



HAND BLENDER

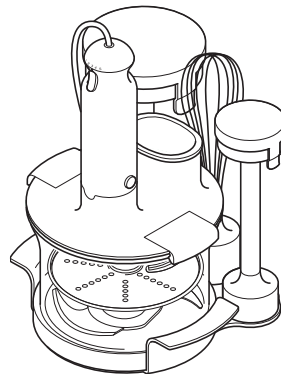
INSTRUCTIONS FOR USE
SAVE THESE INSTRUCTIONS

BATTEUR À MAIN

MODE D'EMPLOI
CONSERVEZ CE MODE D'EMPLOI

MEZCLADORA DE MANO

INSTRUCCIONES PARA EL USO
REPASE Y GUARDE ESTAS INSTRUCCIONES
LEA CUIDADOSAMENTE ESTE INSTRUCTIVO ANTES DE USAR SU APARATO



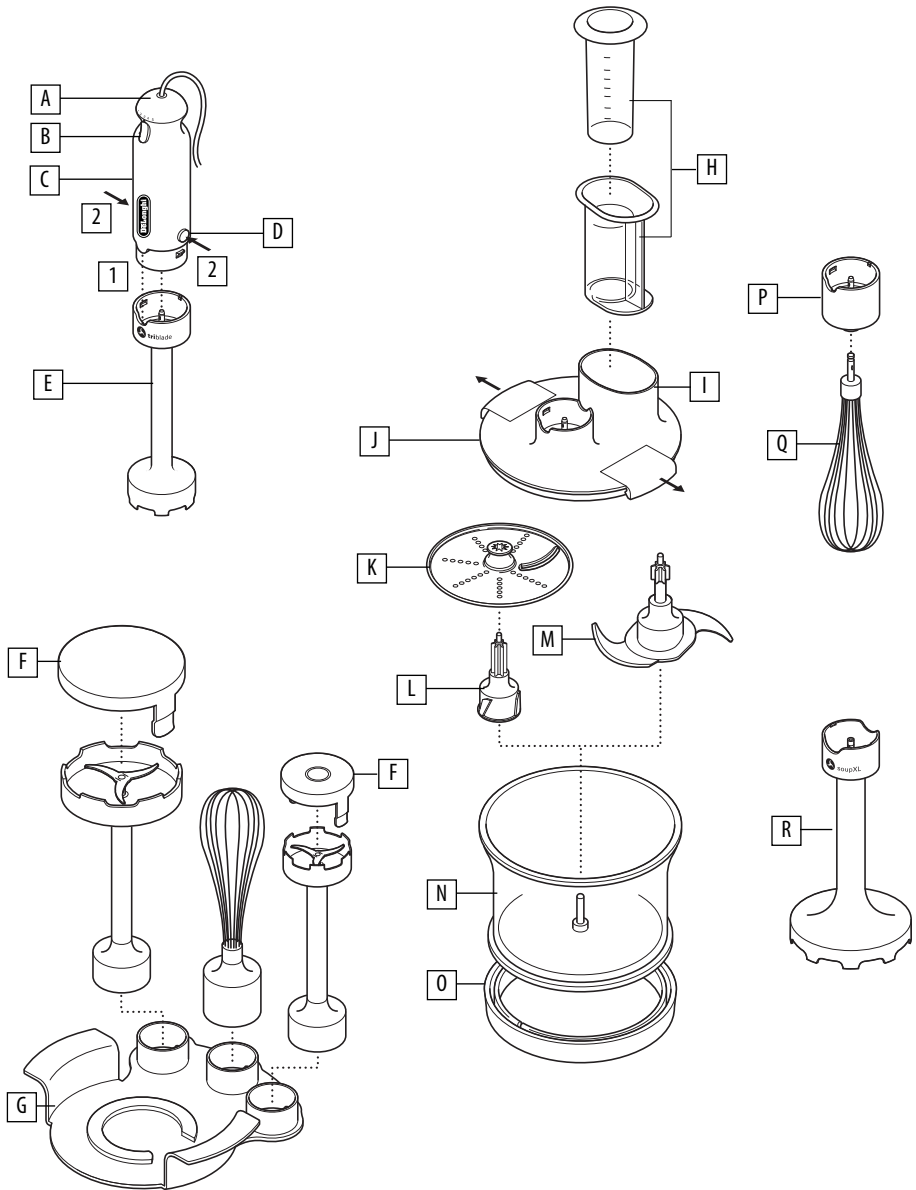
MODEL/MODELE/MODELO DHB900

Visit www.delonghiregistration.com to register your product on-line.
Visit www.delonghi.com for a list of service centers near you.

