

Saturn[®]

ST-FP9076

BLENDER



GB

BLENDER

Dear Buyer!

We congratulate you on having bought the device under trade name “Saturn”. We are sure that our devices will become faithful and reliable assistance in your housekeeping.

Please read the use instructions carefully and completely before using the appliance.

IMPORTANT SAFEGUARDS

1. When using electrical, basic safety precautions should always be followed, including the following.
2. To protect against risk of electrical shock, do not immerse base assembly ,or cord in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Switch off and unplug from the outlet before putting on or taking off parts, cleaning and when not in use.
5. Avoid contacting any moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
7. Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the blender. If scraping, folding, etc. is necessary, turn off and unplug the blender and use a rubber spatula only.
8. Blades are sharp. Handle carefully.
9. To reduce the risk of injury to persons, never place cutting blades on base without jar properly attached.
10. Screw on rubber gear firmly.
11. Always ensure the cover is correctly positioned before operating.
12. When blending hot liquids, remove the feeder cap from the two-piece cover. Do not fill blender container beyond the maximum level. Keep hands and other exposed skin away from the cover opening to prevent possible burn.
13. The appliance is not for professional use .Do not use outdoors.
14. Do not let the cord hang over the edge of a table or counter. Do not let the cord touch hot surfaces.
15. Never leave the blender unattended while it is operating.
16. Ensure the blender is always operated level surface.
17. Ensure the blender is switched off before removing container from the base.
18. The use of attachments, including canning jars, not recommended by the manufacturer may cause a risk of injury to persons
19. Keep children well away, ensure the users are fully aware the dangers possible of the blender.

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 use of the appliance by a person responsible for their safety
Children should be supervised to ensure that they do not play with the appliance.

COVER

This blender is designed for household use only. The cover for this blender consists of two parts, the styrene acrylonitrile (san) feeder cap (1), the styrene acrylonitrile (san) cover with a seal ring (2) that is the cover and seal ring be used as a whole. The cover is made of styrene acrylonitrile (San), which is easy to clean and resistant to stains. The feeder cap is removable for provides an opening for the addition of other ingredients.

CONTAINER

The container, which is made of plastic jar and a pressing ring and blade consists. The capacity of the container is 400millilitres (3) for the blender is graduated for easy measurement and is molded of heat and cold resistant material.

BLADE

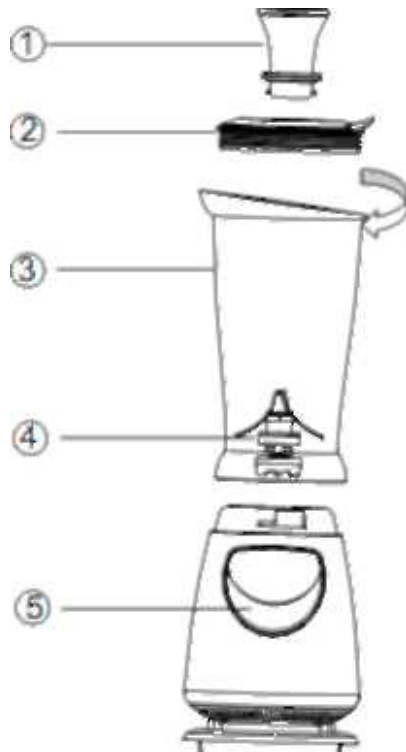
Agitator assembly of high-grade stainless steel (4);

MOTOR AND MOTOR BASE

The powerful motor is the heart of the appliance and is designed just for this Unit. It is completely enclosed within the plastic cover housing (5). The motor uses a "free-floating" feature to reduce noise and wear. In order to make the motor work normally, continuously operating time less than 1 min at one time, and please closely follow the instructions and the quantities recommendations in this book.

