



# Owner's Handbook

BL9702-SA

Blender

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Please keep your sales docket, including cash register receipt, in a safe place as the docket will prove the commencement of the period of this warranty. If you wish to make a claim specifically under this manufacturer's warranty, you will be required to provide proof of purchase, preferably your sales docket.

## IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using and save for future reference

- Always use the appliance from a power outlet of the same voltage (A.C. only) marked on the appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug from power outlet when the appliance is not in use, before putting on or removing parts and before cleaning.
- Do not immerse the motor or control unit into water or other liquids.
- After cleaning the jug, ensure that it is completely dry before using again.
- Ensure the lid is in placed on the jug or blender before operating the unit.
- Do not attempt to dislodge food or any item inside the blender when it is still powered on. Ensure the unit is turned off before using a spatula to do that.
- 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.
- The appliance shall not be operated by means of an external timer or separate remote control system.
- Do not let the power cord of appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not place the appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.

## IMPORTANT SAFETY INSTRUCTIONS

- Do not use the appliance near flammable material such as curtains, draperies and wallpaper.
- For additional protection, it is recommended to use the appliance with a residual current device (safety switch) with a tripping current not exceeding 30mA in the power socket which supplies power to the appliance.
- Do not leave the power cord near the edge of a bench top where children may touch or pull it.
- Children should be supervised to ensure they do not play with the appliance.
- This appliance is not suitable for use by persons (including children) who have limited physical, sensory or mental abilities, or by persons who have a lack of experience and/or lack of knowledge unless they are supervised by a person in charge for their security or receive instructions by them on how to use the appliance.
- Do not move the appliance while switched on.
- Always operate the appliance on a flat, level surface.
- Do not use the appliance for any purpose other than its intended use.
- Do not leave the appliance unattended during use.
- Do not use outdoors.
- This appliance is for household use only.
- The use of accessories or attachments not supplied with appliance is not recommended.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from the blender during operation to reduce the risk of injury to persons, and/or damaged to the blender.

**IMPORTANT SAFETY INSTRUCTIONS**

- Do not continuously operate the blender too long. The motor may overheat. It can be operated without interruption for maximum of 3 minutes and should be allowed to cool down for approximately 1 minute before the next operation.
- Do not use the blender to blend hard ingredients such as coffee beans, mixtures containing fruit stones, cereals and chocolate in lumps as these may damage the blades.
- Take care when handling the sharp blades and during cleaning.
- Always place one hand firmly on top of the closed blender lid to enhance the stability of the unit during operation.
- Ensure the blade assembly is properly secure prior to use.
- Always check the blender jug to ensure there are no signs of cracks or damage prior to use.
- Never subject the blender jug to rapid temperature change during use or when cleaning. The glass may crack.
- This appliance is intended to be used in household and similar applications such as :
  - Staff kitchen areas in shops, offices and other working environments;
  - Farm houses;
  - By clients in hotels, motels and other residential type environments;
  - Bed and breakfast type environments.
- Be careful if hot liquid is poured into the food blender as it can be ejected out of the appliance due to sudden steaming.

### CARE AND CLEANING

Never clean any of the blender components with scourers, abrasive pads or chemicals.

- Disconnect the blender motor body from mains power before cleaning it.

#### Motor body

- The motor body must never be immersed in water. Wipe it with a damp cloth and dry thoroughly.

#### Rinsing the jug

After light use the jug may just require rinsing.

- Fill the jar with warm water.
- Twist the speed control to the 'P' (pulse) position several times.

*The water will rinse out the jug.*

- Leave the jug to dry thoroughly before storage.

For more thorough cleaning, follow the instructions in the next column.

