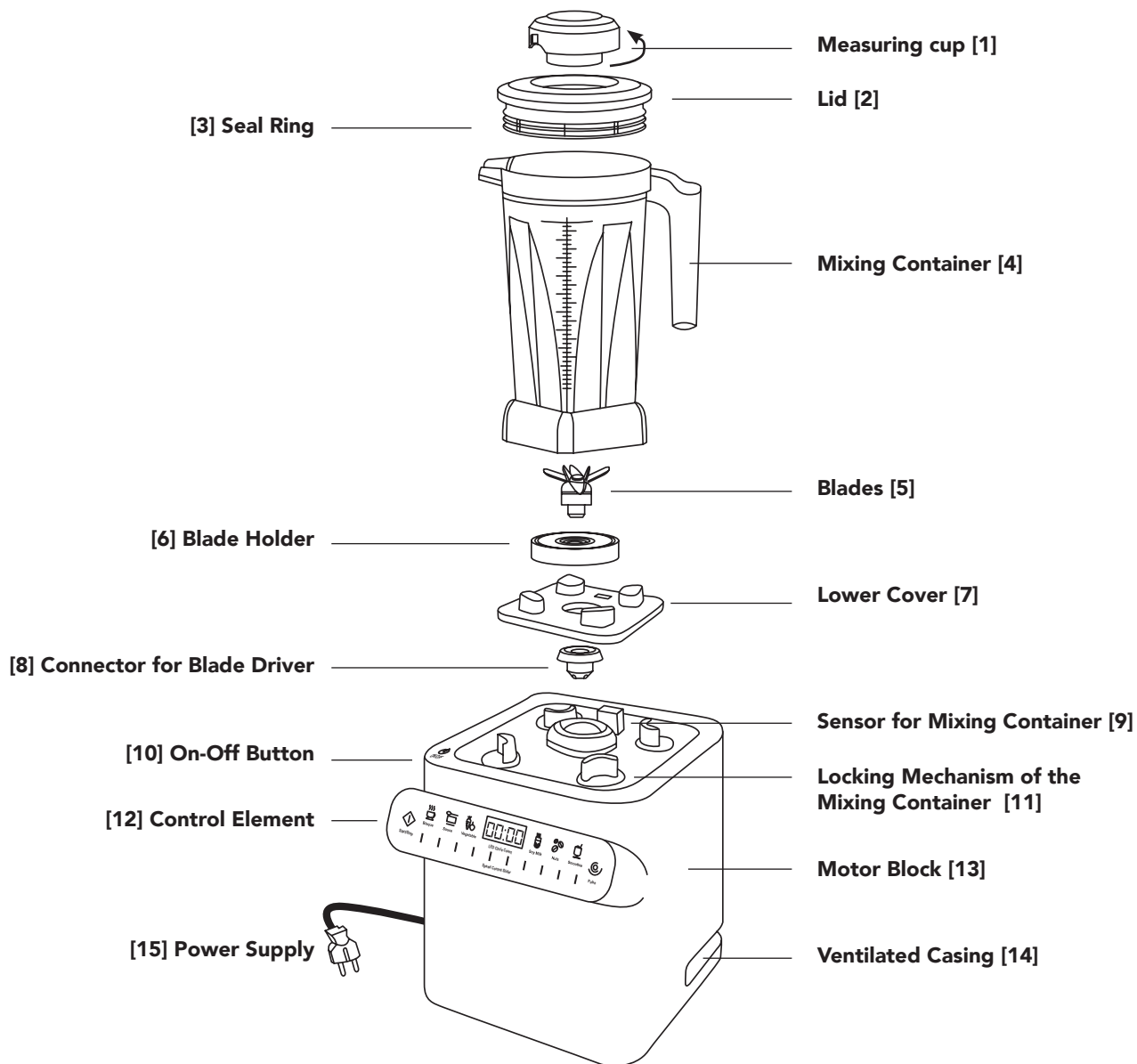


## Description



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## Introduction

Dear Customer,

We are pleased that you have decided to care for your health with the aid of Diver! 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 Diver 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 do hope that you enjoy your new path to healthy nutrition.*

## Information About this User Manual

This user manual is part of your Diver 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 Diver.

