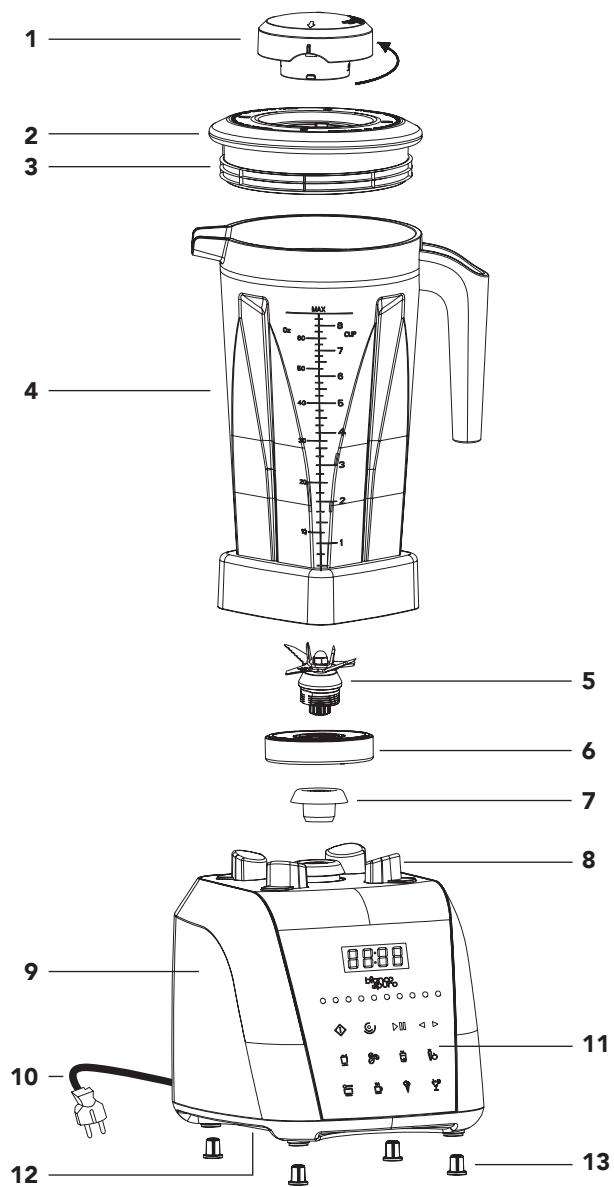


Overview of the components



Components

1	Measuring cup
2	Lid for jar (<i>detachable</i>)
3	Silicone seal for lid
4	standard jar
5	Stainless steel blades
6	Blade mount
7	Motor coupling
8	Jar locking
9	Motor base patto
10	Power cable
11	Control panel
12	Openings for Airflow
13	Anti-slip-base

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Introduction

Dear Customer,

We are pleased that you have decided to care for your health, with the aid of **patto**! 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 **patto** they are prepared in no time, taste deliciously and supply you with essential nutrients to master the daily challenges.

The **patto** can be used for preparation of soups, sauces, ice cream, and more. See the recipes on page 22 and be inspired!

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 **patto** 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 **patto**.

Safety Functions

Your **patto** has 3 safety functions to protect third parties and the device from being damaged.

Overheating protection

The motor of your **patto** 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 **patto** is activated. Let your **patto** cool off for about 45 minutes in a well-ventilated area, afterwards you can use your **patto** as normal.

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).

Automatic sensor for jar

The sensor for the jar detects if it has been set up correctly. Furthermore it recognizes whether it is the **standard** jar or the **tri-set** jar. If the jar is not mounted correctly or not correctly on the motor base, your **patto** can not be switched on. Never override the sensor to prevent damage to the unit and the others.

Safety Precautions

Please observe the following safety precautions for the safe use of your blender:

- Check the **patto** before the first use for any externally visible damage of the jar, housing, power cable, and power plug. Do not operate if the device or the power cable is damaged.
- Do not use if the power cable or power plus is damaged. A damaged cord can cause electric shock or a short circuit.
- Make sure the power plug is properly inserted when operating the blender. Otherwise this could lead to electric shock or short circuit.
- If the power cable is damaged, the blender must not be used.
- In case of damage to the power cable, repairs should only be made by the manufacturer or service agent in order to avoid hazards.
- To avoid electric shock, never immerse the motor base in water or other liquids.
- If water or another fluid has entered the motor base, contact your service as soon as possible. Disconnect the power plug and do not operate the device.
- Never place the power cable or 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. Never pull the plug from the socket with wet or moist hands.
- Repairs within the warranty period must only be carried out by customer service. Incorrect repairs can lead to considerable hazards for the user, and will void the warranty.
- Defective parts must only be replaced with original parts, because only original parts ensure that all safety requirements are met.
- Never put your hands in jar during operation. It will cause injuries.
- To remove air bubbles or blockages in the jar use only the supplied tamper **T42L**.

Safety Precautions

- Use only the supplied jar with the **patto**, or compatible range of jars.
- Fill the jar only to the maximum level on mark.
- During mixing, the content must not exceed the maximum level.
- Children and frail persons must always be supervised by a person responsible for their safety, when using the **patto**.
- 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 cable is not caught anywhere, causing the device to fall and injuring people.
- Operate the device only with a filled jar.
- Do not operate the device in direct sunlight or near other heat sources.
- During operation, make sure that the lid incl. seal ring and measuring cup correctly close the jar.
- Always disconnect the power cable when cleaning moving parts.
- Pay attention to the blade unit during cleaning, the sharp blades may cause injury.
- Do not try to dismantle the blades from the jar **standard**, they are permanently fixed to the device.
- Never leave the device without supervision during operation.
- 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.
- After mixing, do not touch the drive coupling on the motor base or the bottom of the jar to avoid injury, which could be hot.

