

FUNAVO

5-IN-1 IMMERSION HAND BLENDER SET


USER MANUAL



CUSTOMER SERVICE

Our customer service team is standing by to assist you if you have any questions or concerns.

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CHECK EACH ACCESSORY CAREFULLY BEFORE USING THIS UNIT.

- ◆ 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.
- ◆ Before switching on, make sure that the voltage of your electricity supply is the same as that indicated on the rating plate.
- ◆ Always disconnect the blender from the power supply if it is left unattended, and before assembling, disassembling or cleaning.
- ◆ Do not switch the appliance on if it appears to be faulty in any way.
- ◆ Do not attempt to repair or change any parts by yourself. Contact your dealer or an authorized service center for repair.
- ◆ Do not immerse the base in water and do not operate the appliance with wet hands.
- ◆ The temperature of water, used when cleaning the unit, must not exceed 140°F.

02 SAFETY PRECAUTIONS

- ◆ Do not operate this appliance for extended periods in order to prevent damage to working parts.
- ◆ Avoid contact with moving parts. Keep fingers and hands away from blades and out of the container during operation.
- ◆ Never use any accessories or parts from other manufacturers. Use this appliance only for its intended purpose in accordance with the instructions contained in this manual.
- ◆ Handle carefully. Never touch the sharp blades when cleaning. Misuse or disassembling the cutting blade or accessory may cause danger.

- ◆ Use a soft damp cloth to wipe the unit's main body, gear unit for chopper, and whisk gear unit. Never immerse in water or any other liquids.
- ◆ Other parts can be cleaned in the dishwasher, but after cutting the food with high salt content, the mixing blade and blender shaft should be cleaned immediately. Do not add too much detergent or decalcifying agent when cleaning in the dishwasher.
- ◆ After processing pigmented foods (such as carrots), the plastic parts that come into contact with the foods may change color. Please scrub them with vegetable oil before putting them in the dishwasher. Color change may appear due to the carotene particularity.
- ◆ All the parts except the unit's main body, gear unit for chopper, and whisk gear unit can be directly rinsed with clean water. Use an appropriate amount of detergent, then wipe with a damp cloth and let dry completely before you store it.

NOTE:

- ◆ Please disconnect the power supply before cleaning.
- ◆ When cleaning the blade, be careful not to hurt yourself.
- ◆ After the water enters the stainless steel blender shaft, shake the water out forcefully, and air-dry or let it dry completely.

04 GENERAL QUESTIONS AND ANSWERS

Q: Can I use my FUNAVO hand blender with other containers?

Is it loud?

A: Blender shaft and whisk can be used in your own pots and containers. The unit is powerful, however, the noise level is not high.

Q: What is the operating time limit for FUNAVO hand blender?

How to avoid appliance overheating?

A: FUNAVO immersion hand blender has an operating time limit. Do not use it for longer than 1 minute without interruption.

Let the appliance cool down for 1 minute before you continue processing soft foods such as fruit juice and for 30 minutes after 5 1-minute cycles. Let the appliance cool down for 1 minute before you continue processing hard ingredients and for 30 minutes after 3 1-minute cycles to prevent the motor from overheating.

Q: Can I grind raw rice, sugar, medicinal herbs, or noodles?

A: The immersion hand blender is multifunctional, but it is not intended for use with hard small ingredients and grains.

It is not recommended to use with medicinal ingredients! Please use the professional appliance intended for making flour or dough.

