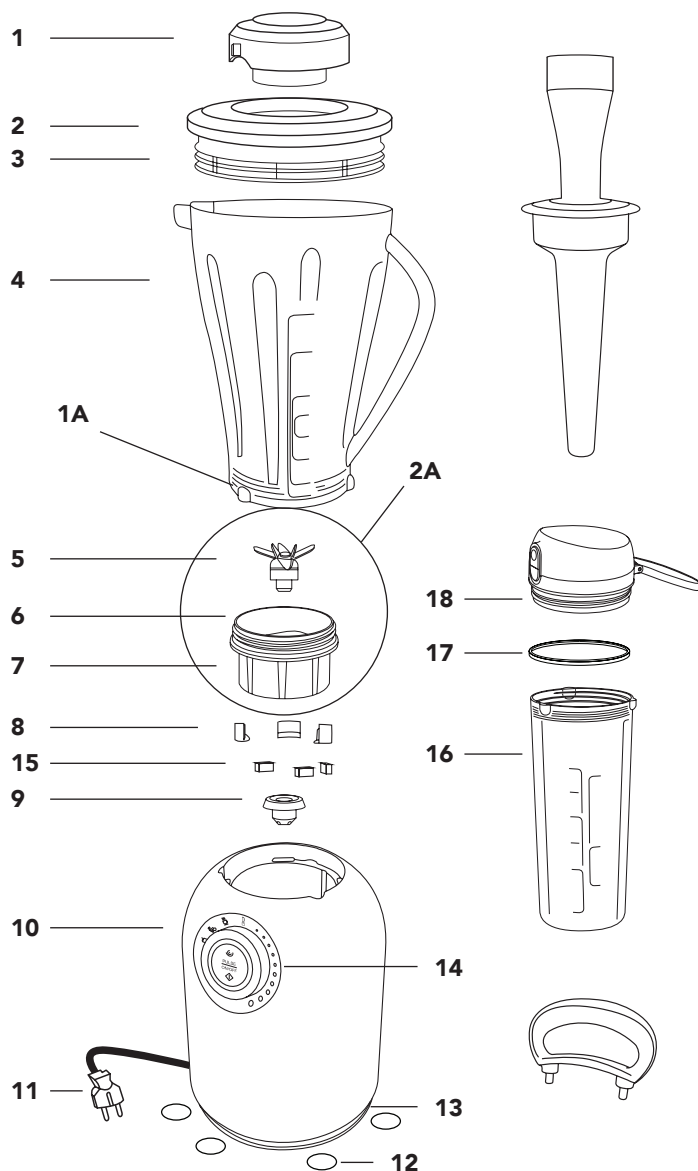


## Description Attivo



### Components

|    |  |
|----|--|
| 1  | Measuring beaker   |
| 2  | Lid for large mixing container                             |
| 3  | Silicone seal for lid                                      |
| 4  | 1.0 litre mixing container                                 |
| 5  | Stainless steel blades                                     |
| 6  | Silicone seal of the blade unit                            |
| 7  | Blade unit (screwable)                                     |
| 8  | Anti-vibration rubber pad                                  |
| 9  | Motor coupling   |
| 10 | Motor block  |
| 11 | Power cable  |
| 12 | Anti-slip base   |
| 13 | Motor ventilation  |
| 14 | Control Panel  |
| 15 | Anti-vibration rubber pad                                  |
| 16 | 0.6 litre mixing container                                 |
| 17 | Silicone seal of the lid of the 0.6 litre mixing container |
| 18 | Lid of the 0.6 litre mixing container                      |
| 1A | Container locking mechanism                                |
| 2A | Blade unit   |
|    |  |

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## Introduction

Dear Customer,

We are pleased that you have decided to care for your health, with the aid of **Attivo!**  
You have bought an acknowledged quality product, and we thank you for your purchase.



Green smoothies are the perfect way for healthy nutrition. They deliver highly concentrated intrinsic in their most natural form. These are many times higher than in conventionally prepared food.

With the **Attivo** they are prepared in no time, taste deliciously and supply you with essential nutrients to master the daily challenges.

True to the motto: **"You are what you eat!"**

*We hope you enjoy your new path to healthy nutrition.*

## Information about this User Manual

This user manual is part of your **Attivo** and provides important information for start-up, safety, proper use and maintenance of your device.

The user manual must always be available with the device. It must be read by every user who

**deals with start-up, operation, cleaning and maintenance**

of your **Attivo**.

## Safety features

Your **Attivo** has 3 safety features to prevent damage to the device and third parties.

### Overheating protection

The motor of your **Attivo** is equipped with a temperature control. If during the operation of the mixer the blades rotate too slowly, due to too solid food or not enough liquid, there is the danger of overheating and the motor is switched off. Disconnect the power plug and let your **Attivo** cool down in a well ventilated spot for about 45 minutes, afterwards you can continue using your **Attivo** as usual.

### Overload protection

This protects the motor in case the blades in the jar are not able to rotate because of a blockage for example forgotten items in the jar, such as spoon.

### Sensor for mixing container

The sensor for the mixing container recognizes, if it was put on properly. If the mixing container was not put on the motor block properly, your **Attivo** cannot be switched on. Never bypass the sensor, to prevent damage to the device and third parties.

## Safety Precautions

Please observe the following safety precautions for the safe use of the device:

- Check your **Attivo** before the first use for visible damage of the housing and power cable inc. power plug. Do not operate a damaged device.
- In case of damage to the power cable, the device must not be operated.
- If water or another fluid has entered the motor base, contact your bianco di puro customer service soon. Disconnect the power cable from the power socket and do not use the device any more.
- Never put the power cable inc. power plug in water or other fluids. Never wipe the power plug with a wet or moist cloth. Never touch the power plug with wet or moist hands.
- In case of damage to the power supply cord, it must be replaced only by the manufacturer or a service agent to avoid a hazard.
- Repairs within the warranty period must only be carried out by the bianco di puro customer service. Incorrect repairs can lead to considerable hazards for the user, additionally the warranty is voided.
- Defective components must only be replaced with original spare parts. Only original spare parts ensure that the safety requirements are fulfilled.
- Never reach into the mixing container with your hands, since considerable injuries can result.
- Operate your **Attivo** with the supplied mixing container or a container from the bianco di puro product range.
- Fill the mixing container only up to the maximum level (see marking).
- Make sure before the assembly of the blade unit and mixing container that the seal is located on the blade unit.
- Make sure before every start-up of the mixer that the blade unit is properly screwed into the mixing container.