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 content should not be too little, but also not too much. Too many ingredients in one process may lead to overheating and automatic shutdown of the motor.** In that case, please wait until the device cools off as described above (see page 5).
- Always keep the lid closed during the operation of your **patto**. This prevents any scalding or splashes of hot foods.
- When preparing hot liquids, make especially sure that the lid is closed well and your **patto** is standing securely. It is advisable to first start at low speed and increase gradually. Alternatively you can use the Pulse mode or one of the preset program (soup, sauce or soy milk, see page 14).
- Never put your hands into the jar during operation. Do not dip any objects into the jar during operation, otherwise the motor, blades and other parts of the device can be damaged. Only use the supplied tamper **T42L** through the lid opening (Fig. [2], page 1), since it cannot contact the blades through the opening for the measuring cup. On page 17, you will find the description of the tamper.
- Always pour liquids and soft ingredients first into the jar before the harder ingredients, such as ice cubes, carrots, etc.
- If the chosen program or the manual mode is finished, please wait until the blades are fully stopped before removal of the jar, otherwise the connection can be damaged.
- If a burning smell rises from the motor base, stop the device immediately and disconnect the power supply. The smell can result from abrasion of the rubber bearing mounted incorrectly. Please contact your customer service immediately.
- When preparing with thick and sticky ingredients such as dough, it is possible that the motor and the blades turn idle. This is because bubble has formed in the ingredients. Pause the mixing process with the pause button and remove the measuring cup from the jar lid. This opening allows you to remove the air bubble by the supplied stamper. Reinsert the measuring cup and continue with the preparation.

Unpacking

To unpack your patto:

- Remove the motor base and all accessories from the carton.
- Remove all packing material from the motor base and the accessories
- Keep the packaging material during the warranty period, in order to pack appropriately for warranty service.

Please note the labels on the motor base and tamper

- Do not remove any stickers. They are attached for safety reasons and are required for warranty service.
- Please do not remove the stickers on the handle of the tamper. The safe use of the tamper is shown.

Contents

Your high-performance mixer is delivered with the following components:

- Motor base **patto**
- Jar **standard**, Lid (incl. silicon seal) and measuring cup
- Tamper **T42L** (with patented temperature display), suitable for jar **standard**
- This instruction 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.
- Make sure that you have closed the **standard** jar lid before mixing.
- When using the **tri-Set** jar, please make sure that the silicone seal is attached to the blade holder before the mixing process and that it is screwed tightly to the jar. To secure and detach the measuring unit, use the enclosed turning key.

Requirements of the Installation Location

For the safe and faultless operation of your patto, the installation location must fulfil the following condition:

- 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.
- Do not place the device in the immediate vicinity of other heat sources (oven, etc.).

Electrical Connection

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

- Connect your **patto** 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.
- 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.

Operating patto

Energy Saving Mode¹

For use of your **patto** it is necessary that the jar is placed correctly on the motor base and the power cable connected to a suitable power supply. The On/Off button flashes red. Without the attached jar your **patto** cannot be switched on for safety reasons.

Start up / Activating Standby Mode

Place the jar on the motor base and tap the On / Off button. Now the available options for each function mode light up on the control element. The function mode depends on the attached jar. With the jar "**standard**" the function mode 1 is active. With the **tri-set**² jar only function mode 2 is active.

Function mode 1 (only with **standard** jar)

Available preset programs: 8

(Fruit Smoothie, Grinding, Ricemilk, Green Smoothies, Sauce, Warm Soup, Ice, Frozen Yogurt)

Available function keys: Pulse button, Pause button, Time selection

Speed levels: 1 bis 10, Pulse-Mode (Speed level 10)

Rotation: Softstart with 1,500 rpm up to 32,000 rpm

Function mode 2 (only with **tri-set** jar)

Available Blend mode: Level 1 and 2, Pulse Mode (Level 2)

Available function keys: Pulse button, Pause button

Rotation: Level 1 with 6,000 rpm and level 2 with 13,000 rpm

In function mode 2, none of the 8 preset programs are available!

For more information on the function modes, see for reference page 17

iPMS (integrated Power Management System) (automatic power in the speed settings 1-5)

During the mixing of solid foods (eg. dough, nut mousse) the automatic power checks continuously the motor power and automatically readjusts it when necessary. That way the optimal processing of the mixing content is ensured. This function is automatically active in function mode 1.

Your patto automatically changes to Energy Saving Mode after 3 Minutes of inactivity.

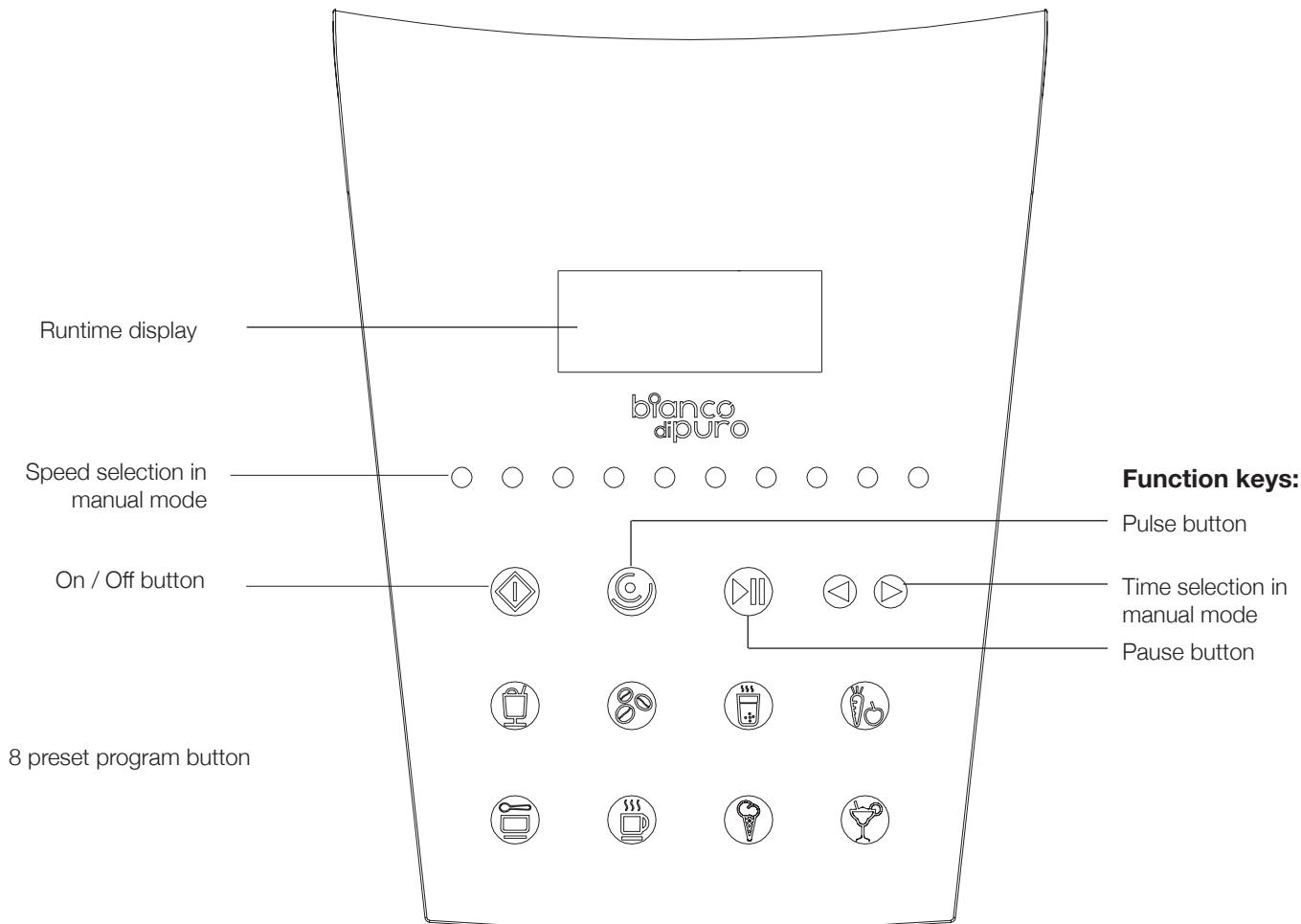
¹ Power consumption in Energy Saving Mode: 0.41 Watt, Power consumption w/o jar: 0.39 Watt

