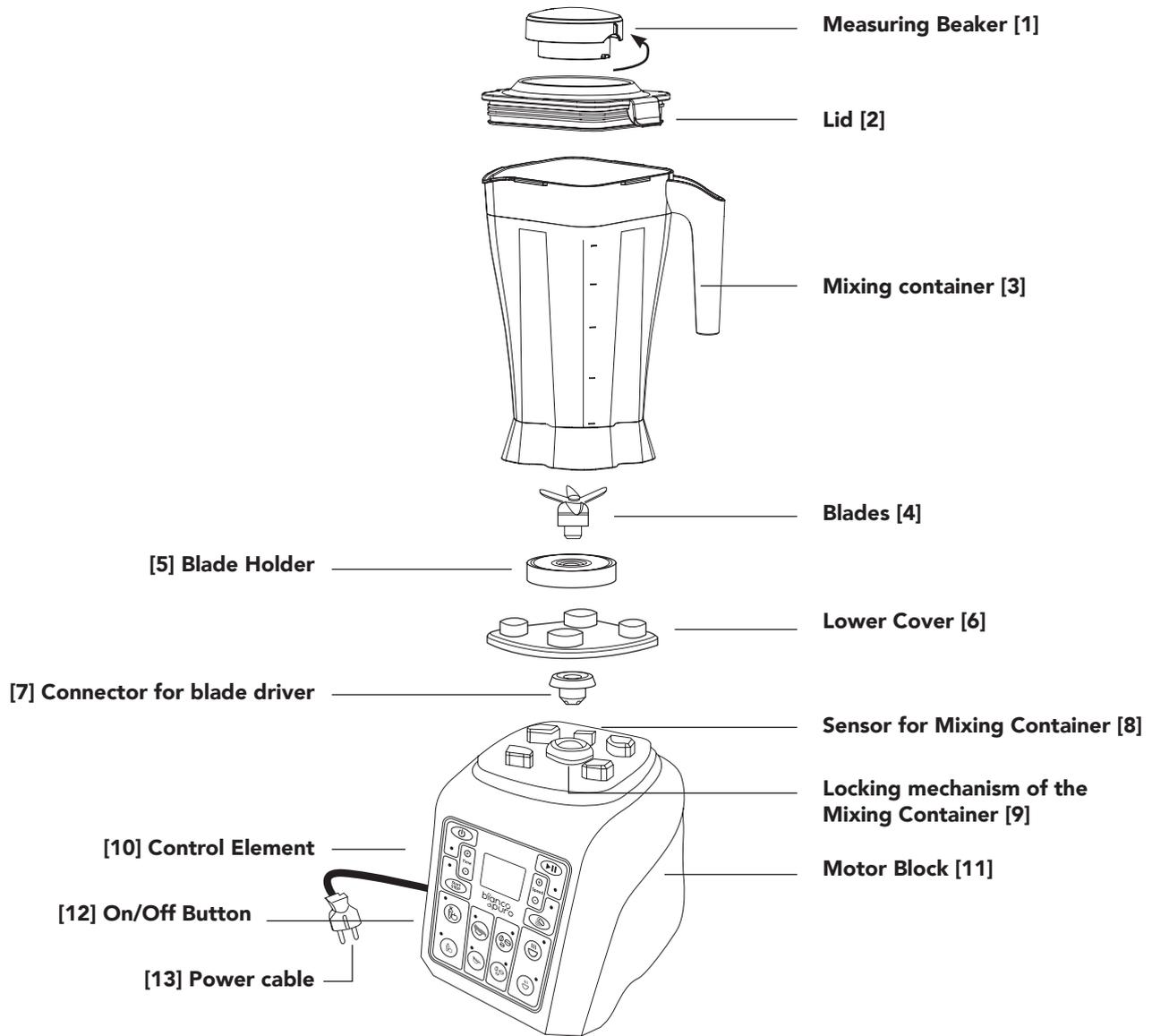


Description



Contents

DESCRIPTION.....	1
INTRODUCTION.....	4
INFORMATION ABOUT THIS USER MANUAL	5
SAFETY FUNCTIONS.....	5
SAFETY PRECAUTIONS	6
OPERATING NOTES.....	8
UNPACKING, CONTENTS AND START-UP	9
REQUIREMENTS OF THE INSTALLATION LOCATION	10
ELECTRICAL CONNECTION.....	10
CONTROL PANEL OVERVIEW	11
OPERATING PROGRAMM BUTTONS.....	12
OPERATING forte 2.0	13
OPERATING forte 2.0 WITH PRESET PROGRAMMS.....	14
PROGRAMME DESCRIPTION	15
OPERATING forte 2.0 MANUAL MODE	16
OPERATING THE TAMPER TM.....	17
MEASURING BEAKER, LID AND SEAL RING	18
SAFETY GUIDELINES FOR CLEANING	18
CLEANING THE MIXING CONTAINER (INCL. LID), THE MOTOR BLOCK AND TAMPER	19
INSTRUCTIONS FOR GENERAL PREPARATION	20
RECIPES TO TRY - GREEN SMOOTHIES	22
RECIPES TO TRY - GREEN SAUCE, TOMATO SAUCE AND HUMMUS.....	23
RECIPES TO TRY - TOMATO SOUP, ASPARAGUS SOUP AND CAULIFLOWER SOUP	24

Contents

RECIPES TO TRY - CASHEW MUSH, ALMOND MUSH	25
RECIPES TO TRY - APRICOT PUDDING, LEMON CREAM AND NUT PUDDING	26
RECIPES TO TRY - CASHEW MILK, ALMOND MILK AND HEMP MILK	27
RECIPES TO TRY - TOMATO DRESSING, PEANUT DRESSING AND ZUCCHINI DRESSING	28
RECIPES TO TRY - ICE CREAM	29
RECIPES TO TRY - FRUIT SMOOTHIES.....	30
RECIPES TO TRY - SOY MILK.....	31
TECHNICAL DATA	32
DISPOSAL NOTE	33
DISPOSAL OF USED BATTERIES.....	34
bianco dipuro CONTACTS AND CUSTOMER SERVICE.....	34
INDEX	35
WARRANTY.....	36

Introduction

Dear Customer,

We are pleased that you have decided to care for your health, with the aid of **forte 2.0!**
You have bought an acknowledged quality product, and we thank you for your purchase.



