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› DAEWOO DHB-720S 3-in-1 Stainless Steel Immersion Blender User Manual

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Model: DHB-720S

1. INTRODUCTION

Thank you for purchasing the DAEWOO DHB-720S 3-in-1 Immersion Blender. This manual provides important information regarding the safe operation, assembly, use, maintenance, and troubleshooting of your appliance. Please read it thoroughly before first use and keep it for future reference.

2. PRODUCT OVERVIEW AND COMPONENTS

The DAEWOO DHB-720S is a versatile kitchen tool designed for blending, chopping, and whisking. It features a powerful motor and durable stainless steel components.



Figure 1: The DAEWOO DHB-720S immersion blender with its main body, blending shaft, whisk attachment, 600ml chopper bowl with blade, and 500ml measuring beaker.

Components:

- **Motor Unit:** The main body containing the 700W motor and speed controls.
- **Blending Shaft:** Detachable stainless steel shaft with sharp blades for blending.
- **Whisk Attachment:** For whisking eggs, cream, and light batters.
- **Chopper Attachment:** 600 ml bowl with a stainless steel chopping blade and lid for processing harder ingredients.
- **Measuring Beaker:** 500 ml capacity for blending liquids or measuring ingredients.



Figure 2: Close-up view of the whisk attachment, 500ml measuring beaker, and 600ml chopper attachment with its blade and lid.

3. SAFETY INSTRUCTIONS

- Always unplug the appliance before cleaning or when not in use.
- Do not immerse the motor unit in water or other liquids.
- Keep hands, hair, clothing, and utensils away from moving parts during operation.
- Blades are sharp. Handle with care.
- This appliance is not intended for use by children.
- Ensure the voltage indicated on the appliance matches your local mains voltage before connecting.
- Do not operate the appliance with a damaged cord or plug.
- Avoid processing excessively hot liquids to prevent splashing and burns.

4. SETUP AND ASSEMBLY

Before first use, wash all detachable parts (blending shaft, whisk, chopper bowl, chopper blade, beaker) in warm soapy water, rinse thoroughly, and dry. Wipe the motor unit with a damp cloth.

Attaching the Blending Shaft:

1. Align the blending shaft with the motor unit.
2. Twist the blending shaft clockwise until it locks securely into place.



Figure 3: The main motor unit with the stainless steel blending shaft securely attached.

Attaching the Whisk Attachment:

1. Insert the whisk into the whisk gear box.
2. Align the whisk gear box with the motor unit.
3. Twist the whisk gear box clockwise until it locks securely into place.

Assembling the Chopper Attachment:

1. Carefully place the chopping blade onto the center pin inside the chopper bowl.
2. Add ingredients to the chopper bowl.
3. Place the chopper lid onto the bowl, ensuring it is properly seated.
4. Align the motor unit with the chopper lid.
5. Twist the motor unit clockwise until it locks securely onto the chopper lid.

5. OPERATING INSTRUCTIONS

The DAEWOO DHB-720S features two speed settings for various tasks.



Figure 4: The motor unit showing the two speed control buttons. Button 'I' is for lower speed, and button 'II' is for higher speed.

General Operation:

1. Plug the appliance into a suitable power outlet (127V).
2. Select the desired speed by pressing button 'I' (low speed) or button 'II' (high speed).

3. Release the button to stop operation.

Using the Blending Shaft:

- Ideal for soups, sauces, smoothies, and baby food.
- Immerse the blending shaft into the ingredients before starting.
- Move the blender up and down gently for even blending.
- Do not operate continuously for more than 1 minute. Allow a 10-minute rest period between cycles.



Figure 5: The immersion blender's chopper attachment in use, processing various fruits.

Using the Chopper Attachment:

- Suitable for chopping herbs, nuts, cheese, and small quantities of meat.
- Do not overfill the chopper bowl (maximum 600 ml).
- Use short pulses for coarse chopping, or longer pulses for finer results.
- Do not operate continuously for more than 30 seconds. Allow a 10-minute rest period between cycles.

Using the Whisk Attachment:

- Best for whipping cream, beating egg whites, and mixing light batters.
- Use the whisk in a deep bowl to prevent splashing.
- Do not operate continuously for more than 1 minute. Allow a 10-minute rest period between cycles.



Figure 6: The whisk attachment being used to mix ingredients in a bowl, demonstrating its function for light blending tasks.

6. CLEANING AND MAINTENANCE

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

- **Always unplug the appliance before cleaning.**
- **Motor Unit:** Wipe with a damp cloth. Do not immerse in water.
- **Blending Shaft, Whisk, Chopper Bowl, Chopper Blade, Beaker:** These parts are dishwasher safe (top rack only) or can be washed by hand in warm soapy water. Rinse thoroughly and dry immediately.

- **Blades:** Handle the chopping and blending blades with extreme care as they are very sharp.
- **Storage:** Store the appliance and its accessories in a dry place, out of reach of children.



Figure 7: A detailed view of the stainless steel blending blade, highlighting its sharp edges. Exercise caution when cleaning.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet not working; motor unit not properly attached to accessory.	Check power connection; test outlet with another appliance; ensure motor unit is securely locked onto the blending shaft or chopper lid.
Motor stops during operation.	Overheating due to continuous use; ingredients too tough or quantity too large.	Unplug and let cool for 10-15 minutes; reduce ingredient quantity or cut into smaller pieces.

Problem	Possible Cause	Solution
Poor blending/chopping results.	Insufficient liquid; ingredients too large; blades dull (unlikely for new product).	Add more liquid for blending; cut ingredients into smaller, uniform pieces; ensure blades are clean and free of debris.

8. SPECIFICATIONS



Figure 8: A diagram illustrating the key dimensions of the DAEWOO immersion blender, including its total height (39 cm), blending shaft length (19.5 cm), and diameter (6 cm), along with a cable length of 106 cm.

Feature	Detail
Brand	DAEWOO
Model Number	DHB-720S

Feature	Detail
Color	Silver / Black
Power	700 Watts
Voltage	127 Volts
Number of Speeds	2
Material	Stainless Steel, Acrylonitrile Butadiene Styrene (ABS)
Chopper Capacity	600 ml
Beaker Capacity	500 ml
Product Dimensions (approx.)	5 cm (D) x 6 cm (W) x 39 cm (H)
Product Weight (approx.)	1.08 kg
Special Features	Multiple accessories, Adjustable speed control, Lightweight, Ergonomic handle

9. WARRANTY AND SUPPORT

This DAEWOO DHB-720S immersion blender comes with a **12-month warranty** from the date of purchase. This warranty covers manufacturing defects under normal household use.

The warranty does not cover:

- Damage caused by misuse, abuse, or negligence.
- Normal wear and tear.
- Damage caused by unauthorized repairs or modifications.

For warranty claims or technical support, please contact DAEWOO customer service. Keep your proof of purchase for warranty validation.

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