



10643 / 10644
Commercial
Blender

KuK

Try **Monster** - Buy **Monster** - Be **Monster**

Specification

Product Description

Everyone knows food tastes better, and is healthier when it's home-made. These blenders are the perfect household or commercial kitchen appliance to prepare and make your own fresh smoothies, juices and even cocktails!

The titanium alloy stainless steel blades will crush ice and nuts. Combined with the high powered motor means all those smoothies will be blitzed in seconds - what an absolute breeze! We bet you can't wait to get stuck in!

Monster Smoothie Recipes

If you are looking for a little inspiration for some amazing smoothie recipes, we've kindly added some in here for you! Check out the Recipes – How to Make the Perfect Monster Smoothie section further on in this instruction manual. Enjoy!

Technical Information

Commercial Blender:

Dimensions: 20cm W x 21cm D x 53cm H Power: 2200 Watts
Weight: 6.5 Kg

Commercial Digital Blender: Voltage: 220-240 Volts

Dimensions: 20cm W x 22cm D x 53cm H Capacity: 2L

Monster Guarantee

If you wish to return a product in perfect working order, we provide a 30 day returns policy as long as the item is unopened and in a resalable condition.

A 12 month warranty applies to all of our electrical products; we will cover the cost of labour and parts. Our policy is to try and repair the item before arranging an exchange or refund.

If for any reason a part is missing please get in touch with us within 7 days on receipt of your order. You can contact our friendly and helpful Customer Support Team via email or call. For full terms and conditions contact our Support Department via the details on the Contact Us page.

Specification

Product Features

Commercial Blender:

1. Rubber Feet
2. Motor
3. On/Off Switch
4. Handle
5. Lid
6. Safety Guard
7. Jar
8. Pulse Switch
9. Speed Dial



Specification

Product Features

Commercial Digital Blender:

1. Rubber Feet
2. Motor
3. On/Off Switch
4. Timer
5. Handle
6. Lid
7. Safety Guard
8. Jar
9. Screen
10. Speed Control



User Guide

Operation Instructions

Commercial Blender

- 1) Wash all attachments before use (not motor). The bottom of your jug should not be submersed in water or placed in a dishwasher. Simply wipe this with a damp cloth.
- 2) After adding your ingredients to the jug, firmly push down the lid and safety guard into place.
- 3) Plug in at the mains. Put your jug onto the motor. Turn on using the On/Off switch. Increase or reduce speed using the speed control dial.
- 4) Whilst switched on, press the pulse switch on if desired.
- 5) If some ingredients haven't reached the blades, simply switch off, remove the safety guard and use the tamper to stir the ingredients. Replace safety guard and resume blending.
- 6) Once complete, switch off, remove the jug and pour your refreshing smoothie! Enjoy.

Commercial Digital Blender

- 1) Wash all attachments before use (not motor). The bottom of your jug should not be submersed in water or placed in a dishwasher. Simply wipe this with a damp cloth.
- 2) After adding your ingredients to the jug, firmly push down the lid and safety guard into place.
- 3) Plug in at the mains. Put your jug onto the motor. Turn on using the On/Off switch. Increase or reduce speed using the High/Low buttons.
- 4) Whilst switched on, press the timer button to increase or reduce the working time.
- 5) For quick time setting, press the 360 button. The blender will take 10 seconds to get up to speed and then remain on timer for 360 seconds. Press Fruit and Vegetable button for 120 timer seconds - the blender will take 5 seconds to get up to speed.
- 6) If at any point you want to stop the blender, simply press the On/Off button.
- 7) If some ingredients haven't reached the blades, simply switch off, remove the safety guard and use the tamper to stir the ingredients. Replace safety guard and resume blending.
- 8) Once complete, switch off, remove the jug and pour your refreshing smoothie! Enjoy.

Troubleshooting

Resolution Guide

Please read through the guide below if you have any issues or faults with your KuKoo Commercial Blender.

Q: There are parts missing from my order

A: If there appears to be any part missing from your package contact our Customer Support team via the details on the Contact Us page.

Q: My KuKoo Commercial Blender will not start.

A: Check the plug socket is in and switched on at the mains. Turn the switch to 'On' position. If it still will not start, simply call or email our Support Team. They will guide you through issues or arrange a date and time for us to collect the product and fix it with our one year guarantee.

Q: I do not think my KuKoo Commercial Blender is running correctly.

A: Call or email our Support Team, details on the Contact Us page and our friendly and helpful team will listen to any problem and find a resolution. If we can't fix it, we will replace any faulty product up to 1 year of receipt date.

Q: The motor is straining.

A: Please check you are using appropriate food and pushing it down with appropriate pressure. Over bearing the motor will cause damage. If you are taking these precautions please call or email us.