The green smoothies are the perfect way for healthy nutrition. They deliver highly concentrated vital materials in their most natural style. These are many times higher than in conventionally prepared food. With the **forte 2.0**, 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 an integral part of your **forte 2.0** 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 forte 2.0.

Safety Functions

Your **forte 2.0** has 3 safety functions in order to protect third parties and the device from damage.

Overheating protection

The motor of your **forte 2.0** is equipped with a temperature control. If the motor or the blades turn too slowly due to too solid foods or too little fluid, there is a danger of overheating. If the motor should switch off for that reason, the overheating protection of your **forte 2.0** is activated. Let your **forte 2.0** cool off for about 45 minutes in a well-ventilated area, afterwards you can use your **forte 2.0** as usual.

Overload protection

This protects the motor in case the blades in the jar are not able to rotate because of a blockage (forgotten items in the jar, such as spoons).

Sensor for mixing container

The sensor for the mixing container (Fig. [8], page 1) recognizes if the container has been set up correctly. If the container is not, or has not been placed correctly onto motor block, your **forte 2.0** will not turn on. Never attempt to bypass the sensor in order to protect third parties and in order to prevent damage at the device.

Safety Precautions

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

- Check the **forte 2.0** before the first use for externally visible damage of the housing, electrical connection as well as the power plug. Do not operate a damaged device.
- In case of damage to the power cable, the device must not be put into operation.
- If water or another fluid has entered the motor block, contact your bianco di puro service as soon as possible. Disconnect the power plug and do not operate the device any more.
- Never place the 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 cable, 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. In addition to that, the warranty is voided.
- Defective parts must only be replaced with original parts, because only original parts ensure that the safety requirements are fulfilled.
- Never put your hands in mixing container during operation. It will cause injuries.
- Operate the device with the original mix container only or a matching one from the bianco di puro product range.
- Fill the mixing container only up to the maximum marking (max. marking).

Safety Precautions

- Children and frail people must always be supervised by a person responsible for their safety, when using the **forte 2.0**.
- Always store the device and the mixer attachment in a place inaccessible to children.
- Always disconnect the power cable by pulling the plug from the power socket and not by pulling the cable.
- Make sure that the power cable is not caught anywhere, causing the device to fall and injuring people.
- 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 and measuring beaker correctly close the mix container.
- Always disconnect the power cable before cleaning moving parts.
- Pay attention to the blade unit during cleaning, the sharp blades are a risk of injury.
- Do not try to dismantle the blades from the mixing container, they are permanently fixed to the device.
- Never leave the device without supervision during operation.
- To avoid injury or burns, do not touch the blade driver on the engine block and the bottom of the mixing container directly after blending.

Operating Notes

- If you want to prepare sauces, soups or nut milk, **add the ingredients in 2 to 3 steps, depending on their hardness**. The amount should not be too little, but also not too much. Too many ingredients in one process can lead to overheating and automatic shutdown of the motor. Wait in that case until the device cools off as described above (see page 5).
- Always keep the lid closed during the operation of your **forte 2.0**. This avoids any scalding or splashes of hot foods.
- Never put your hands into the mixing container during operation to avoid injuries. Do not dip any objects into the mixing container during operation, since otherwise the motor, blades and other parts of the device can be destroyed. Except for the supplied tamper TM that may only be used through the lid opening (Fig. [2], page 1), since it cannot contact the blades through the opening for the measuring beaker. On page 17, you will find the description of the tamper.
- When preparing hot drinks, soy milk or soups, make especially sure that the lid is closed well and your **forte 2.0** is standing securely. It is advisable to first start at low speed and then to increase it gradually. Alternatively you can either use the Pulse mode or one of the preset programmes (soup, sauce or soy milk, see page 14).
- Always pour liquids and soft ingredients first into the mixing container and afterwards the harder ingredients, such as ice cubes, green leaves etc.
- If the chosen programme or the manual mode is finished, please wait until the blades are fully stopped before removal of the mixing container. Otherwise the connection can be damaged.
- If a singed smell exudes from the motor block, stop the device immediately and disconnect the power cable. The smell can result from abrasion of the rubber bearing of the connection if it was not mounted correctly. In this case, please contact your **bianco di puro** customer service immediately.
- When preparing thick and sticky ingredients such as dough, it can happen that the motor and the blades turn idly, this is because an air bubble 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 TM. Replace the measuring beaker and continue the preparation.

Unpacking, Contents and Start-up

Please proceed as follows to unpack your forte 2.0:

- Remove the device and all accessories from the carton. On the outer sides of the styrofoam packaging you will find the lid and the tamper TM.
- Remove all packing material from the device and the accessories
- Keep the packaging material during the warranty period in order to pack appropriately for warranty case.

Please note

- Do not remove any stickers on the device because they are attached for safety reasons and are required for warranty enquiry.
- Please do not remove the stickers on the handle of the tamper. On this, the safe use of the tamper is shown.

Contents

This device is delivered with the following components:

- motor block **forte 2.0**
- 2 liter mixing container, Tritan plastic, BPA-free
- lid with integrated measuring beaker
- tamper TM
- this user manual

Start-up

Attention:

- During the start-up of the device, personal injury or property damage can occur.
- Observe the safety precautions on page 6.
- Packing materials must not be used to play with, because there is danger of suffocation.
- Before mixing, ensure that the seal ring is properly installed on the container cover and the measuring cup is inserted.
- Make sure that you have closed the mixing container with the container lid before mixing.

