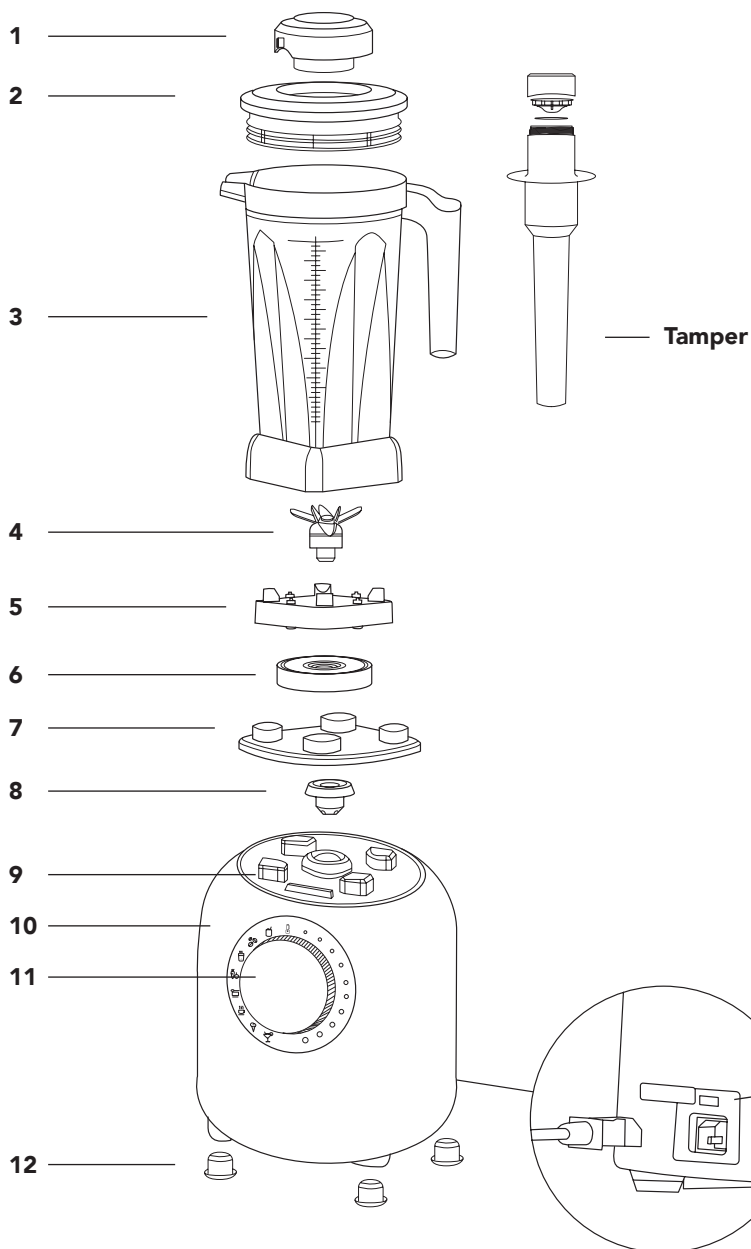
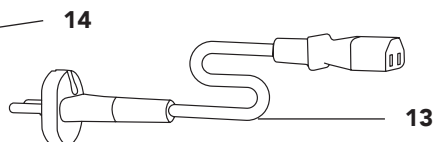


Description of the Mixer



Components

1	Measuring beaker
2	Lid with silicone seal
3	mix container
4	Stainless steel blades
5	Blade mount
6	Securing nut for blades
7	Damping mat
8	Motor coupling
9	Magnet sensor for mixing container
10	Motor block
11	Jog-Dial
12	Anti-slip base
13	Power cable
14	USB charging port and socket for power cable



Contents

COMPONENTS OVERVIEW puro S	1
INTRODUCTION.....	4
INFORMATION ABOUT THIS USER MANUAL	5
SAFETY FEATURES.....	5
SAFETY MEASURES.....	6
FILLING OF THE DIFFERENT MIXING CONTAINERS.....	7
OPERATING GUIDELINES.....	8
UNPACKING, CONTENTS.....	9
START-UP.....	10
REQUIREMENTS OF THE INSTALLATION LOCATION	10
ELECTRICAL CONNECTION.....	10
OPERATION WITH JOG-DIAL.....	11
USE OF THE MIXING CONTAINER sport	12
DESCRIPTION OF THE BUTTONS.....	13
USB CHARGING FUNCTION	13
OPERATION puro S	14
OPERATION puro S WITH AUTOMATIC PROGRAMMES.....	15
PROGRAM DESCRIPTION.....	16
OPERATION puro S IN MANUAL MODE	17
OPERATION OF THE TAMPER T42RL	18
MEASURING BEAKER, LID AND SILICONE SEAL.....	19
SAFETY INSTRUCTIONS FOR CLEANING	19
CLEANING OF THE MIXING CONTAINER (INC. LID), THE MOTOR BLOCK AND THE TAMPER	20

Contents

QUESTIONS AND ANSWERS ABOUT THE OPERATION.....	21
TECHNICAL DATA <i>puro S</i>	23
DISPOSAL GUIDELINES	24
DISPOSAL OF USED BATTERIES.....	25
bianco di puro CONTACTS AND CUSTOMER SERVICE.....	25
INDEX	26
WARRANTY REGULATIONS.....	27



Introduction

Dear Customer

Great that you have decided to take care of your health. The **puro S** helps you with that! 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 **puro S** they are prepared in no time, taste delicious and supply you with essential nutrients to master the daily challenges.