## Safety Functions

Your Diver has 3 safety functions in order to protect third parties and the device from damages.

### **Overheating Protection**

The motor of your Diver 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 Diver is activated. Let your Diver cool off for about 45 minutes in a well-ventilated area, afterwards you can use your Diver 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 placed correctly, you cannot switch on your Diver. Please 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 Diver before the first use for visible externally damages 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 operated.
- If water or other 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 claim will be void.
- 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 the mixing container during operation. It will cause injuries.
- Operate the device with the original mixing container only or a compatible one from the 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 Diver.
- 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.
- Please take care that the power cable is not caught anywhere, causing the device to fall and injuring people.
- Do operate the device only with a filled mixing container.
- Do not operate the device in direct sunlight or near other heat sources.
- Please make sure during operation that the lid (incl. seal ring) and measuring cup correctly closes the mixing container.
- Always disconnect the power cable when cleaning moving parts.
- Please pay attention to the blade unit during cleaning, the blades are a risk of injury.
- Do not try to dismantle the blades from the mixing container, they are permanently fixed to the device.
- Please never leave the device without supervision during operation.

## 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 Diver. 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, otherwise the motor, blades and other parts of the device can be destroyed. Except for the supplied tamper 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 cup. On page 17 you will find the description of the tamper.
- When preparing hot drinks, soy milk or soups, please take care that the lid is closed properly and your Diver is standing securely. It is advisable to start first 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 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. Please reset the measuring cup and continue the preparation.



## Unpacking, Contents and Start-up

Please proceed as follows to unpack your Diver:

- Remove the device and all accessories from the carton
- 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 with integrated measuring cup and seal ring
- 2.0 liter wet container (mixing container)
- tamper with patented temperature gauge
- 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 Diver, the installation location must fulfil the following conditions:**

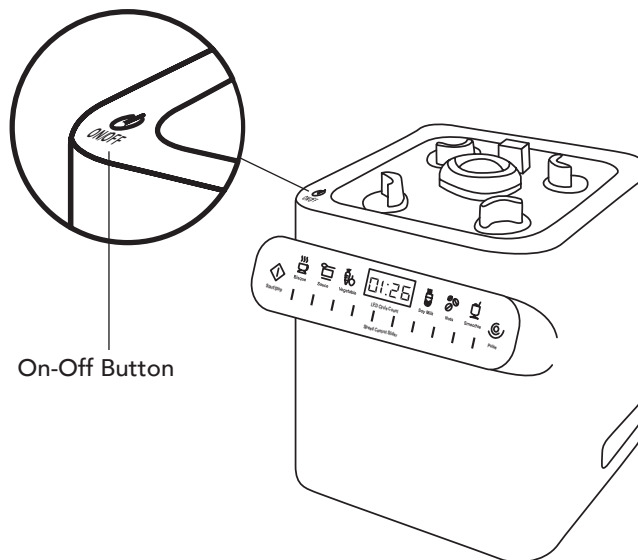
- The device must be placed on a level, flat, solid and nonslip surface that ensures the load capacity.
- Take care that the device cannot fall over.
- Do not place a cloth under the device.
- Please choose the installation location so that children cannot play with the device or reach into the mixing container 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:**

