



## 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.

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# OVENTE®

## Multi-Purpose Immersion Hand Blender Set with Chopper HS665 Series



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



## IMPORTANT SAFEGUARDS

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

- **READ ALL INSTRUCTIONS.**
- **It is recommended to use the hand blender with 1-minute intervals.**
- Before connecting the hand blender, check if the voltage indicated on the bottom of the hand blender corresponds to the local mains voltage before you connect the appliance.
- DO NOT operate or plug any appliance with a damaged cord, or after the hand blender malfunctions. If the mains cord is damaged, contact your service provider immediately.
- To protect against electrical shock, do not immerse the hand blender's motor body, cord or electrical plug in water or any other liquids.
- DO NOT let cord hang over the edge of a table or counter, or touch hot surfaces.
- Regularly check the main cord if it is still in good and safe condition.
- To avoid circuit overload, do not operate another high voltage appliance on the same circuit.
- Appliance should always be used on a dry and level surface.
- Only the detachable blending shaft and other certain parts of this appliance have been designed for immersion into water or other liquids.
- Never submerged any other portion of this unit. If hand blender falls into liquid, unplug it immediately. Carefully remove the blending shaft, clean and dry thoroughly before continuing.
- This appliance is not intended to be used by people (including children) with reduced physical, sensory, and mental capabilities. This appliance is not for people with lack of experience and knowledge, unless they have been given supervision or

instructions concerning the use of the appliance by a person responsible for their safety.

- Avoid contact with moving parts.
- During operation, keep hands, hair, clothing, and other utensils away from the hand blender's blades to reduce risk of injury to people and damage to other appliances.
- Remove the detachable shaft from the hand blender before washing the blades or shaft.
- The device is not intended to be operated with an external timer or separate remote control system.
- Do not use outdoors or for purposes other than intended use.
- **BLADES ARE SHARP.** Handle carefully when inserting, removing or cleaning.
- When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage, splattering, and possible injuries from burning.
- Be certain that the chopper attachment cover is securely locked in place before operating the 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, electric shock, or risk of injury.
- Neither the measuring beaker nor the chopping bowl is microwave proof.
- To unplug, grasp plug and pull from electric outlet. Never pull cord.
- Make sure that the appliance is off, the motor has stopped completely, and the appliance is unplugged from the outlet before putting on or taking the parts off, and before cleaning.
- DO NOT leave unit unattended while in use.

- **Safety Protection:** It is recommended to use the hand blender with 1-minute intervals. You can use the hand blender for up to 5 minutes, but due to the gradual increase in temperature, allow the hand blender to cool down for a maximum of half an hour.

## HAND BLENDER PARTS AND FEATURES



- A. 6-SPEED CONTROL – Comes with variable blending speeds that provide the right speed for every application
- B. SOFT-TOUCH TURBO BUTTON WITH LED INDICATOR LIGHT – turbo switch from Low to High that creates the perfect texture and consistency for your favorite food
- C. MOTOR BODY – Powerful and heavy duty 500-watt motor that quickly and seamlessly blends ingredients together

- D. RELEASE BUTTON – Push both sides of the release button to release shaft from the motor for interchanging attachments and cleaning
- E. STAINLESS STEEL DETACHABLE SHAFT – Dishwasher-safe detachable shaft for easy cleaning
- F. STAINLESS STEEL BLADES – Sharp and effective blades for making perfect pureed dishes such as smoothies, sauces, soups, and dips
- G. FOOD CHOPPER WITH MEASUREMENTS– A 16.0oz BPA-free chopper that can be attached to the motor housing to chop, mince, and grind.
- H. WHISK ATTACHMENT – This attachment is very helpful when vigorous whisking is required, such as whipping cream, egg whites and other treats.
- I. MEASURING BEAKER – A 20.3oz BPA-free beaker that is used for measuring liquids, and can also be used to blend drinks, shakes, salad dressings and more.

