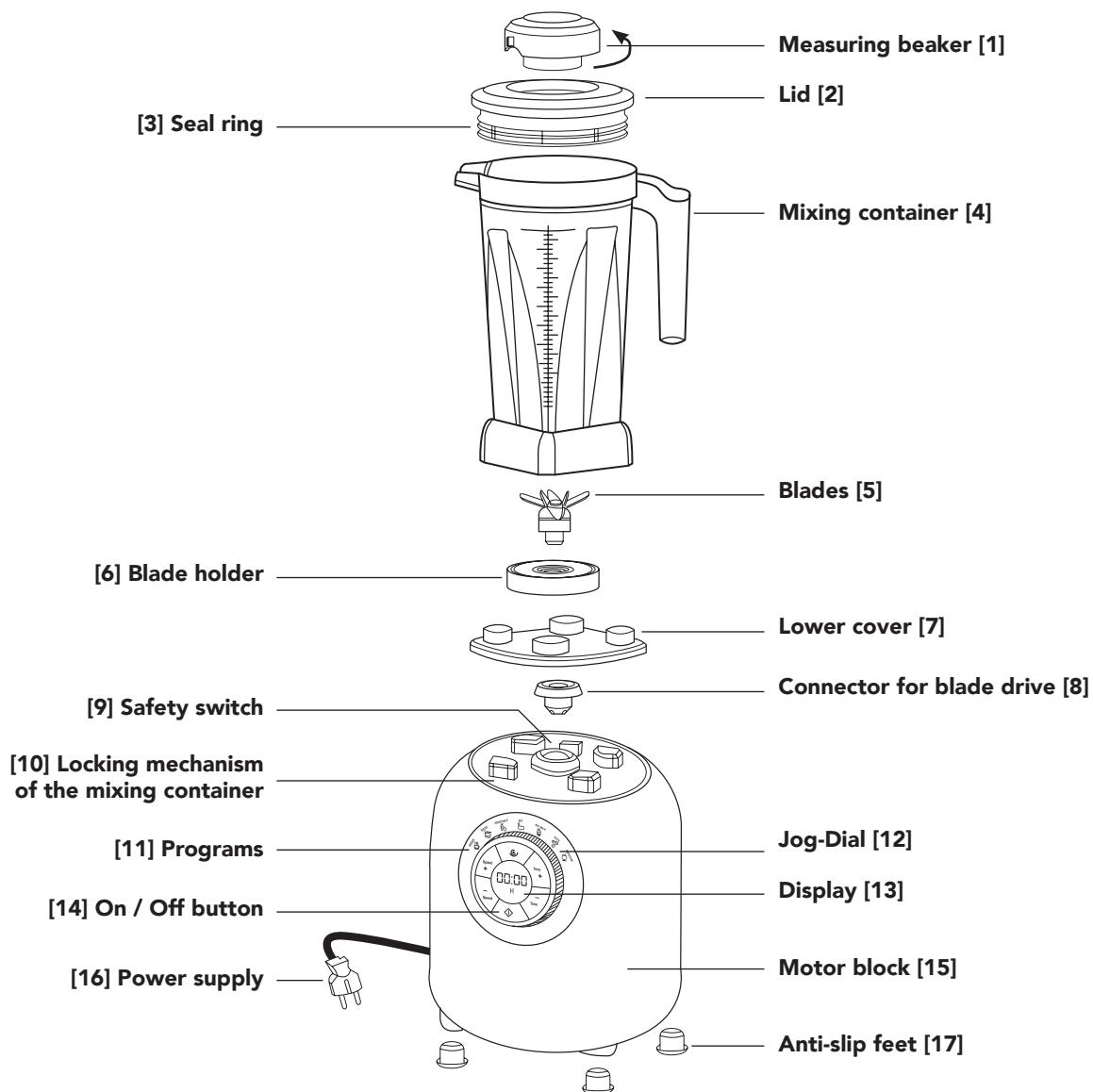


## Description



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## Introduction

Dear Customer,

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

The **Originale** 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 **Originale** 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 **Originale**.

## Safety Functions

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

### Overheating protection

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

### Overload protection

The motor coupling is provided with a predetermined breaking point. This protects the motor in case the blades in the mixing container are not able to rotate because of a blockage (forgotten items in the blender, such as spoons.). This predetermined breaking point can be reset by our customer service.

### Sensor for mixing container

The sensor for the mixing container detects when the container has been set up correctly. If the container is not, or has not been placed correctly, your **Originale** will not turn on. Never attempt to bypass the sensor to protect yourself and third parties from injuries, and to prevent damage to the device.

