

duraprès

+ CURTIS STONE



COOK BLEND PRO

Digital Cooking Blender

Chop • Blend • Cook

DHB850

THANK YOU!

We hope you enjoy your new
Duraprès Cook Blend Pro Digital Cooking Blender



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IMPORTANT SAFEGUARDS

Like any electrical appliance, the Duraprès Cook Blend Pro must be handled with care at all times. To ensure your own safety, the following precautions should be followed.

1. Read all instructions.
2. Ensure the Power Cord is unplugged from the outlet in the following situations:
 - When appliance is not being used.
 - Before parts are being assembled/disassembled.
 - Before cleaning.
3. This appliance is for normal household use only.
4. 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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. This appliance is not a toy. Do not allow children to operate this appliance. Close supervision is necessary when any appliance is used near children.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any way. If appliance is damaged, contact the manufacturer for servicing.
7. Keep the appliance and its cord out of reach of children.
8. This appliance includes a safety switch which prevents operation unless the accessories are securely installed.
9. The temperature of accessible surfaces may be high when the appliance is operating.
10. To protect against risk of electric shock, fire or personal injury, do not immerse Power Cord, Plug or Base in water or any form of liquid, or rinse under the tap.
11. Do not push food with fingers, or other objects (like knives), always use the provided Pusher for feeding.
12. Be extremely careful when handling blades and inserts, especially while assembling and disassembling, and cleaning after use. Blades are very sharp.

13. Do not let Power Cord hang over the edge of a table or counter, or touch any hot surface.
14. Do not place the appliance near a gas outlet, electric burner, or heated oven.
15. Ensure that all components stop running before unplugging the Power Cord and taking off the Blender Jug.
16. When blending hot liquids or ingredients use caution and stand away from the blender, as hot steam or splashing liquids may come out of the lid opening.
17. During use, keep hands and exposed skin away from spraying or escaping steam from the lid openings, as this may cause scalding and burns.
18. Always operate the product with the Lid and Lid Cap firmly in place. The Lid Cap should only be removed when adding the ingredients during a non-heated setting and before using the tamper. Never remove the Lid Cap while a heated setting is running.
19. Do not move this product while it's in use.
20. Do not put foreign objects into gaps and crevices of the unit. This may cause electric shock or a thermal event, which could result in death or serious injury.
21. Never operate the product on or near flammable materials such as newspapers or paper plates.
22. Turn the appliance off, then unplug from the outlet when not in use, before assembling or disassembling parts, and before cleaning. To unplug, never pull from the cord. Only grasp the plug by the body and pull from the outlet.
23. Do not attempt to sharpen blades.
24. Do not operate the appliance when the Blender Jug is empty.
25. Do not fill the Blender Jug past the max fill or max liquid lines for both hot and cold liquid level blending.
26. Do not place in the microwave any containers or accessories provided with the appliance.
27. Keep hands as well as spatulas and other utensils away from moving Blades while blending to prevent the possibility of severe personal injury or damage to the appliance. A plastic spatula may be used, but only when the blender has stopped.
28. Do not expose the Blender Jug and accessories to extreme temperature changes. This may result in the appliance and its accessories becoming damaged.

IMPORTANT SAFEGUARDS

29. Do not attempt to remove the Blender Jug and Lid from the Motor Base when the motor is still spinning. Allow the appliance to come to a complete stop before removing the Blender Jug and the Lid.

30. Turn off the appliance and unplug the Motor Base before cleaning.

31. Only use the Blender Jug provided with this product. Do not use the Blender Jug with or in other appliances. (Ex. oven, microwave, stovetop, grill, refrigerator, or dishwasher), as this may cause deformations, which can negatively affect future performance of the unit.

32. Unplug from outlet when not in use and before cleaning by hand.

33. Prior to cleaning by hand, allow the product to come to room temperature and the blade to come to a stop before putting on or taking off the Lid, Lid Cap, or Blender Jug.

34. Only use accessories that are sold by manufacturer and are recommended for use with this unit. The use of accessory attachments not sold or recommended by manufacturer may cause injuries. Any accessory that has been damaged in any manner should not be used.

35. Do not use the product for anything other than the intended use as outlined in this use and care.

36. To disconnect, flip the on/off switch to off. After turning the appliance off, unplug from the outlet when not in use before assembling or disassembling parts and before cleaning by hand. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.

