

MASTERPRO

PREMIUM QUALITY

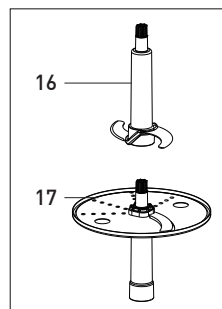
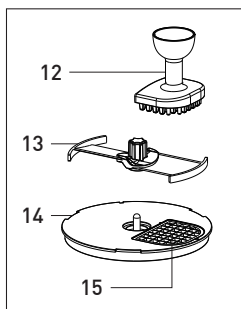
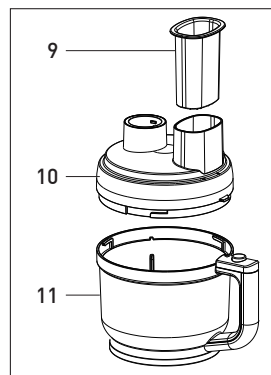
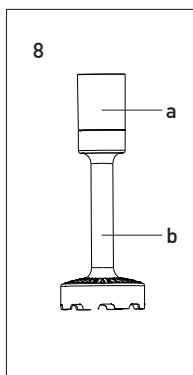
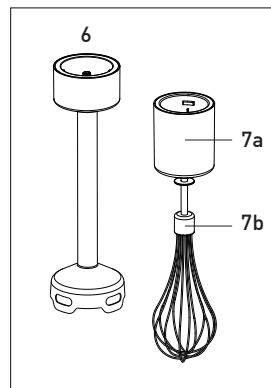
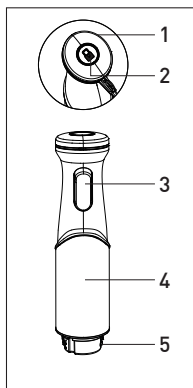
DELUXE IMMERSION BLENDER SET

F5100241

Thank you for choosing the MasterPro Deluxe Immersion Blender Set. To ensure proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before use.

PRODUCT OVERVIEW

1. Lock indicator light
2. Safety lock button
3. Speed control button
4. Motor unit
5. Main body
6. Blending leg
7. Whisk gearbox (a) and head (b)
8. Puree gearbox (a) and blade (b)
9. Food pusher
10. Food processor lid
11. Food processor bowl
12. Dicing grid food pusher
13. Dicing blade
14. Dicing disc
15. Dicing grid
16. Chopping blade
17. Reversible slicing/grating disc assembly



SAFETY FIRST

Read all the instructions before operating the appliance and retain for future reference.

- This appliance is intended for indoor household use only.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge.
- This appliance is intended to be used in household and similar applications such as, staff kitchen areas in shops, offices and other working environments, farm houses, by clients in hotels, motels and other residential type environments, bed and breakfast type environments.
- Children should not play with this appliance.
- Misuse of this appliance may result in injury.
- Do not let the cord hang down where children can grab and pull.
- The supply cord should be regularly examined for signs of damage. If cord is damaged, it must be replaced by qualified persons to avoid hazards.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, is dropped, or has been damaged in any manner.
- The appliance should always be used on a hard and stable surface, such as a table or benchtop.
- Do not operate this appliance using an extension cord.
- To protect against fire, electric shock, or personal injury, do not immerse the cord, plug, or unit in water or other liquids.
- To reduce risk of electric shock, never operate this appliance with wet hands or spill liquid on the appliance.
- Ensure the voltage indicated on the rating plate matches your domestic power supply.
- Do not place appliance or cord on hot surfaces such as stoves, hotplates or near open gas flames.
- Only use parts, attachments and accessories provided with this product.
- Always disconnect the blender from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Disconnect the appliance from the power outlet by grasping the plug. Do not pull on the cord.
- Never leave appliance running unattended.
- Be careful if hot liquid is poured into the food processor as it can be ejected out of the appliance due to sudden steaming.

- Take extra care when handling, cleaning and storing the blades as they are sharp. Store blades in a safe place out of reach of children.
- Allow appliance to rest for at least 10 minutes between each use.
- Do not use this appliance for anything other than its intended use.
- To avoid hazards, do not attempt to repair, modify, or disassemble this appliance.

