



# TOOLOTS BTC-A8 Omni Blender User Guide

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**TOOLOTS BTC-A8 Omni Blender**



## OMNI BLENDER USER GUIDE

### Equipment Name

The product is called the BTC-A8(S) Omni Blender.

### Product Information

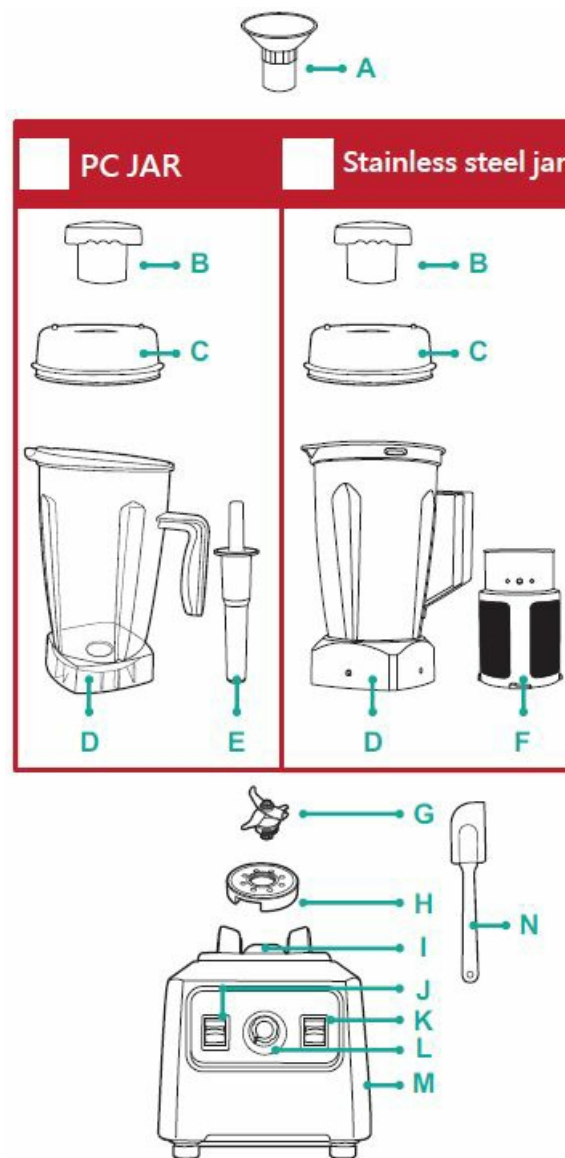
The BTC-A8(S) Omni Blender is a holistic health cookware that can blend high fiber fruit and vegetable juice, nourishing soymilk, any flavor of smoothie, all kinds of hot soups, a variety of dressings and sauces, nutritious desserts, nourishing tea, healthy whole grains, baby food, and food for the elderly. It comes with a 2 or 2.5-liter pitcher made of materials such as PC-110, TRITAN, or SUS-304. The product has undergone an SGS inspection and can withstand heat and cold as well as impact without breaking easily.

The core motor possesses a safety system that automatically cuts the power when an electrical overload occurs. The motor also has a temperature guard system that cuts the power when the temperature exceeds 125 degrees Celsius. The product uses a rust-resistant cutting head, two exclusively made SUS-440 stainless steel bearings, and Japanese-manufactured steel blades. It also has a patented oil seal and water-resistant design to prevent water or juice from seeping into the bearings and causing them to age quickly. The product has a patented catch designed for liquid to flow back and a two-step catch for food extraction.

### Product Usage Instructions

Before using the BTC-A8(S) Omni Blender, ensure that the lid is sealed tightly after adding food.

