



# SCARLETT SC-HB42F56 Food Processor Blender Instruction Manual

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# SCARLETT®

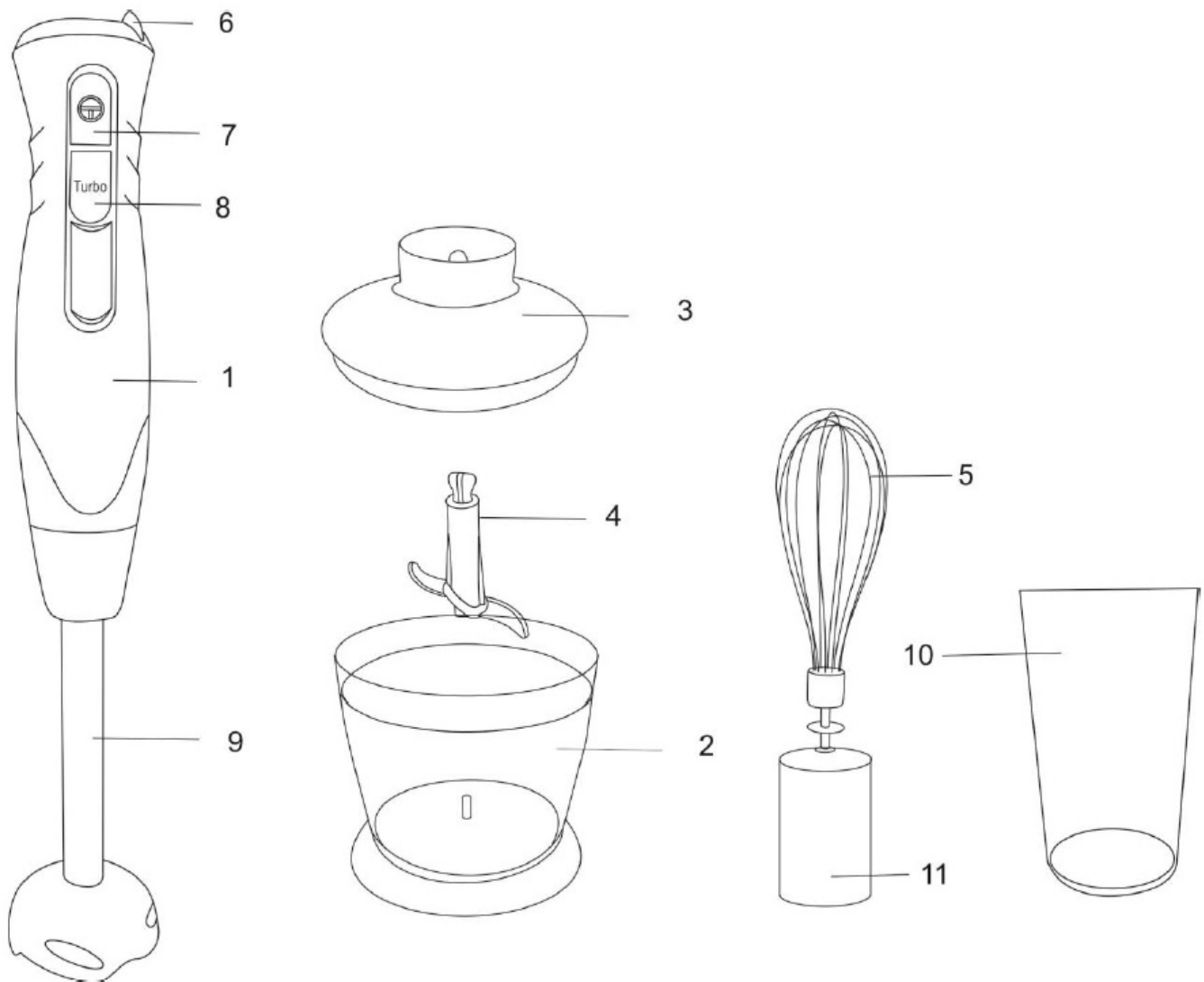
**SCARLETT SC-HB42F56 Food Processor Blender**



## DESCRIPTION

1. Motor unit
2. Bowl (600 ml)
3. Bowl drive shaft
4. Ice chopper/grinder.
5. Whisk stick
6. Variable speed control switch
7. Pulse button
8. «Turbo» button
9. Hand blender
10. Measuring cup (600 ml)
11. Accessory adapter

|                   |                                                       |              |                                                                                                                                                                                                                                                                                                                                                                                                                             |
|-------------------|-------------------------------------------------------|--------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 220-240 V ~ 50 Hz | <b>Nominal Power 400 W</b><br><b>Max. Power 700 W</b> | 1.2 / 1.3 kg | <div style="text-align: right;">mm</div> <div style="display: flex; align-items: center;"> <div style="border: 1px solid black; padding: 2px 5px; margin-right: 5px;">285</div> <div style="margin-right: 5px;">↑</div> <div style="border: 1px solid black; padding: 2px 5px; margin-right: 5px;">50</div> <div style="margin-right: 5px;">↘</div> <div style="border: 1px solid black; padding: 2px 5px;">50</div> </div> |
|-------------------|-------------------------------------------------------|--------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|



## IMPORTANT SAFEGUARDS

- Please read these operating instructions carefully before connecting your blender to the power supply, in order to avoid damage due to incorrect use.
- Before the first switching on check that the voltage indicated on the rating label corresponds to the mains voltage in your house.
- Incorrect operation and improper handling can lead to malfunction of the appliance and injuries to the user.
- The appliance is intended for use only in domestic aims. The unit is not intended for industrial and commercial use, and also for use in:
  - kitchen area for the stuff of shops, offices and the other industrial places
  - farm houses
  - hotels, motels, rest homes and other similar places by residents.
- Do not use outdoors or in humid conditions.
- Always unplug the appliance from the power supply before cleaning and when not in use.
- To prevent risk of electric shock and fire, do not immerse the appliance in water or any other liquids.
- The appliance is not intended for use for physically, sensory or mental disabled person (including children) or for person with lack of life experience or knowledge, if only they are under supervision or have been instructed about the use of the unit by responsible person.
- Children must be under control in order not to be allowed to play with the appliance.

