

ENGLISH

Binatone Simply better

BLENDER WITH GRINDER



To get the best results from your Binatone product
please read these instructions carefully.

BLG-415



Binatone has an incredible heritage.

Established – 1958 in London, UK.

We are an absolutely customer centric company!

With more than 60 years delivering quality products to our customers in more than 75 countries – our global footprint enables economies of scale.

This allows us to offer you some of the world's highest performance, quality & value products available in the market today.

Our commitment lies solely in delivering high quality, affordable products.

Our international team is constantly pursuing every effort to make products not just 'appliances' but 'lifestyle improvements'.

Check out all the latest Binatone products at:

www.binatonelifestyle.com



IMPORTANT SAFEGUARDS

When using electrical appliances – especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury to persons.

- ✓ READ ALL INSTRUCTIONS
- ✓ Make sure your power supply is consistent with the rated specification of the product before connecting.
- ✓ 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 are under supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- ✓ Do not operate any electrical appliance with a damaged cord or plug – or after the appliance malfunctions or has been dropped or damaged in any manner. Do not modify or repair the appliance yourself. Return the appliance to the nearest authorised service facility for examination, repair or adjustment.
- ✓ This appliance is intended to be used in household only 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.
- ✓ To protect against electric shock, do not place the product, cord or plug in water or other liquid.
- ✓ Do not pull, twist or otherwise abuse the power cord.
- ✓ Use this appliance only for its intended use – as described in this manual.
- ✓ The use of accessories attachments not included, recommended, or sold by Binatone is prohibited and may cause damage, fire, electric shock or injury.
- ✓ To avoid a circuit overload, do not operate any other high voltage equipment on the same circuit.
- ✓ Always disconnect the appliance from the supply if it left unattended and before assembling, disassembling, moving, cleaning and storing it.
- ✓ Do not let the power cord hang over the edge of your table or counter and do not allow the power cord or the appliance to come into contact with hot surfaces.
- ✓ Position the appliance and the cord so that nobody can accidentally overturn it.
- ✓ Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- ✓ Do not cover the appliance when it is hot or in use.
- ✓ Do not use the appliance if it has mechanical defects (dents, cracks etc). Get it checked by the nearest authorized service centre.

SPECIAL SAFETY MEASURES

- ▶ Misuse of your blender can result in injury.
- ▶ Never leave the appliance unattended while plugged in or while switched on.
- ▶ Never attempt to remove any parts during the operation of the blender. Always wait until the blade stops running, switch off and unplug the appliance before adding ingredients, and disassembling or removing food from the blender jar or dry mill cup, or approaching parts that moves in use.
- ▶ Never disassemble the blender jar or dry mill from the motor base while the power is on, the motor is running, and the blades is moving.
- ▶ Avoid contact with moving parts. Never open the blender lid to put your hand or any object in the jar while the blender is running.
- ▶ Switch the appliance on only when fully assembled. Before use, always check whether it is assembled properly.
- ▶ Never turn on the appliance if the jar or dry mill is empty. The appliance cannot be used without load or with too less ingredients or liquid which can damage the blender.
- ▶ Never blend hot liquids.
- ▶ Never switch off the appliance by turning the blender jar, the dry mill, or their lids. Always switch off the appliance by turning the speed control to "0".
- ▶ The blade is fixed on the blender jar and dry mill cup. Do not remove or repair it by yourself to avoid injury. This should only be done by authorized service centres.
- ▶ Never attempt to operate the blender or dry mill with damaged blades.
- ▶ Care should be taken when handling the sharp blades, emptying the blender jar and during cleaning.
- ▶ Do not leave foreign objects, such as spoons, forks, knives, etc., in the blender jar as this will damage the blades and may cause injury when starting the appliance.
- ▶ Always keep hands and utensils out of the blender to reduce risk of severe injury or damage to the unit.
- ▶ Do not overfill the blender jar or the dry mill cup. This could cause damage to the motor.
- ▶ The blender jar is not suitable as a storage container. Do not leave ingredients to stand inside it either before or after processing.
- ▶ Always use the spatula or spoon to remove foods from the blender jar or the dry mill cup but only when the appliance is not running, avoid hands or fingers touching the sharp blades.
- ▶ If a burning smell, strange sounds or lowered performance are noticed during operation, unplug the blender immediately and clean it. If normal operation is not restored, contact an authorized service center.

