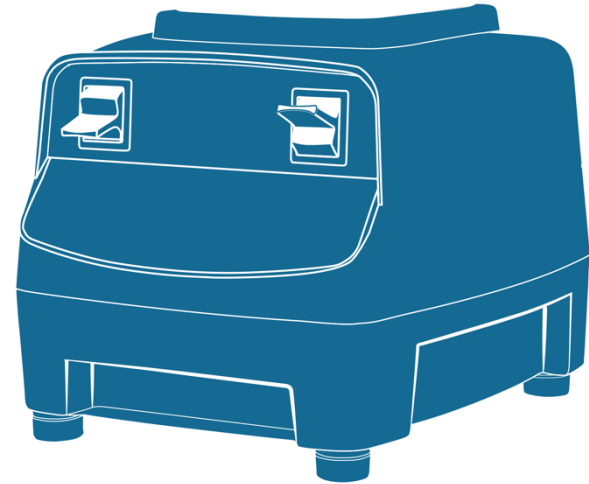


OWNER'S MANUAL



OmniBlend
commercial blenders

OmniBlend III



OmniBlend (PTY) Ltd
SOUTH AFRICA
www.omniblend.co.za

Read and save these instructions

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LET'S GET STARTED

CONGRATULATIONS!

You are about to see how quick, easy, and delicious healthy eating can be! We hope that you'll find the information in this step-by-step guide to be useful and beneficial. The possibilities are endless, and we know you will enjoy your new OmniBlend lifestyle!

Please read all the safety information, warnings, and instructional material found in this booklet before getting started. Set your OmniBlend machine on a dry, level surface. Make sure that the power switch is set to Off, and that the machine is plugged into a grounded electrical outlet. Then, follow the cleaning instructions on page 18 to prepare your machine for use. Always clean your machine before the first use.

SERVICE & REGISTRATION

OMNIBLEND SERVICE

Record the serial number of your OmniBlend on the warranty form provided with the machine for future reference. These numbers can be found on the back of the motor base.

Before returning this product for any reason, including repair, first contact OmniBlend Customer Service at 021012 5999, email service@omniblend.co.za, or contact your local dealer.

PRODUCT REGISTRATION

Enjoy faster and easier service in the future by taking a few minutes to register your OmniBlend machine today.

Choose one of these 2 easy ways to register your machine:

1. Online at www.omniblend.co.za/pages/product-registration-form
2. Email service@omniblend.co.za



Failure to register your machine will not diminish your warranty rights.

IMPORTANT SAFEGUARDS

To avoid the risk of serious injury when using your OmniBlend blender, basic safety precautions should be followed, including the following.

IMPORTANT INSTRUCTIONS FOR SAFE USE



Do not leave your OmniBlend blender unattended when operating. In case of a technical failure, contact OmniBlend for any repairs or servicing requirements.

| WARNING | | |
|---|--|---|
|  | <p>Electrical Shock Hazard. Use grounded outlet only. DO NOT remove ground. DO NOT use an adapter. DO NOT use an extension cord.</p> <p>Failure to follow instructions can cause death or electrical shock.</p> |  |

AUTOMATIC OVERLOAD PROTECTION

Your OmniBlend machine is equipped with a special feature: Automatic Overload Protection. This built-in feature is designed to protect the motor and prevent your machine from overheating. That means peace of mind for you as an

OmniBlend owner. If the Overload Protection kicks in, the machine will stop operating suddenly. Leave the machine to cool down for 5 to 10 minutes, and then (while the machine is still connected to power), press the Overload Button on the bottom of the machine. The machine will now work as normal again.

| WARNING | | |
|---|---|---|
|  | To Avoid Injury. Read and understand instruction manual before using this machine. |  |

READ ALL INSTRUCTIONS AND SAFEGUARDS BEFORE OPERATING BLENDER.

1. Not intended for use by or near children or persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge. Close supervision is necessary when any appliance is used by or near children or incapacitated persons.
2. To protect against the risk of electrical shock, do not put the blender base in water or other liquid.
3. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
4. Avoid contacting moving parts.

