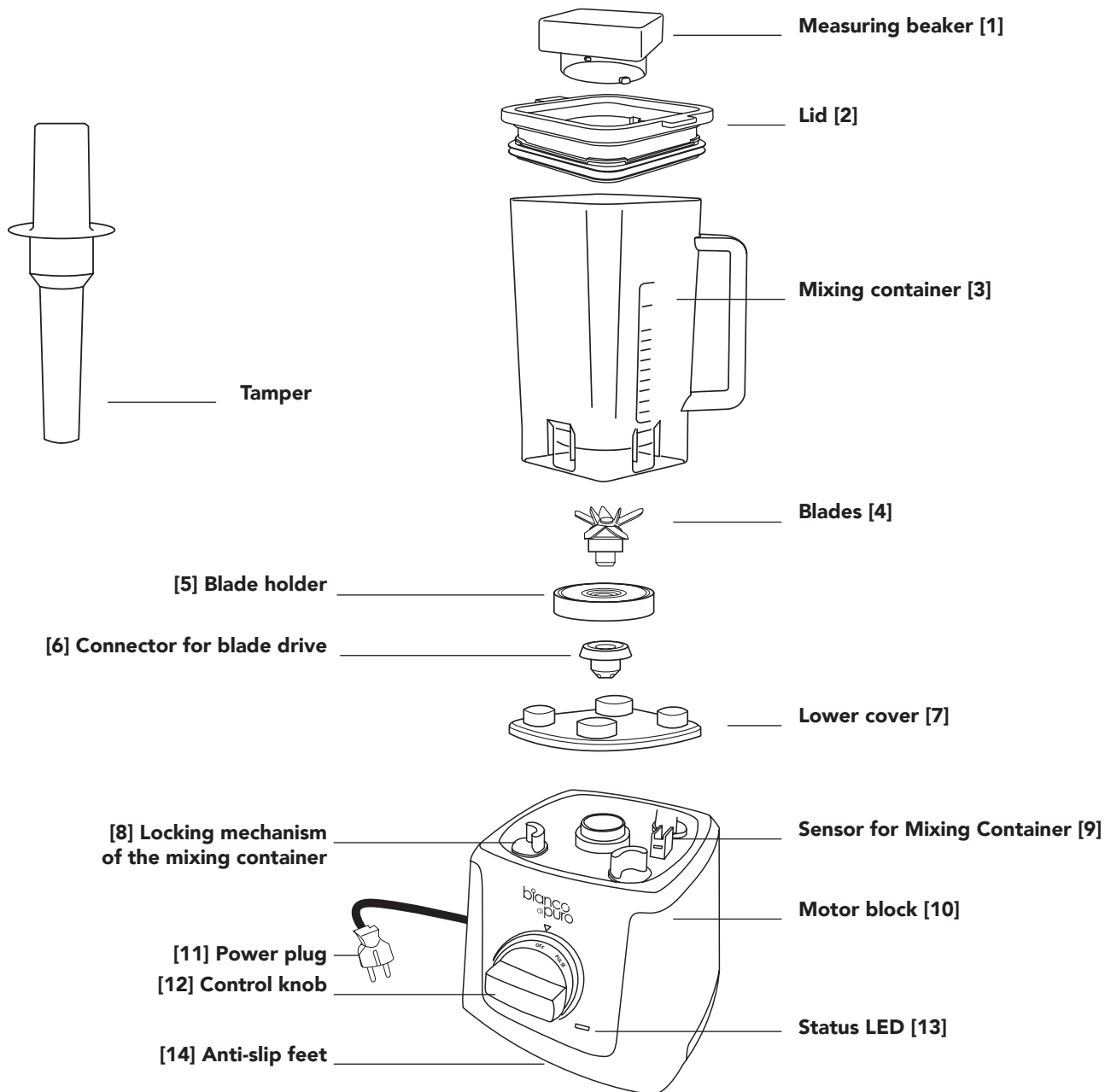


Description



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Introduction

Dear Customer,

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

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

We hope you enjoy your new path to healthy nutrition.

Information about this User Manual

This user manual is part of your primo 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 primo.

Safety Functions

Your primo has 3 safety functions in order to protect third parties and the device from being damage.

Overheating protection

The motor of your primo 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 primo is activated. Disconnect the power supply cord and let your primo cool off for about 45 minutes in a well-ventilated area, afterwards you can use your primo 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. [9], page 1) detects when the container has been set up correctly. If the container is not, or has not been placed correctly, your primo will not turn on. Never attempt to bypass the sensor in order to protect third parties and in order to prevent damage to the device.

