



RHB100U

**Cuisinart®**

Congratulations on your purchase of the Cuisinart Hand Blender.

For over 30 years Cuisinart's aim has been to produce the very finest kitchen equipment. All Cuisinart products are engineered for exceptionally long life and designed to be easy to use as well as to give excellent performance day after day.

To learn more about our products and for recipe ideas visit our website [www.cuisinart.co.uk](http://www.cuisinart.co.uk)

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# Product Control Guide



# Important Safety Cautions

**Carefully read all the instructions before using the appliance and keep in a safe place for future reference.**

Always follow these safety cautions when using this appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described within this instruction book. There is a risk of injury if the product is misused.

1. This appliance is for domestic use only and is not intended to be used in applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by customers in hotels, motels and other residential type environments; bed and breakfast type establishments.
2. Care should be taken when handling the attachments, during use and cleaning.
3. Be careful if hot liquid is poured into the blending jug as it can be ejected out due to sudden steaming. **N.B** Only luke warm liquids/ ingredients should be used with the blending jug.
4. The appliance is not intended to be operated by means of external timer or separate remote control system.
5. This appliance is not intended for use by persons 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.
6. Children should always be supervised to ensure that they do not play with this product.
7. This appliance shall not be used by children. Keep the appliance and power adapter out of reach of children during and after use.
8. Always inspect the appliance and appliance accessories before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. In the event of damage, or if the appliance develops a fault, contact the Cuisinart Customer Care Line (refer to "UK After Sales Service section" for further information).
9. Do not use the appliance if the lead is damaged. In the event of lead damage, discontinue use immediately. If the lead is damaged it must be replaced by the manufacturer. Return the appliance to the Customer Care Centre (refer to 'UK After Sales Service' section for further information). No repair must be attempted by the consumer.

10. Never pull the plug out of the mains socket by the lead.
11. Do not wrap the lead around the main body of the appliance during or after use.
12. The appliance is safe to be left plugged into the electrical supply when not in use to ensure the batteries are always charged. It should however be unplugged before assembling, disassembling, cleaning or if not being used for a prolonged period of time.
13. This product contains a Lithium Ion rechargeable battery pack that is not to be removed from the appliance for charging. The batteries in this appliance are non-replaceable.
14. The supply terminals are not to be short circuited.
15. **WARNING:** For the purposes of recharging the battery pack, only use the detachable charging supply unit provided with this appliance.  This symbol indicates there is a detachable power supply for means of charging.
16. This product complies fully with all appropriate EU and UK legislation and the standards relevant to this type and class of appliance. We are an ISO9001:2015 certified company that continually evaluates our Quality Management System performance. If you have any queries regarding product safety and compliance, please contact our Customer Services Department (see "U.K. After Sales Service" section).
17. **WARNING:** Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from attachments during operation to reduce risk of injury to persons, and/or damage to the appliance. A spatula may be used, but only when the unit is not operating.
18. **WARNING:** Do not put fingers near the attachments. To dislodge food ensure mixer is not in operation first.
19. The charger should be plugged into an electrical socket away from a sink or any hot surface.
20. Do not use an extension cord. Plug the charger directly into an electrical socket.
21. Do not charge the unit using an outdoor socket.
22. To protect against electrical shock, do not put the main unit in water or other liquids. Only the attachments, of this appliance, have been designed for submersion in water or other liquids. Never submerge any other portion of this unit. If the hand mixer falls into liquid, remove immediately, clean and dry the unit thoroughly before continuing.

23. Always remove blade assembly from the cup before cleaning.
24. Do not overload the blending cup. Observe the maximum fill line.
25. Do not run the blender empty – this will damage the motor.
26. Do not blend hot liquids in the blending cup.
27. Do not put the main unit in water or other liquids

**CAUTION: Handle the blade carefully. The blades are sharp and may cause injury. DO NOT attempt to remove blades from assembly.**

**Use the Blade Protector, when not in use, to store the blade safely.**

**N.B** The stainless steel blade cannot be removed from the black blade assembly.



**WARNING:** Polythene bags over the product or packaging may be dangerous. To avoid danger of suffocation, keep away from babies and children. These bags are not toys.