Requirements of the Installation Location

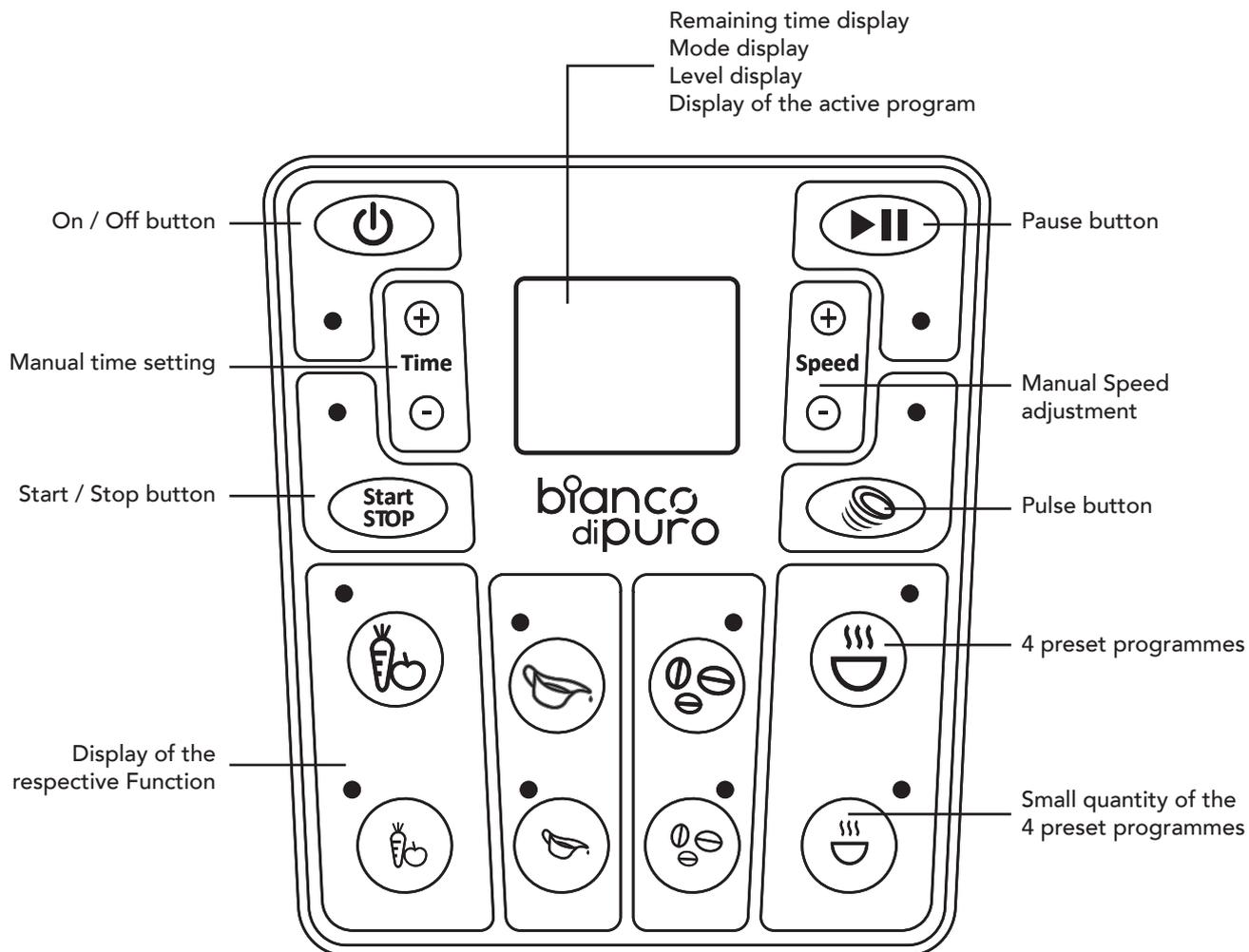
- The device must be placed on a level, flat, solid and nonslip surface that ensures the load capacity.
- Take care that the device cannot fall over.
- Do not place a cloth under the device.
- Choose the installation location so that children cannot play with the device or reach into it and cannot pull the power cord of the device.
- Place the unit only inside and do not operate it outdoors.

Electrical Connection

For the 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. This data must conform so that the **forte 2.0** is not damaged. In case of doubt ask your electrician.
- The electrical safety can only be ensured, if it is connected to a properly installed protective earth system.
- The manufacturer takes no 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 plug can lead to overheating of the device or electric shock.

Overview Control Panel



Operating Programme Buttons

On/Off Button

Use this button to turn on the mixer. Please note that you can only switch on the blender when the mixing container is correctly positioned on the engine block. After switching on, the LC display and the on / off LED light up in blue.

Buttons TIME + / - and SPEED + / -

Use the "Time +" and "Time-" buttons to select the run time in 1 minute increments. Select the speed steps (1 to H) with the "Speed +" and "Speed -" buttons. To start, press the start / stop button.

Pulse Button

By repeatedly pressing the Pulse button briefly, for example, oil can be added after completion of the soup program, when preparing an almond or spice to taste food. When you release the key, your forte 2.0 stops automatically. The elapsed time (eg: 00:06) and H are displayed in the display during the active Pulse mode, the Start / Stop button and the Pulse LED flash in blue.

8 Programmes

Your **forte 2.0** features 4 preset programmes: green smoothie, sauce, nuts and bisque. The programmes are divided into two volume selection.

Use the small volume programme buttons to get an optimal mixing result on the half-filled mixing container. (max. 1/2 filling capacity).