SPECIFICATION

Voltage: 220-240V~ 50/60Hz 300-350W

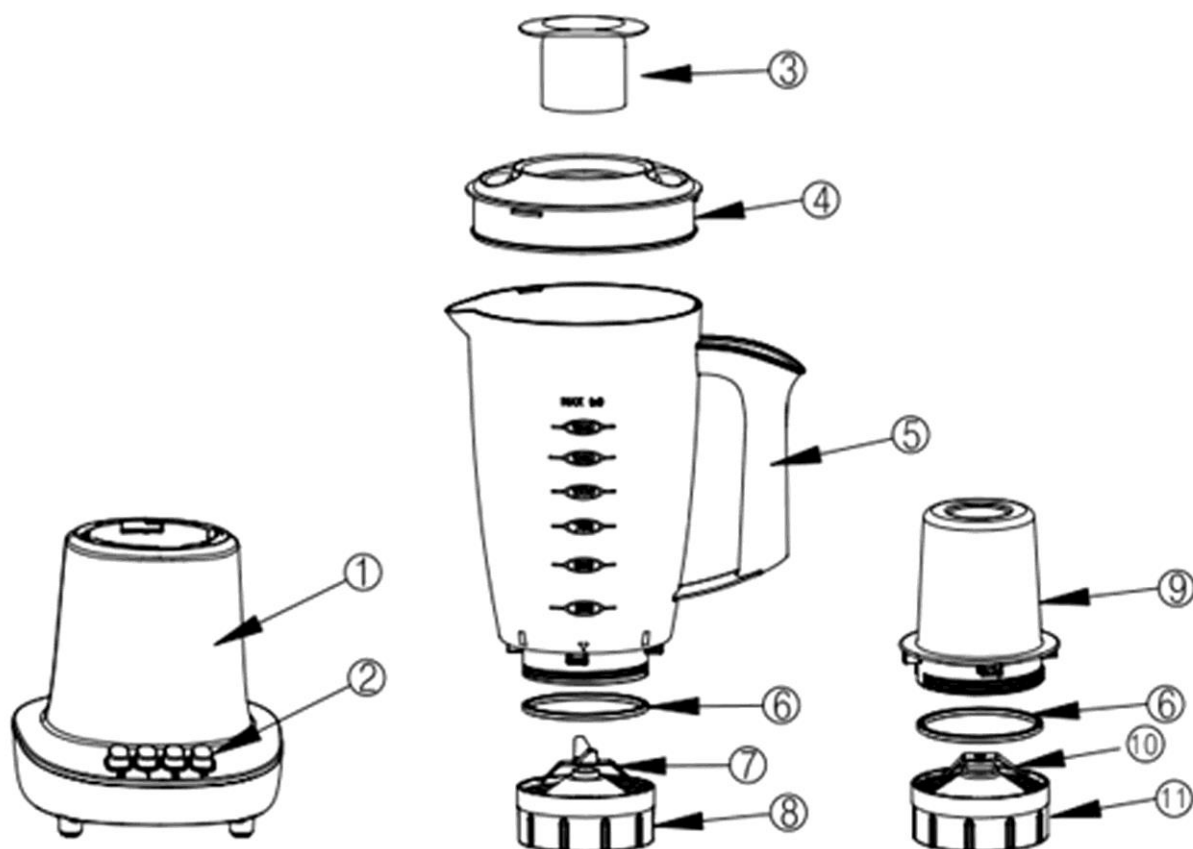
Capacity: 1.5L Blender Jar
50g Dry Mill

Rated working time :

Blender 60 seconds

Dry Mill 60 seconds

KNOW YOUR APPLIANCE



- 1. Motor Base
- 2. Speed control (OFF/1/2/P)
- 3. Filler Cup
- 4. Jar Lid
- 5. Jar
- 6. Seal Ring

- 7. Blender Blade
- 8. Blender Blade Base
- 9. Dry Mill Cup
- 10. Dry Mill Blade
- 11. Dry Mill Base

BEFORE FIRST USE

Carefully remove all packaging from the appliance and its accessories. Clean and dry the appliance thoroughly as described in the "CARE AND CLEANING" section.

