

bianco
di puro



FLOWER



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Introduction

Dear Customer

Thank you for choosing the dry jar **flower**.

Your new dry jar **flower** fits on all high power mixers by bianco di puro.

The tamper T42L is integrated with a temperature gauge, included with the puro and diver, is adapted to your **flower**.

This dry jar is a valuable addition to your bianco di puro high power mixer, which is going to be especially useful to you for the preparation of dry ingredients.

The kneading knife is a specially developed kneading tool, which fits into the dry jar **flower** and which ensures the proper mixing of the dough.

The mixing container, **flower** is suited for liquid dough as well as solid dough.

Please read the instructions manual carefully before using your dry jar **flower** for the first time, since bianco di puro assumes no liabilities in case of improper use of the mixing container.

The user manual is part of your dry jar **flower** and provides important information for start-up, safety, proper use and maintenance of your dry jar.

Furthermore, it is absolutely necessary to follow the safety precautions and operating instructions in the user manual of your bianco di puro high power mixer.

Functions of **flower**

This is what your new **flower** can do :

The dry jar is designed specially to work with dry ingredients.

It can grind coffee beans into wonderfully fresh and fragrant coffee powder. Peas or lentil are examples of dry foods used in the Indian cuisine are that can be prepared in a shortened time.

Grinding up oats or cereals such as spelt, proves to be grounded down easily. These can then be added to the corresponding amount of water and there you have fresh spelt pancake dough, which is not only delicious but also nutritious.

In a short amount of time, your dry jar converts sugar to sugar powder.

Grinding of dried herbs or vegetables (e.g. celery as a supplement to salt) is also child's play.

Your dry jar is excellent for grinding different spices so you can create your own individual spice mix.

We hope you enjoy your new **flower** mixing container. You can find some delicious recipes in the next few pages, so you can get started right away.

Unpacking

- Remove the dry jar and the accessories from the box.
- Remove all packing material.
- Keep, if possible, the packaging during the warranty period, to be able to properly package the container in a warranty case.
- Packing materials must not be used to play with, in case of suffocation.

Please observe the following safety precautions for the proper use of the mixing container:

- Our containers are thoroughly checked by our company prior to shipping.
- Please inspect your mixing container for any visible damages before the first use.
- Take care when cleaning: The kneading knives can cause injuries!
- Use the mixing container only with an original high power mixer by bianco di puro.
- Do not try to remove the kneading knives from the mixing container, as they are affixed to the device.
- Never reach into the mixing container with your hands, considerable injuries can result otherwise.

Start-Up and Safety Precautions

- Please make sure that when preparing dough, that the contents are pulled towards the blade so that rotation does not happen without engaging the dough. Use the tamper, if necessary.
- Stabilize the mixing container with your second hand at the base, when you are using the tamper.
- The mixing container must be positioned correctly onto the motor block.
- Make sure that the lid on the mixing container is properly closed during the entire operation.
- Wait until the device is switched off and the kneading blades have stopped completely, before you take the dry jar off the motor block and open it.
- It is normal for the small scratches to appear on the container due to the abrasion of dry ingredients, this will not affect the usage of the device.

Filling the Mixing Container

For easy filling, place the mixing container next to the motor block and add the ingredients to the mixing container.

Fill the mixing container for optimum results with up to 500g dry ingredients or up to the 600 ml mark. If necessary work in several small stages.

For the preparation of nut butters, vegan milk, smoothies, soups, dips and dressings and hot soups, we recommend using our solito container for moist ingredients, provided in solito or forte, or the container for moist ingredients premium, which is included in your purchase of puro or diver.

Make sure that the contacts of the motor base are dried properly, when putting on the mixing container.

We recommend to first start with the lowest speed level and increase the speed gradually.

Additional Ingredients

To add more ingredients during the preparation, remove only the measuring beaker from the lid and add the ingredients into the mixing container through this opening. Close the lid including the measuring beaker after adding. Never reach into the mixing container with your hands.

Ending the Mixing Process

When the desired texture is achieved, you can stop any program immediately with OFF.

① **Please note**

Remove the mixing container only when the motor and the blades are not rotating anymore!

Maintenance of the mixing container and lid

The blades are sharp and can cause injuries! The mixing container does not belong in the dishwasher!



Take care when cleaning:

- The mixing container can be cleaned with a soft 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 (including measuring beaker) and press the PULSE button several times.
- Always clean the mixing container directly after each use.
- Please do not clean the mixing container in the dishwasher, since the cleaning agent can corrode the plastic.
- Do not try to dismantle the blades from the mixing container, as they are affixed to the container.
- Clean the mixing container and lid before the first use under running water with a soft brush or a soft sponge.
- Now rinse the mixing container and lid with clear water. Your mixing container is now ready for use.
- If you do not want to use your mixing container again immediately, please remove the remaining water with a dry cloth, so no flash rust appears on the metal parts. Place the **flower** once more on the motor base after drying and press the pulse button once. This removes all the water from the kneading blade and you can remove it simply with a dry cloth.

