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› ZKBHOME Immersion Blender Handheld 1100W 3-in-1 Instruction Manual

ZKBHOME 8805

ZKBHOME Immersion Blender Handheld 1100W 3-in-1 Instruction Manual

Model: 8805 | Brand: ZKBHOME

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using your ZKBHOME Immersion Blender. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- **Electrical Safety:** Ensure the voltage of your power outlet matches the voltage specified on the appliance. Do not immerse the motor unit in water or other liquids. Always unplug the blender from the outlet when not in use, before assembling or disassembling parts, and before cleaning.
- **Blade Safety:** The blades are very sharp. Handle with extreme care. Always keep fingers, hair, clothing, and other utensils away from moving parts during operation.
- **Children and Supervision:** This appliance is not intended for use by children. Close supervision is necessary when any appliance is used near children.
- **Hot Liquids:** When blending hot liquids, use caution as hot steam can escape and cause burns. Do not fill containers to the brim.
- **Damage:** 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. Contact customer support for assistance.
- **Attachments:** Use only attachments and accessories recommended or sold by the manufacturer.
- **Overheating:** Do not operate the blender continuously for more than 1 minute to prevent overheating. Allow it to cool down before resuming use.

2. PRODUCT OVERVIEW AND COMPONENTS

The ZKBHOME Immersion Blender is a versatile 3-in-1 kitchen tool designed for blending, whisking, and frothing. It features a powerful 1100W motor and trigger speed control for efficient and precise results.





Image: Overview of the ZKBHOME Immersion Blender and its included attachments.

Included Components:

- **Motor Unit:** The main body containing the 1100W motor and trigger speed control.

- **Blending Shaft:** Stainless steel shaft with a bell-shaped base and sharp blades, designed for blending soups, smoothies, and purees. Features a food-grade nylon blade guard to protect cookware.
- **Egg Whisk Attachment:** For whipping cream, beating eggs, and mixing batters.
- **Milk Frother Attachment:** For creating delicious milk foam for coffee and other beverages.
- **Instruction Manual:** This document.

3. SETUP AND ASSEMBLY

Before first use, clean all parts that will come into contact with food as described in the 'Cleaning and Maintenance' section.

Assembling the Blender:

1. Ensure the motor unit is unplugged from the power outlet.
2. Align the desired attachment (blending shaft, whisk, or milk frother) with the motor unit.
3. Push the attachment firmly onto the motor unit until it clicks securely into place.



Image: The detachable design allows for easy assembly and disassembly of attachments.

To disassemble, simply pull the attachment away from the motor unit. The EasyClick design ensures quick and secure attachment changes.

4. OPERATING INSTRUCTIONS

This immersion blender features a trigger speed control for precise operation.

General Operation:

1. Assemble the desired attachment to the motor unit.
2. Plug the blender into a 120V AC power outlet.
3. Immerse the blending shaft or whisk into the ingredients. Ensure the blades are fully submerged to prevent splashing.
4. Press the trigger control to start blending. The speed can be adjusted from low to high by varying the pressure on the trigger.
5. Blend until desired consistency is achieved.

6. Release the trigger to stop the blender.
7. Unplug the blender from the outlet after use.

Trigger Control Speed Design

Easy speed control,
comfortable one-hand operation



Image: The trigger control allows for easy and precise speed adjustment with one hand.

Using the Blending Shaft:

Ideal for making smoothies, pureed soups, sauces, baby food, and marinades.

- Place ingredients in a tall container or directly in a pot.
- Submerge the blending shaft completely before starting.
- Move the blender up and down gently to ensure even blending.
- The food-grade nylon blade guard helps prevent scratches on your cookware.

Suitable for **Most Recipes**



Image: The blending shaft is suitable for use directly in pots for soups and sauces.

Using the Egg Whisk Attachment:

Perfect for whipping cream, beating eggs, and mixing light batters.

- Attach the whisk to the motor unit.
- Place ingredients in a bowl.
- Start at a lower speed and gradually increase as needed.

Egg Whisk

Whipping cream, eggs or cake batter



Image: The egg whisk attachment efficiently whips cream and beats eggs.

Using the Milk Frother Attachment:

Creates creamy foam for lattes, cappuccinos, and other beverages.

- Attach the milk frother to the motor unit.
- Immerse the frother head just below the surface of the milk.
- Turn on the frother and move it gently up and down until desired foam consistency is achieved.