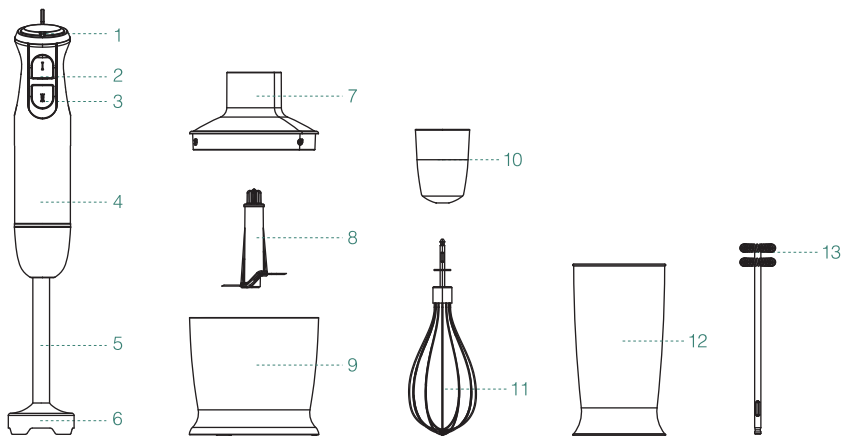
Q: How to set the speed?

A: Turn the speed control knob to adjust the speed of the blender. Select the desired speed on the control dial and press the power-on button. Select a low speed for slower blending and to minimize splashing and a higher speed or turbo for faster blending. Use the turbo button to reach maximum speed instantly.

Q: Why do I need to press and hold the button?

A: For safety reasons, the machine will work only when the button is pressed, and it will stop when released!

06 BLENDER SET OVERVIEW

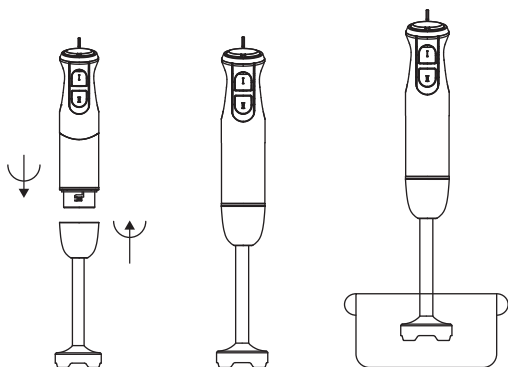


1. Speed control knob	8. Chopper blade
2. Power button	9. 500ml Chopper bowl
3. Turbo mode button	10. Whisk gear unit
4. Main body	11. Whisk
5. Blender shaft	12. 600ml beaker
6. Blade guard	13. Milk frother
7. Gear unit for chopper	

SPECIFICATIONS 07

Model	HB-2068
Rated Voltage	120V
Rated Operating Time	≤1min
Rotational Speed	15000RPM ±15%
Rated Frequency	60Hz
Rated Interval Time	≥1min

08 USING THE BLENDER



Hand blender is perfect for preparing dips, sauces, mayonnaise, baby food, scrambled eggs, and much more.

1. Attach the blender shaft to the motor unit. Rotate the blender shaft clockwise until "🔒" and "▲" symbols are aligned properly.
2. To prevent splattering, immerse the blender shaft into the food before switching the unit on. Ensure that the liquid or food does not come over the joint between the blender shaft and the main body.
3. Press and hold the "power" or "turbo" button to switch on the appliance.
4. Blend the ingredients by slowly stirring and mashing the blender shaft. The hand blender can be used in the beaker, just as well in any other vessel (Beaker maximum capacity is 600ml).

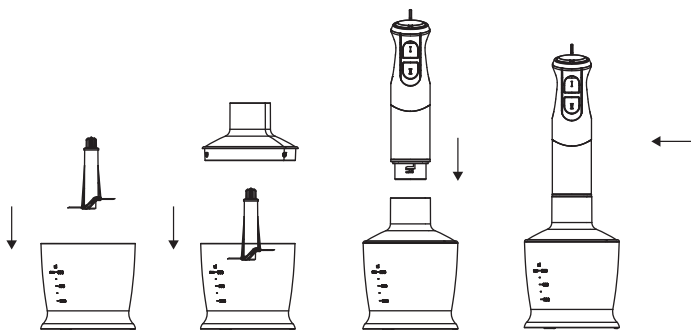
CLEANING AND MAINTENANCE

1. Before cleaning, unplug the appliance and detach the accessories.
2. Wipe the unit's main body, chopper and whisk gear units with a moist cloth. Do not immerse them in water. Other accessories can be immersed in water or placed into the dishwasher for cleaning.
3. If food is not easily rinsed off, place a drop of dishwasher detergent into the mixing container with water. Plug in the appliance and immerse the blade end or whisk into the container and operate the unit for about 10 seconds. Unplug, rinse under the tap, and then dry.
4. For long periods of non-use, keep this appliance in a well-ventilated, dry place to prevent the appliance from being affected by damp and moisture.