## Safety Precautions

- Children and frail persons must always be supervised by a person responsible for their safety, when using the **Attivo**.
- Always store the device and the mixer attachment in a place inaccessible to children.
- Always disconnect the power cord by pulling the plug from the power socket, not by pulling the power cord.
- Make sure that the power cord is not snagged anywhere, so the unit does not topple over and no person is harmed.
- Operate the device only with a filled mix container.
- Do not operate the device in direct sunlight or near other heat sources.
- Make sure during operation that the lid inc. seal ring and measuring beaker correctly close the mixing container.
- Always disconnect the power plug from the power supply when you clean movable parts.
- Mind the blades during cleaning, since they can cause injuries.
- Do not try to separate the blades from the blade unit, since they are firmly connected.
- Never leave the device without supervision during operation.
- Never touch the drive coupling of the motor block and the bottom of the blade unit after a mixing process, to avoid injuries.
- This appliance shall not be used by children.
- Appliances can be used by 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 if they understand the hazards involved.
- Children shall not play with the appliance.

## Operating Notes

- When you want to prepare sauces, soups or nut milk, feed the ingredients in 2 to 3 steps into the feeder, according to the degree of hardness. The amount should not be too small, but also not too much. Too many ingredients in one process can lead to overheating and automatic shut-down of the motor. Wait in that case until the device cools down (see image 5).
- Always keep the lid of the mixing container closed during the operation of your **Attivo**. This avoids any scalding or splashes of hot foods.
- Never during operation reach into the mixing container with your hands to avoid injuries.
- Do not insert any objects into the mixing container during operation, otherwise the motor, blades and other parts of the device can be destroyed. The exception is the supplied plunger, which is so designed that it cannot contact the blades. Here it is important that it is only inserted through the lid opening (image [2], page 1). On page 17 you find the description of the tamper.
- If you want to prepare hot drinks, soy milk or warm soups, take special care that the lid inc. measuring beaker closes the mixing container properly and your **Attivo** is set up safely. It is advisable to first start at low speed and to increase it gradually. Alternatively, you can use the pulse mode or one of the automatic programmes (warm soup; see page 14 f.).
- Always pour liquids and soft ingredients first into the mixing container and afterwards the harder ingredients, such as leaves/green plants, ice cubes, carrots etc.
- If the chosen programme or the manual mode is finished, wait with the removal of the mixing container until the blades are not moving/turning, otherwise the coupling can be damaged.
- An intensive smell can occur due to overloading. Reduce the filling quantity and continue the preparation.
- If a singed smell exudes from the motor block, stop the device immediately and disconnect the power supply. The smell can result from abrasion of the rubber bearing of the connection, if it was not mounted correctly. Please contact in this case your bianco di puro customer service immediately.
- During preparation of sticky ingredients, such as puree, it can happen that the motor and blades turn idly. This is due to an air bubble that has formed in the ingredients. Stop the programme and remove only the measuring beaker. You can remove the air bubble through the opening with the included tamper. Replace the measuring beaker and continue the preparation.



## Unpacking, scope of delivery and start-up

Please proceed as follows to unpack your **Attivo**:

- Remove the tamper and all accessories from the box.
- Remove all packaging from the mixer and accessories.
- Keep, if possible, the packaging during the warranty period, to be able to properly package the device in a warranty case.

### Information about the labels on the mixer and the tamper

- Please do not remove any labels, since they are applied for safety reasons and are required for any warranty claims.
- Please do not remove the sticker on the handle of the tamper. It depicts the safe use of the tamper.

## Contents

The mixer is delivered with the following components:

- this user manual
- lid with integrated measuring beaker
- 1.0 litre mixing container
- Turning tool
- 0.6 litre mixing container **Sport-to-go**
- Tamper **TXS**
- Motor block **Attivo**

## Start-up

### **Attention:**

- During the start-up of the device personal injury or property damage can occur.
- Observe the safety instructions on page 6 ff.
- Packing materials must not be used to play with, because there is danger of suffocation.
- Make sure before the mixing process that the blade unit is correctly screwed into the mixing container, the silicone seal is properly fitted to the lid and the measuring beaker is inserted.
- Make sure before mixing that the mixing container is closed with the container lid.
- Open the blade unit to release pressure from inside the bottle **sport-to-go** when repeat processing.

## Requirements of the Installation Location

**For the safe and faultless operation of your Attivo the installation location must fulfil the following conditions:**

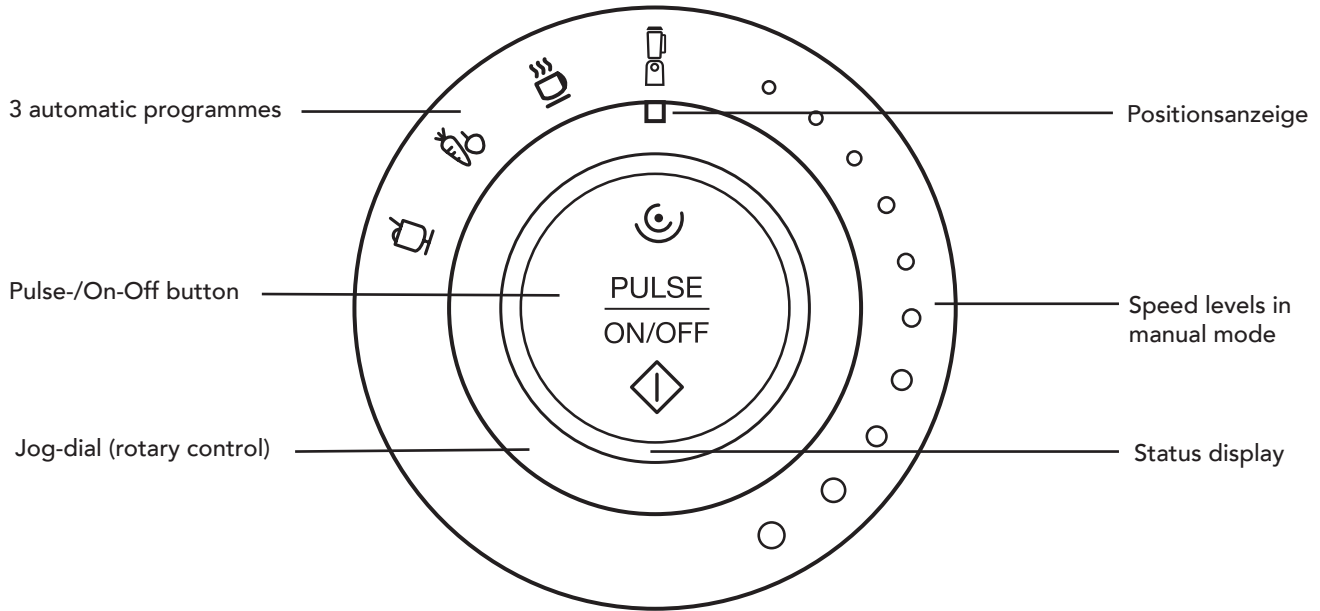
- The motor block must be placed on a level, flat, solid and non-slip surface that ensures the load capacity.
- Make sure that the device cannot fall over,
- Do not place a cloth under the motor block.
- Choose the installation location so that children cannot play with the mixer or reach into it and cannot pull the power cord of the motor block.
- Set-up the mixer only in the interior and do not operate it outside.