## Safety Precautions

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

- Check the **Originale** 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 **bianco di puro** 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 **bianco di puro** 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 **bianco di puro** 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 **Originale**.
- 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 incl. seal ring 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 5).
- Always keep the lid closed during the operation of your **Originale**. 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 TL 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 **Originale** is standing securely. It is advisable to first start at low speed and to increase it gradually. Alternatively you can use the Pulse mode or one of the 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 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 **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 TL. Replace the measuring beaker and continue the preparation.

## Unpacking, Contents and Start-up

Please proceed as follows to unpack your *Originale*:

- 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 TL.
- 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:

- This user manual
- Lid (inc. silicon seal) with removable measuring beaker
- 2.0 liter mixing container (Model: **standard**)
- Tamper **TL**
- Motor base

## 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.

## Requirements of the Installation Location

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

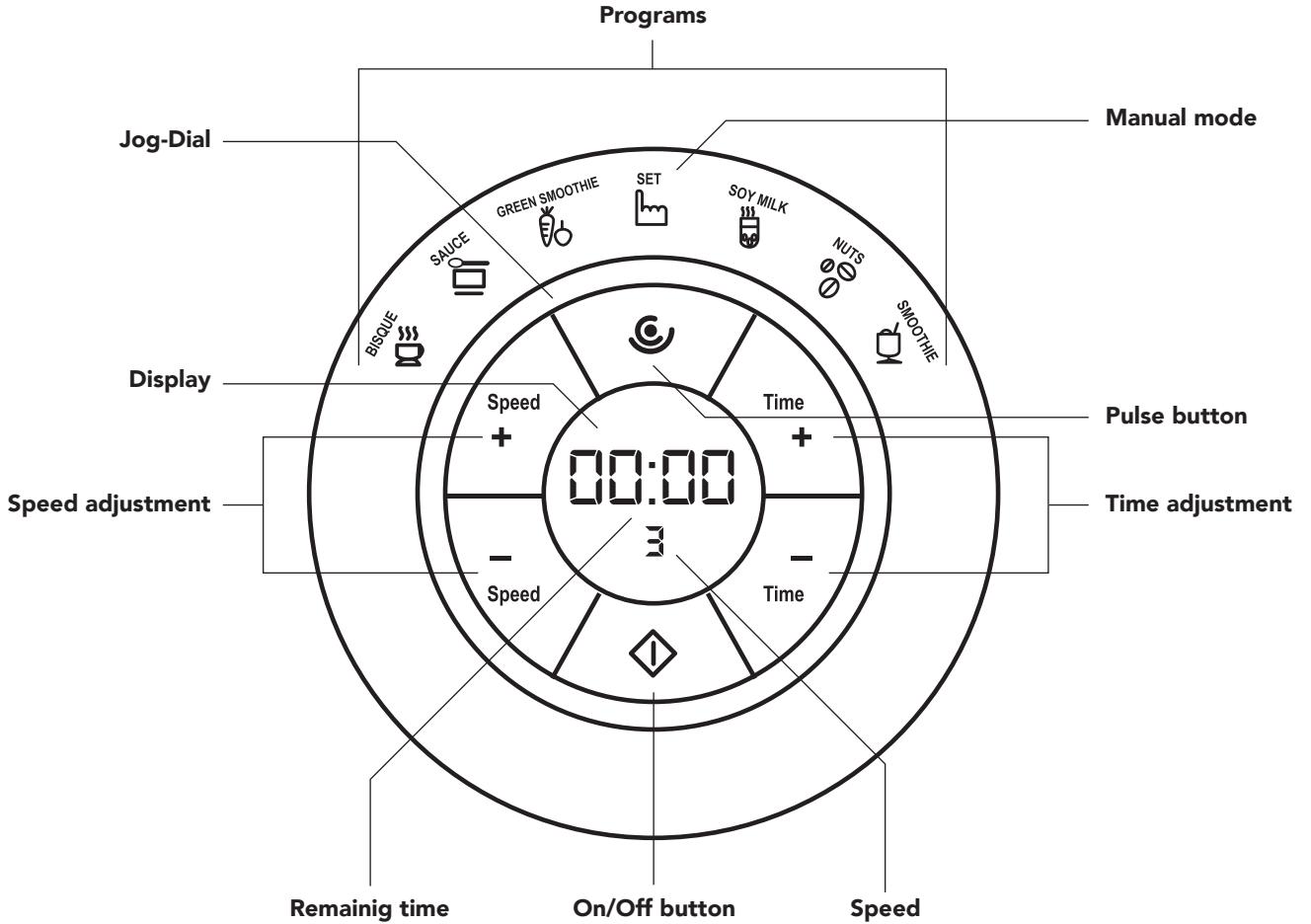
- The device must be placed on a level, flat, solid and nonslip surface that ensures the load capacity.
- Take care that the device cannot fall over.
- Do not place a cloth under the device.
- Choose the installation location so that children cannot play with the device or reach into it and cannot pull 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 - 240 Volts, 50 - 60 Hz, with your power supply. This data must conform so that the *Originale* 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.

