

# GHBT031B4P 3 in 1 Blender

User Guide

220-240V~50/60Hz 300W

**IMPORTANT: RETAIN FOR FUTURE REFERENCE**

# About this guide

We've written this manual to help you get the most from your hand blender. Please keep hold of it for future reference.

## WARNINGS:

**THIS PRODUCT WAS DESIGNED AND MANUFACTURED TO MEET STRICT QUALITY AND SAFETY STANDARDS. THERE ARE, HOWEVER, SOME OPERATION PRECAUTIONS YOU SHOULD BE AWARE OF.**

1. When using electrical appliances, basic safety precautions should always be followed including the following:
2. Read all instructions carefully before you use the appliance.
3. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
4. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
5. 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.
6. Children shall not play with the appliance.
7. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
8. Care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
9. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
10. 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.

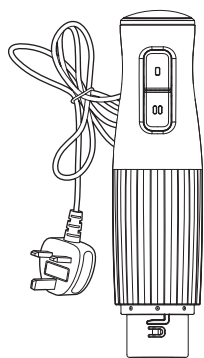
11. Be careful if hot liquid is poured into the blender as it can be ejected out of the appliance due to a sudden steaming.
12. Make sure your electricity supply is the same as the one shown on the power handle before plugging in.  
For using the blender and chopper, the maximum running time is 30 seconds.
13. For using the whisk, the maximum running time is 3 minutes.  
Do let the appliance rest at least 2 minutes between cycles!  
After operating 5 cycles continuously, the appliance needs to cool down to the room temperature to restart.
14. Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
15. Never put the power handle in water or other liquid or let the cord or plug get wet, you could get an electric shock.
16. Do not operate the blender with wet hands. Dry your hands before plugging in.
17. Make sure the power cord is not damaged, and the blender shaft, whisk, or chopper is in place before each use of the appliance.
18. Never let the blades face toward anybody while operating the appliance.
19. Take special care when preparing food for babies, the elderly and infirm. Always ensure that the hand blender shaft, whisk or chopper is thoroughly sterilized.
20. Use a sterilizing solution in accordance with the sterilizing solution manufacture's instructions.
21. Never blend or mix hot oil, fat. Please follow the processing guides.
22. Do not let the cord hang over edge of the table or counter.  
Never let anybody trip over the power cord and attached cable.
23. Don't let the cord touch hot surfaces or hang down where a child could grab it.
24. Unplug from outlet when not in use, before putting on or taking off parts, before moving the appliance or adding the food, and

before cleaning.

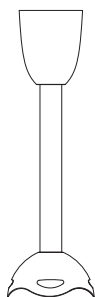
25. Do not use outdoors.
26. Blades are sharp. Handle carefully.
27. Never touch the blades or whisk while the machine is plugged in.
28. Never add ingredients to the container or chopper bowl while the hand blender is operating.
29. The capacity of the ingredients must not exceed two thirds of the height of the blender shaft, or the maximum graduation of the chopper bowl.
30. Do not continuously operate the blender too long. The motor may overheat. If the surface of the hand blender has been very hot, it may need time to cool down.
31. After reducing to the room temperature, the appliance can be operated again.  
The continuous operating time without the load must be less than 15 seconds when using blender, furthermore, do not use the blender to mix too hard ingredients.
32. Do not exceed the quantities and maximum time indicated in the operation guidelines or processing guides.
33. Take the attachments off before cleaning.
34. The use of attachments, including canning jars, not recommended by the manufacturer may cause a risk of personal injury. Use only the attachments supplied with the appliance.
35. Avoid contacting moving parts.
36. Keep fingers, hair, clothing and utensils away from moving parts. Keep hands and utensils out of the container which holds the food or chopper bowl while blending or cutting to reduce the risk of severe injury to persons or damage to the blender.