5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Call OmniBlend Customer Service at 021 012 5999 or email service@omniblend.co.za for examination, repair or replacement.
6. The use of attachments not expressly authorized or sold by OmniBlend for use with this blender, including canning jars, may cause fire, electric shock, or injury.
7. Do not let cord hang over edge of table or counter. Do not let cord contact hot surface, including the stove.
8. Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the blender. A silicon scraper or spatula may be used, but only when the OmniBlend blender is not running.
9. The tamper provided must be used only when the main part of the lid is in place.
10. Blades are sharp. Handle or remove blade and blade assembly from the container with extreme care to avoid injury. To reduce the risk of injury, never place a blade assembly on the motor base unless assembled to the OmniBlend container.
11. Do not leave foreign objects, such as spoons, forks, knives or the lid plug, in the container as this will damage the blades and other components when starting the machine and may cause injury.
12. Never attempt to operate with damaged blades.

13. Always operate blender with lid and lid plug firmly in place. The lid plug should be removed only when adding ingredients and when using the tamper.
14. When blending hot liquids or ingredients, use caution; spray or escaping steam may cause scalding and burns. Fill the jug $\frac{1}{3}$ or max $\frac{1}{2}$ full. Filling the jug more than halfway can cause too much steam to build up and can blow the lid off the blender. Remove the lid-plug, and place lid (without the cap) securely on the jug. Cover the blender lid with a clean kitchen towel, and allow for an easy escape route for the hot steam. Hold the lid securely, and start blending on lowest speed. Gradually increase speed if needed.
15. When making nut butters or oil-based foods, be cautious of heat. The jug will heat up quicker than with using liquids. Processing for longer periods can cause dangerous overheating. And can cause damage to the jug. Leave the jug to cool for 10-15 min, and then continue processing.

PARTS & FEATURES

2-Part Lid: your new machine has our latest lid design. It is easy to put on and take off, and easy to clean. Always use the lid and the lid insert when the machine is in operation. The 1.5ltr jug has a square lid, the 2ltr jug has a round lid. Both have lid inserts.

CAUTION: Lids are not interchangeable between different container sizes.

Snap the lid onto the container and leave in place for a few minutes. Once the lid has been left on the container, it will be much easier to lock or remove.

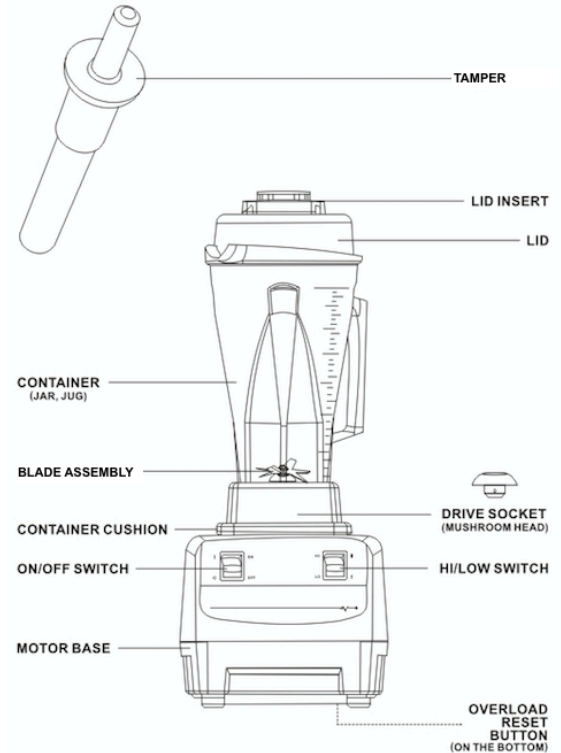
Lid Insert: press into the lid. For the 2ltr jug, make sure it is fitted within the 2 little knobs, to avoid it to rotate during blending. Remove the lid insert to use the tamper or add ingredients.