# Jog-Dial and Control Panel



## Operating Programme Buttons

### On/Off Button

This button starts all programs, which have first been chosen with the Jog-Dial. During the start of the program this button is lit green. By pressing the On/Off button again the program is ended prematurely.

### Pulse Button / Pulse Mode

With this button your **Originale** starts with the lowest speed and goes up to level 10 within 2 seconds. During operation in Pulse mode you must keep this button pressed. Your **Originale** stops automatically when the button is released. In Pulse mode „88:88“ and „H“ are shown on the display.

### Start of an Automatic Program

To start a program your **Originale** must be in standby mode. Now choose a program with the jog-dial, your choice of program is shown by a flashing symbol. By pressing the On/Off switch the program is started, you can follow the progress of the program on the display (Fig. [13], page 2). After the end of the program your **Originale** stops automatically.

### SPEED + / - und TIME + / -

Use these buttons to change the speed and time settings.

With the (**SPEED +**) button increase the speed or time. With the (**SPEED -**) button decrease it.

### Speed Adjustment

The speed can be set from level 1 to level 10 (H). The display shows the levels as follows: „1, 2, 3, 4, 5, 6, 7, 8, 9, H“.

Set the speed by pressing the button (**SPEED +**) and (**SPEED -**). In manual mode the speed can also be set during operation.

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

## Operating Originale

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

### Energy Saving Mode<sup>1</sup>

To switch on the device, place the mixing container (Fig.[1], page 2) on the locking mechanism (Fig.[10], page 2), this switches the display on for 1 second and then automatically changes into the energy saving mode<sup>1</sup>. In this mode the display is switched off, only the On/Off button (Fig. [14] page 2) is lit red.

### Standby Mode

You only have to press a button on the control panel or turn the Jog-dial to switch the device from energy saving mode to standby mode. Make sure that the mixing container is put on properly. In this mode the display shows „00:00“ minutes and the speed is set to “3” and all symbols on the control panel are lit and  flashes.

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

## Measuring Beaker, Lid and Seal Ring

Place the measuring beaker (Fig. [1], page1) 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.

<sup>1</sup>Power consumption in Energy Saving Mode: 0,339 Watt

## Operating *Originale* preset programs

### Start up a preset program

To use a preset programme your **Originale** must be in standby Mode. Select your desired programme by turn the Jog-Dial. The chosen programme is shown by the flashing of the symbol. By pressing the On/Off button the chosen programme will start. At the same time, the remaining time is shown at the display. Upon completion the programme your **Originale** stops automatically.

Remove the mixing container only when the blades stop rotating!

Symbol	Program	Program description	Run Time	Display
	Bisque	Level 7 in 7 seconds, then level H in 3 seconds. Level H is kept to the end of the program <i>Speed gradually increase when program starts.</i>	<b>04:20 Min.</b>	Remaining Time Speed Display
	Sauce	Level 8 for 2 seconds and 1 second stop. In total 5 repetitions. Then level H for 45 seconds. <i>Speed gradually increase when program starts.</i>	<b>01:00 Min.</b>	Remaining Time Speed Display
	Green Smoothies	Level H for 20 sec., 2 sec. stop. Level 6 for 10 sec, 2 sec. stop. Level H for 40 sec., 2 sec. stop. Level 6 for 10 sec. <i>Speed gradually increase when program starts.</i>	<b>01:26 Min.</b>	Remaining Time Speed Display
	Soy Milk	Accelerates to level 5 in 5 seconds, level 5 for 25 seconds, then level 8 for 30 seconds, level H until the end of the runtime. <i>Speed gradually increase when program starts.</i>	<b>06:00 Min.</b>	Remaining Time Speed Display
	Nuts	Level 5 for 5 seconds, then level 8 for 2 seconds and 1 second stop, 10 repetitions. <i>Speed gradually increase when program starts.</i>	<b>00:35 Sec.</b>	Remaining Time Speed Display
	Smoothies	Level H for 8 seconds and 2 second stop. 3 repetitions. <i>Speed gradually increase when program starts.</i>	<b>00:30 Sec.</b>	Remaining Time Speed Display
	Manual Mode	Set speed. Stops automatically after the set time.		Remaining Time Speed Display

## Program Description

### **Bisque = Warm Soup**

By 4:20 minutes, you can heat the content to nearly 42 °C. This makes it possible to prepare a simple tasty soup in raw food quality.