CAUTION:

Please be careful when handling the cutting edges of the blades which are very sharp.

10 USING THE CHOPPER



Chopper is perfect for chopping hard foods, such as meat, cheese, onion, herbs, garlic, carrots, walnuts, almonds, prunes, etc.

Do not chop extremely hard foods, such as nutmeg, coffee beans or grains. The blades are very sharp! Handle carefully.

1. Set the chopper blade unit in the chopper bowl and press down the blade unit, locking it to the bowl.
2. Put the ingredients in the chopper bowl, solid ingredients should not be larger than 1-inch pieces.
3. Put the gear unit for chopper on the chopper bowl and make sure it is locked in place securely.

USING THE CHOPPER 11

4. Attach the motor unit onto the gear unit for chopper. See "Using the Blender" section for further reference.

5. Switch the appliance on by pressing the "power" button. Release the "power" button to stop the motor.

CAUTION: Hold the chopper steady.

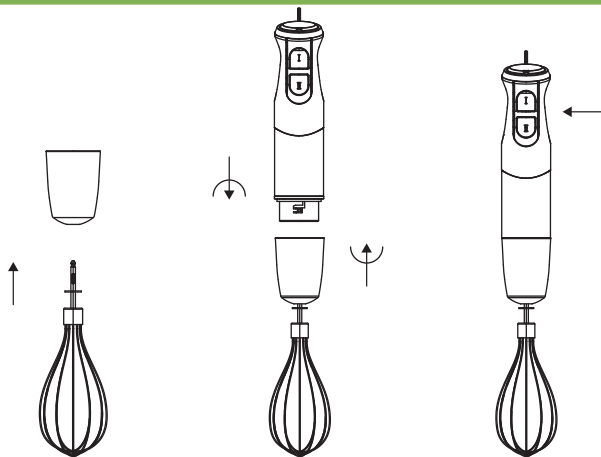
6. After chopping, release the "power" button to turn the appliance off and unplug the appliance.

7. Remove the motor unit.

8. Remove the gear unit and the chopper blade unit.

9. Remove the chopped ingredients from the chopper bowl.

12 USING THE WHISK



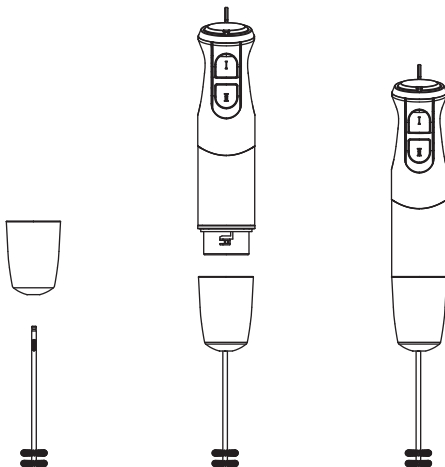
The whisk is intended for whipping cream, whisking egg whites, mixing desserts, sponge cake, etc.

1. Attach the whisk to the whisk gear unit.
2. Attach the motor unit onto the whisk gear unit. See "Using the Blender" section for further reference.
3. Put the ingredients into a bowl.
4. Immerse the whisk in the ingredients.
5. Press and hold the "power" or "turbo" button.
6. Move the unit slowly in circles.
7. Release the "power" or "turbo" button to turn the appliance off and unplug the appliance.

NOTE:

The milk frother is intended for foaming milk and dairy milk alternatives.

1. Attach the milk frother to the whisk gear unit.
2. Attach the motor unit onto the whisk gear unit. See “Using the Blender” for further reference.
3. Put the ingredients into a bowl.
4. Immerse the milk frother in the ingredients.