## **BATTERY DISPOSAL**

To minimise hazards to health and the environment at the end of this product's life, laws dealing with Waste Electrical and Electronic Equipment (WEEE) and The Waste Battery Directive require you to dispose of this product at a suitable collection facility where it will be sent in order to remove the batteries and for appropriate recycling. Please contact your local authorities for more details on recycling and safe disposal of these in your area.



The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.

## Safety During Use

Before first use, remove all packaging and any promotional labels or stickers from the Hand Blender.

- Handle the blending shaft with extreme care, the blades are VERY sharp.
- To avoid splashing, always insert the attachment into the mixture before activating, and release the 'On/Off' button before removing.
- When mixing cool/ lukewarm liquids, use a tall container such as the jug provided or make small quantities at a time to reduce spillage.
- **WARNING: When mixing hot liquids, use a much larger heat-proof container or process smaller quantities. Use extra care when working with hot liquids to avoid injury from overflowing, sudden steaming and splattering. In order to avoid scalds from steam it may be advisable to angle the blender slightly so that your hand is not directly above the steam. The blending jug provided is not suitable for use with hot liquids.**
- Prevent unintentional starting. Never press the 'Safety lock/unlock' button while pressing the 'On/Off' button unless you are ready to use your blender.
- Do not use this hand blender for anything other than its intended use of preparing foods and beverages.
- The charger should be plugged into an electrical socket away from a sink or any hot surface.
- Do not use an extension cord. Plug the charger directly into an electrical socket.
- Do not charge the unit using an outdoor socket.
- To protect against electrical shock, do not put the main unit in water or other liquids. If the hand blender falls into liquid, remove immediately, clean and dry the unit thoroughly before continuing.

## Instructions For Use

Before first use, we recommend that you wipe the main unit with a clean, damp cloth to remove any dirt or dust. Dry it thoroughly with a soft absorbent cloth. Carefully clean all the attachments (except for the charging base) in warm soapy water.

**N.B.** Do not use abrasive cleaners, hard implements or a scourer. Take care when handling the blending shaft, as the blades are very sharp.

### A. Charging the Hand Blender

The batteries in your hand blender have not been fully charged. Before using, the batteries must be charged until all three blue lights are illuminated. With a full charge, your hand blender will run for approximately 30 minutes, depending on the recipe. Your hand blender will be fully charged in approximately 130 minutes.

**N.B.** To charge the main unit, insert the Micro USB end of charging lead into the charging port at the back of the main unit. Plug the USB end directly into the adapter plug and then into a mains supply outlet.

### Battery Life Indicator Lights

The indicator lights will flash blue, when the battery is being charged. When all three lights are illuminated, this means the battery is fully charged and is then ready to use. As the battery starts to run down, the indicator lights will turn off. The battery will need to be recharged when the last indicator light is flashing. If the battery has completely run down on the unit, it will not operate.

**N.B.** The Hand Blender cannot be used while it is plugged in and charging.

### B. Selecting the attachment

Before use, you will need to select which attachment is most suitable for the ingredients you wish to process. As a guide, the attachments can be used for the following functions:

- **Blending shaft** – Use for blending/mixing tasks such as puréeing fruits and vegetables, emulsifying ingredients such as mayonnaise, mixing sauces, dressings & smoothies and blending soups to a smooth consistency. It is also ideal for combining dry ingredients and frothing milk.
- **Whisk attachment** – This attachment is great for incorporating air and can be used to whip cream, egg whites for meringues, batters or mousses (plus any other task that you would normally whisk by hand).

- **Blending Jug** – This is recommended for use with the blending shaft for cool/lukewarm ingredients only, the high sided jug is ideal for blending ingredients without splashing.
- **Mini Chopper** – This is great for chopping vegetables, such as onions, into smaller pieces and can be used to make dips and dressings. It can also be used when making pate (such as mackerel or chicken liver) and sauces, such as pesto. It's also ideal for making breadcrumbs and for chopping herbs and spices.

