



## 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®

## 6-Speed 500 Watt Immersion Hand Blender Set with Chopper HS695 Series



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

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

Whip, Chop, 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**

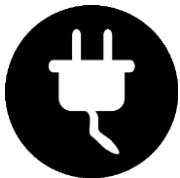
- Powerful and heavy duty 500-watt motor
- Variable blending speeds that caters to all your blending needs
- Slim Stick design that fits right into mixing bowls, pots, etc.
- Ergonomic handle that is designed for more control, non-sliding and easy to grip
- Interchangeable attachments: Whisk, 20.3oz Heavy Duty Beaker with measurements, and 500ml food chopper



## 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 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 processing food with color, the plastic parts of the appliance may become discolored. Wipe these parts with vegetable oil before placing them in the dishwasher.
- 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.



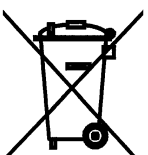
## ELECTRICAL REQUIREMENTS

**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 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.



## Mango Salsa

Serve alongside warm tortilla chips.

Makes about 1 cup

1 small garlic clove, peeled

¼ jalapeño, seeded and halved

1 scallion, cut into ½-inch pieces

1 tablespoon packed cilantro leaves

1 cup grape tomatoes, halved

½ cup chopped mango, (½-inch pieces)

¼ teaspoon kosher salt

Pinch freshly ground black pepper

1 teaspoon fresh lime juice

- Put the garlic, jalapeño, scallion and cilantro into the chopper. Select High and pulse to chop, about 6 to 8 times. Transfer to a medium bowl.
- Add grape tomatoes and mango to chopper. Pulse again on High to roughly chop. Transfer to bowl with chopped garlic, jalapeño and cilantro. Add salt, pepper and lime juice; stir.
- Taste and adjust seasoning as desired. Strain if necessary.

**Nutritional information per serving (¼ cup): Calories 23 (6% from fat) • carb. 6g • sugar 4g • pro. 1g • fat 0g • sat. fat 0g • chol. 0mg • sod. 137mg • calc. 15mg • fiber 1g**

## 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**



## 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.

- 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.
- Neither the measuring beaker, nor the chopping bowl is microwave proof.
- 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



## Applesauce

You can keep the texture of the applesauce as chunky or as smooth as you like with your hand blender.

Makes about 6 cups

4 pound apples, peeled, cored and cut into 1- to 2-inch pieces

$\frac{3}{4}$  cup water

$\frac{1}{4}$  cup fresh lemon juice

2 tablespoons to  $\frac{1}{4}$  cup packed light brown sugar

2 cinnamon stick

2 pinches freshly ground nutmeg

2 pinches ground cloves

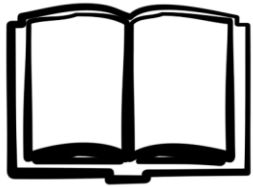
Pinch kosher salt

1 tablespoon unsalted butter (optional)

- Put all of the ingredients, except for the butter, into a small to medium stockpot. Bring to a boil over medium-high heat, then reduce the heat to medium low. Simmer, stirring occasionally, until the apples are very tender, about 45 minutes.
- Remove from heat and remove the cinnamon sticks. If using, add the butter.
- Select High and blend, using a gentle up-and-down motion, until the ingredients are well combined and no large chunks remain, about 1 to 1½ minutes. Adjust blending time depending on desired consistency.
- Taste and adjust seasoning and sweetness as desired.

**Nutritional information per serving (1 cup): Calories 180 (21% from fat) • carb. 48g • sugar 39 • pro. 1g • fat 0g • sat. fat 0g • chol. 0mg • sod. 49mg • calc. 25mg • fiber 4g**





## RECIPES

### Fruit Smoothie

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**

### Basic Vinaigrette

Makes about 1 cup

¼ cup wine vinegar

1 teaspoon Dijon mustard

¼ teaspoon kosher salt

1 /8 teaspoon freshly ground black pepper

¾ cup olive oil

- Put all of the ingredients, in the order listed, into the blending cup. Select Low and blend, keeping the metal blade completely submerged, until the mixture starts to emulsify. Continue processing, using a gentle up-and-down motion, until homogenous, about 30 seconds.
- Taste and adjust seasoning as desired.

**Nutritional information per serving (2 tablespoon): Calories 181 (100% from fat) • carb. 0g • sugar 0g • pro. 0g • fat 21g • sat. fat 3g • chol. 0mg • sod. 91mg • calc. 0mg • fiber 0g**

# **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 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.

## **F. Chopper Attachment with Reversible Blade**

-500ml BPA-Free chopper and dishwasher safe. Attach to motor housing to the chopper to chop, mince and grind.