### Diagram Explanation



- **A** – Funnel (Oscillating Feeder)
- **B** – Small Cap
- **C** – Cover (Lid)
- **D** – Pitcher
- **E** – Stir Stick
- **F** – Food Filter (Not For Sale In The US)
- **G** – Unique Steel Blade (Cow Horn-Shaped Blade)
- **H** – Retainer Nut
- **I** – Motor-Driven Axle
- **J** – TIMING Switch
- **K** – INFINITY Switch
- **L** – Intelligent Timer Switch
- **M** – Speed Control Knob
- **N** – Main Motor Base
- **O** – Scraper

#### Description of Each Part of the Product

- **A** – Funnel (Oscillating Feeder): Used to feed food into the pitcher.
- **B** – Small Cap: Used to add ingredients while blending.
- **C** – Cover (Lid): Covers the pitcher.
- **D** – Pitcher: The container used for blending the ingredients.
- **E** – Stir Stick: Used to stir the ingredients while blending.
- **F** – Food Filter (Not For Sale In The US): Used to filter out unwanted particles.
- **G** – Unique Steel Blade (Cow Horn-Shaped Blade): Used to blend the ingredients.
- **H** – Retainer Nut: Holds the blade in place.
- **I** – Motor-Driven Axle: Rotates the blade to blend the ingredients.
- **J** – TIMING Switch: Used to set the blending time.
- **K** – INFINITY Switch: Used for continuous blending.
- **L** – Intelligent Timer Switch: Used to set the blending time with a timer.
- **M** – Speed Control Knob: Used to control the speed of blending.
- **N** – Main Motor Base: Contains the motor and power source for the blender.
- **O** – Scraper: Used to scrape the sides of the pitcher while blending.

## **IMPORTANT SAFEGUARDS**

When using electrical appliances, basic safety precautions should always be followed including the following

- Read All Instructions
- To protect against risk of electrical shock, do not put motor base, power supply cord or plug in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- If the power cord is damaged, it must be replaced by the manufacturer or its service or qualified personnel to avoid danger.
- Children should be supervised to ensure that they do not play with the appliance.
- Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- Check if the local voltage is suitable for the machine before using the appliance.
- While operating the appliance, do not insert spoons, chopsticks, hard objects or fingers inside the pitcher. These actions are dangerous and could cause damage. The consumer accepts full responsibility in the case of an accident.
- Do not operate any appliance with a damaged cord, plug, when the appliance malfunctions, or the appliance is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, electrical or mechanical adjustment.
- The use of attachments including jars, not recommended by the manufacturer may cause a risk of injury to persons.
- Do not use the appliance outdoors.
- Do not let cord hang over the edge of table or counter.
- Do not place on or near a hot gas, electric burner or in a heated oven.

- Avoid contacting moving parts.
- Keep hands and utensils, other than the tamper provided, out of container while blending to reduce the risk of severe injury to persons or damage to the blender. The cover must remain in place when using the tamper through the cover opening. A scraper may be used but must be used only when the blender is not running.
- To reduce the risk of injury, never place cutter-assembly blades on base without jar properly attached.
- Blades are sharp. Handle carefully.
- Always operate blender with cover in place.

## **The Functions and Features of the Product**

- The professional food processor is holistic health cookware. You can effortlessly blend high fiber fruit and vegetable juice, nourishing soymilk, any flavor of smoothie, all kinds of hot soups, a variety of dressings and sauces, nutritious deserts, nourishing tea, healthy whole grains, baby food, and food for the elderly. Super Mum offers you an easy way to mix health and vitality into your life for all seasons.
- With this appliance, you can choose a 2 or 2.5-liter pitcher. We use material such as PC-110, TRITAN, or SUS-304.
- All of our products have undergone an SGS inspection. You can rest assured while using our product, because it can withstand heat and cold as well as impact without breaking easily.
- The core motor possesses a safety system. Whenever an electrical overload occurs, it will automatically cut the power. After it cuts the power and you reset the overcurrent protection button, you can continue using the food processor. The core motor also has a temperature guard system.
- When the temperature exceeds 125°C, it will automatically cut the power. Once the temperature cools down to normal, you can use it again.
- We use a rust resistant cutting head, two exclusively made SUS-440 stainless steel bearings, and Japanese manufactured steel blades.
- The patented blade design can chop any kind of food into fine pieces within an instant, preparing excellent textures. It is complete with a patented oil seal and a water resistant design to prevent water or juice from seeping into the bearings and causing the bearings to age quickly.
- It has a patented catch designed for liquid to flow back and a two-step catch for food extraction. You can blend the flow-back contents according to personal needs. You are able to put fine pieces of food or food that is difficult to puree (such as soy beans, lemon peel, grasses, shrimp, crab shells, and so on) through the food catch. This will enable you to keep the food from being over blended by the blades and producing oxidation of the fruits and vegetables. The food Filter can increase the delicate texture of food and make it completely nutritious and not wasteful. It has two colored lights—a blue and a red LED light—and a fashionable glossy outer appearance.
- It contains a unique bottom exhaust. There are three places for cool air to enter and then expel hot air, increasing endurance and motor efficacy.
- The control pad is easy to use and understand. The appearance is both sturdy and fashionable.

