

kēylitos

5-in-1 Hand Blender



Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others. All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING". These words mean:

DANGER

Death or serious injury may occur if these instructions are not immediately followed.

WARNING

Death or serious injury may occur if these instructions are not followed.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT SAFEGUARDS

Please read the instructions carefully and completely before using the appliance.

1.Short-time operating (three times only). The blender needs to rest for 15 seconds after working continuously for 1 minute to prevent the motor from overheating. Normal ingredients can be processed in 15 seconds. But do not handle hard food for more than 15 seconds at one time.

2.Unplug the blender from the outlet when not in use, when performing maintenance and before cleaning. To unplug, grasp the plug and remove from the electrical outlet. Never pull the cord.

3.To protect against electrical shock, do not put the motor body, cord or electrical plug of this hand blender in water or other liquids. Only the detachable blending shaft and other certain parts of this appliance have been designed for immersion into water or other liquids. Never submerge any other portion of this unit. If the hand blender falls into liquid, remove it immediately. Do not reach into the liquid without unplugging the unit first.

4.This appliance should not be used by children. To avoid possible accidental injury, close supervision is necessary when any appliance is used by or near children.

5.Avoid contact with moving parts.

6.During operation keep hands, hair and clothing, as well as spatulas and other utensils away from attachments and any mixing containers to reduce risk of injury to persons and/or damage to the appliance. A spatula may be used, but must only be used when the unit is turned off.

7.Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been dropped or damaged in any way or is otherwise not operating properly.

8.Remove the detachable shaft from the blender before washing the blades or shaft .

9.Blades are SHARP. Handle carefully when removing, inserting or cleaning. Exercise the same care when removing or inserting the cutting blade disc for the food processor attachment.

10.When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage, splattering and possibility of injury from burning.

11.To reduce the risk of injury, never place the chopper/grinder

attachment cutting blade on a base without first putting the work bowl properly in place.

12.Be certain the food processor attachment cover is securely locked in place before operating the appliance. Do not attempt to remove cover until the blade has stopped rotating.

13.Check the work bowl for presence of any foreign objects before using.

14.The use of attachments or accessories not recommended by Keylitos may cause fire electrical shock or risk of injury.

15.Do not use outdoors or in any way other than its intended purpose.

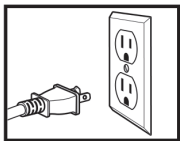
16.Do not let any cord hang over the edge of the table or counter. Do not let the cord contact hot surfaces, including stovetops.

17.Make sure the appliance is off, the motor has stopped completely, and the appliance is unplugged from the outlet before adding or removing attachments, and before cleaning

18.Do not operate this appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire.

SAVE THESE INSTRUCTISONS FOR HOUSEHOLD USE ONLY.

ELECTRICAL REQUIREMENTS



Keylitos®
MODEL : HB-2062B
Volts: 110-120V
Hertz: 50/60 Hz
Watts: 800W

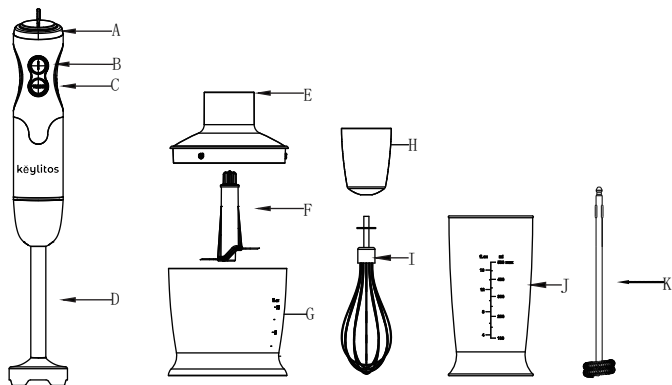
NOTE:

To reduce the risk of electrical shock, this plug will fit in an outlet only one way. If the plug does not fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

NOTE:

Always be sure to unplug the power cord from the wall socket before attaching or removing attachments.