### **Sauce**

Make delicious sauces in no time, such as tomato basil pesto.

### **Green Smoothies**

Use this programme to make green smoothies. The difference to the programme “smoothies” is that due to the longer mix time the green leafs are blended perfectly.

### **Soy Milk, Nut Milk**

Use the soy milk programme to make homemade soy milk. A recipe can be found under “recipes to try” on page 31.

### **Nuts = Nut Programme**

To grind coffee beans, nuts or grains. Recommended is the 2.0 liter dry container “Flower” (also made from TRITAN plastic and BPA-free).

### **Smoothies = Fruit smoothies**

Serves for the preparation of pure fruit smoothies that does not contain green leaf.



### **Note**

For more recipe ideas, see page 22.

## Operating *Originale* Manual Mode

### Manual Mode

In Manual Mode you can set the time and speed variable.

This is of interest when one of the preset programs does not suit your recipe.

### Time Adjustment

To adjust the time setting, use the keys **(TIME+)** or **(TIME-)**. If the preset runtime is less than 1 minute, the runtime can be set in 5 second intervals by pressing the **(TIME +)** or **(TIME -)** button. If the runtime is more than 1 minute the time is set in 10 second intervals. By keeping the particular TIME button pressed the setting of the runtime is accelerated in the corresponding direction. During mixing with a preset runtime it is still possible to adjust the time with the buttons **(TIME +)** and **(TIME -)** (only in manual mode).

### Speed Adjustment

In Manual mode the speed can be set from level 1 to level 10 (H).

The selected speed setting is illustrated as followed:

„1, 2, 3, 4, 5, 6, 7, 8, 9, H“.

The speed adjust by pressing the **(SPEED+)** and **(SPEED-)** button. During the manual mode operation the speed can be adjusted.

The speed depends on the speed level you select from 3,000 rpm (level 1) to 32,000 rpm (level 10/H). *(approximate rpm.)*

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

## Operating the Tamper TL

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.

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. With the integrated temperature gauge you can make sure your foods are prepared gently.

When using the tamper, hold the base of the mixing container with your free hand. This will prevent the mixing container from tipping and causing damages to the coupling.

Please note that the tamper TL must only be used in conjunction with the lid. Using the tamper without the lid can damage the tamper, engine block, and the mixing container.

Please do not remove the warning sticker on tamper!



## Safety Guideline for Cleaning

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

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

- **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) and Motor Base

### 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 seal ring) and press the Pulse button for some times.
- Always clean the mixing container directly after each use.
- Do not try to dismantle the blades from the container, they are fixed permanently to the mixing container.
- Clean the lid and measuring cup with detergent, using a soft sponge or a soft nylon brush.
- The silicone seal on the lid can be removed for easy cleaning. Clean it with a soft sponge and a little detergent. To ensure a proper seal of the cover, replace the seal after cleaning. Only operate the blender when the lid, the measuring cup and the silicone seal is installed properly.

*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).

***If water has entered the motor base, disconnect the power plug and contact your [blanco di pura](#) service immediately.***

### Cleaning the tamper TL

Clean the tamper immediately after each use with a damp cloth. If necessary, use a little detergent. After cleaning, dry the tamper with a dry cloth.

## 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 program. 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 stuck.**

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 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 **bianco di puro** 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 **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 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. You should make sure that the mass in the mixing container is not heated above 42 °C due to raw food criteria where no trans fats are allowed. 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](http://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 program "Green Smoothies". Done!

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 blender and start the program "Green Smoothies". 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 the "Green Smoothies". 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 **bianco di puro** mixing container and start the program "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 **bianco di puro** mixing container and start the program "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 **bianco di puro** mixing container and start the program "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 **bianco di puro** mixing container and start the program "Bisque". Add the soup with some sea salt and black pepper to 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 **bianco di puro** mixing container and start the program "Nuts".

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

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

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 **bianco di puro** mixing container and start the program "Nuts".

Now, add the fresh water and the avocado (without stone) in the blender and start the program "Bisque".

Stir in the chives and add salt and pepper to taste. Done!

Enjoy!

## Recipes to try – Cashew mush, Almond mush

### Cashew mush

You will need:

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

### **Preparation**

Put the cashews in the **bianco di pura** mixing container, pour the oil in the mixing container and start program "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:

- 200 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 program "Nuts".

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

Enjoy!