### C. Assembly

On the main unit, there are  /  symbols, these match up with the arrows which are shown on each attachment. (See fig. 1)

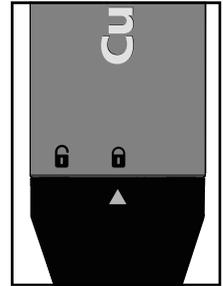


FIG. 1

- **Blending shaft**

Place the main unit onto the blending shaft and twist anti-clockwise until the arrow on the blending shaft aligns with the lock symbol on the main unit.

- **Whisk Attachment**

Ensure the whisk attachment is fitted onto its gearbox, by pushing the two pieces together, until you feel them connect securely into place. Place the main unit onto the assembled whisk attachment and, holding the gearbox section, twist the whisk anti-clockwise until arrow on the gearbox aligns with the lock symbol on the main unit.

- **Mini Chopper**

Place the main handle onto the lid of the mini chopper, hold the attachment securely and twist the main unit anti-clockwise until the arrow on the attachment aligns with the lock symbol on the main unit.

**N.B.** The lid needs to be on the mini chopper before the main unit is attached. (See fig. 2)

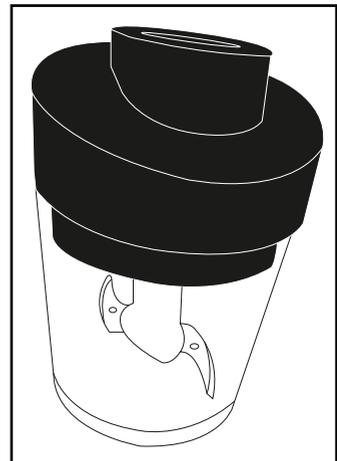


FIG. 2

## D. Removing the attachments

To remove each attachment, hold the main unit with one hand and with the other hand twist the top of the attachment clockwise (then arrow symbols should align with the unlock symbol on the main unit) then pull away from the main unit.

Note: When removing the whisk assembly, take care not to grasp the stainless steel whisk attachment itself (use the whisking gearbox instead).

## E. Operation

To operate the hand blender, press and hold the 'Safety unlock' button until the blue lights illuminate, then press the power button to start the appliance (see fig 3.)

**NB:** The appliance has a safety feature and will automatically lock again after the power button is released for more than 1.5 seconds. Follow the same sequence as above to re-activate the blender.

**NB:** To Pulse, press and hold the 'Safety unlock' button to activate the unit, then repeatedly press the 'On/Off' button as desired.

**Note:** The product comes with an overload protection feature. If the unit stops unexpectedly, it will cut out and the battery power indication light will flash blue. You can reactivate by pressing the 'Safety unlock' button and the 'On/Off' button.

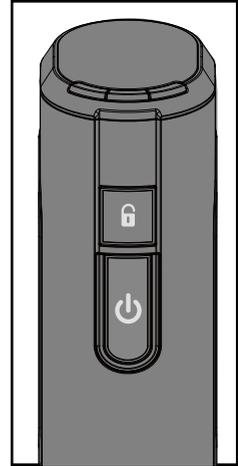


FIG. 3

**WARNING:** Keep hands, hair, clothing, as well as spatulas and other utensils away from the whisk attachment during operation to reduce risk of injury to persons, and/ or damage to the appliance. A spatula may be used, but only when the unit is not operating.