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

We now hope you enjoy your new path to healthy nutrition.

Information about this User Manual

This user manual is part of your **puro S** and provides important information for start-up, safety, proper use as well as maintenance of your high performance mixer.

The user manual must always be available with the device. It must be read by every user who is engaged in the use, cleaning and maintenance of your puro S.

Safety features

Your **puro S** has 3 safety features to prevent damage to the device and third parties.

Overheating protection

The motor of your **puro S** is equipped with a temperature control. If during the operation of the mixer the blades rotate too slowly, due to too solid food or not enough liquid, there is the danger of overheating and the motor is switched off. Disconnect the power plug and let your **puro S** cool down in a well ventilated spot for about 45 minutes, afterwards you can continue using your **puro S** as usual.

Overload protection

The motor coupling is equipped with a predetermined breaking point. This protects the motor, if the blades in the mixing container cannot rotate because of a blockage (e.g. overlooked objects such as spoons etc.) This predetermined breaking point can be replaced by our bianco di puro customer service.

Magnet sensor for mixing container

The magnet sensor for the mixing container (image [8], page 1) recognizes, if it was put on properly. If the mixing container was not put on the motor block properly, your **puro S** cannot be switched on. Never bypass the magnet sensor, to prevent damage to the device and third parties.



Safety Precautions

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

- Check your **puro S** before the first use for visible damage of the housing and power cable inc. power plug. Do not operate a damaged device.
- In case of damage to the power cable, the device must not be operated.
- If water or another fluid has entered the motor base, contact your bianco di puro customer service soon. Disconnect the power cable from the power socket and do not use it any more.
- Never put the power cable inc. 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, additionally the warranty is voided.
- Defective components must only be replaced with original spare parts. Only original spare parts ensure that the safety requirements are fulfilled.
- Never reach into the mixing container with your hands, since considerable injuries can result.
- Operate your **puro S** with the supplied mixing container or a container from the bianco di puro product range.
- Fill the mixing container only up to the maximum level (see marking).
- Children and frail persons must always be supervised by a person responsible for their safety, when using the **puro S**.
- Always store the device and the mixing container 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 cord is not snagged anywhere, so the unit does not topple over and no person is harmed.
- 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 inc. seal ring and measuring beaker correctly close the mixing container.
- Always disconnect the power cable when cleaning moving parts.

Safety Precautions

- Mind the blades during cleaning, since they can cause injuries.
- Do not try to dismantle the blades from the mixing container, since they are fixed to the container.
- Never leave the device without supervision during operation.
- Do not touch the drive coupling at the motor block directly and the bottom of the mixing container after a mixing operation to avoid injuries or burns.

Filling of the different mixing containers

Mixing container premium

(Activates function mode 1)

Fill the mixing container with soft ingredients (green leaves etc.) first and then add the more solid ingredients (apples, pears etc.) to the mixing container.

Make sure before the mixing operation that the lid of the mixing container is closed properly.

Mixing container sport

(Activates function mode 2)

Remove the blade unit before filling.

Since this mixing container is placed on the motor block "upside down" after filling, the sequence of filling must be followed in reverse order. First fill in the more solid ingredients (apples, pears etc.) and at the end the softer ingredients (green leaves etc.).

That way it is ensured that the initial start-up is easier for the motor and the more solid ingredients can be engaged by the blades.

Important: *Close the mixing container with the blade unit after filling, before you start the mixing operation.*



