

# BLITZ

2 IN 1 FOOD PROCESSOR

## INSTRUCTION MANUAL



**PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USE**

## FEATURES

- |                     |                       |                         |                           |
|---------------------|-----------------------|-------------------------|---------------------------|
| 1 Blending Jug Cap  | 7 Speed Control       | 13 Citrus Juicer Basket | 19 Blade Retainer         |
| 2 Blending Jug Lid  | 8 <b>PULSE</b> Button | 14 Juicing Cone         | 20 Fine Slicing Blade     |
| 3 Blending Jug      | 9 Push Cover          | 15 Drive Shaft          | 21 Coarse Slicing Blade   |
| 4 Connector         | 10 Feeder Tube        | 16 Blade Disc           | 22 Fine Shredding Blade   |
| 5 Safety Interlocks | 11 Mixing Bowl Cover  | 17 Chopping Blade       | 23 Coarse Shredding Blade |
| 6 Motor Unit        | 12 Mixing bowl        | 18 Mixing Blade         | 24 Potato Slurry Blade    |



Due to sharp parts and potential hazards, this appliance should not be used by children under 16 years old unless supervised by an adult.

Please keep the appliance and mains cable out of the reach of children. **This is not a toy!**

If used by persons with reduced physical, sensory or mental capabilities, instruction and supervision must be given to understand the use of the appliance and the hazards involved.

Always disconnect the appliance from the power socket if it is left unattended and before assembling, disassembling or cleaning.

If the mains cable is damaged, it must be replaced by qualified persons in order to avoid any hazards.

## IMPORTANT SAFEGUARDS

**Do not use the appliance in a bathroom, near water, or outdoors. Do not operate the appliance with wet hands or bare feet.**

**Do not immerse any of the parts (appliance, mains cable, plug) in water or other liquids during use to protect from fire, electric shock and personal injury.**

**Do not use the appliance if it is damaged or malfunctioning.**

**Do not leave the appliance unattended whilst in use. Use and store it out of reach of children.**

**Never process hot liquids and ingredients, as they may be ejected due to a sudden build-up of steam.**

**To reduce the risk of injury, ensure that blades are correctly attached. Always handle the blades carefully, as they are extremely sharp.**

**Do not open the blending jug lid ② or the mixing bowl cover ⑪ whilst the appliance is running.**

- This appliance is intended for household use only.
- Ensure that the appliance is always placed on a firm and flat surface, away from any edges of the worktop. Do not place the appliance onto a metal tray or metal surface whilst in use. Do not place the appliance on, or near, a hot gas or electric burner or in a heated oven.
- Keep the appliance and mains cable away from the edges of worktops and out of reach of children. Route the mains cable so it does not overhang, and cannot be tripped over or caught.
- Do not let the mains cable run across an open space, such as between a low power socket and a table, or across any hot area, such as a cooker. Heat may damage the mains cable.
- The connections on both sides of the mains cable (the appliance and the power socket) should never be strained. If the mains cable is damaged it must be replaced by a qualified person or service to avoid any hazards.
- This appliance must not be operated by an external timer or a remote control system.
- The top of the motor unit ⑥ should always be kept dry. Before cleaning and drying, disconnect the power supply. Ensure that the motor unit ⑥ is completely dry before you reconnect the appliance to the power supply.
- Ensure the blending jug ③, mixing bowl ⑫, juicing bowl ⑬ and any attachments are securely in place before operating.
- Always close the blending jug lid ② or have the mixing bowl cover ⑪ securely locked in place before you switch the appliance on.
- Never switch on the appliance when it is empty. Always ensure there is at least the minimum amount of liquid or solid ingredients in the blending jug ③ or mixing bowl ⑫ when operating the appliance.
- Keep hands and utensils out of the blending jug ③ or mixing bowl ⑫ while the appliance is running, to reduce the risk of severe injury to persons or damage to the appliance. A scraper may be used but only when the appliance is not running.
- Always use the push cover ⑨ to push food down the feeder tube ⑩. Never use your fingers, a fork, a spoon, a knife or other utensils.
- Never use the chopping blade ⑰ together with the mixing blade ⑱ or keep either of them in the mixing bowl ⑫ while using the blade disc ⑯ or citrus juicer basket ⑲.
- Only remove the attachments when the appliance has come to a complete stop.
- Always switch off the appliance and unplug the mains cable from the power socket before changing attachments, or approaching parts that move while in use. Unplug the appliance when not in use.
- Keep the attachments, motor unit ⑥, cable, and plug away from sources of heat. Store in a dry place.
- Do not use the appliance for any purpose, aside from its intended use.
- Use the blending jug ③, mixing bowl ⑫ and citrus juicer ⑬ only with the motor unit ⑥ supplied (and vice versa) and do not tamper with the connector ④ in any way.
- Operate the appliance for 40-60 seconds, then let it rest for 3 minutes before restarting. After five cycles, rest the appliance for 20 minutes. To fully protect the appliance, the maximum duration for continuous operation should be 40 seconds, with a resting period of 30 minutes before restarting. Thus, after five 40-second cycles, rest the appliance for 1 hour.