For volume up to 2 liters, use the bigger volume programme buttons for an optimal mixing result.

The running time is different for the two volume selection of programmes.

Pause Button (pause function)

If you want to pause a programme during running or the manual mode at short notice without deactivating the program or the manual mode, press this button once. The engine stops and you can add more ingredients to the blender container and resume mixing by pressing the Start / Pause button again.

Note on the pause function

Before proceeding, please ensure that the mixing container is properly closed with the container lid including the beaker insert.

If you remove the mixing container from the engine block, the engine block will switch off and you must restart the program or the manual mode.

Operating forte 2.0

Connect your **forte 2.0** to a power socket with the correct electric specifications. You can find them on the type plate at the back side of the device and in chapter „Technical Data“ on page 32. Make sure that the power plug is properly inserted into the power socket.

Start-up

In order to use your **forte 2.0**, it is necessary to place on the mixing container on the motor block properly. Without the mixing container your **forte 2.0** does not start. If you put the container on the engine block, you will hear a long beep and the display as well as the buttons light up briefly. Now your **forte 2.0** is in energy saving mode.

Standby Mode

In Standby Mode, the display shows „00:00 “ and the speed level is set to 1. LED will light up blue on the control panel. Now, you can use the preset programmes (→ page 14) or the Manual Mode (→ page 16) of your **forte 2.0**.

Energy Saving Mode¹

The motor block automatically switches from the standby mode to the energy saving mode after 3 minutes of inactivity. The display is now off and the On/Off button lights up blue. To return the mixer to the standby mode, press the power button once.

¹Power consumption in Energy Saving Mode: 0,343 Watt
Power consumption without mixing coontainer: 0,222 Watt

Operating *forte 2.0* preset programmes

Start up a preset programme

To use a preset programme, your *forte 2.0* must be in Standby Mode. Select your desired programme by pressing a programme button. The chosen programme is shown by the flashing of the symbol. By pressing the Start/Stop button, the remaining time and the speed level is shown at the display. Upon completion the programme your *forte 2.0* stops automatically.

You can also pause a started program so you can add more ingredients during the break.
For more information, see the following page.

Symbol	Programme	Programme description	Display
	Green Smoothie	Level 10 for 20 seconds, 2 seconds stop. Level 6 for 10 seconds, 2 seconds stop. Level 10 for 40 seconds, 2 seconds, stop. Level 6 for 10 seconds. Soft start at startup. Total run-time 01:26 Min	Remaining time, Speed level
	Green Smoothie (1/2 quantity)	Level H for 18 seconds, 2 seconds stop. Level 6 for 5 seconds, 2 seconds stop. Level H for 23 seconds. Soft start at startup. Total run-time 00:50 Sec.	Remaining time, Speed level
	Sauce	Level 8 for 2 seconds and 1 second. stop. In total 5 repetitions. Then level 10 for 45 seconds. Soft start at startup. Total run-time 01:00 Min.	Remaining time, Speed level
	Sauce (1/2 quantity)	Level 8 for 2 seconds and 1 second. stop. In total 5 repetitions. Then level 10 for 25 sec. Soft start at startup. Total run-time 00:40 sec.	Remaining time, Speed level
	Nuts	Level 5 for 4 seconds. Level 8 for 2 seconds and 1 second stop, 14 repetitions. Soft start at startup. Total run-time 00:45 Sec.	Remaining time, Speed level
	Nuts (1/2 quantity)	Level 5 for 4 seconds. Level 8 for 2 seconds and 1 second stop, 9 repetitions. Soft start at startup. Total run-time 00:30 Sec.	Remaining time, Speed level
	Bisque	Level 7 in 5 seconds, then level 10 in 5-10 seconds. Level 10 is kept until the end of the programme. Soft start at startup. Total run-time 08:00 Min	Remaining time, Speed level
	Bisque (1/2 quantity)	Level 7 in 7 seconds, then level 10 in 3 seconds. Level 10 is kept until the end of the programme. Soft start at startup. Total run-time 04:20 Min.	Remaining time, Speed level

Pause function

The pause function allows you to pause a programme or manual mode without terminating the program or manual mode prematurely.

To pause, press the Start / Pause button once. The engine stops and you can add more ingredients, or if necessary, dissolve an air bubble with the enclosed tamper.

Press the Start / Pause button again to resume the process. It will then continue from the time of the interruption to the regular program end and then turns itself off.

Note: If you remove the mixing container from the engine block during pause, it will be switched off completely. This restarts the previously selected programme or manual mode.

Pause function

Small volume programme are recommended if the mixing container is only filled up to half.
For small volume of ingredients, please use the lower program buttons since a program run time adapted to this filling quantity.

Green Smoothie

Serves for the preparation of smoothies that contains fruit and green leaf.

Sauce

Prepare a homemade cashew milk and delicious sauces, dips, dressing, bread spreads and much more.

Nuts

For grinding coffee beans, nuts or cereals. The 0.9 liter drying container is recommended. (Not included, please order separately).

Bisque

By the time of 8 minutes, you heat the content to nearly 80 °C. Therefore, it is possible to prepare hot soups easily. If you want to prepare a soup in raw food quality, you can use the soup program of small volume selection in a fully filled mixing container. As a result, the mixture is heated to approximately 42 ° C.



Note

For more recipe ideas, see page 22

Operating *forte* 2.0 Manual Mode

Manual Mode

In addition to the 4 automatic programs, you can also operate the ***forte* 2.0** in a manual mode. You can set the desired runtime and speed level.

Time Adjustment

To adjust the time setting, use the **(TIME+)** or **(TIME-)** buttons to set the run time in steps of 1 minute. The set run time is displayed in the LC display (eg: 02:00). Each key press is confirmed by a short acknowledgment tone. The runtime can be selected up to a maximum of 10 minutes.

