

# TOWER®

T12002

## Safety and Instruction Manual

PLEASE READ CAREFULLY



**Vitablend  
Blender**

## WHAT'S IN THE BOX

Instruction Manual

Recipe book

1. 1 x high-torque power base
2. 1 x stainless steel cross blade
3. 1 x blender and lid attachment
4. 1 x juice extractor
5. 1 x plunger
6. 1 x stainless steel flat blade
7. 1 x tall cup
8. 1 x short cup
9. 1 x shaker lid
10. 1 x steamer lid
11. 3 x resealable storage lids
12. 4 x party mugs / 4 x coloured rings for party mugs



## BEFORE YOUR FIRST USE

1. Before using the unit for the first time, carefully clean the unit and all items that will come into contact with food.
2. Do not use any aggressive detergents, brushes with metal or nylon bristles or sharp objects such as knives or spatulas for cleaning the appliance and accessories, use a sponge or cloth dampened in warm water to avoid damage.
3. Dispose of packaging in a responsible manner.
4. It's a good idea to keep the outer box for storage purposes.

**WARNING:**  
DO NOT immerse the unit in water.

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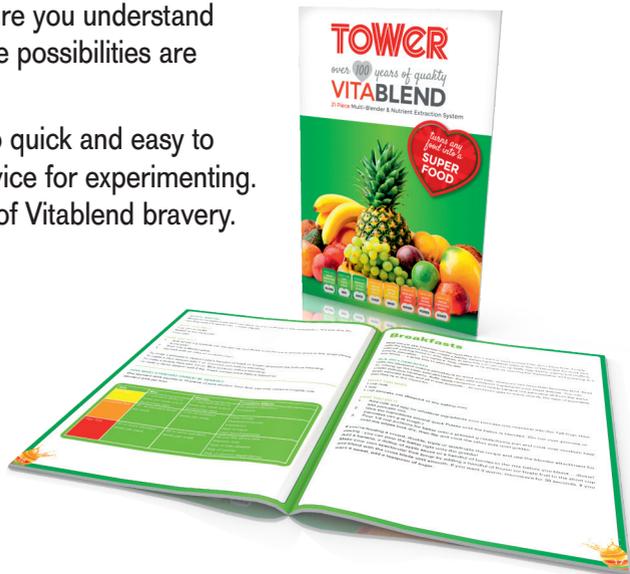
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To get you started with the Vitablend we have included a wonderful recipe book. We want you to try the recipes because, well, we've devoured every one of them and know how good they are!

We also want to make sure you understand that with the Vitablend the possibilities are endless.

Because everything is so quick and easy to make, it's the perfect device for experimenting. We encourage that type of Vitablend bravery.



## PRODUCT SAFETY INFORMATION

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- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.
- Please ensure that the appliance is used on a stable, level, and heat resistant surface.
- Do not immerse cords, plugs or any part of the appliance in water or any other liquid.
- Do not leave the appliance unattended while it is operating.
- Close supervision is necessary when any appliance is used by or near children or pets.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- Switch off at the wall socket then remove the plug from the socket when not in use or before cleaning.
- If the supply cord or appliance is damaged, stop using the appliance immediately and seek advice from the manufacturer or its service agent or a similarly qualified person.
- Do not let the cord hang over the edge of a table or counter or let it come into contact with any hot surfaces.
- The use of accessory attachments is not recommended by the appliance manufacturer, apart from those supplied with this product.
- Do not pull the plug out by the cord as this may damage the plug and / or the cable.
- Do not use this product for anything other than its intended use.
- This appliance is for household use only.
- Do not carry the appliance by the power cord.
- Do not use the appliance outdoors.

- Switch off and unplug before fitting or removing tools/attachments, after use and before cleaning.
- Do Not run the blender for more than one minute at a time, as it can cause permanent damage to the motor.
- Avoid contact with moving parts. Keep hands and utensils out of blender jug while blending to prevent personal injury or damage to the blender.
- The blade is sharp. Handle with care.
- Never let the power unit, cord or plug get wet.
- To reduce the risk of injury, never place cutter-assembly blades on base without blender jug properly attached.
- Never exceed the maximum capacity.
- Do not attempt to bypass the interlock system that powers the unit on.
- Always operate on a flat surface.
- Unplug the blender when not in use, before taking off or putting on parts and before cleaning.
- In the unlikely event the appliance develops a fault, stop using it immediately and seek advice from the service department:  
**+44 (0) 844 984 0055**

## USING YOUR APPLIANCE

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### Choosing the right blade.

Please ensure that the blade is located tightly in position before placing onto the base unit.

