

SEPHRA®

CHOCOLATE : DONUTS : CRÊPES : WAFFLES : POPCORN

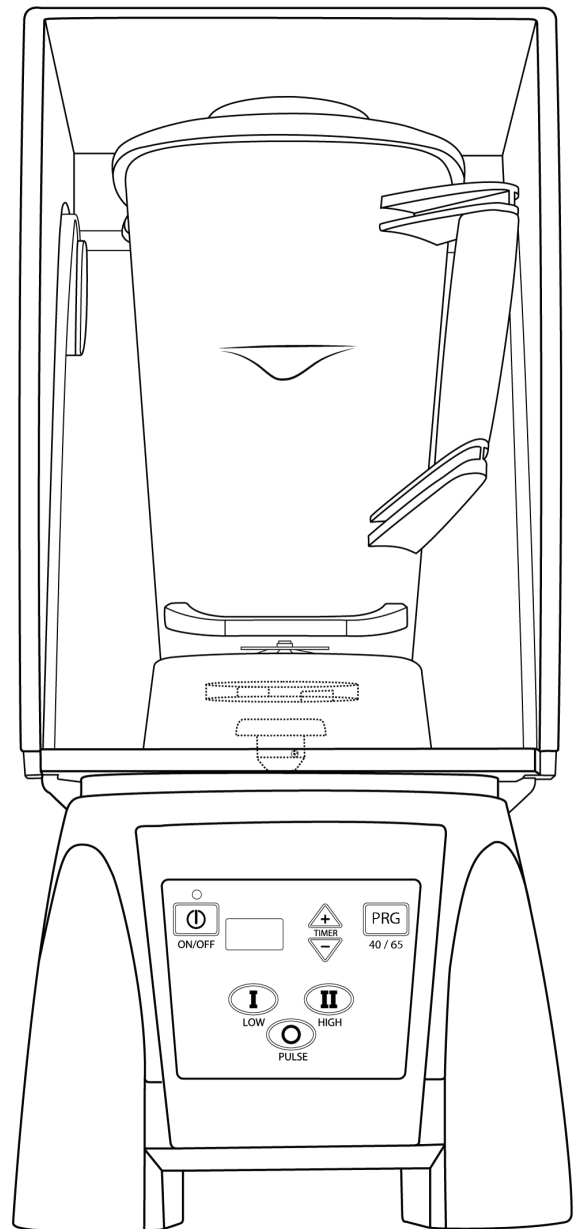
SEPHRA BLENDER OPERATING MANUAL

VERSION 1.0 OCTOBER 2019

Sephra Europe are your one-stop shop for Fun Food Machines, Consumables, Spare Parts and Repairs.

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DEAR SEPHRA CUSTOMER

Thankyou for choosing one of our appliances. It is very easy to use and we do strongly recommend that you carefully read these instructions which include advice on how to use and install your appliance in order to obtain optimum results.

RECEPTION AND UNPACKING

Any product damage due to transport must be reported to the carrier by registered letter with acknowledgement of receipt within 24 hours of receiving your appliance.

You must also note your observations on the delivery note, describing in detail the damage noticed on delivery.

ORDERING AND CONTACTING US

You can order all you need for your appliance by contacting us on +44 (0)1592 656 737.

Purchase online by visiting our company website: <http://www.sephra.com>.

Any direct queries can be sent to: info@sephra.com.

Our mission is to help you make your Sephra appliance a very profitable aspect of your business and we look forward to assisting you.

Thankyou for choosing Sephra!

The Sephra team

ATTENTION

Before using this appliance please make sure that you have read through this manual and paid particular attention to the safeguards that are listed below.