The runtime can be adjusted during operation in 1 minute. If the remaining time is less than 1 minute, a subsequent reduction in the running time results in the manual mode being terminated.

Speed Adjustment

In Manual mode the speed can be set from level 1 to level 10 (H) by pressing the **(SPEED+)** and **(SPEED-)** button. The selected speed setting is illustrated as followed:

„01, 02, 03, 04, 05, 06, 07, 08, 09, H“.

With the selected speed step you can regulate the speed of 1,500 rpm (Speed 1) to 32,000 rpm (Speed H). The speed can also be changed during manual operation during operation.

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

Operating the Tamper TM

Run the tamper only through the lid opening of the measuring beaker. (see Fig. 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.

Overview



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.

Important note:

When using the tamper, always hold the blender container with your free hand!

Measuring Beaker, Lid and Seal Ring

Place the measuring beaker (Fig. [1], page 1) in the opening of the lid (Fig. [2], page 1) and twist it tight towards the right. Now, place the lid firmly on the mixing container. Turn the measuring beaker to the left to take it off and lift it off the lid.

You can remove the seal ring from the lid for easy cleaning. Please take care, that the seal ring is placed in the lid after cleaning.

Safety Guideline for Cleaning

This chapter provides important tips for cleaning and maintenance and care of your **forte 2.0**.

Please note the **following safety guidelines** before and during cleaning of your **forte 2.0**:

- **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 charged, 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 Container (incl. Lid), Motor Block and Tamper

Cleaning of the mixing container and lid



Carefully when cleaning:

The stainless steel blade can cause injury!

The mixing container is not suitable for the dishwasher!

- The mixing container can be cleaned with a brush or dish cloth 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 (incl. measuring beaker) and press the Pulse button for some times.
- Always clean the mixing container directly after each use.
- Do not place the mixing container upside down.
- Do not try to dismantle the blades from the container since they are permanently fixed to the mixing container.
- The silicone seal ring can be removed from the lid cover for cleaning. Please ensure that the sealing ring is attached to the cover after cleaning. This is the only way to ensure the tightness of the cover.

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

Cleaning of the motor block

- Clean the motor block with a soft and moist cloth.
- The mat above the engine block can be removed for easy cleaning. When reassembling the mat, ensure that the opening of the mixing container sensor is free and that the motor coupling can move freely. The mat must lie flat.
- Do not use any aggressive cleaning agents or solvents.
- Never immerse the motor block in water or other fluids (danger of short circuit).
- Never rinse the motor block under running water (danger of short circuit).

Cleaning the tamper TM

The tamper can be cleaned with a brush or dish cloth under running water.

If water has entered the motor block, disconnect the power plug and please contact your bianco dipuro service immediately.

Instructions for General Preparation

With the bianco di puro high performance mixer the preparation of many dishes is very simple. You only add the ingredients in the mixing container and select the desired automatic programme. In no time, you can prepare delicious desserts, healthy smoothies or a delicious warm or hot soup. And much more!

Practice has shown every start is a bit difficult. Therefore, we have identified the most frequently asked questions with appropriate solutions for you.

While preparation the bianco di puro blender works smoothly and suddenly sticks.

It may be that a larger piece sticks at the bottom of the mixing container. Turn off the device and try to remove the large pieces with the tamper. Sometimes it can be bubbles only that you can remove with the tamper easily. If necessary, add more water.

When a mass of the ingredients is pressed against the walls of the mixing container and settles there.

The blades run empty.

This happens especially when smaller amounts are crushed, as well as in the preparation of almond and walnut mush. A solution is that you push the mass with the tamper from the edge towards the knife – make sure the device is switched off. Adding liquids ensures that the mass remains at the bottom of the mixing container where it can be processed by the blades.

The mixer sticks and then strike completely.

Your bianco di puro high performance mixer has a thermal protection which ensures that the device does not overheat. Take frequent breaks so that it can cool down. If the overheating protection is active, wait 45 minutes. After that time your bianco di puro high performance mixer is ready to use as usual.

Instructions for General Preparation

Almonds, walnuts, sunflower seeds and seeds are crushed in the blender, but there will be no creamy mush.

Add tablespoon wise neutral edible oil, until the knife have a grip again and a creamy consistency develops. It often helps to stir the nut mixture with the tamper. Blend with a low speed selection.

During long-term preparation of nut mush, a heating must be expected because of the frictional effects. You should make sure that the mass in blender is not heated above 42 °C in order to meet the raw food criteria where no trans fats are allowed. Have some breaks while preparation to cool down the puree as well as the device.



Note

Latest recipes can be found on our website at www.biancodipuro.com.

Recipes to try - Green Smoothies

Sweet Apple Smoothie

You will need:

- 1 ripe banana (without skin)
- 2 hands of baby spinach
- leaves of a carrot
- 2 sweet apples
- 4 kohlrabi leaves
- 500 ml of fresh water

Preparation

Peel the banana. Divide the apple into quarters and remove the stem and the blossom root, the seeds should be used with. Wash the baby spinach briefly. Give all ingredients into mixing container and add the water. Now, start the programme "Green Smoothie". Done!

Enjoy!

Green Power Smoothie

You will need:

- 1 banana
- 1 apple or mango
- 1 handful of chard or spinach
- ½ tbsp. of oil (coconut oil)
- 100 ml of apple juice
- 100 ml of fresh water

Preparation

Peel banana. Divide the apple into quarters and remove the stem and the blossom root. Remove stone of mango. Wash chard or spinach briefly.

Put all ingredients in the blender and start the programme "Green Smoothie". Done!

Enjoy!

