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Smeg HBF11PBUS

SMEG Handheld Immersion Blender HBF11PBUS User Manual

Model: HBF11PBUS

1. INTRODUCTION

Thank you for choosing the SMEG Handheld Immersion Blender HBF11PBUS. This appliance is designed for blending, pureeing, and mixing various food ingredients. To ensure safe and efficient operation, please read this manual thoroughly before first use and retain it for future reference.

2. SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and personal injury.

- Read all instructions before using the appliance.
- Do not immerse the motor unit in water or other liquids.
- Keep hands, hair, and clothing, as well as spatulas and other utensils, away from moving blades during operation to prevent injury.
- Blades are sharp. Handle with care when cleaning.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- 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.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not use outdoors.

3. PRODUCT OVERVIEW AND COMPONENTS

The SMEG Handheld Immersion Blender consists of the following main components:

- **Motor Unit:** Contains the powerful 350W motor and control buttons.
- **Blending Shaft:** Detachable stainless-steel shaft with durable blades.

- **Speed Dial:** 5-setting variable speed control.
- **Turbo Boost Button:** Provides maximum power for tough ingredients.



Figure 3.1: Front view of the SMEG HBF11PBUS Handheld Immersion Blender in Pastel Blue. The main unit features power and speed control buttons, with the blending shaft extending downwards.



Figure 3.2: Side view of the SMEG HBF11PBUS Handheld Immersion Blender, showing the ergonomic handle and power cord connection.



Figure 3.3: Close-up view of the durable stainless steel blades at the end of the blending shaft, designed for efficient blending.

4. SETUP

- 1. Unpack:** Carefully remove all components from the packaging.
- 2. Clean:** Before first use, wash the blending shaft in warm soapy water, rinse thoroughly, and dry. Wipe the motor unit with a damp cloth.
- 3. Assemble:** Attach the blending shaft to the motor unit. Align the shaft with the motor unit and twist until it locks securely into

place. Ensure it is firmly attached before use.

4. **Position:** Place the ingredients to be blended into a suitable container. Ensure the container is deep enough to prevent splashing.

5. OPERATING INSTRUCTIONS

The SMEG Handheld Immersion Blender offers versatile blending capabilities with adjustable speed settings.

5.1 Basic Blending

1. Ensure the blending shaft is securely attached to the motor unit.
2. Immerse the blending shaft into the ingredients in your container. Ensure the blades are fully submerged.
3. Plug the appliance into a power outlet.
4. Select your desired speed using the 5-setting variable speed dial located on the top of the motor unit.
5. Press and hold the power button to begin blending. Move the blender up and down gently to ensure even blending.
6. For an extra burst of power, press the **Turbo Boost** button while blending.
7. Release the power button to stop the appliance.
8. Unplug the appliance from the outlet after use.

5.2 Recommended Uses

- **Soups and Sauces:** Blend directly in pots or bowls for smooth purees.
- **Smoothies and Shakes:** Combine fruits, liquids, and ice for quick beverages.
- **Baby Food:** Prepare fresh, homemade baby food with ease.
- **Mayonnaise and Dressings:** Emulsify ingredients for creamy results.



Figure 5.1: The SMEG Immersion Blender in use, blending various ingredients in a clear beaker, demonstrating its versatility for different recipes.

Your browser does not support the video tag.

Video 5.1: Official SMEG video demonstrating the features and versatility of the Immersion Blender, including its blending, chopping, and mashing capabilities with various attachments. This video highlights the stainless steel blades and FlowBlend system for smooth results.

6. MAINTENANCE AND CLEANING

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

- 1. Unplug:** Always unplug the appliance from the power outlet before cleaning.
- 2. Detach Shaft:** Twist and pull the blending shaft to detach it from the motor unit.
- 3. Clean Blending Shaft:** Wash the blending shaft and blades immediately after use in warm, soapy water. Rinse thoroughly under running water. Use a brush to safely clean around the blades. The shaft is also dishwasher safe.
- 4. Clean Motor Unit:** Wipe the motor unit with a damp cloth. Do not immerse the motor unit in water or any other liquid.
- 5. Dry:** Ensure all parts are completely dry before reassembling or storing.
- 6. Storage:** Store the blender in a dry place, away from direct sunlight and heat.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Blender does not turn on.	Not plugged in; power outlet malfunction; motor unit not properly connected to shaft.	Ensure the blender is securely plugged into a working outlet. Check that the blending shaft is correctly attached and locked to the motor unit.
Blades are not rotating.	Food blockage; shaft not properly attached.	Unplug the blender. Remove any food particles obstructing the blades. Reattach the blending shaft securely.
Motor sounds strained.	Too much food; ingredients too hard; insufficient liquid.	Reduce the amount of ingredients. Add more liquid if blending thick mixtures. Use the Turbo Boost function for tougher ingredients.
Splashing during operation.	Container too shallow; blender not fully immersed.	Use a deeper container. Ensure the blending head is fully submerged in the ingredients before starting.

8. SPECIFICATIONS

Feature	Detail
Brand	Smeg
Model Number	HBF11PBUS
Power	350W
Voltage	120V
Number of Speeds	5 (Variable) + Turbo Boost
Blade Material	Stainless Steel

Feature	Detail
Handle Material	Nonslip Ergonomic Handle
Dimensions	3"D x 3"W x 16"H
Weight	3 pounds
Cord Length	60"
Material Type	BPA Free

9. WARRANTY AND SUPPORT

This SMEG Handheld Immersion Blender HBF11PBUS comes with a 1-Year Manufacturer's Warranty.

For warranty claims, technical support, or any questions regarding your appliance, please contact SMEG customer service. Refer to the official SMEG website or your purchase documentation for the most up-to-date contact information.

SMEG experts are available to assist you throughout the lifespan of your machine.

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