**Risk of injury from misuse. Do not use appliance for other than intended purpose.**

## What's in the box



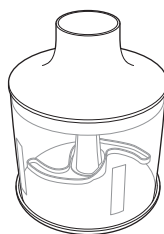
Handle



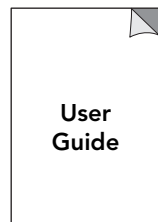
Blender



Whisk

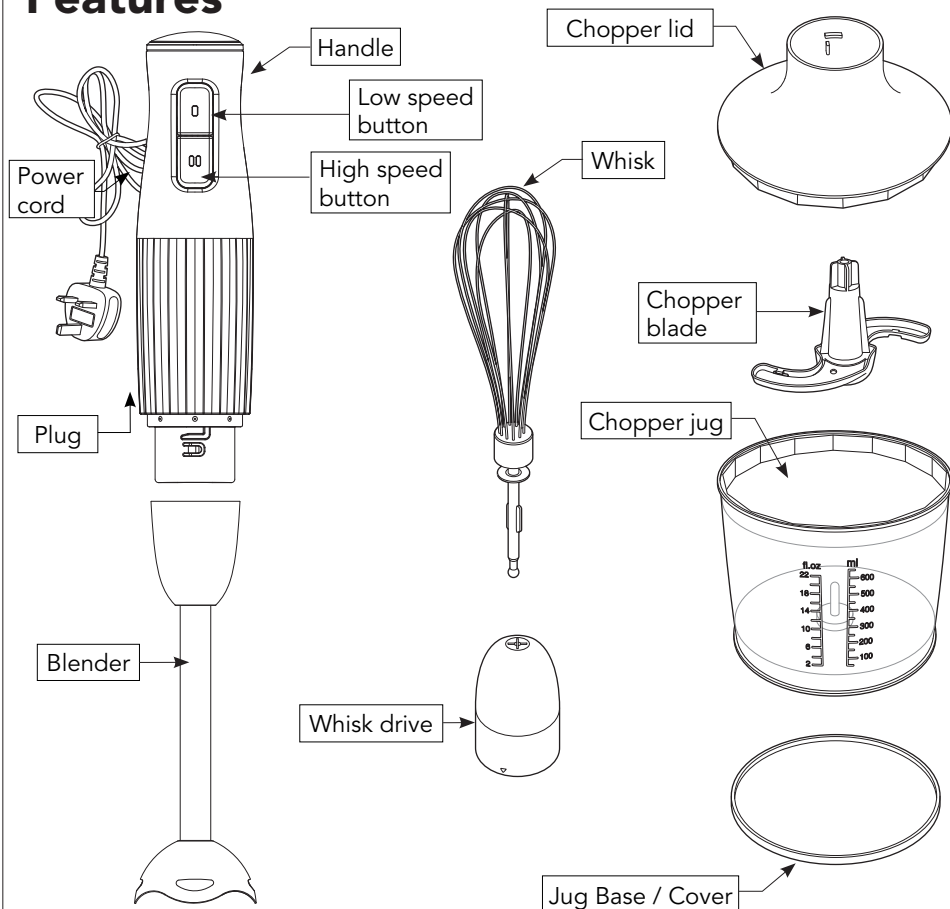


Mini chopper



User  
Guide

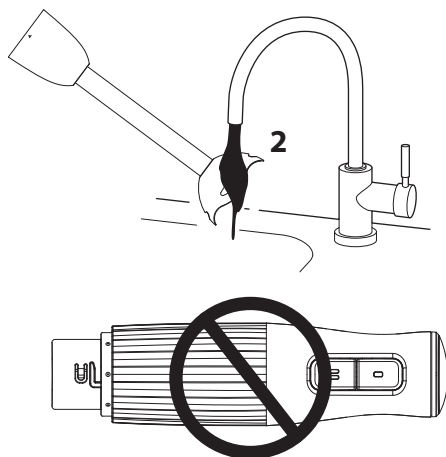
## Features



## Preparing the blender

Wash the blender shaft in warm, soapy water, being careful of the blades.

It's important to never wash the blender body as this houses electrical components, like the motor.



## Preparing the mini chopper

1. Lift the lid off the chopper jug.
2. Lift the chopper blade out of the jug.
3. Carefully pull the blade cover off the blade.

