



WARRANTY

Register your product within 30 days of purchase to activate its one-year limited manufacturer's warranty at [ovente.com/register](https://www.ovente.com/register)

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.

**Customer Support: [ovente.com/support](https://www.ovente.com/support)
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OVENTE®

Multi-Purpose Hand Blender Set with Chopper HS585 Series



Before using please read the instruction manual and keep it for future.

DIFFERENT FINISHES AVAILABLE AT OVENTE.COM

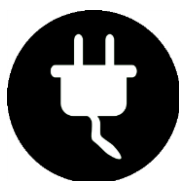


Available in three elegant finishes: Black, Red and Silver.



HAND BLENDER MAINTENANCE

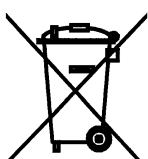
- Before cleaning, unplug the appliance and detach the accessories.
- Wipe the motor unit, the chopper coupling unit, the whisk coupling unit with a moist cloth.
- Do not immerse the hand blender and its accessories into the water.
- If food is not easily rinsed off the blade or whisk, place a drop of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



ELECTRICAL REQUIREMENTS

| | | | |
|---------------------------|----------|------------------------------------|----------|
| Model | HS585 | 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 groundwater 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.

Stainless Steel Immersion Hand Blender with Beaker, Whisk Attachment and Food Chopper

Whip, Chop, Puree and more with the Ovente Multipurpose Hand Blender Set. Small enough to fit anywhere, but powerful enough for the toughest blending tasks, this Hand Blender has an attachment for any need.

FEATURES

- Powerful and heavy duty 300-watt motor
- Two blending speeds from Low to High that caters to all your blending needs
- Slim Stick design that fits right into mixing bowls, pots, etc.
- Ergonomic handle that is designed for more control, non-sliding and easy to grip
- Interchangeable attachments: Whisk, 16oz Heavy Duty Tritan Beaker with measurements; HS585 models come with food chopper



Powerful Motor with Two Blending Speed

300-Watt motor that operates with an easy touch control with two blending speeds from High to Low that caters to all your blending needs.



Detachable Shaft

Stainless Steel blade that is used for blending suited for dips, sauces, milkshakes, mixing, etc. Twist the shaft clockwise to detach for easy cleaning.



Chopper Attachment

Attach to motor housing to the chopper to chop, mince and grind. 600ml tritan chopper and dishwasher safe.



Whisk Attachment

Attach motor housing to the whisk to whipping cream, egg whites, etc.



Measuring Beaker

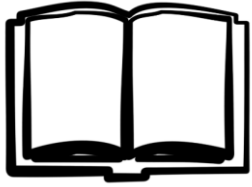
700ml beaker with measurements to blend drinks, salad dressings and more. Beaker is heavy duty and dishwasher safe.



IMPORTANT SAFEGUARDS

When using 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 other certain 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.
- During operation keep hands, hair and clothing, and other 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.
- Do not use outdoors or for purposes other than intended use.
- Blades are SHARP. Handle carefully when removing, inserting or cleaning.



RECIPES

Fruit Smoothie

If you do not have frozen fruit on hand, fresh fruit is an easy substitution.

Makes about 1 cup

½ cup orange juice (any juice alternative may be used)

1 cup frozen strawberries

1 small to medium banana, cut into 1-inch pieces

- Put all of the ingredients, in the order listed, into the blending cup. Select High and blend, using a gentle up-and-down motion, until smooth, about 45 to 60 seconds.
- Serve immediately.

Nutritional information per serving (1 cup): Calories 275 (4% from fat) • carb. 70g • sugar 51g • pro. 3g • fat 1g • sat. fat 0g • chol. 0mg • sod. 6mg • calc. 42mg • fiber 5g

Sweetened Whipped Cream

Makes 2 cups

1¼ cups chilled heavy cream

2 tablespoons confectioners' sugar

1½ teaspoons vanilla extract

- Put all of the ingredients in a large bowl. Insert the whisk attachment. Select Low and whisk until desired stiffness, gradually increasing to Medium. Whipped cream will reach soft peaks between 50 and 60 seconds.
- Serve immediately.

Nutritional information per serving (2 tablespoons): Calories 67 (88% from fat) • carb. 2g • sugar 1g • pro. 0g • fat 6g • sat. fat 5g • chol. 25mg • sod. 6mg • calc. 0mg • fiber 0g

FOR WHISK ATTACHMENT

- Do not immerse whisk attachment gearbox in water or any other liquid.
- Use the whisk attachment for beating heavy cream or egg whites.
- The whisk attachment may also be used for any task that you would normally whisk by hand, like crêpe batters or eggs for omelets.
- 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 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.

- 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.
- Be certain the chopper attachment cover is securely locked in place before operating appliance. Do not attempt to remove cover until blade has stopped rotating.
- The use of attachments or accessories not recommended by Ovente may cause fire, electrical shock, or risk of injury.
- To unplug, grasp plug and pull from electrical outlet. Never pull cord.
- Make sure the appliance is off, the motor has stopped completely and the appliance is unplugged from outlet before putting on or taking off attachments, and before cleaning.

HAND BLENDER PARTS



HAND BLENDER FUNCTIONS

1. 2-Speed Control

- Two blending speeds from Low to High that caters to all your blending needs.

2. Comfort Handle

-The handle allows easy and comfortable control over the blender.

3. Motor Body Housing

-Houses the powerful and heavy duty 300-watt motor that operates with an easy one-touch control.

4. Blending Attachment / Shaft

-The fixed steel blade used for dips, sauces, milkshakes and more. Twist the shaft clockwise to detach for easy cleaning.

5. Whisk Attachment

-Use whisk attachment for whipping cream, egg whites and other treats.