Safety Precautions

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

- Check the primo 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 supply cord, the device must not be put into operation.
- 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 anymore.
- 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 supply cord, it must be replaced only by the manufacturer or a service agent to avoid a hazard.
- Repairs within the warranty period must only be carried out by the customer service. Incorrect repairs can lead to considerable hazards for the user. In addition 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 product range.
- Fill the mixing container only up to the maximum marking (max. marking).

Safety Precautions

- Children and frail persons must always be supervised by a person responsible for their safety, when using the primo.
- 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 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 when 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.
- This appliance shall not be used by children.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Children shall not play with the appliance.

Operating Notes

- **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 4).
- Always keep the lid closed during the operation of your primo. 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 TS 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 13, 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 primo is standing securely. It is advisable to first start at low speed and to increase it gradually. Alternatively you can use the Pulse mode.
- Always pour liquids and soft ingredients first into the mixing container and afterwards the harder ingredients, such as ice cubes, carrots, etc.
- 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 supply. 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 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 TS. Replace the measuring beaker and continue the preparation.

Unpacking

Please proceed as follows to unpack your primo:

- 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 TS.
- 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 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:

- primo Motor block
- lid with integrated measuring beaker
- 1.5 liter wet container (mixing container)
- tamper TS
- 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 5.
- Packing materials must not be used to play with, because there is danger of suffocation.

Requirements of the Installation Location

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

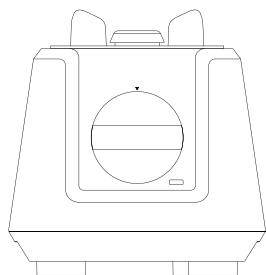
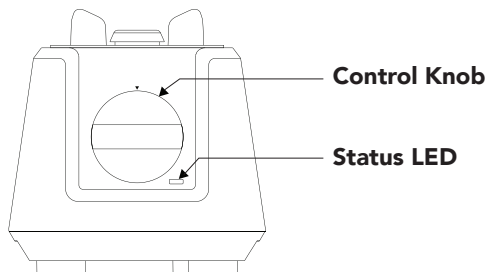
- The device must be placed on a level, flat, solid and nonslip surface that ensures the load capacity.
- Take care that the device cannot fall over.
- Do not place a cloth under the device.
- Choose the installation location so that children cannot play with the device or reach into it and cannot pull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

Electrical Connection

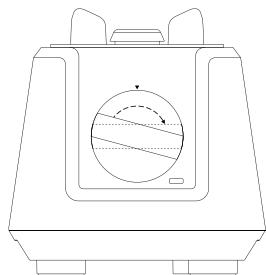
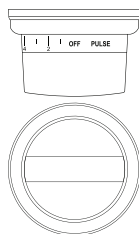
For the safe and faultless operation of the device, the following points for the electrical connection must be observed:

- Before connecting, compare the technical data of the device, voltage and frequency 220-240V, 50/60Hz, with your power supply. This data must conform so that the primo 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.

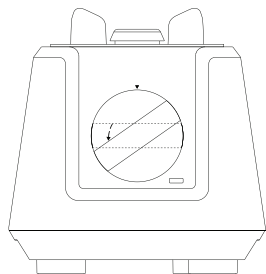
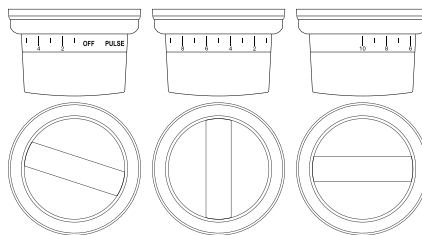
Control Panel



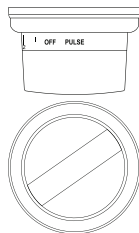
OFF Position



Variable Speed Setting



Pulse Function



Operating your primo

Connect your primo 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“. Make sure that the power plug is properly inserted into the power socket.

Standby Mode¹

In order to use your primo, it is necessary to put on the mixing container on the motor block properly. Without mixing container your primo does not start. If you put the container on the engine block, status LED will flash at short intervals.

Start-up

Set the filled mixing container with the attached lid and measuring beaker on the motor block. Turn the control knob to select the desired speed. Your primo will start immediately. Once the desired consistency is achieved, stop the process by turning the control knob to the "OFF" position. Wait until the motor and blades stops completely before removing the mixing container.