## Electrical Connection

**For a safe and faultless operation of the device, the following points for the electrical connection must be observed.:**

- Before connecting, compare the technical data of the device, voltage and frequency 220 - 240 Volts, 50 - 60 Hz, with your power supply. These data must match, so the device is not damaged. Ask you electronics expert in case of uncertainty.
- The electrical safety can only be ensured, if the motor block is connected to a properly installed protective earth system.
- The manufacturer takes to responsibility for damages caused by a missing or disconnected protective earth.
- Make sure that the power cable is undamaged and does not pass over hot surfaces or sharp edges.
- The power cable must not be pulled tight or under tension.
- Make sure that the power plug is properly inserted into the power socket. A loose power plug can lead to overheating of the device or to electrocution.

## Summary control element



## Description of the buttons and the jog-dial

### **Pulse-, ON-/OFF button**

This button starts the selected programme or ended prematurely and the pulse mode is activated.

### **Jog-Dial**

You can select one of the three automatic programmes or the speed levels with the jog-dial. The current position of the jog-dial is depicted with the position display.

### **Automatic programmes**

The automatic programmes include certain time and speed settings. At the end of the programme the motor switches off automatically. Your **Attivo** is equipped with 3 automatic programmes. Turn the jog-dial to the desired programme and press the **pulse-, ON-/OFF** button to start the selected programme.

## Operating your Attivo

Connect your **Attivo** to a power socket with the correct electric specifications. You can find them on the rating plate on the back of the device and in the chapter "Technical Data" on page 32. Make sure that the power plug is properly inserted into the power socket.

### Energy saving mode<sup>1</sup>

If no mixing container is placed on the motor block, the motor block is in energy saving mode. The status display flashes red.

### Switching On

For the operation of your **Attivo** it is necessary to place the mixing container correctly on the motor block. Without the attached mixing container your **Attivo** cannot be switched on for safety reasons. The status display continuously red, when you place the mixing container on the motor block. Your **Attivo** is now in standby mode.

### Standby mode


*In standby mode you can use your mixer. The function mode depends on the attached container. With the 1.0 litre mixing container the function mode 1 is active. With the 0.6 litre mixing container the function mode 2 is active.*

*Your **Attivo** automatically changes from standby mode to energy saving mode after 3 Minutes of inactivity.*

### Function mode 1

The status display flashes brightly red. In this mode the 3 automatic programmes and all speed settings (levels 1-10) in manual mode as well as the pulse mode are available.

### Function mode 2

The status display flashes dimly red. In this function mode the motor operates only in the first two speed levels (levels 1 and 2). The motor switches off automatically after 1:25 minute. To restart the mixing process, return the jog-dial to the  position. If required, you can start a new mixing process. Open the blade unit to release pressure from inside the bottle **sport-to-go** when repeat processing.

### Recognition of the mixing container

There are sensors on the motor block that recognize the mixing container and activate the particular function mode. There must always be a matching mixing container on the motor block, so it can be switched on. Never bypass the sensors, to prevent damage to the device and third parties.

**Attention:** Operate the mixing container only with a correctly assembled and attached blade unit. Turn the blade unit clockwise with the opening handle until it is hand-tight.






<sup>1</sup>Power consumption in energy saving mode: 0.61 Watt

## Operation of the *Attivo* with automatic programmes

### Start of an Automatic Program

To start a program the 1.0 litre mixing container must be in position and your **Attivo** in standby mode. Select the desired programme with the jog-dial. The selected programme is marked with the position display of the jog-dial. Press the **ON/OFF button** to start the selected programme. After the end of the program your **Attivo** stops automatically.

**Attention:** Operate the mixer only with a correctly assembled mixing container, please also make sure that the blades are assembled properly. Turn the blade unit clockwise until it is hand-tight.

| Symbol  | Programme                      | Programme sequence  | Duration   | Status display  |
|---|--------------------------------|---|------------|-----------------|
|    | Warm soups                     | Level 7 for 7 seconds, then level 10 for 3 seconds. Level 10 is kept until the end of the programme<br>Soft start at start of programme   | 04:20 min. | Lights up white |
|    | Green smoothies                | Level 10 for 20 seconds and 2 second stop. Level 6 for 10 sec. 2 sec. stop. Level 10 for 40 sec., 2 sec. stop.<br>Level 6 for 10 seconds<br>Soft start at start of programme  | 01:26 min. | Lights up white |
|    | Fruit smoothie                 | Level 10 for 8 seconds and 2 second stop.<br>3 repetitions.<br>Soft start at start of programme   | 00:30 sec. | Lights up white |
|    | Manual Mode<br>Function mode 1 | Selectable speed levels 1-10  |            | Lights up white |
|  | Manual Mode<br>Function mode 2 | Selectable speed levels: 1 and 2<br>The Function Mode 2 operates in the following sequence:<br><br>Level 1: Level 1 for 3 seconds, then 2 seconds stop, 5 repetitions. Then, 60 seconds to the end.<br><br>Level 2: Level 2 for 3 seconds, then 2 seconds stop, 5 repetitions. Then, 60 seconds to the end. | 01:25 Min. | Lights up white |

## Programme Description

### Warm soups

During the runtime of 4:20 min. is heated to about 42 °C. this enables you to simply prepare a tasty soup in raw fruit and vegetables quality (approximate values - depending on the filling quantity and storage temperature of the foods).

