

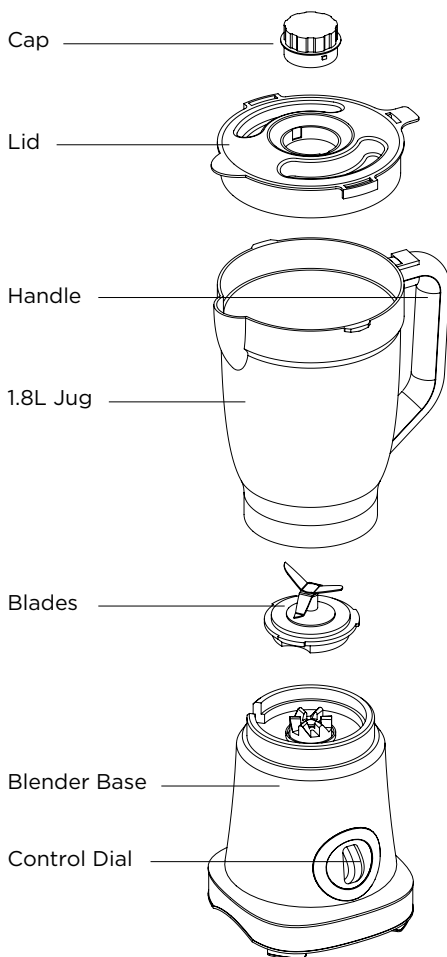
# DAVIS & WADDELL

## essentials

Ice Crusher Blender  
DES0420  
davisandwaddell.com.au

Thank you for choosing the Davis & Waddell Ice Crusher Blender. To ensure proper use and to maintain the lifespan of your appliance, please read these instructions carefully before use.

## Features and parts



## Safety first

### Important safeguard

Before using the electrical appliance, the following basic precautions should always be followed:

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Read all instructions first.
- Children should be supervised to ensure they do not play with the appliance.
- Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, after it has been dropped or after it gets damaged in any manner.
- To protect against risk of electrical shock do not put appliance in water or other liquid.
- Do not let cord hang over edge of table or counter or touch any hot surfaces.
- This appliance has a “Type Y” cord. If the external cable or cord of this appliance is damaged, it shall be exclusively replaced by the manufacturer or his service agent or a similar qualified person in order to avoid a hazard.
- To reduce the risk of electric shock, never operate this product with wet hands, spill liquid on the base or submerge the base in water or any other liquid.
- Never leave appliance unattended during operation.
- Do not place appliance on or near gas or on a heated oven.
- Do not use outdoors. For indoor household use only.
- Never operate the product when jug is empty. Do not remove jug lid before blades come to a complete stop.
- Unplug from outlet when not in use, while assembling or disassembling and before cleaning.
- Avoid contact with moving parts. Blades are sharp. Handle with care.
- Care is needed when handling cutting blades, especially when removing the blade from the jug, emptying the jug and while cleaning.
- Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons and damage to the blender.
- Always operate blender on a flat surface.
- Blender will only operate with lid in place.

- Never use any attachments that are not listed in the instruction manual and supplied in the appliance's box.
- Be careful if hot liquid is poured into the food processor or blender as it can be ejected out of the appliance due to sudden steaming.
- Do not blend hot liquids. Always allow hot liquids to cool before blending.
- Use for a maximum of 60 seconds at a time. Wait 60 seconds before restarting. (Allow appliance to cool down before re-starting)

### **Warning**

Only insert power plug into mains outlet socket and after jug is securely installed on blender base as per below. Before removing jug from blender base, remove plug from mains outlet socket.

### **Packaging and Recycling**

The materials used for this product's packaging can be reused, recycled and disposed of through specific waste streams.

- **REUSE:** Keep packaging to safely store or transport your appliance, preventing damage.
- **RECYCLE:** Look for recycling symbols on packaging components to identify if they are recyclable. Check with your local authority to find out what materials are accepted for recycling in your area.
- **DISPOSE:** Look for symbols on packaging components and dispose of materials accordingly.