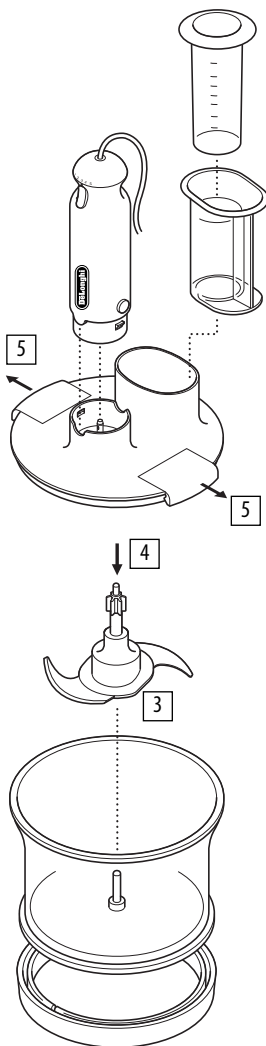
Visitez www.delonghiregistration.com pour enregistrer votre produit en ligne.
Visitez www.delonghi.com pour y voir une liste des centres de réparation proches de chez vous.

Visite www.delonghiregistration.com para registrar su producto en línea.
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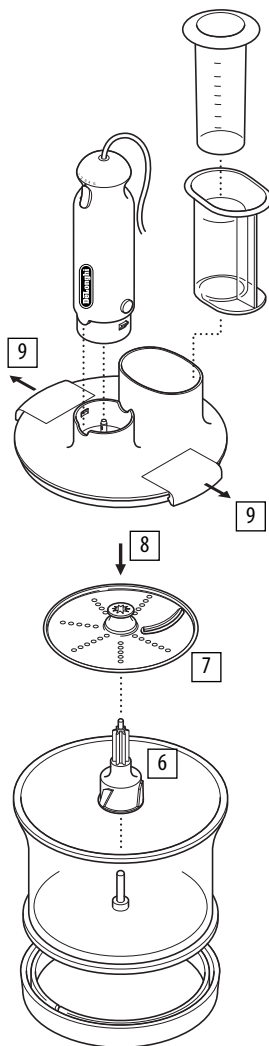
ELECTRIC CHARACTERISTICS/ CARACTÉRISTIQUES ÉLECTRIQUES
CARACTERISTICAS ELECTRICAS
120 V~ 60 Hz 380 W MAX



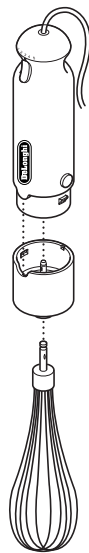
EN - knife blade
FR - lame couteau
ES - cuchilla



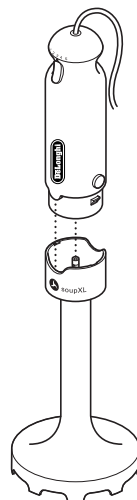
EN - slicing/shredding disc
FR - disque à trancher/râper
ES - disco de rebanar/trocear