Milk Frother

Making delicious milk foam
for coffee or drinks

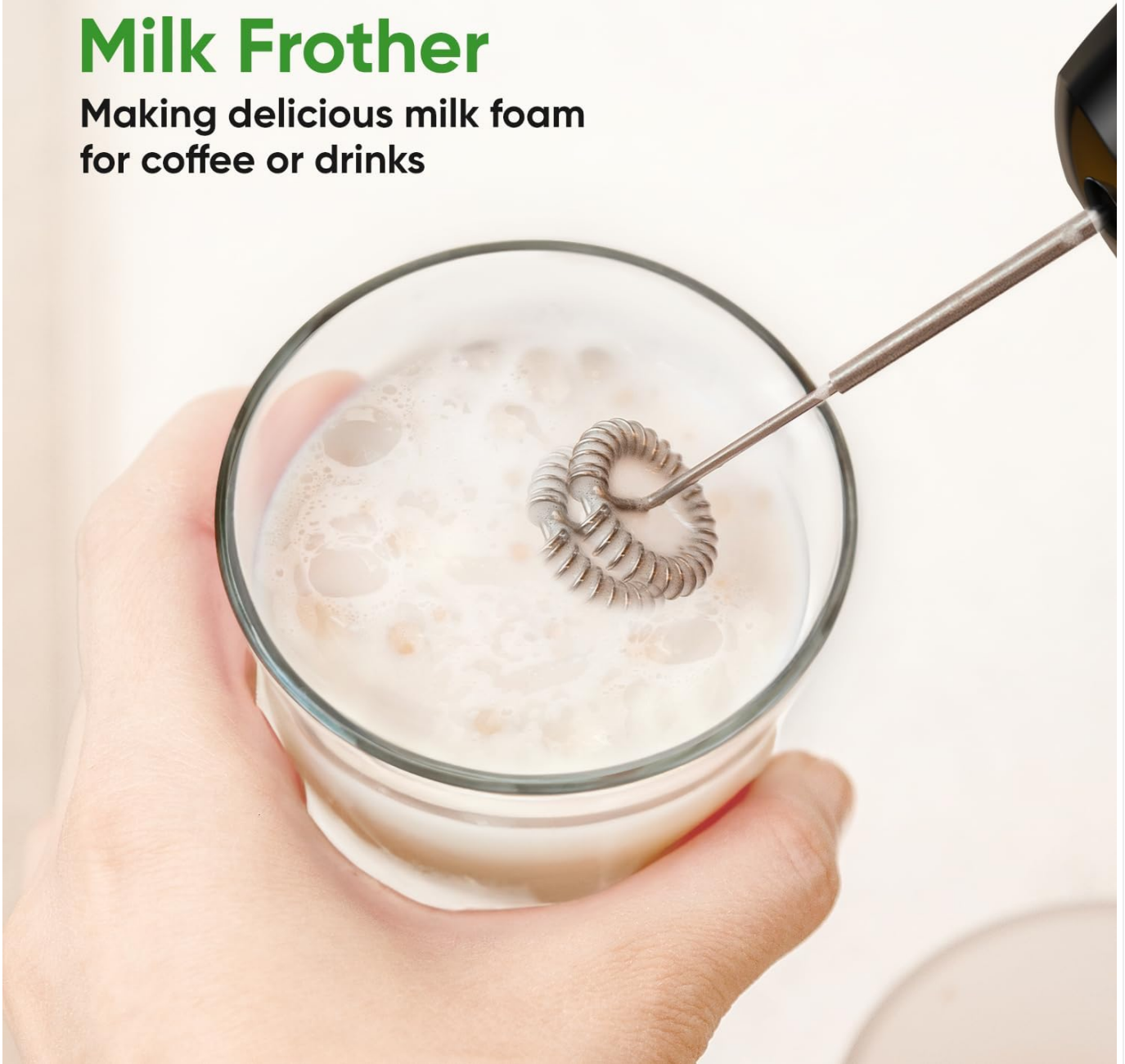


Image: The milk frother attachment creates rich foam for beverages.

5. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your immersion blender.

Cleaning Instructions:

1. Always unplug the motor unit from the power outlet before cleaning.
2. Detach all attachments from the motor unit.
3. **Motor Unit:** The motor unit should **NEVER** be immersed in water or other liquids. Wipe the exterior of the motor unit with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.
4. **Attachments (Blending Shaft, Whisk, Milk Frother):** These parts are dishwasher-safe (up to 167°F / 75°C). Alternatively, they can be washed by hand with warm, soapy water. Rinse thoroughly and dry immediately.
5. For the blending shaft, you can also blend a small amount of warm water with a drop of dish soap in a container to quickly clean the blades. Rinse under running water.

6. Ensure all parts are completely dry before storing.

Anti-scratches on Pots and Pans



Image: The food-grade nylon blade guard on the blending shaft helps protect your pots and pans from scratches during use.

6. 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 issue; motor unit not properly assembled with attachment.	Ensure the blender is securely plugged into a working outlet. Check if the attachment is clicked firmly into place.

Problem	Possible Cause	Solution
Poor blending results.	Insufficient liquid; ingredients too large; not enough blending time; speed too low.	Add more liquid if necessary. Cut ingredients into smaller pieces. Blend for a longer duration. Increase speed using the trigger control.
Blender stops during operation.	Overheating protection activated; motor overloaded.	Unplug the blender and let it cool down for at least 15-20 minutes. Reduce the amount of ingredients or add more liquid to prevent overloading.
Excessive splashing.	Blades not fully submerged; container too wide; speed too high initially.	Ensure the blending shaft is fully submerged before starting. Use a narrower, taller container. Start blending at a lower speed.

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

7. SPECIFICATIONS

Feature	Detail
Brand	ZKBHOME
Model Number	8805
Power	1100W
Voltage	120 Volts
Number of Speeds	Variable (Trigger Control)
Product Dimensions	7.02"D x 2.5"W x 9"H
Item Weight	1.98 pounds
Blade Material	100% Food Grade Stainless Steel
Material Type Free	BPA Free
Special Features	Comfort-grip Ergonomic Handle, Trigger-button Control, UL approved, Detachable Attachment, Food-Grade Nylon Blade Guard

8. WARRANTY AND CUSTOMER SUPPORT

ZKBHOME is committed to providing high-quality products and excellent customer service.

Warranty Information:

This ZKBHOME Immersion Blender comes with a **1-Year Limited Warranty**, which may be extended to **24 Months** under certain conditions. Please refer to the product packaging or contact customer support for full warranty details.

Customer Support:

For any questions, concerns, or assistance with your product, please contact our customer service team. We offer **7x24 Customer Support** and **Lifetime Customer & Technical Support**.

Please refer to your purchase platform or product packaging for the most current contact information (e.g., email address or website).

9. VIDEO RESOURCES

No official product videos with relevant creator information were available in the provided data to embed directly into this manual.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Open the live page

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