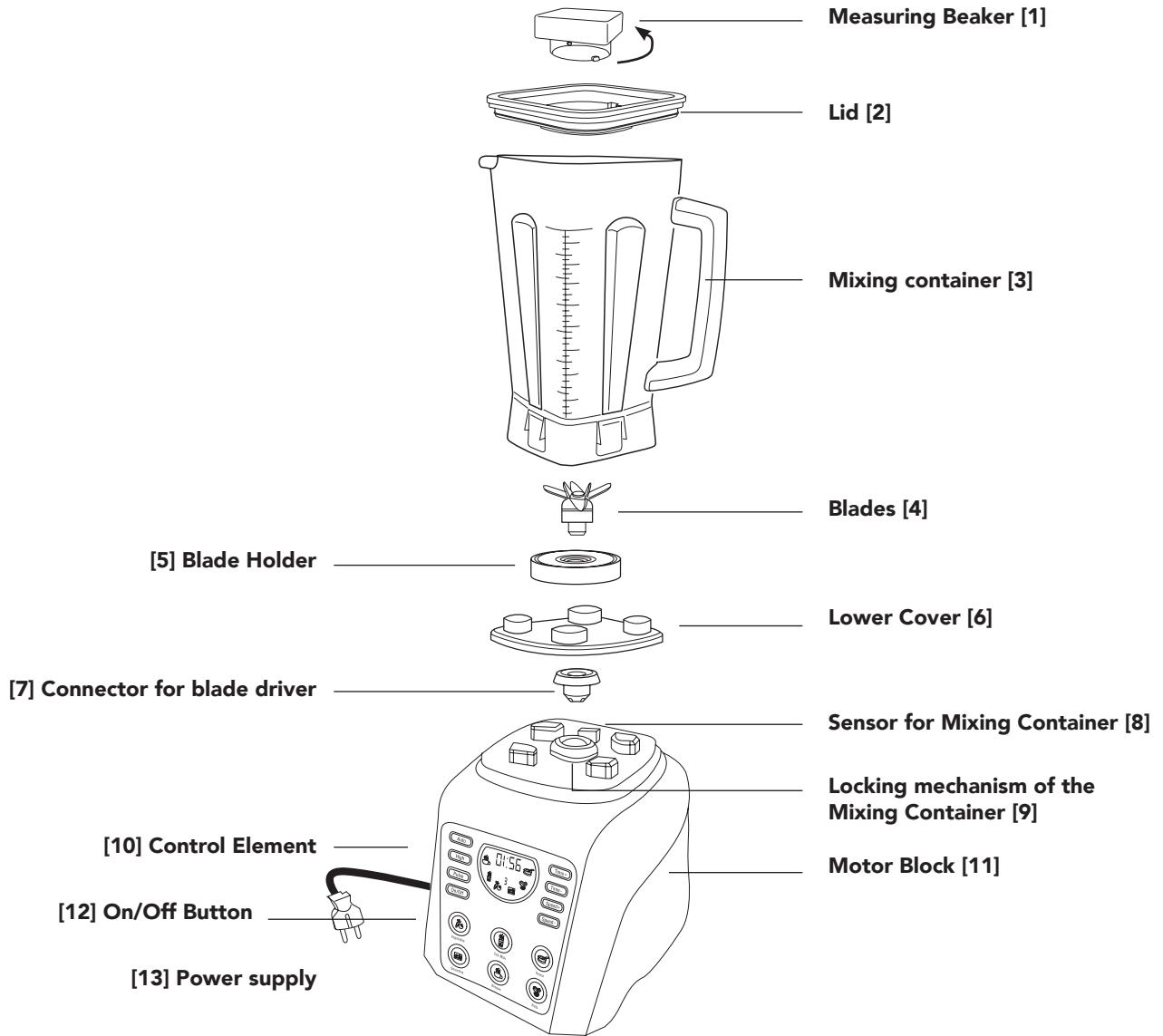


Description



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Introduction

Dear Customer,

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

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

We hope you enjoy your new path to healthy nutrition.