Operating Notes

- If you want to prepare sauces or soups, add the ingredients **depending on the degree of hardness in 2 to 3 steps to the mixing container**. The amount should not be too small, but also not too much. Too many ingredients in one process can lead to overheating and automatic shut-down of the motor. Wait in that case until the device cools down (see image 5).
- Always keep the lid of the mixing container closed during the operation of your **puro S**. This avoids any scalding or splashes of hot foods.
- Never during operation reach into the mixing container with your hands to avoid injuries.
- Never put objects into the mixing container during the operation, otherwise the blade and other parts of the device could be destroyed. The exception is the supplied tamper, which is so designed that it cannot contact the blades. **Here it is important that it is only inserted through the lid opening** (image [2], page 1). On page 18 you find the description of the tamper.
- If you want to prepare hot drinks, rice milk or warm soups, take special care that the lid inc. measuring beaker closes the mixing container properly and your **puro S** is set up safely. 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 automatic programmes (warm soup; see page 16 f.).
- If the chosen programme or the manual mode is finished, wait with the removal of the mixing container until the blades are not moving/turning, otherwise the coupling can be damaged.
- An intensive smell can occur due to overloading. Reduce the filling quantity and continue the preparation.
- If a singed smell appears from the motor block, stop the device immediately and disconnect the power supply. The smell can result from abrasion of the rubber mount of the coupling, if it was not mounted properly. Please contact in this case your bianco di puro customer service immediately.
- During preparation of sticky ingredients, such as dough, it can happen that the motor and blades turn idly. This is due to an air bubble that 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. Replace the measuring beaker and continue the preparation.

Unpacking, scope of delivery

Please proceed as follows to unpack your PURO S:

- Remove the tamper and all accessories from the box.
- Remove all packaging from the mixer and accessories.
- Keep, if possible, the packaging during the warranty period, to be able to safely and properly package the device in a warranty case.

Information about the labels on the unit and the tamper

- Please do not remove any labels, since they are applied for safety reasons and are required for any warranty claims.
- Please do not remove the sticker on the handle of the tamper. It depicts the safe use of the tamper.

Contents

Your mixer is delivered with the following components:

- Motor block **puro S**
- Mixing container **premium**: 2.0 litre volume, 6 stainless steel blades, Tritan™ plastic, BPA free
- tamper **T42RL** (with patented temperature display and LED lights in the handle)
- lid (inc. silicone seal) with integrated measuring beaker
- this user manual
- bianco di puro recipes

- Additional container **sport**, consisting of:
- Mixing container **sport**: 0.5 litre volume, Tritan™ plastic, BPA free
- Adapter for motor block **puro S**
- Removable blade unit (6 stainless steel blades), inc. turning tool
- Closing cap for mixing container **sport**
- Drinking cap for mixing container **sport**



Start-up



Attention:

During the start-up of the device personal injury or property damage can occur.

- Observe the safety instructions on page 6.
- Packing materials must not be used to play with, because there is danger of suffocation.
- Make sure before mixing that the silicone seal is mounted properly in the lid and the measuring beaker is fitted.
- Make sure before mixing that the mixing container is closed with the container lid.

Requirements of the Installation Location

For the safe and faultless operation of your *puro S* the installation location must fulfil the following conditions:

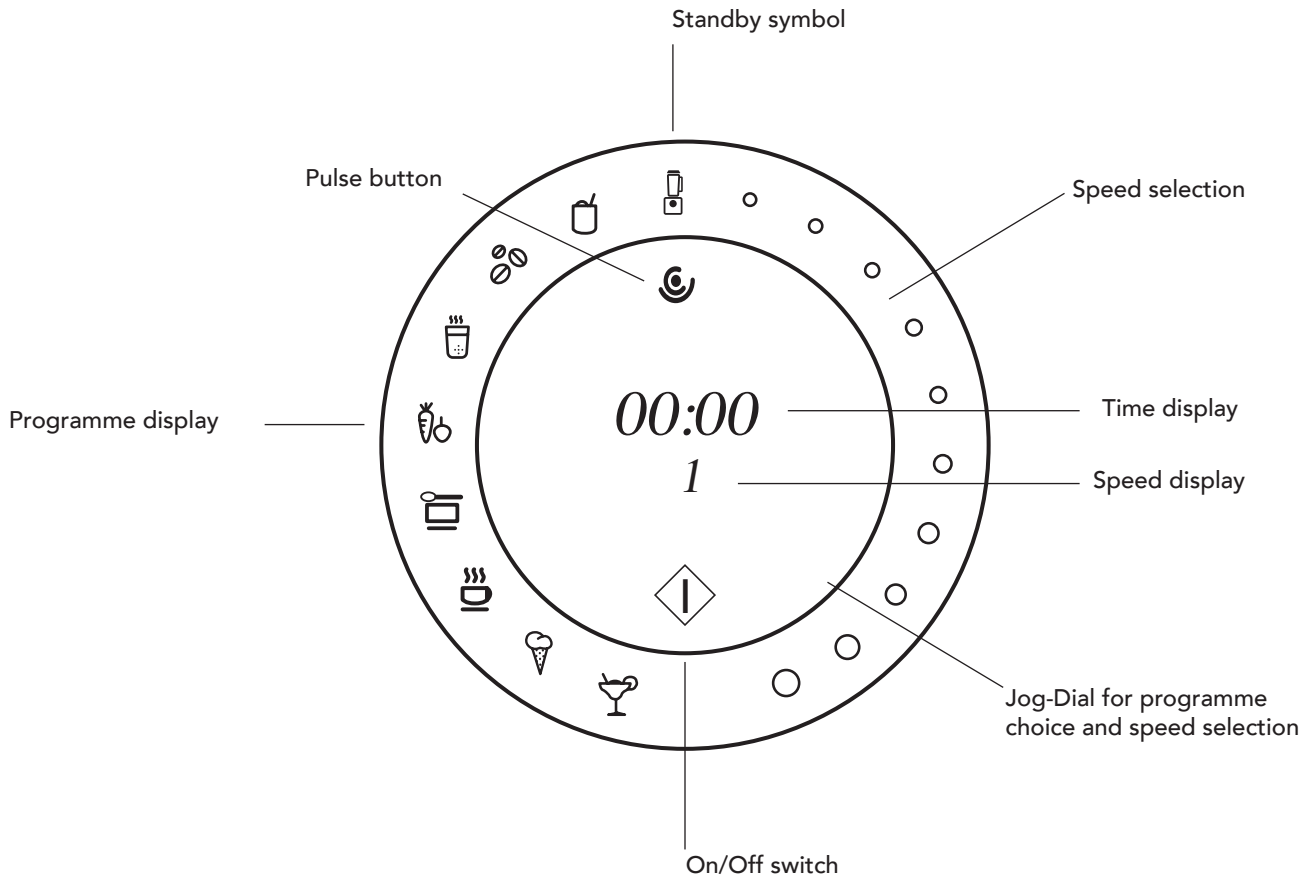
- The motor block must be placed on a level, flat, solid and nonslip surface that ensures the load capacity.
- Make sure that the device cannot fall over,
- Do not place a cloth under the motor block.
- Choose the installation location so that children cannot play with the mixer or reach into it and cannot pull the power cord of the motor block.
- Set-up the mixer only in the interior and do not operate it outside.