Speeds / Speeds Overview

The speed depends on the speed level you select. Below you find the corresponding speed each level. Each level runs smoothly and later as followed:

Level 1	Level 2	Level 3	Level 4	Level 5	Level 6	Level 7	Level 8	Level 9	Level 10	Pulse Mode
1,500	4,000	5,000	6,000	7,000	18,000	22,000	24,000	26,000	28,000	28,000

(approximate rpm / min.)

¹Stromverbrauch im Bereitschaftsmodus: 0,4 Watt

Operating your primo

Filling the mixing container

For easy filling, set the mixing container next to the engine block and put in the desired ingredients. Put the soft ingredients (eg. green-leaf) in first, then the more solid ingredients such as fruits, carrots, ice cubes, etc. Once you have filled the mixing container, you can close the lid including the measuring beaker and set it on the motor block.

Start the preparation

Start by turning the control knob to the right to the desired speed level for your preparation. We recommend that you first start with the lowest speed level and then gradually increase.

Addition of other ingredients

To add more ingredients during preparation, just remove the measuring beaker from the lid and add the ingredients through the opening in the mixing container. When you are finish, close the lid with the measuring beaker. Never place your hands in the mixing container when in operation.

Finish mixing process

Once the desired consistency is achieved, stop the process by turning the control knob to the "OFF" position. Wait until the motor and blades stops completely before removing the mixing container.

Note:

When mixing hot liquids, make sure that the lid is firmly closed on the mixing container. Place the measuring beaker in the lid hole and turn it clockwise (about a quarter turn). Always start with a low speed level and increase it gradually. Do not use the tamper as burns can occur during preparation of hot liquids.

Pulse-mode

To start the pulse mode, turn the control knob to the left and hold at the "PULSE" position. To terminate the pulse mode, turn the control knob to the "OFF" position or simply let go of the control knob.

Remove the mixing container only when the motor and the blades stop rotating!

Lid and Measuring Beaker

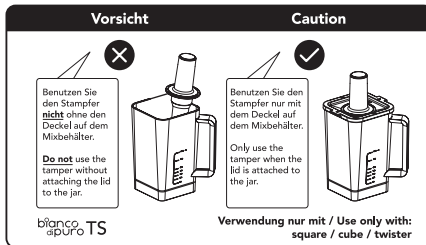
Place the measuring beaker (→ Fig [1], page 1) into the lid opening (→ Fig [2], page 1) and turn it firmly to the right. Now press the lid firmly on the mixing container. To remove the measuring beaker, turn it to the left and pull upwards.

Operating the Tamper TS

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.

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.

When using the tamper please firmly hold the base of the mixing container with a free hand.



The sticker illustrates the correct usage for the tamper. Please do not remove.

Safety Guidelines for Cleaning

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

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

- **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 Base 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 sponge under running water.
- Do not use aggressive or abrasive cleaning agents or solvents.
- Clean the mixing container with a mild cleaning agent (detergent) or fill 2 cups of water into the mixing container, add some detergent, close the lid (incl. measuring beaker) and use the Pulse function a few times.
- Always clean the mixing container directly after each use.
- Do not clean the mixing container in the dishwasher as the detergent can damage the plastic.
- Do not try to dismantle the blades from the container, they are fixed permanently to the mixing container.

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

Cleaning of the motor base

- Clean the motor base with a soft and moist 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).

Cleaning the tamper TS

Rinse the tamper with running water and dry off with a cloth.

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

Instructions for General Preparation

While preparation the blender works smoothly and suddenly stuck.

It may be that a larger piece stuck at the bottom of the mixing container. 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.

Mass of the ingredients is pressed against the walls of the mixing container and settles there. The blades run at idle.

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 mixing container 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. 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 there will be no creamy mush.

Add wise neutral edible oil by tablespoons, until the knife have 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. 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.

RECIPES

In order to obtain an optimal result when mixing, we recommend that you take short breaks during preparation. The mixture will fall back towards the knife and will achieve optimal results when restarting.

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.

Start your primo on the lowest setting, then increase gradually to the highest level and let the blender run until the desired consistency is reached.

Enjoy!

Green Power Smoothie

You will need:

- 1 banana
- 1 apple or mango
- 1 handfull 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 remove the stem and the blossom root. Remove stone of mango. Wash chard or spinach briefly. Put all ingredients in the mixing container.

Start your primo on the lowest setting, then increase gradually to the highest level and let the blender run until the desired consistency is reached.

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 mixing container.