Information about this User Manual

This user manual is part of your forte 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 forte.

Safety Functions

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

Overheating protection

The motor of your forte 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 forte is activated. Let your forte cool off for about 45 minutes in a well-ventilated area, afterwards you can use your forte 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. [8], page 1) recognizes if the container has been set up correctly. If the container is not, or has not been placed correctly, your forte will not turn on. Never attempt to bypass the sensor in order to protect third parties and in order to prevent damage at the device.

Safety Precautions

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

- Check the device before the first use for externally visible damage of the housing, electrical connection as well as the power plug. Do not operate a damaged device.
- In case of damage to the power supply cord, the device must not be put into operation.
- If water or another fluid has entered the motor base, contact your service as soon as possible. Disconnect the power plug and do not operate the device any more.
- 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 to that, the warranty is voided.
- Defective parts must only be replaced with original parts, because only original parts ensure that the safety requirements are fulfilled.
- Never put your hands in mixing container during operation. It will cause injuries.
- Operate the device with the original mix container only or a matching one from the product range.
- Fill the mixing container only up to the maximum marking (max. marking).

Safety Precautions

- Children and frail people must always be supervised by a person responsible for their safety, when using the forte.
- 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 and not by pulling the power cord.
- Make sure that the power cable is not caught anywhere, causing the device to fall and injuring people.
- Operate the device only with a filled mix container.
- Do not operate the device in direct sunlight or near other heat sources.
- Make sure during operation that the lid and measuring beaker correctly close the mix container.
- Always disconnect the power cable before 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 amount should not be too little, but also not too much. Too many ingredients in one process can lead to overheating and automatic shutdown of the motor.** Wait in that case until the device cools off as described above (see page 5).
- Always keep the lid closed during the operation of your forte. 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 T42M 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 forte is standing securely. It is advisable to first start at low speed and then to increase it gradually. Alternatively you can either 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 T42M. Replace the measuring beaker and continue the preparation.

Unpacking, Contents and Start-up

Please proceed as follows to unpack your forte:

- 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 T42M.
- 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 on the device 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 beaker
- Mix container solito
- tamper T42M 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 forte, the installation location must fulfil the following condition:

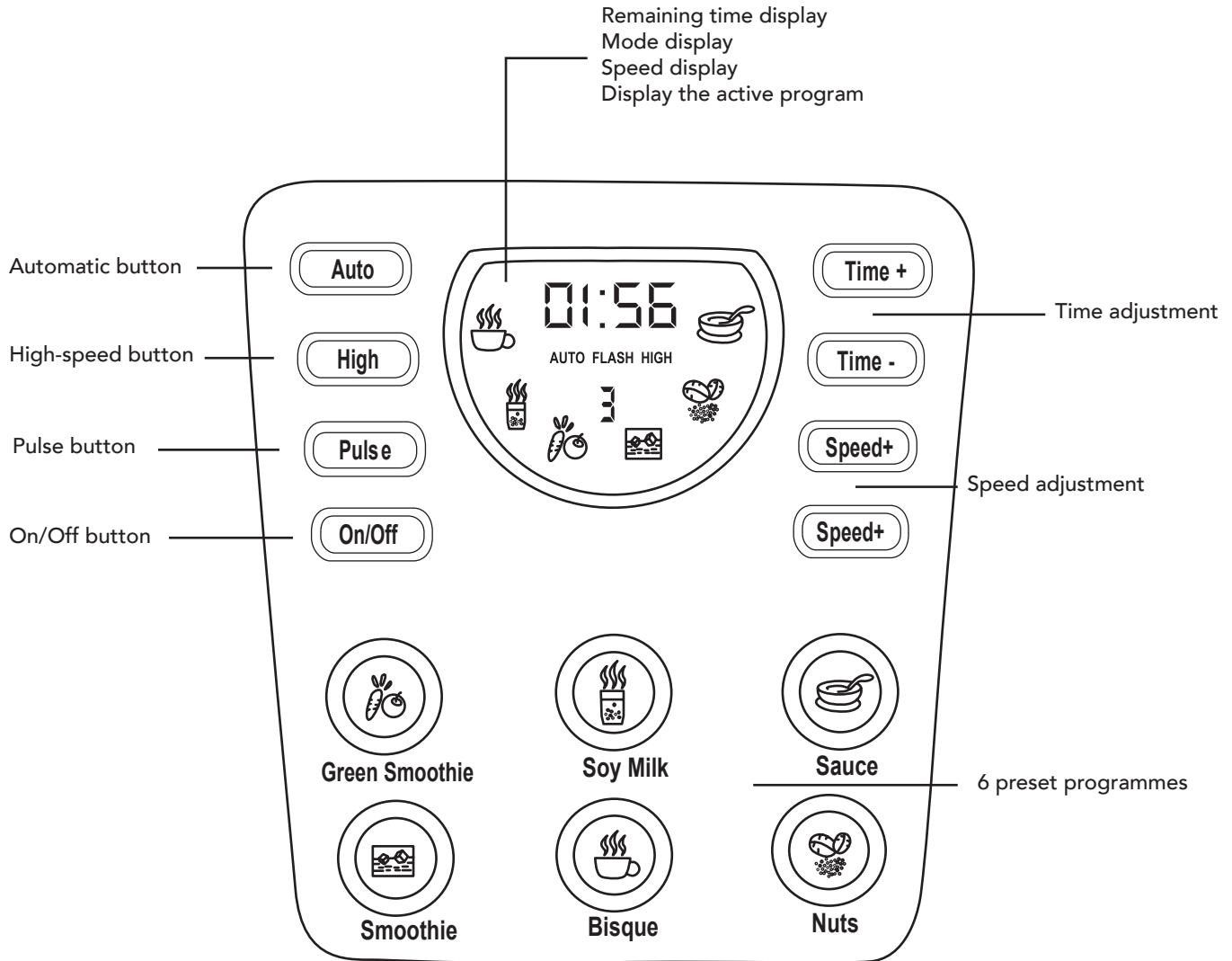
- The device must be placed on a level, flat, solid and nonslip surface that ensures the load capacity.
- Take care that the device cannot fall over.
- Do not place a cloth under the device.
- Choose the installation location so that children cannot play with the device or reach into it and cannot pull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

Overview Control Panel



Operating Programme Buttons

On/Off Button

With this button you start all programmes you have previously selected by pressing the programme button. When starting the programme this button flashes white. When pressing the On/Off button once again the active programme will be terminated prematurely.

Automatic Mode (AUTO)

In this mode, you can adjust the runtime by pressing the **(TIME +)** or **(TIME -)** button. This programme will start with the lowest level (speed 1) and increases within 10 seconds to the highest level (speed H). The AUTO mode works until the end of the time set by you. During operation in AUTO mode, the icon lights up permanently. Pressing the On/Off button will start the AUTO mode and is illustrated by a flash of the AUTO button. To end the AUTO mode prematurely press the On/Off button.

Highspeed Button (HIGH)

In this mode, you can adjust the runtime by pressing the **(TIME +)** or **(TIME -)** button. This programme is semi-automatic, it starts for 8 seconds at the highest level (speed H) and then stops for 2 seconds. This is repeated until the end of the runtime set by you. During operation in HIGH mode, the HIGH button flashes continuously and the word HIGH is shown on the display. Pressing the On/Off button will start the HIGH mode. To end the AUTO mode prematurely press the ON/Off button.

Pulse Button / Pulse Mode

With this button your forte starts with the maximum speed level. During operation in Pulse mode you must keep this button pressed. Your forte stops automatically when the button is released. In Pulse Mode „88:88“ and „H“ are shown on the display.