To lock the lid in place:

1. Position lid on container with sides of the lid between the container's inner edges.
2. Push the lid the container's edges until it locks in place.

The lid must always be secured when processing, especially hot liquids that may scald.

PARTS & FUNCTIONS



WARNING



Rotating Blades can cause severe injury.
DO NOT reach into container while machine is running.



To Remove the Lid: Press the lid the center, to while holding the container securely.

To Remove the Lid Plug: Rotate the lid plug counterclockwise from the “locked” to “unlocked” position and lift out.

Container: Ounces, cups, and milliliters are clearly marked.

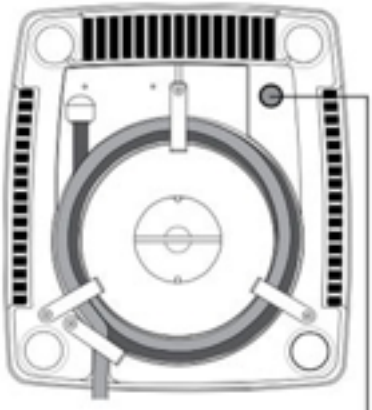
Power Cord: Your machine is equipped with a long power cord. Store the unused portion neatly underneath.

Bottom View / Cord Wrap: Plastic cord retainers hold the cord securely. There is no need to unscrew the cord retainers to let out more cord.

They are flexible, and return to position after the cord is lifted out.

Automatic Overload Protection: Your OmniBlend motor is designed to protect itself from overheating. If the motor shuts off, follow these instructions:

For your safety the OmniBlend blenders are equipped with Overload Protection. If the motor shuts off suddenly, leave the machine to cool down for 5-10 minutes, and then press the black Overload Button on the bottom of the machine.





Overload Button

ABOUT THE BLADES

The OmniBlend machine comes standard with the multi-purpose blade. The blade assembly has stainless steel ball bearing. This blade fits both the 1.5 Ltr and 2 Ltr container. Additional containers with blades may be purchased separately. Blade assemblies can also be purchased separately. The blade assembly comes with a 1 year warranty.



| WARNING | | |
|---|---|---|
|  | Blade Assembly can damage drive socket. DO NOT remove the container while the blades are still spinning. |  |

Removing the container prior to blades stopping: Your blade assembly will wear out the teeth of the drive socket when the container is removed from the blender while it's still in operation. The Drive Socket is guaranteed for 3 years against stripping, misalignment or breaking. The Drive Socket is not replaced under warranty when it shows signs of misuse described above.

| WARNING | | |
|---|--|---|
|  | Moving Parts may become hot after extended use. DO NOT touch. |  |

HOW TO USE THE TAMPER?

The tamper allows you to accelerate the process of very thick and/or frozen mixtures that cannot be processed in a regular blender. Using the tamper maintains circulation by preventing air pockets from forming. While the machine is running, and only through the lid plug opening, use the tamper to press ingredients into the blades as you make frozen ice creams and nut butters, or purée fruits and vegetables.

| WARNING | | |
|---|--|---|
|  | <p>Rotating Blades can cause severe injury. DO NOT put hands, spatulas, etc. in the container while the machine is running or while the container is still on the base, only use the tamper through the lid.</p> |  |

1. The splash disk (near the top of the tamper) and lid prevent the tamper from touching the blades when the lid is secured properly in the locked position.
2. Hold the jug firmly, to avoid wiggling of the jug on the base while using the tamper.
3. The container should not be more than two-thirds full when the tamper is used during blending.
4. Do not use the tamper for more than 30 consecutive seconds (to avoid overheating).
5. If the food does not circulate, the machine may have trapped an air bubble. Carefully remove the lid plug while making sure the lid stays firmly in place. Release the air bubble by inserting the tamper through the lid plug opening.
6. Holding the tamper straight down may not always help the ingredients circulate. If need be, point the tamper toward the side or corner of the container.



WARNING



When using the tamper, hold the jug firm on the base with the other hand, and avoid excessive wiggling of the jug on the base. If the jug is wiggling on the base it starts wearing the drive socket.