Safety Advice

Safe Working Practice

Please read through the safe working practice to ensure prevention of injury or damage to the device.

Do not operate the device in areas of high temperature or humidity as the machine may not function correctly.

Use indoors. This is a household or commercial kitchen appliance.

Keep motor away from heat and liquid.

Do not overwork the machine.

Turn the power and motor off before removing or adding jug attachment.

Only use genuine spare parts to maintain a safe and usable KuKoo Commercial Blender.

If damaged, do not operate the machine.

Do not operate the KuKoo Commercial Blender if you are drowsy or under the influence of drugs or alcohol – slow responses can cause injuries to the user.

Maintain proper control of the machine at all times, distractions may cause damage to the machine or injury to the user.

The KuKoo Commercial Blender should be operated by a competent adult. Keep out of reach of children and do not allow children to operate the machine.

Do not wash the motor in liquid, simply wipe down if needed.

Safety Advice

Safe Working Practice

Never touch the blades when the motor is running or rotating.

Do not push food down with hands, use the tamper.

Do not pour water on the electrical housing or near the vents.

Loose clothing, long hair and jewellery could be caught in moving parts and cause injury. Wear appropriate clothing.

Keep the KuKoo Commercial Blender accessories clean to prolong working life.

Do not use to blend bones or foods with hard fibre Remove pips, stones or thick food skins before blending.

Do not submerge the bottom of your blender jug in water or place in a dishwasher. To clean, either rinse the jug or wipe with a damp cloth.



Recipes

How to Make the Perfect MONSTER Smoothie

So you've got your incredible commercial blender – now it is time to shake things up and make a tasty smoothie. We all know there isn't a 'one fits all' solution to everything and we're certain you don't have time to troll through recipe after recipe, so check out this Monster Smoothie Flow Chart so you can get your smoothie on sooner rather than later.



Step One:

We all like a combination of fruit so why not pick two or three! Here are some examples:

Banana	Cherries	Melon	Blueberries
Strawberries	Mango	Blackberries	Kiwi
Peach	Apple	Raspberries	Tomato
Pineapple	Grapes	Watermelon	Nectarine

Or maybe you want something a little greener:

Kale, Spinach, Cucumber, Celery and Avocado will taste great mixed with fruit.

Step One:

Now you've gotten a little fruity, time to add a base. Whether you want to go vegan, paleo or cram in the calcium, here are some suggestions:

Coconut Water	Water	Milk – Almond, Rice, Soya, Coconut
Fruit Juice	Iced Coffee	Green Tea

Recipes

Step Three:

Time to thicken it up! How about...?

Cottage Cheese	Seeds	Yoghurt – Natural, Coconut, Greek, Fruit
Ice Cubes	Nuts	Nut Butter – Peanut, Almond, Cashew
Oats	Sorbet	Ice Cream

Step Four:

Give it a Flavour Kick...Go Easy on These!

Apple Cider	Cinnamon	Sugar – Granulated, Sweetener, Coconut
Vinegar	Nutmeg	Honey – Clear, Manuka
Fruit Puree	Herbs and Spices	Agave
Lemon Juice	Passion Fruit	Maple Syrup
Figs	Vanilla Ex tract	Super Fruit Powder
Dates	Almond Extract	Ginger

Step Four:

Now Give it that Final Boost!

Spirulina	Soya	Protein Powder – Whey, Hemp, Pea
Wheatgrass	Cacao	Ground Flaxseeds
Macca Powder	Fish Oil	Ground Hemp Seeds
Acai Powder	Goji Berries	Bee Pollen

But why stop at smoothies? This blender is perfect at mixing ingredients for recipes. Why not try:

Brownies	Muffins	Hummus
Sorbet	Cakes	Salsa
Mousses	Sauces	Peanut Butter Bread
Soups	Dressings	Pancakes

Look on our Pinterest page – Monster Shop – for plenty of extra recipe ideas!

This blender is fab at mixing all your ingredients before baking, cooking or freezing. The possibilities really are endless! Have fun!

Contact Us

Sales Department

For information regarding this device or other products from our Monster divisions please use the following details below.

Tel: 01347 878888

Email: hello@monstershop.co.uk

Support Department

For queries about this device, warranty, returns or reporting faults please use the following details below.

Tel: 01347 878887

Email: help@monstershop.co.uk

Website

To view our product range and fantastic offers in the Monster divisions please visit our website

www.monstershop.co.uk

Address

To visit our office Monster House and view our products, send postal correspondence or return items our address is provided below.

Monster House, Alan Farnaby Way, Sheriff Hutton
Industrial Estate, Sheriff Hutton, York YO60 6PG



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