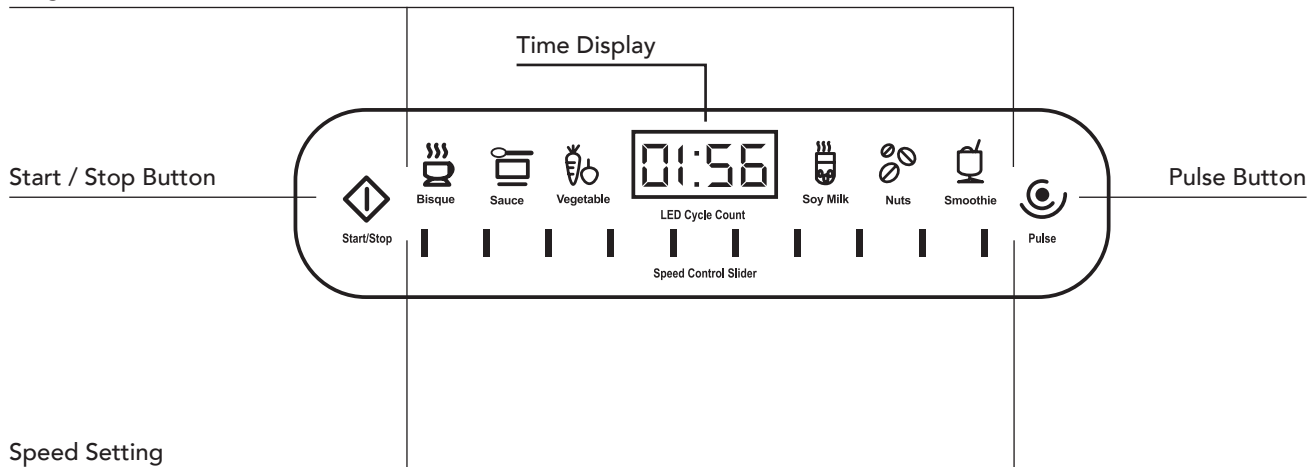
- Before connecting, compare the technical data of the device, voltage and frequency 220 - 240 Volts, 50 - 60 Hz, with your power supply. This data must conform, so that the Diver is not damaged. In case of doubt ask your electrician.
- The electrical safety can only be ensured, if it is connected to a properly installed protective earth connection.
- The manufacturer takes no responsibility for damages caused by a missing or disconnected protective earthwire.
- Please 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.
- Please make sure that the power plug is properly inserted into the power socket, a loose plug can lead to overheating of the device or electric shock.

## Overview Control Panel



On-Off Button

### Programme Selection



### Speed Setting

## Operating Programme Buttons

### On-Off Button

Press this button to switch your Diver from energy saving mode to standby mode.

When your Diver is in standby mode, you can switch your Diver into the energy saving mode with this button (see page 13).

### Start / Stop Button

With this button, you start all programmes that you have previously selected by pressing the programme button.

If you have set a speed target for the manual mode, it will be started. When starting the programme this button lights up white. When pressing the On/Off button once again, the active programme will be terminated prematurely. In manual mode, this will be finished.

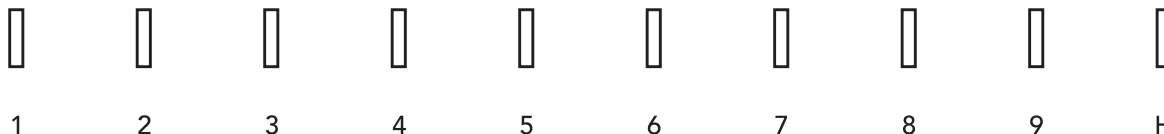
### Pulse Button/Pulse Mode

To start the Pulse mode, tap the Pulse button once, the button flashes white. By re-tapping and holding the Pulse button the pulse mode starts. In pulse mode, your Diver works at the highest speed until you release the Pulse button. The Start / Stop button, the programme icons and the speed setting light up white. To terminate the pulse mode, release the Pulse button. In Pulse mode the elapsed time is shown in the display.

### Speed Setting for Manual Mode

In Manual mode, the speed can be set from level 1 to level H.

The selected speed setting is illustrated by the 10 speed bars.



The desired speed is set by tapping the respective level. Tap for example level 5, 5 bars are flashing, Tap level H all 10 bars are flashing. For more information, see "Manual Mode" on page 16.