37. Use the Blender Jug handle and helper handle when lifting the Blender Jug as glass may be hot.

38. When opening the lid and the Lid Cap, lift them away from your body to release the steam away from you.

39. When making nut butters or oil-based foods, do not run the blender for more than 1 minute after the mixture turns into a paste in the Blender Jug. Processing for longer periods can cause motor overheating.

40. The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction. Children being supervised are not to play with the appliance.

41. Misuse of this appliance may cause injury.

42. Be careful when handling the sharp cutting blades, emptying the Blender Jug and during cleaning.

43. Switch off the appliance and disconnect from the supply before changing accessories or approaching parts that move in use.

44. The Blender Jug and its connector is only to be used with the Motor Base provided.

45. CAUTION: Ensure the Blender is switched off before removing it from the Motor Base.

46. If the Power Cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

47. Keep all connectors and sockets dry, avoid any spillage on the connector.

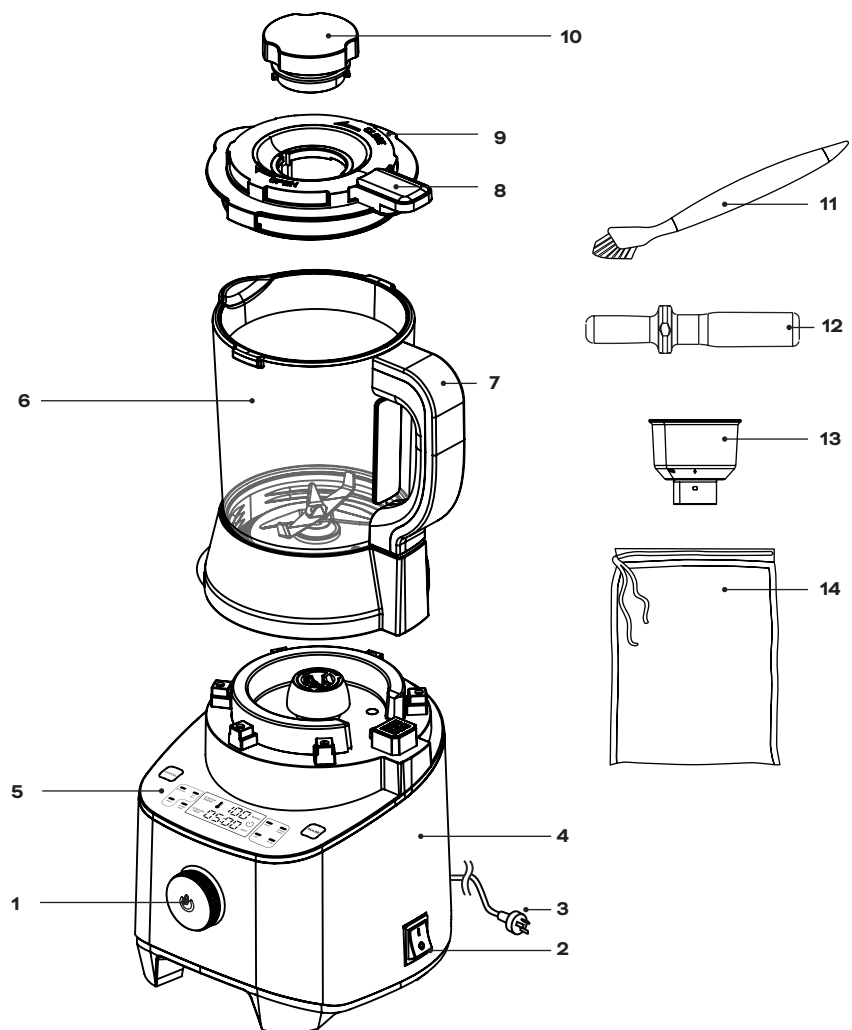
48. CAUTION: The heating element surface and actual heating surface is subject to residual heat after use.

49. 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.

