

DAVIS & WADDELL

essentials

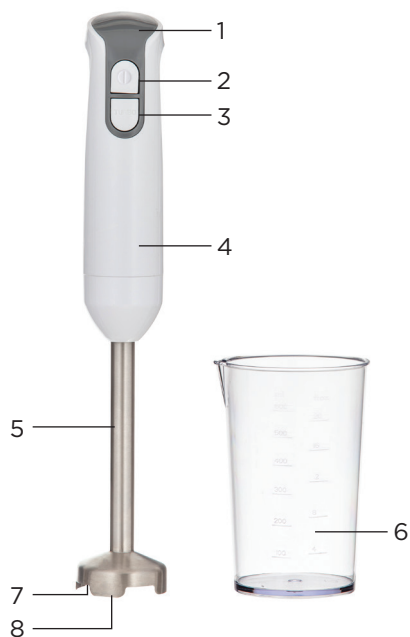
Electric Ice Crusher Stick Blender

DES0460 & DES0460ST

www.davisandwaddell.com.au

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

Features and Parts



- | | |
|-----------------------|-----------------|
| 1. Top lid | 2. Power switch |
| 3. Turbo switch | 4. Motor unit |
| 5. Blender bar | 6. Beaker |
| 7. Ice crusher blades | 8. Blade guard |

Safety First

Please read these instructions carefully before using appliance and retain for future reference.

- The appliance is not to be used 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. Be careful when handling sharp ice crusher blades, emptying beaker and during cleaning.
- Never let appliance run unattended. If plug, power cable or any other part of appliance is faulty or damaged, do not use.
- Unplug from outlet when not in use, before adding/removing parts, and before cleaning.
- Do not process more than three batches without interruption. Let the appliance cool down to room temperature before you continue to process.
- Run appliance for a maximum of 60 seconds continuously. Allow it to cool down for a minimum of 60 seconds before operating again.
- This appliance is for domestic indoor use only.
- To protect against fire, electric shock and personal injury, do not immerse blender, cord or plug in water or other liquid. **Only immerse ice crusher blades and metal blender bar in liquid.**
- Switch off appliance and disconnect from power supply before changing accessories or approaching parts that move in use.
- Do not allow children to use blender without supervision.
- Be careful if hot liquid is poured into the food processor or blender as it can be ejected out of the appliance due to a sudden steaming.

- Do not use stick blender to blend hard foods on their own, such as coffee beans, sugar, cereals, chocolate, ice etc.
- This appliance is intended to be used in households and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.

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

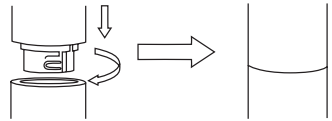
Remove appliance from packaging and ensure all parts are present and undamaged.

Clean as described under 'Care'.

Blending

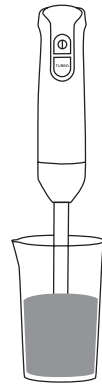
Your Electric Ice Crusher Blender is perfectly suited for preparing dips, sauces, soups, mayonnaise, milkshakes and baby food as well as for general mixing.

1. Insert blender bar into motor unit, Turn clockwise to lock.

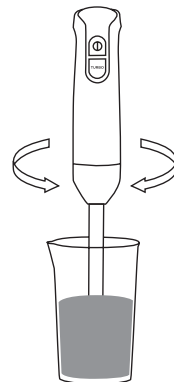


2. Add ingredients to included beaker or another bowl/container of your choosing. To prevent splattering, immerse blade guard completely into ingredients.

You can use hand blender in beaker and just as well as in any other suitable vessel.



3. Press either the Power Switch or Turbo Switch to start blending.
4. Blend ingredients by moving appliance slowly up, down and around in circles.



