food into small pieces to make blending and chopping easier.
- Do not immerse the motor body in water or other liquids.
- To incorporate air into the mixture, hold the blade just under the surface.
- Whisk: When using the whisk, avoid beating egg whites for too long as they might dry out and become less stable.
- Add sugar to beaten egg whites slowly after the peaks have started to form.
- The maximum continuous operation time for the whisk is 4 minutes.

- Vegetable masher: When using the vegetable masher, use a low speed for potatoes as they are starchy and must not be overworked. Use a higher speed for mashing vegetables such as turnips and sweet potatoes.
- Mash the vegetables while hot.
- Mash the vegetables first and add other ingredients, such as milk, butter and seasoning, afterwards.
- Chopper accessory: Do not operate the chopper without food inside the bowl.
- Do not overload the chopper bowl.
- Cut food into pieces of the same size to achieve even results
- Place the chopper bowl on a flat and sturdy surface.
- Make sure that the blade is correctly inserted
- It is best to chop foods that are not too hot.
- Some spices may scratch the chopper bowl



# 3.5 Food processing guide

Food	Preparation	Quantity	Speed	Time
Meat	Cut into 1" pieces	7 oz	TURBO	20 seconds
Hard cheese	Cut into 1/2 to 1″ pieces	4 oz	TURBO	10 seconds
Carrots	Cut into 1" pieces	7 oz	HIGH	15 seconds
Parsely	Remove the stems	2 oz	HIGH	10 seconds
Onions	Cut in half or into quarters	3 1/2 oz	MEDIUM	8-10 seconds
Garlic	Whole cloves without skin	12 cloves	LOW	8-10 seconds



The speeds and time indicated in the table are approximate and are based on internal lab tests.

The results may vary depending on the quality of the ingredients and on the consistency you wish to obtain.



# 4 Recipes

### Mayonnaise

### Ingredients:

1 ¼ cup (8.8 oz) oil (e.g. sunflower oil) 1 egg and 1 extra egg yolk 2 tablespoons vinegar Salt and pepper to taste

### Method:

- 1. Put all the ingredients (at room temperature) into the beaker following the above order.
- 2. Gently insert the hand blender until touching the bottom of the beaker.
- 3. Keeping the blender in the same position, operate it at **TURBO** speed. When the oil starts emulsifying, slowly raise the shaft to the top of the mixture and then back down, making sure to incorporate all the oil.

**Processing time:** 1 minute for a dressing-like result; 2 minutes for a dip-like result.

# Guacamole

#### Ingredients:

- 1 large avocado, peeled, de-stoned and chopped
- 3 tablespoons of lemon juice
- $\frac{1}{2}$  cup sour cream
- 1 tablespoon minced garlic
- 1 teaspoon chopped jalapeño

### Method:

- 1. Using the chopper accessory, first insert the chopping blade into the chopping bowl, then put all the ingredients into the bowl.
- 2. Close the chopper with the lid and insert the motor unit. Pulse until the mixture reaches the desired consistency.

**Suggestion:** serve the guacamole with tacos and burritos. For a lighter option, serve with carrots and celery sticks.



# Recipes

#### Pancake topping

#### Ingredients:

7.70 oz icing sugar 1.40 oz egg white

#### Method:

- Using the chopper accessory, first insert the chopping blade into the chopping bowl, then put all the ingredients into the bowl.
- 2. Close the chopper with the lid and insert the motor unit. Blend the ingredients for 5 seconds on **TURBO** setting.

### Mashed Potatoes

#### Ingredients:

1.5 lb medium size russet potatoes Salt and pepper to taste

#### Method:

- 1. Peel the potatoes and cut them into 1'' pieces. Place them in a large saucepan and cover with cold water.
- 2. Cover and bring to boil over high heat. Once boiling, remove the lid and keep cooking for about 20 to 25 minutes, until a skewer can be easily inserted in the potato pieces.
- 3. Drain the potatoes well.
- 4. Place the potatoes back into the dry saucepan and gently stir them over low heat for 1-2 minutes to remove excess moisture.
- 5. Remove from heat and let the potatoes cool for about 5 minutes.
- 6. Attach the Vegetable masher accessory to the motor body and, using the **TURBO** setting, mash the potatoes for 1 minute. Do not over mash, as it might cause the potatoes to become sticky.



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# 5 Cleaning and care

# 5.1 Instructions



Improper use Danger of electrocution

- Unplug the hand blender before cleaning it.
- Do not immerse the motor body in water or other liquids.



#### Improper use Risk of damage to surfaces

- Do not use steam jets to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts with metallic finishes (e.g. anodized, nickel- or chrome-plated).
- Do not use abrasive or corrosive detergents (e.g. powders, stain removers and metallic scrubbers).
- Do not use rough or abrasive materials or sharp metal scrapers.

# 5.2 Cleaning the motor body

To keep the outer surface of the hand blender motor in good condition, it should be cleaned regularly after use. Let the appliance cool down first. Use a soft, damp cloth with mild detergent.



The hand blender is not included and can be purchased separately.

# 5.3 Cleaning the components of the hand blender

Clean the hand blender shaft and the vegetable masher accessory with hot water and a mild detergent.

The chopper bowl and blade unit, the nonslip base, stainless steel whisk, vegetable masher blades and the Tritan<sup>™</sup> beaker with lid can be washed in a dishwasher.

The chopper lid and the whisk attachment must be cleaned with a damp cloth.

Dry thoroughly.



# Sharp blades Danger of cuts

- Never touch the blades with your hands.
- Handle blades very carefully.