

GASTROBACK 40976

GASTROBACK Design Advanced Pro E Immersion Blender User Manual

Model: 40976

INTRODUCTION

Thank you for choosing the GASTROBACK Design Advanced Pro E Immersion Blender. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new appliance. Please read these instructions thoroughly before first use and keep them for future reference.

This powerful 800-watt immersion blender is designed for versatile kitchen tasks, featuring a robust stainless steel construction and multiple attachments including an emulsifying disc, potato masher, whisk, and chopper, along with a convenient container.

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 carefully before operating the appliance.
- Do not immerse the motor unit in water or other liquids. Clean only with a damp cloth.
- Always unplug the appliance from the power outlet before assembling, disassembling, or cleaning.
- Keep hands, hair, clothing, and utensils away from moving parts during operation to prevent injury.
- Blades are sharp. Handle with extreme care when assembling, disassembling, or cleaning.
- This appliance is not intended for use by children or persons with reduced physical, sensory, or mental capabilities unless supervised.
- 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.
- Use only attachments and accessories recommended or sold by the manufacturer.
- Ensure the appliance is placed on a stable, flat, dry surface during operation.
- Do not use outdoors.

PRODUCT COMPONENTS

Your GASTROBACK Design Advanced Pro E Immersion Blender comes with several components designed for various culinary tasks.



Image: The main motor unit, the chopper bowl with its blade, and the measuring beaker. These are core components for blending and chopping tasks.



Image: A view of the various attachments included: the potato masher, the whisk, the standard immersion blender shaft, and the emulsifying disc.

- **Motor Unit:** The main body containing the 800-watt motor and speed controls.
- **Immersion Blender Shaft:** Stainless steel shaft with sharp blades for blending soups, sauces, and smoothies.



Image: A close-up view of the sharp stainless steel blade at the end of the immersion blender shaft.

- **Chopper Attachment:** A bowl with a separate blade for chopping nuts, herbs, and vegetables.



Image: The chopper bowl with its internal blade assembly, ready for use with the motor unit.

- **Whisk Attachment:** For whipping cream, beating eggs, and preparing light batters.

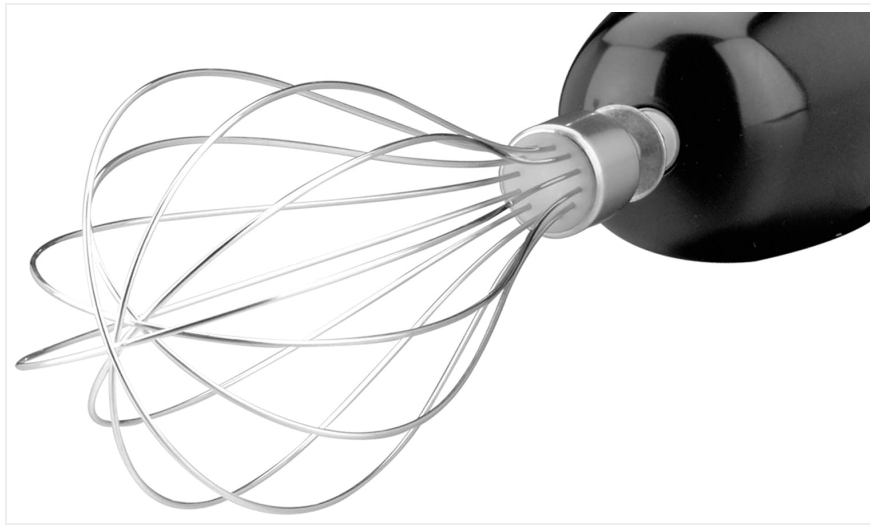


Image: The whisk attachment, designed for aerating and mixing ingredients.

- **Potato Masher Attachment:** Specifically designed for mashing cooked potatoes and other soft vegetables.
- **Emulsifying Disc:** An innovative attachment for creating homemade dressings, aioli, and mayonnaise.

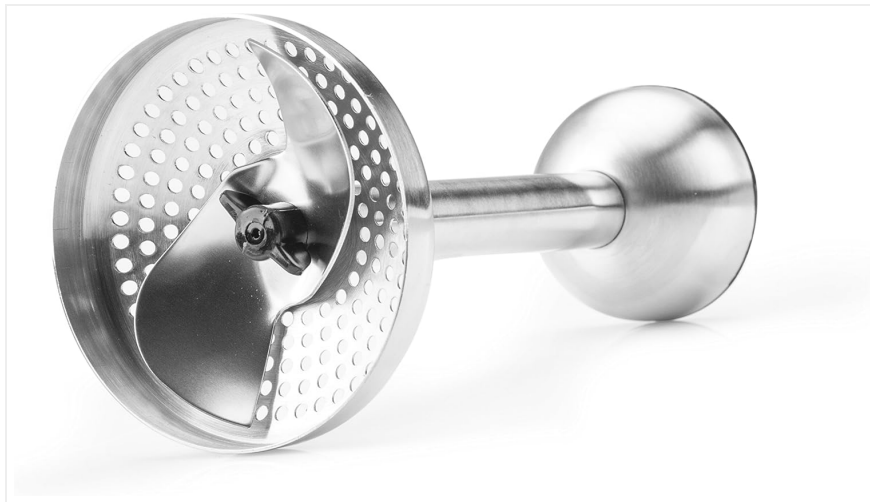


Image: The specialized emulsifying disc, used for blending liquids to create stable emulsions.

