



Hand Blender

USER CARE AND INSTRUCTION MANUAL

Thank you for purchasing the **RICARDO** hand blender. Before using this product, please read the user care and instruction manual carefully.

..... **IMPORTANT SAFEGUARDS**

When using electrical appliances, especially when children are present, basic safety precautions should always be followed to prevent fire, electric shock, and/or injury to persons, including the following.

READ ALL INSTRUCTIONS CAREFULLY BEFORE FIRST USE.

- ::: This appliance should not be used by children, and close supervision is necessary when any appliance is used near children.
- ::: To protect against fire, electric shock and injury to persons, **DO NOT** immerse the motor body, cord or the plug in water or any other liquid. Only the blending arm, where the blades are housed, has been designed for submersion in water or other liquids. Never immerse any other pieces of this unit.
- ::: If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water! It will cause an electric shock.
- ::: Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. To unplug, grasp plug and pull from electrical outlet. Never pull cord.
- ::: Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Do not attempt to repair or use a malfunctioning appliance. If there is a problem, please call 1-833-751-4101.
- ::: Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.
- ::: Avoid contact with moving parts to prevent personal injury or damage to the appliance.
- ::: During operation keep hands, hair, clothing, as well as spatulas and other utensils away from attachments and any mixing container to reduce risk of injury to persons, and/or damage to the appliance. A spatula may be used, but must be used only when the unit is not operating.
- ::: Blades are **SHARP**. Handle with care when removing, inserting or cleaning.
- ::: Remove the blending arm from the motor body before washing the blades of shaft.
- ::: When blending liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage, splattering and risk of burns.
- ::: **DO NOT** use the hand blender in a non-stick pot, the stainless steel blending arm may damage the non-stick coating.
- ::: Check food chopper bowl for presence of foreign objects before using.
- ::: Be certain the chopper cover is securely locked in place before operating appliance. Do not attempt to remove the cover until the blades have stopped rotating.
- ::: Do not use this appliance for anything other than its intended use. Do not use attachments or accessories that are not recommended or sold by the manufacturer.
- ::: Do not use outdoors, as it is not intended for such use.
- ::: Do not let the cord hang over the edge of a table or counter to avoid tripping and falling.

- ::: Do not place the appliance near or on a hot gas or electrical burner or in a heated oven as these actions could cause this appliance to melt.
- ::: Make sure the appliance is “off”, the motor has stopped completely and the appliance is unplugged from the wall outlet before putting on or taking off attachments, and before cleaning.
- ::: **ATTENTION** Do not press the trigger if no attachment is properly locked to the motor body. Never insert foreign objects into the clutch slot at the bottom of the motor body.
- ::: Operate the unit on a flat, stable and dry surface.
- ::: If this appliance begins to malfunction during operation, immediately unplug the cord from the outlet.
- ::: This appliance is designed for **HOUSEHOLD USE ONLY**. It may be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet, as it will cause an electric shock.
- ::: The cord for this appliance should be plugged into a 120V AC electrical wall outlet.

NOTES ON THE PLUG

For safety reasons, this appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug can only be inserted one way into the electrical outlet. If the plug does not fit correctly into the outlet, reverse the plug and insert into the outlet. If it still does not fit, contact a qualified electrician for further assistance. Do not attempt to modify the plug in any way.

NOTES ON THE CORD

The short power-supply cord provided should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this appliance.