EN - whisk
FR - fouet
ES - varillas



EN - soup blender
FR - mélangeur à soupe
ES - mezcladora de mano



IMPORTANT INSTRUCTIONS

When using electrical appliances, basic precautions should always be followed to reduce risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before using the appliance.
- The blades and discs are very sharp, handle with care. Always hold the knife blade by the finger grip at the top, away from the cutting edge, both when handling and cleaning.
- Always remove the knife blade before pouring contents from the bowl.
- Never use your fingers to push food down the feed tube. Always use the pusher/s supplied.
- Before removing the lid from the bowl or liquidiser from the power unit:
 - switch off;
 - wait until the attachment/blades have completely stopped;
- Liquids should be allowed to cool to room temperature before blending.
- Do not use the lid to operate the processor, always use the on/off speed control.
- This machine will be damaged and may cause injury if the interlock mechanism is subjected to excessive force.
- After removing the packaging, make sure the product is complete and undamaged. If in doubt, do not use the appliance and contact a qualified professional only.
- The plastic bag containing the product must not be left within reach of children as it represents a potential hazard.
- If the plug fitted to the appliance does not match the power socket, have the socket replaced with a suitable type by a qualified professional. The use of adapters, multiple sockets and/or extensions is not recommended. If their use is unavoidable, only adapters, multiple sockets and extensions complying with current safety standards and regulations should be used, taking care not to exceed the power limit indicated on the adapter and/or extension.
- In the event of malfunction, contact an authorized service center only.
- The appliance must be used only for those purposes for which it was specifically designed. Any other use is considered improper and thus dangerous. The manufacturer is not liable for damage caused by inappropriate, incorrect or irresponsible use of the appliance and/or repairs carried out by unqualified persons.
- Make sure that hands, hair, clothing and kitchen utensils are clear of the container before starting the appliance. The blades can cut. Handle with care. Special attention must be paid to the following fundamental safety rules:
 - Never touch the appliance with wet or damp hands.
 - Never use the appliance with bare or damp feet.
 - Never unplug the appliance by pulling the power cable.
 - Protect the appliance from atmospheric agents (rain, sun, frost, etc).
 - Never allow children or unfit persons to use the appliance without supervision.
 - The appliance is not intended for use by young children or infirm persons without supervision.
 - Never allow children to play with the appliance.
 - Unplug the appliance from the outlet when not in use.
 - Never leave the appliance on unnecessarily, as it is a potential source of danger.
 - To protect against risk of electrical shock never immerse the appliance in water.
 - If the cord or plug is damaged it must, for safety reasons, be replaced by De'Longhi or an authorized De'Longhi service center.
 - Before cleaning, or servicing, before putting on or taking off parts disconnect the appliance by unplugging from the outlet.
 - If the appliance breaks down, malfunctions is dropped or damage in any manner, turn it off. Do not tamper. For any repairs, contact an authorized service center only and insist on the use of original spare parts and accessories.
 - When the appliance is to be discarded, after unplugging from the outlet, cut the cable to make the appliance unusable.
 - Save these instructions in a safe place for future reference.
 - Avoid contacting moving parts.
 - Refer to the relevant section under "using the attachments" for additional safety warnings for each individual attachment.

- The use attachments including canning jars not recommended by the manufacturer may cause a risk of injury to persons.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Do not let cord contact hot surface, including the stove.
- Keep hands and utensils out of container while blending to reduce the risk of severe injury to person or damage to the blender. A scraper may be wed but must be used only when the blender is not running.
- To reduce the risk of injury, never place cutting blade or discs on base without first putting bowl properly in place.
- Be certain cover is securely locked in place before operating appliance.
- Do not attempt to defeat the cover interlock mechanism.
- When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.
- The maximum rating is based on the soup blender attachment as it draws the greatest load. Other attachment may draw less power.

SAVE THESE INSTRUCTIONS For Household use only

DESCRIPTION OF APPLIANCE

A 5 speed control

B ON/OFF button

C power handle

D attachment shaft release buttons

E blender shaft with fixed triblade

F blade/dust covers

G storage unit

H pushers

I feed tube

J lid

K slicing/shredding disc

L disc drive shaft

M knife blade

N bowl

O non-slip removable foot

P whisk collar

Q wire whisk

R soup blender with fixed triblade

Food processor attachment

- The knife blade and disc are very sharp, handle with care.

Always hold the knife blade at the top and disc by the finger grip, away from the cutting edge, both when handling and cleaning.

- Always remove the knife blade or disc before emptying the bowl.
- Never remove the lid until either the blade or disc have completely stopped.

Important

- With heavy mixtures, don't use your hand blender for longer than 50 seconds in any four minute period - it will overheat.
- Don't use the whisk attachment for longer than 3 minutes in any 10 minute period.

Before plugging in

- Make sure your electricity supply is the same as the one shown on the hand blender.

To use the hand blender

- You can blend baby food, soups, sauces, milk shakes and mayonnaise etc.

For saucepan blending

- For safest use it is recommended to take the pan off the heat and let hot liquids cool to room temperature before blending.

- Use the soup blender to quickly process soups etc., directly in the saucepan. Alternatively use the hand blender.

- **Do not use the soup blender to process uncooked vegetables.**

- 1 Remove the blade/dust cover from the end of the blender shaft.
- 2 Fit the blender shaft to the power handle (1)– push to lock.
- 3 Plug in.
- 4 Place the food into a suitably sized container. We would recommend a tall straight sided container, larger than the foot to allow movement of the ingredients but tall enough to prevent spillage.