Take care that the contacts of the motor base are dried properly, when putting the mixing container on the motor base.

Using the Tamper T42L / TL

With the aid of the tamper you can remove any air bubbles, e.g. when preparing dough, in the mixing container, without touching the blades.

Insert the tamper only through the opening in the lid of the measuring container into the measuring container. Only use 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 irreparably damaged.

WHEN USING THE TAMPER, PLEASE HOLD THE BASE OF THE MIXING CONTAINER WITH YOUR FREE HAND.

Cleaning the Tamper T42L / TL

! Take caution when cleaning the T42L The tamper does not belong in the dishwasher! Take care that the display does not get wet when cleaning.

- The tamper (only TL model) can be cleaned with a soft brush or sponge under running water,
- The tamper T42L can be cleaned only below the handle, due to the electronics. Please take care that the handle and the electronics therein does not get wet.

Frequently Asked Questions

During preparation, your bianco di puro mixer works flawlessly, but then stalls.

It is possible that larger pieces of the mixture are 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 some water.

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

This usually happens when smaller amounts are being grounded. This can be remedied, if the mixture is pushed towards the blades with the tamper while the device is switched off. Adding of fluids ensures that the mixture stays at the bottom of the mixing container and can be processed by the blades.

The mixer stalls and then stops completely.

Your bianco di puro high power mixer is equipped with an overheating protection which protects your device and makes sure it does not overheat. Take a frequent break, so that it can cool down. If the overheating protection is tripped, wait for 45 minutes. After that your bianco di puro high power mixer is ready for use again.

Note Current recipes can be found on our website www.bianco-di-puro.com

Recipes to Try

With the aid of the tamper you can remove any air bubbles, e.g. when preparing dough, in the mixing container, without touching the blades.

Insert the tamper only through the opening in the lid of the measuring container into the measuring container. Only use 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 irreparably damaged.

WHEN USING THE TAMPER, PLEASE HOLD THE BASE OF THE MIXING CONTAINER WITH YOUR FREE HAND.

Wholemeal Bread base

Preparation

You need:

- 450 g wheat grains
- 1 package Dry Yeast
- 1 tsp. Salt
- ¼ tsp. Cider Vinegar (optional)
- 300 ml Water
- Some flour to powder the worktop

Add grains, salt, and yeast into the **flower** mixing container and grind using the nut program.

Now add the water into the hole created in the middle. Mix the bread dough for about 2:30 minutes using the manual program. Start with level 1. Increase step by step up to level 4. You can let the dough rest for 30 minutes in the mixing container. Remove the dough from the mixing container and knead it thoroughly with both hands.

Bake your bread at 220° using top and bottom heat for 30 - 40 minutes.

Since every oven is different, the baking times and temperatures can vary slightly, check frequently.

Wholemeal Cake base

Preparation

You need:

- 250 g wheat grains
- 250 g Sugar
- 1 package Vanilla Sugar
- 1 package Baking Powder
- 1/4 tsp. Salt
- 250 ml Plant Milk (e.g. Cashew milk)
- 115 g Oil

First add the grains into the **flower** mixing container and grind using the nut program.

Now add the remaining ingredients and mix using the manual program level 5 for 5 seconds. Add the plant milk and the oil into the hole in the middle. Mix the cake dough for about 1 minute using the manual program. Start with level 1. Increase step by step up to level 7. Bake the cake dough in a loaf pan at 170° top and bottom heat for about 30 minutes.

Since every oven is different, the baking times and temperatures can vary slightly. Check frequently.

Spelt Pancakes

Preparation

You need:

- 200 g Spelt Grains
- 350 ml fresh Water
- 1/2 tsp. Salt

First add the grains into the **flower** mixing container and grind using the nut program. Add salt and water and mix using the manual program level 3 for about 30 seconds.

Continue processing the dough as usual.

Wholemeal Rolls

Preparation

You need:

- 450 g wheat grains
- 1 package Dry Yeast
- 1 tsp. Salt
- ¼ tsp. Cider Vinegar (optional)
- 300 ml Water
- Some flour to powder the worktop

Add grains, salt, and yeast into the **flower** mixing container and grind using the nut program.

Now add the water into the hole created in the middle. Mix the bread dough for about 2:30 minutes using the manual program. Start with level 1. Increase step by step up to level 4. You can let the dough rest for 30 minutes in the mixing container.

