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We advise you to read this manual carefully, it contains all the instructions for maintaining the appliance's aesthetic and functional qualities.

For further information on the product: www.smeg.com

The manufacturer reserves the right to make any changes deemed useful for the improvement of its products without prior notice. The illustrations and descriptions contained in this manual are therefore only indicative and not binding.



Instructions

1 Instructions

1.1 Introduction

Important information for the user:

Instructions



General information about this user manual, safety and final disposal.

Description



Description of the appliance and its accessories.

Use



Information on the use of the appliance.

Cleaning and care



Information for proper cleaning and care of the appliance.

Recipes



List of recipes.



Safety instructions



Information



Suggestion

1.2 This user manual

This user manual is an integral part of the appliance and must therefore be kept in its entirety and in an accessible place for the whole working life of the appliance.

1.3 Intended use

- Use the appliance only indoors.
- The appliance is designed exclusively for home use.
- The appliance may be used to blend, chop, mix and emulsify various ingredients. Moreover, in combination with its accessories, it can mince/grind meat, cheese, bread, mash potatoes and other vegetables or whip and whisk eggs and cream for various preparations. Every other use is considered improper. Do not use the appliance for anything other than the intended use.
- The appliance may be used:
 - In staff canteen areas in shops, offices and other working environments;
 - In farm houses;
 - By guests in hotels, motels and other residential type environments;
 - In bed and breakfast type environments.
- The appliance is not designed to operate with external timers or with remote control systems.



1.4 General safety instructions

Follow all safety instructions in order to use the appliance safely.

- Read this user manual carefully before using the appliance.
- Unplug the appliance immediately after use.
- Do not leave the appliance unattended when it is operating.
- Disconnect the appliance from the power socket as soon as you have finished using it and before cleaning it.
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- Do not immerse the appliance, the power cord or the plug in water or any other liquid.
- Do not use the appliance if the power cable or plug appears to be damaged or if the appliance has been dropped or damaged in any way.
- If the power supply cable is damaged, contact technical support immediately to arrange replacement in order to avoid any possible hazards.
- Prevent the power cable from coming into contact with sharp edges.
- Do not pull on the cord to unplug it from the power socket.
- Do not place the appliance above or near lit hob burners or electric rings, inside an oven or near other heat sources.
- Do not try to repair the appliance yourself or without the assistance of a qualified engineer.
- In the event of a fault, repairs should only be carried out by a qualified engineer.
- Do not modify the appliance.
- Never try to put out a fire or flames with water: turn off the appliance and remove the plug from the socket and smother the flames with a fire blanket or other appropriate cover.
- Disconnect the appliance from the power socket before assembly, disassembly and cleaning, and as soon as you have finished using it.
- Children must never play with the appliance. Keep the appliance out of children's reach.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of 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.



Instructions

For this appliance

- Do not touch moving parts while the appliance is operating. Keep hands, hair and clothing, and utensils away from moving parts during operation, to prevent personal injury and/or damage to the appliance.
- Always disconnect the hand blender from the power socket if it is left unattended and before assembly, disassembly or cleaning.
- Unplug the hand blender when it is not being used, before cleaning it and if you notice any fault.
- Do not allow children to use the hand blender without supervision.
- Avoid touching the blades of the blender attachment and of the chopper attachment as they are very sharp: Danger of cuts! Handle very carefully when removing, inserting or cleaning.
- Remove the chopper blade of the chopper accessory before emptying the bowl.
- Do not blend hot oil or fat.
- Be careful if hot liquid is poured into the chopper or blender as it can be ejected out of the appliance due to a sudden steaming.
- Use tall containers when mixing liquids, particularly if hot, to reduce spillages, splattering and burn injuries.
- "Regarding the Cleaning and Care, please refer to the last page".
- To avoid splashing always insert the blender attachment in the food before switching the hand blender on.
- Do not leave the hand blender in a hot pot on a lit stove while not in use.
- Avoid using the blender attachment and chopper attachment to chop fruit pits, bones or other hard food as doing this can damage the blades.
- Avoid getting liquids above the shaft joint.
- Do not use the hand blender with parts or accessories of other manufacturers.
- Only use original spare parts. The use of spare parts not approved by the manufacturer could lead to fires, electric shocks or personal injury.
- Avoid spraying liquid on the motor body and cable of the hand blender or getting them wet. In the event of contact with liquid, immediately unplug the hand blender and dry it thoroughly: Electric shock hazard!
- Let the hand blender cool down before cleaning.
- Do not use harsh detergents or sharp objects to clean the hand blender, its attachments and accessories.