## **Operating your Electric Ice Crusher Blender Before First Use**

Ensure all parts have been cleaned and are thoroughly dry following care instructions.

1. Place the blender on a flat surface. Remove lid.
2. Add ingredients to jug. Ingredients must be filled below the blender jug max level mark. Include a liquid (e.g. water or milk). Place lid on securely.
3. Place jug on blender base. Ensure it locks securely.
4. **OPTION 1 (PULSE):** Turn dial to 'P' position and hold. Blender will start to pulse. Release dial - pulsing will stop.
5. **OPTION 2 (SPEEDS 1 AND 2):** Turn dial to speed '1' or '2'. Appliance will continuously blend until dial is turned back to 'O'. Operate for a maximum of 60 seconds at a time.

### **Caution**

- Blender jug is not suitable for grinding.
- During blending, if lid is removed, appliance will stop.
- You must secure the lid on jug before placing jug on blender base.
- Only suitable for blending (soft) fruit and vegetables or crushing ice.
- When overloaded the blender will shut down. Wait approx. 45 minutes for appliance to cool down before re-starting blender.

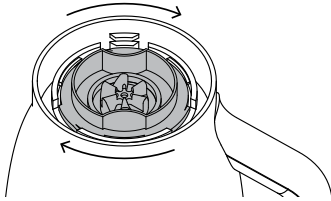
### **Notes**

- Do not add more than 1.5L of liquid to jug. Use for 60 seconds at a time. Wait 60 seconds before restarting. (Allow appliance to cool down before re-starting)
- Always blend ingredients with a liquid.
- Cut ingredients (e.g. fruit) into small pieces before blending.

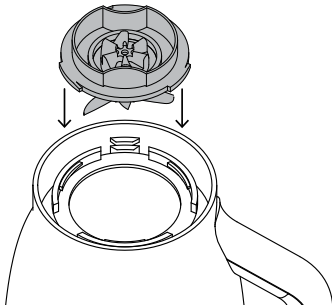
## Care

- Unplug blender from wall outlet before cleaning.
- After use, hand wash jug thoroughly and dry well.
- Lid is dishwasher safe.
- Never immerse the base (motor unit) or power cord into water for cleaning.
- Ensure appliance is completely dry before storing.
- Blade attachment may be carefully removed from jug for a deep clean. Once clean, ensure attachment is securely back in position to prevent leakage during use.

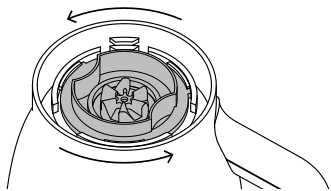
Turn blade attachment to remove for deep clean.



Insert blade attachment.



Securely close.



## Storage

Store away from direct sunlight. Never store the two cutting/slicing blades inside the jug.

## Please Note:

Do not operate appliance while accessories are being stored in the jug.

## What to do if your appliance does not work?

- Check the lid is securely in place.
- Check jug is secured onto the base properly.

## Our 12 Month Guarantee

In Australia, our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

We stand by this product. Therefore, we offer a 12 month guarantee on the heating element. The benefits of this guarantee are in addition to any rights and remedies imposed by Australian Consumer Law. Our guarantee excludes normal wear and tear and instances where care and use instructions have not been followed.

**What Albi will do:** During this guarantee period Albi will repair, replace or refund any defective product. If identical product is not available for replacement, a similar product may be offered. Albi asks you to cover the cost of postage/transit if the product needs to be sent back to us for inspection. If Albi deems the product is defective, we will reimburse your postage/transit expenses. Albi will be responsible for the postage/transit of the repaired/replacement product back to you.

**What to do:** If a fault/defect is identified cease using the product immediately.

To make a claim on this guarantee, take the product, proof of purchase and full details of the alleged defect to the retailer from whom the product was purchased. If you cannot access the retailer or are unsatisfied with the solution offered by the retailer contact Albi via the details below.