Start your primo on the lowest setting, then increase gradually to the highest level and let the blender run until the desired consistency is reached.

Enjoy!

Green smoothies should be prepared at least 1 minute at the highest level in the mixer, thus, the cell walls of green leaves can be broken down.

Green sauce, Tomato sauce and Tomato Soup

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

Place all ingredients into mixing container and start at the highest speed level. Stop the mixing process when the desired consistency is achieved.

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 into mixing container and start at the highest speed level. Stop the mixing process when the desired consistency is achieved.

Season to taste the tomato sauce with salt and pepper. Done.

Enjoy!

Tomato Soup

You will need:

- 500 g of tomatoes
- 1 red bell pepper
- 1 small orange
- 60 g of cashew nuts
- 2-4 basil leaves
- Sea salt and black pepper

Preparation

Place all ingredients into mixing container and start at the highest speed level. Stop the mixing process when the desired consistency is achieved.

Season to taste the tomato soup with sea salt and pepper. Done.

Enjoy!

Cashew Milk and Cashew Butter

Cashew Milk

You will need:

- 100 g of cashew nuts
- 1 L of fresh water
- Salt or sweetener

Preparation

Chop the cashew nuts using pulse mode.

Add water to the mixing container and start at the highest speed level. Stop the mixing process when the desired consistency is achieved.

Season to taste the cashew milk with salt and sweetener. Done.

Enjoy!

Cashew Butter

You will need:

- 250 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 with pulse mode with short intervals.

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

Enjoy!

In the preparation of nut mush, you must press the nuts with the stamper 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!

Lemon Cream, Tomato Dressing and Peanut Dressing

Lemon Cream

You will need:

- 250 g cashew nuts
- 1 tsp lemon zest
- Juice of one lemon
- 100 ml of fresh water
- 5 tbsp. agave syrup

Preparation

Chop the cashew nuts using pulse mode.

Add the remaining ingredients to the mixing container. Start on the lowest speed level and increase for about 60 seconds to the highest speed level.

Allow the lemon cream to cool in the refrigerator before serving.

Enjoy!

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. Add the ingredients to the mixing container. Start on the lowest speed level and increase for about 60 seconds to the highest speed level.

Season to taste the tomato dressing with a little salt.

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

Chop the peanuts using pulse mode.

Add the cored red pepper and parsley to the mixing container. Start on the lowest speed level and increase for about 60 seconds to the highest speed level.

Season to taste the peanut dressing with a little salt. Done.

Enjoy!

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.

Start your primo on the lowest setting, then increase gradually to the highest level and let the blender run until the desired consistency is reached.

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, pineapple and add it to the other ingredients in the mixing container.

Start your primo on the lowest setting, then increase gradually to the highest level and let the blender run until the desired consistency is reached.

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.

Start your primo on the lowest setting, then increase gradually to the highest level and let the blender run until the desired consistency is reached.

Enjoy!

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

Technical Data

primo

Voltage / Frequency	220-240V, 50/60Hz
Power	1,200 Watt
Rotation	1,500 rpm. (Level 1) - up to 28,000 rpm (Level 10)
Electrical power	6,8 Amps
Volume of mixing container	1.5 Liters, TRITAN plastic, BPA-free
Max. temperature	125 °C
Blade type and material	7 Stainless Steel blades, HCS (Japan)
Control Panel	Control knob for pulse mode and speed settings, status LED
Safety functions (→ page 4)	Overheat protection, Overload protection and Sensor for the Mixing Container
Device dimensions	(h) 430 mm x (w) 180 mm x (d) 205 mm
Packaging dimensions	(h) 278 mm x (w) 432 mm x (d) 267 mm
Net weight	4.3 kg
Gross weight	5.0 kg
Certification / Standard	ITS -GS, CE, EMC, CB, LVD, CCC, PAH
Manufacturer's warranty	2 years for motor base, 2 years for mixing container 2 years for tamper
Power consumption in stand-by	0.4 Watt

TS - Tamper

Colour	Black
Device dimensions	(h) 250 mm x (w) 82 mm
Packaging dimensions	(h) 286 mm x (w) 118 mm x (d) 90 mm
Weight	0.1 kg
Manufacturer's warranty	2 years
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. 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.

Contact and Customer Service

Contact

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D-50825 Cologne	Mail	kundendienst@biancodipuro.com
Germany	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:

- 2 years on Motor Base
- 2 years on Mixing Container
- 2 years on Tamper

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 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
4. Date of purchase
5. Seller
6. 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