- **To avoid splashing, place the blade in the food before switching on.**
- 5 Select the required speed by rotating the speed control and switch on. (Use speed 1 and 2 for slower blending).
- Don't let liquid get above the join between the power handle and blender shaft.
- Move the blade through the food and use a mashing or stirring motion to incorporate the mixture.
- Your hand blender is not suitable for ice crushing.
- If your blender gets blocked, unplug before clearing.
- 6 After use, unplug and press the release buttons (2) to remove the blender shaft from the power handle.

FOOD PROCESSOR ATTACHMENT

To use the knife blade (page 3)

- The knife blade is very sharp, take care when handling.
- Don't process hard foods such as coffee beans, ice cubes, spices or chocolate as they will damage the blade.
- When chopping meat remove any bones and cut into 2cm (3/4 in) cubes.
- 1 Fit the non-slip foot onto the bottom of the bowl.
- 2 Fit the knife blade over the pin in the bowl (3). Always fit the knife blade before adding ingredients.
- 3 Fit the lid and push down to lock in place (4).
- 4 Fit the power handle and push to lock in place.
The power handle can be fitted with the ON/OFF button either facing inwards or outwards.
- 5 Plug in and hold the bowl steady.
Then select a speed and switch on.
- 6 After use, unplug and dismantle. To remove the lid pull both locking clips out together and lift (5).

Hints

- Use the knife blade for cake and pastry making, chopping meat, cheese, vegetables, herbs, nuts, dips and to also make crumbs from bread and biscuits. **The attachment is not suitable for making bread dough.**
- Pastry making - use butter straight from the fridge cut into 2cm/ 1/2 in cubes and process until the mixture looks like coarse breadcrumbs. Add the water down the feed tube and stop mixing as soon as the mixture starts to stick together.
- Take care not to overprocess.
- When adding almond extract or flavoring to mixtures avoid contact with the plastic as this may result in permanent marking.

To use the slicing/shredding disc (page 3)

- Never remove the lid until the cutting disc has completely stopped.
- Handle the cutting disc with care as it is extremely sharp.
- 1 Place the non-slip foot onto the bottom of the bowl.
- 2 Place the drive shaft over the pin in the bowl (6).

- 3 Holding by the center grip, place the disc onto the drive shaft with the appropriate side uppermost (7).
- 4 Fit the lid and push down to lock in place (8).
- 5 Fit the power handle and push to lock in place. The power handle can be fitted with the ON/OFF button either facing inwards or outwards.
- 6 Choose which size feed tube you want to use. The pusher contains a smaller feed tube for processing individual items or thin ingredients.
To use the smaller feed tube - first put the large pusher inside the feed tube.
To use the large feed tube - use both pushers together.
- 7 Put the food into the feed tube.
- 8 Select a speed, switch on and push down evenly with the pusher - **never put your fingers in the feed tube.**
- 9 After use, unplug and dismantle. To remove the lid pull both locking clips out together and lift (9).

Hints

- Use the shredding side for carrots, potatoes and foods of a similar texture.
- Use the slicing side for food items such as carrots, potatoes, cabbage, cucumber, courgette and onions.
- Use fresh ingredients.
- Don't cut food too small. Fill the width of the feed tube fairly full. This prevents the food from slipping sideways during processing. Alternatively use the small feed tube.
- Food placed upright comes out shorter than food placed horizontally.
- There will always be a small amount of waste left on the disc or in the bowl after processing.

To use the whisk (page 3)

- You can whip light ingredients such as egg whites; cream; instant desserts; and eggs and sugar for sponge cakes.
- Don't whisk heavier mixtures such as margarine and sugar - you'll damage the whisk.
- 1 Push the wire whisk into the whisk collar (J).
- 2 Fit the power handle inside the whisk collar. Push to lock.
- 3 Place your food in a bowl.
- Don't whisk more than 4 egg whites or 400ml (3/4pt) cream.
- 4 Plug in. To avoid splashing, start on speed 1. Move the whisk clockwise.
- Don't let liquid get above the whisk wires.
- 5 After use, unplug and dismantle.

