

Petra PT5118V2VDEEU10

Petra PT5118V2VDEEU10 1.6L Stainless Steel Soup Blender Instruction Manual

Model: PT5118V2VDEEU10

IMPORTANT SAFETY INSTRUCTIONS

Please read these instructions carefully before using your Petra Soup Blender and retain them for future reference. Incorrect use can lead to potential hazards.

- Always ensure the lid is securely closed before operating the blender.
- Do not immerse the main unit (base with motor) in water or any other liquid.
- Keep hands and utensils out of the blender jug during operation to prevent injury.
- Do not operate the appliance if the power cord or plug is damaged.
- Ensure the blender is placed on a stable, flat, heat-resistant surface.
- Allow hot liquids to cool slightly before blending to avoid pressure buildup.
- Unplug the appliance from the power outlet when not in use, before cleaning, or before changing accessories.
- This appliance is for household use only.

PRODUCT OVERVIEW AND COMPONENTS

The Petra PT5118V2VDEEU10 is a versatile 1.6L stainless steel soup blender designed for preparing a variety of hot and cold recipes.



Image: The Petra PT5118V2VDEEU10 Soup Blender, showcasing its stainless steel jug and black handle.

Key Components:

- **Stainless Steel Jug:** 1.6L capacity for blending and heating.
- **Lid:** With integrated safety features.
- **Control Panel:** Digital display with 5 preset functions.
- **Handle:** Ergonomically designed for safe pouring.
- **Power Base:** Contains the motor and heating element.
- **Spout:** For easy pouring of contents.

SETUP

Before First Use:

1. Carefully unpack all components and remove any packaging materials.
2. Wipe the exterior of the main unit with a damp cloth.
3. Wash the inside of the stainless steel jug and the lid with warm, soapy water. Rinse thoroughly and dry.
4. Ensure all parts are completely dry before assembly and use.

Placement:

Place the soup blender on a stable, level, and heat-resistant surface, away from the edge of the countertop and out of reach of children.



Image: The Petra Soup Blender positioned on a kitchen counter, ready for use.

OPERATING INSTRUCTIONS

Control Panel Overview:

The digital control panel allows you to select various functions and monitor the blending process.



Image: A close-up view of the digital control panel, showing the power button, mode button, and various program icons.

Filling the Jug:

Ensure ingredients are cut into small pieces (approximately 2-3 cm) for optimal blending. Add liquids first, then solid ingredients.



Image: The stainless steel jug of the Petra Soup Blender containing various chopped vegetables, ready for blending. Observe the MIN (1300ml) and MAX (1600ml) fill lines inside the jug. Do not fill below the MIN line or above the MAX line to ensure proper operation and prevent overflow.



Image: A detailed view of the interior of the blender jug, clearly showing the 'MIN 1300ml' and 'MAX 1600ml' indicators.

Program Settings:

- **Smooth Soup:** For creamy, finely blended soups.
- **Chunky Soup:** For soups with a thicker consistency and visible pieces of ingredients.
- **Drinks:** Ideal for smoothies, milkshakes, and cold beverages.
- **Keep Warm:** Maintains the temperature of your soup or drink after preparation.
- **Blend/Clean:** A quick blending cycle that can also be used for initial cleaning.

Operating Steps:

1. Add your desired ingredients to the stainless steel jug, ensuring they are between the MIN and MAX fill lines.
2. Securely place the lid on the jug. The blender will not operate if the lid is not correctly positioned.
3. Plug the power cord into a suitable electrical outlet.
4. Press the Power button (**U**) to turn on the appliance.
5. Press the Mode button to cycle through the available programs (Smooth Soup, Chunky Soup, Drinks, Keep Warm, Blend/Clean). The selected program will be indicated on the digital display.
6. Once a program is selected, the blender will automatically begin the cycle. The display will show the remaining time.

7. When the program is complete, the blender will beep and switch to standby mode.
8. Carefully remove the lid and pour the contents using the integrated spout.



Image: A hand pouring freshly made soup from the Petra Soup Blender into a grey bowl, demonstrating the easy-pour spout.

Automatic Memory Function:

The blender features an automatic memory function that saves your last used settings, allowing for quick recall for future recipes.

Overflow Protection:

The intelligent control system includes an overflow protection feature to prevent spills during operation, enhancing safety and cleanliness.

CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and optimal performance of your soup blender.

1. Always unplug the appliance from the power outlet before cleaning.
2. **For the Jug:** After use, add a small amount of water and a drop of dish soap to the jug. Select the 'Blend/Clean' program for a quick cycle. Rinse thoroughly with clean water. For stubborn residue, use a non-

abrasive brush or sponge.

3. **For the Lid:** Wash the lid with warm, soapy water and rinse thoroughly.
4. **For the Main Unit:** Wipe the exterior of the power base with a damp cloth. Do not immerse the main unit in water.
5. Ensure all parts are completely dry before storing.

TROUBLESHOOTING GUIDE

If you encounter any issues with your soup blender, please refer to the table below before contacting customer support.

Problem	Possible Cause	Solution
Blender does not turn on.	Not plugged in; power outage; lid not properly secured.	Check power connection; ensure lid is correctly closed; check household circuit breaker.
Ingredients not blending smoothly.	Too many ingredients; ingredients too large; insufficient liquid.	Reduce quantity; cut ingredients into smaller pieces; add more liquid (ensure within MIN/MAX lines).
Overflow during operation.	Jug filled above MAX line.	Ensure ingredients do not exceed the MAX fill line.
Soup is not hot enough.	Incorrect program selected; 'Keep Warm' function not activated.	Ensure a soup program (Smooth/Chunky) is selected; use 'Keep Warm' function if needed.

TECHNICAL SPECIFICATIONS

Model Number	PT5118V2VDEEU10
Brand	Petra
Capacity	1.6 Liters
Power	900 Watts
Voltage	220 Volts
Material	Carbon Steel (Jug: Stainless Steel)
Color	Black
Dimensions (L x W x H)	23.5 x 16.4 x 29 cm
Item Weight	2.4 Kilograms
Number of Speeds	5 (Preset Programs)
Special Features	Keep Warm Setting, Automatic Shut-off, Digital Control
Recommended Uses	Soup, Smoothies

ENERGY SAVING INFORMATION

The Petra Soup Blender is designed for energy efficiency. It can help you save up to 65% on energy bills when compared to the energy consumption per liter of soup made using a 1.8 kW electric hob.



Image: A graphic illustrating 'Save 65% Off Your Energy Bills', comparing energy usage with a 1.8 kW electric hob.

WARRANTY AND CUSTOMER SUPPORT

For warranty information or if you require assistance with your Petra Soup Blender, please refer to the warranty card included with your purchase or contact Petra customer support through their official website or the retailer where the product was purchased. Please have your model number (PT5118V2VDEEU10) and purchase date available when contacting support.