### Programme Buttons

Your Diver features 6 preset programmes. By pressing a button the corresponding programme will be activated. This is confirmed by a short beep and the corresponding programme button flashes. For more information on the operation of preset programmes, see page 14.

## Operating Diver

Connect your Diver 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. Please make sure that the power plug is properly inserted into the power socket.

### Start-up

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

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

When the mixing container is placed on the motor block, the display illuminates blue and the On/Off button lights up red (Fig [10] page 1). In order to get your Diver into standby mode, press any key on the keypad (page 11). This is confirmed by a short beep. Now, all buttons on the control panel are lit. Your Diver is now in Standby Mode.

### Standby Mode

In Standby Mode, the display shows “00:00” and the speed level is set to 3 . All symbols on the control panel are lit and the On-Off button flashes red. Now you can use the preset programmes (→ page 14) or the Manual Mode (→ page 16) of your Diver.







*Your Diver automatically changes to Energy Saving Mode after 30 seconds of inactivity.*

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

## Operating Diver Preset Programmes

### Start up a preset programme

To use a preset programme, your Diver must be in standby mode (→ Page 13). Please select your desired programme by pressing a programme button. The chosen programme is shown by the flashing of the symbol. By pressing the Start / Stop button, the chosen programme will start. At the same time, the remaining time is shown on the display. Upon completion, the programme your Diver stops automatically.

Symbol	Programme	Programme description	Display
	Bisque	Level 7 in 7 seconds, then level H in 3 seconds. Level H is kept to the end of the programme Total runtime: 4:20 minutes	Remaining Time
	Sauce	Level 8 for 2 seconds and 1 second stop. In total 5 repetitions. Then level H for 45 seconds. Total runtime: 1:00 minute	Remaining Time
	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. Total runtime: 1:56 minute	Remaining Time
	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. Total runtime: 06:00 minutes	Remaining Time
	Nuts	Level H for 4 seconds, 1 second stop , level H for 4 seconds, 1 second stop, then level H for 30 seconds. Total runtime: 00:40 seconds	Remaining Time
	Fruit smoothies	Level H for 8 seconds and 2 second stop. 3 repetitions. Total runtime: 00:30 seconds	Remaining Time
	Manual Mode	Set speed. Stops automatically after the set time.	Time

## Programme Description

### **Bisque = Soup**

By the time of 8 minutes, you heat the content to nearly 100 °C. Therefore, it is possible to prepare hot soups easily. To monitor the temperature in the mixing container (e.g. interest for raw food), please use the supplied tamper T42L with patented temperature measurement. You will find the description of how to operate the tamper on page 17.

### **Sauce**

Delicious sauces can be made in no time, such as tomato, basil, or pesto.

### **Green Smoothies**

Use this programme to make green smoothies. The difference to the programme "smoothies" is that due to the longer mixing time, the green leaves are mixed perfectly.

### **Soy Milk**

Use the soy milk programme to make homemade soy milk. A recipe can be found under "recipes to try" on Page 31.

### **Nuts**

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

### **Fruit smoothies**

For the preparation of pure fruit smoothies that does not contain green leaf. The programme is also ideal for making ice cream.

### **Note**

For recipe ideas, see page 22

## Operating Diver Manual Mode

### Manual Mode

In addition to the six preset programmes you can run the Diver in a manual mode. Therefore, you can set the desired speed level as described on page 12. The time is set manually. When you start the manual mode, the display shows the elapsed time.

### Start in Manual Mode

Select the desired speed setting and tap the Start / Stop button. Your Diver starts now with the speed setting you have selected. By re-tapping the Start / Stop button the manual mode ends and the display shows the term is for about 3 seconds.