Measuring Cup, Lid and Seal Ring

Only in combination with the **standard** jar

Place the measuring cup (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 jar. Turn the measuring cup to the left to take it off, and lift it off the lid.

Touch Control Panel



Operating Program Buttons

On/Off Button

When the On/Off button gets pressed the blender turns from energy saving mode into standby mode. By pressing this button you can start a previously chosen preset program or the manual mode. When the program starts the On-/Off button flashes white. By tapping the button again you can stop the preset program prematurely and end the manual mode.

Pulse Button / Pulse Mode

By tapping the pulse button shortly the pulse mode gets activated. Tap and hold the button again to start the pulse mode. Using this mode you can stir something in, for example oil to a soup or a nut butter or herbs to any dish. While the pulse mode is activated the On/Off button and the pulse button flash white and the display shows the elapsed time. End the pulse mode by letting go of the pulse button.

Selection of speed level in manual mode *(only with jar standard)*

Choose the desired mixing stage by tapping the respective speed level on the display. You can choose between 10 different mixing level. The chosen speed level will flash in the display.



In this exemplary depiction stage 6 was chosen.

Time selection *(only with jar standard)*

With these buttons you choose the desired running time in the manual mode (function mode 1). The running time adjusts in 5-second steps and is shown on the display. By tapping and holding you increase or decrease the running time.

Preset program buttons *(only with jar standard)*

Your **patto** is provided with 8 preset programs. By tapping a preset program button you choose the respective program. A short tone confirms this, the chosen program flashes and the running time is shown on the display. On page 14 you find further information regarding the operation of the preset programs.

Pause button (pause function)

If you like to pause a program or the manual mode short-term without ending the blending process completely, shortly tap this button. The motor stops and you can give additional ingredients into the jar. When tapping the button again the blending process continues. During this period, this button will flash in white.

Note regarding the pause function

Before continuing the blending process, please make sure that the lid (including the measuring cup) closes the jar tightly.

In case you take the jar off the motor base, the motor goes into energy saving mode and you have to fully restart the program or the manual mode.

Start up a preset program

Select your desired program by tapping your preferred program button. The chosen program is shown by flashing of the symbol. By tap the On/Off button the chosen programme will start. At the same time, the remaining time is shown at the display. Upon completion the program your **patto** stops automatically.

Pause an automatic program

If you want to pause a started program at short notice without ending the mixing process, tap the Pause key once. Tap again to resume mixing.

Aborting an Automatic Programme

To abort the started programme, tap the On/Off button. Remove the jar only when the blades do not rotate anymore.

Symbol	Preset program	Preset program description	Run time	Display
	Fruit Smoothies	Level 10 for 8 seconds, then 2 seconds stop. In total 3 repetitions.	00:30 Sec.	Remaining time
	Grinding	Level 5 for 5 seconds, level 8 for 2 seconds, then 1 second stop. In total 10 repetitions.	00:35 Sec.	Remaining time
	Cereal Milk	Speeds up to level 5 in 5 seconds, level 5 for 25 seconds, then level 8 for 30 seconds. Level 10 by the end of the program.	06:00 Min.	Remaining time
	Green Smoothies	Level 10 for 20 seconds, 2 seconds stop. Level 6 for 10 seconds, 2 second stop. Level 10 for 40 seconds, 2 seconds stop. Level 6 for 10 seconds.	01:26 Min.	Remaining time
	Sauce	Level 8 for 2 second, then 1 second stop. In total 5 repetitions. Then Level 10 for 45 seconds.	01:00 Min.	Remaining time
	Warm Soups	Level 7 for 7 seconds, the level 10 for 3 seconds. Level 10 by the end of the program.	04:20 Min.	Remaining time
	Ice Cream	Level 10 for 20 seconds, then 2 seconds stop, Level 10 for 20 seconds, then 2 seconds stop, Level 10 for 5 seconds.	00:49 Sec.	Remaining time
	Frozen Yoghurt	Level 8 for 13 seconds, 2 seconds stop. Level 10 for 10 seconds, 2 seconds stop. Level 8 for 13 seconds, 2 seconds stop. Level 10 for 10 seconds, 2 seconds stop. Level 5 for 10 seconds.	01:04 Min.	Remaining time

Fruit Smoothies

This is to prepare pure fruit smoothies, which do not contain leaf green or wild herbs.

Grinding

This programme is optimal for grinding of dry ingredients such as nuts, poppy seeds, cereals and up to coffee beans. Recommend using the wet-dry jar square¹ (also made of Tritan plastic and BPA-free).