PRODUCT DIAGRAM

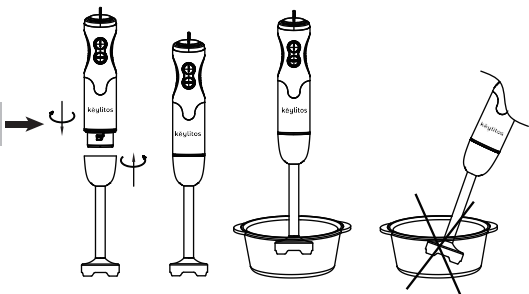


- A** Speed control
- B** Switch "I" (normal rotation)
- C** Turbo switch
(high speed rotation)
- D** Blender stick
- E** Chopping bowl lid
- F** "S" blade

- G** Chopping bowl
(500ml)
- H** Whisk holder
- I** Whisk
- J** Beaker (600ml)
- K** Milk frother

BLENDING ATTACHMENT

NOTE: The motor body is not dishwasher safe.



NOTE: Do not immerse the motor body or the adapter in water.

The hand blender is perfectly suited for preparing dips, sauces, soups, mayonnaise and baby food as well as for milkshakes.

1. Insert the blender stick onto the motor unit until it locks.
2. Insert the hand blender in the vessel. Then press the switch.
3. Unplug after use and then press the two side of the ejection button to remove blender stick after use.
4. Caution: the blade is very sharp! And do not use it at an angle.

WARNING

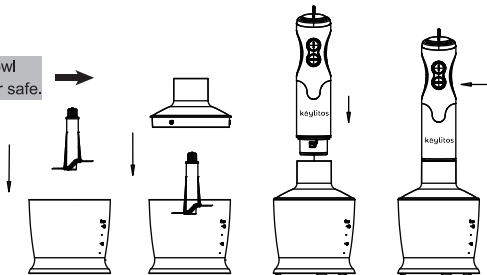
Cut Hazard

Handle blades carefully.

Failure to do so can result in injury.

CHOPPER/GRINDER ATTACHMENT

NOTE: The chopper bowl cover is not dishwasher safe.



NOTE: Do not lift the blade before the chopping operation has completely finished.

1. Chopper is perfectly suited for hard food, such as chopping meat, cheese, onion, herbs, garlic, carrots, walnuts, almonds, prunes etc.

2. Don't chop extremely hard food, such as ice cubes, nutmeg, coffee beans and grains.

3. Caution: the blade is very sharp! Always hold it by the upper plastic part.

4. Place the blade on the center pin of the chopper bowl. Press down the blade and lock bowl. Always place the chopper bowl on the anti-slip base.

5. Place the food in the chopper bowl.

6. Place the chopping bowl lid on the chopper bowl.

7. Place the motor unit on the chopper bowl lid until it locks.

8. Press switch to operate the chopper. During processing, hold the motor unit with one hand and hold the chopper bowl the other hand.

9. After use, unplug the power cord then remove the motor unit out.

10. Then remove the chopping bowl lid.

11. Carefully take out the blade.

12. Remove the processed food from the chopper bowl.

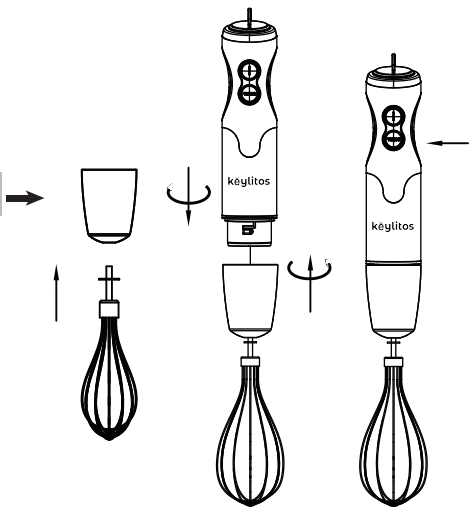
! WARNING

Do not operate the blender for longer than 60 seconds at a time. Failure to do so can result in overheating.

