



[Manuals.plus](#) /

> [Elite Gourmet](#) /

> Elite Gourmet EPB-5455 Nutri-Blender Instruction Manual

## Elite Gourmet EPB-5455

# Elite Gourmet EPB-5455 Nutri-Blender Instruction Manual

Model: EPB-5455

## 1. INTRODUCTION AND OVERVIEW

Thank you for choosing the Elite Gourmet EPB-5455 Nutri-Blender. This powerful appliance is designed to efficiently blend a variety of ingredients, from fruits and vegetables to nuts and seeds, into smooth consistencies. Featuring a 1200-watt motor and six stainless steel blades, it is ideal for preparing smoothies, shakes, sauces, and more. This manual provides essential information for safe operation, maintenance, and optimal performance of your blender.

## 2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before operating the appliance.
- Do not immerse the motor base, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Avoid contact with moving parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Keep hands and utensils out of the blending cup while blending to prevent the possibility of severe personal injury and/or damage to the blender.
- Blades are sharp. Handle with care.
- Always operate the blender with the cup and blade assembly securely in place.
- Do not blend hot liquids as pressure buildup may cause the cup to burst.

### 3. PRODUCT COMPONENTS

Your Elite Gourmet EPB-5455 Nutri-Blender includes the following components:

- Blender Motor Base (1200W)
- Blade Assembly with 6 Stainless Steel Blades
- 33 oz (975 ml) Blending Cup (BPA-free Tritan)
- 27 oz (798 ml) Blending Cup (BPA-free Tritan)
- Spill-Proof Travel Lid
- Sealing Lid



*Image: All components of the Elite Gourmet EPB-5455 Nutri-Blender, including the motor base, two blending cups of different sizes, the blade assembly, and two types of lids.*

### 4. SETUP AND INITIAL USE

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Wash the blending cups, lids, and blade assembly in warm, soapy water. Rinse thoroughly and dry. The motor base can be wiped clean with a damp cloth. Do not immerse the motor base in water.

3. **Placement:** Place the motor base on a clean, dry, and stable surface. Ensure the power cord is within reach of an electrical outlet.
4. **Assembly:** Add your desired ingredients to one of the blending cups. Screw the blade assembly onto the open end of the blending cup until securely tightened.
5. **Positioning:** Invert the blending cup and place it onto the motor base, aligning the tabs on the cup with the slots on the base. Twist the cup clockwise until it locks into place.



*Image: A blending cup filled with fresh ingredients, positioned next to the Elite Gourmet EPB-5455 Nutri-Blender base, illustrating preparation for blending.*

## 5. OPERATING INSTRUCTIONS

The Elite Gourmet EPB-5455 Nutri-Blender features a user-friendly control panel with various blending functions.



*Image: The Elite Gourmet EPB-5455 Nutri-Blender fully assembled with a blending cup and travel lid, showcasing its compact design.*

## Control Panel Functions:



Image: Detailed view of the Elite Gourmet EPB-5455 Nutri-Blender's control panel, highlighting the START/STOP, PULSE, BLEND, and EXTRA BLEND buttons, along with the digital countdown timer.

- **START/STOP:** Press to begin or end a blending cycle.
- **PULSE:** Press and hold for short bursts of blending. Useful for chopping or breaking down larger pieces.
- **BLEND:** Activates a standard blending cycle, suitable for fresh fruits, leafy greens, and soft ingredients.
- **EXTRA BLEND:** Provides a more powerful and extended blending cycle, ideal for frozen fruits, ice, and harder ingredients.
- **Digital Countdown Timer:** Displays the remaining time for automatic blending cycles, ensuring consistent results.

## Blending Process:

1. Ensure the blending cup with ingredients and blade assembly is securely locked onto the motor base.
2. Plug the power cord into a standard electrical outlet.
3. Select the desired blending function (PULSE, BLEND, or EXTRA BLEND) or press START/STOP for manual control.
4. The blender will operate for the preset time or until you press START/STOP again.

5. Once blending is complete, twist the blending cup counter-clockwise to unlock and remove it from the base.
6. Carefully unscrew the blade assembly from the cup. Attach a spill-proof travel lid or sealing lid if desired.