Electrical Connection

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

- Before connecting, compare the technical data of your mixer, voltage and frequency 220 - 240 Volts, 50 - 60 Hz, with your power supply. These data must match, so the device is not damaged. Ask you electronics expert in case of uncertainty.
- The electrical safety can only be ensured, if the motor block is connected to a properly installed protective earth system.
- The manufacturer takes to 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 power plug can lead to overheating of the device or to electrocution.

Control unit with Jog-Dial



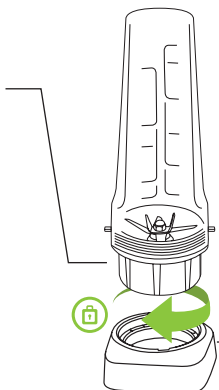
Use of the mixing container sport

The supplied mixing container **sport** enables you to prepare smoothies with a small proportion of green leaves. The advantage of the mixing container is that you can carry the container with the drinking cap with you. Decanting into another container is therefore not required. This mixing container automatically activates the function mode 2 when it is placed on the motor block. You can find the description of function mode 2 on page 14. Open the blade unit to release pressure from inside the bottle when repeat processing.

1. Mixing

Blade unit

The 6 stainless steel blades are extremely long-lasting and durable. The optimally shred smaller amounts of soft material.



Adapter

Attach the adapter to the blade unit for use of the sport container on the **puro S**.

2. Outdoor

Sport container

0.5 litre volume made of BPA free plastic. Optimal for smaller portions of green smoothies, fruit smoothies, pesto and nut milks to go.



Drinking cap (patented)

Closes the sport container simply and safely for on the way.

With extra large drinking tube and useful handle for easy attachment

3. Storage



Airtight closure

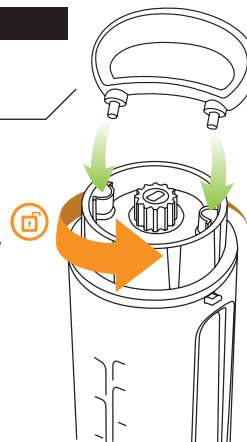
Closes the mixing container airtight so that the content stays fresh longer.

Shake the content well before consumption.

User Manual

Loosening the blade unit

Turning tool for simple loosening and locking of the blade unit.



Description of the Buttons

On/Off switch

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

By keeping this button pressed your mixer works at the highest speed. By releasing the button your mixer stops automatically.

Choice of one of the 8 automatic programmes.

To start a program your **puro S** must be in standby mode. Now choose your desired programme by turning the jog-dial to the left. This is confirmed by a short sound and the chosen programme symbol flashes. You can find a summary of the programmes on page 14.

Speed Levels

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 turning the jog-dial to the right. The speed can be changed during the operation in the manual mode, this is shown on the display.