1.5 Manufacturer liability

The manufacturer shall not be liable for injuries or property damage caused by:

- Any use of the appliance other than the one it was designed for.
- Not having read the user manual.
- Tampering with any part of the appliance.
- The use of non-original spare parts.
- Not following the safety instructions.

1.6 Identification plate

The identification plate bears the technical data, serial number and brand name of the appliance. Do not remove the identification plate for any reason.

1.7 Disposal



This appliance must be disposed of separately from other waste (Directive 2012/19/EU). The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

- **Old electrical appliances must not be disposed of together with household waste!** To comply with current legislation, old appliances, on reaching the end of their useful lives, should be taken to a disposal facility where they can be sorted. In this way, any valuable material contained in the old appliances can be recycled, helping to protect the environment. The relevant local authorities or their waste disposal operators can provide further information.

Our appliances are packed in non-polluting and recyclable materials.

- Dispose of the packing materials at an appropriate recycling facility.



Plastic packaging Danger of suffocation

- Do not leave the packaging or any part of it unattended.
- Do not let children play with the plastic bags.



Electrical voltage Danger of electrocution

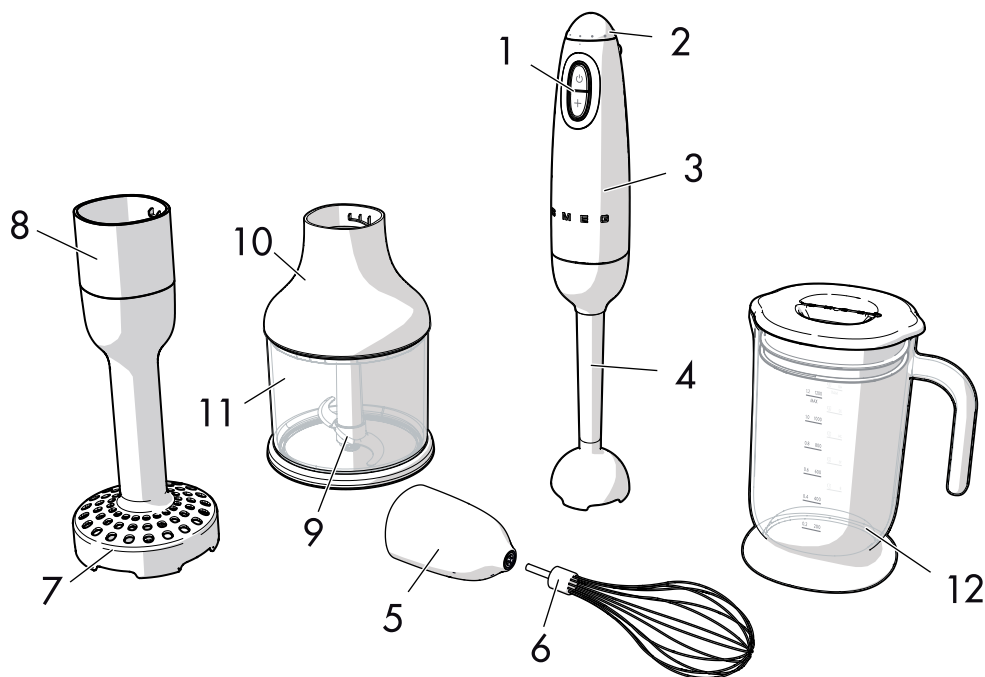
- Disconnect the mains power supply.
- Unplug the appliance.



Description

2 Description

2.1 Product description



Model HBF02 - Hand blender

- | | |
|--|--|
| 1 ON/OFF and TURBO button | 9 Chopper blade unit |
| 2 Speed selector | 10 Chopper lid |
| 3 Motor body | 11 BPA-free chopper bowl with non-slip silicone base |
| 4 Stainless steel blender shaft and blade unit | 12 BPA-free beaker (1.4 l capacity) |
| 5 Whisk attachment | |
| 6 Stainless steel whisk | |
| 7 Vegetable masher | |
| 8 Gearbox | |

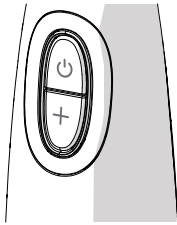


The components intended to come into contact with food are made of materials that comply with the provisions of current legislation.



2.2 Description of controls

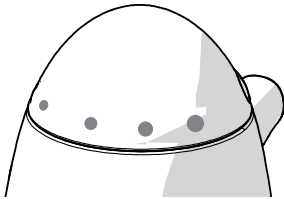
ON/OFF and TURBO button



Keep the **ON/OFF** button pressed in to start/stop operation. As the button is released the motor stops.