## 6. BLENDING GUIDE AND TIPS

---

For optimal blending results and to prolong the life of your blender, follow these guidelines:

### **Ingredient Layering:**

To achieve the smoothest consistency, layer ingredients in the blending cup in the following order:

1. **Liquids:** Water, juice, yogurt, milk.
2. **Dry Goods:** Grains, seasonings, powders.
3. **Fresh Leafy Greens:** Spinach, kale.
4. **Fresh Fruits & Vegetables:** Berries, bananas, cucumbers.
5. **Ice & Frozen Ingredients:** Ice cubes, frozen fruit.

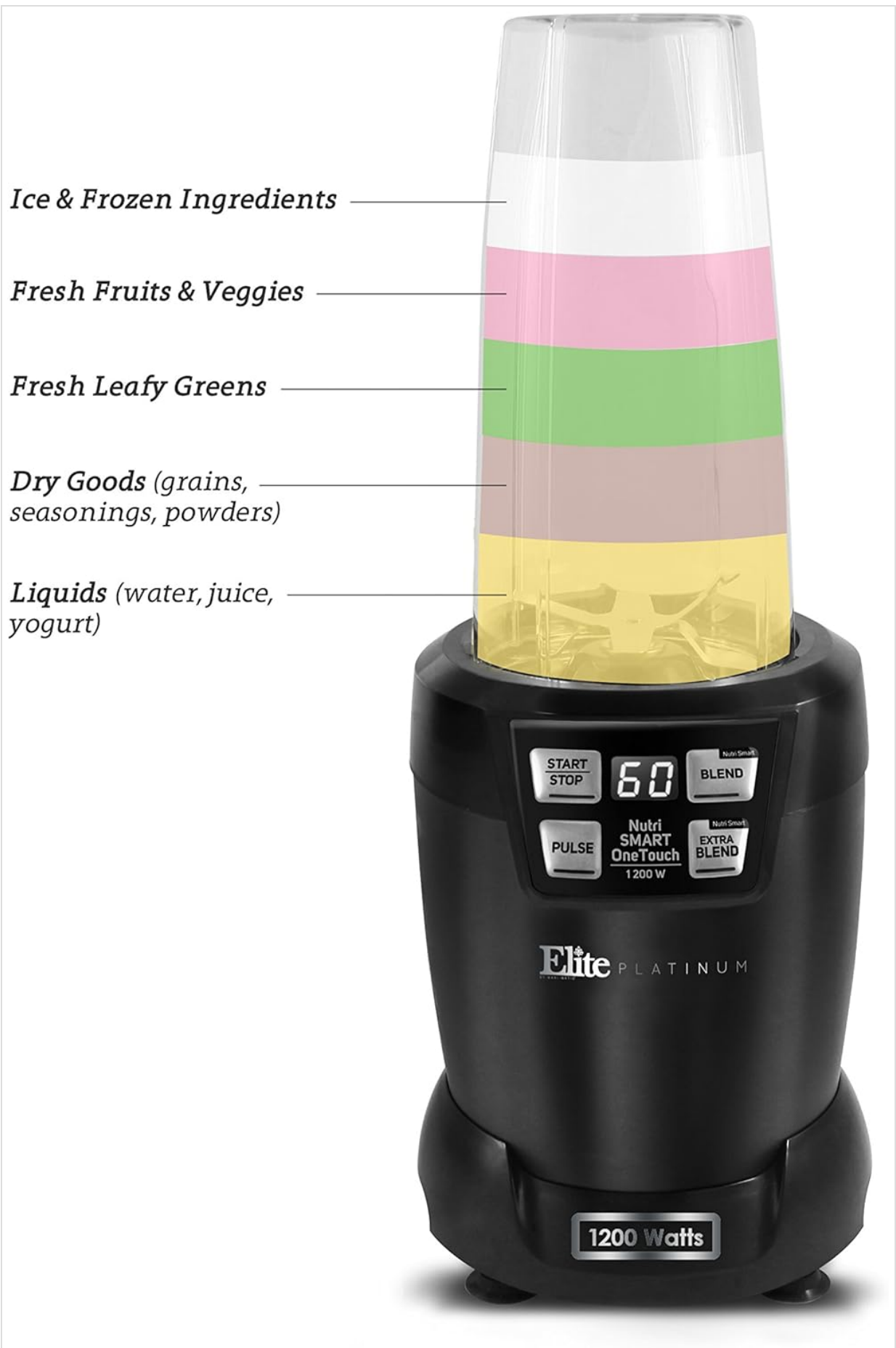
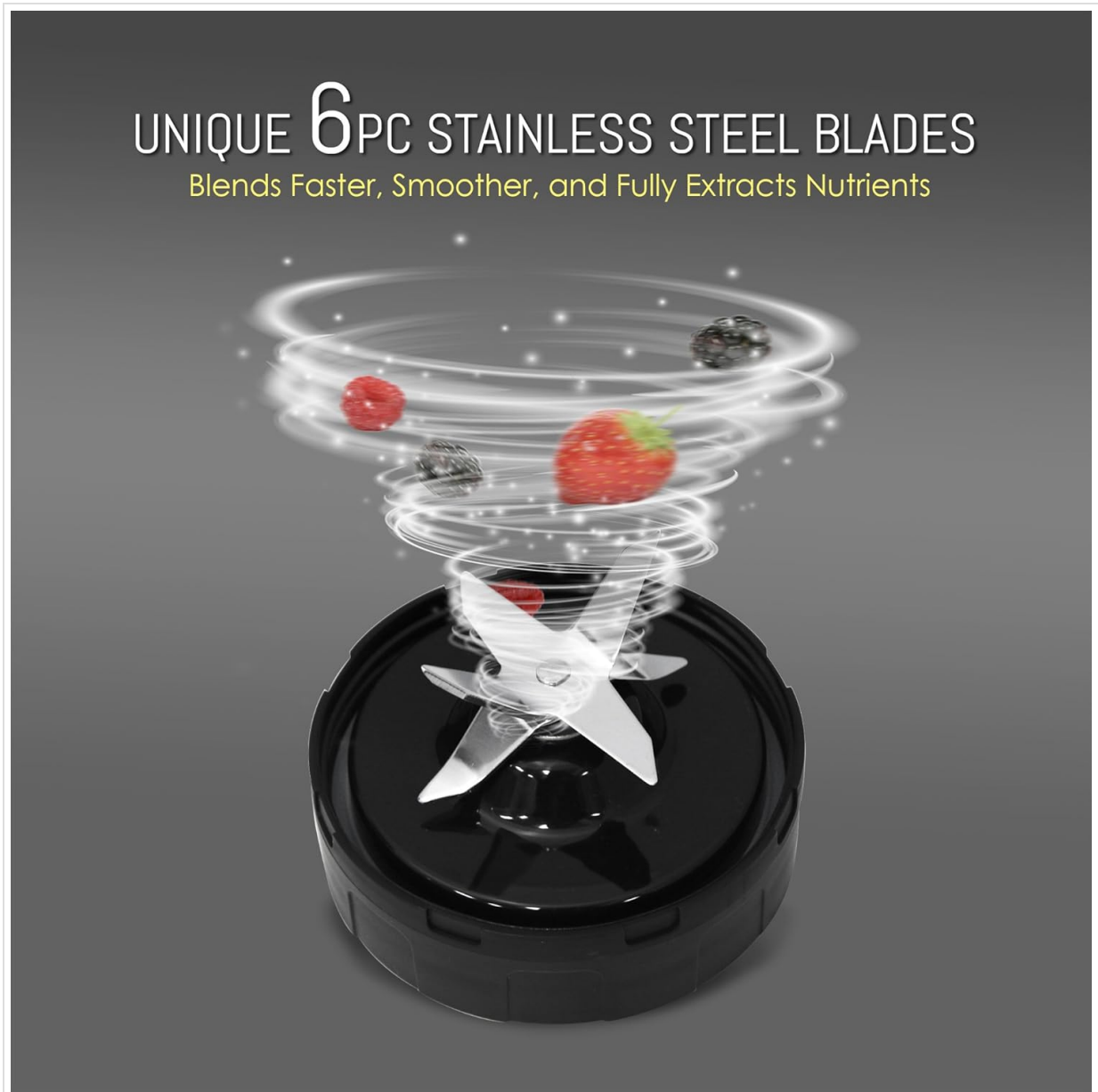


Image: A visual representation of the recommended order for layering ingredients in the blending cup, starting with liquids at the bottom and ending with ice and frozen items at the top.