Programme Button

Your forte features 6 preset programmes. By pressing a button the corresponding programme will be activated. This is confirmed by a short beep and the respective programme button flashes. You will find an overview of the programmes you can find on page 14.

Buttons SPEED + / - and TIME + / -

Use these buttons to change the speed and time settings. With the „+“ button increase the speed or time. With the „-“ button decrease it.

Operating forte

Connect your forte 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 forte, it is necessary to place on the mixing container on the motor block properly. Without the mixing container your forte 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 forte is in energy saving mode.

Energy Saving Mode¹

When the mixing container is placed on the motor block, the display illuminates blue and the On/Off button lights up red (Fig. [12], page 1). In order to get your forte into standby mode, press any button on the control panel (page 11). This is confirmed by a short beep. Now, all buttons on the control panel are lit. Your forte 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 forte.

Your forte automatically changes to Energy Saving Mode after 3 minutes of inactivity.

¹Power consumption in Energy Saving Mode: 0,339 Watt

Operating forte preset programmes

Start up a preset programme

To use a preset programme, your forte must be in Standby Mode. Select your desired programme by pressing a programme button. 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 forte stops automatically.

Symbol	Programme	Programme description	Display
	Soup	Level 7 in 5 seconds, then level H in 5-10 seconds. level H is kept to the end of the programme Total runtime: 8:00 minutes	Remaining time, Speed level
	Sauce	Level 8 for 2 seconds and 1 second stop. In total 5 repetitions. Then Level H for 45 seconds.	Remaining time, Speed level
	Green Smoothie	Level H for 30 sec., 2 sec. stop. level 6 for 10 sec, 2 sec. stop. level H for 60 sec., 2 sec. stop. level 6 for 10 sec. Total runtime: 1:56 minute	Remaining time, Speed level
	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, Speed level
	Nuts	Level 5 for 5 seconds, then level 8 for 2 seconds and 1 second stop, 10 repetitions. Total runtime: 00:35 seconds	Remaining time, Speed level
	Smoothie	Level H for 8 seconds and 2 second stop. 3 repetitions. Total runtime: 00:30 seconds	Remaining time, Speed level
	Manual Mode	Set speed. Stops automatically after the set time.	Remaining time, Speed level

Programm 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) use the supplied tamper T42M with patented temperature measurement. You will find the description of how to operate the tamper on page 17.

Sauce

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

Green Smoothie

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

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

Nuts

To grind coffee beans, nuts or grains.

Smoothie = 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 forte Manual Mode

Manual Mode

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

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

Time Adjustment

To adjust the time setting, use the **(TIME+)** or **(TIME-)** buttons. 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.

Speed

The speed depends on the speed level you select. Below you find the corresponding speed each level.

Each level runs smoothly and later as followed:

Level 1	Level 2	Level 3	Level 4	Level 5	Level 6	Level 7	Level 8	Level 9	Level 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 T42M

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 Beaker, Lid and Seal Ring

Place the measuring beaker (Fig. [1], page 1) in the opening of the lid (Fig. [2], page 1) and twist it tight towards the right. Now, place the lid firmly on the 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 forte.

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

- **Pull the power plug from the power socket before cleaning!**
- **Do not open the housing of the device under any circumstances.**
- **If live contacts are touched and the electrical system is charged, this can lead to an electric shock or even death.**
- **Never place the power plug in water for cleaning.**
- **Never clean the power plug with a wet cloth.**
- **Never touch the power plug with wet hands.**

Cleaning of the Mixing Container (incl. Lid), Motor Base and Tamper

Cleaning of the mixing container and lid



Carefully when cleaning:

The stainless steel blade can cause injury!
The mixing container is not suitable for the dishwasher!