## **G. Whisk Attachment**

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

## **H. Mixing/Measuring Beaker**

-20.3oz blending beaker is heavy duty, BPA-Free 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, allow 1 minute interval to cool off after each use for soft food and 15 seconds interval for hard food. Operate your hand blender every 3 times only.**

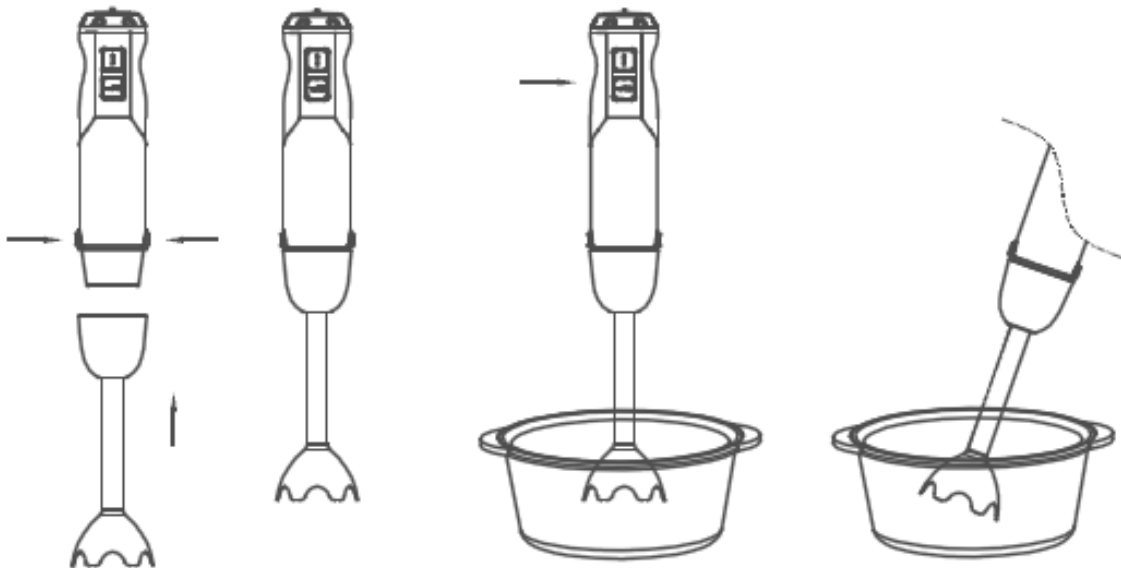


## USING THE HAND BLENDER

### 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. Put ingredients in the beaker, to prevent splattering, immerse the blade guard completely in the ingredients. The beaker maximum capacity is 500ml/20.3oz. 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.

## **Processing Guide**

<b><i>Food</i></b>		<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	

## **FOR WHISK ATTACHMENT**

- 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.

## 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.

## 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. Place the blade on the center pin of the chopper bowl. Press down the blade and lock bowl.

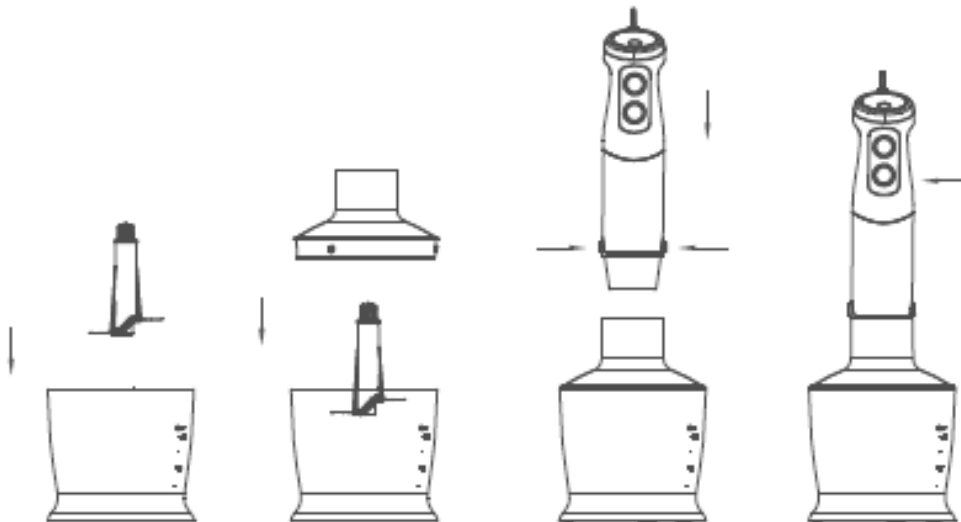
Always place the chopper bowl on the anti-slip base.

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 until it locks.

5. Switch the hand blender ON by pressing the switch I or switch II. During processing, hold the motor unit with one hand and the chopper bowl the other.



6. After use, unplug then press the ejection button to remove the motor unit.

7. Then remove the chopping bowl lid.

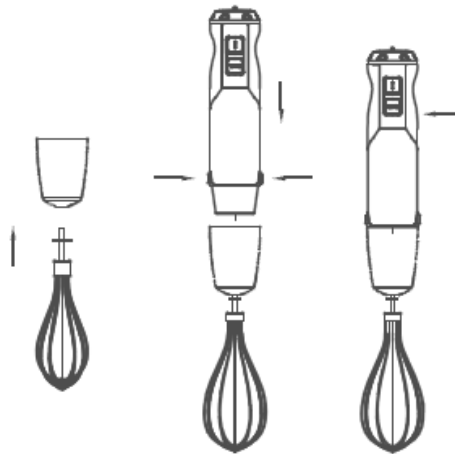
8. Carefully take out the blade.

9. Remove the processed food from the chopper bowl.

## WHISKING

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

1. Insert the whisk into the Whisk coupling unit until it locks.
2. Connect the coupling unit to the motor unit and place whisk in a container.
3. Press the switch I to activate the handle blender, and press the switch II after approximately 30 seconds to prevent ingredients from splashing.
4. Unplug then press the eject button to remove after use.



## 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.

## **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.
- 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 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.