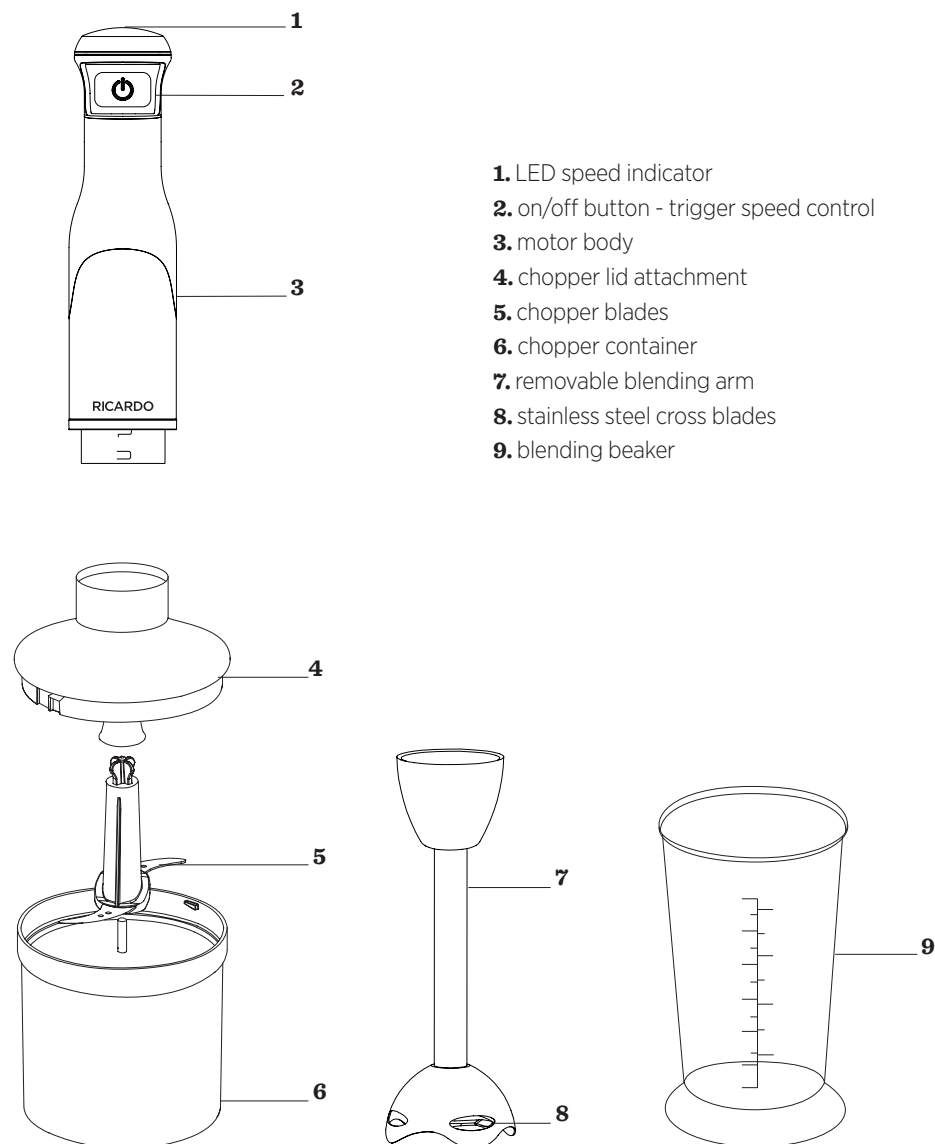
DO NOT OPERATE APPLIANCE IF THE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be plugged into a separate electrical circuit.

PARTS IDENTIFICATION

Product may vary slightly from diagram.




BEFORE FIRST USE

- 1- Read all instructions and important safeguards.
- 2- Remove all packaging materials and ensure that all items have been received in good condition.
- 3- Tear up all plastic bags as they can pose a risk to children.
- 4- Wipe motor body and the chopper lid attachment with a damp cloth, do not immerse in water. Wash all other accessories (chopper blades, chopper container, blending arm and beaker) in warm, soapy water. Rinse and dry thoroughly.


NOTE: Do not use abrasive cleaners or scouring pads or any other object that could scratch.

USING HAND BLENDER

NOTE: During first use of the appliance, smoke and/or a slight odor may occur from the appliance. This is normal and will quickly disappear. It will not recur after appliance has been used a few more times.

- 1- Unplug the appliance if it is plugged in.
- 2- Insert the motor body into the upper part of the blending arm aligning the arrow printed on the side of the motor with one of the two tabs inside the blending arm. Turn the motor clockwise to securely lock in place.
- 3- Plug the power cord into a 120V AC wall outlet.
- 4- The hand blender can be used directly in a pot*, a bowl or the blending beaker. To prevent splashing, do not turn the hand blender on until the blade is beneath the surface of the mixture.
*DO NOT use the hand blender in a non-stick pot, the stainless steel blending arm may damage the non-stick coating.
- 5- Holding the rubberized handle firmly with one hand, press on trigger  to start blending. Squeeze trigger slowly to adjust speed of use. The more the trigger is squeezed, the higher the speed. Hold for continuous speed. The LED indicator instantly displays speed level.
- 6- Release trigger to stop. Always unplug the power cord after use to avoid injuries.