Keep the **TURBO** button pressed in separately to make the blades work to their maximum speed.

Speed selector



It allows you to adjust the blades' rotation speed while using the hand blender. The speed adjustment is progressive: the dots on the selector become larger to indicate a speed increase.

To increase the speed rotate the speed selector clockwise; to decrease the speed rotate the speed selector anti-clockwise.

2.3 Accessories

BPA-free beaker



The BPA-free beaker has a handle and lid. The beaker is marked in litres, cups, millilitres and ounces.

It has a capacity that ranges from a minimum of 0.2 l to a maximum of 1.4 litres.

Whisk

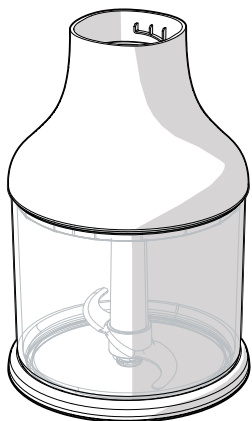


Ideal for whipping egg whites, light batters and cream for preparing creams, custards, sauces, etc.



Description

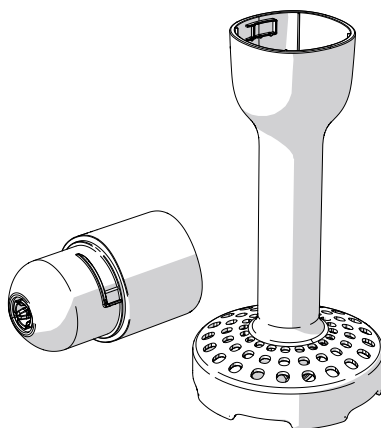
Chopper



It can be used to chop herbs, biscuits, bread, nuts and vegetables. The chopper is fitted with a bowl and blade unit.

The chopper bowl has a non-slip silicone base that can be also used as lid.

Vegetable masher and gearbox



Perfect for mashing cooked vegetables, such as potatoes, sweet potatoes, carrots, swede, yams and turnips.



3 Use



Danger of electrocution

- Plug into an earthed 3-pin socket.
- Do not use an adapter.
- Do not use an extension cord.
- Failure to follow these instructions could result in death, fire, or electric shock.

3.1 Before first use

1. Remove any labels and stickers from the hand blender and its accessories.
2. Wipe the motor body with a clean, damp cloth and dry.
3. Carefully wash the components of the hand blender and dry them thoroughly (see "5 Cleaning and care").



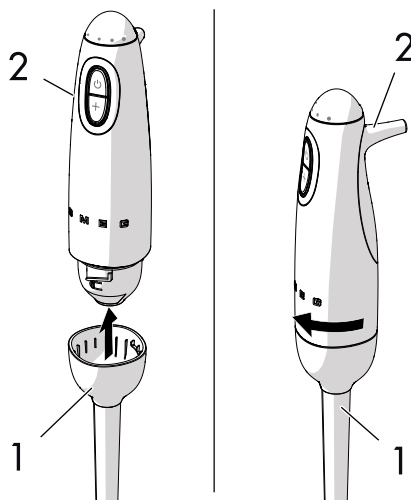
Moving parts

Risk of personal injury or damage to the appliance

- Do not insert fingers, forks or spoons into the hand blender attachments. This could cause personal injury or damage to the blades.
- Keep hands, hair, loose jewellery, ties or clothing, spatulas and other objects away from the hand blender attachments to avoid personal injury or damage to the appliance.
- Do not immerse the body of the motor in water or other liquids.

3.2 Using the hand blender accessories

1. Use the most suitable accessory for the food you wish to process.
2. Insert the accessory (1) into the motor body (2) and twist it anticlockwise so that it snaps into the motor body housing.



3. Insert the plug into the power socket.
4. Press the **ON/OFF** button to start the appliance. Use the speed selector to increase the speed or the **TURBO** button to work at maximum speed.



Sharp blades

Cutting hazard

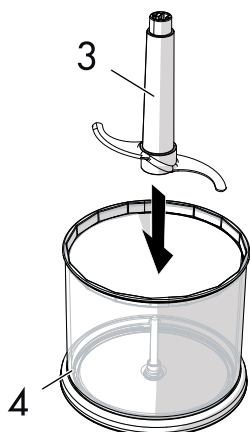
- Do not touch the blades with your hands. Use a spatula if you need to remove food.
- Handle the blades very carefully.



