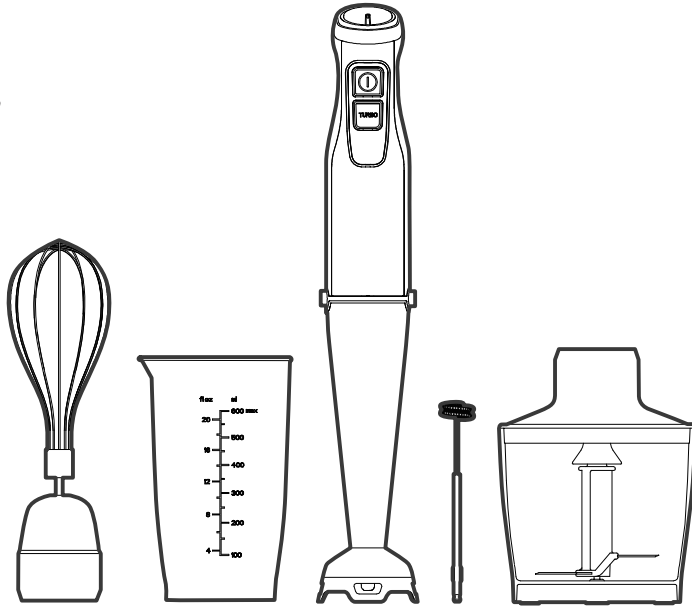




KOIOS



5-IN-1 IMMERSION HAND BLENDER SET

USER MANUAL


WWW.KOIOSSHOP.COM

CUSTOMER SERVICE

Our customer service team is always ready to assist you if you have any issues or concerns.

 www.koiosshop.com

 support@koiosshop.com

 1-855-888-2111

 m.me/KoiosShop

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IMPORTANT SAFEGUARDS

- Read the instructions carefully and completely before using the appliance.
- For indoor use only.
- Do not use the appliance other than its intended purpose.
- Make sure that the voltage indicated on the rating plate of the appliance corresponds to your power outlet voltage.
- Always disconnect the blender from the power outlet when assembling, disassembling, cleaning, or left unattended.
- Do not plug the appliance into the power outlet before it is fully assembled.
- Blades are extremely SHARP. Handle carefully when inserting, removing or cleaning.
- NEVER immerse the motor body, power cord, or power plug in water.
- During operation, keep hands, hair, clothing, spatulas and other utensils away from attachments and the mixing container. Spatula should only be used only when the appliance is not operating.
- Do not use other attachments or accessories that do not come with the product. It may cause malfunction, risk of injury, electrical shock or fire.

02 IMPORTANT SAFEGUARDS

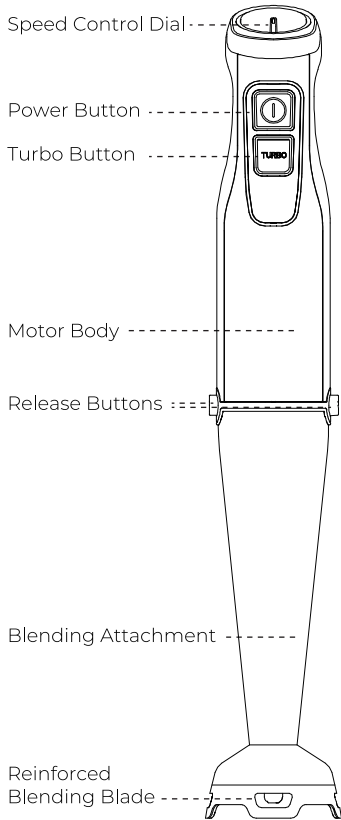
- Do not let the cord hang over the edge of the table or counter to avoid risk of injury.
- Do not let the cord contact hot surfaces, including stove-top.
- Do not use the appliance if it is somehow damaged (such as damaged cord or plug) or malfunctions. Contact Blusmart Customer Service for help with the repair.
- This appliance should not be used by children. To avoid possible accidental injury, close supervision is required when the appliance is used near children.



Do not operate this appliance more than 1min each time, otherwise the inner parts will be damaged. If you need to use the blender for mixing heavy or hard food, we recommend taking a break every 15s.

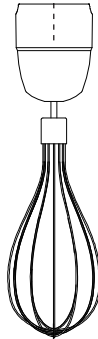
NOTE: To reduce the risk of electrical shock, this plug will fit in an outlet only one way. If the plug does not fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician or Blusmart customer service team, do not modify the plug in any way.