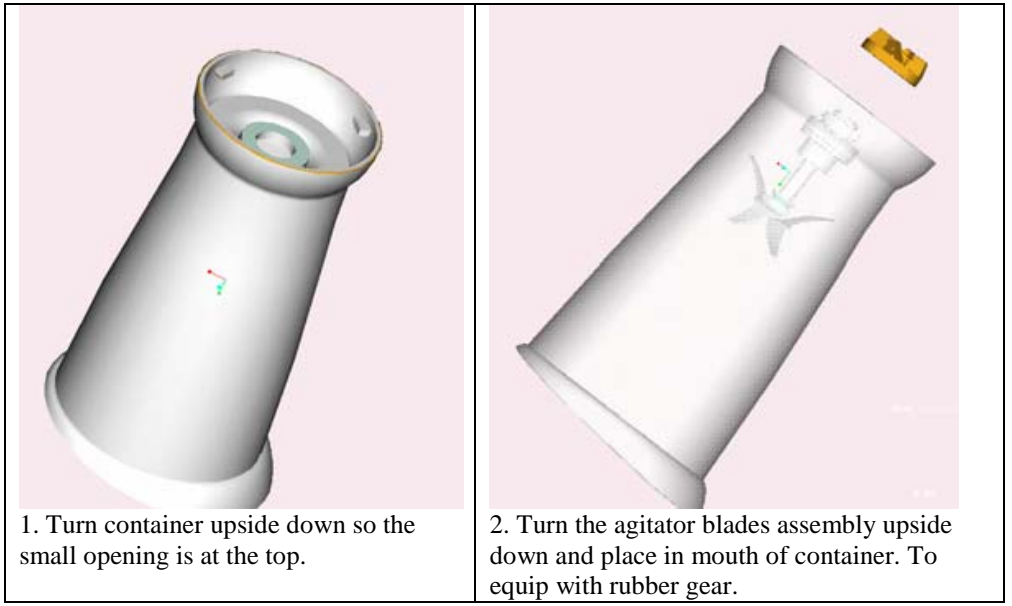
CARE AND CLEANING OF THIS BLENDER

Blender container parts are corrosion resistant, sanitary and easily cleaned. Before first use and after every use, separate container parts (items 1-4) and clean thoroughly in warm, soapy water, then rinse and dry well, DO NOT WASH ANY PARTS IN AN AUTOMATIC DISHWASHER.



Periodically check all parts before reassembly. If the processing blades are stuck or difficult to turn. DO NOT USE BLENDER. Check by carefully turning the blades in a counterclockwise direction (opposite edges are sharp).Blades should turn freely. If the container is dripped or cracked, DO NOT USE BLENDER. Further use could result in the container breaking during use. When you need take the blade out, please use the cloth or other similar thing to get it out.

USE OF DAMAGED OR NON-RECOMMENDED PARTS COULD RESULT IN A SEVERE PERSONAL IN JURY AND/OR DAMAGE TO THE BLENDER. See next page for proper container assembly an user instructions. NEVER IMMERSE THE MOTOR BASE (item 5) IN WATER .Unplug unit. The housing can be cleaned with a damp cloth. If there is water flow into the unit, the water will flow out from the water leakage. The motor is permanently lubricated and does not require any additional lubrication. **CAUTION:** Follow these important steps to assemble, tighten and mount blender container qui and correctly. INJURY MAY RESULT IF MOVING BLADES ARE ACCIDENTALLY EXPOSED. ASSEMBLY OF CONTAINER



1. Turn container upside down so the small opening is at the top.

2. Turn the agitator blades assembly upside down and place in mouth of container. To equip with rubber gear.



3. Thread container assembly to the base assembly. Engage threads properly. Screw on firmly.

DO not attempt to place the container on . or remove from the motor base while the motor is running

THIS BLENDER DOES AND DONT'S DO:

1. Use only the voltage and frequency as specified on the bottom of the blender.
2. Always operate blender on a clean, dry surface to prevent air from carrying foreign material or water into the motor.
3. Put liquid portions into blender container first unless the instructions in recipes specify otherwise
4. Cut all firm fruits and vegetables, cooked meats, fish and sea foods into pieces no larger than 3/4 "(1.8cm) to 1" (2.5cm [.Cut all kinds of cheeses into pieces no larger than 3/4 (1.8cm).
5. Use rubber spatula to push ingredients to be chopped into liquid portion of recipe only when motor is off.
6. Place cover firmly on blender container before starting and rest hand on the container cover when starting and running motor.
7. Remove heavy dips and spreads, nut butters, mayonnaise and products of similar consistency by removing the processing assembly and pushing the mixture out through the bottom opening into serving dishes or storage container.
8. Pour mixtures if liquid or semi-liquid consistence, such as muffin and cake batters, from blender container.
9. Allow cooked vegetables and broth to cool before pouring into blender container for processing.

DON'T

1. DON'T expect your blender to replace all of your kitchen appliances. It will not: mash potatoes, whip egg whites or substitutes for dairy dippings, grind raw meat, knead or mix stiff dough or extract juices from fruits and vegetables.
2. DON'T process mixtures too long. Remember: the blender performs its tasks in seconds, not minutes. It is better to stop and check the consistency after a few seconds than to overblend and have a mushy or too finely ground product.
3. DON'T overload the motor with extra-heavy or extra-large loads. If the motor stalls, turn off immediately, unplug cord from outlet and remove a portion of the load before beginning again.
4. DON'T attempt to remove blender container from motor base or replace it until the motor has coasted to a complete stop. Blender parts could be damaged.
5. DON'T remove container cover while processing, as food spillage can occur. Use feeder cap opening to add ingredients.
6. DON'T use any utensil, including spatulas, in the container while the motor is running. They can catch in the moving blades, break the container and cause severe injury to person.
7. DON'T use any container not recommended by manufacturer for processing foods. Other containers may break or loosen during processing and cause severe injury.

