



# VARIABLE SPEED HAND BLENDER

INSTRUCTION BOOKLET

CUSTOMER SERVICE 1-877-926-6526

## IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
3. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
4. Always operate the hand blender from power source of the same voltage, frequency and rating as indicated on the product identification plate.
5. Before using check that the voltage of wall outlet corresponds to the one shown on the rating plate.
6. 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.
7. If the supply cord is damaged it must be replaced by the manufacturer or an authorized service agent or a qualified technician in order to avoid a hazard.
8. Switch off and unplug from outlet while not in use, before putting on or taking off parts and before cleaning. Remove by grasping the plug; do not pull on the cord.
9. Do not let cord hang over edge of table or hot surface.
10. Do not immerse upper part of blender into water as this would give rise to electric shock.
11. Close supervision is necessary when hand blender is used by or near children, or incapacitated persons. Do not allow children to use it as a toy.
12. Avoid contacting moving parts.
13. 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.
14. The appliance cannot be used for chopping ice or blending hard and dry substances, otherwise the blade could be blunted.
15. To reduce the risk of injury, never place cutting blade on base without first putting bowl properly in place.
16. The use of accessory not recommended by the manufacturer may cause injuries to persons.
17. Do not operate the appliance for other than its intended use.
18. 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 appliances by a person responsible for their safety.
19. Do not twist, kink or wrap the power cord around the appliance as this may cause the insulation to weaken and split particularly where it enters the unit.
20. Do not use outdoors or for commercial purposes.
21. Save these instructions to avoid potential injury or misuse.
22. Always disconnect the blender from the supply if it is left unattended and before assembling, disassembling, or cleaning.
23. Do not use with an extension cord.
24. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
25. Care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
26. After each operation, allow the hand blender to cool for 3 minutes before using it again.
27. Do not process food containing hard objects that cannot be safely broken up by the blade.
28. To protect against fire, do not operate the unit in the presence of explosive and/or flammable fumes.
29. This hand blender should not be used in the immediate vicinity of water, such as bathtub, washbowl, swimming pool, etc., where the likelihood of immersion or splashing could occur.
30. When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage.
31. Do not use over a stove or other heat source. When mixing soups or other hot foods or liquids, remove the saucepan from the heat source before using the hand blender.
32. Blades are sharp. Handle with extreme care. Do not leave hand blender unattended while it is operating.

**SAVE THESE  
INSTRUCTIONS  
FOR HOUSEHOLD  
USE ONLY**

# Hello!

## Welcome to the GreenLife™ family!

We're dedicated to making every meal a little fresher, a little healthier, and a little better. From our healthy ceramic nonstick cookware to our time-saving appliances, our eye-catching products bring a pop of color and style to your kitchen so you can truly make any meal your own. We hope your purchase gives you a fresh new approach to healthy meals. **Enjoy!**

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.



### **CAUTION:**

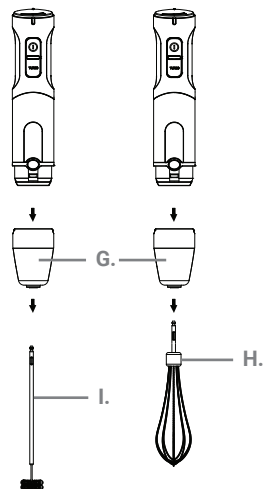
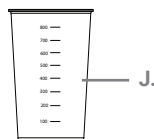
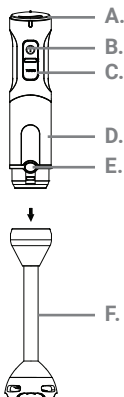
Blades are sharp. Handle carefully. Keep hands and utensils out of the container while operating to prevent the possibility of severe personal injury and/or damage to the product or property.

