



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 Service: (855) 926-2626

Visit us at [ovente.com](https://www.ovente.com)



Facebook.com/ovente



@OventeTweets



@Ovente

OVENTE®

6-Speed 500 Watt Immersion Hand Blender HS680 Series



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

Stainless Steel Immersion Hand Blender

Whip, Puree and more with the Ovente Multi-Speed 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 500-watt motor
- Variable blending speeds 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

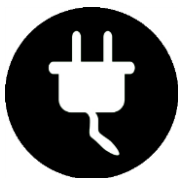


HAND BLENDER MAINTENANCE

- Before cleaning, unplug the appliance and detach the accessories.
- Wipe the motor unit, 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, place a drop of dish detergent in the mixing container with water. Plug cord into outlet. Immerse the blade end portion 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.

Safety Protection: It is recommended to use the hand blender with 1 minute interval.

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.



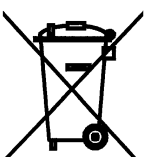
ELECTRICAL REQUIREMENTS

Voltage: 110-120V

Hertz: 60Hz

Power: 500W

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



Red Raspberry Lemonade



1 12-ounce package frozen raspberries (no sugar added), thawed

1 1/2 cups superfine sugar

1 1/2 cups fresh lemon juice (or lime juice)

7 cups cold water or sparkling water, seltzer or club soda

Put the raspberries in the mixing cup. Insert the hand blender in the mixing cup, making certain the protective guard is submerged in the raspberries. Blend on High, using a gentle up-and-down motion, moving the blender from the bottom to just under the top of the raspberries, until the raspberries are blended and completely pureed. Press raspberry puree through mesh strainer using wooden spoon or spatula. There will be about 1cup puree. Put raspberry puree in a large pitcher with the sugar. Insert the hand blender in the mixture, making certain the protective guard is submerged in the mixture. Blend on High, using a gentle up-and-down motion, until the sugar is completely dissolved, about 1 minute. Add the lemon juice and blend again until completely mixed, about 15 seconds.

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



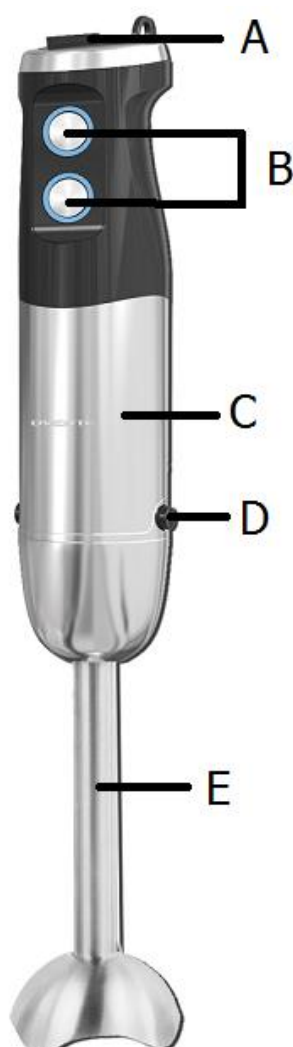
IMPORTANT SAFEGUARDS

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.

- 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.
- 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



Sweetened Whipped Cream



Makes 2 cups

1¼ cups chilled heavy cream

2 tablespoons confectioners' sugar

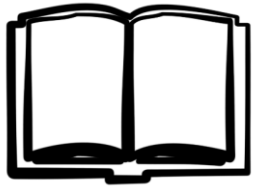
1½ teaspoons vanilla extract

- 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



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 •

HAND BLENDER FUNCTIONS

A. Variable Speed Control

-Variable speed control with LED light dial on top.

B. Turbo Switch

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

C. Motor Body Housing

-Houses the powerful and heavy duty 500-watt motor that operates with an easy one-touch control.

D. Release Button

-Push both sides of the release button to release shaft from the motor for interchanging attachments and cleaning.

E. Blending Attachment / Shaft

-The fixed steel blade used for dips, sauces, milkshakes and more.

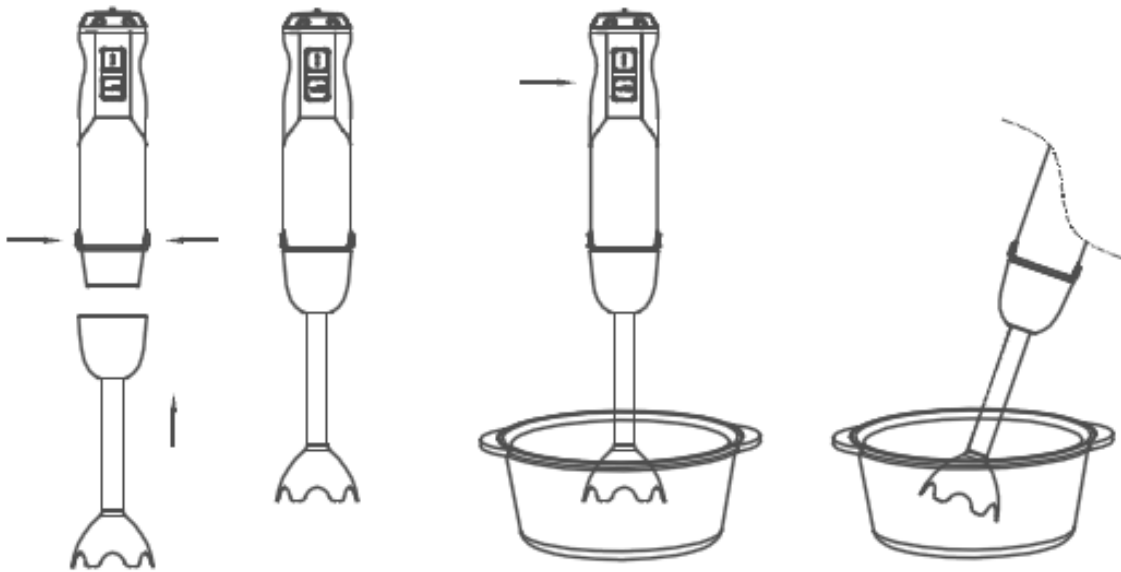


USING THE HAND BLENDER

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 until it locks.
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.



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.