## BEFORE FIRST USE

**Before attaching or removing any parts, make sure the mains cable is unplugged from the power socket and the speed control ⑦ is in the 0 position.**

**Always take care when handling the stainless steel blades as they are very sharp.**

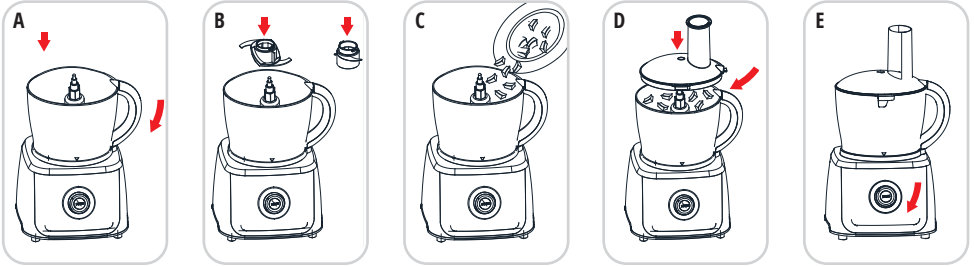
Prior to first use, wash all the parts that come into contact with food with warm soapy water and dry thoroughly (see section on Cleaning).

Do not exceed the recommended maximum quantities.

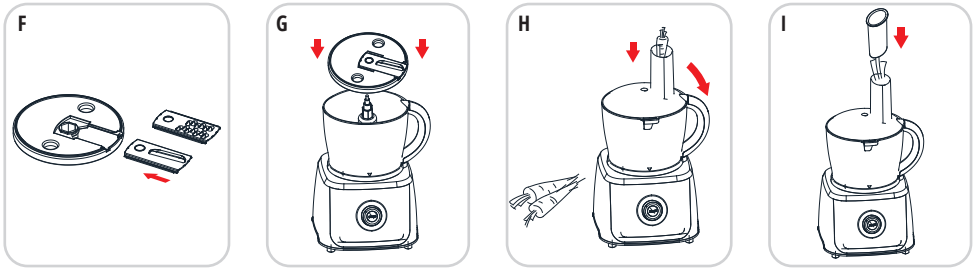
Do not use the appliance to process ingredients that are hard (e.g. frozen meat, bones and pips) or sticky (e.g. candied orange peel).