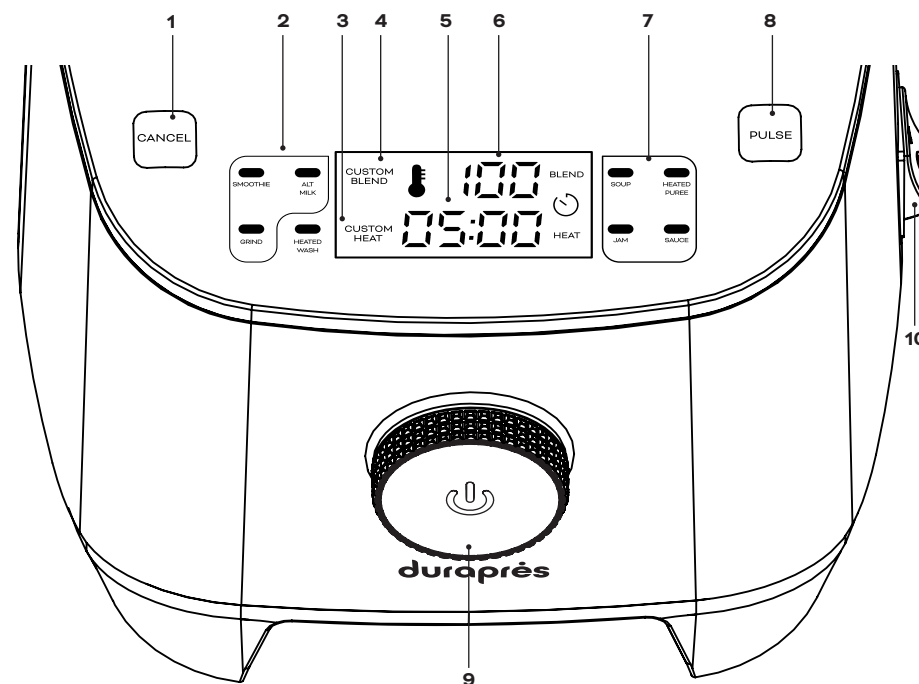
**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

PARTS & ACCESSORIES



- | | | |
|-----------------|---------------|--------------------|
| 1 CONTROL DIAL | 6 BLENDER JUG | 11 CLEANING BRUSH |
| 2 POWER SWITCH | 7 HANDLE | 12 FOOD PUSHER |
| 3 POWER CORD | 8 LID TAB | 13 BOIL-OVER GUARD |
| 4 MOTOR BASE | 9 LID | 14 STRAINER BAG |
| 5 CONTROL PANEL | 10 LID CAP | |

CONTROL PANEL



220-240V 50/60Hz 1000W

- | | |
|------------------------------|-------------------------|
| 1 CANCEL BUTTON | 6 TEMPERATURE DISPLAY |
| 2 NON-HEATED MODE INDICATORS | 7 HEATED MODE INDICATOR |
| 3 CUSTOM HEAT INDICATOR | 8 PULSE BUTTON |
| 4 CUSTOM BLEND INDICATOR | 9 CONTROL DIAL |
| 5 TIMER DISPLAY | 10 POWER BUTTON |

BEFORE FIRST USE

1. Remove all packaging materials.
2. Wash Blender Jug, Lid and accessories in warm, soapy water, using a non-abrasive sponge.
NOTE: Follow Care & Cleaning instruction on page 20.
DO NOT submerge the Blender Jug in water when washing.
3. Thoroughly rinse and air-dry all parts.
Note: Follow cleaning instructions on pages.

SAFETY

After unpacking and cleaning the Cook Blend Pro and before any use, make sure to check all parts for any visible damage. Ensure you have read through all important safeguards on page 4 to 7.



CAUTION:

The blades in your Cook Blend Pro are very sharp. Always handle them with care, keeping sharp edges away from your hands, hair and body.



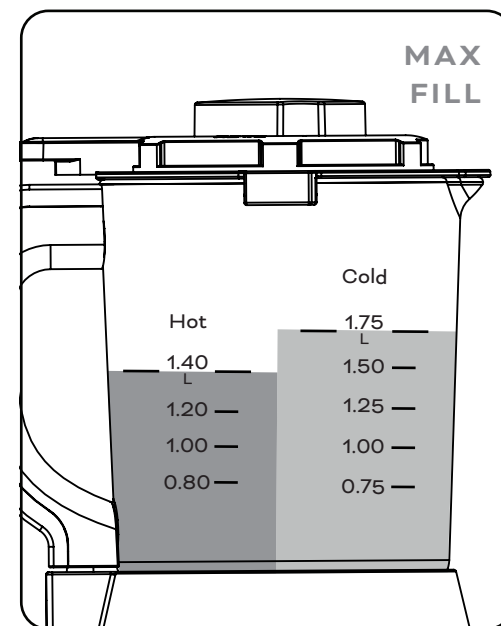
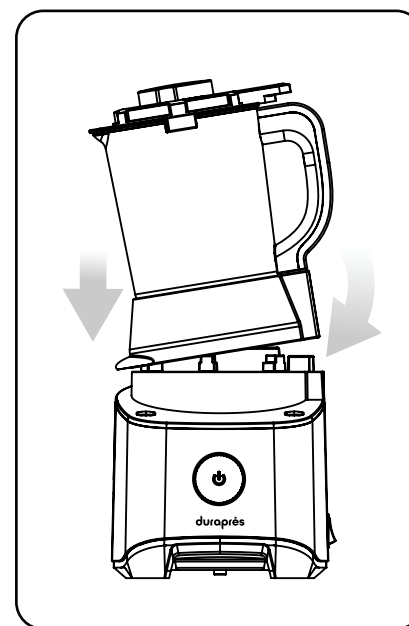
CAUTION:

Always use the Boil-Over Lid accessory when cooking and blending ingredients to make soup to ensure optimum performance and to prevent spill over.

HOW TO USE

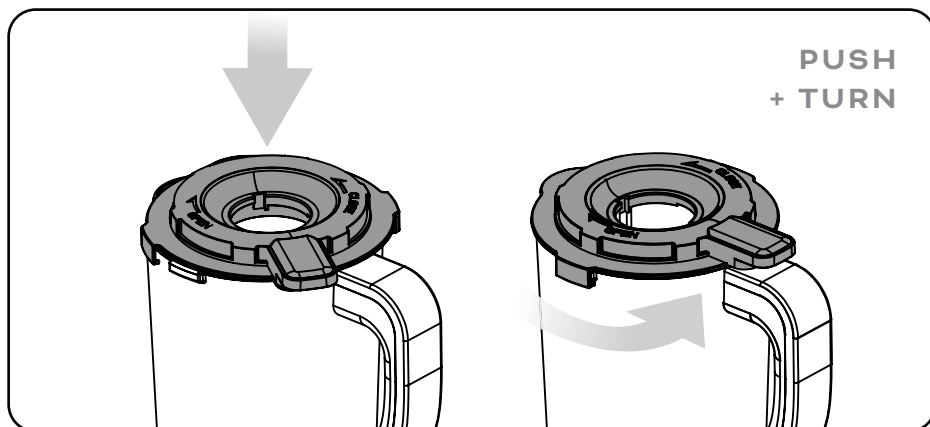
ASSEMBLING YOUR DIGITAL COOKING BLENDER

1. Place Motor Base on a clean, dry, level surface, then plug into a power outlet.
2. Lower Blender Jug onto Motor Base, with the Handle positioned on the right side. An audible beep will be heard.
3. Add ingredients you wish to blend. Ensure that you do not exceed 1.4L (6 cup) for hot blending, and 1.75L (7 cup) for cold blending.



HOW TO USE

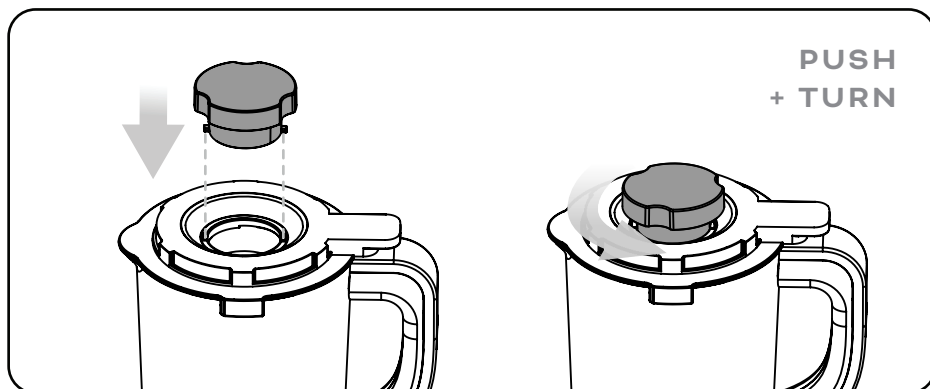
4. Place the Lid on the Blender Jug, positioning the Lid Tab to the left of the Handle. Press the Lid down until it is secure. Rotate the tab anticlockwise until it locks into the Handle. An audible alert will be heard.