## **A Description of Each Part of the Product**

- **A. Funnel (Oscillating Feeder)** – It makes it convenient to put in food.
- **B. Small Cap** – It can contain 50cc of either hot or cold contents. It is manufactured with polycarbonate (PC-110). When you are blending, covering the pitcher with this will prevent foodstuffs or liquids from spurting out

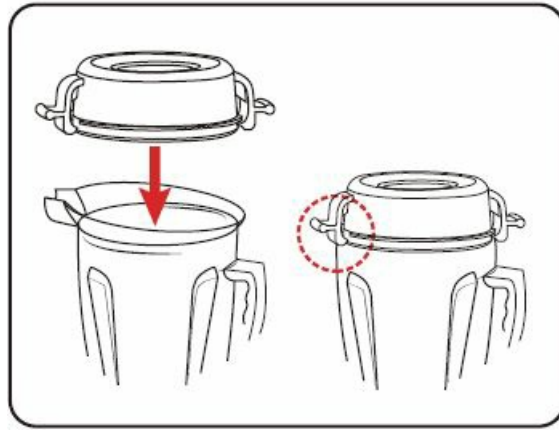
as well as allow heat to disperse. It has undergone SGS testing and it is below regulatory limits.

- **C. Cover, Lid** – The cover and lid are suitable for both cold and hot contents. They have an excellent fitting seal and are easy to clean. We use heat resistant TPR material to manufacture it, and it has undergone testing at SGS. It is below regulatory limits and it is easy to put foodstuff inside.
- **D. Pitcher** – The pitcher was designed to contain a large volume. Both hot and cold substances are suitable for it. It is designed to withstand high and low temperatures. The pitcher is easy to clean. You can choose between a pitcher made of polycarbonate (PC-110), TRITAN, or SUS-304. SGS tested the pitcher according to the regulatory testing methods of the American Food and Drug Administration (FDA). It tested below the regulatory limits.
- **E. Stir Stick** – When you want to mix food or make smoothies, you can utilize the stir stick to prevent food from getting stuck.  
(You must cover the pitcher with a lid when you use the stir stick.)
- **F. Food Filter** – Use the food filter to blend and extract the natural nutrients of foodstuffs. It can make the food particles even smaller and the texture even better. The level of absorption is even better. This is not your average filter. Its two-step catch design allows you to adjust according to the amount of water. For example, shrimp shells, grass fibers, fruit pits, and beans can all be put through the food catch when blending.
- **G. Unique Steel Blades** – The unique steel blades are made of 420-J2 Japanese stainless steel. Hardened with electrolytic surface treatment, there are small serrations in the blade. Paired with unique technology, the two SUS-440 bearings in the base are rust resistant and made with zinc alloy. This is the perfect combination of superior grinding capacity and incomparable strength. Any foodstuff can be broken down and blended. The blades can break the cell walls of foodstuffs and release nutrients. The texture will be even better, too.
- **H. Retainer Nut** – It stabilizes the blade and make jars firmly fixed to the base.
- **I. Motor-Driven Axle** – It powers the blade.
- **J. Power Switch: TIMING/OFF/INFINITY** – Current protector: When the electric current overloads, it will automatically cut the power. Temperature sensor: When the motor's temperature exceeds 125°C, it will automatically cut the power.
- **K. Intelligent Timer Switch** – The basic setting is set for 35 seconds. The medium setting is set for 60 seconds. The high setting is set for 120 seconds. The timer is suitable for all time setting needs.
- **L. Speed Control Knob** – The Speed Control Knob is suitable for all foodstuffs. Adjust the strength of the knob from low to high according to your needs. You can adjust the speed from 1 to 10. (If you want to process chunky textures, you can set it to mix at a minimum setting. If you want to set it to be very fine or you have more food, then you can set it on the maximum setting.)