¹ This is available as an accessory.

Cereal Milk

Use the cereal milk program to prepare homemade rice milk, soy milk and so on. Through the 6 minutes running time, the contents are well-mixed and heated to approx. 70 ° C.

TIP

You can also use this program for the preparation of hot chocolate or cocoa.

Green Smoothies

This programme was created especially for the preparation of green smoothies and is set up so the green leaves are finely macerated and the essential elements such as the chlorophyll are optimally unlocked.

Sauce

Make delicious sauces in no time! For instance tomato and basil pesto. You can also prepare delicious nut, cashew and almond milk with this program.

Warm Soups

We use warmth from the frictional energy during mixing to create delicious warm soups. By 4:20 minutes, you can heat the content to nearly 42°C (approximate value - depending on the filling quantity and storage temperature of the foods).

This makes it possible to prepare a simple tasty soup in raw food quality. To monitor the temperature in the jar (e.g. raw food) use the supplied tamper **T42L** with patented temperature display.

Ice Cream

The motor is powerful enough to also mince frozen ingredients and mix them to a creamy consistency.

Frozen Yoghurt

Ice cold drinks or frozen yoghurts are no problem, this settings takes care of that in an instant. The programme macerates frozen ingredients and mixes them with the added fluid without interval.

Note For more recipe ideas, see page 22.

Manual mode (Function mode 1)

When this mode is activated, all the program icons, the function buttons and the on / off button will light up on the control panel. In this mode, the 8 automatic programs, the manual mode with the speed steps 1 to 10 and the run time setting, as well as the pulse mode in step 10 are available.

Set up speed level

To use manual mode, tap the desired speed level. The selected level is indicated by flashing on the control:



In this illustration, step 6 was selected by way of example

You can optionally set the runtime using the t u buttons. Use the on / off button to start the mixing process at the selected speed level and the optional runtime.

Set up run time tu

Tapping the u button increases the runtime by 5 seconds. The currently set runtime is shown in the display. The maximum running time is 10:00 minutes.

Tapping the t button reduces the runtime in 5-second increments. By tapping and holding one of these buttons increases or decreases the time pre-selection automatically.

Start up manual mode / Abort manual mode

Press the on / off button to start the mixing process in manual mode. If you have selected a run time setting, the remaining run time, otherwise the elapsed run time, is displayed in the display. The mixing process is terminated automatically after reaching the set runtime. To end the mixing process prematurely in manual mode, tap the on / off button. If you do not have a fixed runtime, you can also end the mix by tapping the on / off button.

Pause during manual mode / pause button u||

If you want to pause in manual mode without stopping the mix, briefly tap this button once. Press the pause button again to resume mixing.

Pulse button

The mixer must be in stand-by mode, you can now use the Pulse button briefly. This can be followed by a little oil, for example, after finishing the soup program or preparing an almond or spice to refine the dishes. End the Pulse mode by releasing the Pulse button. During Pulse mode, the power / pulse button lights up in white.

iPMS (integrated Power Management System) (automatic power in the speed settings 1-5)

During the mixing of solid foods (eg. dough, nut mousse) the automatic power checks continuously the motor power and automatically readjusts it when necessary. That way the optimal processing of the mixing content is ensured. This function is automatically active in function mode 1.

Using of the tamper you can remove any air bubbles, e.g. when preparing dough, in the jar, without touching the blades. With the integrated temperature display you can make sure your foods are prepared gently.

Overview



Run the tamper only through the lid opening of the measuring cup. (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.

NOTE WHEN USING THE TAMPER T42L

When using the stamper, always hold the jar with one hand!

To measure the temperature in the jar, please proceed as follows:

- Switch on the tamper with the On/Off button
- Take the measuring cup off the lid, leave the lid on the jar.
- Now hold the tamper into the jar through the opening.
- The handle of the tamper displays the temperature in °C.

CHANGE THE TEMPERATURE DISPLAY

If the display shows the temperature in °F (Fahrenheit), you can change into °C (Celsius) by holding the On/Off button of the tamper for 3 seconds.

Battery change at the tamper

Changing the battery (Battery type: 1 x CR 2032)

- Unscrew the upper part of the housing by turning it anti-clockwise.
- Now carefully pull out the display from the tamper.
- Use a coin to remove the old battery and insert a fresh battery.
- Place the display into the grip and screw the upper part of the housing tight.

Dispose of the used old battery at the provided collection points

Safety Guideline for Cleaning

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

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

- **Pull the power plug from the power socket before cleaning!**
- **Do not open the housing of the device under any circumstances.**
- **If wet contacts touch the electrical components while charging, 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 Jar (incl. Lid) and Motor Base

Cleaning of the jar and lid



Caution when cleaning:

The stainless steel blade can cause injury!
The jar **is not** suitable for the dishwasher!

- Clean the jar immediately after each use.
- The jar can be cleaned with a soft brush or dish cloth under running water.
- Do not use aggressive or abrasive cleaning agents or solvents.
- Clean the jar with a mild cleaning agent (detergent) or fill 2 cups of water into the jar, add some detergent, close the lid (incl. measuring cup and seal ring) and press the Pulse button for some times.
- The silicone seal of the lid can be removed for easy cleaning. Before mixing make sure that the silicone seal is correctly mounted again.

Make sure the motor base are dried properly, when putting on the jar.



- When placing the jar onto the motor base, make sure that the contacts are completely dry.
- **Do not** set the jar upside down when drying. Always set the jar on the base.

Cleaning of the motor base



Carefully when cleaning:

Always remove the power plug from the outlet before cleaning.

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

If water has entered the motor base, disconnect the power plug and contact your service immediately.

Cleaning the tamper T42L

- Do not clean the display under running water, use a moist cloth.
- Do not clean the rammer in the dishwasher, otherwise the electronics will be damaged.

Instructions for general preparation

With the high performance mixer the preparation of many dishes is very simple. You only add the ingredients in the jar 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 makes perfect. Therefore, we have identified the most frequently asked questions with appropriate solutions for you.

If the blender get stuck.

It may be that a larger piece of food are stuck at the bottom of the jar. Turn off the device and try to remove the large pieces with the tamper. Sometimes bubbles are formed, which you can remove with the tamper easily. If necessary add more water.