PACKAGING AND RECYCLING

The materials used for this product’s packaging can be reused, recycled and disposed of through specific waste streams.

- REUSE: Keep packaging to safely store or transport your appliance, preventing damage.
- RECYCLE: Look for recycling symbols on packaging components to identify if they are recyclable. Check with your local authority to find out what materials are accepted for recycling in your area.
- DISPOSE: Look for symbols on packaging components and dispose of materials accordingly.

TECHNICAL INFORMATION

Power supply	220-240V~, 50-60Hz
Input Power	300W

BEFORE FIRST USE

- Remove all packaging material from appliance and ensure all parts are present and undamaged.
- Clean each blade accessory with warm water and a mild detergent and dry thoroughly with a clean cloth.
- Wipe the main body of the appliance with a damp cloth. Do not immerse the main body in water.

OPERATING INSTRUCTIONS

This immersion blender comes with a speed control button that controls speed with pressure. The more you press the switch, the higher the speed. This also allows you to control speed with one-handed use.

1. Press the lock button till the Lock indicator light flashes blue. This unlocks the speed control button.
2. Press the speed control button switch immediately and adjust desired speed with increase or decrease of pressure as shown in Figure 1.

Note: If the switch is not pressed within 3 seconds, the appliance returns to standby mode and the lock button must be pressed again. The lock button does not need to be pressed during operation.

HOW TO USE THE BLENDER

The blender blade is best suited to blending soups and dips, making smoothies, shakes and baby food, emulsifying dressings or sauces and so much more. For best results, use the highest speed setting.

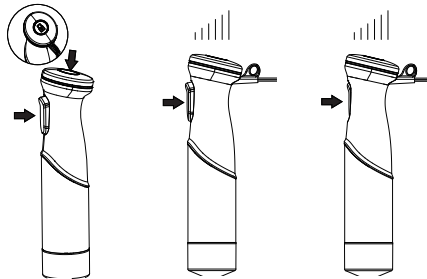


Figure 1

1. Align the grooves of the blender blade with the motor and rotate clockwise until it locks into place. (Figure 2)
2. Immerse the blade into the mixture to be blended and switch on the appliance as instructed above.
3. Use a gentle up-and-down motion, ensuring the end stays submerged, to blend ingredients to their desired consistency.
4. After use, switch off and unplug appliance and detach blender blade.

Caution: Take care when blending hot food as it may splatter. Move dish away from heat before blending. Keep blade immersed while blending as partial immersion increases risk of splatter.

HOW TO USE THE WHISK

The whisk should be immersed in ingredients before turning on to avoid splatter. Avoid hitting the mixing bowl while whisking as doing so at a high speed can damage the whisk wires.

Use the whisk head for whipping cream, beating egg whites, mixing sponges and other ready-mix desserts. For best results, use the highest speed setting.

1. Insert whisk head into whisk gearbox and align with the motor. Rotate clockwise until it locks into place. (Figure 3)
2. Immerse the whisk into the mixture and switch on the appliance as instructed. Gradually press the speed control button to reach maximum speed within 30 seconds to prevent ingredients from splashing. Use a gentle up and down movement while submerged to maximize air added to ingredients. The maximum recommended whisking time is one minute.

3. After use, switch off and unplug appliance and detach whisk.

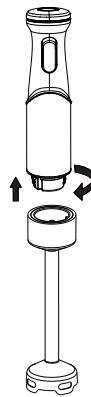


Figure 2

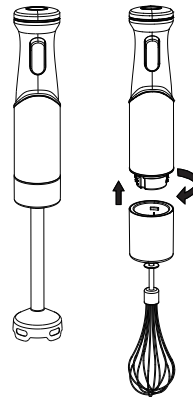


Figure 3

HOW TO USE THE PUREE BLADE

Use this blade to create purees and sauces from cooked fruits and vegetables such as potatoes, sweet potatoes, tomatoes, plums, and apples. Do not use the puree blade with uncooked or hard food as it may damage the blade.

