

Prasky HB6002

Prasky Immersion Blender HB6002 User Manual

Model: HB6002

Brand: Prasky

1. INTRODUCTION

Thank you for choosing the Prasky Immersion Blender HB6002. This versatile 5-in-1 handheld blender set is designed to simplify your kitchen tasks, offering powerful performance and multiple functions for blending, chopping, whisking, and frothing. Please read this manual carefully before first use to ensure safe and optimal operation.

2. IMPORTANT SAFETY INSTRUCTIONS

- Always unplug the appliance from the power supply before assembling, disassembling, or cleaning.
- Keep hands, hair, clothing, and utensils away from moving blades during operation to prevent injury.
- Do not immerse the motor unit in water or other liquids. Wipe clean with a damp cloth.
- This appliance is not intended for use by children. Keep out of reach of children.
- 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.
- Avoid contact with moving parts.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Use only attachments recommended or sold by the manufacturer.

- Exercise caution when handling sharp blades.

3. PACKAGE CONTENTS

The Prasky Immersion Blender HB6002 set includes the following components:

- Immersion Blender Motor Unit
- Blender Stick Attachment
- 600ml Mixing Beaker
- 500ml Chopper Bowl with Blade and Lid
- Whisk Attachment
- Milk Frother Wand
- Storage Stand
- User Manual

4. PRODUCT FEATURES

The Prasky Immersion Blender HB6002 is equipped with advanced features for efficient and convenient food preparation:

- **Powerful 500W Motor:** Delivers consistent and efficient blending.
- **20 Speed Settings & Turbo Mode:** Offers precise control for various textures, from gentle mixing to powerful blending. The Turbo mode provides an extra burst of power for tough ingredients.
- **Durable Stainless Steel Blades:** The upgraded 4-blade design (304 stainless steel) ensures fast, even mixing and long-lasting durability.
- **Ergonomic Design:** Features a non-slip grip and lightweight construction for comfortable handling.
- **Versatile Attachments:** Includes a blending stick, whisk, milk frother, and chopper for a wide range of culinary tasks.

20 Adjustable Speed & 1200w Powerful Motor

Control crushing & blending precision with variable speeds.



Image: The Prasky Immersion Blender features 20 speed settings and a Turbo button for precise control over blending tasks.

Powerful and Sharp 4-leaf blades



Image: The powerful 4-leaf stainless steel blades ensure efficient blending and chopping.

5. SETUP AND ASSEMBLY

Before first use, ensure all parts are clean. Refer to the 'Cleaning & Maintenance' section for details.

5.1 Attaching the Blender Stick

1. Align the blender stick attachment with the motor unit.
2. Twist clockwise until it locks securely into place.

5.2 Assembling the Chopper

1. Place the chopper blade onto the central 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 and twist clockwise until it locks.

5.3 Attaching the Whisk

1. Insert the whisk into the whisk gear box.
2. Align the whisk gear box with the motor unit and twist clockwise until it locks.

5.4 Attaching the Milk Frother

1. Insert the milk frother wand into the frother attachment.
2. Align the frother attachment with the motor unit and twist clockwise until it locks.



Image: Simple one-click installation for attaching the blender shaft.

6. OPERATING INSTRUCTIONS

Always ensure the appliance is properly assembled and plugged into a suitable power outlet before use.

6.1 Using the Immersion Blender

1. Attach the blender stick to the motor unit.
2. Immerse the blender stick into the ingredients in a deep container.
3. Select your desired speed using the dial on top (1-20 speeds).
4. Press and hold the power button to start blending. For extra power, press the Turbo button.
5. Move the blender up and down gently to ensure even blending.
6. Release the power button to stop.

Blend



Smoothies



Creamy soups



Baby food



Milkshakes



Image: The immersion blender is ideal for making smoothies, creamy soups, milkshakes, and baby food.

6.2 Using the Chopper

1. Assemble the chopper as described in Section 5.2.
2. Place the motor unit onto the chopper lid.
3. Select a lower speed for coarse chopping or a higher speed/Turbo for finer results.
4. Press and hold the power button in short pulses to chop ingredients to your desired consistency.



Image: The chopper attachment is perfect for quickly preparing ingredients like meat, cheese, vegetables, and nuts.

6.3 Using the Whisk

1. Attach the whisk to the motor unit.
2. Insert the whisk into the ingredients (e.g., eggs, cream, batter).
3. Start at a low speed and gradually increase as needed.
4. Whip until desired consistency is achieved.



Image: The whisk attachment is ideal for whipping egg whites, cream, and mixing batters.

6.4 Using the Milk Frother

1. Attach the milk frother wand to the motor unit.
2. Immerse the frother into milk or other liquids.
3. Press the power button to create foam.
4. Froth until desired consistency is achieved.

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Video: Demonstration of the Prasky HB6002 immersion blender in use, showcasing its various functions including frothing.

7. CLEANING AND MAINTENANCE

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

7.1 Cleaning the Attachments

- Detach all accessories from the motor unit.

- The blender stick, chopper bowl, chopper blade, whisk, and milk frother are dishwasher-safe.
- Alternatively, wash them by hand with warm, soapy water and rinse thoroughly.
- Exercise extreme caution when handling the sharp chopper blade.

7.2 Cleaning the Motor Unit

- Never immerse the motor unit in water or any other liquid.
- Wipe the motor unit with a soft, damp cloth.
- Dry thoroughly after cleaning.



Image: The detachable parts are easy to clean and are dishwasher safe.

8. TROUBLESHOOTING

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

- **Appliance does not turn on:**
 - Ensure the power cord is securely plugged into a working electrical outlet.
 - Check if the motor unit is correctly attached to the desired accessory.
- **Blades are not rotating:**
 - Verify that the attachment is properly locked into the motor unit.
 - Ensure there are no obstructions preventing the blades from moving.
- **Motor sounds strained:**
 - Reduce the amount of ingredients in the container.
 - Add more liquid if blending thick mixtures.
 - Use the Turbo function for tougher ingredients.
- **Food is not blending evenly:**
 - Move the immersion blender up and down or around the container.
 - For the chopper, pulse the power button in short bursts.

If the problem persists, please contact customer support.

9. SPECIFICATIONS

Feature	Specification
Brand	Prasky
Model Number	HB6002
Power Source	AC
Motor Power	500W
Number of Speeds	20 + Turbo
Blender Stick Material	Stainless Steel
Blade Type	4-leaf (304 Stainless Steel)
Mixing Beaker Capacity	600 Milliliters
Chopper Capacity	500 Milliliters
Product Dimensions	5.3"D x 5.3"W x 9.8"H
Item Weight	3.39 pounds



Image: Detailed dimensions of the Prasky Immersion Blender and its accessories.

10. WARRANTY AND SUPPORT

10.1 Return Policy

This product is eligible for a refund or replacement within 30 days of purchase, in accordance with standard return policies.

10.2 Extended Protection Plans

Extended protection plans are available for purchase:

- 3-Year Protection Plan
- 4-Year Protection Plan
- Complete Protect (monthly billing for eligible purchases)

For detailed information on protection plans, please refer to the purchase platform.

10.3 Customer Support

For any questions, concerns, or technical support, please contact Prasky customer service. Refer to your purchase documentation for specific contact details or visit the official Prasky website.

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