

24412/24413/24414/24328KuKoo Variable Speed

Hand Blender



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Specification

Product Description

Thank you for purchasing this KuKoo Variable Speed Hand Blender.

Any culinary connoisseur understands that blending can be tiring and time-consuming and too often detracts from the pleasure of cooking. If you're blending various types of ingredients, the dilemma worsens further-- until now!

This KuKoo Hand Blender comes with an attachable blending tube and (if purchased) a stainless steel whisk to take out the drudgery of manual blending once and for all, giving you vital time to perfect those tasty recipes.

Its variable speed feature of 4000 to 16000rpm truly places the power in your hands, giving you excellent scope for creative, super-fast blending for industrial or commercial catering needs.

This product is ideal for catering professionals and companies, hotels, mobile catering units, and restaurants.

We at Monster Group UK understand this is a new and exciting purchase, and although it is tempting to get stuck in please carefully read these instructions before you start using the machine.

Please refer to and read Safety Advice, Safe Working Practice to ensure prevention of injury or damage to the device before starting.

Item Contents

- 1 x KuKoo Blender Body
- 1 x 500mm Blending Tube
- 1 x Stainless Steel Attachable Whisk

Specification

Technical Information

Voltage:

220-240V/50Hz Power: 500W

Blending Speed: 4000-16000rpm Continuous Running Time: 200 hours+

Safety features: PCB overload Relay and Safety Switch

Product Specifics

	Length	Width	Depth	Weight	Material
Blender w / 400mm tube	74cm	17cm	17cm	3.3 KG	Aluminium, Plastic
Blender w/ 500mm tube	84cm	17cm	17cm	3.54 KG	Aluminium, Plastic
Blender w/ Whisk	73cm	17cm	17cm	3.14 KG	Aluminium, Plastic, Steel

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.

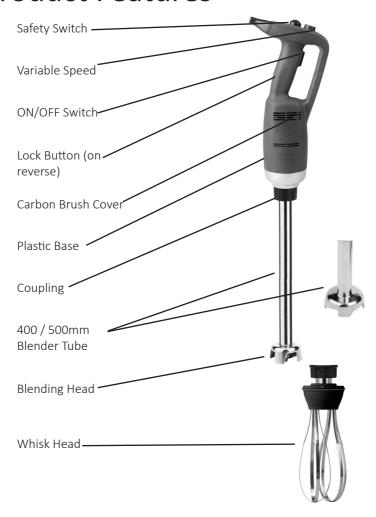
A 12 month warranty applies to all of our electrical products; we will cover the cost of labour and parts. Our policy is to try and repair the item before arranging an exchange or refund.

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.

Monster Group (UK)'s liability will be limited to the commercial value of the product only.

Specification

Product Features



Safety Advice

Safe Working Practice

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

Ensure you have read and fully understand the instruction manual of this appliance before operating.

Please ensure you can safely handle the blender before attempting to use it.

Those aged under 16 are not permitted to operate this machine, even in the presence of experienced adults.

Always inspect the power supply cord before every use of this blender. If the cord is damaged, do not use it.

When not in use, turn the blender off at the socket and disconnect the plug. You should never leave the blender unattended whilst it is switched on.

Under no circumstance should you use this appliance outdoors.

Do not immerse the appliance, cord, or plug in water or any other liquid.

Always use the appliance on a dry, flat and level surface.

Never overfill the container/bowl with mixture; or else spillages will occur.



Safety Advice

Safe Working Practice

We advise the use of a Residual Current Device (RCD) when operating this machine.

When storing, keep out of reach of children and animals.

As already mentioned, please do not try to carry out repairs to this appliance. Repairs should be carried out by a qualified engineer or technician.

When using this appliance, provide adequate ventilation.

Do not use near curtains, wall coverings, clothing, dish towels, or other flammable objects or material.

Do not use near gas or electric burners, or heated ovens.

When using or handling the blender, always keep the blades on the Blender Head pointed down and away from you. Do not wear jewellery or long-sleeved clothes when using the blender.



Assembly Instructions

The blades on the blending tube heads are very sharp. Use extreme caution when assembling and disassembling this product.

The assembly of this product is very quick and easy, as is the disassembly for storage operations. However, please note that under no circumstance should assembly or disassembly begin whilst the machine is switched on, or plugged in. Ensure the mains power supply is disconnected before continuing.

The 400mm blending tube, 500mm blending tube, and the whisk fit in the same basic way. Follow the steps below to securely attach.