### Green Smoothie

Use this programme to prepare green smoothies. The difference to the programme "smoothies" is that the longer mixing period shreds the green leaves optimally.

### Fruit smoothie

With this you can prepare pure fruit smoothies without green leaves


 **Note:** You can find recipes to try from page 23.

## Operation of the Attivo in manual mode



### Function mode 1

The status display flashes brightly red. In this mode the 3 automatic programmes and all speed settings (levels 1-10) in manual mode as well as the pulse mode are available.

### Function mode 2


The status display flashes dimly red. In this function mode the motor operates only in the first two speed levels (levels 1 and 2). The motor switches off automatically after 1:25 minute. To restart the mixing process, return the jog-dial to the  position. If required, you can start the mixing process again. Open the blade unit to release pressure from inside the bottle **sport-to-go** when repeat processing.

### Speed level settings in manual mode

To start the manual mode, turn the jog-dial to the right to the desired speed level. To end, turn the jog-dial to the  position. If you end the manual mode by pressing the On/Off button, the status display flashes rapidly in red. To continue the mixing process, turn the jog-dial to the  position.

*Please note that the selectable speed levels depend on the function mode.*

### Pulse button

By pressing the pulse button, the mixer operates at the highest speed level. End the pulse mode by releasing the pulse button. To use the pulse mode the jog-dial must be in the  position. During the pulse mode the status display lights up in white.

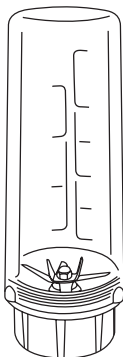
***the mixing container only when the blades do not rotate anymore!***

# Use of the 0.6 litre mixing container

## 1. Mixing

### Blade unit

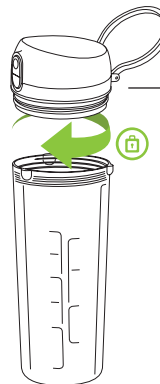
The 6 stainless steel blades are extremely long-lasting and durable  
The optimally shred smaller amounts of soft material.



### Sport-to-go container

0.6 litre volume  
made of BPA free plastic. Optimal for smaller portions of green smoothies, fruit smoothies, pesto and nut milks to go.

## 2. On the go



### Drinking cap (patented)

Closes the sport-to-go container simply and safely for on the way.

With extra large drinking tube and useful handle for easy attachment

## 3. Storage



### Airtight closure

Closes the mixing container airtight so that the content stays fresh longer.

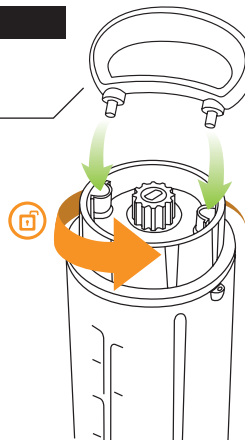
Shake the content well before consumption.

### User Manual

### Loosening the blade unit

Release handle

Handle for the easy release and locking of the blade unit.





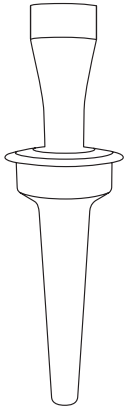
## Operating the tamper TXS

Insert the tamper only through the opening in the lid of the 1.0 litre measuring container into the measuring container (see image 2, page 1). Use only the provided tamper and no other objects to press the mixing content towards the blades. The less water you use, the more you have to work with the tamper. If you use other objects, the device can be damaged irreparably.

With the aid of the tamper you can remove any air bubbles in the mixing container, without touching the blades.

**Note:**  
during use of the tamper, please make sure that the lid is placed properly on the mixing container and you insert the tamper into the mixing container only through the opening of the measuring beaker.

### Overview



#### Vorsicht

Benutzen Sie den Stampfer **nicht** ohne den Deckel auf dem Mixbehälter.

Benutzen Sie den Stampfer nur mit dem Deckel auf dem Mixbehälter.



#### Caution

**Do not** use the tamper without attaching the lid to the jar.

Only use the tamper when the lid is attached to the jar.

## Blade unit, measuring beaker, lid inc. silicone seal

### Blade unit

The blade unit consists of the blade holder and the blades themselves. Both of these components are firmly connected to each other and must only be disassembled by the bianco di puro customer service.

Release the blade unit by turning to the left from the mixing container. Use the supplied turning tool for this. To attach the blade unit to the mixing container, turn it to the right. Use the turning tool for this as well, so the blade unit is properly attached to the mixing container.

### Measuring beaker

Place the measuring beaker (→img. [1], page2) in the opening of the lid (→img. [1], page 2) and twist it tight towards the right. Turn the measuring beaker to the left to take it off, and lift it off the lid.

### Lid with silicone seal

The lid closes the container opening with the silicone seal. You can remove the silicone seal from the lid for easy cleaning. Press the lid hand-tight on the mixing container. Please take care that the silicone seal is placed in the lid after cleaning. Only then the tightness of the lid is ensured.

## Safety Guidelines or Cleaning

This chapter provides important tips for cleaning and maintenance and care of your **Attivo**.