# OPERATION DIAGRAMS

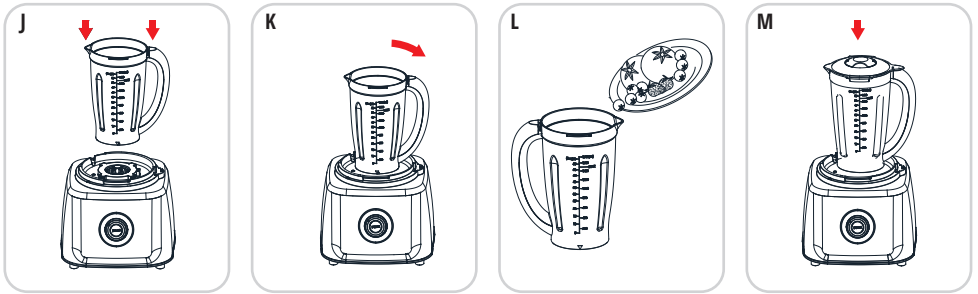
## CHOPPING



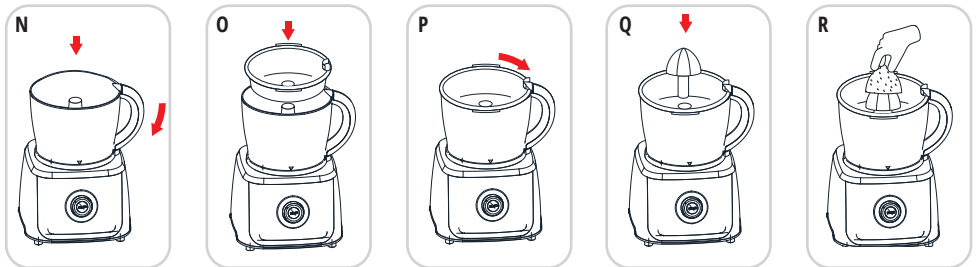
## SLICING & SHREDDING



## BLENDING



## JUICING



## OPERATING INSTRUCTIONS

The appliance will not operate if the mixing bowl cover **11** or blending jug lid **2** are not correctly fitted.

Do not attempt to remove the blending jug lid **2** or mixing bowl cover **11** while the appliance is in use.

### CHOPPING

Suitable for and chopping, puréeing or whisking.

- Ensure that the appliance is unplugged, then place the drive shaft **15** on the motor unit **6**.
- Place the mixing bowl **12** on the drive shaft **15** with the handle on the right-hand side. Align the triangle on the bottom edge of the mixing bowl **12** with the open lock symbol on the motor unit **6**.
- Turn the mixing bowl **12** clockwise to lock it in place. The triangle on the bottom edge of the mixing bowl **12** must be aligned with the closed lock symbol on the motor unit **6** to operate the appliance. **OPERATION DIAGRAM A**
- Mount the blade retainer **19** on the tube in the middle of the mixing bowl **12**.
- Fit the chopping blade **17** onto the blade retainer **19** and ensure that it sits flat on the bottom of the mixing bowl **12**, with the lower blade almost touching the bottom. **OPERATION DIAGRAM B**
- Place ingredients into the mixing bowl **12**. Large pieces of food should be cut into 2cm cubes first. **OPERATION DIAGRAM C**
- Place the mixing bowl cover **11** onto the mixing bowl **12** with the feeder tube **10** on the right-hand side. Align the triangle on the edge of the mixing bowl cover **11** with the open lock symbol on the upper rim of the mixing bowl **12**.
- Hold the feeder tube **10** with your left hand and the mixing bowl **12** handle with your right hand. Turn the mixing bowl cover **11** clockwise until it clicks into place. This will engage the safety interlocks **5** in the handle and ensure the mixing bowl **12** is securely attached, so that the appliance is safe to operate. **OPERATION DIAGRAM D**
- Plug the mains cable into the electric socket. Rotate the speed control **7** to the desired speed. **OPERATION DIAGRAM E**
- For short, powerful bursts, press the **PULSE** button **8** and hold for the desired time. When released, the appliance will return to the initial speed setting selected on the speed control **7**.
- When the chopping process is finished, turn the speed control **7** to **0**, ensure the appliance has come to a complete stop and then unplug the mains cable from the electric socket.
- Hold the handle of the mixing bowl **12** with your right hand and the feeder tube **10** with your left hand, and turn it anti-clockwise to release the safety interlock **5**. After this, remove the mixing bowl cover **11** by turning it anti-clockwise to unlock it.
- Carefully lift the blade retainer **19** with the chopping blade **17** attached, then push the handle of the mixing bowl **12** anti-clockwise to unlock it. Following this, lift the mixing bowl **12** carefully and empty the ingredients.

### WHISKING

Suitable for cake mixes, kneading, beating egg whites, making a batter, and whipping cream.

- The whisking function has the same operating steps as the chopping function. Simply replace the chopping blade **17** with the mixing blade **18**. **OPERATION DIAGRAM B**

### SLICING, GRATING AND SHREDDING

Always use the push cover **9** to push the food down.

Suitable for processing firm foods such as carrots and hard cheeses, as well as softer foods such as tomatoes and cucumbers. Food should be cleaned and cut into pieces that fit into the feeder tube **10**.