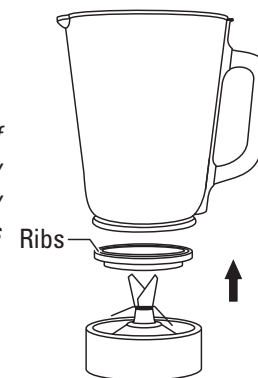
#### Dismantling and washing the jug

**CAUTION:** The blade is sharp. Take care when handling the blade assembly.

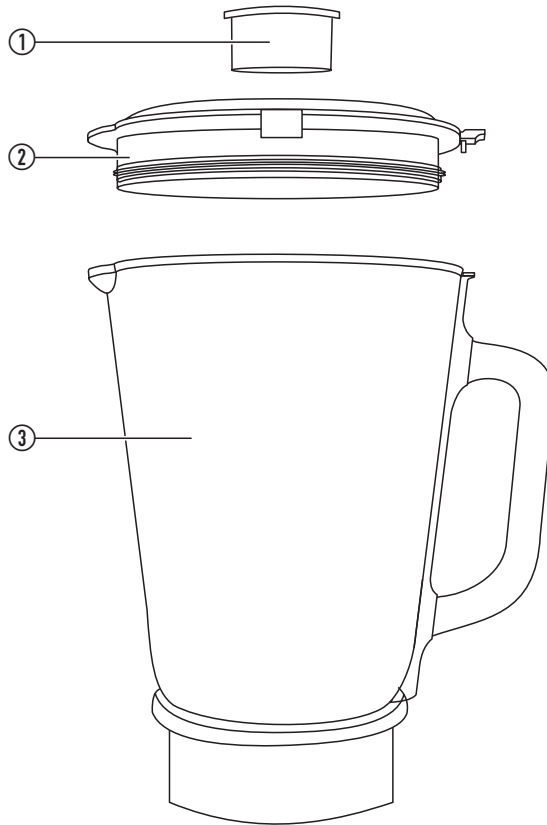
- Hold the jug firmly by the handle and twist the jug base in the direction shown.
- The jug base will unscrew.
- Remove the jug base complete with the blade assembly.
- The sealing ring can now be lifted out of the blade assembly.
- Clean the components in a dishwasher (maximum temperature 70°C) or hand-wash them in a mild detergent solution. Dry thoroughly.
- Reassemble the jug as shown when dried completely.

*To avoid leaks, ensure that the lip of the rubber seal is pressed securely into the groove of the blade assembly with the ribbed face upwards, towards the jug.*

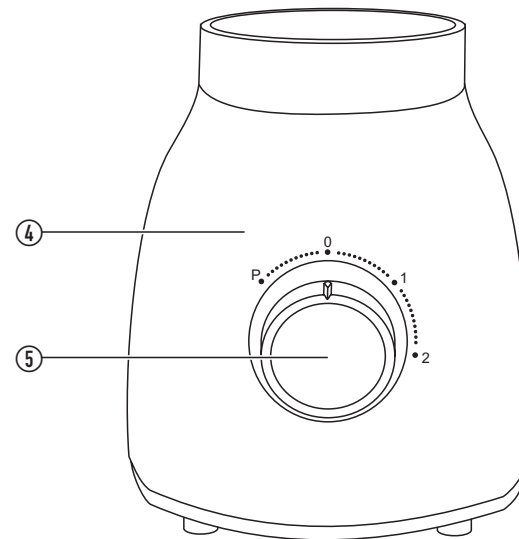
- Screw the blade assembly onto the jug to lock it into place.



## CONTROLS AND FEATURES



1. Cap
2. Jug lid
3. Jug
4. Motor body
5. Speed control



### UNPACKING

Unpack the Blender motor body and accessories from the carton.

Retain the carton and packing for future use. If you have to dispose of the carton and packing, please do so responsibly.

The carton should contain -

1 x Blending jug (including lid and cap)

1 x Motor body

1 x Owner's handbook.

### PREPARATION

#### Blender features

The blender includes -

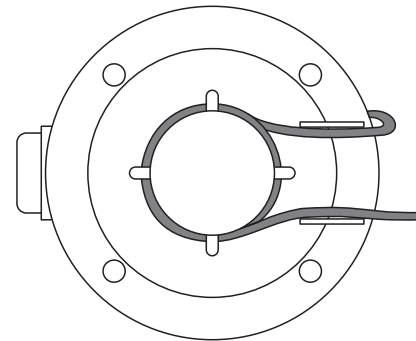
- The motor body with adjustable speeds.
- A high capacity removable glass blending jug.
- Removable cap in the jug lid for adding liquid.