Most of the ingredients is pressed against the walls of the jar and settles there. The blades run idly.

This happens especially when less ingredients 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 – please make sure that the device is switched off. Adding liquids ensures that the mass remains at the bottom of the jar where it can be processed by the blades.

The mixer stuck and then strikes completely.

Your high performance mixer has a thermal protection which ensures that the device does not overheat. Please take frequent breaks so that it can cool down. **Add hard and tighter ingredients in several steps.** If the overheating protection is active, please wait 45 minutes. After that time, your high performance mixer is ready to use as usual.

Almonds, walnuts, sunflower seeds and seeds are crushed in the blender, but the mush is not formulary.

Add wise neutral edible oil by tablespoons, until the knife gets a grip again and a creamy consistency develops. It often helps to stir the nut mixture with the tamper. 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 the jar is not heated above 42 °C due to raw food criteria where no trans fats are allowed. You can check this easily with the tamper **T42L** (see operating the tamper on page 17). Please pause while preparation to cool down the puree, as well as the device.

Note *Current recipes can be found on our website at www.biancodipuro.com*

GOOD MORNING SMOOTHIE

Makes approx 1300 ml

INGREDIENTS

- 1 apple
- 100 g fresh Italian ryegrass (or linden leaves, chickweed, lettuce)
- 3 leaves of lemon balm
- few stevia leaves
- 10 g ginger (or to taste)
- a little cinnamon
- 1250 ml water

PREPARATION

Wash and quarter the apples and remove the stalks and blossom ends.

Pick over the ryegrass, lemon balm and stevia, and wash. Peel the ginger. Place all the prepared ingredients in the blender jug with the cinnamon and water, and blend using the green smoothies programme.

SMOOTH SMOOTHIE

Makes 1100-1500 ml

INGREDIENTS

- 125 g baby spinach
- 1/2 punnet barley grass (approx. 30 g)
- 1 avocado (approx. 200 g)
- 1 mango (approx. 425 g)
- 1–2 tsp baobab powder
- 500–900 ml water

PREPARATION

Pick over the spinach and barley grass, then wash and drain. Halve the avocado, remove the stone and scoop out the flesh. Cut the mango flesh away from the stone and peel.

Put all the prepared ingredients in the blender jug. Add the baobab powder. Pour over the water, and blend using the green smoothies programme.

TIP

The high proportion of chlorophyll in the grass helps the body to produce haemoglobin, and can improve the oxygen supply in the blood.

SPINACH AND GRAPEFRUIT SMOOTHIE WITH CARROT GREENS AND PAPAYA

Makes. 1000-1250 ml

INGREDIENTS

- 1 pink grapefruit
- 1 small papaya (approx. 375 g)
- 50 g carrot greens
- 100 g baby spinach
- 3 tsp chia seeds
- 50–500 ml water

PREPARATION

Peel and quarter the grapefruit. Halve, deseed and peel the papaya. Pick over the carrot greens and spinach, then wash and drain.

Place all the prepared ingredients in the blender jug with the chia seeds, and pour over the water. Blend using the green smoothies programme.

TIP

The level of nutrients in the carrot greens is much higher than that of the actual carrots. They also contain lots of calcium and chlorophyll, which supports blood production and is anti-inflammatory.

TOMATO AND MANGO SAUCE

Makes Approx. 4 portions (500 ml)

INGREDIENTS*

- 500 g ripe tomatoes
- 20 g mango flesh
- 1 shallot
- 2 tbsp oat flakes
- 2 tbsp olive oil
- 4 basil stalks
- 1 tsp agave syrup
- Salt and pepper

PREPARATION**

Trim and wash the tomatoes, and chop roughly with the mango. Peel and roughly chop the shallot. Place all the prepared ingredients in the blender jug with the oats and olive oil, and blend using the sauces programme. Push the mixture down with the stamper as required. Add a little water if necessary.

Wash and shake dry the basil and chop the leaves. Stir into the sauce, and season with the agave syrup, salt and pepper.

TIP

This sauce goes well with pasta, and is also excellent as a dressing for a mixed salad. If you like, you can add a deseeded, finely chopped tomato to the sauce with the basil.

* INGREDIENTS FOR TRI-SET

For this recipe please take half the amount of the ingredients.

PARSLEY AND MUSTARD DRESSING

Makes 3–4 portions (approx. 120 ml)

INGREDIENTS

- 1 shallot
- bunch of flat-leaved parsley (60 g)
- 40 g plant cream
- 2 tsp wholegrain mustard
- 1 tsp maple syrup
- few dashes of balsamic vinegar
- salt and pepper

PREPARATION**

Peel and roughly chop the shallot. Pick over the parsley, then wash and drain. Place both in the blender jug with the plant cream, and blend using the sauces programme. Push the mixture down with the stamper.

Stir in the mustard, and season with maple syrup, balsamic vinegar, salt and pepper. Thin with a little water if desired.

The dressing goes well with rice or potato salad.

TIP

The ingredients in mustard stimulate the appetite and aid the digestion.

VEGAN MAYONNAISE

Makes approx. 6 portions

INGREDIENTS

- 1/2 garlic clove
- 100 ml plant milk (see p. 29)
- 150–200 ml neutral oil
- 2 tbsp lemon juice
- 1 tsp mustard
- 2 tbsp olive oil
- salt and pepper

PREPARATION**

Peel the garlic clove. Put all the ingredients in the blender and blend using the sauces programme. Check the seasoning, and add a little more salt and pepper if required.

**PREPARATION WITH TRI-SET JAR

Please observe the following instructions for preparation.

Fill the jar first with the harder, followed by the softer ingredients.

Mix the ingredients on level 2.

CASHEWMILCH

Für ca. 1050 ml

INGREDIENTS

- 100 g of cashew nuts
- 1000 ml water
- salt or sweetener

PREPARATION

Fill the cashew nuts with fresh water into the jar. Start the program "Sauce". Add almond milk with a little sweetener season with salt.

ALMONDMILK

Makes approx.. 550 ml

INGREDIENTS

- 100 g almonds
- 500 ml water

PREPARATION

Place the almonds and water in the blender jug, and blend using the nut milk programme. Leave to stand for a little while so the foam settles, then pass through a hair sieve or nut milk bag if desired. The almond milk will keep for 1–2 days in the fridge.