Please note the **following safety guidelines** before and during cleaning of your **Attivo**:

- **Pull the power plug from the power socket before cleaning.**
- **Do not open the housing of the device under any circumstances,**
- **If live contacts are touched and the electrical system is changed, this can lead to an electric shock or even death.**
- **Never place the power plug in water for cleaning,**
- **Never clean the power plug with a wet cloth,**
- **Never touch the power plug with wet hands.**

## Cleaning of the mixing containers (inc. lid), the blade unit, the motor block and the tamper



**Careful when cleaning:** The blades can cause injuries!  
**The blade unit does not belong in the dishwasher!**

### Cleaning of the mixing container and lid

- The mixing container can be cleaned with a brush or sponge under running water,
- Do not use aggressive or abrasive cleaning agents or solvents.
- Clean the mixing container with a mild cleaning agent (detergent) or fill 2 cups of water into the mixing container, add some detergent, close the lid (inc. measuring beaker) and press the pulse button several times.
- Always clean the mixing container directly after each use.
- The silicone seal of the lid can be removed for easy cleaning. Make sure before mixing that the silicone seal is correctly mounted again.

### Cleaning of the blade unit

- The blade unit can be unscrewed from the mixing container for easy cleaning. Hold the mixing container with one hand and rotate the blade unit with the turning tool counter-clockwise.
- Dry the blade unit and the blades after cleaning with a soft cloth.,
- Make sure before the assembly of the mixing container that the seal is located on the blade unit. Now rotate the blade unit hand-tight with the turning tool in clockwise direction. Make sure before filling the mixing container that the blade unit and the seal are mounted properly.

### Cleaning of the Motor Block

- Clean the motor block with a soft and moist cloth.
- Do not use any aggressive cleaning agents or solvents,
- Never submerge the motor base in water or other fluids (danger of short circuit).
- Never rinse the motor block under running water (danger of short circuit).

### Cleaning the tamper TXS

You can clean the tamper under running water and dry it afterwards with a soft cloth.

***If water has entered the motor block, disconnect the power plug immediately from the power socket and contact your bianco di puro customer support.***

*Take care that the blade unit is assembled properly, when putting the mixing container on the motor block.*

## Question and Answers about the Operation

With the bianco di puro high performance mixer the preparation of many foods is very easy. One adds the ingredients to the mixing container and selects the desired automatic programme. At once you have a yummy dessert, healthy smoothies or a tasty warm soup and many more!

In reality it has been shown that all beginnings are difficult. Therefore, we have listed the most common questions and their answers for you.

### **The mixer operates only with levels 1 and 2**

When you use the 0.6 litre mixing container **sport-to-go** only levels 1 and 2 are selectable. If you want to use the automatic programmes, please use the 1.0 litre mixing container.

### **An automatic programme cannot be started**

Check if the 1.0 litre mixing container is placed on the motor block. Only levels 1 and 2 are selectable, if the 0.6 litre mixing container **sport-to-go** is used. Check if the large mixing container is put on properly. If required, take the mixing container off the motor block and put it on again.

### **During preparation your mixer works flawlessly, but then stalls.**

It is possible that larger pieces of the mixture can get stuck in the lower part of the mixing container. Switch the unit off and try to loosen the large pieces with the tamper. Sometimes only an air bubble forms, which can also be removed with the tamper. If necessary, add more water.

### **During mixing some of the ingredients are pushed against the mixing container and adhere there. The blades do not engage.**

This mainly happens, if smaller amounts are processed as well as during the preparation of almond mousse and other nut mousses. This can be remedied, if the mixture is pushed towards the blades with the tamper, while the device is switched off. Adding of fluid (oil) ensures that the mixture stays at the bottom of the mixing container and can be processed by the blades. Use a lower speed level.

### **The mixer stalls and then gives up completely.**

Your mixer is equipped with an overheating protection that makes sure your device does not overheat. Take a frequent break, so that it can cool down. If the overheating protection is tripped, wait for about 45 minutes. After that your mixer is ready for use as usual.

## Question and Answers about the Operation

**Almonds, nuts sunflower seeds and seeds are crushed in the mixing container, but there is not creamy mousse.**

Add neutral cooking oil with a table spoon until the blades engage again and a creamy texture develops. It is often helpful to press the nut mixture towards the blades with the tamper. Use a lower speed level here as well.

Due to friction the temperature in the mixing container rises during the longer preparation of nut mouse. With a few short breaks the puree as well as the device can be cooled, if necessary.



**Note**

*Current recipes can be found on our website at [www.biancodipuro.com](http://www.biancodipuro.com)*

## Filling of the 1.0 litre and 0.6 litre mixing containers

### 1.0 litre mixing container

(Activates function mode 1)

**Important:** Make sure before filling that the blade unit is properly mounted in the mixing container.

Fill the mixing container with soft ingredients (green leaves etc.) first and then add the more solid ingredients (apples, pears etc.) to the mixing container.

Make sure before the mixing operation that the lid of the 1.0 litre mixing container is closed properly.

### 0.6 litre mixing container *sport-to-go*

(Activates function mode 2)

Remove the blade unit before filling.

Since this mixing container is placed on the motor block "upside down" after filling, the sequence of filling must be followed in reverse order. First fill in the more solid ingredients (apples, pears etc.) and at the end the softer ingredients (green leaves etc.).

That way it is ensured that the initial start-up is easier for the motor and the more solid ingredients are able to automatically press the remaining ingredients on the blades.

**Important:** *Close the mixing container with the blade unit after filling, before you start the mixing operation.*

## Recipes to try - green smoothies

### Sweet Apple Smoothie

You need:

- ½ ripe banana
- 1 hands of baby spinach
- green leaves of a carrot
- 1 sweet apple
- 2 kohlrabi leaves
- 250 ml fresh water

#### **Preparation**

Peel the banana, quarter the apple and remove only stalk and blossom roots, the seeds can be used. Wash the baby spinach briefly. Now put all ingredients to the mixing container and add the water. Start the programme „green smoothie“. Finished.

Enjoy!

### Green Power Smoothie

You need:

- ½ banana
- ½ apple or ½ mango without core
- ½ handful chard or leaf spinach
- ½ tsp. oil(coconut oil)
- 50 ml apple juice
- 50 ml fresh water

#### **Preparation**

Peel the banana, quarter the apple and remove only stalk and blossom roots, the seeds can be used. Wash the baby spinach briefly.

Now put all ingredients to the mixing container and add the water. Start the programme „green smoothie“. Finished.

Enjoy!

### Sweet Cherry Smoothie

You need:

- ½ mango
- 7 cherries
- 1 nectarine
- 125 g lamb's lettuce
- ¼ bunch parsley
- ¼ lemon (peeled)
- 250 ml fresh water

#### **Preparation**

Remove the core of the mango, cherries and nectarine, wash the lamb's lettuce briefly. Remove the skin of the lemon with a potato peeler.