CONTROL PANEL

1. **On/Off Switch:** Push up to turn On (I). Push down to turn Off (O).
2. **Speed Switch:** LO indicates low speed. Switch to HI to increase the speed. Always make sure that the HI/LO Switch is set to LO before pushing the On/Off Switch to the On position. Do not start your machine on HI speed.

HINTS FOR SETTING SPEEDS

Always start the machine with the Speed Switch down to the LO position. If a recipe calls for processing on HI, flick the switch from LO to HI. Do not begin processing on HI, always start with the Variable Speed Dial on LO.

Process on the HI setting for as much of the processing time as possible to make whole food juices, soups, shakes, frozen mixtures, purées, nut butters and for grinding grains. Processing times will generally be less than one minute (most take less than 30 seconds). HI speed provides the best quality of refinement, breaking down ice, frozen fruit, whole fruits or vegetables, and grains to a smooth lump-free consistency.

TIP: Blending too long at the low speed setting will overheat the machine and cause the Automatic Overload Protection to turn the machine off. Use the HI speed as often as possible to achieve the most uniform consistency. Blending on HI speed also maximizes the motor's cooling fan to avoid overheating.

When on HI, if the food does not circulate, the machine may be overloaded or may have trapped an air bubble. Carefully remove the lid plug while making sure the lid stays firmly in place. Release the air bubble by inserting the tamper

through the lid plug opening. If circulation problems continue, reduce the machine speed. A lower speed may allow food to circulate when a higher speed does not. Once the food is circulating freely, increase the speed back to HI and continue processing.

WARNING



Never Start on Speeds Above 1 with Hot Liquids to Avoid Possible Burns.

Use Caution; escaping steam or splashes may scald. Lock the lid. This will prevent expansion from affecting the position of the lid when the machine is turned on.

Start on LO, increase to HI.



CARE AND CLEANING

Container:

Rinse the jug after each use with warm water. To prepare your new machine for initial use, follow the steps under Normal Cleaning. This will clean the unit, and break-in the motor.

Normal Cleaning:

1. Fill one third of the jug with warm water and add a couple drops of dish wash liquid.
2. Snap or push the complete 2-part lid into locked position.
3. Select speed LO. Turn machine on and increase speed to HI.
4. Run the machine on High speed for 30 to 60 seconds.
5. Turn off the machine, and rinse and drain the jug. Leave upside down to air dry.

Deep Clean:



Once a month, or as needed

1. Place 3 cups of cool water and 3 cups of white vinegar into the container (add an extra cup of water and vinegar for a 2ltr jug).
2. Leave to soak for about four hours.
3. Pour contents out and rinse thoroughly.
4. Follow the appropriate cleaning instructions above.

Lid & Lid Plug:

Separate the lid and lid plug. Wash in warm soapy water. Rinse clean under running water, and dry. Reassemble before use.

IMPORTANT: To ensure continued and effective performance, do not put the container, lid, or lid plug in the dishwasher.

| WARNING | | |
|---|---|---|
|  | <p>Electrical Shock Hazard. Disconnect power before cleaning machine. Failure to follow instructions can cause death or electrical shock.</p> |  |

Motor Base:

1. Unplug the power cord.
2. Wash the outside surface with a damp soft cloth or sponge, which has been rinsed in a mild solution of liquid detergent and warm water. Do not place the motor base in water.
3. The centering pad can be removed for more thorough cleaning.
4. Thoroughly clean the drive socket. It may become sticky from use. Use a moistened cotton swab to clean the grooves around the water-shielded switches. Immediately dry any excess water.
5. Polish with a soft cloth.

SPECIFICATIONS

OmniBlend Model III

Motor:

⊕ 3 peak output horsepower motor

Electrical:

240 V, 50/60 Hz, 11.5 A Uses a R.S.A. three-prong grounded cord.

Dimensions:

Height: 52 cm

Width: 18,42 cm

Depth: 22,35 cm

To see the complete line of OmniBlend products,
visit **www.omniblend.co.za**

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