- The mixing container can be cleaned with a brush or sponge under running water.
- Do not use aggressive or abrasive cleaning agents or solvents.
- Clean the mixing container with a mild cleaning agent (detergent) or fill 2 cups of water into the mixing container, add some detergent, close the lid (incl. measuring beaker) and 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 since they are permanently fixed to the mixing container.

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

Cleaning of the motor base

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

Cleaning the tamper T42M

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 appropriate solutions for you.

While preparation the 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 it can be bubbles only that you can remove with the tamper easily. If necessary, add more water.

When a mass of the ingredients is pressed against the walls of the mixing container and settles there.

The blades run empty.

This happens especially when smaller amounts 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 – make sure 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 strike completely.

Your high performance mixer has a thermal protection which ensures that the device does not overheat. Take frequent breaks so that it can cool down. If the overheating protection is active, 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 tablespoon wise neutral edible oil, 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 blender is not heated above 42 °C in order to meet the raw food criteria where no trans fats are allowed. You can check this easily with the tamper T42M (see operating the tamper on page 17). Have some breaks while preparation to cool down the puree as well as the device.



Note

Latest recipes can be found on our website at 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 "Green Smoothie". Done!

Enjoy!

Green Power Smoothie

You will need:

- 1 banana
- 1 apple or mango
- 1 handful 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 into quarters and 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 programme "Green Smoothie". 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 "Green Smoothie". 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 and 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 tamper 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. of 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 of nut milk
- 4 tbsp. of cane sugar
- 1 pinch of sea salt
- 2 tbsp. of 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, Almond Milk and Hemp Milk

Cashew Milk

You will need:

- 100 g of cashew nuts
- 1 L of fresh water
- salt and sweetener

Preparation

Fill the cashew nuts with the fresh water into the mixing container. Start the programme "Sauce". Add the almond milk with 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 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 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 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 Cashew mush
- 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, put 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 T42M

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 the 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 Milk and Sesame Milk

Soy Milk

You will need:

- 100 g of soy beans
- 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 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

forte

Voltage / Frequency	220 - 240 V / 50 - 60 Hz
Power	1,680 Watt
Rotation	14,000 U/Min. (Level 1) - up to 32,000 U/Min. (Level H)
Electrical power	6.8 Amps
Volume of mixing container	2 Liters, TRITAN plastic, BPA-free
Max. temperature	125 °C
Blade type and material	6 Stainless Steel blades, HCS (Japan)
Control Panel	Buttons for 6 preset programmes, On/Off button, Buttons for manual speed and time, display, auto-, high- and pulse button
Safety functions (→ page 6)	Overheating protection, Overload protection and Sensor for the Mixing Container
Device dimensions	(h) 540 mm x (b) 240 mm x (t) 260 mm
Packaging dimensions	(h) 390 mm x (b) 295 mm x (t) 310 mm
Net weight	5.75 kg
Gross weight	7.15 kg
Certification / Standard	ITS -GS, CE, EMC, CB, LVD, CCC, PAH
Manufacturer's warranty	5 years for motor base, 2 years for mixing container 2 years for tamper (except battery)
Power consumption in energy saving mode	0.339 Watt

T42M - Tamper with patented temperature gauge

Colour	Black
Measurement range	0 °C - 120 °C
Device dimensions	(h) 300 mm x (b) 82 mm
Packaging dimensions	(h) 337 mm x (b) 118 mm x (t) 88 mm
Weight	0.16 kg
Manufacturer's warranty	2 Years (except battery)
Max. temperature	125 °C
Power supply	Battery Type CR 2032

Disposal Note

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

The return of the packaging to the material cycle reduces the generated waste and saves raw materials. 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 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 during corrosion and therefore the food chain or poison plants and animals for years.

Disposal of used batteries

Return of waste batteries free of charge

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

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

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

Importance of the battery symbols



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

Contact and Customer Service

Contact

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

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

Customer service

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

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Service Centre

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

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

Attention

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

Warranty Conditions

The warranty is from date of purchase as follows:

- 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 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