## MULTI-PURPOSE IMMERSION HAND BLENDER SET WITH CHOPPER



**SALSA**  
Blend fresh chopped tomatoes, onion, garlic and cilantro. Perfect for summer parties!

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

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

**PASTRY**  
Mix all your necessary baking ingredients easily and with more precise control. Thanks to the Hand Blender!

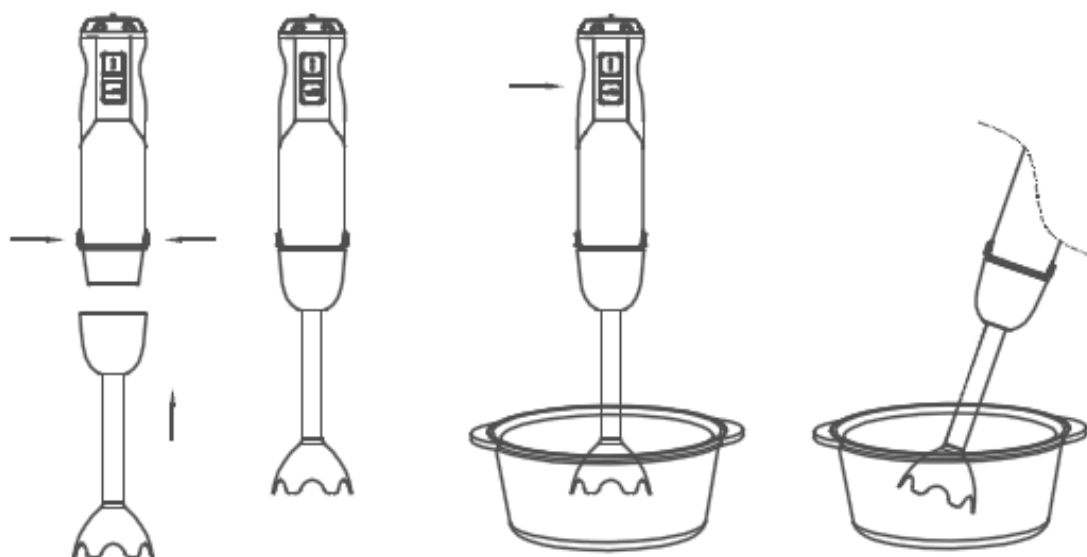


### USING THE HAND BLENDER

#### BLENDING

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

- Insert the blender bar into motor unit until it locks.
- Put ingredients in the beaker. To prevent spattering, immerse the blade guard completely in the ingredients. The beaker's maximum capacity is 500ml/20.03oz. You can use the hand blender in the beaker.
- Plug the cord to an electrical outlet.
- Switch the appliance ON by pressing the switch I or II of the turbo button.
- 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.



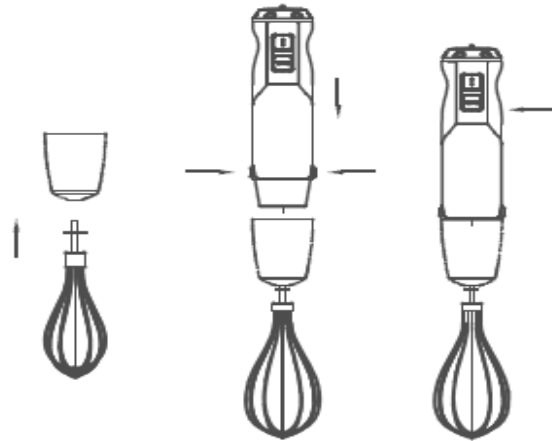
## Processing Guide

<i>Food</i>		<b>Maximum</b>	<b>Operation time</b>
Meat		250g	15secs
Herbs		50g	10secs
Nut, Almonds		150g	15secs
Cheese		100g	10secs
Bread		80g	10secs
Onions		200g	10secs
Biscuits		150g	10secs
Soft Fruit		200g	10secs
Yeast Dough	Flour	250g	10secs
	Water	165g	
	Powder	2.5g	
	Cream	2.0g	
	Sugar	1.2g	

## **WHISKING**

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

- Insert the whisk into the whisk coupling unit until it locks.
- Connect the coupling unit to the motor unit and place whisk in a container.
- Plug the cord to an electrical outlet.
- Switch the appliance ON by pressing the switch I or II of the turbo button.
- Unplug then press the eject button to remove after use.



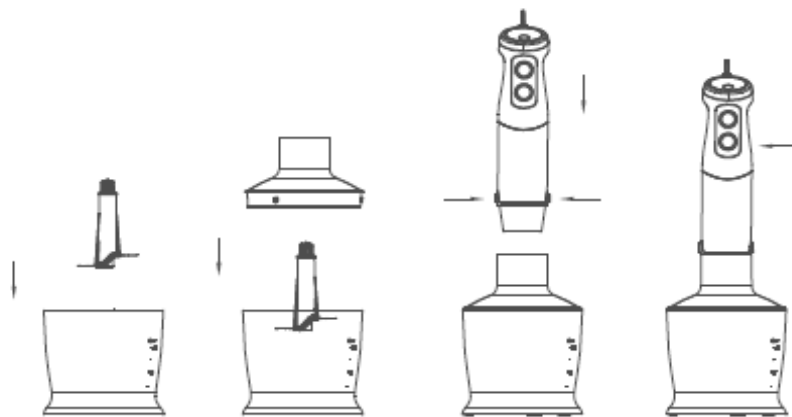
- Use the whisk attachments for beating heavy cream or egg whites.
- The whisk attachment may also be used for any task that you would normally whisk by hand, like crêpe batters or eggs for omelets.
- Beating egg whites for too long causes them to dry out and become less stable.
- When adding sugar to beaten egg whites, add it slowly when soft peaks begin to form, then continue beating to form desired peaks.
- When beating heavy cream, if possible, use a chilled bowl and whisk attachment. The best bowl shape for whipping cream is one that is deep with rounded bottom to minimize any splatter.
- Refrigerate cream just before whipping. Whipped cream may be used with soft or firm peaks depending on the preference. It may be flavored as desired. For best results, whip cream before using.