WHISK ATTACHMENT

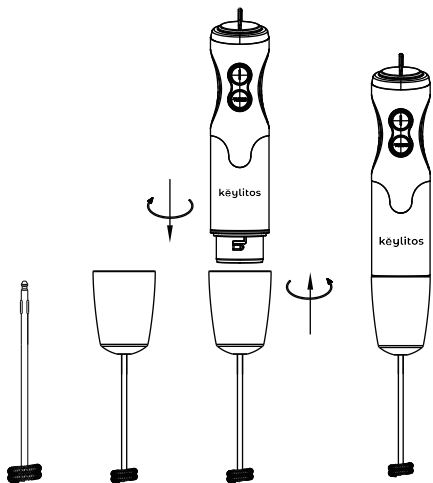
Use the whisk for whipping cream, beating egg whites and mixing sponges cake and Ready-mix desserts.

NOTE: The whisk gear is not dishwasher safe.



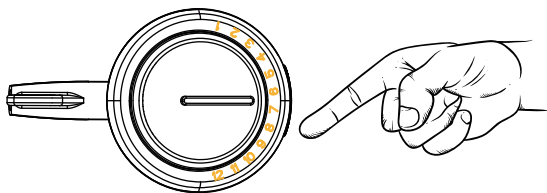
1. Insert the whisk into the whisk holder, and then slot onto the motor until it locks.
2. Place the whisk in a vessel. Then press the switch to operate it.
3. Unplug after use then remove the motor unit.

MILK FROTHER



1. Insert the milk frother into the holder, and then slot onto the motor until it locks.
2. Prepare the milk and heat the milk to 60 degrees to 70 degrees.
3. Press the switch to operate it, and extend the stirring head into the milk to continuously stir. Stir a few times to remove the coarse bubbles.

ADJUST SPEED



Guideline for speed adjustment	
Blender	1-12 + (Turbo)
Chopper	1-12 + (Turbo)
Egg Whisk	1-6
Milk Frother	1-6

You can adjust the dial with your thumb or forefinger. Rotation speed of the blade is adjusted by turning the speed adjustment dial (scale 1 - 12).

If you increase the value of the dial, the rotation speed will increase, and if you decrease the value, the rotation speed will decrease. Adjust the rotation speed according to the recipe and ingredients you use.

The speed of the turbo switch cannot be adjusted with the speed adjustment dial. If the speed adjustment dial is adjusted to the maximum speed, the turbo switch will operate at higher speed. If you want the highest rotation speed, please also use the turbo switch.

CLEANING AND MAINTENANCE

Cleaning the Motor unit (main body) , Chopping Bowl Lid and Whisk Holder (Product Diagram H) only with a damp cloth . Do not immerse the motor unit in water! **All** other parts can be cleaned in the dish washer. However, after processing very salty food, you should rinse the blades right away.

HAND BLENDER

Always clean the main body and blending shaft thoroughly after using. Remove the blending shaft from the main body(motor). Clean the main body only with a sponge or damp cloth. Do not use abrasive cleaners that could scratch the surface. To clean the blending shaft, wash by hand in hot water using mild detergent. Be mindful of the fixed razor-sharp edges.

CHOPPER/GRINDER ATTACHMENT

To simplify cleaning, rinse the work bowl, blade and cover immediately after use so that food won't dry and harden on them. Do not submerge the work bowl cover in water or put in the dishwasher. Wash the chopping blade and work bowl in warm, soapy water. Rinse and dry. Wipe the underside of the cover with a sponge or damp cloth to remove any food. Wash the blade carefully. Avoid leaving it in soapy water where it may remain unseen.

