

## RAF R.299

# RAF Hand Blender 6 in 1-1500W - R.299 User Manual

Model: R.299 | Brand: RAF

## 1. INTRODUCTION AND SAFETY INFORMATION

This manual provides essential instructions for the safe and efficient operation of your RAF Hand Blender 6 in 1-1500W. Please read all instructions carefully before first use and retain this manual for future reference.

### Important Safety Precautions:

- Always ensure the power supply voltage matches the rating on the appliance.
- Unplug the appliance from the power outlet before assembling, disassembling, or cleaning.
- Do not immerse the motor unit in water or any other liquid. Clean with a damp cloth only.
- Keep hands, hair, clothing, and utensils away from moving parts during operation to prevent injury.
- Blades are sharp. Handle with extreme care during assembly, disassembly, and cleaning.
- This appliance is not intended for use by children or persons with reduced physical, sensory, or mental capabilities unless supervised.
- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been dropped.
- Avoid processing excessively hot liquids to prevent splashing and scalding.
- Do not operate the appliance continuously for more than 1 minute. Allow it to cool down before resuming use.

## 2. PRODUCT COMPONENTS

Your RAF Hand Blender 6 in 1-1500W comes with several versatile attachments to assist with various kitchen tasks. Familiarize yourself with each component:



Image 2.1: Overview of all RAF Hand Blender 6 in 1 components. This includes the main motor unit, the immersion blending shaft, a whisk attachment, a chopper bowl with its lid and blade, a grater/slicer disc, and a measuring cup.

1. **Motor Unit:** The main body containing the 1500W motor, speed control buttons, and power cord.
2. **Blending Shaft:** Stainless steel immersion blender attachment for pureeing and blending.
3. **Whisk Attachment:** For whipping cream, beating eggs, and mixing light batters.
4. **Chopper Bowl (500ml capacity):** Used with the chopper blade for mincing, chopping, and dicing.
5. **Chopper Blade:** Sharp S-blade for the chopper bowl.
6. **Grater/Slicer Disc:** For grating and slicing ingredients within the chopper bowl.
7. **Measuring Cup (800ml capacity):** For blending liquids or measuring ingredients.



Image 2.2: Dimensional overview of the RAF Hand Blender components. The motor unit with blending shaft measures approximately 36cm in height. The measuring cup is 17cm tall, the whisk 19cm, and the blending shaft 19cm. The chopper bowl has a diameter of 20cm.

### 3. 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.

#### 3.1 Assembling the Immersion Blender:

1. Align the blending shaft with the motor unit.
2. Twist the blending shaft clockwise until it locks securely into place.
3. To detach, twist counter-clockwise and pull apart.



Image 3.1: The motor unit securely attached to the immersion blending shaft, ready for use.

### **3.2 Assembling 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.
4. To detach, twist counter-clockwise and pull apart.



Image 3.2: The motor unit connected to the whisk attachment, prepared for whipping or beating.

### 3.3 Assembling the Chopper/Grater:

1. Place the chopper bowl on a flat, stable surface.
2. Carefully place the chopper blade onto the central pin inside the chopper bowl. Ensure it sits correctly.
3. Add ingredients to the chopper bowl. Do not overfill beyond the maximum capacity mark.
4. Place the chopper lid onto the bowl, aligning the tabs.
5. Align the motor unit with the chopper lid and twist clockwise until it locks securely.
6. For grating/slicing, insert the grater/slicer disc onto the central pin instead of the chopper blade, then secure the lid and motor unit.





Image 3.3: The chopper assembly showing the 800ml maximum capacity, 1500W sharp blade, non-slip aprons, and the switch plus swirl button on the motor unit. A storage box for easy pouring of residue is also indicated.

## 4. OPERATING INSTRUCTIONS

The RAF Hand Blender features a 1500W motor and multiple speed settings for various tasks. Always ensure the appliance is properly assembled before plugging it in.

### 4.1 General Operation:

- Plug the appliance into a suitable power outlet.
- The motor unit has easy-to-reach buttons for operation. Typically, there are speed control buttons and a 'TURBO' button for maximum power.
- Press and hold the desired speed button to operate. Release to stop.
- For a quick burst of power, use the 'TURBO' button.
- Avoid operating the appliance for extended periods without interruption. Allow the motor to rest after approximately 1 minute of continuous use.

### 4.2 Specific Applications:



Image 4.1: The RAF Hand Blender is versatile, capable of tasks such as beating eggs, mixing dough, preparing milkshakes, fruit juices, fruit purees, and food supplements.

#### 4.2.1 Immersion Blending:

- Attach the blending shaft to the motor unit.
- Immerse the blending shaft into the ingredients (soups, sauces, smoothies) in a deep container or the provided measuring cup.
- Press and hold the desired speed button. Move the blender up and down gently for even blending.
- Do not operate in an empty container.