1. Insert puree blade into puree gearbox and rotate clockwise until it locks into place.
2. Align the assembled puree blender with the motor and rotate clockwise to click into place.
3. Immerse the blade into the mixture to be blended and switch on the appliance as instructed above.
4. Use a gentle up-and-down motion to blend ingredients to their desired consistency.
5. After use, switch off and unplug appliance and detach puree blender. Separate the puree blade from the gearbox by turning anticlockwise.

Caution:

- Never use the puree blender in a saucepan over high heat. If making puree in a saucepan, remove from heat, place on a flat surface, and allow to cool slightly before blending. Hold saucepan with one hand while blending with the other.
- Do not tap the puree blender on the side of the vessel during or after use. Use a spatula to scrape excess food away.
- For best results while blending, never fill the saucepan or bowl more than half full.
- Always ensure there are no peel scraps or hard stones in the ingredient mixture before blending as these may damage the appliance.

HOW TO USE THE FOOD PROCESSOR

The food processor can perform dicing, chopping, and slicing/grating food depending on the blade used when assembling. Maximum capacity is up to 1600ml.

- To dice fruits and vegetables into cubes: Assemble the dicing disc and blade one by one inside the food processor bowl and lock the lid onto the bowl by turning left (Figures 4 and 5).

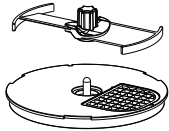


Figure 4

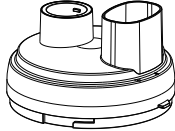


Figure 5

- To chop/grind meat: Affix the chopping blade inside the food processor bowl and lock the lid onto the bowl by turning left (Figures 6 and 7).

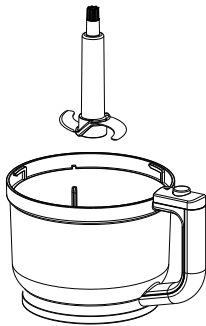


Figure 6

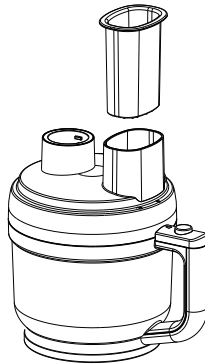


Figure 7

- To slice or shred fruits and vegetables: Assemble the slicing/grating disc blade onto the shaft and affix them in the food processor bowl. Lock the lid onto the bowl by turning left (Figures 8 and 9).

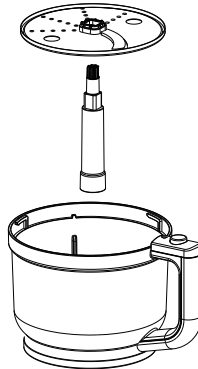


Figure 8

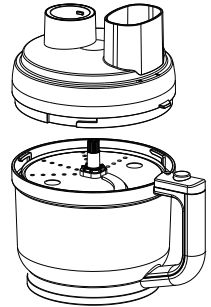


Figure 9

- Once the required blade is attached, feed ingredients into the bowl through the mouth, and use the food pusher to press them down and close the lid (Figure 10). Connect the main body to the food processor by locking it in clockwise (Figure 11) and operate as instructed, gradually increasing speed.

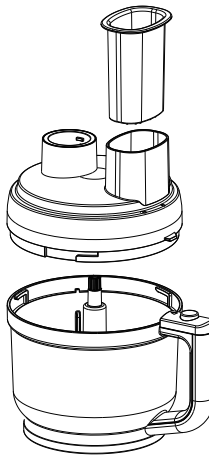


Figure 10

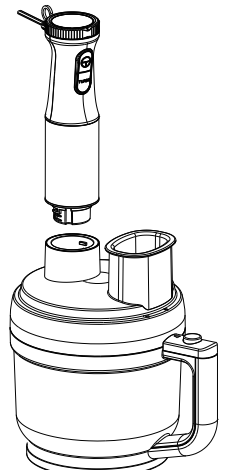


Figure 11

Note: Chopping meat will take a maximum of 30 seconds. Start with maximum speed.

- To unlock the food processor bowl, press the button on the handle and twist the lid right. To lock the bowl, twist the lid left.