Remove the dough from the mixing container and knead it thoroughly with both hands.

Bake your bread at 220° top and bottom heat for 30-40 minutes. Since every oven is different, the baking times and temperatures can vary slightly! Check frequently.

Powder Sugar

Preparation

You need:

- 250 - 500 g Sugar

Add the required amount of sugar into the **flower** mixing container and grind using the nut program.

Herbs

Preparation

You need:

- 250 - 500 g dried Herbs

Add the required amount of dried, slightly crushed herbs into the mixing container and grind to the desired degree using the pulse button.

Strawberry Ice-cream

Preparation

You need:

- 250 g frozen Strawberries
- 125 ml cold water
- Cold vegan cream
- 2 tbsp. agave syrup

Add all ingredients to the **flower** mixing container and close the lid.

Now press the pulse button several times until the strawberries are chopped coarsely.

Then remove the measuring beaker and place the tamper into the mixing container. Start the manual program for about 20 seconds at level 1 and crush the strawberries with the tamper until a smooth ice mixture is created.

Stabilize the mixing container at the base with your free hand, while you use the tamper.

Slush Ice

Preparation

You need:

- 250 g Ice cubes
- Ca. 5 tbsp. Syrup

Add the ice cubes to the **flower** mixing container and close the lid.

Now press the pulse button several times, until all the ice adheres to the mixing container wall and no ice cubes are present. Fill the slush ice in a glass, add syrup of your choice and stir briefly.

Granizado

Preparation

You need:

- 100 g Sugar
- 2 Lemons
- some Lemon zest
- 250 ml cold Water
- 250 g Ice cubes (about 2 cups)

(In very warm weather we recommend using 400 g ice cubes).

Add the sugar to the **flower** mixing container and close the lid. Now grind to sugar powder using the pulse button. Using a dough scraper,, push the sugar powder carefully from the wall of the mixer and the lid to the bottom of the mixer container. Peel the lemons thoroughly, cut in quarters and remove the lemon seeds. Add the lemons, some of the lemon peel and the water into your **flower** mixing container, close the lid and start the manual program at level 1. Increase the speed gradually until a vortex forms and everything is mixed well. Now add the ice cubes into your bianco di puro mixing container and close the lid. Press the pulse button quickly several times, until all the ice cubes are minced.

Adheres to the mixing container wall and no ice cubes are present. Fill the slush ice in a glass, add syrup of your choice and stir briefly.

Breadcrumbs from Bread

Preparation

You need:

- Dried bread or bread rolls

If you have bread left over, do not throw it away, cut in about 3 cm thick pieces and let them dry completely for one day. Fill your **flower** mixing container between 500ml – 1000ml, with dry pieces of bread and close the lid including the measuring beaker. Now push the pulse button until you reach the desired fineness

Breadcrumbs from Cornflakes

Preparation

You need:

- Cornflakes

Fill your **flower** mixing container between 500ml – 1000ml, with cornflakes and close the lid including the measuring beaker. Now push the pulse button until only small pieces are visible.

Grinding Coffee Beans

Preparation

You need:

- Coffee beans

Fill your **flower** mixing container up to the 500 ml with coffee beans and close the lid including the measuring beaker. Now grind the coffee beans using the nut program.

Crushed Ice

Preparation

You need:

- 10 Ice cubes

Add the ice cubes into the **flower** mixing container and close the lid.

Insert the tamper into the container through the lid opening. Start the manual program for about 15-20 seconds at level 5 and crush the ice cubes with the tamper until the ice cubes are crushed coarsely.

Stabilize the mixing container at the base with your free hand, while you use the tamper.

We continually develop new recipes or our mixers and the different mixing containers.

You can find these on our website www.bianco-di-puro.com

Technical Data

Capacity	2.0 litres
Material	Tritan plastic, BPA free
Blade type and material	2 stainless steel blades (kneading blades), nickel-free
Container dimensions	(h) 420 mm x (w) 197 mm x (d) 218 mm
Packaging dimensions	(h) 268 mm x (w) 432 mm x (d) 267 mm
Container weight	1,278 kg
Packaging weight	1,554 kg
Manufacturer's warranty	2 years on the mixing container

Contents

Following are part of the contents:

- Dry jar **flower**
- Lid with measuring beaker
- this user manual

Disposal Note

The packaging protects the **flower** dry jar from damage during transport. 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.

You can dispose packaging material in recycle bins. If possible, keep the packaging during the warranty period, in order to properly package the **flower** dry jar in a warranty case. Mixing container and packaging must be disposed of according to the local regulations for the disposal of electrical waste and packaging materials. If necessary inquire from your local waste management company.

Contacts and Customer Service

Contacts

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