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## PARTS

- A. Speed Control
- B. Power Button
- C. Turbo Button
- D. Main Housing
- E. Ejector Button
- F. Stick Blender
- G. Gearbox
- H. Whisk
- I. Frother
- J. Beaker with Lid



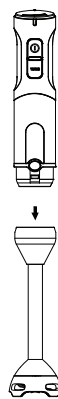
## FEATURES

- A. Variable speed control: allows you to adjust speed from min to max.
- B. Power button: simply press and hold down the button to operate.
- C. Turbo button: Press this button to run at max power and speed.
- D. Main housing: contains the motor and attaches to the various accessories.
- E. Ejector button: press to release any attached accessory.
- F. Stick blender with nylon blade guard: snaps into the main housing. The blade guard protects the blade and minimizes splatter, while the nylon parts prevent scratching to cookware. Use the blender shaft for soups, sauces and more.
- G. Detachable gearbox: attachment for whisk and frother.
- H. Whisk: snaps into the gearbox which connects to the motor body housing. The whisk is great for eggs, whipped cream, and so much more.
- I. Frother: snaps into the gearbox which connects to the motor body housing. The frother is great for all kinds of milk.
- J. Mixing/measuring beaker with storage cover: use this container to blend or whisk directly into, and simply place the cover on any leftovers and store in the refrigerator.

## ASSEMBLY

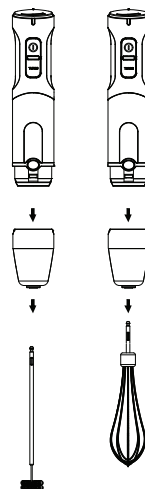
### STICK BLENDING ATTACHMENT

1. Align the main housing with the blending shaft and push the pieces together until you hear and feel them click together. It may be helpful to press the release button when assembling.
2. Plug the power cord of the hand blender into an electrical outlet.



### WHISK & FROTHER ATTACHMENTS

1. Align the main housing with the assembled whisk attachment and push the pieces together until you hear and feel them click together. It may be helpful to press the release button when assembling.
- NOTE:** The gearbox is detachable.



# OPERATION

## STICK BLENDER - FRUITS & VEGETABLES



Max operation duration per time cannot exceed 1 minute, and a 30 seconds rest time must be maintained for each consecutive cycle. After 5 consecutive cycles, a 20 minute rest time is required.

The max capacity is 700mL and is ideal for taking measurements and preparing small quantities of processed food.

1. Assemble the detachable shaft with the motor unit.
2. Simply plug the hand-held blender to power outlet.
3. Press and hold down the power button. To change the speed setting, turn the speed dial on top of the main housing to desired speed setting, from min to max.
4. To stop the hand-held blender, release the power button.

## WHISK - EGGS



Max operation duration per time cannot exceed 1 minute, 30 seconds rest time must be maintained for each consecutive cycle. After 5 consecutive cycles, a 20 minute rest time is required.

1. To assemble the egg white beater with the motor unit, insert the whisk into the hole of the gearbox until you hear a click. Then assemble the gearbox to the motor unit (to disassemble, just press the release buttons on motor unit).
2. Simply plug the hand-held blender into a power outlet.
3. Place egg white into the cup, don't whisk more than 6 eggs.
4. Press and hold down the power button. To change the speed setting, turn the speed dial on top of the main housing to desired speed setting, from min to max.
5. To stop the hand-held blender, release the power button.

## FROTHER - MILK



Max operation duration per time cannot exceed 1 minute, 30 seconds rest time must be maintained for each consecutive cycle. After 5 consecutive cycles, a 20 minute rest time is required.

1. Insert the Milk Frother into the hole of the gearbox until you hear a click. Then assemble the gearbox to the motor unit (to disassemble, just press the release buttons on motor unit).
2. Simply plug the hand blender into a power outlet.
3. Place milk into the cup, don't whisk more than 200ml.
4. Press and hold down the power button. To change the speed setting, turn the speed dial on top of the main housing to desired speed setting, from min to max.
5. To stop the hand-held blender, release the power button.

# TIPS & HINTS

## STICK BLENDER

- When blending in the mixing cup, pour liquid ingredients in first, unless recipe instructs otherwise.
- When blending into mixing cup, for example, when making a fruit smoothie, cut most solid foods into ½-inch pieces for easy blending.
- Be sure that blending blade guard is fully submerged before blending ingredients.
- Do not attempt to blend fruit pits, bones or other hard materials, as these are liable to damage the blades.
- Do not fill mixing containers too full. The level of mixture will rise when blending and can overflow.
- Liquid should not come closer than 1 inch of where the shaft attaches to the motor housing.
- Using a gentle up-and-down motion is the best way to blend and incorporate ingredients uniformly.
- To whip air into a mixture, always hold the blade just under the surface.
- When using a nonstick cooking surface, be careful not to scratch the coating with the hand blender.
- To purée a soup, use the hand blender to blend the soup ingredients to the desired consistency using a gentle up-and-down motion right in the saucepan or pot.