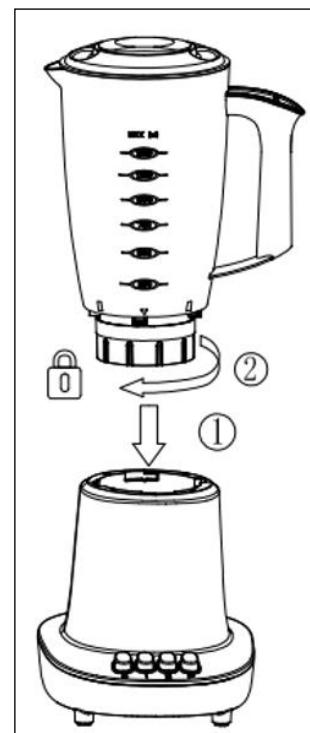
Assemble the product following the setup & operating instructions below.

SETUP INSTRUCTIONS

The appliance will not work if:

The blender jar/dry mill is not properly and completely assembled.
Make sure the blender jar/dry mill is locked in position.

Fit the blender jar assembly (5)/ dry mill assembly (9) onto the motor base (1), rotate the blender jar clockwise aligning the '▼' mark on the side of the blender jar (5) to the '▲' mark on the front of the motor unit (1).



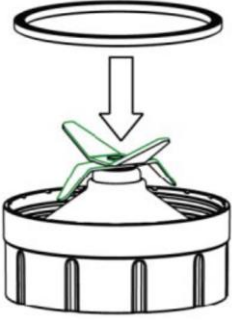


Prepare food for blending:

- Wash all food items carefully.
- Some vegetables and fruits must be peeled. Such are oranges, tangerines, lemons, mangos, kiwis, melons, pineapples, etc.
- If necessary, remove pits and stones (e.g., from cherries, prunes, apricots, peaches, etc.) and pith (e.g., from apples, pears, etc.).
- Cut vegetables and fruits into small pieces (approximately 1.5 x 1.5 x 1.5cm).
- Very hard foods should be cut into small pieces and add water when blending.


OPERATING INSTRUCTIONS

Note before use:

- Place the appliance on a dry, flat and stable working surface.
- Make sure the speed control (2) is in "OFF" position before connecting to the main supply.
- Do not plug in the appliance without the blender jar or dry mill assembled.
- Do not switch on the appliance when the blender or dry mill is empty.
- Always unplug the appliance after each use.

| | | | |
|---|---|---|--|
|  |  |  | |
| Ensure the seal ring is fitted to the blender base/dry mill base correctly | Ensure the blender base assembly is fitted to the jar correctly & tight | Ensure the dry mill base assembly is fitted to the dry mill cup correctly & tight | |

Blender

1. Place the blender jar (5) on the motor base (1) and turn it clockwise to lock it in place – align the marks 
2. Put ingredients into the blender jar (5). Fill it below the 1500ml mark on the scale of the jar. Do not overfill to avoid spillage.
3. Fit the blender lid (4) and rotate the lid clockwise to lock it in place. Ensure the filler cup (3) is secured in the lid.

Note: Do not operate the blender unless the lid (4) and the filler cup (3) are correctly fitted.

OPERATING INSTRUCTIONS continued

4. Make sure that the speed control (2) is set to the OFF - "0" position.
5. Insert the power plug into the mains supply outlet.
6. Set the required operating speed (1 or 2) or use the Pulse mode "P" to start blending.

| Mode | Function |
|------|-----------------------------------|
| 0 | Off |
| 1 | Mix liquids and soft foods |
| 2 | Fruit and vegetable processing |
| P | For brief operation; Ice crushing |

7. To add ingredients into the blender jar (5) during operation, switch the speed control (2) to the OFF - "0" position and wait until the motor and blade stop completely. Open the filler cup (3) and add food through the opening in the lid (4). To continue processing, put the filler cup (3) back and set the required speed.
8. After operation, switch the speed control (2) to the OFF - "0" position and unplug the blender.
9. After the motor and the blades have completely stopped, remove the blender jar (5) from the motor base (1).