Caution:

- Take extreme care while assembling food processor as blades are sharp.
- Ensure food processor lid is securely locked into place before operating.
- Avoid pushing ingredients into food processor by hand. Use food pusher provided.
- Do not unlock lid until blade has come to a complete stop.
- This appliance is designed to process small, measured quantities of food. Do not overfill the processor bowl. If blending large amounts of food, divide into smaller portions and blend individually.
- Do not use the processor with glutinous rice or similar sticky foods.
- Always turn off and disconnect appliance before disassembling or replacing blades.

Recommended Immersion Blender Set Food Guide

Assembly Type	Operation Time (minutes/seconds)	Recommended Foods	Outcome
Blending leg	1–2 minutes	Fruit, Vegetables, Meat & Dairy	Mix ingredients together to create smoothies, shakes, soups, sauces, and purees. Emulsifying ingredients, such as when making salad dressings or mayonnaise.
Whisk	1 minute	Eggs, dairy, pantry ingredients	Mix Eggs, Whip Cream, Frostings, Icings, Mousses, Puddings and more.
Puree Blade	1-2 minutes	Cooked Fruits And Vegetables	Recommended for making smooth and evenly pureed fruit/vegetable purees.
Food Processor – Dicing	20–30 seconds (per batch)	Carrot, Cucumber, Raw Potato, Lettuce, Melon	Create uniform cubes with ease for dishes like soups, stews, or casseroles.
Food Processor – Chopping	30 seconds (per batch)	Meat, Onion	Processes a large quantity of ingredients quickly for dishes like soups, stews, or casseroles. Hard foods such as sweet potato and beetroot should be cut into small pieces before chopping.
Food Processor – Slicing/ Grating	20–30 seconds (per batch)	Carrot, Cucumber, Raw Potato, Lettuce, Cheese	Perfect for use preparing salads, stir-fries, or garnishes where uniform slices are desired. Can also be used for fruits, such as apples or pears, for recipes like fruit salads, tarts, or garnishes.

*** Caution:** Ingredients must not exceed 1600ml fill line

Note: When utilising the food processor with various blades, make sure not to exceed its recommended capacity to ensure efficient blending and avoid potential spills or accidents.

CLEANING

- Before cleaning, unplug appliance and detach all accessories.
- The wire whisk, puree blade, food pusher, food processor bowl, cleaning brush, dicing blade, dicing blade disc, chopper blade, slicing/grating blade shaft and disc are all dishwasher safe or can

be hand washed. Ensure dishwasher temperature does not go above 60°C to avoid warping.

- The main body, blender blade, whisk gearbox, puree gearbox, and food processor lid are NOT dishwasher safe. Do not immerse these parts in water. Wipe with a damp cloth and dry thoroughly.
- This appliance is intended for food preparation only. Do not use this appliance with microwave, oven or freezer.Clean each accessory separately with warm water and mild detergent or a damp cloth. Do not use harsh chemicals or steel wool and other abrasive scourers.

- If food is not easily rinsed off the blade or whisk, place a drop of dish detergent in the vessel or processor bowl with water. Plug cord into the outlet. Immerse the blade or whisk and run the blender or food processor for about 10 seconds. Unplug, rinse under running water, and then dry.
- Store appliance in a dry and well-ventilated area. Avoid storing in damp areas as excess moisture may damage the motor.

RECIPES

Creamy Tomato Basil Soup (blender blade)

Ingredients:

- 2 cups canned tomatoes
- ½ cup heavy cream
- ¼ cup fresh basil leaves
- Salt and pepper to taste

Method:

1. Use the blender blade to blend canned tomatoes, heavy cream, and fresh basil leaves until smooth.
2. Heat the blended mixture in a saucepan for the soup consistency.
3. Season with salt and pepper to taste before serving.

Homemade Pesto Sauce (chopping blade)

Ingredients:

- 2 cups fresh basil leaves
- ½ cup grated Parmesan cheese
- ¼ cup pine nuts
- 2 cloves garlic
- ½ cup olive oil
- Salt and pepper to taste

Method:

1. Use the chopping blade in the food processor bowl to blend basil leaves, Parmesan cheese, pine nuts, garlic, olive oil, salt, and pepper until a smooth paste forms.
2. Adjust seasoning as needed.
3. Use immediately or store in a sealed container in the fridge.