### Speed

The speed depends on the speed level you select. Below you find the corresponding speed of each level. Each level runs smoothly and later with the following rotation:

Level 1	Level 2	Level 3	Level 4	Level 5	Level 6	Level 7	Level 8	Level 9	Level H
14.000	16.000	18.000	20.000	22.000	24.000	26.000	28.000	30.000	32.000

*(approximate rpm / min.)*

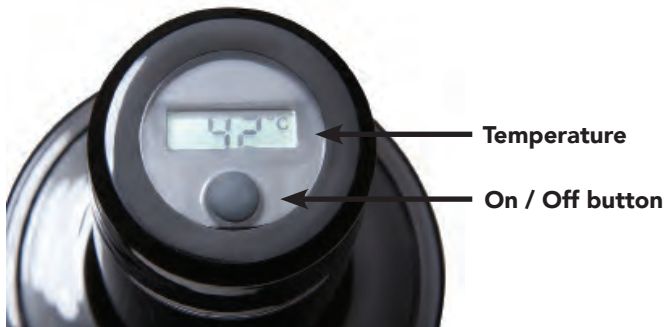
*Remove the mixing container only when the blades do not rotate anymore!*



## Operating the Tamper T42L

Run the tamper only through the lid opening of the measuring beaker. (see Fig. 2, page 1). Use only the provided tamper and **NO OTHER** objects to press the mixing content towards the blades. The less water you use, the more you have to work with the tamper. If you use other objects, the device can be damaged irreparably.

### Overview



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

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

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

**i Note** *If the display shows the temperature in °F (Fahrenheit), you can change into °C (Celsius) by holding the On-Off button of the tamper.*

### Changing the battery (Battery type: CR 2032)

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

**Dispose of the used old battery at the provided collection points**

## Measuring Cup, Lid and Seal Ring

Place the measuring cup (Fig. [1], page1) in the opening of the lid (Fig. [2], page 1) and twist it tight towards to the right. Now, place the lid firmly on the mixing container. Turn the measuring beaker to the left to take it off, and lift it off the lid.

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

## Safety Guideline for Cleaning

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

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

- **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 blades are very sharp!  
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 cup and seal ring) and press the Pulse button many 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.

If you place the mixing container upside down, please remove excess water with a dry cloth to prevent rusting of the metal parts.

*Please 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 T42L

Do not clean the display under running water, use a moist cloth.

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

## Instructions for General Preparation

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

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

### **While preparation, the high performance mixer works smoothly and suddenly gets 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 gets stuck and then stops 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.

## 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. You can check this easily with the tamper T42L (see operating the tamper on page 17). Please pause while preparation to cool down the puree, as well as the device.



**Note**

*Current recipes can be found on our website at [www.biancodipuro.com](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 programme "Vegetables". 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, dividethe appleremove the stem and the blossom root. Remove stone of mango. Wash chard or spinach briefly.

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

Enjoy!

## Recipes to try – Green sauce, Tomato sauce and Hummus

### Green Sauce

You will need:

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

### **Preparation**

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

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

Enjoy!

### Tomato Sauce

You will need:

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

### **Preparation**

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

Enjoy!

### Hummus

You will need:

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

### **Preparation**

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

Enjoy!

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

### Tomato Soup

You will need:

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

#### **Preparation**

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

Enjoy!

### Asparagus Soup

You will need:

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

#### **Preparation**

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

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

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

Enjoy!

### Cauliflower Soup

You will need:

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

#### **Preparation**

Peel spring onion and garlic, chop the cauliflower coarsely.

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

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

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

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

Enjoy!

### Almond mush

You will need:

- 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 programme "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 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."

## Recipes to try – Apricot pudding, Lemon cream and Nut pudding

### Apricot pudding

You will need:

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

#### **Preparation**

Peel the banana and halve the apricots.

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

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

Enjoy!

### Lemon cream

You will need:

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

#### **Preparation**

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

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

Enjoy!

### Nut pudding

You will need:

- 100 g of shelled walnuts
- 100 g of hazelnuts
- 100 g of almonds
- 2 large bananas
- 300 ml 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 shred them with programme "Nuts".