Sweet Cherry Smoothie

You will need:

- 1 mango
- 14 cherries
- 2 nectarines
- 250 g of lamb's lettuce
- ½ bunch parsley
- ½ peeled lemon
- 500 ml of fresh water

Preparation

Remove stone of mango, cherries and nectarines, wash the lettuce short, peel the skin of the lemon with a vegetable peeler.

Put all ingredients in the blender and start "Green Smoothie". Done!

Enjoy!

Recipes to try – Green Sauce, Tomato Sauce and Hummus

Green Sauce

You will need:

- some fresh lettuce leaves
- celery with green leaves
- 1 tbsp. of tomato paste
- 2 tbsp. of olive oil
- 2 tbsp. of fresh lemon juice
- 2 tbsp. of fresh water
- salt and pepper

Preparation

Put all ingredients in the mixing container and start the programme "Sauce". Done!

This green sauce goes perfectly with pancakes, noodles, fresh potatoes and much more.

Enjoy!

Tomato Sauce

You will need:

- 7 medium tomatoes
- 2 small shallots
- 8 fresh basil leaves
- 1 tbsp. of agave syrup
- 2 tbsp. of olive oil
- fresh parsley, chili
- salt and pepper

Preparation

Place all ingredients in the mixing container and start the programme "Sauce". Add the tomato sauce with salt and pepper to taste.

Done!

Enjoy!

Hummus

You will need:

- 250 g of chickpeas (from the can)
- 1 tbsp. of tahini (sesame paste)
- 4 tbsp. of olive oil
- juice of one fresh lemon
- some garlic
- ½ tbsp. of cumin
- salt and pepper

Preparation

Place all ingredients in the mixing container and start the programme "Sauce". Add hummus with salt and pepper to taste.

Done!

Enjoy!

Recipes to try - Tomato Soup, Asparagus Soup and Cauliflower Soup

Tomato Soup

You will need:

- 500 g of tomatoes
- 1 red bell pepper
- 2 oranges
- 60 g of cashew nuts
- 2-4 basil leaves
- sea salt and black pepper

Preparation

Put the ingredients in the mixing container and start the programme "Bisque". Add the soup with some sea salt and black pepper to taste.

1-2 tbsp oil round off the taste.

Done!

Enjoy!

Asparagus Soup

You will need:

- 60 g of almonds
- 300 g of peeled white asparagus
- 1 small spring onion
- ½ banana (without shell)
- 250 ml of fresh water
- juice of half a lemon
- 1 tbsp. of organic lemon peel
- sea salt
- freshly ground white pepper
- 4 tbsp. of watercress

Preparation

Fill the almonds in the mixing container and start the programme "Nuts".

Add all ingredients to the ground almonds and start the programme "Bisque". After 8 minutes, your soup is ready.

Add salt and pepper to taste before serving sprinkled with cress.

1-2 tbsp oil round off the taste.

Done!

Enjoy!

Cauliflower Soup

You will need:

- 1 small spring onion
- 1 clove of garlic
- ½ cauliflower
- 300 ml of fresh water
- 1 ripe avocado (without shell)
- 3 tbsp. of lemon juice
- 3 tbsp. of chives
- sea salt
- freshly ground white pepper

Preparation

Peel spring onion and garlic, chop the cauliflower coarsely.

Fill onion, garlic and cauliflower in the mixing container and start the programme "Nuts".

If you light the onions and the garlic before, the herbe taste loses with these ingredients.

Now, add the fresh water and the avocado (without stone) in the blender and start the programme "Bisque". Stir in the chives and add salt and pepper to taste. Done!

1-2 tbsp oil round off the taste.

Done!

Enjoy!

Recipes to try – Cashew Mush and Almond Mush

Cashew Mush

You will need:

- 400 g of cashew nuts
- about 4 tbsp. of oil
(sunflower oil or thistle oil)

Preparation

Put the cashews in the mixing container, pour the oil in the mixing container and start programme "Nuts".

Then mix manually until a fine paste has been produced. This may take some time to complete. Done!

Enjoy!

Almond Mush

You will need:

- 400 g of almonds
- 4 tbsp. of oil
(almond oil or sunflower oil)

Preparation

Pour the almonds together with the oil in the mixing container and start the programme "Nuts".

Then mix manually until a fine paste has been produced. This may take some time to complete.

Enjoy!

"In the preparation of nut mush, you must press the nuts with the bianco dipuro tamper to the blades. In this process, there may be a higher temperature. Please have a couple of small breaks while mixing to allow the mush and the device to cool down. In case of overheating, the mixer automatically switches off. After about 45 minutes, it is ready for use again.

If the nuts are not finely ground enough add a little bit of oil."

Enjoy!

Tip: The various walnuts should be soaked in fresh water 12 hours before processing. Do not use back the soaked water.

***For these recipes, you must work with your Stampfer TM.
When using the stamper, always hold the mixing container with your hand!***

Recipes to try – Apricot Pudding, Lemon Cream and Nut Pudding

Apricot Pudding

You will need:

- 1 large banana
- 400 g of apricots (pitted)
- 50 ml of milk
- 3 tbsp. of cane sugar
- 1 tbsp. of fresh lemon juice
- 1 tbsp. of carob flour
- 2 tbsp. of sliced almonds
- 2 lemon balm leaves

Preparation

Peel the banana and halve the apricots.

Put banana, apricots, milk, sugar and lemon juice in the mixing container and start the programme "Nuts". Add carob flour and mix briefly with the Pulse button.

Cool the pudding thoroughly in the refrigerator. Before serving, garnish the pudding with almond flake and lemon balm.

Enjoy!

Lemon Cream

You will need:

- 250 g of cashew nuts
- 1 tbsp. abrasion of one lemon
- juice of one lemon
- 100 ml of fresh water
- 5 tbsp. of agave syrup

Preparation

Put all ingredients in the mixing container and start the programme "Sauce".