#### The cross blade.

- Chopping: Foods like onions, garlic and carrots, and for making dips such as salsa, bean dip or gazpacho.
- Blending: The cross blade pulverises ice for smoothies, frozen cocktails and milkshakes.
- Mixing: Batters for pancakes, muffins and quick breads are mixed in seconds.
- Grating: Foods like hard cheeses, chocolate and carrots are grated in seconds.
- Puréeing: Dishes such as hummus, all natural soups, and baby food are creamy smooth in seconds.

#### The flat blade.

- Grinding & Chopping: Coffee beans, nuts and dried fruit.
- Whipping: Homemade whipped cream, butter and cream cheeses.

## FUNCTIONALITY.

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### How to use your Vitablend to blend:

Firstly load your cup with ingredients, then add the cross blade to the bottom of the cup until reasonably tight.

Then place your cup onto the blender base and push down, this will start the blender, only hold the cup down for a maximum of 5 to 7 seconds at a time, then pause, and repeat until your contents are blended to your preferred consistency.

**Please Note:** If using frozen fruit or vegetables the amount of times you will need to pulse the appliance will increase to reach your desired consistency.

### **How to use your Vitablend to mix:**

Add the ingredients to the tall cup or blender, depending on the size of the batch, twist on the cross blade, then mix until smooth.

### **How to use your Vitablend to juice:**

Use the flat blade. Place your juice extractor in the jug, then add your desired fruit or vegetables in to the extractor, place the lid on to the jug and remove the jug cap.

Using the plunger push down the fruit whilst running the Vitablend and see your juice filling up the jug, pause, then repeat again until no more juice can be extracted.

With the lid still on pour your juice in to your party cup or glass.

Because the Vitablend Juice Extractor Kit is designed to catch all pulp and only strain pure juice through the mesh sides, if you plan on using fruits or veggies that produce small amounts of juice, you will need a lot. A large carrot and small apple produces only the tiniest bit of juice, but plenty of pulp and fruit remains that could be blended into a smoothie.

### **How to use your Vitablend to chop:**

Firstly remove any skin from your produce, i.e.: onions & garlic, place into the small cup adding the cross blade, place on to the base unit, give it several quick pulses until you reach your desired consistency.

### **How to use your Vitablend to whip:**

Add your produce to the short cup, twist on the flat blade and whip until you reach your desired consistency.

### **How to use your Vitablend to grind:**

Add the produce to the short cup and twist on the flat blade, place the cup on to the power base, pulse a few times or lock on to reach the desired texture.

### **How to use your Vitablend to puree:**

To use your Vitablend for puréeing, add your required produce to the small or large cup and attach the cross blade, place on to the base and press down for 5 to 7 seconds at a time until you reach your required consistency.

### **How to use your Vitablend to grate:**

To use your Vitablend as a grater, place your produce in the tall or small cup, using the cross blade attach to the base and press down for 5 to 7 seconds at a time, then pause, and repeat again until you get your required amount. Use to grate hard produce i.e.: chocolate, carrots and cheese. When grating cheese, the harder it is the better the result.

## **GETTING STARTED**

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1. Place the motor section on a flat surface, e.g. a kitchen counter, and make sure it is standing firmly.
2. Plug in and switch on the power.
3. Choose your required function, and follow the guidelines to complete the task required.
4. Place the ingredients into the receptacle appertaining to the function required.
5. If the ingredients need to be either chopped or grated do so at this point before placing them in the beaker.
6. It may be necessary to add more liquid if the ingredients are unable to reach the blade if you are juicing or blending.
7. Firmly attach the required cutter to the beaker. First remove the ring from the top edge of the beaker if fitted. Ensure that the cutter is fitted securely before the appliance is started. If damage occurs as a result of incorrect fitting then this is not covered by the warranty
8. Turn the beaker with the fitted cutter upside down and place the cutter in the hollow of the motor section so that the three plastic pins on the beaker fits into the holes on the top edge of the motor section.

9. Hold the base unit down with one hand and press down on the beaker with the other hand.
10. The motor runs as long as you press the beaker down.
11. You can also get the motor to run continuously by pressing the beaker down and turning it slightly in a clockwise direction until the pins lock into place under the black edge of the motor section. Stop the motor by turning the beaker slightly in an anti-clockwise direction to release the pins. See also Blending Techniques in recipe book.
12. Remove the beaker with the fitted cutter from the motor section when you have finished blending. Turn the beaker upside down again and remove the cutter.
13. The beaker can now be used for serving. Simply attach the ring to the top edge of the beaker, making it more comfortable to drink from.
14. If you do not want to use your end product immediately, you should cover the beaker with one of the convenient storage lids and store in your refrigerator.

## CARE AND CLEANING

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Remove plug from the mains socket, and allow the appliance to cool down before cleaning.

Do not immerse the motor unit of the appliance in water and make sure no water enters the appliance.

Clean the motor unit by wiping it with a damp cloth. A little detergent can be added if the appliance is heavily soiled.