Open the lid (4) and pour out the ingredients from the blender jar.

You can use the jar to dispense directly – using the 'pour through' filter feature

Note: For blending, do not operate the appliance continuously for more than 60 seconds. After continuous operation - please let the main unit rest for 3 minutes before any further usage of the appliance. After 4 cycles (each cycle with 1 min on, 3 mins off), rest the product for 30 mins or till the motor cools down, then resume.

OPERATING INSTRUCTIONS continued

Tips for blending:

- For blending soft ingredients, select slow speed (1) to start and increase the speed if required to produce the consistency required. Select high speed (2) for blending hard ingredients.
- To get better blending results - add liquid and soft ingredients first, then put hard ingredients such as ice cube.
- Always add water or liquid ingredients when blending hard ingredients.
- Add some liquid ingredient (such as water) into the jar when making ice shaving – this will allow faster operation than only putting fruit and ice cube.
- If a liquid tends to foam, do not put more than 1 litre in the blender jar to avoid spillage.
- If the blending result is not satisfactory, switch off the appliance and stir the ingredients with a spatula.
- The filler cup is marked with scale indications - you can use it as a measuring cup.

Pulse function

Use the Pulse function for brief operation or when there are large-sized ingredients suspended, or ice crushing.

Note: Never use the pulse setting longer than a few seconds at a time.

- To switch to pulse blending mode during the blending process, press the control knob (2) marked "P" and wait for 1-3 seconds, then release. Repeat this process in 3-4 cycles until you get the required blending result.
- For ice crushing, add 10-12 ice cubes (not more than 2.5cm cube size) to the blender jar (5) press the speed control knob (2) marked "P". Hold for 1-3 seconds and release. Repeat this blending process until the ice cubes have been crushed into the ideal size or become fluffy like snowflakes.


OPERATING INSTRUCTIONS continued

Dry Mill

You can grind coffee beans, nuts, seeds and spices, etc. in the dry mill (see below table). All large ingredients must be cut into 1 x 2cm pieces before grinding.

| Products | Quantity |
|------------------------------------|-----------|
| Nuts (peeled) | 20-25g |
| Cheese | 20-50g |
| Coffee beans | 20-50g |
| Pepper | 5-25g |
| Sesame | 20-50g |
| Rice, wheat | 20-50g |
| Sugar cubes | 4-8 cubes |
| Dry bread | 1 piece |
| Soya beans | 20-50g |
| Tea leaves | 20-50g |
| Hard spices | 2g |
| Pre-soaked spices | 20-50g |
| Seasonings (Chili, onion, parsley) | 50g |
| Garlic | 20-50g |
| Onion | 20-50g |

To avoid damage to the plastic surface of the dry mill, always grind cloves, star anise and anise seeds combined with other products. Hard spices, such as cassia bark or cinnamon sticks, should be cut into 1 x 2cm pieces. Do not use the dry mill to process extremely hard products, such as nutmeg.

1. Put ingredients into the dry mill cup (9) and secure the dry mill base (11). Place it onto the motor base (1) & turn it clockwise to lock it in place – align the marks 
2. Insert the power plug into the mains supply outlet.
3. Switch on the unit to its “2” speed or use the pulse mode “P”.
4. After operation, press the speed control (2) marked “0” – OFF position and unplug the blender.
5. After the motor and the blades have completely stopped, turn the dry mill assembly (9) anti-clockwise to unlock.

OPERATING INSTRUCTIONS continued

6. Remove the dry mill assembly (9) from the motor base (1), pour out the ingredients from the dry mill cup (9).
7. If ingredients stick on the wall of the cup or the blade does not cut or touch the food during grinding, switch off and unplug the unit. Disassemble the dry mill (9) from the motor base (1) and remove the pieces that are stuck with a spatula or shake it horizontally until the ingredients come loose or are properly distributed. Then, put the dry mill (9) back to the motor base (1), lock it, and then resume.

