
MASTERPRO
PREMIUM QUALITY

**4 IN 1 ULTIMATE
HANDHELD BLENDER**



INSTRUCTION MANUAL

MPBLENDSET

Thank you for choosing the MasterPro 4 in 1 Ultimate Handheld Blender. To ensure proper operation and to maintain the lifespan of the blender, please read these instructions carefully before use.

FEATURES AND PARTS



- | | | |
|--------------------------|--------------------------------|---------------------------|
| 1. Speed controller dial | 6. Beaker | 11. Blender bar |
| 2. Power button | 7. Potato masher coupling unit | 12. Ice crusher blade |
| 3. Turbo button | 8. Potato masher | 13. Chopper blade |
| 4. Motor unit | 9. Whisk coupling unit | 14. Chopper bowl |
| 5. Beaker lid | 10. Whisk | 15. Chopper coupling unit |

SAFETY FIRST

Read all instructions and retain for future reference.

1. The 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.
2. Before plugging appliance into socket, check whether your voltage corresponds to the rating label on appliance.
3. Be careful when handling sharp cutting blades, emptying chopper bowl and during cleaning.
4. Never let appliance run unattended.
5. Do not plug appliance into power supply until it is fully assembled. Always unplug before disassembling appliance or handling blades.
6. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
7. Use of any accessories not included in product's original packaging may result in fire, electric shock or personal injury.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces including stoves.
9. Operate in short intervals. Use appliance for no longer than 60 consecutive seconds. Do not blend, chop or mash hard foods for longer than ten seconds at a time. Allow appliance to cool down to room temperature before reusing.
10. Do not process more than three batches without interruption.
11. To protect against fire, electric shock and personal injury, do not immerse motor unit, its cord or plug, in water or other liquid.
12. This appliance is intended for household use only.
13. Do not allow children to use the blender without supervision.
14. Be careful if hot liquid is poured into blender as it can be ejected out of appliance due to a sudden steaming.
15. Do not use stick blender to blend hard foods, such as coffee beans, cereals, chocolate etc.
16. This appliance is intended to be used in household 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

OPERATING YOUR 4 IN 1 ULTIMATE HANDHELD BLENDER

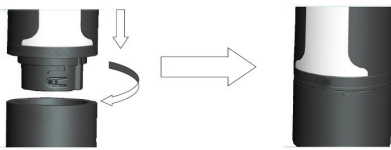
Before First Use

- Remove appliance and accessories from packaging and ensure all parts are present and undamaged.
- Clean appliance as described under 'Care'.

Using the Blender

The handheld 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 in ingredients. You can use handheld blender in beaker and just as well as in any other suitable vessel.



3. Switch appliance on by pressing the power button or turbo button. When power button is pressed, you can use speed controller dial at top to adjust speed.



4. Blend ingredients by moving appliance slowly up, down and around in circles.



Using the Chopper

Use the chopper to process hard food, such as meat, cheese, onion, herbs, garlic, carrots, walnuts, almonds, prunes etc.

CAUTION: Blades are very sharp! Be very careful when handling the chopper blade unit.

1. Place chopper blade unit in chopper bowl. Press blade unit down to lock.



2. Add ingredients to chopper bowl. Solid ingredients should not be larger than 2cm pieces.

3. Attach chopper coupling unit to chopper bowl.



4. Insert motor unit into coupler and turn clockwise to fasten.

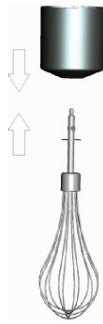


5. Switch appliance on by pressing power button or turbo button.

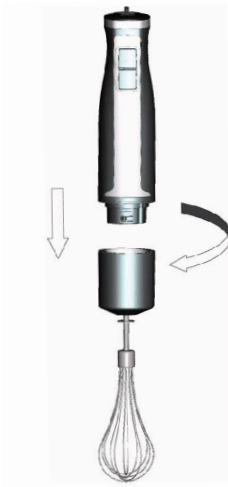
Using the Whisk

The whisk is ideal for whipping cream, beating egg whites, mixing sponges and ready-mix desserts.

1. Insert whisk into whisk coupling unit.



2. Insert motor unit into coupler and turn clockwise to fasten.



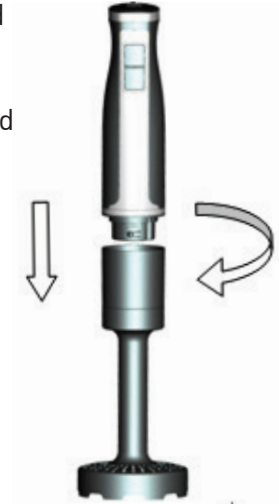
3. Switch appliance on by pressing power button or turbo button.



Using the Potato Masher

Prepare creamy, smooth mashed potato or pumpkin.

1. Ensure potato masher and potato masher coupling unit are attached. Insert motor unit into coupler and turn clockwise to fasten.



2. Switch appliance on by pressing the power button or turbo button. When power button is pressed, you can use speed controller dial at top to adjust speed.