PRODUCT PARTS 03



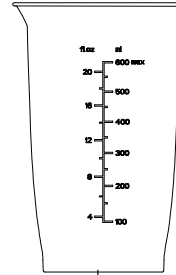
Milk Frother

Whisk Gearbox



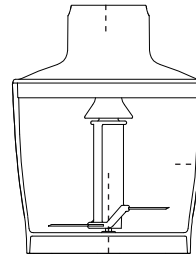
Whisk Attachment

Lid



Measuring Cup/
Blending Beaker

Chopper Lid



Chopper Shaft and Blade

04 BEFORE FIRST USE

Before using Blusmart Hand Blender for the first time, we recommend that you wipe the motor body with a clean, damp cloth to remove any factory residue or dust. Mild dish soap on a cloth may be used, but do not use abrasive cleansers.

Use a soft, absorbent cloth to dry the appliance thoroughly before use. Wash the attachments by hand or in the dishwasher (top rack only).

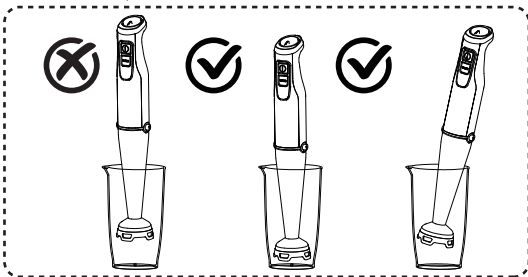
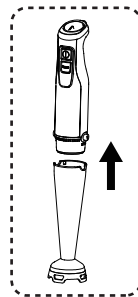
- Read all instructions completely for detailed operating procedures.
- Carefully remove the plastic cover from the blades before chopping.

OPERATING YOUR HAND BLENDER 05

HOW TO USE THE BLENDING ATTACHMENT

The Blending Attachment is great for mixing milk-shakes, soups, steamed vegetables, frosting, or baby food.

1. Connect the blending attachment with the motor body.
2. Plug the electrical cord into the power outlet.
3. Insert the blending attachment into the container.
(You can use the blending beaker or an alternative container)



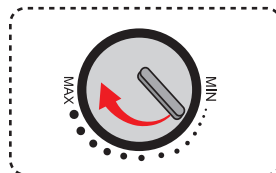
NOTE: Make sure that the blade does not touch the bottom of the container.



CAUTION: Do not let any liquid reach the motor body.

06 OPERATING YOUR HAND BLENDER

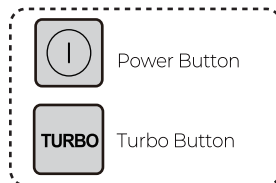
4. Turn the speed control knob to adjust speed.



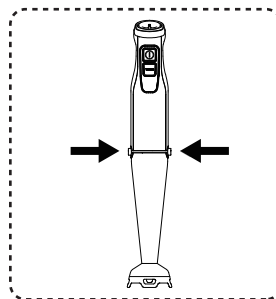
5. Press and hold the power button to start operation. Release the power button to stop.

NOTE:

Press the turbo button
for maximum speed.



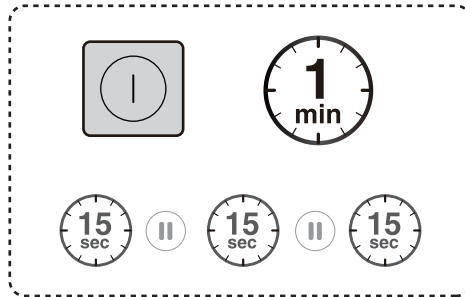
6. Unplug immediately after use.
7. To disassemble, press both release buttons simultaneously to pull out the blending attachment.



OPERATING YOUR HAND BLENDER 07



IMPORTANT: Do not press the power/turbo button more than 1min each time. If you need to use the blender for mixing heavy or hard food, we recommend taking a break every 15s.



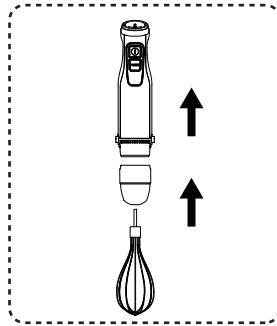
08 BLENDING TIPS

- A gentle up-and-down motion is all you need to make the most flavorful, full-bodied recipes.
- When using with a non-stick cooking surface, be careful not to scratch the coating with the hand blender.
- To avoid splashing, do not turn the hand blender ON until the blade is beneath the surface of the mixture, and do not pull the blending attachment out of the mixture while the blender is running.
- Do not put fruit pits, bones, or other hard materials into the mixture as these will damage the blades.
- For recipes calling for ice, use crushed ice (not whole cubes) for ideal results.
- When making compound butter, take the butter out of the refrigerator and let it reach room temperature before blending.