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

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

Enjoy!

## Recipes to try - Cashew milk, 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 mixing container. Start the programme "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 start the programme "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 peeled hemp seeds
- 750 ml of fresh water

#### **Preparation**

Fill the hemp seeds in the mixing container and add the fresh water.

Now start the programme "Sauce". Done!

Enjoy!

#### **Tip:**

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

## Recipes to try - Tomato-, Peanut- 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 mixing container and run the programme "Sauce". Done.

Now add the dressing as desired with salt to taste.

Enjoy!

### Peanut dressing

You will need:

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

#### **Preparation**

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

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

Enjoy!

### Zucchini dressing

You will need:

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

#### **Preparation**

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

Add salt and pepper to taste. Done!

Enjoy!

## Recipes to try – Ice cream

### Coconut raspberry ice cream

You will need:

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

#### **Preparation**

Put all ingredients in the mixing container and start the programme "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 mixing container and start the programme "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 programme "Nuts" coarsely and transfer them to a bowl.

Now enter the frozen banana pieces and remaining ingredients in the mixing container and start the programme "Sauce".

Stir gently some chopped almonds to the ice cream.

Enjoy!

With these recipes, you have to work with the tamper T42L

## Recipes to try – Fruit smoothies

### Fruit Smoothie

You will need:

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

#### **Preparation**

Use the pomegranate seeds only. Peel the orange with a vegetable peeler. Put the ingredients in the mixing container and start the programme "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 mixing container. Use programme "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 programme "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 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 mixing container. Start the programme "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 mixing container and start the programme "Soy Milk". Done!

Enjoy!

## Technical Data

### Diver

<b>Voltage / Frequency</b>	220 - 240 V / 50 Hz - 60 Hz
<b>Power</b>	1,680 Watt
<b>Rotation</b>	14,000 U/Min. (Phase 1) - up to 32,000 U/Min. (Phase H)
<b>Electrical power</b>	6.8 Amps
<b>Volume of mixing container</b>	2.0 Liters
<b>Max. temperature</b>	125 °C
<b>Blade type and material</b>	6 Stainless Steel Knife, HCS (Japan)
<b>Control Panel</b>	Touch buttons, 6 preset programmes, Start/Stop button, buttons for manual speed, pulse button, display with time, display, On/Off button
<b>Safety functions (→ page 6)</b>	Overheating protection, Overload protection and Sensor for the Mixing Container
<b>Device dimensions</b>	(h) 518 mm x (b) 168 mm x (t) 202 mm
<b>Packaging dimensions</b>	(h) 432 mm x (b) 307 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 (except battery)
<b>Power consumption in energy saving mode</b>	0.339 Watt

### T42L - Tamper with patented temperature gauge

<b>Colour</b>	Black
<b>Measurement range</b>	0 °C - 120 °C
<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>	0.16 kg
<b>Manufacturer's warranty</b>	2 Years
<b>Max. temperature</b>	125 °C
<b>Power supply</b>	Battery Type CR 2032



## Disposal Note

The packaging protects the device from damage during transportation. The packaging materials have been chosen with consideration of the environment and the disposal and are therefore recyclable.

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

**If possible, store the packaging during the warranty period, to be able to properly package the device in a warranty case.**

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

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

## Disposal of used batteries

### Return of waste batteries free of charge

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

**bianco di puro GmbH & Co. KG**  
Maarweg 255  
D-50825 Köln  
Germany

Should you have further questions you can contact us via email, too: [info@biancodipuro.com](mailto:info@biancodipuro.com).

### Importance of the battery symbols



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



## Contact and Customer Service

### Contact

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## Service Centre

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

Phone +49 221 50 80 80-20  
Fax +49 221 50 80 80-10  
Mail kundenservice@biancodipuro.com  
Internet www.biancodipuro.com

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

### Attention

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

## Warranty Conditions

The warranty is from date of purchase as follows:

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

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