Note: For grinding, do not operate the appliance continuously for more than 30 seconds.

After continuous operations, please let the motor unit rest for 3 minutes before any further usage of the appliance. After 4 cycles (each cycle with 30 seconds on, 3 mins off), rest the product for 30 mins, or till the motor cools down, before any further usage of the appliance.

Motor Overload Protection

The blender is protected by a motor overload protection, it automatically switches off the appliance if there is over-time operation or over-loaded usage. If this happens, switch off and unplug the appliance. Let it cool down for 20-30 minutes or at room temperature before use again.

RECIPES

Cream of mushroom soup

| | |
|----------------|---------------|
| Butter | 60g |
| Mushrooms | 250g |
| Chicken broth | 560ml |
| French mustard | 1 teaspoon |
| Cream | 125ml |
| Chopped Chives | 1 table spoon |

Mince or finely chop the mushrooms. Melt the butter in a pan, add mushrooms and cook stirring until the mushrooms are soft. Add broth, mustard and cream. Bring to a boil. Cool it down slightly and pour the soup into the blender and blend it until smooth. Add chives and pour again into the casserole and heat without bringing it to a boil.

Snow Cones

| |
|--|
| Ice cubes |
| Syrup of any Fruit Juice or Soda (1-2 tablespoons) |
| Fruits (to your taste) |

Put 10 ice cubes into the blender, turn the control knob to pulse "P" position and hold for 1-2 seconds then release. Repeat this blending process several times until the ice becomes fluffy like snow.

Serve the shaved ice in a cup or bowl. Pour a little of your favourite juice or soda into it. You can also arrange fruit pieces on the shaved ice and pour condensed milk or syrup over the fruit.

Alternatively, you can add your flavouring into the blender to mix them together.

Mayonnaise

Egg yolks 6
Mustard 25g
Lemon 1 piece
Vinegar 20g
Vegetable oil 800g
Salt & pepper to taste

Put fresh egg yolks into the blender jar and add mustard, salt and the juice of half of the lemon. Mix them thoroughly. Then whilst blending, gradually add the vegetable oil until the sauce is thick.

Add the vinegar and the remaining lemon juice and mix the substance again. Season to taste. It is recommended to select the minimum operating speed to prepare mayonnaise.

Tartar sauce

Pickled cucumbers 4 pieces
Garlic 5-6 cloves
Mayonnaise 250g

Mince cucumbers and garlic in the blender, pour mayonnaise over, mix thoroughly and put the mixture into the fridge for 15 minutes. The sauce is ready.

Creamy Zucchini soup

2 medium sized Zucchini cut into segments
Butter 2 table spoons
Onions (minced) 2 table spoons
Garlic 1 large clove
Curry powder 1 teaspoon
Cream 1/2 cup
Chicken broth 1/2 litre

Stew zucchini, onions and garlic with oil in a frying pan without a lid. Vegetables should be soft but not browned. Process the stewed vegetables using the blender. Add broth, cream and curry and process again thoroughly. Put the soup into a pan and on low heat bring it up to a boil, when the soup starts boiling, remove it and serve.

Mushroom sauce

Fresh mushrooms 500g
Onion 100g
Cream 200ml
Flour 2-3 table spoons

Wash the mushrooms, chop finely or mince them with a grinder and brown them in vegetable oil, adding 2-3 tablespoons of flour as they are browning. Peel onions and cut them into small pieces and fry them in vegetable oil and mix with the cooked mushrooms.

Add the cream and then boil, add salt to taste. Finish off the sauce by blending until smooth. Such sauce will enhance any dish. It can be served with boiled vegetables and pasta. It is good with meat and fish main courses.

Milkshake

Milk 180ml
Sugar 10g
Banana 0.5 (Half a banana)
Vanilla ice-cream 50g

Cut half a banana into pieces. Put all ingredients into the blender. Start blending the shake at minimum speed, gradually moving up to higher speed.

Blend until the mixture is frothy. Other fresh fruits can be used instead of a banana.