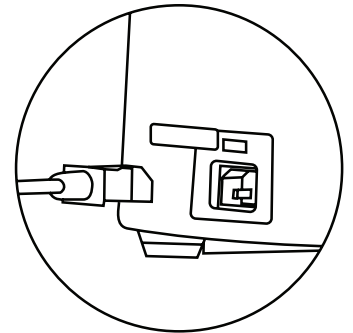
USB charging function

USB charging function¹

To charge your smartphone, tablet etc. directly with the integrated USB charging port, please connect a matching USB charging cable (not included with your mixer). or this please open the protective cover of the USB port on the rear of the motor block above the power cable carefully, and insert the matching USB cable. The charging function is also active when there is no mixing container on the motor block.

The active charging function is not shown on the control element.

The function of your mixer is not impeded in any way by a device connected to the USB port.



¹ Output voltage DC5V / 2.1A



Operation of the puro S

Connect your **puro S** to a power socket with the correct electric specifications. You can find them on the rating plate on the back of the device and in the chapter "Technical Data" on page 32. Make sure that the power plug is properly inserted into the power socket.

Energy saving mode¹

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

Switching on / activation of the standby mode²

Place the mixing container on the motor block and press the jog-dial. Now the available options for each function mode light up on the control element. The function mode depends on the attached container. With the mixing container **premium** the function mode 1 is active. With the mixing container **sport** the function mode 2 is active.

Function mode 1

In this mode the 8 automatic programmes, all speed settings (settings 1-10) in manual mode as well as the pulse mode are available. In standby mode the display now shows „00:00“ minutes, the speed setting is „1“. In the control panel all symbols light up in white. The standby symbol above lights up in red.

Function mode 2

In this function mode the speed settings (settings 1 and 2) and the pulse mode are available. The motor switches off automatically after 1 minute. In standby mode the standby symbol lights up in red. The On/Off switch and the two speed settings light 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 activated in both of the above function modes.

Due to this automatic power a dynamic perception of speed can occur during the preparation of softer foods in the speed settings 1-5. This does is not a defect, but caused by the automatic power.

*Your **puro S** automatically changes from standby mode to energy saving mode after 3 Minutes of inactivity.*









Operation of *puro S* with Automatic Programmes

Start of an Automatic Program

To start a program your **puro S** must be in standby mode. Select your desired programme by turning the jog-dial to the left. Your chosen programme is depicted by the flashing of the appropriate programme symbol and the programme duration on the display. By pressing the On/Off Button the programme is started and the programme duration counts down on the display. After the end of the program your **puro S** stops automatically.

Aborting an Automatic Programme

To abort the started programme, press the On/Off button. Remove the mixing container only when the blades do not rotate anymore.

Symbol	Programme	Programme sequence	Duration	Display
	Fruit smoothies	Level 10 for 8 seconds and 2 second stop. 3 repetitions. <i>Soft speed increase at the start of programme</i>	00:30 Sec.	Remaining time, speed setting
	Nut flour	Setting 5 or 5 sec., then setting 8 for 2 sec and 1 sec. Stop. 10 repetitions. <i>Soft speed increase at the start of programme</i>	00:35 Sec.	Remaining time, speed setting
	Rice milk	Accelerates to setting 5 in 5 sec., setting 5 for 25 sec., then setting 8 for 30 sec. Setting 10 until the end of the duration. <i>Soft speed increase at the start of programme</i>	06:00 Min.	Remaining time, speed setting
	Green smoothies	Level 10 for 20 seconds and 2 second stop. Level 6 for 10 sec., 2 sec. stop. Level 10 for 40 sec., 2 sec. <i>Stop. Level 6 for 10 sec.</i>	01:26 Min.	Remaining time, speed setting
	Sauces, nut milk	Level 8 for 2 seconds and 1 sec. stop. In total 5 repeti- tions. Then level 10 for 45 sec. <i>Soft speed increase at the start of programme</i>	01:00 Min.	Remaining time, speed setting
	Warm soups	Level 7 in 7 sec., then level 10 in 3 sec. level 10 is kept until the end of the programme. <i>Soft speed increase at the start of programme</i>	04:20 Min.	Remaining time, speed setting
	Ice cream	Level 10 for 20 seconds, 2 sec. stop, level 10 for 20 seconds, 2 sec. stop, level 10 for 5 seconds <i>Soft speed increase at the start of programme</i>	00:49 Sec.	Remaining time, speed setting
	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. <i>Soft speed increase at the start of programme</i>	01:04 Min.	Remaining time, speed setting



Programme Description

Fruit smoothies

This is the optimal setting for classic smoothies made of fruit and some types of vegetables.

Nut flour

This programme is optimal for grinding of dry ingredients such as nuts, poppy seeds, cereals and up to coffee beans.

Rice milk

Use the rice milk programme for the preparation of home-made rice milk, soy milk and many more. Some recipes can be found in "Recipes to try".

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.

Sauces, nut milk

No matter if dressings, sauces, dips or nut milk: With this programme the work every time.

Warm soups

We use warmth from the frictional energy during mixing to create delicious warm soups. This makes it possible to create a tasty soup from raw fruit and vegetables (about 42°C).
(approximate value - depending on the filling quantity and storage temperature of the foods).