## **Proper Usage of the Product**

### **Precautions to know before usage**

After putting food into the jar and ready to blend them, you must cover the pitcher before inserting the stir stick. Only when the pitcher is firmly in place can you turn on the power. If the food processor is in motion when you need to add more, retrieve the stir stick first. Then you may place the funnel into the hole of the lid and add more. When you have finished adding foodstuff, remove the funnel and replace the stir stick or small cap. The power must be cut off before you can safely remove the mixture from the pitcher.



When utilizing the food processor, check if the lid is sealed tightly after adding food.

- When blending hot foods, do not insert the stir stick.

When the heat pressure builds up, the stopped up steam will spurt out and cause an unnecessary accident.

- You can insert the funnel to allow steam to disperse

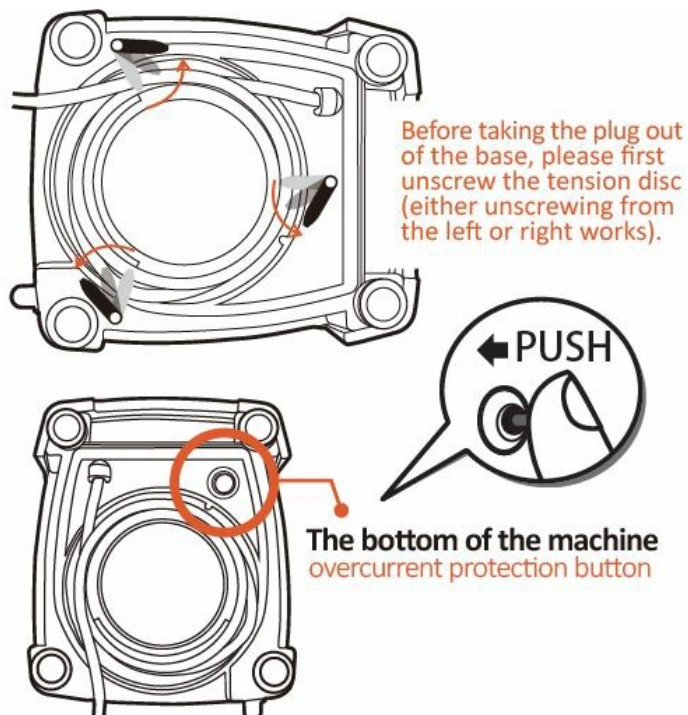
When processing hot foods, do not block the opening of the coverlid.

- You can insert the small cap to allow steam to disperse

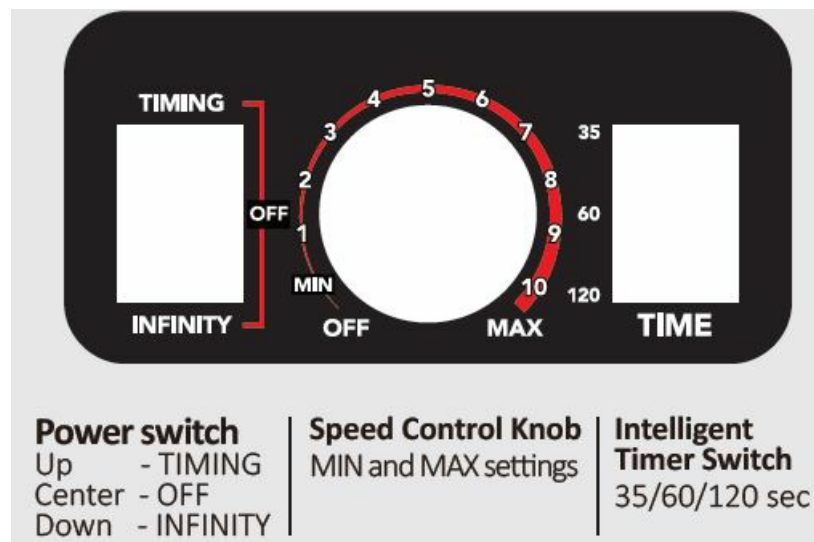
When processing hot foods, do not block the opening of the coverlid.