6. Chopper Attachment with Reversible Blade

-600ml tritan chopper and dishwasher safe. Attach to motor housing to the chopper to chop, mince and grind.

7. Mixing/Measuring Beaker

-700ml blending tritan beaker is heavy duty and dishwasher safe. Use the beaker for measuring liquids and can be used to blend drinks, shakes, salad dressings and more.

Safety protection: **To extend the life of your hand blender HS585, please allow 1 minute interval to cool off after each use.**

FREQUENT USES FOR CHOPPER

| Ingredient | Speed | Comments |
|---|----------|--|
| Baby foods (always consult a pediatrician or family physician for appropriate food recommendations) | Low-High | Place small amounts of cooked foods into chopper/grinder bowl. Add small amount of appropriate liquid. Pulse to chop, then hold to blend. |
| Bread Crumbs - fresh or dry (day old) | High | Pulse to chop, then process until desired consistency is reached. |
| Hard Cheese (Asiago, Locatelli, Parmesan, Romano, etc.) (Not recommended for softer cheeses unless making a dip or dressing) | High | Cut into 1/4-inch pieces. Pulse to chop, then process until desired consistency is reached. |
| Chocolate | High | Cut into 1/2 inch pieces; may chill in freezer for 3 minutes before chopping. Pulse to chop, then process, no more than 1 ounce at a time, until desired texture is reached. |
| Creamy Dressing and Dips | Low | Place ingredients in chopper/grinder bowl; do not cover or spill on stem. Use pulse action to chop, then continuous-hold action to blend to desired consistency. |
| Garlic | High | Peel up to 6 cloves. Pulse to chop. |
| Gingerroot (fresh) | High | Peel, cut into 1/2 inch pieces. Pulse to chop 1/2 ounce at a time. |
| Hard Spices (coriander, dill, poppy, star, anise, etc.) | High | Pulse to chop until desired consistency. Pulse with sharp blade to get fine results. |
| Herbs (fresh) | High | 1/2 cup; must be clean/dry. Pulse to chop |
| Nuts | High | Shelled; toast first for best flavor. Pulse to chop, process up to a 1/3 cup at a time, until desired consistency is reached. May be processed to nut-butter stage. |
| Onion | High | Peel, cut into 1/2-inch pieces. Pulse to chop, up to 1/2 cup at a time, until desired chop is reached. |
| Vegetables (cooked) | Low-High | Cut into inch pieces; pulse to chop, up to 1/2 cups at a time. Add cooking liquid, stock or milk to process to a puree. It is not recommended for making mashed potatoes |
| Vegetables (uncooked) | High | Peel as needed; cut into 1/2-inch pieces. Peel celery with peeler to remove tough strings. Chop/process up to 1/2 cup at a time. |
| Meat (Beef, Pork) | High | 6 oz. or 175g, cut into 1/2 inch pieces. Pulse until desired consistency. |
| Simple Blending | Low-High | For light mixing and incorporating. |
| Cream (for whipping) | High | 1/4 cup. Whisk until desired consistency. |
| Egg whites (for whipping) | High | 2 to 3 egg whites. Process until desired consistency. |

FOR CHOPPER/GRINDER ATTACHMENT

- When making compound butters, remove the butter from the refrigerator and let it come to room temperature before blending the ingredients.
- Some spices may scratch the chopper bowl.
- Do not overload chopper bowl. For best results most foods should not reach more than 2/3 of the way up the chopper bowl.
- Do not attempt to chop fruit pits, bones or other hard materials, as these are liable to damage the blades.
- Do not operate chopper/grinder attachment for more than 60 seconds at a time.
- Do not attempt to blend fruit pits, bones or other hard materials as these are liable to damage the blades.
- Do not fill mixing containers too full. The level of mixture will rise when blending and can overflow.
- Using a gentle up-and-down motion is the best way to blend and incorporate ingredients uniformly.
- Liquid should not come closer than 1-inch of where the shaft attaches to the motor housing.

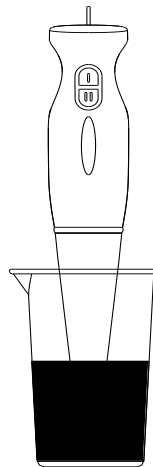


USING THE HAND BLENDER

BLENDING

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

1. Insert the blender bar into motor unit, turn clockwise to lock it into motor unit.
2. Put ingredients in the beaker, to prevent splattering, immerse the blade guard completely in the ingredients. The beaker maximum capacity is 600ml/20.29 oz. You can use the hand blender in the beaker.
3. Switch the appliance ON by pressing the switch I or switch II.
4. 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.

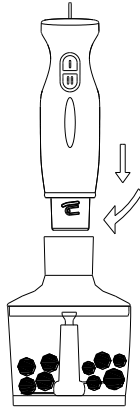
CHOPPING

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.

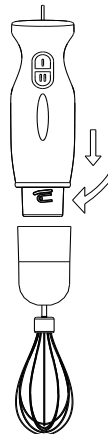
WHISKING

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

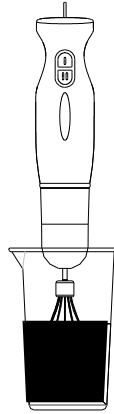
1. Insert the whisk into the Whisk coupling unit.
2. Connect the coupling unit to the motor unit.



There's an interlock in the coupling unit.
Insert and push the whisk firmly until you hear a "click" sound



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



TIPS AND HINTS FOR HAND BLENDER

- 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, using a gentle up-and-down motion right in the saucepan or pot.
- When blending ingredients right in 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 lattés. 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 stand in a hot pot on stove while not in use.