You can wash the work bowl and chopping blade, on the upper shelf of your dishwasher. Unload the dishwasher carefully to avoid contact with the sharp blade.

Wipe the motor body and top of the cover with a damp sponge or cloth. Dry it immediately. Never submerge the motor body or the cover in water or other liquids. The food processor attachment is intended for household Use only.

WHISK ATTACHMENT

To clean your whisk attachment, simply release the attachment from the motor body housing. Once the whisk is removed, detach the metal whisk from the gear by pulling the two pieces apart. To clean the gear, simply wipe with a damp cloth. To clean the metal whisk, wash with warm soapy water or put into the dishwasher. Do not submerge the gearbox in water or any other liquid. Any service, other than cleaning and normal user maintenance, should be performed by an authorized Keylitos Service Representative: support@keylitos.com

FOR HAND BLENDER

- Ensure the blending blade guard is fully submerged before blending ingredients.
- To puree a soup, use the hand blender to blend the soup ingredients to the desired consistency using a gentle up-and-down motion right in the saucepan or pot.
- When blending ingredients right in a pot or pan, tilt the pan away from you to create a deeper area for blending to prevent splatter.
- Do not use the hand blender in non-stick cookware, since it may cause abrasion, resulting in the generation of surface scratches.
- Blend individual beverages inside the blending cup. Cut most solid foods into 1-inch pieces for easy blending.
- Use the hand blender to make smooth gravies and pan sauces.
- Do not immerse the main body of the blender in water or any other liquid.
- When blending in the mixing cup, pour liquid ingredients in first, unless recipe instructs otherwise.
- Do not attempt to blend/mix ice cubes, bones, coffee beans, or other hard materials, as these can damage the blades.
- To avoid splashing, insert the hand blender into the mixture before pressing the power button, and release the power button before pulling the hand blender out of the mixture.
- When mixing liquids, especially hot liquids, do not overfill mixing containers, use tall containers or mix small quantities at a time to avoid spillage.
- To whip air into a mixture always hold the blade just under the surface.
- Using a gentle up-and-down motion is the best way to blend and incorporate ingredients uniformly.
- Liquid should not get closer than 1 inch of where the shaft attaches to the motor housing.

TIPS AND HINTS

FOR WHISK ATTACHMENT

- Do not immerse whisk attachment gear in water or any other liquid.
- Use the whisk attachment for beating heavy cream or egg whites.
- When beating egg whites use a very clean metal or glass bowl, never plastic. Plastic can contain hidden oils and fats that can ruin the delicate egg white foam. To help stabilize the egg whites, add 1/8 teaspoon of cream of tartar per egg white prior to beating them. (If using a copper bowl omit the cream of tartar. Beat the egg whites until desired peaks form.)
 - It may also be used for any task that you would normally whisk by hand, like crepe batters or eggs for omelets.
 - Beating the egg whites too long causes them to dry out and become less stable.
 - When adding sugar to beaten egg whites, add it slowly when soft peaks just begin to form and then continue beating to form desired peaks.
 - While beating heavy cream, use a chilled bowl and chill the whisk attachment. The best-shaped bowl for whipping cream is deep with a rounded bottom to minimize any splatter.
 - Get the cream out of the refrigerator just before whipping. Whipped cream may be used at either soft or firm peaks, depending on your preferences. It may be flavored as desired.
- For best results, whip cream right before using and serving.

TIPS AND HINTS

FOR FOOD CHOPPER/GRINDER ATTACHMENT

--When making compound butter, remove the butter from the refrigerator and let it bring up to room temperature before blending the ingredients.

--The chopping bowl or the breaker is not intended for use in a microwave oven.

--Some spices may scratch the work bowl.

--Liquids in the work bowl should not exceed ½ cups.

--Do not overload the work bowl. For best results, most foods should not exceed 2/3 work bowl.

--Do not attempt to chop ice cubes, bones, coffee beans, or other hard materials, as these can damage the blades.