HEMP MILK

Für ca. 550 - 775 ml

INGREDIENTS

- 85 g of hemp seeds
- 500 ml water

or

- 50 g of shelled hemp seeds
- 750 ml water

PERPARATION

Add all of the ingredients into the jar. Blend using the sauce programme.

TIP

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

CARROT AND CHICKPEA SOUP

Makes 4 portions (approx. 1250 ml)

INGREDIENTS

- 1 onion
- 1 garlic clove
- 400 g carrots
- 1 jar/can chickpeas (drained weight 230 g)
- 500 ml vegetable bouillonjuice of 1 orange
- 1/2 tsp ground coriander
- 1/4 tsp ground cumin
- salt and pepper
- 3 tbsp capers
- 3–4 stalks flat-leafed parsley
- orange zest to garnish

PREPARATION

Peel and roughly chop the onion and garlic. Trim, wash and chop the carrots.

Rinse the chickpeas in a sieve and leave to drain. Place all the prepared ingredients in the blender jug. Add the bouillon, orange juice, coriander and cumin, and process using the soup programme. Season with salt and pepper, and blend again using the pulse function. Drain the capers.

Wash and shake dry the parsley and pluck off the leaves. Arrange over the soup with the orange zest.

TIPP

If you like, fry the capers and parsley in 3 tbsp of hot olive oil for 2–3 minutes, and use to garnish the soup.

BEETROOT AND WASABI SOUP

Makes 4 portions

INGREDIENTS

- 50 g cashew nuts
- 600 g beetroot
- 250 ml coconut milk (see p. 29)
- 250 ml vegetable bouillon
- 1 tsp wasabi paste
- juice of 1 lime
- salt

FOR THE WASABI FOAM

- 150 ml plant milk (see p. 29)
- 1/4 tsp wasabi paste
- beetroot leaves to garnish

PREPARATION

Place the cashew nuts in the blender jug and grind using the nut flour programme. Peel and roughly chop the beetroot. Add to the cashews, and pour over the coconut milk and vegetable bouillon. Then add the wasabi paste, and blend using the soup programme.

Season with lime juice and salt, and blend again using the pulse function.

To make the wasabi foam, heat and foam the plant milk with the wasabi paste. Divide the soup into bowls. Spoon over the plant milk foam, and garnish with beetroot leaves if desired.

YELLOW PEPPER SOUP

Makes 4 portions

INGREDIENTS

- 3–4 yellow peppers
- white sections of 2 spring onions
- 15 g turmeric root (or ground turmeric)
- approx. 1 tbsp cashew nuts
- 500 ml vegetable bouillon
- 1 tbsp coconut oil
- salt and pepper

PREPARATION

Wash the peppers, then cut into half and remove the seeds and pith. Trim and wash the spring onions. Peel the turmeric. Place all the prepared ingredients in the blender jug. Add the cashew nuts, vegetable bouillon and coconut oil, and blend using the soup programme. Season with salt and pepper, and blend again using the pulse function.

PEANUT CREAM WITH CRANBERRIES AND CHOCOLATE

Makes approx. 220 g (9 tbsp, each approx. 25 g)

INGREDIENTS

- 150 g roasted unsalted peanuts
- 4 tbsp peanut oil
- 1 tbsp apple sweetener pinch of salt
- 30 g cranberries sweetened with apple
20 g raw chocolate

PREPARATION*

Place the peanuts, oil and apple sweetener in the blender jug. Add the salt, and blend using the nut flour programme. Grind more finely on setting 4, if desired.

Chop the cranberries and chocolate, and fold into the peanut cream.

TIP

Cranberries are anti-inflammatory, and are often used to prevent bladder infections.

NOTE

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.

CASHEW SPREAD

Makes approx. 150 g (approx. 7 tbsp)

INGREDIENTS

- 150 g Cashew nuts
- 30 ml sunflower or rapeseed oil

PREPARATION*

Place the cashew nuts in the blender and add 20 ml of oil. Blend using the nut flour programme, adding a little more oil if necessary. Push the mixture down with the stamper.

Then continue blending manually at setting 4 until the mixture has reached the desired level of creaminess.

TIP

You can also make other nut spreads using the same method. You might need to vary the amount of oil required, depending on how fresh the nuts are or how much oil they contain.

(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.

POPPY SEED AND ALMOND SPREAD

Makes approx. 160 g (approx. 8 tbsp)

INGREDIENTS

- 10 g poppy seeds
- 100 g almonds
- 40 g dried apricots
- 5 tbsp vegetable oil
- 1 tbsp maple syrup

PREPARATION*

Grind the poppy seeds more finely using the nut flour programme. Remove from the blender jug.

Place the almonds, dried apricots, oil and maple syrup in the blender jug and blend using the nut flour programme. Grind more finely on setting 4, if desired. Fold in the poppy seeds.

***PREPARATION WITH TRI-SET JAR**

Please observe the following instructions for preparation.

Fill the jar first with the harder, followed by the softer ingredients.

Mix the ingredients on level 2.

PERSIMMON SORBET WITH STAR ANISE

Makes 4 portions

INGREDIENTS

- 4 persimmons (approx. 560 g)
- 80 g coconut sugar
- 100 ml water
- 2 star anise
- 1 lemon

PREPARATION

Wash the persimmons and cut out the blossom ends. Quarter the fruits and freeze them.

Place the coconut sugar, water and star anise in a small saucepan and bring to the boil. Simmer, stirring continuously, for 5–8 minutes until you have a syrup. Leave until cool.

Squeeze the lemon. Remove the star anise from the syrup. Place the frozen fruit (defrost slightly if you like), syrup and lemon juice in the blend jug, and blend using the ice cream programme until you have a creamy sorbet.

Use the tamper if necessary. Serve the sorbet immediately.

TIP

Coconut sugar affects the blood sugar level much more slowly than ordinary sugar, which means it helps to prevent obesity and diabetes.

BLOOD ORANGE SORBET

Makes 6 portions

INGREDIENTS

- 800 g blood oranges
- 50 g agave syrup
- juice of 1 lemon
- 1 small bottle non-alcoholic bitter lemonade
- (98 ml, e.g. Sanbittèr)

PREPARATION

Peel the oranges. Place in the blender with the agave syrup, lemon juice and Sanbittèr, and blend using the fruit smoothies programme. Put in a flat dish and freeze for at least 5 hours until completely frozen.