Put the lemon cream before serving in the refrigerator and allow to cool well.

Enjoy!

Nut Pudding

You will need:

- 100 g of shelled walnuts
- 100 g of hazelnuts
- 100 g of almonds
- 2 large bananas
- 300 ml of nut milk
- 4 tbsp. of cane sugar
- 1 pinch of sea salt
- 2 tbsp. of ground cinnamon
- some ground vanilla bourbon

Preparation

Put the nuts in the blender and let the bianco di puro shred them with programme "Nuts".

Peel the bananas and put them together with the other ingredients to the nut flour.

Now, start the programme "Sauce" to blend all ingredients. Fill the finished walnut pudding in a bowl. cool it before serving.

Enjoy!

Recipes to try - Cashew Milk, Almond Milk and Hemp Milk

Cashew Milk

You will need:

- 100 g of cashew nuts
- 1 L of fresh water
- salt and sweetener

Preparation

Fill the cashew nuts with the fresh water into the mixing container. Start the programme "Sauce". Add the almond milk with sweetener and salt to taste. Done!

Enjoy!

Almond Milk

You will need:

- 100 g of peeled almonds
- 500 ml of fresh water
- sweetener
- pinch of salt

Preparation

Put the ingredients in the blender and start the programme "Sauce". Add the almond milk with sweetener and salt to taste. Done!

Enjoy!

Tip:

If you filter the milk after mixing, it will become milder and lighter.

Hemp Milk

You will need:

- 85 g of hemp seeds
- 500 ml of fresh water

or

- 50 g of peeled hemp seeds
- 750 ml of fresh water

Preparation

Fill the hemp seeds in the mixing container and add the fresh water. Now, start the programme "Sauce". Done!

Enjoy!

Tip:

If you filter the milk after mixing, it will become milder and lighter.

Recipes to try - Tomato Dressing, Peanut Dressing and Zucchini Dressing

Tomato Dressing

You will need:

- 3 apricots
- 2 tomatoes
- 1 small spring onion
- 2 tbsp. of freshly squeezed lemon juice
- 1 dried chili pepper
- 1 tbsp. of sugar

Preparation

Remove the stones of the apricots. Now, put all ingredients in the mixing container and run the programme "Sauce".

Done.

Now, add the dressing as desired with salt to taste.

Enjoy!

Peanut Dressing

You will need:

- ½ red pepper
- 5 sprigs of parsley
- 100 g of peanuts
- juice of half a lemon
- some finely grated lemon rind
- 100 ml of milk
- 1 tbsp. of agave syrup
- sea salt

Preparation

Remove seeds of the pepper, pluck parsley leaves off the sprig.

Put all ingredients in the mixing container and start the programme "Sauce". Add salt to taste.

Done!

Enjoy!

Zucchini Dressing

You will need:

- 1 small zucchini
- 1 clove of garlic
- 75 g of pine nuts
- 4 basil leaves
- 70 ml of water
- 2 tbsp. of lemon juice
- sea salt
- freshly ground white pepper

Preparation

Peel the zucchini and the garlic. Put all ingredients in the mixing container. Start the mixing process with the programme "sauce".

Add salt and pepper to taste.

Done!

Enjoy!

Recipes to try – Ice-cream

Coconut Raspberry Ice-cream

You will need:

- 200 g of frozen raspberries
- 100 g of cashew nuts
- 100-200 ml of solid coconut milk

Preparation

Put all ingredients in the mixing container, close the lid without the measuring cup and insert the tamper through the opening.

Start the manual mode with a running time of 1 minute and the speed level H.

During processing, use the tamper to continuously press the frozen fruits on the blades.

Depending on your taste, you can sip the ice cream with some stevia or some agave juice and mix it again.
Done.

Enjoy!

Pistachio Ice-cream

You will need:

- 3 small bananas
- 1 avocado
- 50 g of peeled green pistachios
- 3 dried stoned dates
- ½ vanilla pod
- 2 tbsp. of Cashew mush
- 50 ml of cold nut milk
- 1 tbsp. of pumpkin seed oil

Preparation

Peel the bananas and the avocado. Cut them into small pieces and freeze them.

Put all ingredients in the mixing container, close the lid without the measuring cup and insert the tamper through the opening.

Start the manual mode with a running time of 1 minute and the speed level H.

During processing, use the tamper to continuously press the frozen fruits on the blades.
Done!

Enjoy!

Chocolate Ice-cream

You will need:

- 3 bananas
- 6 dried pitted dates
- 3 tbsp. of walnuts
- 2 tbsp. of cocoa powder
- 100 ml of milk nut
- 2 tbsp. of almond butter
- 3 tbsp. of chopped almonds

Preparation

Peel bananas and freeze them in small pieces. Chop the almonds with programme "Nuts" coarsely and transfer them to a bowl.

Put all ingredients except the almonds in the mixing container, close the lid without the measuring cup and insert the tamper through the opening.

Start the manual mode with a running time of 1 minute and the speed level H.

During processing, use the tamper to continuously press the frozen fruits on the blades.

Stir gently some chopped almonds to the ice-cream.

Enjoy!

***For these recipes, you must work with your Stampfer TM.
When using the stamper, always hold the mixing container with your hand!***

Recipes to try – Fruit Smoothies

Fruit Smoothie

You will need:

- ½ mango (without stone)
- ½ grapefruit
- ½ orange
- 1 medlar
- ½ pomegranate
- 500 ml of fresh water

Preparation

Use the pomegranate seeds only. Peel the orange with a vegetable peeler. Put the ingredients in the mixing container and start the programme “Nuts”. Done!

Enjoy!

Pina Colada Smoothie

You will need:

- 200 g of pineapple
- 200 g of raw Coconut Butter
- 100 ml of fresh water

Preparation

Peel off the pineapple and add it to the other ingredients in the mixing container. Use programme “Nuts” for preparation.