- When blending ingredients right in a pot or pan, tilt the pan away from you to create a deeper area for blending to prevent splatter.
- Do not let hand blender stand in a hot pot on stove while not in use.
- Use the hand blender to make smooth gravies and pan sauces.
- The hand blender is perfect for frothing milk for cappuccino or lattes. Just warm milk in a small saucepan, and then pulse the hand blender gently, being sure to keep the blending blade guard fully submerged.
- Do not immerse motor body housing in water or any other liquids.

### WHISK & FROTHER

- Do not immerse whisk attachment gearbox in water or any other liquids.
- Use the whisk attachment for beating heavy cream or egg whites.
- When beating egg whites, use a very clean metal or glass bowl, never plastic. Plastic can contain hidden oils and fats that can ruin the delicate egg-white foam. To help stabilize the egg whites, add 1/8 teaspoon of cream of tartar per egg white prior to beating them. (If using a copper bowl, omit the cream of tartar.) Beat the egg whites until desired peaks form.
- When adding sugar to beaten egg whites, add it slowly when soft peaks just begin to form, and then continue beating to form desired peaks.
- Beating the egg whites too long causes them to dry out and become less stable.
- When beating heavy cream, if possible and 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 to minimize any splatter.
- The cream should come out of the refrigerator just before whipping. 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.
- It may also be used for any task that you would normally whisk by hand, like crêpe batters or eggs for omelets.

## CLEANING & MAINTENANCE

### MAIN HOUSING AND STICK BLENDER

Unplug before cleaning. Clean the main housing and blending shaft thoroughly after using. Remove the blending shaft from the main housing. Clean the main housing only with a sponge or damp cloth. Do not use abrasive cleaners that could scratch the surface. To clean the blending shaft, wash by hand in hot water, using mild detergent. Be mindful of the fixed, razor-sharp edges. Do not put the main housing or stick blender in the dishwasher.

### WHISK & FROTHER ATTACHMENTS

To clean your whisk or frother attachments, simply release the attachment from the motor body housing. Once the whisk is removed, detach the metal whisk or frother from the gearbox by pulling the pieces apart. To clean the gearbox, simply wipe with a damp cloth. To clean the metal whisk or frother, wash with warm, soapy water or put in the top shelf of the dishwasher. Do not submerge the gearbox in water or any other liquids. Any service, other than cleaning and normal user maintenance, should be performed by an authorized Service Representative.

The beaker and lid can be washed in warm, soapy water, or put in the top shelf of the dishwasher.



### ENVIRONMENT FRIENDLY DISPOSAL

You can help protect the environment!

Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal center

# TROUBLESHOOTING

Issue	Cause	Solution
Hand blender doesn't turn on	Not plugged into a functional electrical outlet.	Make sure the hand blender is plugged into a functional electrical outlet.
Whisk and Frother attachments do not fit in the motor unit	Not using the gearbox to attach the whisk or frother attachments to motor unit.	When using the whisk or frother attachments make sure to first insert the attachments to the gearbox. The gearbox then connects to the motor unit.
Unsure if hand blender will scratch cookware		Our stick blender has a nylon blade guard that prevents scratching to cookware.
Hand blender suddenly turns off	Not pressing down/ holding the power button.	When using the hand blender, make sure to press down and hold the power button. If power button is not held down, motor will not run.
Hand blender stops while blending	Pieces are too large to blend.	When blending into mixing cup, cut most solid foods into 1/2 inch pieces for easy blending.
Unsure if each attachment has the same run/rest time	Three attachments are included with the hand blender.	For all three attachments, the max operation duration per time cannot exceed 1 minute, and a 30 seconds rest time must be maintained for each consecutive cycle. After 5 consecutive cycles, a 20 minute rest time is required.
Hand blender attachment doesn't separate from the motor unit	Not pressing the ejector buttons on the motor unit.	When trying to remove the attachments from the motor unit make sure to press the ejector buttons on the motor unit.
Unsure how to clean Hand Blender		Clean the main housing only with a sponge or damp cloth. Do not use abrasive cleaners that could scratch the surface. Do not put the main housing or gearbox in the dishwasher. To clean the gearbox, simply wipe with a damp cloth.
Unsure which accessories are dishwasher safe		To clean the blending shaft, wash by hand in hot water, using mild detergent. Do not put the stick blender in the dishwasher. To clean the metal whisk or frother, wash with warm, soapy water or put in the top shelf of the dishwasher.