HOW TO USE THE WHISK ATTACHMENT 09

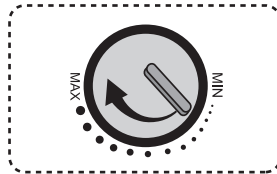
The whisk attachment is great for mixing cream, egg whites, cookie dough and cake mixes.

1. Insert the whisk attachment into the whisk gearbox.
2. Connect the gearbox with the motor body.
3. Plug the electrical cord into the power outlet.
4. Place the whisk attachment into the prepared mixture.



CAUTION: Do not let any liquid reach the motor body

5. Turn the speed control knob to adjust speed.



10 HOW TO USE THE WHISK ATTACHMENT

6. Press the power button to start whisking. Release the power button to stop.



Power Button

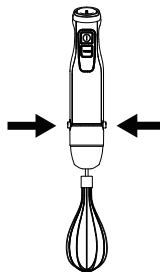
NOTE: Press the turbo button for maximum speed.

7. Unplug immediately after use.
8. To disassemble, press both release buttons simultaneously to pull out the gearbox.



CAUTION:

Do not press power/turbo button more than 1min each time!

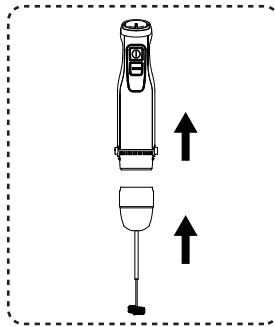


- When beating egg whites, use a clean metal or glass bowl, not a plastic one. Plastic bowl can contain hidden oils and fats that can ruin the delicate egg white foam.
- Add sugar to beaten egg whites slowly as the peaks start to form.
- When beating heavy cream, if possible and if time allows, use chilled bowl and whisk attachment for best results. The deep bowl with a rounded bottom is best for whipping cream. The cream should come out of the refrigerator just before whipping. Hold the whisk attachment to skim the surface at first, then whip until the cream begins to thicken, and finally immerse the whisk attachment totally into the cream.
- Cream can be whipped to either soft or firm peaks, depending on preference. It may be flavored as desired.

12 HOW TO USE THE MILK FROTHER

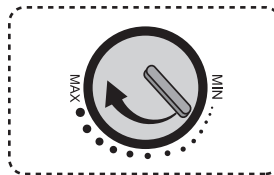
The milk frother is perfect for making froth for milk, coffee and cake etc.

1. Insert the milk frother into the whisk gearbox.
2. Connect the whisk gearbox with the motor body.
3. Plug the electrical cord into the power outlet.
4. Place the milk frother into the prepared milk/coffee.



CAUTION: Do not let any liquid reach the motor body.

5. Turn the speed control knob to adjust speed.



HOW TO USE THE MILK FROTHER 13

6. Press the power button to start frothing. Release the power button to stop.



Power Button

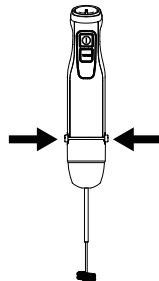
NOTE: Press the turbo button for maximum speed.

7. Unplug immediately after use.
8. To disassemble, press both release buttons simultaneously to pull out the gearbox.



IMPORTANT:

Do not press the power button more than 1min each time!



14 FROTHING TIPS

- Choose whole milk when frothing milk, only whole milk can make perfect milk froth.
- Pour the milk or mixture into the 1/4 position of the container, too much or too little milk/ mixture may hinder making froth.
- If time allows, refrigerate the milk for about two days, which can prolong the time for the milk froth to rise in temperature and protect the ingredients in the milk
- When making milk froth, please do not directly touch the container bottom with the milk frother, so as not to affect the milk frothing effect and scratch the container.

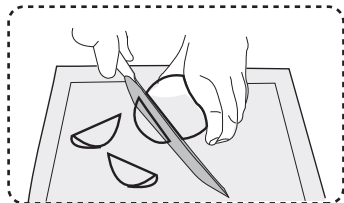
HOW TO USE THE CHOPPER ATTACHMENTS 15

The Chopper is perfectly suited for hard food such as meat, cheese, onion, herbs, garlic, carrot, walnut, almond, prunes, etc.