#### Work area

Before using your blender, prepare a clear, uncluttered work area near to a mains power outlet where the cable will not be at risk of being pulled.

#### Power cable

If the power cable is too long, you can wind a turn of cable around the ring under the motor body as shown.





## OPERATION

### First use

Before using your blender for the first time you should ensure that the components are thoroughly cleaned.

- Follow the instructions in the Care and Cleaning section to clean all components thoroughly before first use.

### Which types of food are suitable for blending?

Your blender is suitable for blending most types of food to a liquid including fruits, vegetables, home-made soups (hot or cold) and drinks.

Bananas, berries, mango, peaches, plums, nectarines, apple, pear and melon all make delicious blended drinks when blended with a little liquid. Experiment with the addition of a little milk, or dairy-free alternative, yogurt, rice milk or coconut milk.

Carrots, tomatoes, leafy vegetables, avocado, cucumber can all be blended with the addition of a little water or stock.

Some great blender recipe books are available for drinks and soups or try searching on-line for different ideas.

### Preparing fruit or vegetables for blending

Wash the ingredients.

If preferred, peel fruit and vegetables before preparation.

Remove any core or pips.

Soft fruit and vegetables can now be chopped roughly. Hard fruit and vegetables should be chopped finely or grated.

### Blending soup

If you are making soup, cook the soup ingredients gently to soften up and form a soup base, then use the blender to liquidise the soup.

### Cautions in use

- Never operate the blender without the lid or cap.
- Never fill the blender above the maximum 1500ml/48oz marks on the jug. If you have more ingredients than this to blend, split them into batches to blend separately.

## OPERATION

### Preparing the blender

**CAUTION:** Do not use the blender to blend hard ingredients such as coffee beans, ice cubes, mixtures containing fruit stones cereals and chocolate in lumps as these may damage the blades.

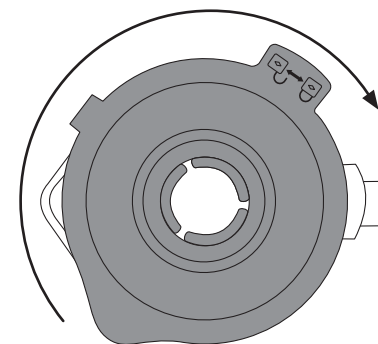
**NOTE:** The maximum operating time is three minute. If you exceed this time you must rest the unit for one minute.

For best results, the food ingredients should include some liquid content. This may be water, fruit juice, milk etc depending on the recipe.

- Check that the power cord is disconnected and that the speed control is set to the '0' (Off) position.
- The lid is a push fit in the top of the jug. Remove the lid and place the ingredients in the jug. Add any liquid ingredients first, then any solid ingredients.

*Hold back some of the liquid initially. It is better to add more liquid during blending if required.*

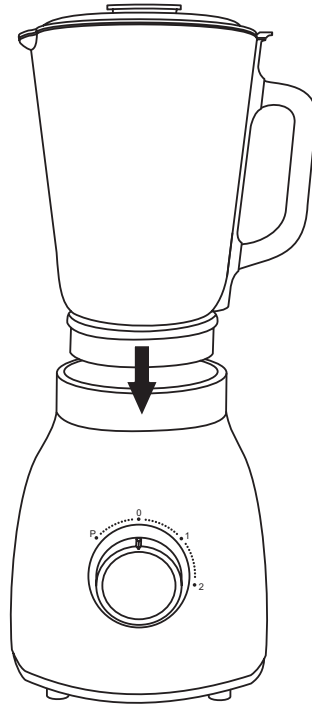
- Fit the lid to the jug in the position shown.
- Rotate the lid clockwise to lock it in place.



- The cap is a push fit in the lid. Fit the cap into the jug lid.
- Press the cap firmly into place.

**OPERATION**

- Line up the jug base with the motor body and place the assembled jug on the motor body.
- Rotate the jug until it engages fully with the motor unit with the handle positioned as shown.
- Connect the power cable to a mains outlet.



## OPERATION

### Blending continuously

- To blend continuously, turn the speed control to the 1 position (slow) or 2 (fast).