"In the preparation of nut mush, you must press the nuts with the stamper **TL** 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."

With these recipes, you have to work with the tamper **TL**  
Always hold the base of the mixing container firmly with your free hand when using the tamper.

## 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 **bianco di puro** mixing container and start the program "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. agave syrup

### **Preparation**

Put all ingredients in the **bianco di puro** mixing container and start the program "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 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 blender and let the **bianco di puro** shred them with program "Nuts".

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

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

Enjoy!

## Recipes to try - Cashew milk, Almondmilk and Hemp milk

### Cashew milk

You will need:

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

#### **Preparation**

Fill the cashew nuts with the fresh water into the **bianco di puro** mixing container. Start the program "Sauce". Add the almond milk with a little 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 **bianco di puro** start the program "Sauce". Add the almond milk with a little 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 shelled hemp seeds
- 750 ml of fresh water

#### **Preparation**

Enter the hemp seeds in the **bianco di puro** mixing container and add the fresh water.

Now start the program "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 the ingredients in the **bianco di puro** mixing container and run the program "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 **bianco di puro** program "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 **bianco di puro** mixing container. Start the mixing process with the program "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 **bianco di pura** mixing container and start the program "Sauce".

You can add subsequently agave nectar or stevia, if the "ice" does not taste sweet enough.

Enjoy!

### Pistachio ice cream

You will need:

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

#### **Preparation**

Peel the bananas, peel the avocado and remove the stone. Freeze them in small pieces.

Add remaining ingredients with the frozen bananas and avocado to the **bianco di pura** mixing container and start the program "Sauce". 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 program "Nuts" coarsely and transfer them to a bowl.

Now enter the frozen banana pieces and remaining ingredients in the **bianco di pura** mixing container and start the program "Sauce".

Stir gently some chopped almonds to the ice cream.

Enjoy!

With these recipes, you have to work with the tamper **TL**  
Always hold the base of the mixing container firmly with your free hand when using the tamper.

## 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 **bianco di pura** mixing container and start the program "Smoothie". 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, pineapple and add it to the other ingredients in the **bianco di pura** mixing container. Use program "Smoothie" 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 **bianco di pura** program "Smoothie". 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 bean
- 1 L of fresh water
- sweetener

### **Preparation**

Boil the beans for 1 hour. Fill only the soy beans with fresh water in the **bianco di puro** mixing container. Start the program "Soy Milk". Add a little sweetener to taste. Done!

Enjoy!

### Sesame milk

You will need:

- 100 g of peeled sesame
- 10 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 **bianco di puro** mixing container and start the program "Soy Milk". Done!

Enjoy!

## Technical Data

### Originale

<b>Voltage / Frequency</b>	220 - 240 V / 50 - 60 Hz
<b>Power</b>	1,680 Watt
<b>Rotation</b>	3,000 U/Min. (Level 1) - up to 32,000 U/Min. (Level H)
<b>Electrical power</b>	8 Amps
<b>Volume of mixing container</b>	2.0 Liters, TRITAN plastic, BPA-free
<b>Max. temperature</b>	125 °C
<b>Blade type and material</b>	6 Stainless Steel blades, HCS (Japan)
<b>Control Panel</b>	Jog-Dial manual Adjustment Pulse-Taste, Display 6 automatic programs
<b>Safety functions (→ page 6)</b>	Overheat protection, Overload protection and Sensor for the Mixing Container
<b>Device dimensions</b>	(h) 540 mm x (b) 220 mm x (t) 220 mm
<b>Packaging dimensions</b>	(h) 435 mm x (b) 310 mm x (t) 267 mm
<b>Net weight</b>	5 kg
<b>Gross weight</b>	6.6 kg
<b>Certification / Standard</b>	ITS -GS, CE, EMC, CB, LVD, CCC, PAH
<b>Manufacturer's warranty</b>	5 years for motor base, 2 years for mixing container 2 years for tamper
<b>Power consumption in energy saving mode</b>	0.339 Watt
<b>Type of use</b>	For personal use only. Not suitable for commercial use.

### Tamper **TL**

<b>Colour</b>	Black
<b>Device dimensions</b>	(h) 325 mm x (b) 82 mm
<b>Packaging dimensions</b>	(h) 362 mm x (b) 118 mm x (t) 88 mm
<b>Weight</b>	0.12 kg
<b>Manufacturer's warranty</b>	2 Years
<b>Max. temperature</b>	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**

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## bianco di puro Service Centre

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D-50825 Cologne Mail kundenservice@biancodipuro.com  
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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

We provide the following manufacturer's warranty on your bianco di puro High Performance Mixer:

- 5 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 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. 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