Put all ingredients in the mixing container and start the programme „green smoothie“. Finished.

Enjoy!

#### **Note:**

The above quantities are for the 1.0 litre mixing container.

Reduce the started quantities by half when using the 0.6 litre mixing container **sport-to-go**. For this, fill in the more solid ingredients and then the softer ingredients into the mixing container. Mix these for 1:25 minute at level 2. Repeat the mixing process, if desired. Open the blade unit to release pressure from inside the bottle **sport-to-go** when repeat processing.

## Recipes to try - tomato, asparagus and cauliflower soup

### Tomato Soup

You need:

- 250 g tomatoes
- 3 dried tomatoes
- ½ red paprika
- 1 orange
- 30 g cashew nuts
- 2 basil leaves
- Sea salt and black pepper

#### **Preparation**

Put the ingredients in the 1.0 litre mixing container and start the programme "warm soup".

After the finish of the programme season

The tomato soup to taste with some Sea salt and black pepper.

1-2 tblsp. oil round off the taste

Finished.

Enjoy!

### Asparagus Soup

You need:

- 150 g peeled white asparagus
- 30 g almonds
- ½ small spring onion
- ¼ banana (without peel)
- 125 ml fresh water
- Juice of half a lemon
- ½ tsp. zest of an untreated lemon
- Sea salt
- Freshly ground white pepper
- 2 tblsp. cress

#### **Preparation**

Put the almonds in the 1.0 litre mixing container and start the programme "nuts".

Add all ingredients to the ground almonds

and start the programme "warm soup". After 8 Minutes the soup is finished.

Season with salt and pepper  
And add cress before serving.

1-2 tblsp. oil round off the taste.

Finished.

Enjoy!

### Cauliflower Soup

You need:

- ¼ cauliflower
- ½ small spring onion
- ½ garlic clove
- 150 ml fresh water
- ½ ripe avocado (without peel)
- 3 tsp. salt
- 3 tsp. Salt
- Sea salt
- Freshly ground white pepper

#### **Preparation**

Peel spring onions and the garlic clove and roughly chop the cauliflower.

Put the spring onion, garlic clove and the cauliflower in the 1.0 litre mixing container and mix in manual mode.

If you braise the onions and the garlic lightly in advance, the harsh taste of these ingredients is milder.

Now add the fresh water and the avocado (without kernel) to the 1.0 litre mixing container and start the programme "warm soup".

Stir in the parsley and add salt and pepper to taste.

1-2 tblsp. oil finish the taste

Finished.

Enjoy!



## Recipes to try - cashew, almond puree

### Cashew puree

You need:

- 125 g cashew nuts
- 2 tblsp. (sunflower or safflower oil)

### **Preparation**

Fill the cashew nuts with the oil into the 1.0 litre mixing container and mix in manual mod at a low level.

Afterwards mix manually until a fine paste develops. This can take some time.

Enjoy!

### Almond puree

You need:

- 100 g almonds
- 2 tblsp. (almond or safflower oil)

### **Preparation**

Fill the almonds with the oil into the 1.0 litre mixing container and mix in manual mod at a low level.

Afterwards mix manually until a fine paste develops. This can take some time.

Enjoy!

„During the preparation of nut purees you must continue to push the nuts onto the blades with the bianco di puro tamper. During this process the temperature can increase. With a few short breaks the puree as well as the device can be cooled, if necessary. (In case of overheating the mixer switches itself of. After about 45 minutes it is ready for use again).

If the nuts are not ground finely enough and large pieces remain, add some extra oil.“

Tip: The various types of nuts should be soaked in fresh water 12 hours before the preparation. Please don't process the used water.

With these recipes you must use the tamper **TXS**.  
Always hold the 1.0 litre mixing container with one hand when using the tamper.

## Recipes to try - apricot pudding, lemon crème and nut pudding

### Apricot pudding

You need:

- 200 g apricots(pitted)
- ½ large banana
- 25 ml plant milk
- 3 tsp. cane sugar
- 1 tsp. fresh lemon juice
- ½ tsp. locust bean gum
- 1 tblsp. flaked almond
- 1 leaf lemon balm

### **Preparation**

Peel bananas and halve the apricots.

Put banana, apricot, plant milk, sugar and lemon juice into the 1.0 litre mixing container, mix the ingredients in manual mode at level 5 for 10 seconds, then mix for 20 seconds at level 10.

Now add the locust bean gum and mix quickly with the pulse button  
Let the pudding cool down in the refrigerator  
Garnish before serving with the flaked almond and lemon balm leaf.

Enjoy!

### Lemon crème

You need:

- 125 g cashew nuts
- ½ tsp. zest of an untreated lemon
- zest of an untreated ½ lemon
- 50 ml fresh water
- 5 tsp. agave syrup

### **Preparation**

Put all ingredients into the 1.0 litre mixing container.

Now press the pulse button quickly 5 times and afterwards about 45 seconds at level 10 to mix the ingredients

Let the lemon crème cool down in the refrigerator before serving.

Enjoy!

### Nut pudding

You need:

- 50 g walnuts
- 50 g hazelnuts
- 50 g almonds
- 1 large banana
- 150 ml nut milk
- 2 tblsp. cane sugar
- 1 pinch of sea salt
- 1 tsp. ground cinnamon
- some ground bourbon vanilla

### **Preparation**

Soak the nuts 12 hours before use in fresh water. (Please don't use the water). Put the nuts in the 1.0 litre mixing container and chop.

Peel the bananas and add with the other ingredients to the nut flour.  
Now press the pulse button quickly 5 times and afterwards about 45 seconds at level 10 to mix the ingredients

Fill the finished nut pudding in a dish.  
Let it cool down before serving  
Let it cool down before serving

Enjoy!

## Recipes to try- cashew, almond and hemp milk

### Cashew milk

You need:

- 50 g cashew nuts
- 500 ml fresh water
- Salt and some sweetener

#### **Preparation**

Fill the cashew nuts and fresh water in the 1.0 litre mixing container. Now start the manual mode at level 1 and increase after about 5 sec. to level 10. mix the ingredients for 1 minute. Season the cashew milk to taste with some sweetener and salt. Finished.