Albi

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## Recipes

### Unfussy Berry Smoothie

#### Ingredients

- ½ cup ice
- 200g blueberries
- 150g strawberries, sliced
- ½ cup blackberries
- ½ cup raspberries
- 1 ½ cups milk of your choice
- 1 cup Greek yoghurt

#### Method

1. Add ice to blender and top with all other ingredients.
2. Blend until consistency is smooth and enjoy!

Tip: fresh fruit can be substituted with three cups of frozen fruit, however, remove ice from recipe. If extra sweetness is needed, add honey to taste.

### Choc-Banana Smoothie

#### Ingredients

- ½ cup ice
- 1 large banana
- 2 tbsp. peanut butter
- 2 whole dates, pitted
- 1 tbsp. cocoa powder
- 1 ½ cups milk of your choice

#### Method

1. Add ice to blender and top with all other ingredients.
2. Blend until consistency is smooth and enjoy!
3. Tip: top with cocoa nibs and flaxseeds for a delicious crunch.

### Strawberry Mocktail

#### Ingredients

- 500g strawberries
- ½ cup orange Juice
- ½ cup sparkling water
- ¼ cup of fresh lime juice
- 6 ice cubes

#### Method

1. Place all ingredients into blender.
2. Pulse 5-6 times whilst the blender crushes the ice.
3. Blend on Speed '1' until mocktail reaches your desired consistency.

Tip: coat the rim of glasses with sugar for a professional finish. For an adult version, add 30mL per person of your favourite white spirit and garnish with a wheel of lime.

### Chocolate Mylk

#### Ingredients

- 1 cup peeled hazelnuts
- 4 pitted dates
- ½ cup water
- 2 tbsp. cocoa powder
- Pinch of salt

#### Method

1. Soak peeled hazelnuts for 24-48 hours.
2. Drain nuts and wash with clean water.

3. Add nuts to blender with dates and salt along with ½ cup fresh water. Pulse until consistency is a thin paste. You may need to add more water to achieve the correct texture.
4. Over a large bowl, transfer nut paste into a muslin or mesh cheese bag. Start to gently squeeze out all the liquid from the bag. The longer you squeeze, the more force you will have to use.
5. Add cocoa powder to bowl and gently mix in.
6. Pour chocolate mylk into a glass bottle and refrigerate.

### Quick Nutrient-Packed Green Soup

#### Ingredients

- ½ head broccoli (included stem), chopped
- ½ onion, chopped
- 2 garlic cloves, crushed
- 1cm piece ginger, grated
- ½ cup frozen peas
- Juice and zest of half a lemon
- 4 handfuls spinach (or kale)
- 400mL coconut milk
- 2 cups vegetable stock
- Salt, pepper and/or cayenne pepper to taste

#### Method

1. Add all ingredients (except the lemon juice) to a large saucepan. Bring to the boil and simmer for 10 mins.
2. Allow to cool for ten minutes and add lemon juice.
3. Add mixture to blender and blend on Speed '2' until soup reaches the desired consistency.
4. Season to taste.
5. Serve with toasted sunflower and pepita seeds and warm rye sourdough bread.

Tip: add any of your favourite green vegetables or add a chopped potato for a thicker consistency. You will need to cook potato for longer – so add it to stock first and boil before adding the remaining vegetables.

### Salsa

#### Ingredients

- 400mL can whole tomatoes
- Juice of one lime
- ½ medium onion, cut into chunks
- 2 jalapeños with stems cut off (fresh or bottled)
- 1 garlic clove, crushed
- 1 tsp. ground cumin
- 1 tsp. sugar
- 1 tsp. salt
- 1 cup coriander

#### Method

1. Add tomatoes and lime juice to blender first, and then layer all other ingredients on top.
2. Pulse until salsa reaches a chunky consistency.
3. Serve in nachos or with plain corn chips.

Tip: for a spicier salsa, add more jalapeños and use two teaspoons of ground cumin.