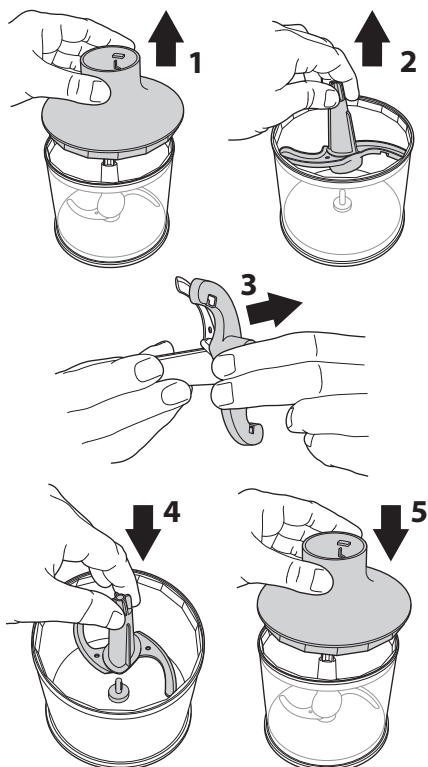
**IMPORTANT: The blade is sharp, take care when removing the cover.**

Wash the jug and blade in hot soapy water then rinse in clean water and dry.

**IMPORTANT: The blade is sharp, take care when washing. Use a washing up brush to clean the blade.**

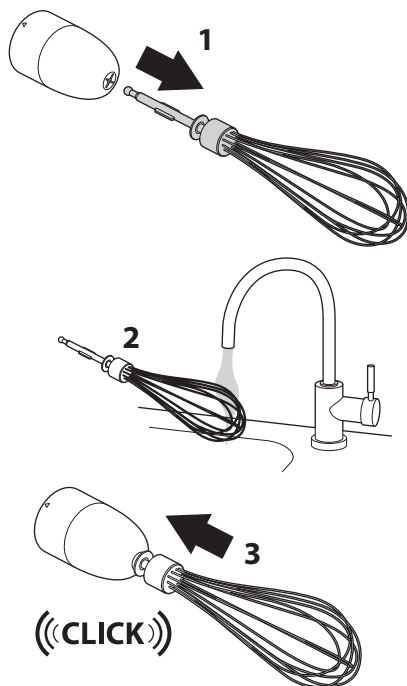
Wipe the lid with a damp sponge or cloth and dry with a soft cloth.

4. Slot the blade back onto the spindle in the middle of the jug.
5. Slot the lid back onto the jug.



## Preparing the whisk

1. Pull the whisk out of the mounting point in the bottom of the whisk drive.
2. Wash the whisk in warm soapy water and dry with a cloth. Wipe the whisk drive with a damp sponge or cloth and then dry with a soft cloth.
3. Push the whisk into the whisk drive until it locks in place with a click.



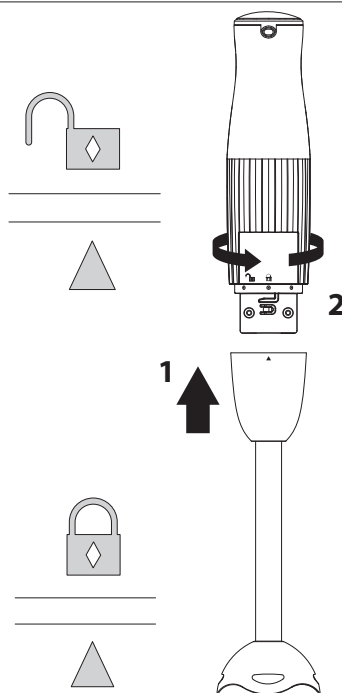
## Attaching the handle

All of the components (blender, mini chopper & whisk) attach to the handle in the same way.

1. Align the arrow (▲) symbol on the top of the component with the symbol on the handle.
2. Now push the two sections together and rotate the handle anticlockwise so the arrow aligns with the lock symbol on the handle.


The unit is now fully assembled and ready for use.

To remove the handle, simply reverse the assembly procedure.



## Using the handle

Slot the plug into a wall socket and switch the power on at the socket if required.

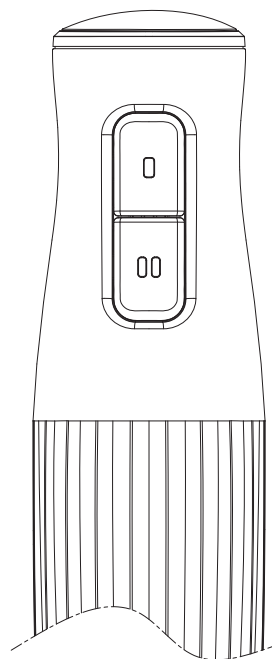
1. **Low speed:** Press the  button inwards to switch the blender on.

To switch off the blender, simply remove your finger from the button.

2. **High speed:** Press the  button inwards to switch the blender on.

