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- Mueller Immersion Blender Handheld 8 Speed Stainless Steel Electric Hand Blender, 3 in 1 Emulsion Blender Handheld with Turbo Mode, Stick Blender Emulsifier for Kitchen for Soup, Smoothie, Puree Blender Stick 3 Accessories

### **Mueller MU-HB-02**

# **Mueller Immersion Blender User Manual**

Model: MU-HB-02

#### INTRODUCTION

Thank you for choosing the Mueller Immersion Blender. This versatile 3-in-1 handheld electric blender is designed to simplify your kitchen tasks, allowing you to mix, blend, whisk, and froth with ease. Featuring an 8-speed control with a powerful Turbo Mode, durable stainless steel components, and an ergonomic design, it's perfect for preparing soups, smoothies, purees, whipped cream, and more.



The Mueller Immersion Blender, showcasing its main unit, whisk attachment, and milk frother attachment, alongside a refreshing smoothie.

## IMPORTANT SAFETY PRECAUTIONS

To ensure safe operation and prevent damage to the appliance, please read all instructions carefully before use. Keep this manual for future reference.

- Keep out of the reach of children.
- Use as directed in this manual.
- Always unplug the appliance from the power outlet before cleaning or when not in use.
- Do not immerse the motor unit in water or any other liquid.
- · 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.
- · Do not use outdoors.

## PACKAGE CONTENTS

Your Mueller Immersion Blender package includes the following components:

- Immersion Blender Motor Unit
- · Stainless Steel Blending Shaft
- · Whisk Attachment
- · Milk Frother Attachment



The three primary attachments: the blending shaft, milk frother, and whisk, designed for easy swapping.

#### **SETUP**

Before first use, wash all detachable parts in warm soapy water, rinse thoroughly, and dry. The motor unit should only be wiped clean with a damp cloth.

## **Attaching Components**

- 1. Align the desired attachment (blending shaft, whisk, or frother) with the motor unit.
- 2. Insert the attachment into the motor unit and twist clockwise until it locks securely into place. You will

hear a click when it is properly secured.

3. Ensure the attachment is firmly attached before plugging the unit into a power outlet.



A visual guide demonstrating the simple insert and twist motion to securely lock attachments onto the blender.

### **OPERATING INSTRUCTIONS**

The Mueller Immersion Blender is designed for ease of use. Follow these steps for optimal performance:

### **General Operation**

- 1. Ensure the blender is properly assembled with the desired attachment.
- 2. Plug the power cord into a standard 120V AC outlet.
- 3. Submerge the blade or attachment into the ingredients. For best results, ensure the blending head is fully immersed to prevent splashing.
- 4. Press and hold the power button to start blending.
- 5. Release the power button to stop.

## **Speed Control and Turbo Mode**

The blender features a variable 8-speed control dial and a separate Turbo button for maximum power.

- Variable Speed Dial: Rotate the dial on top of the motor unit to select speeds from 1 to 8. Lower speeds (1-3) are ideal for softer ingredients like bananas or strawberries. Medium speeds (4-6) are suitable for items like garlic or peaches. Higher speeds (7-8) are for tougher ingredients such as nuts or raw meat.
- **Turbo Mode:** For an extra burst of power, press and hold the 'TURBO' button. This will activate the maximum blending speed regardless of the dial setting. Release the button to return to the selected dial speed.



The ergonomic handle features an intuitive 8-speed control dial and a dedicated Turbo button for enhanced blending power.

### **Using Attachments**

- **Blending Shaft:** Ideal for pureeing soups directly in the pot, blending smoothies in a tall glass, or making baby food. The stainless steel blade housing helps reduce splashes.
- Whisk Attachment: Perfect for whipping cream, beating eggs, or mixing batters for pancakes and cakes
- Milk Frother Attachment: Creates rich, creamy foam for lattes, cappuccinos, and other beverages.



The Mueller Immersion Blender is versatile for preparing a wide range of dishes, from smooth soups to whipped cream.



The contoured shape of the handle provides a secure and comfortable grip during use.

### MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your Mueller Immersion Blender.

- **Detachable Parts:** The Blending Shaft, Whisk, and Frother attachments are dishwasher safe for convenient cleaning. Alternatively, they can be washed by hand with warm soapy water and a non-abrasive sponge.
- **Motor Unit:** The motor unit should never be immersed in water. Wipe it clean with a damp cloth. For stubborn stains, use a mild detergent on the cloth, then wipe with a clean damp cloth. Dry thoroughly.
- Storage: Store the blender and its attachments in a dry place when not in use.

## **Troubleshooting**

If you encounter issues with your Mueller Immersion Blender, refer to the common problems and solutions below:

Problem	Possible Cause	Solution

Problem	Possible Cause	Solution
Blender does not turn on.	Not plugged in; power outlet issue; attachment not secured.	Ensure the power cord is securely plugged into a working outlet. Check if the attachment is correctly locked into the motor unit.
Motor runs but attachment does not spin.	Attachment not properly connected to the motor drive.	Unplug the unit, remove the attachment, and reattach it, ensuring it clicks into place.
Excessive vibration or noise.	Improper assembly; damaged attachment.	Check that all parts are assembled correctly. Inspect attachments for any damage. If damaged, discontinue use and contact customer support.
Splashing during operation.	Blending head not fully immersed; too much liquid.	Ensure the blending head is fully submerged in the ingredients. Reduce the amount of liquid if necessary.

If the problem persists after attempting these solutions, please contact Mueller customer support.

# PRODUCT SPECIFICATIONS

Brand	Mueller	
Model Number	MU-HB-02	
Color	Silver	
Power Source	AC Power Source	
Voltage	120 Volts	
Number of Speeds	9 (including Turbo)	
Blade Material	Stainless Steel	
Product Dimensions	2.55"D x 2.55"W x 16.9"H	
Item Weight	2 pounds	
Included Components	Whisk Attachment, Blending Shaft, Milk Frother	
Special Features	Portable, Adjustable Speed Control, Multiple Attachments, Multiple Speeds, Compact, Detachable Attachment, Ergonomic Handle, Lightweight, Removable Blade, Safety Lock	

## WARRANTY INFORMATION AND CUSTOMER SUPPORT

Your Mueller Immersion Blender is covered by a **1 Year Limited Warranty** from the date of purchase. This warranty covers defects in material and workmanship under normal use.

For warranty claims, technical support, or any questions regarding your product, please contact Mueller customer support through their official website or the retailer where the product was purchased. Please have your model number (MU-HB-02) and proof of purchase ready.

For a detailed user manual in PDF format, you may refer to the official document available atMueller Immersion Blender User Manual (PDF)

#### Related Documents - MU-HB-02



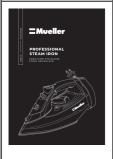
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Comprehensive user manual for the Mueller Ultra-Stick Hand Blender (Model MU-HB-02, MLR010001N). Learn about safety instructions, features, assembly, operation, cleaning, and warranty.



## Mueller Electric Hand Mixer 5 Speed 250W Turbo User Manual

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INSTRUCTION MANUA

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Comprehensive guide for the Müeller ULTRA Yogurt Maker (Model YL-470), covering safety instructions, parts identification, ingredients, step-by-step usage, tips for best results, flavoring suggestions, cleaning, and technical specifications.