Cold Gazpacho soup

Tomato juice 4 cups
Olive or vegetable oil 2 tablespoons
Vinegar 2 tablespoons
Salt 1 teaspoon
Mid-sized peeled tomatoes 4 pieces
Peeled onions 1 piece
Green pepper 1 or 2 pieces
Black pepper – to your taste

Put butter and half of the vegetables, two cups of tomato juice and vinegar into the blender jar Cover with the lid, blend using the pulse mode. Pour the mixture into a large container. Do the same to the remaining vegetables and juice. Pour the mixture into the same container and stir. Serve with greens and croutons

CARE AND CLEANING

- Always turn the speed control (1) to the OFF - "0" position - then disconnect from the power outlet and let it cool down to room temperature before cleaning, assembling and storage.
- Always clean the appliance and its accessories immediately after use so food won't dry on them.
- Wipe the base and power cord with a damp cloth after each use.

Note: Never immerse the motor base (1) and the power cord in water or any other liquids or place them under running water.

- Do not use abrasive materials, alcohol, gasoline, etc., to clean the appliance.
- Empty the blender jar and the dry mill before washing them. Wash the jar, lid, filler cup and grinder cup in soapy water. Rinse them then dry. Do not use any sharp or abrasive detergents. If food sticks to the wall of the blender jar or the dry mill cup, use the spatula to remove the food from the wall.

Note: Never use metal utensils, as damage may occur to the blender jar or the cutting blade.

- To clean the blender or dry mill blade, pour some warm soapy water into the blender jar (5) or dry mill cup (8), close the blender lid (4) and lock onto the motor base (1). Use the Pulse mode until they are clean. Detach the jar or dry mill and rinse it with clean water. If the blades get stuck, use a brush to remove the foods that is blocking the blade. Then rinse thoroughly under the tap. Leave to dry upside down.

Note: The blades are sharp. Handle them with precaution when cleaning.

- You may also put the blender jar, the lid, the filler cup and the grinder cup in the dishwasher for cleaning.
- Some foods may discolour the plastic. This is normal and will not harm the plastic or affect the flavour of your food. Rub with a cloth dipped in vegetable oil to remove the discoloration.
- Allow the blender and its parts to be dried thoroughly before reassembling or storage.

SERVICE & CUSTOMER CARE





There are no user serviceable parts inside this appliance.

If the power cord or plug are damaged it must, for safety reasons, be replaced by Binatone or an authorised Binatone repairer.

If you need help with:

- using your product
- servicing or repairs (in or out of guarantee)
- spare parts

Please contact Binatone Customer Service at:

| | | |
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|  | www.binatonelifestyle.com/binatone/customer-service/ |  |
|  | www.facebook.com/BinatoneAfrica or search @BinatoneAfrica in Facebook or Messenger to find this page easily. |  |

Have your model number & batch code ready – it is located on the rating label on your product

WARRANTY

Save your proof of purchase sales receipt.



BINATONE warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of two (2) years.

This is a domestic product – warranty does not cover products that have been used for commercial purposes.

BINATONE at its option, will repair or replace a product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, BINATONE will repair or replace the same effecting all necessary part replacements.

Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

CONDITIONS: This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centres, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty.

Warranty registration is not necessary to obtain warranty on BINATONE products.

ABOUT YOUR PRODUCT WARRANTY: Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

NORMAL WEAR & SERVICE/REPLACEABLE PARTS: This warranty does not cover normal wear of parts or damage resulting from any of the following: Negligent use or misuse of the product; Improper voltage or current; Use contrary to the operation instructions; Deviation from instructions regarding storage and transportation; Repair or alteration by anyone other than BINATONE or an authorized service centre; service parts replaced by user. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes, tornadoes etc.

Customers connecting BINATONE appliances directly to the mains power outlet or using a non-BINATONE stabilizer, risk voiding their BINATONE warranty. We recommend using quality BINATONE stabilizers for your protection – be wise, buy the best – always buy BINATONE

HOW TO OBTAIN WARRANTY SERVICE: Please contact BINATONE Customer Service (see Service & Customer Care section)



**Please consider recycling this
instruction manual responsibly**

Binatone Lifestyle Appliances

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