To switch off the blender, simply remove your finger from the button.

**IMPORTANT:** Only run your blender for 30 seconds at one time. After running for 30 seconds you must allow the motor to cool for 2 minutes.



## Using the blender




- Use the blender to blend, pulp or puree in a pan or bowl. Ensure the container you are using is on a flat level surface.
- **IMPORTANT:** Before making any adjustments always remove the plug from the wall socket.
- If using a bowl, place a tea towel underneath it and grip the side of the bowl with your free hand to prevent it from slipping.
- If you are using a sauce pan, hold the handle with your free hand. If you are using a sauce pan, ensure the heat source is turned off.
- Immerse the blade guard fully into the ingredients.
- Blend the ingredients by moving the appliance slowly up and down and in circles.
- Always ensure the blades have stopped turning before removing from the ingredients.
- Do not switch on until the end of the blender is submerged.
- When blending hot liquid, do not lift the blender out of the liquid when running, especially at an angle as you could get splashed with hot liquid and get scalded.
- If the blender gets blocked, stop and unplug before cleaning.
- **Maximum running time 30 seconds. 2 minutes rest period.**



## Using the mini chopper

- Use the mini chopper as a small scale food processor.
- **IMPORTANT:** Before accessing the jug or making any adjustments always remove the plug from the wall socket.
- Remove the lid with the handle attached and ensure the blade is correctly fitted.
- Chop any large ingredients into small chunks first.
- Only fill the jug up to the 600ml mark on its side.
- Slot the lid with the handle attached back onto the jug.
- Run mini chopper in short bursts to ensure you do not overheat the motor.
- When completed, unplug from the wall socket and remove the lid from the jug taking care not to drip any of the ingredients on your work surface.
- Remove the blade from the jug before emptying the contents to prevent accidents.
- **IMPORTANT:** Never place the blade in general washing-up, always wash separately.
- **Maximum running time 30 seconds. 2 minute rest period.**

## Using the whisk

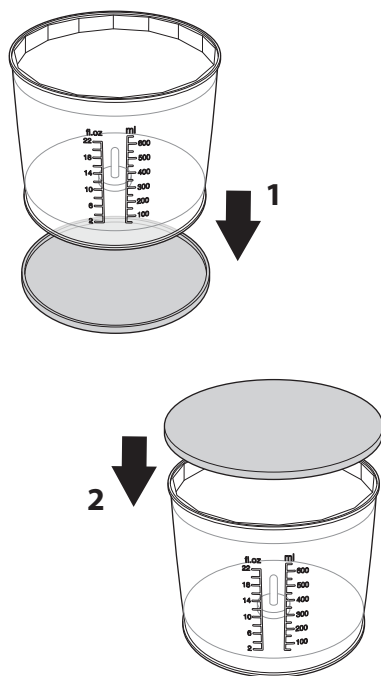
- Use the whisk to add air to ingredients such as batters, sauces and egg whites.
- **IMPORTANT:** Before making any adjustments always remove the plug from the wall socket.
- Ensure the whisk is fully inserted into the whisk drive before using.
- If using a bowl, place a tea towel underneath it and grip the side of the bowl with your free hand to prevent it from slipping.
- If you are using a sauce pan, hold the handle with your free hand. If you are using a sauce pan, ensure the heat source is turned off.
- Insert the whisk into the ingredients you want to whisk to prevent splashing before turning on.
- Hold the handle firmly in your hand and press the  (low speed) button when you start.
- After a few seconds, release the  (low speed) button and press the  (high speed) button when whisking items such as cream, egg whites, etc.
- Guide the whisk through the food, moving it from side to side for the best results.
- **Maximum running time 3 minutes. 2 minutes rest period.**

## Mini chopper lid

You can use the slip resistant base on the bottom of the jug as a lid for the jug.

1. Pull the slip resistant base off the bottom of the jug.
2. Turn the base over and place it on the top of the jug. Push the edges of the slip resistant base down over the edges of the jug until it locks in place.

Reverse the process to refit the slip resistant base onto the bottom of the jug.



## Care & Cleaning

**IMPORTANT:** Always switch off and unplug before cleaning. Take the attachments off and do not touch the blades.

**CAUTION:** Take care when cleaning the blades as they are extremely sharp.

**IMPORTANT:** Do not clean any parts in a dishwasher.

**HANDLE:** Wipe with a damp cloth, then dry. Never immerse in water or any other liquid or use abrasive.

**BLENDER:** The shaft can be washed in water with a nonabrasive cleaning agent. Clean the plastic top of the blender with a damp cloth and then dry. After cleaning place the blade protector back over the blade.