*The blender will switch on. If you are not sure which speed setting to use, start with the slow speed and increase the speed to high if needed. High speeds are best if the ingredients are quite solid.*

- Watch blending progress through the glass jug and turn the speed control to the '0' (Off) position when you have finished blending.



### Pulse blending

Pulse blending is useful for short bursts of powerful blending.

- Turn the speed control to the 'P' position.
- The motor will run while the speed control is held in this position.
- Release the speed control to stop blending at any time.

*You can turn the speed control repeatedly to the 'P' position to blend in pulses, allowing the ingredients to settle if required.*


### Adding more liquid

You may find you need to add more liquid during blending.

- Set the speed switch to the '0' (Off) position.
- Lift it out of the lid.
- Pour in the additional liquid.
- Re-fit the cap securely.
- Continue blending.

### Stirring the mixture

It may be necessary to stir the mixture to distribute the ingredients.

- Set the speed switch to the '0' (Off) position.
  - Lift the jug off the motor body and remove the lid.
  - Stir the mixture with a spoon.
  - Re-fit the lid, place the jug back on the motor body and continue blending.
- 

## OPERATION

### When your mixture is ready

- Set the speed switch to the '0' (Off) position.
- Lift the jug off the motor body.
- Remove the lid and pour out the mixture into a container, ready to use or to refrigerate.

NOTE: Cold ingredients may warm up slightly when blended. Refrigerate them after blending to cool. Hot ingredients such as soups should be covered and left in a cool place to cool before refrigeration.

## AFTER USE

- Immediately after use, follow the instructions in the Care and Cleaning section to clean the blender components.

### Storage

- When all the components are dry, coil the power cable loosely and store the blender set out of reach of children and pets.

### TROUBLESHOOTING

- Blender will not switch on.

*Check that the jug has been correctly assembled to the blender. The lid must be fully fitted to the jug and the jug must be fully engaged to the motor body before the motor will run.*

- Jug leaks at the base.

*Lift off the jug and empty the contents into a container. Remove the blade assembly. Clean all components and re-assemble, ensuring that the rubber seal is fitted correctly (with ribbed surface upwards) in the blade assembly and lays flat in its groove.*

### SPECIFICATIONS

Power supply.....220 - 240V~, 50Hz

Power consumption..... 400-500W

**IMPORTANT: THIS APPLIANCE MUST BE EARTHED**



## WARRANTY

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. Where a failure does not amount to a major failure, BIG W is entitled to choose between providing you with a repair, replacement or refund. To obtain compensation, you would need to provide documentary evidence of the loss or damage suffered, and documentary evidence that such loss or damage was a reasonably foreseeable consequence of a failure by BIG W to comply with a consumer guarantee under the Australian Consumer Law. Such evidence may include photographs, statutory declarations, receipts or reports (eg from your doctor), depending on the loss or damage.
2. In addition to all rights and remedies to which you may be entitled under the Competition and Consumer Act 2010 (Commonwealth) and any other relevant legislation, the manufacturer warrants this product to be free from defects in materials or workmanship for a period of 24 months from the date of purchase.
3. In order to claim under this warranty you will need to bring the product to any BIG W store, along with proof of purchase (typically this will be a receipt). Any cost incurred by you in bringing the product to the service desk will be borne by you. We will then, at our option, either repair or replace the product, or refund your money and take back the product – in accordance with our Returns Policy, a copy of which is available at our return desk
4. Our liability under this manufacturer's warranty is subject to us being satisfied that a defect was caused by defective workmanship or materials, and was not caused by or substantially contributed to by other factors, or circumstances beyond our control, including (but not limited to) defective installation, maintenance or repair, alteration or modification of the product in a manner not recommended by the manufacturers or any neglect, misuse or excessive use.
5. The benefits conferred by this manufacturer's warranty are in addition to all rights and remedies conveyed by the Competition and Consumer Act 2010 (Commonwealth), and any other statutory rights to which you may already be entitled, and this warranty does not exclude, restrict or modify any such rights or remedies that are implied by law.
6. This warranty is provided by BIG W of 1 Woolworths Way, Bella Vista NSW 2153, Phone: 1300 244 999.

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