## BEFORE RETURNING YOUR GREENLIFE PRODUCT

If you are experiencing problems with your Stick Blender, we suggest that you call GreenLife customer service at 1-877-926-6526 before returning the product. A representative can confirm whether the product is under warranty and advise on next steps. **IMPORTANT:** If the defective product is to be serviced by someone other than GreenLife's authorized service, please tell the servicer to call our consumer service at 1-877-926-6526 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

## LIMITED WARRANTY

GreenLife Electrics are covered by a limited warranty against defects in materials and workmanship, beginning on the date of purchase and lasting for two years. If your GreenLife Electrics product has a defect during the warranty period, The Cookware Company (USA), LLC will either repair or replace the product. Further information on the warranty claim process, exclusions from warranty coverage, and other terms can be found in the complete limited warranty for this product, available online at [greenlifecookware.com](http://greenlifecookware.com).

## TERMS OF SALE; ARBITRATION

The terms on which The Cookware Company (USA), LLC sells GreenLife Electrics are available online at [greenlife-cookware.com](http://greenlife-cookware.com) (the "Terms"). The Terms contain very important information regarding your rights and obligations, as well as conditions, limitations, and exclusions that may apply to you. Please read them carefully.

**In particular, the Terms provide that, by your purchase of this product, you and The Cookware Company (USA), LLC are agreeing to give up any rights to litigate in a court or before a jury, or to participate in a class action or representative action with respect to a claim. Other rights that you would have if you went to court may also be unavailable or limited in arbitration.**

Any claim, dispute, or controversy between you and The Cookware Company (USA), LLC arising from or relating in any way to your purchase of products or services will be resolved exclusively and finally by binding arbitration. The arbitration will be administered by the American Arbitration Association ("AAA") in accordance with the Consumer Arbitration Rules (the "AAA Rules") then in effect, except as modified hereby. (The AAA Rules are available at [adr.org](http://adr.org) or by calling the AAA at 1-800-778-7879.) The Federal Arbitration Act will govern the interpretation and enforcement of this arbitration and waiver provision. The Cookware Company (USA), LLC will be responsible for the AAA filing fee of any such proceeding. Other than your right to pursue a claim in small claims court, as described in the Terms, the arbitrator will have exclusive authority to resolve any dispute relating to arbitrability and/or enforceability of this arbitration provision, including any unconscionability challenge or any other challenge that the arbitration provision or these Terms are void, voidable or otherwise invalid. The arbitrator will be empowered to grant whatever relief would be available in court under law or in equity. Any award of the arbitrator(s) will be final and binding on each of the parties and may be entered as a judgment in any court of competent jurisdiction. Attorney fee shifting in this case is governed by the Terms. You agree to an arbitration on an individual basis. In any dispute, **NEITHER YOU NOR THE COOKWARE COMPANY (USA), LLC WILL BE ENTITLED TO JOIN OR CONSOLIDATE CLAIMS BY OR AGAINST OTHER CUSTOMERS IN COURT OR IN ARBITRATION OR OTHERWISE PARTICIPATE IN ANY CLAIM AS A CLASS REPRESENTATIVE, CLASS MEMBER OR IN A PRIVATE ATTORNEY GENERAL CAPACITY.** The arbitral tribunal may not consolidate more than one person's claims, and may not otherwise preside over any form of a representative or class proceeding. The arbitral tribunal has no power to consider the enforceability of this class arbitration waiver and any challenge to the class arbitration waiver may only be raised in a court of competent jurisdiction. If any provision of the arbitration agreement described herein and in the Terms is found unenforceable, the unenforceable provision will be severed and the remaining arbitration terms will be enforced.



# DID YOU KNOW?

We make cookware too!

Our healthy ceramic nonstick is not stuck in the past!

Our coating is derived from sand and it's toxin free,  
no PFAS, PFOAs, lead or cadmium, so you can cook

with confidence. See our full collection:

[www.greenlife-cookware.com](http://www.greenlife-cookware.com)



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