- **Measuring Beaker:** A clear container with measurement markings, ideal for blending and mixing.



Image: The clear measuring beaker, featuring volume markings for precise ingredient preparation.

SETUP AND ASSEMBLY

Before first use, wash all detachable parts (except the motor unit) in warm soapy water, rinse thoroughly, and dry. Ensure all parts are completely dry before assembly.

1. **Attaching Accessories:** Align the desired attachment (immersion blender shaft, whisk, potato masher, or chopper lid) with the motor unit. Push and twist clockwise until it locks securely into place.
2. **Chopper Assembly:** Place the chopper blade onto the central pin inside the chopper bowl. Add ingredients. Secure the chopper lid onto the bowl, then attach the motor unit to the lid.
3. **Emulsifying Disc Assembly:** Attach the emulsifying disc to the immersion blender shaft, then attach the shaft to the motor unit.
4. **Power Connection:** Plug the appliance into a suitable power outlet only after all attachments are securely in place and ingredients are ready.

OPERATING INSTRUCTIONS

The GASTROBACK Design Advanced Pro E features adjustable speed settings and an ergonomic soft-touch handle for comfortable and safe operation.

1. **Speed Control:** The appliance offers 5 adjustable speed settings. Rotate the speed selector on the top of the motor unit to choose your desired speed (1-5).
2. **Power Button:** Press and hold the power button (with LED light indicator) to start the appliance. Release the button to stop.
3. **Using the Immersion Blender:**
 - Insert the immersion blender shaft into the ingredients before starting.
 - Move the blender up and down gently to ensure even blending.
 - Do not operate continuously for more than 1 minute to prevent overheating. Allow a short break between cycles.
4. **Using the Chopper:**
 - Place ingredients in the chopper bowl. Do not overfill.
 - Attach the motor unit. Press the power button in short pulses for coarse chopping, or continuously for finer results.
5. **Using the Whisk:**
 - Attach the whisk. Use in a deep bowl to prevent splashing.
 - Start at a lower speed and gradually increase as needed for whipping.
6. **Using the Emulsifying Disc:**
 - Attach the emulsifying disc to the immersion blender shaft.
 - Use in the measuring beaker or a narrow container. Slowly add oil or other liquids while blending to create emulsions like mayonnaise.
7. **Using the Potato Masher:**
 - Ensure cooked potatoes or vegetables are soft.
 - Insert the masher into the food and press the power button. Move gently to mash evenly.

CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and optimal performance of your immersion blender.

1. **Before Cleaning:** Always unplug the appliance from the power outlet and allow it to cool down before cleaning.
2. **Motor Unit:** Wipe the motor unit with a damp cloth. Never immerse it in water or any other liquid.

3. **Attachments (Immersion Blender Shaft, Whisk, Potato Masher, Emulsifying Disc, Chopper Bowl & Blade, Beaker):**

- Wash these parts in warm, soapy water immediately after use to prevent food from drying on them.
- Rinse thoroughly under running water.
- Some parts may be dishwasher safe (refer to product markings or specific instructions if available), but hand washing is generally recommended for longevity, especially for blades.
- Handle blades with extreme care as they are very sharp.

4. **Drying and Storage:** Ensure all parts are completely dry before reassembling or storing. Store the appliance and its accessories in a dry, safe place.

TROUBLESHOOTING

If you encounter issues with your immersion blender, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not start.	Not plugged in; power outlet faulty; attachment not correctly secured; safety switch not engaged.	Check power connection; try another outlet; ensure attachment is locked; press power button firmly.
Motor stops during operation.	Overheating due to continuous use; too much load/ingredients; food stuck in blades.	Unplug and let cool for 15-20 minutes; reduce ingredient quantity; unplug and carefully clear blades.
Poor blending/chopping results.	Insufficient liquid; ingredients too large; incorrect speed setting; dull blades.	Add more liquid; cut ingredients into smaller pieces; increase speed; check blades for damage (if dull, contact support).
Loud noise or vibration.	Attachment not properly secured; foreign object in blades; motor issue.	Ensure attachment is locked; unplug and check for obstructions; if problem persists, contact customer support.

If the problem persists after trying these solutions, please contact GASTROBACK customer support.

SPECIFICATIONS

- **Brand:** GASTROBACK
- **Model:** 40976
- **Power:** 800 Watts
- **Voltage:** 240 Volts
- **Number of Speeds:** 5
- **Beaker Capacity:** 800 Milliliters
- **Product Dimensions (approx.):** 22.6 x 22.8 x 26.2 cm (L x W x H)
- **Item Weight:** 2.05 Kilograms
- **Special Features:** Ergonomic soft-touch handle, LED luelight start button, Emulsifying disc.

WARRANTY AND CUSTOMER SUPPORT

GASTROBACK products are manufactured to high-quality standards. For information regarding warranty terms and conditions, please refer to the warranty card included with your purchase or visit the official GASTROBACK website. Should you require assistance, spare parts, or have any questions about your GASTROBACK Design Advanced Pro E Immersion Blender, please contact GASTROBACK customer support. Contact details can typically be found on the product packaging or the official brand website.