## 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.

- Place the blade on the center pin of the chopper bowl. Press down the blade and lock bowl. Always place the chopper bowl on the anti-slip base.
- Put the ingredients in the chopper bowl, solid ingredients should not be larger than 2cm pieces.
- Put the chopper coupling unit onto the chopper bowl.
- Put the motor unit onto the chopper bowl until it locks.
- Plug the cord to an electrical outlet.
- Switch the appliance ON by pressing the switch I or II of the turbo button. During the process, hold the motor unit with one hand and the chopper bowl with the other hand.
- After use, unplug then press the eject button to remove the motor unit.
- Remove the chopping bowl lid.
- Take out the blade carefully.
- Remove the processed food from the chopper bowl.



- When making compound butters, remove the butter from the refrigerator and let it come to room temperature before blending the ingredients.
- Do not overload the chopper bowl. For best results, the food 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 fill mixing containers too full. The level of mixture will rise when blending and can overflow.
- Liquid should not come closer than 1-inch of where the shaft attaches to the motor housing.

## FREQUENT USES FOR CHOPPER

Ingredient	Speed	Comments
<b>Baby foods</b> (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.
<b>Bread Crumbs</b> - fresh or dry (day old)	High	Pulse to chop, then process until desired consistency is reached.
<b>Hard Cheese</b> (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.
<b>Chocolate</b>	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.
<b>Creamy Dressing and Dips</b>	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.
<b>Garlic</b>	High	Peel up to 6 cloves. Pulse to chop.
<b>Gingerroot</b> (fresh)	High	Peel, cut into 1/2 inch pieces. Pulse to chop 1/2 ounce at a time.
<b>Hard Spices</b> (coriander, dill, poppy, star, anise, etc.)	High	Pulse to chop until desired consistency. Pulse with sharp blade to get fine results.
<b>Herbs</b> (fresh)	High	1/2 cup; must be clean/dry. Pulse to chop
<b>Nuts</b>	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.
<b>Onion</b>	High	Peel, cut into 1/2-inch pieces. Pulse to chop, up to 1/2 cup at a time, until desired chop is reached.
<b>Vegetables</b> (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
<b>Vegetables</b> (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.
<b>Meat</b> (Beef, Pork)	High	6 oz. or 175g, cut into 1/2 inch pieces. Pulse until desired consistency.
<b>Simple Blending</b>	Low-High	For light mixing and incorporating.
<b>Cream</b> (for whipping)	High	1/4 cup. Whisk until desired consistency.
<b>Egg whites</b> (for whipping)	High	2 to 3 egg whites. Process until desired consistency.



## 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.

- Tilt the pan or pot away from you when blending ingredients to create a deeper area and to prevent splatter.
- When making fruit smoothie using the blending beaker, cut solid fruits 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, then pulse the hand blender gently. Be sure to keep the shaft fully submerged.
- Do not let hand blender stand in a hot pot or stove when not in use.



## RECIPES



### **ROASTED TOMATO BASIL SOUP**

Makes one huge pot that can serve 4 people

2 cups cherry tomatoes

3 tablespoons olive oil

1 teaspoon salt and pepper

2 garlic cloves, minced

1/2 yellow onion, diced

3 cups chicken broth

1 (28 oz) can diced tomatoes

1 teaspoon garlic salt

1 teaspoon garlic powder

1 tablespoon fresh basil, chopped

Preheat oven to 400 degrees F. Place cherry tomatoes on a baking sheet, pour 1 1/2 tablespoons of olive oil over top, along with the salt and pepper. Place baking sheet in the oven and roast tomatoes for about 20 minutes or until tomatoes are squishy and have a brown roasted color to them.

In a large pot, drizzling remaining 1 1/2 tablespoons of olive oil and turn stove to a medium high heat. Add in the garlic and onion, sautéing for 4-6 minutes or until onions are translucent. Add in the roasted tomatoes, chicken broth, canned tomatoes (with the juices), garlic salt, garlic powder, black pepper, and basil. Bring soup to a boil, then turn down to a low simmer. Partially cover pot and allow to simmer for about 20 minutes, or until soup is nice and hot. With an emersion blender, blend up the soup to your desired consistency. Pour in soup bowl and serve with grilled cheese chunks.





## **CHOCOLATE BANANA MILKSHAKE**

1 1/2 cups vanilla ice cream  
3/4 cup of milk  
2 tablespoons unsweetened cocoa  
1 banana, sliced  
1/2 teaspoon vanilla  
whipped cream, optional  
candy bar, optional

Combine ice cream, milk, cocoa, banana and vanilla with hand blender until combined and smooth. Top with whipped cream and crushed bits of your favorite candy bar.



## HAND BLENDER MAINTENANCE

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

**Safety Protection:** It is recommended to use the hand blender with 1-minute intervals. You can use the hand blender for up to 5 minutes, but due to the gradual increase in temperature, allow the hand blender to cool down for a maximum of half an hour.



## **ELECTRICAL REQUIREMENTS**

**Voltage:** 120V

**Hertz:** 60Hz

**Power:** 500W



## **PROTECT THE ENVIRONMENT**

This product must not be disposed together with the domestic waste. This product has to be disposed at an authorized place for recycling of electrical and electronic appliances. By collecting and recycling waste, you help save natural resources, and make sure the product is disposed in an environmental friendly and healthy way.