## F. Hints & Tips

### Blending Attachment

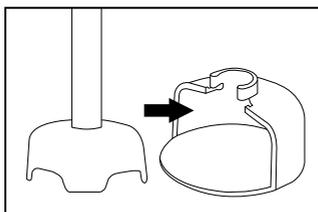
- The blade mixes and stirs while adding only a small amount of air to your mixture.
- To avoid splashing, insert the Hand Blender into the mixture before activating, and release the 'On/Off' button before removing the Hand Blender out of the mixture.
- Use a gentle up and down motion, whilst ensuring the protective blade guard on the blending shaft remains fully submerged in the liquid to avoid splatter (tilt the pan or bowl away from you to create a deeper area for blending).
- When blending in a non-stick pan/container, be careful not to scratch the coating with the hand blender.
- When blending in a saucepan over heat, remove the pan from the heat source to protect the Hand Blender from overheating. The blending shaft is safe to be used for food/liquid up to 100°C.
- When mixing liquids (especially hot liquids) use a tall heat-proof container or make small quantities at a time to reduce spillage, splattering and possibility of injury from burning.

**N.B.** The blending jug included is not suitable for use with hot liquids

- When puréeing soups, pulse first to break up the large, already tender ingredients, then increase the speed for a smooth finish.

### WARNINGS:

- Be careful never to remove the blending shaft from the liquid while in operation as it will splatter.
- Do not let the hand blender stand in a hot pot over heat while not in use.
- Do not attempt to blend fruit pits, bones or other hard materials as these are liable to damage the blade.
- Do not overfill chosen mixing containers. The level of mixture will rise when blending and can overflow.
- Do not put fingers near the blades. To dislodge food ensure blender is not in operation first.
- Use the blade protector to cover the blade, on the blending attachment, when not in use for safe storing.



## **Whisking Attachment**

- When beating egg whites use a clean metal or glass bowl. To help stabilize the egg whites, add 1/8 teaspoon of cream of tartar per egg white prior to beating them. Beat the egg whites until desired peaks form.
- Beating egg whites for 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.
- When beating heavy cream, if possible and time allows, use a chilled bowl and chill the whisk attachment. The best shaped bowl for whipping cream is one that is deep with a rounded bottom to minimize any splatter.
- The cream should come out of the fridge just before whipping. Whipped cream may be used at either soft or firm peaks depending on preference. It may be flavoured as desired. For best results, whip cream just before using.

**Caution:** Do not immerse the whisk attachment gearbox in water or any other liquid.

**WARNING:** Keep hands, hair, clothing, as well as spatulas and other utensils away from the whisk attachment during operation to reduce risk of injury to persons, and/or damage to the appliance. A spatula may be used, but only when the unit is not operating.

## **Mini Chopper Attachment**

- It is ideal for chopping softer foods such as herbs, onions, celery and garlic
- Always cut large pieces for food into smaller pieces, of even size, as this will help to achieve even results
- When chopping fresh herbs, the bowl, blade and the herbs should all be thoroughly cleaned and dried.
- When chopping meat, poultry or fish, the food should be cold but not frozen and should also be cut into smaller pieces before putting into the chopper.

## **WARNINGS**

- Do not overload the work bowl. Overloading causes inconsistent results and strains the motor.
- The quantities should not exceed the max level indicated on the bowl.

### **A. Chopping fresh herbs:**

The herbs, work bowl and blade must all be thoroughly cleaned and dried. Remove the stems from herbs. Add the leaves to work bowl and process until they are chopped to the desired consistency.

### **B. Chopping meat, poultry, fish & shellfish:**

The food should be very cold but not frozen. Cut into 1.5cm pieces and place in the work bowl. Process until the food is evenly chopped. Use a continuous processing action for a few seconds for a finer chop if required. Use a spatula to scrape food down from the sides of the work bowl as necessary.

### **C. Chopping nuts:**

For roughly chopped nuts, process continuously until chopped to the desired consistency. Check frequently to avoid nuts clumping together. If necessary, use a spatula to re-distribute the nuts evenly in the work bowl. If you require more of a powder consistency process continuously until the desired consistency is achieved.

### **D. Producing a purée:**

Cut the food into 1.5cm pieces and place in the work bowl. Process using a 'pulse' action to chop coarsely, then process continuously until food is puréed.

**N.B. Cooked potatoes are an exception to this procedure. They develop a gluey texture when processed with the metal blade.**

# Cleaning & Maintenance

Always clean the appliance thoroughly after use.