Berry Smoothie (blender blade)

Ingredients:

- 1 cup mixed berries (strawberries, blueberries, raspberries)
- 1 banana
- ½ cup yogurt
- 1 tbsp honey
- ½ cup milk or almond milk

Method:

1. Use the blender blade to blend mixed berries, banana, yogurt, honey, and milk until smooth.
2. Pour the smoothie into glasses and serve immediately.

Whipped Cream (whisk blade)

Ingredients:

- 1 cup heavy cream
- 2 tbsp powdered sugar
- 1 tsp vanilla extract

Method:

1. Attach the whisk head to the immersion blender.
2. Whip heavy cream, powdered sugar, and vanilla extract until stiff peaks form.
3. Use immediately as a topping for desserts.

Homemade Hummus (puree blade)

Ingredients:

- 1 can chickpeas, drained and rinsed
- 2 tbsp tahini
- 2 cloves garlic
- 3 tbsp lemon juice
- 2 tbsp olive oil
- Salt and cumin to taste

Method:

1. Use the puree blade in the food processor bowl to blend chickpeas, tahini, garlic, lemon juice, olive oil, salt, and cumin until smooth.
2. Adjust seasoning and serve with pita bread or vegetables.

Cucumber and Tomato Salsa (dicing blade)

Ingredients:

- 2 medium cucumbers
- 4 medium tomatoes
- ½ red onion
- ¼ cup fresh cilantro
- 1 jalapeño pepper (optional)
- 2 tbsp lime juice
- Salt and pepper to taste

Method:

1. Begin by peeling and dicing the cucumbers, dicing the tomatoes, finely dicing the red onion, chopping the cilantro, and dicing the jalapeño if you choose to include it.
2. Use the dicing blade in the food processor bowl to dice your vegetables.

3. Combine all diced vegetables, cilantro, jalapeño, lime juice, salt, and pepper in the food processor bowl.
4. Pulse the ingredients until evenly diced and well combined.
5. Adjust the seasoning to your taste preferences.
6. Serve the salsa as a refreshing dip with chips or as a topping for dishes such as tacos or grilled meats.

Shredded Carrot and Apple Salad (grating assembly)

Ingredients:

- 2 large carrots
- 2 medium-sized apples
- Optional: ¼ cup raisins, ¼ cup chopped walnuts
- 2 tbsp lemon juice
- 2 tbsp honey or maple syrup
- Pinch of salt

Method:

1. Use the slicing/grating blade in your food processor bowl to shred carrots and apples.
2. Transfer shredded carrots and apples to a bowl.
3. Add optional raisins and chopped walnuts.
4. Mix lemon juice, honey/maple syrup, and salt to make the dressing.
5. Pour dressing over the salad and toss well.
6. Serve chilled as a refreshing side dish.

These recipes utilise the various compartments of your MasterPro 300W Deluxe+ Immersion Blender Set for all kinds of cooking needs, from blending soups and smoothies to making sauces and whipped cream. Enjoy creating these delicious dishes with your versatile blender set!

OUR 12-MONTH GUARANTEE

In Australia, our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable losses or damage. You are also entitled to have the goods repaired if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

We stand by this product and therefore, we offer a 12-month guarantee. The benefits of this guarantee are in addition to any rights and remedies imposed by the Australian Consumer Law. Our guarantee excludes normal wear and tear and instances where care and use instructions have not been followed.

What IsAlbi will do: During this guarantee period, IsAlbi will repair, replace or refund any defective product. If identical product is not available for replacement, a similar product may be offered. IsAlbi asks you to cover the cost of postage/transit if the product needs to be sent back to us for inspection. If IsAlbi deems the product is defective, we will reimburse your postage/transit expenses. IsAlbi will be responsible for the postage/transit of the repaired/replacement product back to you.

What to do: If a fault/defect is identified, cease using the product immediately. To make a claim on this guarantee, take the product, proof of purchase, and full details of the alleged defect to the retailer from whom the product was purchased. If you cannot access the retailer or are unsatisfied with the solution offered by the retailer, contact IsAlbi via the details below.

IsAlbi

87 Chifley Drive, Preston, Victoria 3072

P: +61 (03) 9474 1300

E: enquiries@isalbi.com.au

isalbi.com.au