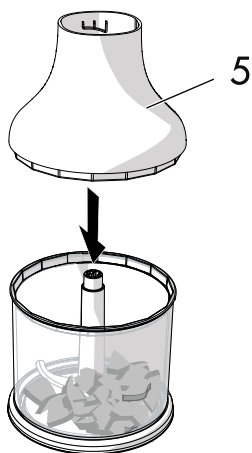
Use

3.3 Using the chopper

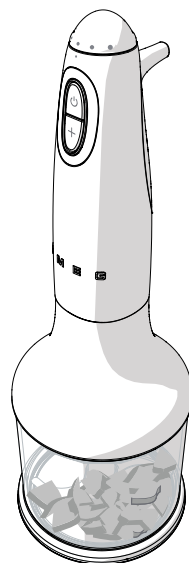
1. Assemble the chopper unit by inserting the blade unit (3) into its housing at the centre of the bowl (4).



2. Insert the food to be processed and close the chopper bowl with the chopper lid (5).



3. Insert the chopper attachment into the motor body by twisting it anticlockwise so that it snaps into the motor body housing. Start chopping by using the **ON/OFF** button and adjust the speed selector according to the type of food that is being chopped. The **TURBO** button may also be used.



Sharp blades

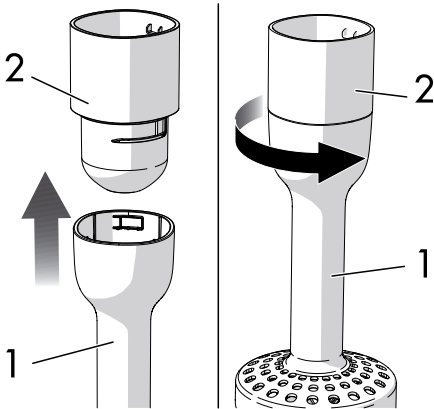
Cutting hazard

- Do not touch the blades with your hands.
- Handle the blades very carefully.

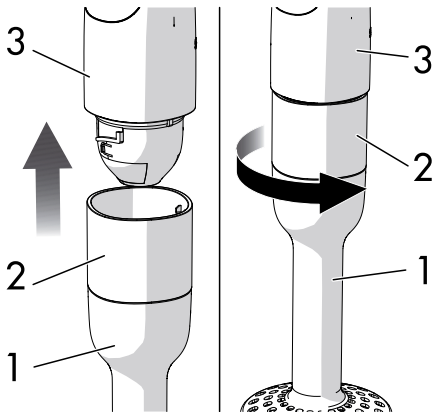


3.4 Using the vegetable masher

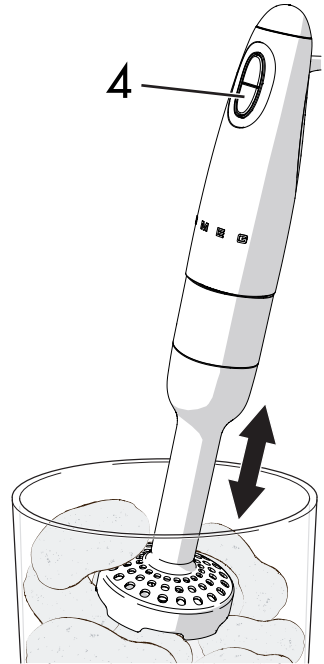
1. Boil and drain the potatoes or other vegetables and place in a saucepan or bowl.
2. Attach the vegetable masher (1) to the gearbox (2).



3. Then proceed to attach the potato masher and gearbox unit to the hand blender body (3).



4. Select the speed using the speed selector.
5. Plunge the head of the vegetable masher into the potatoes or other vegetables and press the **ON/OFF** button (4). Lift and plunge at a different place in the pan or bowl. Proceed until the potatoes/vegetables are mashed to your liking.



Sharp blades

Cutting hazard

- Do not touch the blades with your hands.
- Handle the blades very carefully.



Use

Tips for using your hand blender

- **Blender attachment:** Move the hand blender gently up and down to obtain best results.
- Only start the hand blender when the blender shaft is placed into the mixture to be blended.
- Cut food into small pieces to make blending and chopping easier.
- Do not immerse the motor body in water or other liquids.
- To incorporate air into the mixture, hold the blade just under the surface.
- **Whisk:** When using the whisk, avoid beating egg whites for too long as they might dry out and get less stable.
- Slowly add sugar to the beaten egg whites as soon as the peaks start to form.
- The maximum continuous operation time for the whisk is 4 minutes.
- **Vegetable masher:** When using the vegetable masher, use a low speed for potatoes as they are starchy and must not be overworked. Use a higher speed for mashing vegetables such as turnips and sweet potatoes.
- Mash the ingredients while hot.
- Mash vegetables first and add other ingredients such as milk, butter and seasoning afterwards.
- **Chopper accessory:** Do not operate the chopper without food inside the bowl.
- Do not overfill the chopper bowl.
- Cut food into pieces of the same size to achieve even results.
- Place the chopper bowl on a flat and sturdy surface.
- Make sure that the blade is inserted correctly.
- Do not place very hot foods in the bowl.
- Some spices may scratch the chopper bowl.