5. Place the Lid Cap on the Lid by aligning the slots, then turn anticlockwise until it locks into place. To remove Lid Cap from Lid, turn clockwise then lift up.

6. To remove Lid from Blender Jug, turn Lid clockwise, and an audible alert will be heard, then lift Lid up.

NOTE: If the Lid is not correctly aligned or the Blender Jug is not on properly, the Blender will not start.



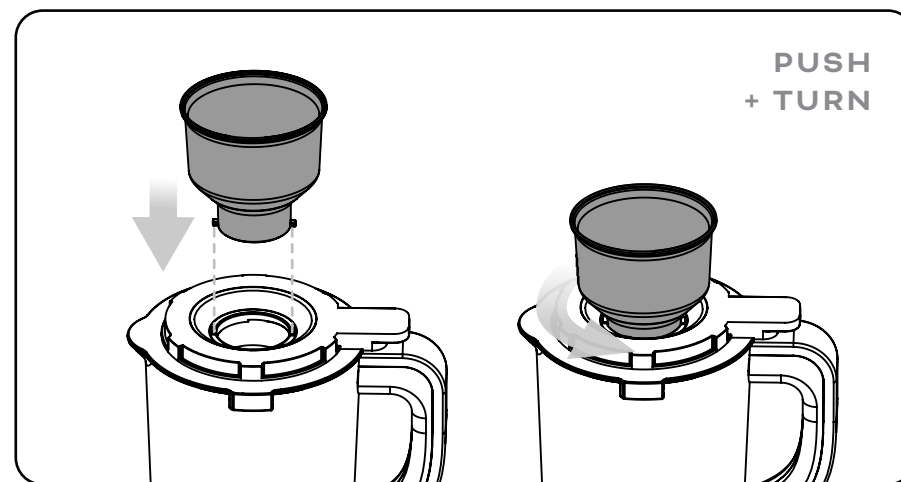
HOW TO USE

ATTACHING BOIL-OVER GUARD

The Boil-Over Guard is used when cooking and blending ingredients to make soup to ensure optimum performance and to prevent spill over.

1. Follow steps 1-4 of Assembling your Cook Blend Cooking Blender on pages 11 and 12.

2. Place the Boil-Over Guard on the Lid by aligning the slots, then turn anticlockwise until it locks into place. To remove Boil-Over Guard, turn clockwise, then lift up.



HOW TO USE

USING THE PRESET MODES

The Cook Blend Pro comes with several preset mode settings. Follow the steps below and refer to the Quick Guide on page 16 for more information on each of the modes.

1. Assemble Blender Jug following instructions on page 11 and 12
2. Plug in the Power Cord into a power outlet. Turn on the Blender using the Power Switch. The Display will light up.
3. Turn the Control Dial to toggle through the blending modes (refer to Mode Guide on pages 16 to 19). Press the Control Dial to set desired mode. When using a preset mode, the time, blending speed, temperature, can not be adjusted and the Pulse button can not be used.


CUSTOM BLENDING MODE

1. Assemble Blender Jug following instructions on page 11 and 12
2. Plug in the Power Cord into a power outlet. Turn on the Blender using the Power Switch. The Display light up and Custom Blend Indicator will light up. Press the Control Dial to select Custom Blend mode.
3. Then turn the Control Dial to set blending speed. Blending Speed can be set between 1-9. Press Control Dial to desired blending speed, the word Blend will be displayed to show that speed has been set and timer will begin to count up and stop after 3 minutes. Alternatively, you can press Pulse button to begin blending in short, quick bursts. The Pulse setting is set at Blending Speed 7.
4. Once blending is finished, switch the Power Switch off.
5. Ensure the Lid is secure, then remove the Blender from the Motor Base.

NOTE: If the Blender Jug has hot contents, the Blender will slowly increase the speed to keep the contents from splashing out of the Lid. Stand away from the blender while blending.