Before taking the plug out of the base, please first unscrew the tension disc (either unscrewing from the left or right works).



If an overload of the current occurs, it automatically cuts the power. When the current overload protection button pops out, you can press it back into place and continue using it.



1. The TIMING function can be set for 35 seconds (blending on low), 60 seconds (blending on medium) , and 120 seconds (blending on high) . When you are finished using the food processor, you must switch the machine to off. The knob must also be turned counter- clockwise to the off position.
2. With the INFINITY function, you cannot preset the time. You must operate it yourself; you must turn the machine on and off.
3. Caution! When blending hot foods, please start out with a small amount of water. Turn the knob to a low setting first, and then turn it clockwise to a higher speed. (If you want to process chunky textures, you can set it to mix at a minimum setting. If you want to set it to be very fine or you have thicker foodstuffs, then you can set it on the maximum setting.)

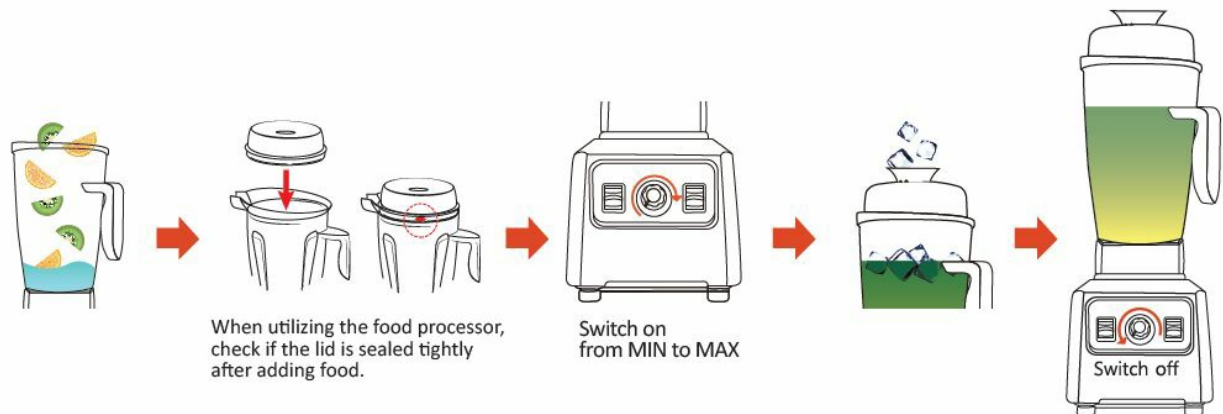
## Instructions on Food Preparation

- Place the prepared food into the pitcher. Cover the food processor with the lid.
- Set the bottom of the pitcher into the latch of the motor base.  
Check if the pitcher is firmly fastened to the base.
- Make sure that the pitcher and its cover are tightly sealed.
- If there is a lot of hard foodstuff or large chunk of food, set the motor speed to maximum.
- When preparing cold fruit or vegetable drinks, place the ingredients into the pitcher. Next, pour the liquid (water, juice, or milk) and a small amount of ice into the pitcher. The water level should cover the blades. Put the stir stick into place and turn on the power. Turn the knob clockwise from low to high. Once you have pureed the contents, pour cold water and ice to the mixture according to how much volume you want. Adjust the



