

OVENTE®

ROBUST STAINLESS STEEL IMMERSION

HAND BLENDER SET

HS565 SERIES



Before use, please read this manual thoroughly and save for future reference.

ovente.com



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IMPORTANT SAFEGUARDS

When using this hand blender, basic safety precautions should always be followed, including the following:

! READ ALL INSTRUCTIONS.

! To protect against electrical shock, do not put the motor body, cord, or electrical plug of this hand blender in water or other liquids. Only the detachable blending shaft and specific parts of this appliance have been designed for immersion into water or other liquids. Never submerge any other portion of this unit. If hand blender falls into liquid, immediately unplug it. Carefully remove the blending shaft, clean, and dry unit thoroughly before continuing.

! This appliance is not intended for 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.

! Do not allow children to use the blender without supervision.

! Avoid contact with moving parts.

! Do not use outdoors or for purposes other than intended use.

During operation, keep hands, hair, clothing, and utensils away from attachments and any mixing container to reduce risk of injury to persons and/or damage to the appliance.

Remove detachable shaft from the blender before washing the blades or shaft.

Blades are SHARP. Handle carefully when removing, inserting, or cleaning.

When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage, splattering, and possibility of injury from burning.

The cream should come out of the refrigerator just before whipping. Whipped cream may be used at either soft or firm peaks depending on preference. It may be flavored as desired. For best results, whip cream just before using.

To unplug, grasp plug and pull from electrical outlet. Never pull cord.

Before cleaning and putting on and taking off attachments, make sure the appliance is off, unplugged from the outlet, and that the motor has stopped completely.



PARTS & FEATURES



PULSE ACTIVATED SENSOR WITH TWO BLENDING SPEED

Low to High for a perfect texture and consistency of your favorite dishes that is perfect for your healthy lifestyle

MOTOR BODY HOUSING

The powerful 300 - watt motor operates with an easy one - touch control

DETACHABLE SHAFT

Shaft release button removes shaft for easy cleaning



COMFORT HANDLE

The handle allows easy and comfortable control over the blender

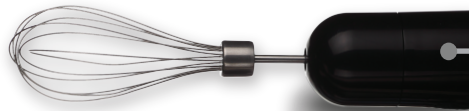
24oz HEAVY DUTY TRITAN BEAKER with cup measurements



FOOD CHOPPER with measurements



STAINLESS STEEL EGG WHISK





SALSA

Blend fresh chopped tomatoes, onion, garlic and cilantro perfect for summer parties!



SOUP

Prepare delicious pureed soups, from cauliflower, butternut squash, to a warm tomato soup!



SMOOTHIE

Blend your favorite nutritious fruits and veggies for a fresh yummy smoothie!



PASTRY

Mix all your necessary baking ingredients easily and with more precise control thanks to the Hand Blender!



USING YOUR MULTI- PURPOSE HAND BLENDER

BLENDING

The hand blender is perfectly suited for preparing dips, sauces, mayonnaise, baby food, as well as milkshakes.

- 1 Insert the blender bar into motor unit, turn clockwise to lock it into motor unit.
- 2 Switch the appliance ON by pressing the switch I or switch II.
- 3 Blend the ingredients by moving the appliance slowly up, down and in circles.



CAUTION: DO NOT PUT FINGERS NEAR BLADE. TO DISLodge FOOD, UNPLUG HAND BLENDER FROM THE OUTLET FIRST.

CHOPPING

The chopper is suited for hard food such as chopping meat, cheese, onion, herbs, garlic, carrots, walnuts, almonds, prunes and many more.

CAUTION: Do not chop extremely hard food, such as ice cubes, nutmeg, coffee beans and grains. The blades are very sharp! Be very careful when handling the blade unit.

- 1 Put the chopper blade unit in the chopper bowl, press down the blade unit and lock bowl.
- 2 Put the ingredients in the chopper bowl, solid ingredients should not be larger than 2cm pieces.
- 3 Put the chopper coupling unit onto the chopper bowl.
- 4 Put the motor unit onto the chopper bowl.
- 5 Switch the hand blender ON by pressing the switch I or switch II.

WHISKING

The whisk is intended for whipping cream, beating egg whites and ready-mix desserts.

- 1 Insert the whisk into the Whisk coupling unit.
- 2 Connect the coupling unit to the motor unit.



- 3 Press the switch I to activate the handle blender, and press the switch II after approximately 30 seconds to prevent ingredients from splashing.

BLENDING TIPS

- ★ Be sure that the shaft is fully submerged before blending ingredients to prevent splatter.
- ★ To purée a soup, use the hand blender to blend the soup ingredients to the desired consistency by using a gentle up-and-down motion right inside the saucepan or pot.
- ★ When blending ingredients right inside a pot or pan, tilt the pan away from you to create a deeper area for blending to prevent splatter.
- ★ When blending into the blending beaker—for example when making a fruit Smoothie—cut most solid foods into ½-1 inch pieces for easy blending.
- ★ Use the hand blender to make smooth gravies and pan sauces.
- ★ The hand blender is perfect for frothing milk for cappuccino or lattes. Just warm milk in a small saucepan, and then pulse the hand blender gently, being sure to keep the shaft fully submerged.
- ★ Do not let hand blender sit in a hot pot on a stove while not in use.



HAND BLENDER CARE & MAINTENANCE

- Before cleaning, unplug the appliance and detach the accessories.
- Wipe the motor unit, the chopper coupling unit, and the whisk coupling unit with a clean, damp cloth (not included).
- Do not immerse the hand blender and its accessories into the water.
- If food is not easily rinsed off the blade or whisk, place a drop of dish detergent in the mixing container with water. Plug cord into the outlet, immerse the blade end portion or whisk, then operate the unit for about 10 seconds. Unplug, rinse under running water, and then dry thoroughly.
- When not in use, keep this appliance in a dry and well-ventilated area.



ELECTRICAL REQUIREMENTS

Model	HS565	Rotational Speed	21000RPM
Rated Voltage	110~120V	Rated Frequency	60Hz
Rated Power	300W	Model Depose Patent Pending	☐
Rated Working Time	≤1min	Rated Interval Time	≥1min

Guidelines for Protection of the Environment



Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the ground water and get into the food chain, damaging your health and well-being. When replacing old appliances with new ones, the retailer is legally obligated to take back your old appliance for disposals at least free of charge.

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OVENTE WARRANTY

Register your product within **30** days of purchase to activate its one-year limited manufacturer's warrant at ovente.com/register

NOTE: WARRANTY IS ONLY VALID IF YOU REGISTERED WITHIN 30 DAYS AFTER PURCHASE.

LIMITED ONE (1) YEAR WARRANTY:

Your product has a one (1) year warranty period from the date of purchase from an authorized retailer. In the event that the product is defective, feel free to contact us to arrange for a replacement. This warranty only covers defects in workmanship and materials. The warranty does not include damage due to abuse or misuse, any commercial use or accidents.

LIMITATIONS

The warranty stated above is the only warranty applicable to this product. Other expressed or implied warranties are hereby disclaimed. No verbal or written information given by the Manufacturer, its agents or employees shall create a guarantee or in any way increase the scope and duration of this warranty. Repair or replacement as provided under this warranty is the exclusive remedy of the consumer. The manufacturer shall not be liable for incidental or consequential damages resulting from the use of this product. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited to the applicable warranty period set forth above except to the extent prohibited by law. Consumer rights may vary from state to state.

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