### General Blending Tips:

- Do not overfill the blending cup. Ensure ingredients do not exceed the MAX fill line.

- For thicker mixtures, add more liquid.
- If blending stops or ingredients are not circulating, remove the cup, shake it, and re-attach to continue blending.
- The 6-piece stainless steel blade assembly with titanium coating is designed for efficient blending and nutrient extraction.



*Image: A detailed view of the unique 6-piece stainless steel blade assembly, highlighting its design for faster, smoother blending and nutrient extraction.*

## 7. CARE AND MAINTENANCE

### Cleaning:

- **Blending Cups and Lids:** Wash immediately after use with warm, soapy water. Rinse thoroughly. These parts are generally top-rack dishwasher safe, but hand washing is recommended for longevity.
- **Blade Assembly:** Exercise extreme caution when cleaning the blades as they are very sharp. Wash with warm, soapy water using a brush to avoid direct contact with the blades. Rinse thoroughly.
- **Motor Base:** Wipe the motor base with a damp cloth. Do not immerse the motor base in water or any other liquid. Ensure the base is unplugged before cleaning.

## Storage:

Store the blender and its components in a clean, dry place when not in use. Ensure all parts are completely dry before storing.

## 8. TROUBLESHOOTING

If you encounter issues with your Elite Gourmet EPB-5455 Nutri-Blender, refer to the following common problems and solutions:

- **Blender Does Not Turn On:**

- Ensure the power cord is securely plugged into a working electrical outlet.
- Verify that the blending cup and blade assembly are correctly seated and locked onto the motor base. The blender has a safety mechanism that prevents operation if not properly assembled.

- **Leaking During Blending:**

- Ensure the blade assembly is securely tightened onto the blending cup.
- Check that the rubber sealing gasket within the blade assembly is properly in place and not damaged.
- Do not overfill the blending cup beyond the MAX fill line.

- **Ingredients Not Blending Smoothly:**

- Ensure sufficient liquid is added to the mixture.
- Try adding ingredients in the recommended order (liquids first).
- If ingredients are stuck, remove the cup, shake it, and re-attach to the base. Use the PULSE function to dislodge stubborn ingredients.
- For harder ingredients or ice, use the EXTRA BLEND function.

- **Unusual Noise or Odor:**

- Immediately turn off and unplug the blender.
- Check for any obstructions around the blade or motor.
- Allow the motor to cool down if it has been running for an extended period.

## 9. SPECIFICATIONS

<b>Brand</b>	Elite Gourmet
<b>Model Number</b>	EPB-5455
<b>Power</b>	1200 Watts
<b>Voltage</b>	120V
<b>Capacity</b>	33 Fluid Ounces (largest cup)
<b>Blade Material</b>	Titanium-coated Stainless Steel
<b>Material Type Free</b>	BPA Free
<b>Product Dimensions</b>	6"D x 16"W x 6"H

<b>Item Weight</b>	6.34 pounds
<b>Power Source</b>	Corded Electric
<b>Special Feature</b>	Manual operation with preset functions
<b>UPC</b>	717056125648

## 10. WARRANTY AND SUPPORT

---

The Elite Gourmet EPB-5455 Nutri-Blender comes with a limited warranty. For specific details regarding warranty coverage, duration, and terms, please refer to the warranty card included with your product or contact Elite Gourmet customer support.

For technical assistance, troubleshooting beyond this manual, or to inquire about replacement parts, please visit the official Elite Gourmet website or contact their customer service department. Contact information can typically be found on the product packaging or the brand's official website.