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.

You can find recipes in the supplied bianco di puro recipe book!

Operation of the *puro S* in Manual Mode

Manual Mode

Besides the 8 automatic programmes, you can also operate your *puro S* in manual mode. For this the mixer must be in standby mode. By turning the jog-dial to the right the *puro S* starts immediately in level 1. On the display the elapsed time and the chosen speed level are shown. Turn the jog-dial further to the right to select the next higher level.

Ending the Manual Mode

End the **manual** mode by pressing the On/Off button or turning the jog-dial to the standby symbol, this flashes briefly. Wait until the blades and the motor drive do not rotate anymore, before removing the mixing container.

Note:

In manual mode your mixer operates until the manual end of the mixing process. During the operation in manual mode you see the elapsed time on the display.

Pulse Button / Pulse Mode

This starts your *puro S* at the lowest speed level and accelerates in 2 seconds to the highest speed level. You must keep the pulse button pressed to use the highest speed level for that time. By quickly pressing and releasing the pulse button you can mix the material at the lowest speed level. Your *puro S* stops automatically when the pulse button is released. During the operation in pulse mode the elapsed time and the speed level are shown on the display.

Speed Levels

In manual mode the speed is set by turning the jog-dial to the desired speed level. The chosen speed level is displayed in the control panel. The speed depends on the chosen speed level and the used function mode:

Function mode 1 (mixing container premium)

Available speed levels: Level 1 to 10 (H)

Rotations: Soft start with 1,500 rpm up to 32,000 rpm

(approx in rpm)

Function mode 2 (mixing container sport)

Available speed levels: Level 1 and 2

Rotations: Soft start with 7,000 rpm and 14,000 rpm

(approx in rpm)

iPMS (integrated Power Management System)

Due to this automatic power change of speed can occur during the preparation of softer foods in the speed settings 1-5. This does is not a defect, but caused by the automatic power.

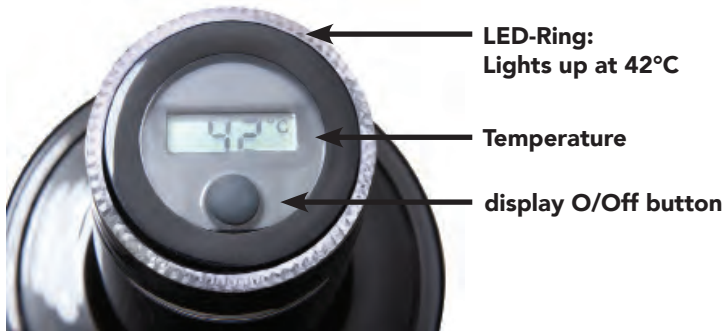
Remove the mixing container only when the blades do not rotate anymore!



Operation of the Tamper T42RL

Insert the tamper only through the opening in the lid of the measuring container into the measuring container (see image 2, page 1). Use only the provided tamper and no other objects to press the mixing content towards the blades. The less water you use, the more you have to work with the tamper. If you use other objects, the device can be damaged irreparably.

Overview



With the aid of the tamper you can remove any air bubbles, e.g. when preparing dough, in the mixing container, without touching the blades. With the integrated temperature display you can control the gentle preparation of your food.

To measure the temperature in the mixing container, please proceed as follows:

- Switch on the tamper with the On/Off button on the display-
- Take mixing container off the lid, but leave the lid on the mixing container
- Now insert the tamper into the mixing container through the opening in the lid.
- In the display of the tamper the temperature is shown in °C.
- When the mixture reaches a temperature of 42 °C, the LED ring lights up in red.

Note *If the temperature display is set to °F (Fahrenheit), this can be changed to °C by holding the On/Off button of the tamper pressed.*

Battery change (battery type: 2x Micro AAA)

- Unscrew the housing above the silver ring counter clockwise.
- Now carefully pull out the display from the handle.
- Remove both batteries from the battery holder and insert the full batteries.
- Place the display again into the grip and screw the upper part of the housing tight.

Dispose of the empty batteries at the provided collection points

Measuring beaker, lid and silicone seal

Place the measuring beaker (→img. [1], page2) in the opening of the lid (→img. [1], page 2) 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 silicone seal from the lid for easy cleaning. Please take care that the silicone seal is placed in the lid after cleaning. Only then the tightness of the lid is ensured.

Safety Guidelines or Cleaning

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

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

- **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 changed, 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 containers (inc. lid), the motor block and the tamper

Cleaning of the mixing container and lid



Careful when cleaning: The blades can cause injuries!
The mixing container does not belong in 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 (inc. silicone seal) and press the pulse button several times.
- Always clean the mixing container directly after each use.
- The silicone seal of the lid can be removed for easy cleaning. Make sure before mixing that the silicone seal is correctly mounted in the lid again.
- Please do not turn the mixing container upside down for drying.