**Main Unit:** Ensure any attachment has been removed from the unit. Clean the main unit with a sponge or damp cloth only. Do not use abrasive cleaners that could scratch the surface.

**Blending Shaft:** Release the attachment from the main unit. To clean the blending shaft, wash by hand using warm, soapy water or place on the top rack of the dishwasher.

**Warning:** Be mindful of the fixed razor-sharp edges of the blades, they are very sharp and should be handled carefully to avoid injury.

**Whisk Attachment:** Release the fully assembled whisk attachment from the main unit. To clean the whisk attachment, detach the metal whisk from the gearbox by pulling the pieces apart. To clean the gearbox, simply wipe with a damp cloth. To clean the metal whisk, wash with warm, soapy water or place on the top rack of the dishwasher. **Do not submerge the gearbox in water or any other liquids.**

**Mini Chopper:** Remove the attachment from the main unit. To remove the lid from the bowl, twist anti-clockwise for it release. To clean the lid, simply wipe with a damp cloth. To clean the blade and bowl, wash with warm soapy water or place on the top rack of the dishwasher.

**Warning:** Take care when cleaning the blades as they are very sharp and should be handled with care, to avoid injury.

**Blending Jug:** To clean the blending jug, wash with warm soapy water or place on the top rack of the dishwasher.

# Guarantee

This appliance is guaranteed for consumer use for 2 years and is only valid within the United Kingdom.

This guarantee covers consumer use only i.e. defects occurring under normal use within the home from date of purchase or date of delivery, whichever is later.

If the product develops a fault due to defects in materials or manufacture **within 12 months** from the date of purchase, to avoid delays and unnecessary inconvenience, where possible please return the product to the point of purchase for an exchange.

If the product develops a fault due to defects in materials or manufacture **after 12 months** from the date of purchase, and within the guarantee period, Conair UK After Sales Service will repair or replace the product.

## Exclusions

This guarantee will no longer be valid meaning that The Conair Group Ltd will not be liable to repair or replace your product where:

1. The appliance has been used on a voltage supply other than that which is marked on the product, or advised within this instruction booklet
2. The appliance has been purchased from an unauthorised stockist\*
3. The appliance is used for professional / non-domestic usage
4. Repairs or alterations have been attempted by unauthorised persons
5. The failure of the appliance is a direct result of misuse
6. The failure is a result of not following the instructions for use

This guarantee does not cover any cosmetic damage due to misuse of the product nor any damage to persons or property that occurs because of product misuse.

\*unauthorised stockists include, but are not limited to online auction sites, private sellers and those selling second hand goods, refurbished products etc.

Please contact the Conair Customer Care Line on 03702 406902 (09:00 to 17:00 Monday to Friday) or email [support@cuisinart.co.uk](mailto:support@cuisinart.co.uk) for further information on authorised stockists.

**It is important to retain your proof of purchase. We recommend attaching your receipt to this page.**

**Even where a refund may be applicable, no refund will be provided without a valid receipt or proof of purchase, we will only be able to offer a repair or replacement service. Please note this does not apply if the product was purchased directly from The Conair Group Ltd.**

Guarantees on replacement products run from the original purchase date or date of delivery, whichever is later, and not from the date of replacement.

**This guarantee is an additional benefit and does not affect your statutory rights as a consumer.**

If you have any queries regarding this guarantee, please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to [support@cuisinart.co.uk](mailto:support@cuisinart.co.uk)

## **UK After Sales Service**

For further advice on using the appliance or should you need to return your product, please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to [support@cuisinart.co.uk](mailto:support@cuisinart.co.uk)

Return address:

Customer Care Centre  
Conair Logistics  
Unit 4, Revolution Park  
Buckshaw Avenue  
Buckshaw Village  
Chorley  
PR7 7DW

Please enclose your returns number, name and address details, together with a copy of proof of purchase and details of the fault.

**Please note this Instruction Booklet is not the guarantee.**





[www.cuisinart.co.uk](http://www.cuisinart.co.uk)