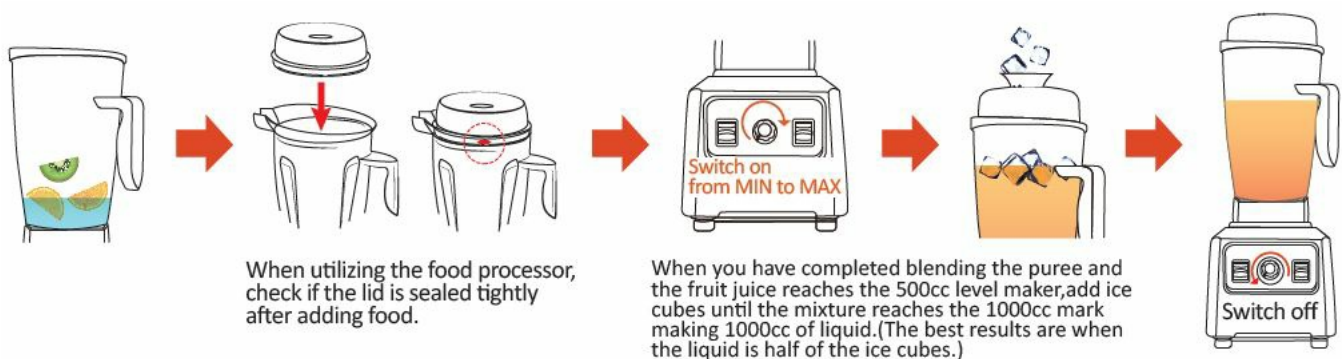
amount of water and ice according to your preference of thickness.

- Turn the speed control knob counterclockwise and switch the left side button off to turn off the power. After removing the pitcher, you can take off the cover and pour out your drink to enjoy it right away.



### Instructions for Making Smoothies

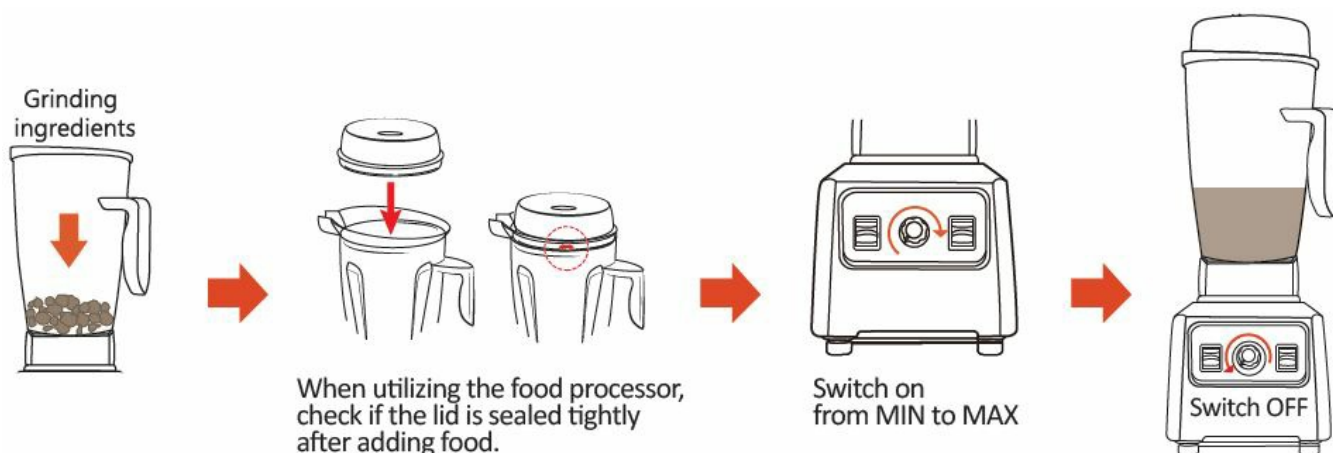
- Place ice cubes, fruit, and cut-up food into the pitcher, Add liquid (water, milk, or jam) to the half amount of ice cube.
- Firmly close the lid and make sure it is sealed tightly.
- Set the base of the pitcher into the latch of the motor base and check if the pitcher is fastened firmly to the base.
- The TIMING switch or the INFINITY switch should be turned clockwise slowly to the maximum setting. First, puree the fruit and then add small ice cubes to the pitcher. If the fruit puree reaches the 500cc mark, then add ice cubes up to the 1,000cc mark, cover with the lid, start the appliance use the stir stick, and press it in or make circular motions to aid in stirring. (P.S. For the best results, add liquid with half amount of ice cubes for the best results.)
- Turn the knob counterclockwise to off. You can then turn off the appliance by turning the switch to OFF which is between TIMING and INFINITY