3.5 Food processing guide

Food	Preparation	Quantity	Speed	Time
Meat	Cut into 2-3 cm pieces	200 g	TURBO	20 seconds
Hard cheese	Cut into 1-2 cm pieces	120 g	TURBO	10 seconds
Carrots	Cut into 2-3 cm pieces	200 g	HIGH	15 seconds
Parsley	Remove the stems	50 g	HIGH	10 seconds
Onions	Cut in half or into quarters	100 g	MEDIUM	8-10 seconds
Garlic	Whole cloves without skin	12 cloves	LOW	8-10 seconds



The speeds and times indicated in the table are approximate and are based on internal lab tests.

The results can vary depending on the quality of the ingredients and on the consistency you wish to obtain.



Recipes

4 Recipes

Mayonnaise

Ingredients:

250 g oil (e.g. sunflower oil)
1 egg and 1 extra egg yolk
1-2 tablespoons of vinegar
Salt and pepper to taste

Method:

1. Put all the ingredients (at room temperature) into the beaker following the order indicated above.
2. Gently insert the shaft of the hand blender until it touches the bottom of the beaker.
3. Keep the blender in the same position and operate it at **TURBO** speed. As soon as the oil starts to emulsify, slowly raise the shaft to the top of the mixture and then immerse it again, making sure that you incorporate all the oil.

Processing time: 1 minute for a dressing-like result; 2 minutes for a dip-like result.

Guacamole

Ingredients:

1 large avocado, peeled, de-stoned and chopped
3 tablespoons of lemon juice
125 g sour cream
1 tablespoon minced garlic
1 teaspoon chopped jalapeno

Method:

1. Using the chopper accessory, first insert the chopping blade into the chopping bowl, then put all the ingredients into the bowl.
2. Close the chopper bowl with the lid and attach the motor unit. Pulse until the mixture reaches the required consistency.

Suggestion: serve the guacamole with tacos and burritos. For a lighter option, serve with carrots and celery sticks.



Pancake topping

Ingredients:

- 1 egg
- 120 g icing sugar
- 220 g maltose

Method:

1. Using the chopper accessory, first insert the chopping blade into the chopping bowl, then put all the ingredients into the bowl.
2. Close the chopper with the lid and attach the motor unit. Blend the ingredients for 5 seconds on the **TURBO** setting.

Mashed potatoes

Ingredients:

- 700 g medium sized russet potatoes
- Salt and pepper to taste

Method:

1. Peel the potatoes and cut them into 1" pieces. Place them in a large saucepan and cover with cold water.
2. Cover and bring to the boil over a high heat. Once boiling, remove the lid and keep cooking for about 20 to 25 minutes, until a skewer can be easily inserted in the potatoes.
3. Drain the potatoes well.
4. Place the potatoes back into the dry saucepan and gently stir them over low heat for 1-2 minutes to remove excess moisture.
5. Remove from heat and let the potatoes cool for about 5 minutes.
6. Fit the vegetable masher attachment to the motor body and mash the potatoes for 1 minute using the **TURBO** setting. Do not over-process, as this might cause the potatoes to become sticky.



5 Cleaning and care

5.1 Instructions



Improper use Danger of electrocution

- Unplug the hand blender before cleaning it.
- Do not immerse the motor body in water or other liquids.



Improper use Risk of damage to surfaces

- Do not use steam jets to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts with metallic finishes (e.g. anodised, nickel- or chrome-plated).
- Do not use abrasive or corrosive detergents (e.g. powder products, stain removers and metallic scourers).
- Do not use rough or abrasive materials or sharp metal scrapers.

5.3 Cleaning the components of the hand blender

Clean the hand blender shaft and the vegetable masher accessory with hot water and a mild detergent.

The chopper bowl and blade unit, the non-slip base, stainless steel whisk, vegetable masher blades and the beaker with lid can be washed in a dishwasher.

The chopper lid and the whisk attachment must be cleaned with a damp cloth.

Dry thoroughly.



Sharp blades Danger of cuts

- Do not touch the blades with your hands.
- Handle the blades very carefully.

5.2 Cleaning the motor body

To keep the surface of the hand blender motor in good condition it should be cleaned after every use. Allow the appliance to cool down before cleaning it. Clean it using a soft, damp cloth and mild detergent.