- Ensure that the appliance is unplugged, then place the drive shaft **15** on the motor unit **6**.
- Place the mixing bowl **12** onto the drive shaft **15** with the handle on the right-hand side. Align the triangle on the bottom edge of the mixing bowl **12** with the open lock symbol on the motor unit **6**. Turn the mixing bowl **12** in a clockwise direction to lock it in place. The triangle on the bottom edge of the mixing bowl **12** must be aligned with the closed lock symbol on the motor unit **6** to work the appliance.
- Mount the blade retainer **19** onto the tube in the middle of the mixing bowl **12**. **OPERATION DIAGRAM A**
- Hold the blade disc **16** with one hand and insert one of the slicing blades **20/21**, shredding blades **22/23** or a slurry blade **24** onto the opening of the blade disc **16** with the other hand. Ensure that the hole in the blade sits on top of the hole in the centre of the blade disc **16**. **OPERATION DIAGRAM F**
- Place the assembled blade disc **16** on the blade retainer **19** and ensure that it is stable. **OPERATION DIAGRAM G**
- Place the mixing bowl cover **11** on the mixing bowl **12** with the feeder tube **10** on the right-hand side. Align the triangle on the edge of the mixing bowl cover **11** with the open lock symbol on the upper rim of the mixing bowl **12**.
- Hold the feeder tube **10** with your left hand and the mixing bowl **12** with your right hand. Turn the mixing bowl cover **11** clockwise until it clicks into place, as this will engage the safety interlocks **5**.
- Plug the mains cable into the electric socket then select the desired speed by rotating the speed control **7**. **OPERATION DIAGRAM H**
- Place the ingredients into the feeder tube **10** and slowly push the food down with the push cover **9**. **OPERATION DIAGRAM I**
- To switch the appliance off, turn the speed control **7** to **0** and unplug the mains cable from the electric socket. Turn the mixing bowl cover **11** anti-clockwise to unlock and remove it.
- Remove any food left on top of the blade disc **16** with an appropriate utensil. Use the large holes on the blade disc **16** to safely lift it off of the blade retainer **19**.
- Remove the blade by carefully sliding it outwards, then remove the blade retainer **19**, detach the mixing bowl **12** and empty the ingredients.

## BLENDING

- Ensure that the appliance is unplugged from the electric socket, then remove the drive shaft **15** from the motor unit **6**.
- Place the blending jug **3** on the motor unit **6** with the handle on the right-hand side. Align the triangle on the bottom edge of the blending jug **3** with the open lock symbol on the inside rim of the motor unit **6**. There is no safety interlock **5** sensor on the left-hand side of the motor unit **6** and therefore, the appliance will not operate if the blending jug handle **3** is on the left-hand side. **OPERATION DIAGRAM J**
- Once the blending jug **3** has been correctly aligned, turn its handle in a clockwise direction until it clicks and locks in place. **OPERATION DIAGRAM K**
- Place ingredients into the blending jug **3**, then place the blending jug lid **2** on top with its long tab on the right-hand side. Rotate the blending jug lid **2** clockwise until it clicks into place. This will engage the safety interlocks **5** in the handle and ensure that the blending jug **3** is securely attached. Insert the blending jug cap **1** into the lid opening.

### OPERATION DIAGRAMS L - M

- Plug the mains cable into the electric socket and rotate the speed control **7** to select the desired speed.
- To activate a short, powerful impulse movement press and hold the **PULSE** button **8** for the desired amount of time.
- To add liquids during the blending process, remove the blending jug cap **1** and slowly pour the liquid into the jug.
- To switch the appliance off, turn the speed control **7** to **0**, ensure it has come to a complete stop and then unplug the mains cable from the electric socket.
- Following this, turn the blending jug lid **2** anti-clockwise to disengage the safety interlocks **5** and then remove it. After this, turn the blending jug **3** anti-clockwise to remove it from the motor unit **6** and pour the contents out.

## JUICING

**When juicing large amounts of fruit, ensure that the liquid in the mixing bowl **12** does not exceed the 2000 ml.**

- Ensure that the appliance is unplugged, then place the drive shaft **15** on the motor unit **6**.
- Place the mixing bowl **12** on the drive shaft **15** with the handle on the right-hand side. Align the triangle on the bottom edge of the mixing bowl **12** with the open lock symbol on the motor unit **6** then turn it clockwise to lock it in place. The triangle on the bottom edge of the mixing bowl **12** must be aligned with the closed lock symbol on the motor unit **6** to activate the safety interlocks **5**.