CAUTION: IF FOOD BECOMES LODGED IN THE CAVITY SURROUNDING THE BLADE, FOLLOW THE SAFETY INSTRUCTIONS BELOW:

- 1- Release the power button  and unplug the power cord from the wall outlet.
- 2- Use a spatula to carefully remove the food lodged surrounding the blade. To avoid injuries, never use fingers to remove lodged food.
- 3- After the lodged food has been removed, plug the electrical cord into the wall socket and continue blending.

HELPFUL TIPS

- ∴ It is recommended to cut solid food into ½ inch (1.5 cm) cubes for easy blending.
- ∴ Pour liquid ingredients into a mixing container first unless recipe instructs otherwise.
- ∴ To avoid splashing, do not pull the hand blender out of the mixture while in operation.
- ∴ Do not let hand blender stand alone in a hot pot on stove while not in use.
- ∴ Do not put fruit pits, bones or other hard material into the blending mixture as these are liable to damage the blades.
- ∴ Do not fill mixing container too full. The level of mixture will rise when blending and can overflow.
- ∴ For recipes calling for ice, use crushed ice (not whole cubes) for best results.
- ∴ To whip air into a mixture, always hold the blade just under the mixture surface.
- ∴ Using a gentle up-and-down motion is the best way to blend and incorporate ingredients uniformly.

USING CHOPPER ATTACHMENT

HOW TO ASSEMBLE

- 1- Unplug the appliance if it is plugged in.
- 2- Insert the chopper blade unit into the chopper container, then add food to be chopped.
- 3- Attach the chopper lid onto the container. Align the notches around the lid with the two tabs inside of the container, turn the lid clockwise to securely lock the lid in place.
- 4- Insert the motor body into the chopper lid attachment aligning the arrow on the motor with the unlocked icon on the lid. Turn the motor body clockwise to securely lock in place.
- 5- Plug the power cord into a 120V AC wall outlet. Be certain the chopper lid is securely locked in place before operating the appliance.

HELPFUL TIPS

- ∴ It is recommended to cut food into pieces of even size, about 1/4 to 1/2" (6-12 mm). If you don't start with pieces that are small and uniform, the result may not be an even chop.
- ∴ Do not overload the food chopper bowl. Overloading causes inconsistent results and can strain the motor.
- ∴ Use pulse action to prevent over processing. To coarsely chop, two or three pulses are often enough. Be sure to check the food frequently to prevent over processing.
- ∴ Continuous-hold action is best when a fine chop or mince is desired. For very hard food, it is best to pulse several times and then run continuously to reach the desired consistency.
- ∴ When operating the unit for more than 10 seconds, use a pulse action every 10 seconds to allow food to drop to the bottom of the food chopper bowl. This provides more consistent results. Never operate the food chopper continuously for longer than 1 minute at a time.

- ∴ The food chopper container may become scratched when used for grinding coffee and spices. This does not affect the performance of the product.
- ∴ Do not add liquids such as water, oil or flavoring while the chopper is running. The chopper must stop first. Once blades have stopped moving, remove the lid, add liquid and then replace the lid before continuing to process.
- ∴ Occasionally food will stick to the sides of the container while in use. Stop the chopper and once blades have stopped moving, remove the lid and use a small spatula to scrape the food from the sides of the container back into the center.

CLEANING

IMPORTANT: Unplug before cleaning.

- ∴ NEVER immerse the blender motor body NOR the chopper lid attachment in water or any other liquid. Wipe motor body and the chopper lid attachment with a damp cloth.
- ∴ The other accessories (chopper blades, chopper container, blending arm and beaker) are dishwasher safe.
- ∴ This appliance should be cleaned thoroughly following every use.
- ∴ The blades are sharp, handle with care when cleaning.

NOTE: Do not use abrasive cleaners or scouring pads or any other object that could scratch.

SUGGESTION: When processing food with color (like carrots), the plastic parts of the appliance can become discolored. Wipe these parts with cooking oil before cleaning them with a mild detergent.

STORAGE

Ensure all pieces are clean and dry before storing. Store appliance in a dry, clean place. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break. Keep it loosely coiled.

2-YEAR LIMITED WARRANTY (Applies only in Canada)

This warranty covers any defects in materials and workmanship for a period of two (2) years from the date of the original purchase. Please retain your original receipt as a proof of the purchase date. Any complaints must be registered within the warranty period. The product will be repaired, replaced (parts or entire appliance) or refunded at our sole discretion. Shipping charges may apply.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product including failure to clean the product regularly, use for commercial purposes, accident, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than a **RICARDO** authorized service agent.