Turn out onto a board, then chop roughly and place in the blender jug. Stir using the ice cream programme to make a creamy sorbet, and serve immediately.

TIP

It's even easier if you freeze the sorbet mixture in ice trays, then there is no need to chop it.

VEGAN SORBET

Makes 6 portions

INGREDIENTS

- 80 g cashew nuts
- 150 ml water
- 6 dried dates, stoned
- 400 g frozen fruit to taste (e.g. strawberries, blueberries, raspberries, etc.)
- apple sweetener to taste

PREPARATION

Place the cashew nuts, water and dates in the blender jug, and blend using the sauces programme until you have a slightly thick cream.

Add the frozen fruits, and then blend using the ice cream programme to make the ice cream. Keep pushing the mixture down with the tamper. Sweeten with apple sweetener if desired, and serve immediately.

USE OF THE TAMPER

*With these recipes you must use the tamper **T42L**.*

Always hold the jar with one hand when using the tamper.

C3 SMOOTHIE

(Cherry, Cocoa and Coconut)

Makes approx. 500 ml

INGREDIENTS

- 400 g sweet or sour cherries (or 300 g frozen cherries)
- 20 g lightly fermented raw cocoa beans
- 150 ml coconut milk (see p. 29)
- 1–2 tbsp apple syrup

PREPARATION

Wash the fresh cherries, and remove the stalks and pits. If using frozen cherries, allow them to defrost. Put the cherries in the blender jug with the cocoa beans and coconut milk. Add the apple syrup and blend using the fruit smoothies programme.

TIP

Raw cocoa makes you healthy and happy! Its high magnesium content benefits muscle function and coagulation. Magnesium is also a component in enzymes, bones and teeth. Cocoa also contains large quantities of calcium and iron. And cocoa makes you happy by raising the serotonin level.

EXOTIC SMOOTHIE

Makes approx. 1200 ml

INGREDIENTS

- 1 large banana
- 1 small papaya (approx. 300 g)
- 1 mango (approx. 450 g)
- 1/4 pineapple (approx. 350 g)
- 3 stalks lemon balm
- 2 tsp acai powder
- approx. 250 ml water

PREPARATION

Peel the banana, papaya and mango. Deseed the papaya and cut the mango flesh away from the stone. Roughly chop the papaya. Peel and roughly chop the pineapple. Wash and shake dry the balm.

Place all the prepared ingredients in the blender jug with the acai powder, and add the water. Blend using the fruit smoothies programme, then divide into glasses.

TIP

The essential oils in the leaves of lemon balm relieve cramps, aid the digestion and are calming. They also inhibit the growth of herpes viruses.

RASPBERRY AND POMEGRANATE SMOOTHIE

Makes approx. 750 ml

INGREDIENTS

- 250 g raspberries
- 1 large banana
- 1 pomegranate (approx. 300 g)
- 1 tbsp apple syrup
- approx. 100 ml water

PREPARATION

Pick over the raspberries, then wash and drain. Peel and roughly chop the banana. Cut the pomegranate into quarters and scoop out the seeds. Remove the white pith (careful – it will splash). Put all the prepared ingredients in the blender jug with the syrup. Pour over the water and blend using the fruit smoothies programme.

TIP

If you like, add 1/2–1 teaspoon rose water to the fruit, and then press the pulse button again.

TIP

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

SOY MILK

Makes approx. 1250 ml

INGREDIENTS

- 100 g dried soy beans
- salt to season agave syrup to season

PREPARATION

Place the soy beans in a large bowl with plenty of water and soak overnight.

Pour away the soaking water. Rinse the soy beans in cold water, then place in a saucepan of fresh water, cover with a lid, and bring to the boil.

Simmer over a low heat for 1 hour until soft. Alternatively, cook in a steam cooker for 30 minutes.

Drain the beans again, then rinse in cold water and place in the blender jug. Pour over 1 l of fresh water and blend using the rice milk programme. Season the milk to taste with a little salt and syrup.

Decanted into a well-sealed container, the soy milk will keep in the fridge for about 5 days.

TIP

You can soak and cook larger quantities of soy beans. They will keep in the fridge for 3–5 days, so you can use them to make fresh soy milk whenever you like. Or freeze the cooked beans in portions and defrost them before using them to make soy milk.

RICE MILK

Makes approx. 900 ml

INGREDIENTS

- 100 g wholegrain rice
- 800 ml water

PREPARATION

Wash the rice thoroughly and drain, then place in the blender jug with the water. Blend to make milk using the rice milk programme. The rice milk will keep in the fridge for about 5 days.

TIP

To make fig and rice milk, blend 8 dried figs (approx. 140 g) with the rice and water. The fig and rice milk will keep for 1–2 days in the fridge.

COCONUT MILK

Makes approx. 500 ml

INGREDIENTS

- 1 small coconut (approx. 450 g; alternatively 250 g coconut meat)

PREPARATION

Break the coconut with a hammer (reserving the water), and separate the hard outer shell from the meat. There should be about 250 g of meat. Peel the thin brown skin off the meat. Wash the meat and break into chunks. Top up the coconut water with water to make 500 ml. Put the meat in the blender jug with the water, and blend using the rice milk programme.

Pass the coconut milk through a hair sieve or nut milk bag. The coconut milk will separate when left to stand for a while. Just stir it well before using. The milk will keep for 3–4 days in the fridge.

It's even easier if you use grated coconut. Blend 100 g grated coconut and 500 ml water using the rice milk programme (makes about 350 ml).

TIP

The fatty acids in coconut milk can help to strengthen the immune system. Furthermore, the constituents are said to have antiviral, antibacterial and antifungal properties.

ICY RASP-BA-DRINK

Makes 4 portions

INGREDIENTS

- 2 bananas (each approx. 160 g)
- 200 g raspberries
- 30 g cashew nuts
- approx. 1 tbsp agave syrup
- 400 ml rice milk (see p. 29)

PREPARATION

Peel and slice the bananas. Pick over the raspberries if necessary, then wash and pat dry. Freeze with the sliced bananas for at least 4 hours.