HOW TO USE

CUSTOM HEATED BLENDING MODE

1. Assemble Blender Jug following instructions on page 11 and 12
2. Plug in the Power Cord into a power outlet. Turn on the Blender using the Power Switch. The Display will light up.
3. Turn the Control Dial to select Custom Heat mode, then press the Control Dial to set. The Temperature display will flash. Turn the Control Dial to set desired temperature, then press Control Dial again. The temperature can be set from 38°C to HI (104°C).
4. The Time display will flash. Using the Control Dial, set desired cooking time. Press Control Dial again to set. The display will stop flashing, showing that the Time has been set. Three beeps will be heard and appliance will begin heating.
5. The Display will show the current temperature, and running lights will be shown to signify that appliance is preheating.
NOTE: The Blender will occasionally mix the food to prevent scorching until the Blender reaches set temperature.
6. Once the temperature is reached, the heat icon will appear . The displayed temperature will be maintained, and the cooking countdown timer will begin. DO NOT touch the Blending Jug until it is cool to touch.
7. When the timer is complete, three beeps will be heard. The Blender will continue to beep two times every minute until the Cancel button is pressed or the Blending Jug is removed from the Motor Base. Do not remove Blending Jug from Motor Base until it is cool to touch.

MODE GUIDE

NON-HEATED BLENDING MODES QUICK GUIDE

SETTING	PRESET TIME	EST. RUN TIME
Smoothie	1 min	1 min
Alternative Milk	5 mins	5 mins
Grind	2 mins 20 secs	2 mins 20 secs

HEATED BLENDING MODES QUICK GUIDE

SETTING	PRESET TIME	EST. RUN TIME	TEMP
Soup	15 mins 36 secs	25 - 30 mins	100°C
Heated Puree	5 mins	15 - 20 mins	100°C
Jam	The program runs until it reaches 104°C, or for a maximum of 40 minutes	45 - 50 mins	104°C
Sauce	The program runs until it reaches the stage's target temperature Stage one: 80°C Stage two: 96°C	30 - 40 mins	96°C
Heated wash	2 mins 18 secs	5 - 10 mins	

MODE GUIDE

NON-HEATED BLENDING MODES

SMOOTHIE

Duration: 1 Minute

Mix and match your favourite fruits and veggies, and create delicious smoothies or protein shakes.

ALT MILK

Duration: 5 Minutes

Perfect for extracting as much flavour and nutrients from nuts and grains. It first soaks ingredients to soften, then pulverizes it into a fine powder. Once blending mode is finished, use Straining bag to strain out any particles left in the milk. To strain, fill the bag with the milk and twist it to ring out the liquid into a bowl. Use a pair of tongs to squeeze out as much of the milk as you can.

GRIND

Duration: 2 Minutes 20 seconds

This is the most powerful blender setting. This mode can be used to make nut butters and grind ingredients into fine powder.

MODE GUIDE

HEATED BLENDING MODES

SOUP MODE

Duration: 25 - 30 Minutes

Cooks and purees hard and soft raw vegetables into soup when used with liquid. High-fat ingredients like cream and cheese can cause scorching. When including these ingredients, add them after the cycle is complete.

NOTE: Always use the Boil-Over Guard accessory when cooking and blending ingredients to make soup to ensure optimum performance and to prevent spill over.

HEATED PUREE MODE

Duration: 15 - 20 Minutes

Purees are a great way to add extra flavour and texture in soups and sauces.

JAM MODE

Duration: 45 - 50 Minutes

STAGE 1: For use with fruit jams, start the program by adding Pectin and fresh fruit into the Blender Jug. Do not add in sugar at this time. If using a fruit with lower water content like rhubarb or frozen peaches, add 60mL water.

STAGE 2: When the contents reach boiling, the program will beep, pause, and display “Add”. Open the Lid Cap carefully, do not touch the glass, and add the sugar. Put the Lid Cap back into the Lid and press the Control Dial to resume cooking.

MODE GUIDE

SAUCE MODE

Duration: 30 - 40 Minutes

STAGE 1: With your ingredients in the Blender Jug, the contents will be heated gently at 80°C to make foods like hot chocolate and custards.

NOTE: Minimum of 60mL liquid required.

STAGE 2: The Blender will pause and display “Add”. Some recipes will be done at this time. If what you’re making is done, press Cancel button. Refer to your recipe if you’re unsure if it’s done. If your sauce is using a thickener like a roux or cornstarch, open the Lid Cap carefully and add it at this point. Replace and lock the Lid Cap; press the Control Dial to resume cooking. The blender will heat up to 96°C.

HEATED WASH MODE

Duration: 5 - 10 Minutes

Use this mode to clean the Blending Jug after each use.

1. Remove the Lid and fill the Blending Jug with water up to the 3-cup (750mL) line and add 1-2 drops of dishwashing liquid soap or 1 tsp (5mL) of dishwashing powder. Replace the Lid.