#### 4.2.2 Chopping/Mincing:

- Assemble the chopper bowl with the chopper blade and motor unit.
- Place ingredients into the chopper bowl. For best results, cut larger ingredients into smaller pieces (approx. 2-3 cm).
- Press the speed button in short pulses until desired consistency is achieved.

#### 4.2.3 Whisking:

- Attach the whisk attachment to the motor unit.



- Use in a deep bowl for whipping cream, beating egg whites, or mixing light batters.
- Start at a lower speed and gradually increase as needed.

#### 4.2.4 Grating/Slicing:

- Assemble the chopper bowl with the grater/slicer disc and motor unit.
- Place ingredients into the feeding chute of the chopper lid.
- Press the speed button to operate. Use the food pusher (if included) to guide ingredients through the disc.

## 5. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan of your appliance. Always unplug the hand blender before cleaning.

- **Motor Unit:** Wipe the motor unit with a damp cloth. Do not immerse it in water or any other liquid.
- **Blending Shaft, Whisk, Chopper Bowl, Blades, Grater/Slicer Disc, Measuring Cup:** These detachable parts can be washed in warm soapy water. Rinse thoroughly and dry immediately.
- **Blades:** Handle blades with extreme caution as they are very sharp. Use a brush for cleaning if necessary.
- **Storage:** Store the appliance and its attachments in a dry, safe place, out of reach of children.

## 6. TROUBLESHOOTING

If you encounter issues with your RAF Hand Blender, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet faulty; motor unit not properly attached to attachment.	Check power connection; try a different outlet; ensure motor unit is securely locked onto the attachment.
Poor blending/chopping performance.	Too much food; food pieces too large; blade dull or incorrectly installed.	Reduce food quantity; cut food into smaller pieces; ensure blade is correctly seated; replace blade if dull.
Motor stops during operation.	Overheating due to prolonged use or overload.	Unplug and let the appliance cool down for at least 15-20 minutes before resuming use. Reduce load.
Unusual noise or vibration.	Attachment not properly secured; foreign object in blades.	Ensure all attachments are securely locked; unplug and check for obstructions around the blades.

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

## 7. SPECIFICATIONS




Feature	Detail
Brand	RAF
Model	R.299
Power / Wattage	1500 watts
Voltage	220 Volts
Capacity (Chopper Bowl)	500 Milliliters
Capacity (Measuring Cup)	800 Milliliters (approximate, based on image)
Material	Stainless Steel (blades, blending shaft)
Special Features	Portable, Multiple Speed Settings, Turbo Function
Item Weight	550 g
Product Dimensions	25 x 20 x 25 cm (overall packaging/product dimensions)
Included Components	Motor Unit, Blending Shaft, Whisk Attachment, Chopper Bowl, Chopper Blade, Grater/Slicer Disc, Measuring Cup






## 8. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or contact the retailer where the product was purchased. Keep your proof of purchase for any warranty claims.

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### Related Documents - R.299

	<p><a href="#">Manual de Instrucciones para Batidora de Sobremesa RAF R.6637</a></p> <p>Instrucciones detalladas para la limpieza, almacenamiento y operación segura de la batidora de sobremesa RAF R.6637, incluyendo guías de mezcla y precauciones de seguridad.</p>
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	<p><a href="#">RAF R.8060 Infrared Electric Stove User Manual</a></p> <p>Comprehensive user manual for the RAF R.8060 infrared electric stove, covering specifications, features, safe operation, troubleshooting, and maintenance. Includes detailed instructions and safety recommendations.</p>
	<p><a href="#">RAF 400W 2L Food Processor - Technical Specifications</a></p> <p>Detailed technical specifications for the RAF 400W 2L Food Processor, featuring a 2-liter capacity, spiral blades, low noise operation, and durable metallic design. Ideal for various food preparation tasks.</p>
	<p><a href="#">RAF Electric Kettle 1500W 2L - Technical Data Sheet</a></p> <p>Detailed technical specifications for the RAF Electric Kettle 1500W, model R.97816-110. It is a 2-liter capacity electric kettle designed for rapid boiling and efficient use, featuring automatic shut-off and a 360° swivel base. Ideal for home, office, and cafeteria use.</p>
	<p><a href="#">Freidora de Aire RAF 6.5L 1500W R.5267-110   Especificaciones Técnicas</a></p> <p>Ficha técnica completa de la Freidora de Aire RAF de 6.5 litros, 1500W, modelo R.5267-110. Descubre sus características, potencia, controles y usos domésticos.</p>
	<p><a href="#">Horno Eléctrico RAF 38L 1500W - Especificaciones y Características</a></p> <p>Ficha técnica detallada del Horno Eléctrico RAF de 38L y 1500W. Descubre sus características, 3 modos de cocción, control de temperatura, temporizador y accesorios para uso doméstico.</p>