THIS BLENDER BLENDING TIPS

HOW TO USE A RUBBER SPATULA WITH THIS BLENDER

When blending ingredients of a heavy consistency, such as cheese dips and sandwich spreads, it is necessary to use a rubber spatula to help the mixture get down to the blades. To use spatula, turn motor off. remove the cover, move the spatula up and down rapidly along sides of the container, and push the ingredients from the sides of the container to the center.

MAYONNAISE

If mayonnaise curdles or liquefies, empty contents from container, blend another egg and liquefied or curdled mayonnaise until mixed. Remove feeder cap and pour remaining mayonnaise instead of oil into center of container. Use rubber spatula thoroughly blend oil into mixture.

GRAVY OR WHITE SAUCE

To smooth gravy or white sauce which may be lumpy, allow to cool slightly and pour into blender container. Cover and start processing. Remove feeder cap. and with motor running, gradually add remaining gravy or sauce. Continue to process until smooth.

CHOPPING GIBLETS

To chop giblets for gravy, cook the giblets in water or broth, then cool to room temperature. Cut giblets into 1 (2.5cm) pieces, put in blender container and cover with cooled cooking liquid. Cover container, process two 30-second cycle. (If giblets are not chopped finely enough, process for two additional cycles).

MAKING BUTTER

Heavy cream, sweet or sour, can be used make butter-pour into blender container. Cover and process at HIGH until butter forms. Pour into strainer to drain off liquid, then put

butter into small bowl and press with spatula to remove as much liquid possible. Add salt while kneading butter.

HARD AND DRY CHEESE

Cheddar or processed cheese which has become hard and dry after long storage in the refrigerator may be cut into pieces and grated in the blender process at HIGH until finely grated. Then use for casserole toppings, in sauces. etc.

Technical Data:

Power supply: 250 W
Rated voltage: 220-230 V
Rated frequency: 50 Hz
Rated current: 1.14

Set

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- INSTRUCTION MANUAL.....1
- WARRANTY BOOK.....1
- PACKAGE.....1



ENVIRONMENT FRIENDLY DISPOSAL

You can help protect the environment!

Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal center.

The manufacturer reserves the right to change the specification and design of goods.



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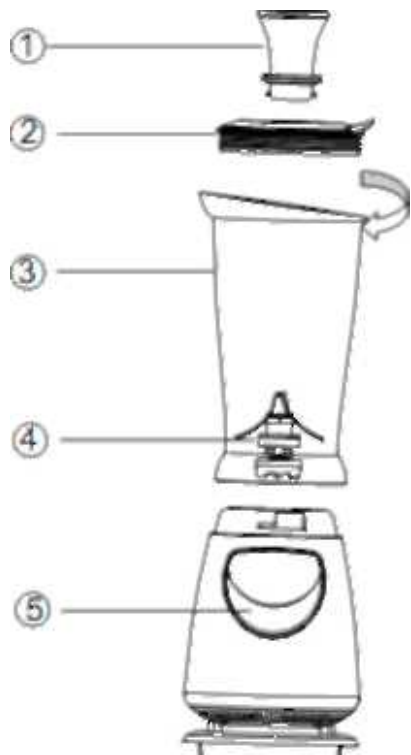
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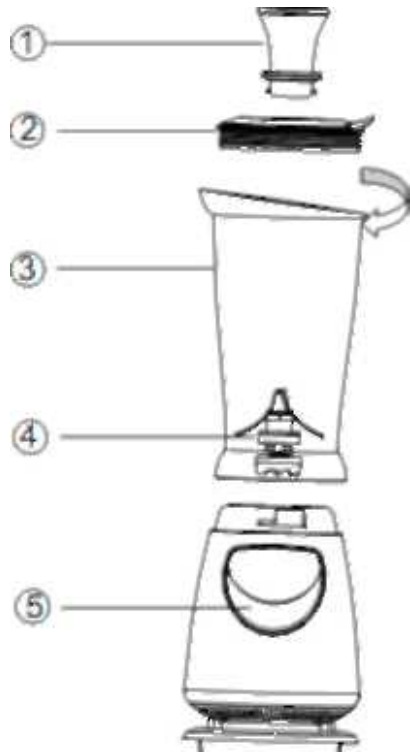
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