2. Turn the Control Dial to select the Heated Wash mode. Press the Control Dial to start cleaning.

NOTE: The Blender will start preheating and running lights dash will be shown on the Display.

Once it reaches the correct temperature, it will start cleaning.

3. When the timer is up, the unit will beep and the screen will display “End”. Pour out the liquid, then rinse and dry completely. The wash cycle will run for about 5-10 minutes.

Tip: During the cycle, some bubbles may appear on the top of the lid. This is normal and expected. If the bubbles begin to pour over the sides of the Blending Jug, press the Control Dial to pause the cycle, then remove the Lid and add about 1 tsp (5mL) of vegetable oil to reduce bubbling.

CARE & CLEANING

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact the customer service team for any unusual issues you may experience.

To clean your Cook Blend Pro, follow the instructions below.

1. The Lid, Lid Cap, Tamper, Boil-Over Guard and cleaning brush can be placed in the top rack of the dishwasher, or washed in warm, soapy water.
2. The Strainer bag is hand wash and air dry only.
3. To clean Blending Jug use the Heated Wash mode to clean the jug interior. Refer to the Heated Wash mode in page 19.
4. For stubborn stains, unplug the Blender and add 1 cup (250mL) of white vinegar to the Blender Jug, then scrub with a sponge. Repeat this process as necessary. Be extremely careful when handling blades when cleaning. Blades are sharp.
5. For residue on the bottom of the Blending Jug, use a soft bristle brush to clean.
NOTE: Blades are not meant to be removed. Do not attempt to disassemble.
6. To clean Motor Base, wipe clean with a damp cloth.
7. Ensure to keep liquids away from electrical interface.
8. Do not use harsh chemicals, scouring pads, or other abrasive cleaners.
9. When the Blender is in storage or not in use, do not fold the power cord.
10. Make sure the Motor Base of the Blending Jug is dry and clean before placing it on the Motor base.
11. Do not store food in the Blending Jug.



IMPORTANT:

The blades in your Cook Blend Pro are very sharp. Always handle them with care, keeping sharp edges away from your hands, hair and body.



IMPORTANT:

Do not submerge the Motor Base or bottom of Blender Jug in water. The Blender Jug bottom contains electrical components.

TROUBLESHOOTING

PROBLEM	SOLUTION
The appliance suddenly stops running	The motor may be overheated. Unplug the product and let it cool down for an hour. If the motor still doesn't work, stop using and contact the Customer Service Team
The Cook Blend Pro has an unpleasant smell during use.	It's normal for a new appliance to emit an unpleasant smell or smoke during the first few uses. This should stop after several uses. If the appliance emits a smell or smoke after prolonged use, turn it off and let it cool for 60 minutes.
The display shows "Err 1" or "Err 2".	The thermometer may be malfunctioning. Remove the Blender Jug from the Motor Base and re-attach.
The display shows "Err 3".	The Heating element has overheated. Make sure the ingredients are added into the Blender Jug before starting the Heated Blender. Make sure you are processing at least 60ml of ingredients.
The display shows "Lid".	The lid is not correctly attached. Re-attach following the instructions on page 9.
The Heated Blender does not turn on.	Check that the power cord is plugged into an outlet and that both the appliance and outlet are switched on.
The Heated Blender has tripped the circuit breaker.	Water may have gotten inside the Motor Base of the Heated Blender. Unplug the appliance and let it sit upright for 24 hours to dry completely.
Liquid is coming out of the Blender Jug.	The lid gasket may be incorrectly attached. Remove the lid from the Blender Jug. Remove the lid gasket from the lid, flip it, and replace back on the lid. Always use the Boil-Over Guard accessory when cooking and blending ingredients to make soup to prevent spill over.

WARRANTY

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, for this product for a period of 24 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof of purchase is a receipt specifying item, date purchased, and cost of item. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchase. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN AUSTRALIA AND NEW ZEALAND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorised dealer or service center.
- Shipping and handling charges may apply.
- Proof of purchase is required to confirm the warranty.
- This warranty does not exclude, restrict or modify any state or federal legislation applicable to the supply of goods and services.

To register your warranty, please visit www.durapres.com/warranty

DURAPRÈS PRODUCTS CUSTOMER SERVICE INFORMATION

Should you have any concerns, issues or questions regarding your Duraprès product please visit www.durapres.com/contact

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NOTES