Done!

Enjoy!

Cold Chocolate Smoothie

You will need:

- 3 bananas
- 500 ml of nut milk
- 5 tbsp. of agave syrup
- 5 tbsp. of cocoa powder
- 2 tbsp. of cocoa nibs (if available)
- 1 tbsp. of ground vanilla bourbon

Preparation

Peel the bananas and freeze them in small pieces. Then put these with the other ingredients in the mixing container and start the programme “Nuts”.

Done.!

Enjoy!

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

Recipes to try – Soy Milk and Sesame Milk

Soy Milk

You will need:

- 100 g of soy beans
- 1 l of fresh water
- sweetener

Preparation

Boil the beans for half an hour or let them soak in water overnight. Fill only the soy beans with fresh water in the mixing container. Start the manual mode with a runtime of 6 minutes with speed level H.

Done!

Enjoy!

Sesame Milk

You will need:

- 100 g of peeled sesame
- 1-2 pitted dates
- 1 banana
- juice of one orange
- 2 tbsp. of juice of lemon
- 600 ml of fresh water

Preparation

Add the sesame seeds with the remaining ingredients in the mixing container and start the programme "Soy Milk".

Done!

Enjoy!

Tip: You can freeze a small supply of soybeans and use them as needed. It is also possible to process the frozen beans directly.

Technical Data

forte 2.0

Voltage / Frequency	220 - 240V / 50-60Hz
Power	1,400 Watt
Rotation	1,500 U/Min. (Level 1) - up to 32,000 U/Min. (Level H)
Electrical power	6.8 Amps
Volume of mixing container	2 Liters, TRITAN plastic, BPA-free
Max. temperature	125 °C
Blade type and material	4 Stainless Steel blades, HCS (Japan)
Control Panel	4 preset programmes (Big and small volume selection), On / Off button, Start / Stop button, Pause button, Pulse button Keys for manual step and run time adjustment, Display with speed and runtime display
Safety functions (→ page 6)	Overheating protection, Overload protection and Sensor for the Mixing Container
Device dimensions	(h) 260 mm x (b) 240 mm x (t) 500 mm
Packaging dimensions	(h) 330 mm x (b) 305 mm x (t) 430 mm
Net weight	4.56 kg
Gross weight	6 kg
Certification / Standard	ITS -GS, CE, EMC, CB, LVD, CCC, PAH
Manufacturer's warranty	2 years for motor block, 2 years for mixing container 2 years for tamper (except battery)
Power consumption in energy saving mode	0.343 Watt
Power consumption without mixing container	0.222 Watt
Type of use Household approval	Not intended for commercial use.
Colour	Black
Device dimensions	(h) 300 mm x (b) 82 mm
Weight	0.16 kg
Max. temperature	125 °C

Disposal Note

The packaging protects the device from damage during transportation. The packaging materials have been chosen with consideration of the environment and the disposal 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 the 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 or poison plants and animals for years.

Contact

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Index

Preset programmes	14
Standby Mode.....	13
Speed overview	16
On/Off button.....	12
Start-up you forte 2.0	13
Energy Saving Mode.....	13
Speed setting.....	16
Time setting	16
Manual Mode	16
Pause Function.....	15
Programme buttons.....	12
Pulse Mode	12
Cleaning of mixing container and lid.....	19
Cleaning the motor block	19
Sensor for mixing container.....	5
Tamper TM.....	17
Start/Stop Button.....	12
Button PULSE.....	12
Button SPEED +/-	12
Button TIME+/-.....	12
Overheating Protection	5
Overload Protection	5

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Please keep the date of purchase and the serial number of the appliance handy. This number is found on the bottom of the appliance.

Attention

- Read instructions before using
- Do not immerse in water
- Unplug when not in use.
- Do not open device! Risk of electrocution!

Warranty Conditions

The warranty is from date of purchase as follows:

- 2 years on Motor Block
- 2 years on Mixing Container
- 2 years on Tamper (battery not included)

The warranty includes defects in materials, construction and workmanship of all parts.

The appliance has a household approval and is not intended for commercial use.

If your bianco di puro power blender exhibits defects during normal use within the warranty time, the manufacturer will decide if the appliance will either be repaired, defective parts replaced free of charge, or exchanged for a replacement appliance.

To submit a warranty claim, you must thoroughly clean the entire appliance including all accessories, pack it well and send it to the bianco di puro Service Centre. Please note: If individual parts or the appliance itself have not been cleaned, the Service Centre will charge you for cleaning them, irrespective of the warranty claim. Please keep the original shipping box in case you need to send in your appliance.

Please always call the Service Centre before sending in an appliance. Often a phone call is enough to solve the problem and the packing and sending becomes superfluous. In any case, your bianco di puro Service Centre will solve your problem as quickly as possible.

If it is still necessary for you to send in your blender, please discuss the dispatch with your bianco di puro Service Centre. This will minimise your dispatch costs.

This Warranty does not cover

1. Defects that do not result from the workmanship and production of the appliance, such as careless damage, accidents, etc.
2. Use not in accordance with the user manual, careless handling, technical changes, accident
3. Damage caused by parts not provided by an authorised dealer or repairs carried out by non- authorised personnel

To process your Warranty Claim, the following information are necessary:

1. Your name, address, phone number
2. Serial number and model number
3. Problem
4. Date of purchase
5. Seller
6. Copy of the invoice
7. If damaged during dispatch, name of the parcel service and the package number.

Important:

When sending in your bianco di puro power blender, pack all parts in the original packing and make sure that you have included all parts. Do not forget to write your address on the outside of the packaging.

TIP

Keep the original packaging in case it is necessary to send in your blender in to the Service Centre