Do not use scouring pads, steel wool or any form of strong solvents or abrasive cleaning agents to clean the appliance, as they may damage the outside surfaces of the appliance.

The beaker, rings, lids and the cutter can be washed using detergent and are all dishwasher proof. Be careful if you wash the cutter by hand, as the blades are extremely sharp.

If the cutter is not properly attached, liquid may seep out into the internal part of the base unit. This may also be removed using a slightly dampened cloth and a little detergent. Check that the motor section is thoroughly dry inside before using the appliance again after cleaning.

Inside the blade unit is a plastic sealing ring, which may become loose when the unit is put through a dishwasher. Therefore, please check that the sealing ring is still in place when you remove the blade unit from the dishwasher

**IMPORTANT!** Allow to dry fully after cleaning before using again. Do not use the appliance if damp. Ensure the appliance is completely clean and dry before storing.

### Storage

To store your appliance:

1. Unplug power cord from the power outlet and clean as above.
2. Allow the appliance to dry fully.
3. It's good practice that the 2 blades are each attached to a cup. This will prevent the blades from being misplaced and reduce cutting hazards.
4. Store on a flat, dry level surface out of reach of children.

## **TECHNICAL DATA**

<b>Description:</b>	Vitablend Blender
<b>Model:</b>	T12002
<b>Rated Voltage:</b>	220-240V ~50Hz
<b>Input power:</b>	250W

## **DOCUMENTATION**

We declare that this product conforms to the following product legislation in accordance with the following directive(s):

<b>2004/108/EC</b>	Electromagnetic Compatibility Directive.
<b>2006/95/EC</b>	Low Voltage Directive.
<b>2011/65/EU</b>	Restriction of Hazardous Substances Directive.
<b>1935/2004/EC</b>	Materials & Articles in Contact With Food (LFGB section 30 & 31).

RKW Quality Assurance, United Kingdom.

## **WARRANTY**

This product is guaranteed for 12 months from the date of original purchase. If any defect arises due to faulty materials or workmanship, the faulty products must be returned to the place of purchase. Refund or replacement is at the discretion of the retailer.

### **The Following Conditions Apply:**

- The product must be returned to the retailer with proof of purchase.
- The product must be installed and used in accordance with the instructions contained in this instruction guide.
- It must be used only for domestic purposes.
- It does not cover wear and tear, damage, misuse or consumable parts. Seals & damaged parts i.e. jugs and blades can be purchased from the customer service phone line.
- RKW has limited liability for incidental or consequential loss or damage.
- This guarantee is valid in the UK and Eire Only.

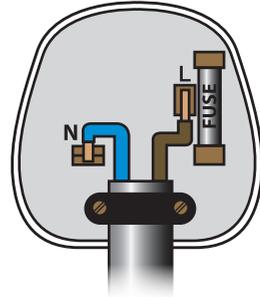
**An extended warranty is available for this appliance.  
See back page for details.**

## IMPORTANT! WIRING SAFETY

**(For UK Use Only)** As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are coloured in accordance with the following code:

**Blue** [N] Neutral  
**Brown** [L] Live



### Plug Fitting Details (where applicable)

The wire coloured blue is the neutral and must be connected to the terminal marked [N] or coloured black. The wire coloured brown is the live wire and must be connected to the terminal marked [L] or coloured red. On no account must either the brown or the blue wire be connected to the [E] terminal ⚡.

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved. If in doubt consult a qualified electrician who will be pleased to do this for you.

### Non-rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug - disconnect it from the mains - and then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

**WARNING:**  
this appliance is double insulated.  
Do not connect any wire to the earth terminal.

## YOUR RECEIPT

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Affix your store receipt to this page.



### **DISPOSAL OF THE UNIT**

Appliances bearing the symbol shown here may not be disposed of in domestic rubbish. You are required to dispose of old electrical and electronic appliances like this separately.

Please visit [www.recycle-more.co.uk](http://www.recycle-more.co.uk) or [www.recyclenow.co.uk](http://www.recyclenow.co.uk) for access to information about the recycling of electrical items.

Please visit [www.weeeireland.ie](http://www.weeeireland.ie) for access to information about the recycling of electrical items purchased in Ireland.

The WEEE directive, introduced in August 2006, states that all electrical items must be recycled, rather than taken to landfill.

Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.

## NOTES

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# TOWER®

*thank you!*

We hope you enjoy your appliance for many years. As a thank you for purchasing one of our fantastic products, we are giving you an extra 2 years peace of mind.

**\*To receive your extra 2 years guarantee, register your appliance online by visiting:**

**[www.towerhousewares.co.uk](http://www.towerhousewares.co.uk)**

Should you have a problem with your appliance, or need any spare parts, please call our Service Department on:

**+44 (0) 844 984 0055**



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