**MINI CHOPPER:** The lid can be wiped with a damp cloth then dried. Never immerse in water or any other liquids or use abrasives.

The bowl and blade can be washed in water with a cleaning agent, do not use abrasive agents. Dry the items with a cloth after cleaning. Refit the blade cover once dry.

**WHISK:** The drive head of the whisk can be cleaned with a damp cloth then dried. The whisk section can be washed in water using a cleaning agent but no abrasive agents. Rinse then dry with a cloth.

**Store in a clean, dry, ventilated place away from young children.**

## Processing guides

### Blender

Food	Suggested operation time	Max. quantity
Soups Milkshakes Vegetables Mayonnaise Sauces Berries/Soft fruits	30 seconds	200g
Carrot pieces	30 seconds	500g Note: take 200g carrot pieces per 300g of water.

### Mini chopper

Food	Speed	Max. time	Max. quantity
Meat for mince (cut into 20mm cubes first), nuts	High speed	30 seconds	200g

### Whisk

Food	Speed	Max. time	Max. quantity
Cream, egg whites	High speed	3 minutes	150g

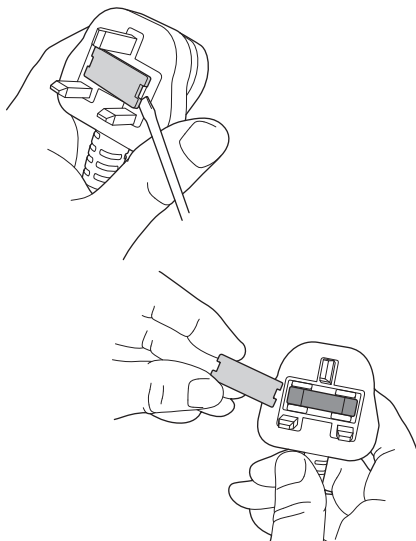
## Changing the fuse

**Only use a 3 amp fuse.**

To change the fuse, place a screwdriver into the recess of the plug cover and pull the fuse holder upward until it's free.

Slide the fuse out and pop in the replacement.

Slot the fuse holder back into the recess and push down until it locks into place,





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UK Mainland stores only.

Excludes franchises.

The guarantee excludes flat pack furniture, which can't be returned if it has been partly or fully assembled unless faulty or mis-described.

Also excludes mattresses, which can't be returned for hygiene reasons once used, unless faulty or mis-described.



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### Customer services information

If you require further information, spare parts or advice regarding your product, or if you are experiencing any problems, please contact customer services at the telephone number or address shown opposite. N.B. When calling or writing please quote the product name.

### Call

**0800 952 0101**

### Write

ASDA, Leeds LS11 5AD

Product name: **GHBT031B4P 3 in 1 Blender**

Product site code: **15A.06.24.114**



To qualify for the 2 year warranty the appliance must have been used according to the manufacturer's instructions. For example kettles should have been regularly de-scaled.

If your appliance stops working or develops a fault then return it to your nearest store and we will happily replace or refund the item, with exception of the below exclusions:

#### EXCLUSIONS

ASDA shall not be liable to replace goods under the terms of the warranty where:

1. The fault has been caused or is attributable to accidental use, misuse, negligent use or use contrary to the user manual's recommendations or where the fault has been caused by power surges or damage caused in transit.
2. The appliance has been used on a voltage supply other than that described on the product rating label.
3. Repairs have been attempted by persons other than our service staff (or authorised dealer).
4. Where the appliance has been used for hire purposes or non-domestic use.
5. ASDA are not liable to carry out any type of servicing work, under the warranty.

This warranty does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This warranty is offered as an additional benefit and does not affect your statutory rights as a consumer.

If for any reason this item is replaced during the 2 year warranty period, the warranty on the new item will be calculated from original purchase date. It is vital to retain your original proof of purchase to indicate the date of initial purchase.

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Leeds LS11 5AD/ASDA,  
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## Disposal

This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste. There are separate collection systems for recycling in the UK.

For more information, please contact the local authority or your retailer where you purchased the product.