- Do not leave the appliance switched on when not in use.
- Do not use other attachments than those supplied.
- In case of power cord is damaged, its replacement should be done by the manufacture or service department or the other high-skill person to avoid any danger.
- Keep the cord away from sharp edges and hot surfaces.
- Do not pull, twist, or wrap the power cord around the appliance.
- When you have finished, before extracting the products and tips, unplug the appliance and wait until the motor.
- **WARNING:**The blades are extremely sharp and therefore dangerous. Handle with caution!
- **WARNING:** It is prohibited to overfill the unit or use it without ingredients. Do not exceed the continuous operating time.
- Never place hot ingredients into the bowl(> 70°C).
- Do not attempt to repair, adjust or replace parts in the appliance. Repair the malfunctioning appliance in the nearest service center.
- If the product has been exposed to temperatures below 0°C for some time it should be kept at room temperature for at least 2 hours before turning it on.
- The manufacturer reserves the right to introduce minor changes into the product design without prior notice, unless such changes influence significantly the product safety, performance, and functions.
- Manufacturing date is indicated on the unit and/or on packing as well as in accompanying documents in the following format XX.XXXX where first two figures XX is the month of production, and following four figures XXXX is the year of production.

## **PREPARATION FOR OPERATING**

- Prior to initial use wash all removable parts with warm water with cleansing agent and dry up carefully. Wipe the outside of the motor base with moist tissue.
- It is strongly prohibited to immerse the motor base into any liquids and/or to clean it with water.

## **IMMERSION BLENDER**

- Place the immersion blender on the motor base.
- To prevent splashing, immerse the blender into products to be blended prior to switching it.
- To remove, twist the immersion blender.

## **CHOPPING BLADE / MINI-CHOPPER**

- Mini-chopper is ideal for chopping greenery and vegetables, cheese, majority of nuts, dried fruits. Hard products, such as meat, onion, carrots, need to be cut before processing. Nutshells must be removed, meat must be separated from bones and tendons.
- The chopper is not suitable for crushing ice and chopping hard products, such as coffee grains, nutmegs, cereals.
- **Caution!** The chopping blade is very sharp! Hold the blade by the top plastic area only!
- Place the blade on the central finger in the jar.
- Add ingredients into the jar.

- Cover the jar with the drive.
- Place the motor base into the jar drive until tightened.
- While chopping, hold the motor base with one hand, accessory jar – with the other hand.
- When finished, remove the motor base first.
- Then remove the jar drive.
- Remove the blade carefully.
- At this point you may remove chopped ingredients from the jar

#### **ACCESSORY FOR WHISKING / LIQUID PRODUCTS BLENDING**

- Use the whisk for creaming, eggbeating, desserts blending. Never use this accessory for kneading.
- Insert the accessory into adapter and place them on the motor base.
- Prior to start processing, immerse the whisk into the jar with ingredients. Start processing at low speed.

#### **OPERATION**

- Make sure you have assembled the unit completely and in a proper way.
- Plug the unit to power supply.
- Select the desired speed with the switch.
- The blender is equipped with «Turbo» mode. Press and hold «Turbo» button to increase the power in maximum. To return to normal speed, release the button.

#### **PULSE MODE**

- Press and hold the pulse button. The unit will operate while the button is held pressed.

| FOOD         | MAXIMUM QUANTITY | MAXIMUM TIME, sec |
|--------------|------------------|-------------------|
| Almonds      | 100g             | 15                |
| Boiled eggs  | 200g             | 10                |
| Breadcrumbs  | 20g              | 15                |
| Garlic       | 150g             | Pulse             |
| Gruyere      | 100g             | 15                |
| Ham          | 200g             | 15                |
| Hazelnuts    | 100g             | 15                |
| Ice cream    | 200g             | 20                |
| Light Batter | 0.4 L            | 15                |
| Onions       | 200g             | Pulse             |
| Parsley      | 30g              | 10                |
| Pepper       | 0.2 L            | 30                |
| Shallots     | 200g             | Pulse             |
| Spice        | 0.2 L            | 30                |
| Steak        | 150-200g         | 15                |
| Walnuts      | 100g             | 15                |
| Ice          | 200g             | Pulse             |

**NOTE:** continuous operation time of the processor must not exceed 1 minute, rest time between operation must be at least 4 minutes (for mini-chopper 0.5 min / 3 min).

## CLEANING AND CARE

- Switch off and unplug the appliance.
- Wash the accessories immediately and avoid soaking them in water for long periods; wash in warm sudsy water after each use. Dry all accessories with a clean soft cloth. Do not use a dishwashing machine.
- Wipe the housing with a damp cloth.
- Do not use scouring pads, abrasive and harsh detergents.

## STORAGE

- Be sure that the appliance is unplugged.
- Complete all requirements of Chapter CLEANING AND CARE.
- Keep the appliance in a dry clean place.

## DISPOSAL

The symbol on the unit, packing materials and/or documentation means used electrical and electronic units and battery's should not be toss in the garbage with ordinary household garbage. These units should be pass to

## Documents / Resources

## References

- Manuals+,**