Enjoy!

### Almond milk

You need:

- 50 g peeled almonds
- 250 ml water
- some sweetener
- Pinch of salt

#### **Preparation**

Put all the ingredients in the 1.0 litre mixing container, start the manual mode at level 1 and increase after about 5 sec. to level 10, mix all the ingredients for 1 minute. Season the almond milk to taste with some sweetener and salt. Finished.

Enjoy!

#### **Tip:**

If you filter the almond milk after mixing, it becomes milder and lighter.

### Hemp milk

You need:

- 45 g hemp seeds
- 250 ml fresh water or
- 25 g peeled hemp seeds
- 375 ml fresh water

#### **Preparation**

Put the hemp seeds into the 1.0 litre mixing container start the manual mode at level 1 and increase after about 5 sec. to level 10, mix all the ingredients for 1 minute. Finished.

Enjoy!

#### **Tip:**

If you filter the hemp milk after mixing, it becomes milder and lighter.

## Recipes to try - tomato, peanut and zucchini dressing

### Tomato dressing

You need:

- 1 tomato
- 1 ½ apricots
- ½ small spring onion
- 1 tblsp. freshly squeezed lemon juice
- ½ dried chilli
- ½ tblsp. sugar

#### **Preparation**

Remove the apricot kernels Put all the ingredients into the 1.0 litre mixing container. Now press the pulse button quickly 5 times and afterwards manually for about 45 sec at level 10, to mix the ingredients.  
Finished.

Season the dressing to taste with some salt.

Enjoy!

### Peanut dressing

You need:

- 50 g peanuts
- ¼ red pepperoni
- 2-3 stems of parsley
- juice of a quarter lemon
- some lemon zest
- 50 ml plant milk
- ½ tsp. agave syrup
- Sea salt

#### **Preparation**

Remove the core of the pepperoni, pluck the parsley from the stems. Put all ingredients into the 1.0 litre mixing container Now press the pulse button quickly 5 times and afterwards manually for about 45 sec at level 10, to mix the ingredients.

Season with salt. Finished.

Enjoy!

### Zucchini dressing

You need:

- ½ small zucchini
- ½ garlic clove
- 35 g pine nuts
- 2 leaves Basil
- 35 ml water
- 1 tblsp. agave syrup
- Sea salt
- Freshly ground white pepper

#### **Preparation**

Peel the zucchini and garlic Put all ingredients into the 1.0 litre mixing container. Now press the pulse button quickly 5 times and afterwards manually for about 45 sec at level 10, to mix the ingredients.

Add salt and pepper to taste. Finished.

Enjoy!

## Recipes to try - ice cream recipes

### Coconut-raspberry ice cream

You need:

- 100 g frozen raspberries
- 50 g cashew nuts
- 100 ml solid coconut milk

#### **Preparation**

Put all ingredients in the 1.0 litre container, close the lid without the measuring beaker and insert the supplied tamper in the opening. Start the manual mode for about 45 sec. at the highest level.

(Level 10)

Use the tamper **TXS** during the process to press the frozen fruit continuously onto the blades.

Afterwards sweeten the ice cream to taste with some stevia or agave syrup and mix again shortly.

Enjoy!

### Pistachio ice cream

You need:

- 25 g peeled green pistachios
- 1 ½ small bananas
- ½ avocado
- 1-2 dried dates without kernel
- ¼ vanilla pod
- 1 tblsp. cashew puree
- 25 ml cold nut milk
- 1 tsp. pumpkin seed oil

#### **Preparation**

Peel the bananas, remove the avocado kernel and peel. Freeze these in small pieces.

Put all ingredients in the 1.0 litre container, close the lid without the measuring beaker and insert the supplied tamper in the opening. Start the manual mode for about 45 sec. at the highest level (level 10).

Use the supplied tamper during the process to press the frozen fruit continuously onto the blades.  
Finished.

Enjoy!

### Chocolate ice cream

You need:

- 1 ½ bananas
- 3 dried dates without kernel
- 3 tsp. walnuts
- 1 tblsp. agave syrup
- 50 ml nut milk
- 1 tblsp. agave syrup
- 3 tblsp chopped almonds

#### **Preparation**

Peel the bananas and freeze in small pieces. Chop the almonds roughly in manual mode and put in a dish.

Put all ingredients in the 1.0 litre container, close the lid without the measuring beaker and insert the supplied tamper in the opening. Start the manual mode for about 45 sec. at the highest level (level 10).

Use the supplied tamper during the process to press the frozen fruit continuously onto the blades.

Add the chopped almonds to the creamy ice cream.  
Finished.

Enjoy!

With these recipes you must use the tamper **TXS**.  
Always hold the mixing container with one hand when using the tamper.

## Recipes to try - ice cream recipes

### Fruit smoothie

You need:

- 1 mango (without kernel)
- ¼ grapefruit
- ¼ orange
- ½ medlar
- ¼ pomegranate
- 250 ml fresh water

#### **Preparation**

Use only the kernels of the pomegranate. Peel the skin of the orange with a potato peeler. Fill these ingredients into the mixing container and start the programme "smoothie" Finished.

Enjoy!

### Pina Colada smoothie

You need:

- 100 g pineapple
- 100 g raw coconut puree
- 50 ml fresh water

#### **Preparation**

Remove the skin of the pineapple and cut the pineapple in small pieces. Put this and the other ingredients into the mixing container. Use the programme "smoothie" for preparation. Finished.

Enjoy!

### Kalter Schoko-Smoothie

You need:

- 1 ½ bananas
- 250 ml nut milk
- 5 tsp. agave syrup
- 5 tsp. cocoa powder
- 1 EL cocoa nibs( if at hand )
- ½ TL ground bourbon vanilla

#### **Preparation**

Peel the bananas and freeze in small pieces. Put this and the other ingredients into the mixing container and start the programme "smoothie". Finished.

Enjoy!

#### **Note:**

The above quantities are for the 1.0 litre mixing container.

Reduce the started quantities by half when using the 0.6 litre mixing container **sport-to-go**. For this, fill in the more solid ingredients and then the softer ingredients into the mixing container. Mix these for 1:25 minute at level 2. Repeat the mixing process, if desired. Open the blade unit to release pressure from inside the bottle **sport-to-go** when repeat processing.