CARE

- Before cleaning, unplug appliance and carefully separate accessories.
- Beaker, beaker lid and chopper bowl are dishwasher safe. Hand wash blender bar, chopper coupling unit, chopper blade, whisk, whisk coupling unit, masher and masher coupling unit soon after use.
- If food is hard to remove from ice crusher blade, whisk or masher, immerse relevant accessory in beaker with water and a drop of detergent and switch appliance on for approximately 10 seconds. Unplug appliance, separate accessories again, rinse and let dry.
- To clean motor unit, wipe with damp cloth when unplugged. Never immerse in water.
- **CAUTION: Blades are 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

87 Chifley Drive, Preston, Victoria 3072

P: +61 (03) 9474 1300

E: enquiries@isalbi.com.au

www.isalbi.com.au

RECIPES

Green Brekkie Smoothie serves 2

Accessories to use: Blender bar and beaker

Ingredients

- ½ firm ripe avocado
- 1 ripe frozen banana sliced
- 1 kiwifruit, peeled and chopped
- Large handful baby spinach leaves
- 310mL low fat milk (dairy, soy, almond, rice or coconut milks are all fine)
- ¼ tsp. ground cinnamon
- 2 tsp. honey
- 4 ice cubes

Method

1. Add all ingredients to beaker and blend until smoothie reaches a smooth, thick and creamy consistency.
2. Divide smoothie between two glasses and serve immediately.

Tip: Add a tablespoon of protein powder for extra energy throughout the day. For a lighter smoothie, try coconut water instead of milk.

Banana Choc Smoothie Bowl serves 1

Accessories to use: Blender bar and beaker

Ingredients

- 1 large frozen banana, chopped
- ½ cup almond milk
- ½ cup vanilla yoghurt
- 1 tbsp. LSA meal
- 3 tsp. cacao powder
- ⅓ cup ice cubes
- 45g trail mix

To serve

- ½ banana, thinly sliced

Method

1. Add frozen banana, almond milk, yoghurt, LSA meal, cacao powder, ice and one-third of the trail mix to beaker. Blend until smooth.
2. Pour smoothie mixture into a serving bowl. Arrange the sliced banana and remaining trail mix on top.

Green Pesto

Accessories to use: Chopper bowl, chopper coupling unit, chopper blade

Ingredients

- ½ cup basil leaves
- 60-100g baby rocket leaves
- 2 garlic cloves
- 40g pine nuts, toasted
- 1 tbsp. pumpkin seeds, toasted
- 25g parmesan cheese, finely grated
- ⅓ cup olive oil

Method

1. Add basil, rocket, garlic, pine nuts, pumpkin seeds and parmesan cheese to chopper bowl. Process until finely chopped.
2. Add half of the oil to chopper and combine.
3. Repeat with remaining oil and season to taste.

Green Soup with Pesto Serves 4

Accessories to use: Blender bar

Ingredients

- 1 tbsp. olive oil
- 1 brown onion, roughly chopped
- 2 potato, peeled and chopped
- 2 garlic cloves, crushed
- 3 zucchini, roughly chopped
- 1L vegetable stock
- 100g farfalle pasta
- 2 cups frozen peas
- ½ cup thickened cream
- Green Pesto (refer to recipe above)

Method

1. Heat oil in a large pan over medium heat.
2. Add onion, potato and garlic to pan. Cook, stirring, for five minutes or until onion softens.
3. Add zucchini and cook for two minutes or until zucchini is tender.
4. Pour in vegetable stock and raise heat to high until pan starts boiling.
5. Drop heat to medium and simmer for ten minutes or until potato is tender.
6. Cook pasta in a small pan of boiling water for ten minutes or until al dente. Add 1/2 cup of the peas and cook for one minute.
7. Drain pasta and peas, and transfer to a bowl. Add a tablespoon of pesto and toss to combine.
8. Add remaining peas to soup. Cook for five minutes or until cooked through.
9. Stir through cream and remove from heat. Set aside to cool slightly.
10. Use handheld blender to blend until smooth. Add half of remaining pesto and stir to combine.
11. Divide soup among serving bowls and drizzle with remaining pesto. Top with pasta and pea mixture.

Mayonnaise

Accessories to use: Whisk, whisk coupling unit, beaker

Ingredients

- 1 extra-large free range egg
- 250mL grapeseed oil
- 1 tbsp. lemon juice
- 1 tsp. Dijon mustard

Method

1. Carefully crack the egg into beaker without breaking the yolk.
2. Pour oil, lemon juice, mustard and salt over.
3. Using the lowest speed, position whisk carefully over the intact egg yolk. Whisk for 1-2 seconds to emulsify.
4. Slowly pull whisk up through the rest of the ingredients, incorporating the elements until a thick and creamy mayonnaise forms.
5. Season to taste.

Mashed Potato

Accessories to use: Potato masher, potato masher coupling unit

Ingredients

- 1kg Pontiac potatoes, peeled and cut into even chunks
- 100mL milk
- 50g butter
- 2 tbsp. thin, runny cream or crème fraiche

Method

1. Fully cook potatoes by either boiling or steaming.
2. Drain potatoes and return to pan.
3. Add milk, butter and cream. Season well.
4. Use potato masher slowly at first, then increase to high speed until potatoes are whipped to a smooth and creamy consistency.

Tip: You can use the potato masher to puree cooked vegetables, make guacamole or mash food for babies.

Date, Coconut and Cacao Bliss Balls Makes approx. 16

Accessories to use: Chopper bowl, chopper coupling unit, chopper blade

Ingredients

- 12 Medjool dates
- 1 cup almond meal
- ½ cup shredded coconut, plus ⅓ cup extra for rolling
- ⅓ cup coconut oil
- ⅓ cup cacao powder
- 1 tbsp. chia seeds

Method

1. Put dates to a medium bowl and add enough water to cover. Let stand for one hour. Drain and discard seeds from dates.
2. In the chopper bowl, blitz dates, almond meal, 1/2 cup shredded coconut, coconut oil, cacao powder and chia seeds until mixture comes together.
3. Transfer mixture to a bowl and set aside for 20 minutes, allowing chia seeds to soften.
4. Tip remaining shredded coconut into a shallow dish.
5. Take approx. one level tablespoon of date mixture and roll into a ball. Coat with coconut.
6. Repeat with remaining mixture.