To use the soup blender (page 3)

- Use the soup blender to quickly process soups etc., directly in the saucepan.
- For safest use it is recommended to take the pan off the heat and let hot liquids cool to room temperature before blending.

- **Do not use the soup blender to process uncooked vegetables.**

To use the soup blender follow instructions in 'to use the hand blender'.

Care and cleaning

- Always switch off and unplug before cleaning.
- Don't touch the sharp blades.
- Take special care when preparing food for babies, the elderly and infirm. Always ensure that the hand blender shaft is thoroughly sterilised. Use a sterilizing solution in accordance with the manufacturers instructions.
- Some foods, e.g. carrot, may discolor the plastic. Rubbing with a cloth dipped in vegetable oil helps remove discoloring any other servicing should be performed by an authorized service representative.

Power handle, food processor lid, whisk collar

- Wipe with a slightly damp cloth, then dry.
- Never immerse in water or use abrasives.
- Do not dishwash.

Blender shaft, soup blender

Either

- Part fill a suitable container with warm soapy water. Plug into the power supply, then insert the blender shaft and switch on.
- Unplug, then dry or
- Wash the blades under running water, then dry thoroughly
- Do not dishwash.

knife blade, slicing/shredding disc, disc drive shaft, whisk, bowl, foot and storage unit

- Wash up, then dry
- **Dishwashing is not recommended.**

Blade/dust cover

- Wash by hand, then dry.

Storage

- After use, re-fit the blade/dust covers over the end of the blender shafts to cover the triblades. Store the attachments on the storage unit supplied when not in use.

PROCESSING GUIDE				
Tool	Food	Max Qty	Recommended Speed	Approx Processing time (secs)
Knife Blade	Lean Meat	17,6oz. (500g)	5	10 – 15
	Herbs	1oz. (30g)	5	10
	Nuts	3.5oz. (100g)	5	20 – 30
	Cake	17.6oz(500g) water and 10.5oz (300g) flour	4 – 5	10 – 20
	Shortcrust Pastry	12oz.(340g) flour and 14oz. (400g water)	5	20
Disc	Firm food such as carrots or potatoes	30oz.(850g)	5	10 – 20
	Softer items such as cucumbers or tomatoes	32oz.(900g)	3 – 5	10 – 60
Soup Blender	Carrot soup	14oz.(400g) boiled carrots (approximate 30mm x30mmx30mm) and 14oz.(400g) chicken soup	3 – 5	10 – 15



LIMITED WARRANTY

This warranty applies to all products with De'Longhi or Kenwood brand names.

What does the warranty cover?

We warrant each appliance to be free from defects in material and workmanship. Our obligation under this warranty is limited to repair at our factory or authorized service center of any defective parts or part thereof, other than parts damaged in transit. In the event of a products replacement or return, the unit must be returned transportation prepaid. The repaired or replacement model will be returned at the company expense.

This warranty shall apply only if the appliance is used in accordance with the factory directions, which accompany it, and on an Alternating current (AC) circuit.

How long does the coverage last?

This warranty runs for one year (1) from the purchase date found on your receipt and applies only to the original purchaser for use.

What is not covered by the warranty?

The warranty does not cover defects or damage of the appliance, which result from repairs or alterations to the appliance outside our factory or authorized service centers, nor shall it apply to any appliance, which has been subject to abuse, misuse, negligence or accidents. Also, consequential and incidental damage resulting from the use of this product or arising out of any breach of contract or breach of this warranty are not recoverable under this warranty. Some states do not allow the exclusion or limitation of incidental or consequential damage, so the above limitation may not apply to you.

How do you get service?

If repairs become necessary, see contact information below:

U.S. Residents: Please contact our toll free hotline at 1-800-322-3848 or log onto our website at www.delonghi.com

Residents of Canada: Please contact our toll free hotline at 1-888-335-6644 or log onto our website at www.delonghi.com

Residents of Mexico: Please contact our toll free number 01-800-711-8805 for assistance or log onto our website at www.delonghi.com

The above warranty is in lieu of all other express warranties and representations. All implied warranties are limited to the applicable warranty period set forth above. This limitation does not apply if you enter into an extended warranty with De'Longhi. Some states/countries do not allow limitations on how long an implied warranty lasts, so the above exclusions may not apply to you. De'Longhi does not authorize any other person or company to assume for it any liability in connection with the sale or use of its appliance.

How does country law apply?

This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state/country to country.

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