**If you want to enjoy your fruit smoothie cold,  
reduce the amount of fresh water and add some ice cubes.**

## Recipes to try - soy and sesame milk

### Soy milk

You need:

- 50 g soy beans
- 500 ml fresh water
- Sweetener

### **Preparation**

Cook the soy beans for one hour. Now fill the soy beans and fresh water in the 1.0 litre mixing container.

Start the programme “warm soup” or start the mixer manually at a high level for about 5 min. Finally sweeten to taste with some sweetener.

Finished.

Enjoy!

### Sesame milk

You need:

- 50 g peeled sesame
- 5 dried dates without kernel
- 1/2 banana (without peel)
- Juice of ½ orange
- 1 tbsp. agave syrup
- 300 ml fresh water

### **Preparation**

Put the sesame and the other ingredients in the 1.0 litre mixing container and start the programme “warm soup” or start the mixer manually at a high level for about 5 min.

Finished.

Enjoy!

## Technical Data

### Attivo

|                                     |  |
|-------------------------------------|--|
| <b>Voltage / frequency</b>          | 220-240 V / 50-60 Hz   |
| <b>Rotation</b>                     | 1,500 - 24,500 rpm   |
| <b>Power Watt</b>                   | 800 Watt   |
| <b>1.0 litre mixing container</b>   | 1.0 litre volume, Tritan plastic, BPA free   |
| <b>0.6 litre mixing container</b>   | 0.6 litre volume, Tritan plastic, BPA free   |
| <b>Max. Temperature</b>             | 125 °C   |
| <b>Blades</b>                       | 6 stainless steel blades   |
| <b>Control element</b>              | 3 automatic programmes, jog-dial, pulse button/ON-OFF button                           |
| <b>Safety features (see p. 5)</b>   | overheating protection, overload protection and sensor for the mixing container        |
| <b>Mixer dimensions</b>             | (h) 170 mm x (w) 170 mm x (d) 429 mm   |
| <b>Packaging dimensions</b>         | (h) 400 mm x (w) 290 mm x (d) 334 mm   |
| <b>Device weight</b>                | 3.9 kg   |
| <b>Package weight</b>               | 5.2 kg   |
| <b>Certification / Standard</b>     | ITS -GS, CE, EMC, LVD, PAH   |
| <b>Manufacturer's warranty</b>      | 5 years on the motor block<br>2 years on the mixing container<br>2 years on the tamper |
| <b>Power consumption in standby</b> | <1.0 Watt  |
| <b>Type of use</b>                  | This mixer is certified for domestic use, not intended for commercial use.             |

### Tamper TXS

|                                |                        |
|--------------------------------|------------------------|
| <b>Colour</b>                  | Black                  |
| <b>Tamper dimensions</b>       | (h) 55 mm x (b) 191 mm |
| <b>Weight</b>                  | 0.115 kg               |
| <b>Manufacturer's warranty</b> | 2 years                |



## Disposal Note

The packaging protects the device from damage during transport-to-goation. The packaging materials have been chosen with the consideration of environmental compatibility and disposal aspects and are therefore recyclable.

The return of the packaging to the material cycle reduces the generated waste and saves raw materials. Dispose of not needed packaging materials at the collection facilities of the collection system "Green Point".

**Keep, if possible, the packaging during the warranty period, to be able to properly package the device in a warranty case.**



Device and packaging must be disposed of according to the local regulations for the disposal of electrical waste and packaging materials. If necessary inform yourself at your local waste management company.

Do not dispose of electrical devices in household waste, use the collection facilities of your community. Ask your municipal administration for the sites of the collection facilities. When electrical devices are disposed of without control, dangerous substances can reach the groundwater during corrosion and therefore the food chain as well as poison plants and animals for years.

## bianco di puro contacts bianco di puro customer service

### Contacts

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## bianco di puro Service Centre

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50825 Cologne Mail kundenservice@biancodipuro.com  
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Please have the purchase date and serial number of the device at hand. The serial number is attached on the bottom of the device.

### Attention

- It is absolutely necessary to read the instructions before use.
- Do not submerge the motor block in water.
- Disconnect the power plug if not in use!
- Attention: Do not open the device, danger of electrocution!

## Warranty Regulations

We supply the following manufacturer's warranty with our bianco di puro high performance mixer:

- 5 years manufacturer's warranty on the motor block
- 2 years manufacturer's warranty on the mixing container
- 2 years manufacturer's warranty on the tamper (except for the battery).

The warranty encompasses material, construction and manufacturing defects of all parts.

The device is certified for domestic use, not intended for commercial use.

If a fault occurs in your bianco di puro high performance mixer within the warranty period despite proper use, it will, at the choice of the manufacturer be repaired or faulty parts replaced free of charge or an equivalent device delivered in exchange.

For this the whole device including all accessories must be cleaned thoroughly, packaged well and sent to the bianco di puro service address. Please note: If the parts of the device have not been cleaned, our service is going to charge cleaning costs, irrespective of the warranty. It is advisable to keep the original packaging for the case of return.

Please always call the customer service first, before you return the device. Sometimes a telephone conversation with our service can solve the problem and save the packaging and shipping. The bianco di puro service team is going to solve your problem in every case as quickly as possible.

If the return of your device is still necessary, please contact our customer service first about the shipping. That way the shipping costs can be minimized.

## The warranty does not encompass

1. Causes are due to processing and manufacturing of the device, i.e. careless damages or falling of the device.
2. Usage and applications differing to the instruction manual, careless treatment, technical changes by the customer.
3. Damage caused by foreign spare parts or repairs by unauthorized companies.

## To process your warranty claim the following information is required:

1. Your name, address, telephone number
2. Serial number and model name
3. Description of the problem
4. Purchase date
5. Seller
6. Copy of the invoice
7. In case of damage during transport-to-go: Name of the parcel service and parcel number

## Important

Keep the packaging during the warranty period, to be able to properly package the device in a warranty case.

When you package your bianco di puro high performance juicer, pack all parts in the original package and make sure that you have included all parts. Do not forget to add your address to the outside.