Please do not return this product to the store. for assistance, please contact 1-833-751-4101.

If you have any questions regarding this product, please contact our customer service:

∴ by e-mail: customerservice@ricardocuisine.com

∴ by phone: 1-833-751-4101



dukka

PREPARATION 10 minutes

SERVINGS 6 appetizers

- 2/3 cup** (105 g) whole blanched almonds
- 2 tbsp** sesame seeds
- 4 tsp** chili powder
- 2 tsp** ground tumeric
- 1 tsp** onion salt
- 1 tsp** celery salt
- 1 tsp** cumin seeds
- 1 tsp** ground coriander
- Cayenne pepper, to taste
- Olive oil, for dipping
- Cubed bread, for dipping

- 1** With the chopper, process the almonds into small pieces. Add the remaining ingredients except the olive oil and bread, and mix well. Transfer to a small bowl.
- 2** Pour the olive oil into another bowl. Dip the bread cubes in the oil, then the dukka and enjoy.

cream of butternut squash soup with Cajun shrimp

PREPARATION 20 minutes

COOKING 30 minutes

SERVINGS 4

* FREEZES WELL *

Soup

- 1** onion, chopped
- 6 cups** (900 g) butternut squash, peeled and cubed
- 1** garlic clove, finely chopped
- 1 tbsp** (15 ml) olive oil
- 5 cups** (1.25 litres) chicken broth
- 1** small potato, peeled and cubed

Cajun shrimp

- 1 tsp** chili powder
- 1/4 tsp** ground coriander seeds
- 1/4 tsp** red pepper flakes
- 1/4 tsp** herbes de Provence
- 1 lb** (450 g) small raw shrimp, peeled and patted dry
- 1** shallot, finely chopped
- 2 tbsp** (30 ml) olive oil
- 1 tbsp** (15 ml) lemon juice
- 1/2 tsp** (2.5 ml) Worcestershire sauce
- 2 tbsp** chopped roasted pecans

Soup

- 1** In a pot over low heat, soften the onion, squash, and garlic in the oil for about 5 minutes. Add the broth and potatoes. Bring to a boil, then cover and simmer for 20 minutes or until the vegetables are tender.
- 2** Using the hand blender, purée the mixture until smooth. Add broth, if needed. Season with salt and pepper.

Cajun shrimp

- 3** In a small bowl, combine the spices. Set aside.
- 4** In a large non-stick skillet over high heat, brown the shrimp and shallot in the oil. Add the spices, lemon juice and Worcestershire sauce. Season with salt and pepper.
- 5** Ladle the soup into bowls and top with the Cajun shrimp. Sprinkle with the pecans.





grilled mussels with salsa verde

PREPARATION 20 minutes
COOKING 5 minutes
SERVINGS 4

Salsa verde

1/2 cup (15 g) fresh chives
 1/2 cup (15 g) fresh basil
 1/2 cup (15 g) cilantro
 1/2 cup (15 g) flat leaf parsley
 1 garlic clove, chopped
 1/4 cup (60 ml) canola oil

Mussels

2.2 lb (1 kg) mussels, scrubbed cleaned
 4 to 6 slices country bread, toasted (optional)

1 Preheat the grill, setting the burners to high. Oil the grate.

Salsa Verde

2 Using the chopper, finely chop the herbs with the garlic. Season with salt and pepper. Add the oil and mix thoroughly. Set aside in a large bowl.

Mussels

3 Place the mussels directly on the grill. Close the lid and cook the mussels for 3 to 5 minutes or until they have all opened. Discard any that remain closed.

4 Add the mussels to the salsa verde and toss to coat. Serve immediately with the bread slices.

| NOTE | This sauce also goes well with grilled white-fleshed fish.

fruit smoothie

PREPARATION 5 minutes
SERVING 1

1 cup (140 g) various frozen fruits
 (such as strawberries, mango,
 raspberries, etc.) or 1 banana
 (1/2 cup) (125 ml) milk
 (1/2 cup) (125 ml) plain yogurt
 1 tbsp (15 ml) honey or sugar

Using the hand blender, purée all the ingredients until smooth. Pour the smoothie into a tall glass and drink through a straw.

| NOTE | For a more filling smoothie, add 2 to 3 tbsp of silken tofu and purée with the remaining ingredients.