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

Cleaning of the Motor Block

- Always disconnect the power cable before cleaning.
- Clean the motor block with a soft and slightly moist cloth.
- Do not use any aggressive cleaning agents or solvents,
- Never submerge the motor base in water or other fluids (danger of short circuit).
- Never rinse the motor block under running water (danger of short circuit).

If water has entered the motor block, disconnect the power plug immediately from the power socket and contact your bianco di puro customer support.

Cleaning if the tamper T42RL

- Do not clean the display under running water, but use a slightly damp cloth.
- Please do **not** clean the tamper in the dishwasher.

Question and Answers about the Operation

With the bianco di puro high performance mixer the preparation of many foods is very easy. One adds the ingredients to the mixing container and selects the desired automatic programme. At once you have a yummy dessert, healthy smoothies or a tasty warm soup and many more!

In reality it has been shown that all beginnings are difficult. Therefore, we have listed the most common questions and their answers for you.

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

It is possible that larger pieces of the mixture can get stuck in the lower part of the mixing container. Switch the unit off and try to loosen the large pieces with the tamper. Sometimes only an air bubble forms, which can also be removed with the tamper. If necessary, add more water.

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

This mainly happens, if smaller amounts are processed as well as during the preparation of almond mousse and other nut mousses. This can be remedied, if the mixture is pushed towards the blades with the tamper, while the device is switched off. Adding of fluid (oil) ensures that the mixture stays at the bottom of the mixing container and can be processed by the blades. Use a lower speed level for this.

The mixer stalls and then gives up completely.

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

The blades rotate unevenly in levels 1 - 5.

This is not a malfunction, but is part of the iPMS. This system controls the motor power in levels 1 - 5 depending on the degree of hardness of the ingredients in the mixing container, for the optimal preparation of the mixture.

Only speed levels 1 and 2 and not automatic programmes can be selected.

With the use of the mixing container *sport* only the two speed levels in manual mode and the pulse mode can be selected. Use the mixing container *premium* for the automatic programmes and the 10 speed levels.



Question and Answers about the Operation

Almonds, nuts sunflower seeds and seeds are crushed in the mixing container, but there is not creamy mousse.

Add a neutral cooking oil with a table spoon until the blades engage again and a creamy texture develops. It is often helpful to press the nut mixture towards the blades with the tamper.

Due to friction the temperature in the mixing container rises during the longer preparation of nut mouse. For the puree to meet the criteria of raw fruit and vegetables and no trans fats being formed, one should make sure that the mixture in the mixing container is not heated beyond 42 °C. You can check this with the bianco di puro tamper **T42RL** (see use of the tamper on page 18). With a few short breaks the puree as well as the motor can be cooled, if necessary.

Technical Data

puro S

Voltage / frequency	220-240V / 50-60Hz
Power	1,680 Watt
Rotations	1,500 rpm (Level 1) - up to 32,000 rpm (Level H)
Mixing container	2.0 litre, Tritan™ plastic BPA free
Max. temperature	125 °C
Blade type and material	6 stainless steel blades
Control element	Jog-dial for programme selection and speed selection 10 selectable speed levels On/Off button Pulse button, display with time and speed display 8 automatic programmes
Safety features (see p. 5)	overheating protection, overload protection and sensor for the mixing container.
Container dimensions	(h) 540 mm x (w) 220 mm x (d) 220 mm
Packaging dimensions	(h) 435 mm x (w) 310 mm x (d) 267 mm
Weight of device	6.85 kg
Packaged weight	8.59 kg
Certification / Standards	ITS -GS, CE, EMC, CB, LVD, PAH
Manufacturer's warranty	5 years on the motor block 2 years on the mixing container 2 years on the tamper (except the batteries)
Power consumption in standby	0.5 Watt
Type of use	For domestic use, not intended for commercial use

Tamper T42RL (with patented temperature display and LED light ring)

Colour	Black
Measuring range	0 °C - 120 °C
Tamper dimension	(h) 325mm x (w) 82 mm
Packaging dimensions	(h) 287 mm x (w) 118 mm x (d) 88 mm
Weight	0.16 kg
Manufacturer's warranty	2 years
Max. temperature	125 °C
Power supply	battery type 2 x AAA



Disposal Note

The packaging protects your mixer from damage during transportation. The packaging materials have been chosen with the consideration of environmental compatibility and disposal aspects and are therefore recyclable.

The return of the packaging to the material cycle reduces the generated waste and saves raw materials. Dispose of not needed packaging materials at the collection facilities of the collection system "Green Point".

Keep, if possible, the packaging during the warranty period, to be able to properly package the device in a warranty case.



Device and packaging must be disposed of according to the local regulations for the disposal of electrical waste and packaging materials. If necessary inform yourself at your local waste management company.