### Instructions for Grinding

- When grinding, place roasted foodstuff inside. The drier the foodstuff is for grinding, the better the results are.
- First fill about a third of the pitcher with the foodstuff. The foodstuff must cover the blades. Then make sure the cover is tightly sealed and insert the stir stick or the small cap.

- Make sure the pitcher base is properly set into the latch of the motor base.
- The TIMING switch or the INFINITY switch should be turned up and down and the speed control knob should be turned clockwise to maximum to grind foodstuff into powder or puree.
- Turn the knob counterclockwise to off and the light will turn blue. You can then switch off the power. Remove the pitcher, and take off the lid to pour out the drink.



## Care Instructions

- To clean the appliance automatically after using it, fill the pitcher half full with clean water, start the INFINITY mode, and then turn the knob to MAX. In ten seconds, it will clean itself two times. If there is an odor inside the pitcher, add two slices of lemon and clean water. Mix them to eliminate odor.
- For manual washing, fill the pitcher 60 percent with water and cover with the lid. Shake the pitcher a few times.
- To maintain the bearings, set the pitcher on the motor base after cleaning out the pitcher and pouring the water out. Have the motor spin for three seconds to dry, and then remove the pitcher. Next use a dry rag to wipe the inside, outside, and bottom of the pitcher.
- When you are done using the appliance, you must keep it clean and dry.
- The food particles will be accumulated on the food catch because the foodstuff release grease, pigment, and other sticky substances. The food catch will discolor if it's not properly cleaned. You can use a toothbrush and clean water to wash out the food remains. As soon as you are finished using the food catch, clean it immediately.



- When cleaning the appliance, do not soak the power axel in water.
- Fill the pitcher with clean water and start the machine to clean it.

- To clean the pitcher, you can add water into it to avoid submerging the bottom retainer nut.

## Easy Methods of Preparation

- Making powders:

Foodstuff such as medicinal materials, dried rice, beans, and so forth must first be baked in the microwave or oven and dried until there is no more moisture content or oil. Place the foodstuff directly into the pitcher with an appropriate grinding amount of at least three centimeters over the blades. Next, cover the pitcher with a lid. Press the INFINITY mode start button, and then turn the knob to maximum speed. Mix the foodstuff until it becomes a powder. The longer you mix it, the finer the powder becomes.

- Blending jam purees: Fruits with more water content such as strawberries and oranges do not require the addition of cold water to the pitcher. For kumquats, place it to the half-level mark of the pitcher. Add crystal sugar and mix it until it becomes fine. Pour the mixture into a container and then put it into a double boiler to steam for 10 to 15 minutes. Let it cool.
- For spicy pepper, garlic, and so on, you can add a small amount of oil. Add the foodstuff to the pitcher, cover with the lid, turn on the appliance, and then set it on high to smash it into pieces. Mix until it becomes puree.
- Oily foodstuffs such as peanuts, sesame, etc.: Add 300 grams of fried sesame seeds or 100 grams of fried peanuts and 100 grams of crystal sugar to the pitcher. It is best to add 50 cc of coconut oil, but you can make these without it. Turn on the INFINITY switch, and then turn the knob to maximum speed. Before the mixture has broken down, use the stir stick to stir the higher amount of sesame powder. Press down from all four corners to make it into a spread.
- Making condiments: Condiments such as mushrooms, small dried fish, small shrimp, scallops, and crystal sugar can be mixed to make highly fresh MSG. Mushrooms, kelp, kelp buds, and crystal sugar can be mixed to make seafood-flavored MSG. Star anise, cloves, pepper, and peppercorn can be mixed to make seasoning. Cinnamon, orange peel, star anise, cloves, pepper, and tea leaves can be mixed to make a marinade pouch. Foodstuff must first be baked in a microwave or oven before grinding it.
- Making soymilk and whole grains: You can first wash the soybeans or whole grains. No need to soak them in the water. Just boil them in the water for five minutes or cook them thoroughly. First, Add 250 grams of the foodstuff to the pitcher. Do not place the foodstuff into the food catch. (If you want to use the food catch, please refer to the instructions on p.08.) Next, add additional ingredients you like, such as cooked pumpkin, sesames, sugar, vegetables, etc. Then pour in 1,000cc of hot water and cover with the lid and small cap. Start the appliance, and turn the knob to maximum speed. After mixing for one minute, you can adjust the knob to minimum speed and have it rotate slowly. (Adjust the speed of rotation according to your preference of texture.) Take out the small lid and insert the oscillating feeder (funnel) to add in 1,000cc of hot water. Mix again for one minute. Altogether, you will have 2,000cc. You will have completed it in two minutes.