- 1) Align the adaptor (blending tube or whisk) to the coupling of the plastic base.
- 2) Once aligned, screw the plastic coupling until the attachment is not loose.
- 3) It is advised that you check again the tight fitting of the blender base and blending tube/whisk before first operation.
- 4) To disassemble, simply unscrew the coupling until the blending tube or whisk comes free.

Operation Instructions

Starting and Stopping the Blender:

- 1) First ensure that the ON/OFF switch (A) is in the released position.
- 2) Connect the Blender to the mains power supply.
- 3) Place the Blending Head into the ingredients/foodstuffs you wish to blend.
- 4) Press and hold down the Safety Button (B)
- 5) Whilst holding down the Safety Button (B), press the ON/OFF switch (A).
- 6) To stop the blender at any time, release the ON/OFF switch (A). The Safety Button (B) will release automatically.



Using the Continuous Operation Function:

- 1) Follow Steps 1-5.
- 2) Whilst the ON/OFF switch (A) is in use, press the Lock Button (D).
- 3) Release the ON/OFF switch (A) and the Blender will function continuously herein.
- 4) To stop the Blender, press once and release the ON/OFF switch (A).

CAUTION: The whisk attachment must only be used when operating in the 'Variable Speed' function. This must also only be used at a low speed. Using the whisk at a fast speed may damage the whisk's steel design. Using at a low speed will still provide excellent results.

Operation Instructions

Using the Variable Speed Function:

- 1) Follow Steps 1-5.
- 2) Whilst in operation, start by changing the speed of the blending by turning the Variable Speed dial (C).

NOTE: We recommend starting at a generally low speed before opting for a faster setting. This optimises performance and also gives the user time to optimise themselves to the operation of the Blender. The powerful motor will maintain the designated speed even if/when the mixture changes.

Other Things to Consider:

For greater control of the Blender--and thus to maximise performance--we recommend holding the Blender with two hands; one by the handle, and one by the bottom of the motor unit.

It is further advised that the user operates the Blender at a slight angle to prevent the Blender Head touching the base of the mixture's container.

Always ensure that the Head is fully submerged in the mixture. This will prevent spillages or splashing during operation. As a general rule, we recommend that two-thirds of the 500mm Blending Tube/Whisk be submerged in the mixture. This is signified by the 'Max' on the blending tube attachments.

Always ensure no liquid or mixture comes into contact with the air vents of the motor; this may damage the blender.

Maintenance

Always remember to only ever undergo cleaning or maintenance with any electrical device when it is switched off, unplugged at the mains power supply, and, if necessary, had sufficient time to cool.

For best practice, clean this product after every use.

- 1) After using the blender, cool the Blending Head in cold or cool water and leave to cool. Take extreme care when cleaning the Blender Head. The blades are very sharp and, for your safety, require your utmost attention.
- 2) Under no circumstance should you submerge the whole Blender or the motor unit in water or any other liquid.
- 3) Clean thoroughly using a wet cloth or sponge and appropriate cleaning detergent. Do not use bleach, nor should you use alkaline-based detergents as this could cause damage to the plastic components of this appliance.

NOTE: If the Blender or its parts require repairwork, never attempt to perform this work yourself. Repairs should be undertaken by a professional and qualified engineer or technician.

Troubleshooting

Resolution Guide

Please read through the guide below if you have any issues or faults with your device. The information covers and resolves the majority of frequently asked questions.

What do I do if...

Q: ... there are parts missing from my order?

A: If there appears to be any missing part from your package, contact our Customer Support team within 7 days of receipt. The details can be found on the Contact Us page.

Q: ... there has been a power cut?

A: Release the ON-OFF switch. Check the power supply. If the power cut was not caused by the device, restart accordingly.

Q: ... the blender cut out during operation?

A: This could be due to several things. First, check the power supply to the mains, and the power cord. If this seems normal, this could be due to an over-heating of the device. Switch off using the ON/OFF switch and unplug at the mains. Once you are sure the device has cooled sufficiently, attempt to restart.

Q: ... the blender attachments don't blend my mix as well as I'd thought. A: The Hand Blender is an extremely powerful appliance. If a mixture is particularly sticky, this could be why you aren't seeing optimum performance. In this instance, try turning the speed up on the blender to give that extra boost. Alternatively, try thinning out the mixture manually before blending any further.

For all other issues, please contact our friendly and helpful Customer Support department via the details on the Contact page of this manual.

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 Chef division 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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