14 TIPS

- ◆ When making compound kinds of butter, remove the butter from the refrigerator and let it come to room temperature before blending the ingredients.
- ◆ Do not use the chopper bowl or the beaker in a microwave oven.
- ◆ Some spices may scratch the chopper bowl.
- ◆ Liquids in the chopper bowl should not exceed 1½ cups.
- ◆ Do not overload the chopper bowl. For best results, most foods should not reach more than 2/3 of the way up the chopper bowl.
- ◆ Do not attempt to chop ice cubes, bones, coffee beans or other hard ingredients, as these are liable to damage the blades.
- ◆ Do not operate chopper/milk frother attachment for more than 1 minute continuously.
- ◆ The size of food pieces you put in the bowl should be almost the same to achieve an even result.
- ◆ For raw ingredients: peel, core and/or remove seeds and pits. Food should be between ½ and 1-inch, depending on the hardness of the food.
- ◆ Pulse food in 1-second increments to chop. For the finest chop, process continuously. Watch ingredients closely to achieve desired consistency and scrape the chopper bowl if necessary.

PROCESSING GUIDE 15

INGREDIENT	SPEED	COMMENTS
Baby foods (always consult a pediatrician or family physician for appropriate food recommendations)	Low-Turbo	Place a small amount of cooked food into a chopper bowl. Add a small amount of appropriate liquid. Pulse to chop, then hold to blend.
Bread crumbs - fresh or dry	Turbo	Pulse to chop, then process until desired consistency is reached.
Hard cheese (Asiago, Locatelli, Parmesan, Romano, etc.) (Not recommended for softer cheeses unless making a dip or dressing)	Turbo	Cut into 1/4-inch pieces. Pulse to chop, then process until desired consistency is reached.
Chocolate	Turbo	Cut into 1/2-inch pieces; may chill in freezer for 3 minutes before chopping. Pulse to chop, then process, no more than 1 ounce at a time, until desired texture is reached.
Creamy Dressing and Dips	Low	Place ingredients in chopper bowl; do not spill. Use a pulse action to chop, then continuous-hold action to blend to desired consistency.
Garlic	Low	Peel up to 6 cloves. Pulse to chop.
Gingerroot (fresh)	Low	Peel, cut into 1/2-inch pieces. Pulse to chop, process not more than 1/2 ounce at a time.
Hard spices (coriander, dill, poppy, star, anise, etc.)	Low	Pulse to chop until desired consistency. Pulse with sharp blade to get fine results.
Herbs (fresh)	Low	1/2 cup; must be clean/dry. Pulse to chop.

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Nuts	Turbo	Shelled; toast first for best flavor. Pulse to chop, process up to a 1/3 cup at a time, until desired consistency is reached. May be processed to nut-butter stage.
Onion	Turbo	Peel, cut into 1/2-inch pieces. Pulse to chop up to 1/2 cup at a time, until desired chop is reached.
Vegetables (cooked)	Low-Turbo	Cut into 1-inch pieces; pulse to chop up to 1/2 cup at a time. Add cooking liquid, stock or milk to process to a puree. It is not recommended for making mashed potatoes.
Vegetables (uncooked)	Turbo	Peel as needed; cut into 1/2-inch pieces. Peel celery with peeler to remove tough outer layer. Chop/process up to 1/2 cup at a time.
Meat (Beef, Pork)	Turbo	6 oz. or 175g, cut into 1/2-inch pieces. Pulse until desired consistency.
Simple Blending	Low-Turbo	For light mixing
Cream (for whipping)	Turbo	1/4 cup. Whisk until desired consistency.
Egg whites (for whipping)	Turbo	2 to 3 egg whites. Process until desired consistency.

- ◆ Actual usage may vary depending on quality of food and desired chop size.
- ◆ When mixing dry, thick or heavy mixtures, let the motor cool down for 1 minute before you continue processing.

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