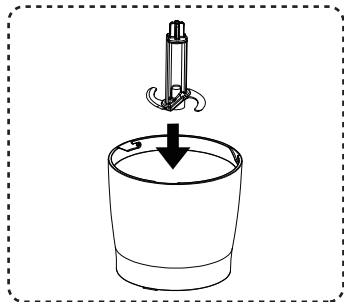
Do not use the appliance to chopper extremely hard items such as ice cubes, coffee beans, nutmeg, etc.

BEFORE CHOPPING

- Pre-cut the food.
- Remove hard parts from vegetable or fruit (i.e. stalk, shell).
- Remove bones, tendons, and gristle from meat.



1. Place the chopper bowl on a flat, stable, non-slippery surface.
2. Place the chopper shaft on the center pin.

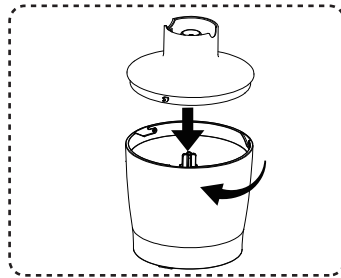


CAUTION: The blade on the chopper shaft is extremely sharp! Always hold its upper plastic part to avoid injury.

16 HOW TO USE THE CHOPPER ATTACHMENTS

3. Place the food around the blade in the chopper bowl.

4. Align 3 pins on the chopper lid with 3 matching slots on the chopper bowl. Turn clockwise to lock in place (make sure you hear a crisp “click” sound).

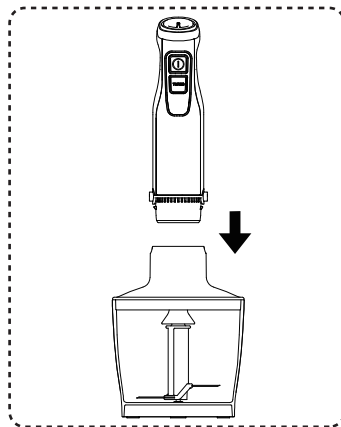


5. Insert the motor body into the chopper lid.

6. Turn the speed control knob to adjust speed.

7. Hold the motor body with one hand and hold the chopper lid firmly with another hand.

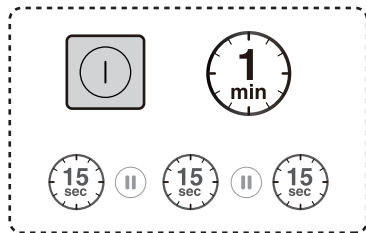
8. Press the power button to start chopping. Release the power button to stop



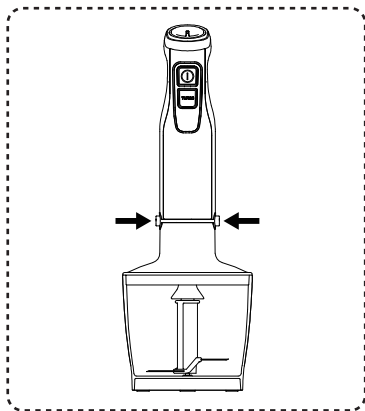
HOW TO USE THE CHOPPER ATTACHMENTS 17



IMPORTANT: Do not press the power/turbo button more than 1min each time. If you need to use the blender for mixing heavy or hard food, we recommend taking a break every 15s.



9. Unplug immediately after use.
10. To disassemble, hold the chopper lid with one hand, and press both release buttons simultaneously to pull out the motor body
11. Remove the lid and carefully take the blade shaft out of the chopper bowl.
12. Remove the chopped food from the chopper bowl.



18 CLEANING AND MAINTENANCE

Always unplug the hand blender from the power outlet before cleaning.

Remove all the attachments from the motor body.

Clean the motor body and whisk gearbox with a damp cloth only.

Do not use abrasive cleaners which can scratch the surface.



NEVER immerse the motor body into any liquid.



Wash all other parts in warm, soapy water or in the top rack of the dishwasher (keep the temperature below 65°C/ 150°F). Dry it thoroughly.





CAUTION: The cutting edges of the blades are extremely sharp. Take extra care when cleaning them.

TECHNICAL SPECIFICATIONS

Rated Voltage: 110-120V (American standard)


Rated Frequency: 60HZ

Continuous usage (MAX): 1 minute

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