--Do not immerse the food processor cover in water or any other liquid.

--Do not operate chopper/grinder attachment for more than 60 seconds continuously.

--The size of pieces you put in the bowl should be relatively uniform to achieve even results.

--For raw ingredients: Peel, core, and/or remove seeds and pits. Food should be between ½ and 1 inch, depending on the hardness of the food.

--Pulse food in 1-second increments to chop. For the finest chop, operate continuously. Watch ingredients closely to achieve the desired texture and scrape the work bowl if it is necessary.

FREQUENT USES FOR CHOPPER/GRINDER

INGREDIENT	SPEED	COMMENTS
Baby foods (always consult a pediatrician or family physician for appropriate food recommendations)	Low-Turbo	Place small amounts of cooked foods into chopping/grinding bowl. Add a small amount of appropriate liquid. Pulse to chop, then hold to blend.
Bread crumbs - fresh or dry	Turbo	Pulse to chop, then process until desired consistency is reached.
Hard cheese (Asiago, Locatelli, Parmesan, Romano etc.) (Not recommended for softer cheeses unless making a dip or dressing)	Turbo	Cut into 1/4-inch pieces. Pulse to chop then process until desired consistency is reached
Chocolate	Turbo	Cut into 1/2 inch pieces; may chill in freezer for 3 minutes before chopping. Pulse to chop, then process, no more than 1 ounce at a time until desired texture is reached.
Creamy Dressing and Dips	Low	Place ingredients in chopping/grinding bowl; do not cover or spill. Use a pulse action to chop, then continuous-hold action to blend to desired consistency.
Garlic	Turbo	Peel up to 6 cloves. Pulse to chop.
Ginger root (fresh)	Turbo	Peel, cut into 1/2 inch pieces. Pulse to chop 1/2 ounce at a time.
Hard spices (coriander, dill poppy, star, anise, etc.)	Turbo	Pulse to chop until desired consistency is reached. Pulse with sharp blade to get fine results.
Herbs (fresh)	Turbo	1/2 cup; must be clean/dry. Pulse to chop.
Nuts	Turbo	Shelled; toast first for best flavor. Pulse to chop, process up to a 1/3 cup at a time, until desired consistency is reached. May be processed into butter.
Onion	Turbo	Peel, cut into 1/2-inch pieces. Pulse to chop up to 1/2 cup at a time, until desired chop is reached.
Vegetables (cooked)	Low-Turbo	Cut into inch pieces; pulse to chop, up to 1/2 cup at a time. Add cooking liquid, stock or milk to process to a puree. It is not recommended for making mashed potatoes.
Vegetables (uncooked)	Turbo	Peel as needed; cut into 1/2-inch pieces. Peel celery with peeler to remove tough outer layer. Chop/process up to 1/2 cup at a time.
Meat (Beef, Pork)	Turbo	6 oz. or 175g, cut into 1/2 inch pieces. Pulse until desired consistency is reached.
Simple Blending	Low-Turbo	For light mixing and incorporating.
Cream (for whipping)	Turbo	1/4 cup. Whisk until desired consistency is reached.
Egg whites (for whipping)	Turbo	2 to 3 egg whites. Process until desired consistency is reached.

-Actual usage may vary depending on quantity of food and desired chop size.

-When mixing dry, thick or heavy mixtures, allow the motor to rest for 1 minute between each use.

WARRANTY

LIMITED FIVE-YEAR WARRANTY

This warranty is available to consumers only. You are a consumer if you own the Keylitos hand blender that was retail purchased for non-commercial use. This warranty is not available to retailers or other commercial purchasers or owners.

This device complies with Part 15 of the FCC Rules. All peripherals must be shielded and grounded. Operation with non-certified peripherals or non-shielded cables may result in interference to radio or reception.

Any changes or modifications not expressly approved by the grantee of this device could void the user's authority to operate the device.