5. Press either button to switch off.

Care

- Before cleaning, unplug appliance and detach blender bar from motor unit.
- Hand wash blender bar soon after use. If food is hard to remove, blender bar can be immersed in container with water and a drop of detergent and switched on for approximately 10 seconds. Unplug appliance, remove blender bar again, rinse and let dry.
- Beaker is dishwasher safe.
- To clean motor unit, wipe with damp cloth when unplugged. Never immerse in water.

CAUTION: Ice crusher blade is extremely sharp. Take care when cleaning.

Storage

Ensure appliance is clean and completely dry before storing. When not using appliance for long periods, store it in a well ventilated and dry place to prevent damage from dampness.

Our 12 month Guarantee

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 motor. 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 IsAlbi will do: During this guarantee period IsAlbi will repair, replace or refund any defective product. If identical product is not available for replacement, a similar product may be

offered. IsAlbi asks you to cover the cost of postage/transit if the product needs to be sent back to us for inspection. If IsAlbi deems the product is defective, we will reimburse your postage/transit expenses. IsAlbi 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 IsAlbi via the details below.

IsAlbi

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Recipes

Berry Smoothie serves 2

Ingredients

- 1 large frozen banana
- ½ cup frozen mixed berries
- 2 tsp. wheatgerm
- ½ cup low fat milk
- ½ cup Greek yoghurt
- 2 tsp. honey (optional)
- 2-4 ice cubes (optional)

Method

1. Place banana, berries, wheatgerm, milk, yoghurt and honey (if using) in the beaker and blend until smoothie reaches your desired consistency.
2. For a particularly refreshing drink, once smoothie is blended add the ice cubes and blend again until smooth.
3. Divide between two glasses and serve.

Choc Smoothie serves 2

Ingredients

- 1 tbsp. cocoa powder
- ¾ cup skim milk
- ¼ cup low fat vanilla yoghurt
- 1 medium banana, chopped
- 2 tbsp. oats
- 6 ice cubes

Method

1. Blend all ingredients in the beaker until smoothie reaches your desired consistency.
2. Divide between two glasses and serve.

Pumpkin and Split Pea Soup serves 4-6

Ingredients

- 2 tbsp. olive oil
- Medium onion, roughly diced
- 2 garlic cloves, sliced
- small bulb of fennel, roughly chopped
- 500g pumpkin, roughly chopped
- 200g yellow split peas
- 1 litre vegetable stock
- 500mL water
- 125mL frozen peas
- 100g kale, roughly chopped
- Salt and pepper (to taste)
- Parmesan cheese (to serve)

Method

1. Heat oil over medium heat in a heavy based stock pot.
2. Cook onion, garlic and fennel with the lid on for five minutes, or until softened but not yet brown.
3. Add pumpkin, split peas, stock and water. Bring to boil, then simmer for 30 minutes.
4. Once cooked, take handheld blender and pulse to your desired consistency.
5. Stir in peas and kale and cook through for two minutes.
6. Season with salt and pepper.
7. Serve with shaved Parmesan cheese and some crusty bread.

Baby Food Purée

(serving yield will vary depending on baby's requirements)

Ingredients

- Pink Lady apple, peeled, cored and finely chopped
- ½ cup rolled oats
- 1 cup mixed berries, (fresh or frozen are both fine)
- 40mL water

Method

1. Place ingredients in a medium saucepan over medium heat and stir.
2. Bring to the boil, then drop heat to low and cook for ten minutes or until apple is tender, stirring occasionally.
3. Use blender to purée until almost smooth.
4. Serve warm. Leftovers can be frozen for later use.

Miso Sesame Salad Dressing

Ingredients

- ⅓ cup Greek-style yoghurt
- ⅓ cup rice wine vinegar
- ¼ cup miso paste
- 2 tbsp. vegetable oil
- 1 ½ tbsp. soy sauce
- 1 tbsp. caster sugar
- 2 tsp. finely grated ginger
- 1 tsp. sesame oil

Method

1. Combine all ingredients in beaker and blend until smooth.