## Troubleshooting

- What happens when the appliance suddenly stops in operation and I cannot get it to work? Reason: 1. You added too much food or added food too quickly with it on a low speed, causing a current overload, or you worked the motor too much, heating it up to over 125°C. 2. The plug was not plugged in correctly or came loose.

What to do: If there was a current overload, then press the overcurrent protection button and continue using. If the motor overheats, it will automatically cut the power. To protect the motor's efficacy, wait for fifteen minutes

until the motor has cooled down and it will automatically turn back on.

- What if I have plugged the food processor in and the pitcher is in place but the power switch still does not work?

What to do: Check if the power to the base is properly connected. Check the overcurrent protection button behind the base (see p.05), and see whether it is popped out. After pressing down the button, try starting up the appliance again.

- What to do if the food processor does not rotate smoothly or produces a strange, loud sound unlike that of when it was new.

What to do: Inspect the bottom (underside) of the pitcher. Has the blade or retainer nut become loose? If the bearing (a consumable component) has deteriorated, then change it for a new one.

- Under the circumstances that the power has not been cut, the fuses and overcurrent protection button have not been cut, and the plug has not fallen out of the socket and the appliance still does not work, contact the company or sales location. Do not dismantle it yourself.

### **Product Warranty Card**

Products

Model No.

SN:

-Our guarantee is as follows –

This product is inspected by the CNS.

1. If the product under normal use in the abnormal situation .
2. Product specifications based on the content of consumer use. One year of non-operating by warranty service .Sales are entitled to six months free warranty service .
3. Consumers as a result of the following reasons damage to the product ,the company does not provide free warranty services.
  - a. If the user's personal negligence caused the product has been damaged.
  - b. Because of the impact caused undue damage to the product.
  - c. Did not follow the instructions to use, resulting in damage to the product.
  - d. Consumers themselves or by non-maintenance personnel designated by the Company dismantling the host and cause damage .
  - e. Consumable parts are not included in the warranty, such as the accessory itself is defective, can be replaced .
4. Receiving warranty service, be sure to provide the product warranty card .
5. Please keep this product warranty card.

### **Service record card**

Number of times	Date	Service content	Amount	Service personnel
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### **Manufacturers:**

XIN LI KANG INTERNATIONAL CO.,LTD.


Dealer:

CHEN PING BUSINESS CO.,LTD.

2F.-3, No.50,Sec. 1,Zhonghua Rd., Tucheng Dist., New Taipei City  
TEL: 886-2-2265-7793: 0800-006-058  
FAX: 886-2-2265-2559

Model No. : BTC-A8(S)  
Place of origin TAIWAN  
In put 120V 60Hz  
Power 1500W  
Unit dimensions 53X19X24CM  
Packaging dimensions 42.5X30X34CM  
Unit weight 5 kg(unit+processing cup)  
Gross weight 6.5 kg

**Documents / Resources**

	<p><a href="#">TOOLOTS BTC-A8 Omni Blender</a> [pdf] User Guide BTC-A8 Omni Blender, BTC-A8, Omni Blender, Blender</p>
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**References**

[Manuals+](#).