Do not dispose of electrical devices in household waste, use the collection facilities of your community. Ask your municipal administration for the sites of the collection facilities. When electrical devices are disposed of without control, dangerous substances can reach the groundwater during corrosion and therefore the food chain as well as poison plants and animals for years.

Disposal of used batteries

Gratuitous return of used batteries

Batteries must not be disposed of in the household waste. You are legally obliged to return the used batteries. You can return used batteries to a communal collection centre so that a proper disposal is ensured. We, as distributor of batteries, are also obliged to take used batteries back, whereby our requirement to take back batteries is restricted to the types of batteries that we list as new batteries in our range, or have listed. Used batteries of the aforementioned type can therefore be sent to us with sufficient postage or be returned free of charge directly to our dispatch warehouse at the following address:

bianco di puro GmbH & Co. KG

Maarweg
255 D-50825
Cologne
Germany

If you have any further questions, please email us at info@biancodipuro.com.

Meaning of the battery symbols



Batteries are labelled with a symbol of a crossed out waste bin. This symbol signifies that the batteries must not be disposed of in the household waste. For batteries with more than 0.0005 percent by weight mercury, more than 0.002 percent by weight Cadmium or more than 0.004 percent by weight lead, there are under the waste bin symbol the chemical description of the used harmful substance - where "Cd" is for Cadmium, "Pb" is for lead and "Hg" for mercury.

bianco di puro contacts bianco di puro customer service

Contacts

bianco di puro GmbH & Co. KG

Maarweg 255
D-50825 Cologne
Germany

Telephone +49 221 50 80 80-0
Fax +49 221 50 80 80-10
Mail info@biancodipuro.com

Visit our website at www.biancodipuro.com

Customer Service

bianco di puro GmbH & Co. KG

Maarweg 255
D-50825 Cologne
Germany

Telephone +49 221 50 80 80-20
Fax +49 221 50 80 80-10
Mail kundendienst@biancodipuro.com

Copyright © bianco di puro GmbH & Co. KG, 2016

Index

Automatic programmes	15
OPERATION puro S	14
On/Off button	13
Switching on of your puro S	14
Energy saving mode	14
Speed settings	17
Manual mode	17
Selection of an automatic programme	13
Pulse mode.....	17
Cleaning of the mixing container and lid	20
Cleaning of the motor block.....	20
Magnet sensor for mixing container	5
Tamper T42RL	18
PULSE button.....	13
Overheating protection and overload protection.....	5
USB charging function	13
Function mode 1 and 2.....	14
iPMS (automatic power).....	14

bianco di puro Service Centre

bianco di puro GmbH & Co. KG Telephone +49 221 50 80 80-20
Maarweg 255 Fax +49 221 50 80 80-10
50825 Cologne Mail kundendienst@biancodipuro.com
Germany Internet www.biancodipuro.com

Please have the purchase date and serial number of the device at hand. The serial number is attached on the bottom of the device.

Attention

- It is absolutely necessary to read the instructions before use.
- Do not submerge the motor block in water.
- Disconnect the power plug if not in use!
- Attention: Do not open the device, danger of electrocution!

Warranty Regulations

We supply the following manufacturer's warranty with our bianco di puro high performance mixer:

- 5 years manufacturer's warranty on the motor block
- 2 years manufacturer's warranty on the mixing container
- 2 years manufacturer's warranty on the tamper (except for the battery).

The warranty encompasses material, construction and manufacturing defects of all parts.

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

If a fault occurs in your bianco di puro high performance mixer within the warranty period despite proper use, it will, at the choice of the manufacturer be repaired or faulty parts replaced free of charge or an equivalent device delivered in exchange.

For this the whole device including all accessories must be cleaned thoroughly, packaged well and sent to the bianco di puro service address. Please note: If the parts of the device have not been cleaned, our service is going to charge cleaning costs, irrespective of the warranty. It is advisable to keep the original packaging for the case of return.

Please always call the customer service first, before you return the device. Sometimes a telephone conversation with our service can solve the problem and save the packaging and shipping. The bianco di puro service team is going to solve your problem in every case as quickly as possible.

If the return of your device is still necessary, please contact our customer service first about the shipping. That way the shipping costs can be minimized.

The warranty does not encompass

1. Causes are due to processing and manufacturing of the device, i.e. careless damages or falling of the device.
2. Usage and applications differing to the instruction manual, careless treatment, technical changes by the customer.
3. Damage caused by foreign spare parts or repairs by unauthorized companies.

To process your warranty claim the following information is required:

1. Your name, address, telephone number
2. Serial number and model name
3. Description of the problem
4. Purchase date
5. Seller
6. Copy of the invoice
7. In case of damage during transport: Name of the parcel service and parcel number

Important

Keep the packaging during the warranty period, to be able to properly package the device in a warranty case.

If you return your bianco di puro high performance mixer, pack all parts in the original packaging and make sure that you have packed all parts. Do not forget to add your address to the outside.