### OPERATION DIAGRAM N

- Place the citrus juicer basket **13** on the mixing bowl **12**. Rotate it clockwise until the tab on its rim locks into place. This will engage the safety interlock **5** in the handle and ensure that the citrus juicer basket **13** is securely attached, making sure the appliance is safe to operate. **OPERATION DIAGRAM O - P**
- Insert the juicing cone **14** into the citrus juicer basket **13** and ensure that it sits snugly on the drive shaft **15**.
- Plug the mains cable into the electric socket and select the desired speed by rotating the speed control **7**. **OPERATION DIAGRAM Q**
- Carefully place a halved citrus fruit onto the juicing cone **14** and gently press down to extract the juice. Using lower speeds is recommended when juicing citruses. **OPERATION DIAGRAM R**
- To switch off the appliance, turn the speed control **7** to **0**, ensure the appliance has come to a complete stop then unplug the mains cable from the electric socket.
- When the juicing process is completed, first remove the juicing cone **14**. To remove the citrus juicer basket **13** turn it anti-clockwise to disengage the safety interlock **5** and remove it.
- Turn the mixing bowl **12** anti-clockwise to unlock and remove it from the motor unit **6** and then pour out your fresh juice.

## CLEANING

**Always unplug from the electric socket before cleaning.**

**Never immerse the motor unit **6** in water.**

**Exercise care when handling the stainless steel blades.**

**Do not use harsh scourers, sponges, chemical or abrasive substances on any parts.**

Wipe the motor unit **6** clean with a damp cloth, then dry immediately with a soft cloth, to avoid scratches and water marks on the surface. Ensure that the connector **4** is completely dry.

### LIGHT CLEANING

- After the blending jug **3** or mixing bowl **12** have been emptied, fill it half way with tepid water and a mild detergent, then return it to the motor unit **6**. If using the mixing bowl **12** ensure the chopping blade **17** or mixing blade **18** are correctly inserted.

- Cover with the blending jug lid **2** or mixing bowl cover **11** and ensure they are correctly fitted and locked.
- Turn the speed control **7** to 1 and press the **PULSE** button **8**, holding for a few seconds each time. Empty the blending jug **3** or mixing bowl **12**, rinse until clean, then dry thoroughly.

### THOROUGH CLEANING

- Hand-wash the blending jug **3**, mixing bowl **12** and all the attachments with warm water and mild detergent.
- Use a small dry brush to clean any citrus bits stuck in the slits of the juicer bowl and any food residue that may be obstructing the safety interlocks **5**, connector **4**, blades or any parts that come in contact with the connector **4**.
- All attachments except the blending jug **3** and mixing bowl **12** can be washed in the dishwasher. Place the attachments in the upper part of the dishwasher but make sure that the water never exceeds a maximum temperature of 50°C.

## STORAGE

Make sure that your appliance and all its accessories are completely dry before putting them away.

The 2 in 1 Food Processor has a space-saving storage system where all accessories can be put away tidily in the mixing bowl **12**. Store the appliance in a dry and cool place.

## SPECIFICATIONS

Rated Voltage: 220-240V~  
Frequency: 50/60Hz  
Rated Power: 700W

## ELECTRICAL

**The product must not be used without the fuse cover fitted.**

Should the power cable or the power plug become damaged, arrange for these to be replaced by Customer Service or a qualified person before continuing to use the appliance. The appliance is fitted with a 5A fuse (BS1362) in a 5A plug (BS1363).

## ENVIRONMENTAL

To reduce environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with the symbol below must not be disposed of with unsorted municipal waste. Please repair, reuse or recycle appropriately.



## SERVICE

The product is not user-serviceable. If it is not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it is still not working, consult your retailer.

If that does not solve the problem ring Customer Service – they may be able to offer technical advice. Please have the Model Number to hand, as they will not be able to help you without it.

If you are advised to return the product to us, pack it carefully, include a note with your name, address, day phone number, and description of the problem. If under a guarantee, say where and when it was purchased and include a valid VAT receipt. Send it to SQ Professional Ltd.

## GUARANTEE

The guarantee for this product is covered by SQ Professional Limited. Any faults with this product arising through a manufacturer defect will be covered for 1 year from the date of purchase, subject to a valid vat receipt being presented. This does not include faults or damage caused by misuse of general wear and tear. SQ Professional Ltd will not be held liable for general wear and tear, or eventual damages to persons, animals or objects caused by incorrect installation or deriving from improper, erroneous or unreasonable use.

Please contact customer services on 01992 716 070 or send an e-mail to [info@sqprofessional.com](mailto:info@sqprofessional.com), Monday to Friday from 09:30 - 17:30. This does not affect your statutory rights.





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