Place the frozen fruit in the blender jug with the cashew nuts and agave syrup, and pour over the rice milk. Blend using the frozen yoghurt programme, and season with agave syrup.

TIP

Cashew nuts make us happy! They contain lots of tryptophan, an essential amino acid that is involved in the production of the neurotransmitter serotonin.

FROZEN BLUEBERRY YOGHURT

Makes 4 portions

INGREDIENTS

- 300 g blueberries
- 500 g soy yoghurt
- juice and grated zest of 1 organic lime
- 4 tbsp apple sweetener

PREPARATION

Pick over, wash and pat dry the blueberries, then freeze. Place the frozen berries in the blender jug with the yoghurt and lime juice, and blend using the frozen yoghurt programme.

Add the lime zest and apple sweetener, and blend again briefly at setting 4.

TIP

Blueberries contain plenty of secondary plant substances such as anthocyanins and proanthocyanins that not only provide the fabulous colour, but are also antioxidant and anti-inflammatory.

Recipes special for tri-set jar

CHOCOLATE DESSERT

Makes 4 portions

INGREDIENTS

- 2 large and ripe bananas
- 40 g cocoa powder (raw food quality)
- 20 g Cashew nuts (raw food quality)
- Water (if required)

PREPARATION

Put all ingredients into the jar and blend using level 2.

TIP

To get a rawfood dessert, please pay attention by choosing the cocoa powder and the cashew nuts in raw food quality.

LEMON CREAM

Makes 4 portions

INGREDIENTS

- 250 g Cashew nuts
- 1 tbsp abrasion of one lemon
- Juice of one lemon
- 100 ml water
- 5 tbsp agave syrup

PREPARATION

Put all ingredients in the jar and blend using level 2.

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

NUT PUDDING

Makes 4 portions

INGREDIENTS

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

PREPARATION

Put the nuts in the jar and let the shred them with level 1.

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

Blend using level 2. Fill the finished walnut pudding in a bowl. Cool before serving.

NOTE

For further information on using the **tri-set** jar, please refer to the enclosed documentation.

Recipes special for tri-set jar

TOMATENDRESSING

INGREDIENTS

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

PREPARATION

Remove the pit of the apricots. Put all the ingredients in the jar and blends using level 2.

Now add the dressing as desired with salt to taste.

PEANUT DRESSING

INGREDIENTS

- 1/2 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, remove parsley leaves off the sprig.

Put all ingredients in the jar and blend using level 2.

Season with salt.

VINAIGRETTE WITH OLIVE OIL

INGREDIENTS

- 50 ml olive oil (raw food quality)
- 2 tomatos
- ½ tsp Senf
- ½ tsp apple syrup
- 1 tbsp balsamic vinegar
- 1/4 tsp salt
- basil

PREPARATION

Put all ingredients into the jar and start blending using level 2 for 1 time.

NOTE

For further information on using the **tri-set** jar, please refer to the enclosed documentation.

Technical Data

patto

Voltage / Frequency	220 - 240 V / 50 - 60 Hz
Power	1,400 Watt
Rotation	1,500 U/Min. (Level 1) - up to 32,000 U/Min. (Level 10)
Volume of jar	2.0 Liters, Tritan plastic, BPA-free
Max. temperature	125 °C
Blade type and material	6 Stainless Steel blades, HCS (Japan)
Control Panel	Touch control panel with: 8 preset programs, On / Off button, Pulse button, Pause button 10 selectable speed level, Run time selection, Runtime display
Safety functions (see page 5)	Overheat protection, Overload protection and Sensor for the jar
Device dimensions (incl. jar)	(h) 506 mm x (w) 202 mm x (l) 241, mm
Packaging dimensions	(h) 320 mm x (w) 305 mm x (l) 445 mm
Net weight	4.70 kg
Gross weight	6.20 kg
Certification / Standard	CE, EMC, CB, LVD
Manufacturer's warranty	5 years for motor base 2 years for jar 2 years for tamper (except battery)
Power consumption in energy saving mode:	0.41 Watt
energy saving mode w/o jar:	0.39 Watt
Type of use:	The device is certified for domestic use, not intended for commercial use.

Tamper T42L with patented temperature display

Colour	Black
Measurement range	0 °C - 120 °C
Device dimensions	(h) 325 mm x (w) 82 mm
Packaging dimensions	(h) 362 mm x (w) 118 mm x (l) 88 mm
Weight	0.16 kg
Manufacturer's warranty	2 Years (except battery)
Max. temperature	125 °C
Power supply	Battery Type CR 2032

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. Please dispose of not needed packaging materials at the collection facilities of the collection system "Green Point"

If possible, store 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, please 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 and also the food chain during corrosion as well as poison plants and animals for years.

Disposal of used batteries

Return of waste batteries free of charge

Batteries may not be disposed of with household waste. You are legally obliged to return used batteries so that a proper disposal can be guaranteed. You can leave batteries to a local waste management company or return to your nearest retail store. Even we, as a distributor of batteries are obliged to take back waste batteries. Our take-back obligation is unique to those batteries we carry or carried in our range as new batteries. Batteries like mentioned above, you can either sufficient stamped send back to us or submit for free to our shipping warehouse at the following address:

bianco di puro GmbH & Co. KG • Maarweg 255 • D-50825 Cologne • Germany

Should you have further questions you can contact us via email, too: info@biancodipuro.com.

Importance of the battery symbols



Batteries are marked with the symbol of a crossed out wheeled bin. This symbol indicates that batteries may not be disposed of with household waste. For batteries containing more than 0.0005 per cent of mercury, more than 0.002 percent cadmium or more than 0.004 percent lead, is located below the wheeled bin symbol is the chemical symbol of the pollutant used in each case - where "Cd" für Cadmium, "Pb" stands for lead, and "Hg" for mercury.

Contact and Customer Service

Contact

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Service Centre

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Mail	kundenservice@biancodipuro.com
Internet	www.biancodipuro.com

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:

- 5 years on motor base
- 2 years on jar
- 2 years on Tamper (except battery)

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

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

If your 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 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 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 description
4. Date of purchase
5. Seller
6. Copy of invoice
7. If damaged during dispatch, name of the parcel service and the package number.

Important:

When sending in your 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