- This appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction.
- Children being supervised not to play with the appliance.
- The appliance must never be left without supervision during use.
- Do not use the appliance for anything other than the purpose, which is described.
- There is a risk of accidents if accessories are used that are not recommended by the manufacturer of this appliance.
- This appliance should always be plugged into its own individual electrical outlet which has proper supply voltage, properly grounded and one that can handle the wattage rating that is identified on the rating plate on the back of the unit.
- Check the power supply cable regularly in order to detect signs of deterioration.
- Do not connect nor use any appliance with a damaged plug or cable. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similar qualified persons in order to avoid a hazard.
- In case of failure, the examination and repair should be performed by a qualified technician.
- All maintenance must be performed by a qualified technician.
- The appliance is not designed to be switched on by an external timer or separate remote control system.
- If you need to use an extension lead, take care to unravel the whole length in order to avoid the cable overheating.
- Do not place the appliance on a wet surface. Do not immerse cord, plug, or appliance in water or liquids to protect against fire, electrical shock and injury to persons. Do not handle the appliance with wet hands.
- Do not let the cord hang over the edge of a table or counter.
- Do not put the appliance or its cable on or near a hot surface (electrical hotplate, hot gas burner, heated oven etc.).
- Disconnect the plug when the appliance is not in use and allow to cool before cleaning.
- Do not bleach.
- Leave the appliance to cool prior to handling or cleaning it.
- Place the appliance on a dry and stable surface, and slightly back from the edge and at least 20 cm from any wall or element liable to be affected by heat.
- Caution: Do not use this device with wood, coal or other energy sources than that for which it provides (electrical energy).
- We recommend you keep the original packaging in order to store the appliance.

Please make sure that you save these instructions whether you intend to use the appliance for Domestic or Commercial purposes.

IMPORTANT SAFEGUARDS

Before using this appliance please make sure that you have read through this manual and paid particular attention to the safeguards that are listed below.

- Never use the Blender Jug without ingredients, or with solid ingredients only.
- Never pour liquids hotter than 80 ° C into the Blender Jug (A3).
- Never exceed the maximum recommended filling level.
- Always use the Blender Jug with its Cap Lid (A2).
- Never remove the Cap Lid (A2) and / or the Blender Jug (A3) before the appliance comes to a standstill.
- Never place your fingers or any other object in the Blender Jug (A3) when the appliance is running.
- Do not use the Blender Jug (A3) as a container for freezing, cooking or sterilisation etc.
- Do not place the Blender Jug (A3) in a Microwave Oven.
- Do not use the Blender for more than 3 minutes continuously.
- Always place your appliance on a stable, heat resistant, clean and dry work surface.
- Do not let long hair, scarves, ties etc. hang over the Blender Jug (A3) when the appliance is running.
- Never use this appliance for blending or mixing items other than food ingredients.
- For your safety, this appliance complies with applicable standards and regulations:
 - **Low Voltage Directive**
 - **Electromagnetic Compatibility**
 - **Environment**
 - **Materials in contact with food**

Please make sure that you save these instructions whether you intend to use the appliance for Domestic or Commercial purposes.

CLEANING AND MAINTENANCE

Unplug the appliance and remove the Blender Jug (A3).

The blades are extremely sharp so handle with caution.

Clean the Motor Unit carefully with a moist cloth. Never immerse the Motor Unit in water or any other liquids and do not clean under running water.

For easy cleaning be sure to wash the removeable parts in warm water and washing up liquid immediately after use.

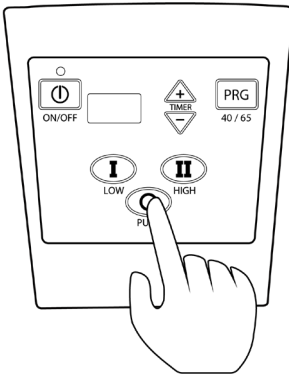
The Blender Jug (A3) can be washed in a dishwasher using Economy or Quick Wash settings.

USING THE SEPHRA BLENDER

PULSE FUNCTION CONTROL (D3)

Using a succession of pulses gives you a finer control over the degree or amount of blending needed for precise preparations.

In this position the Sephra Blender starts directly on maximum speed and it stops as soon as you remove your finger.

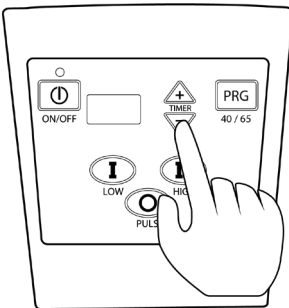


ADJUSTING THE TIME CONTROL OF THE BLENDER (D4)

The +/- buttons increase the blend time control of the Sephra Blender by 5 seconds.

Press the + button to increase the blend time by 5 seconds.

Press the - button to decrease the blend time by 5 seconds.

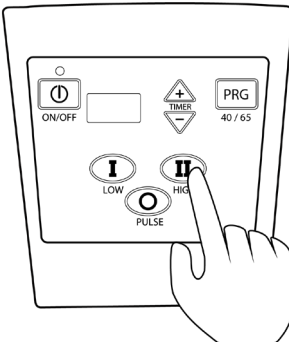


ADJUSTING THE SPEED CONTROL OF THE BLENDER (D5)

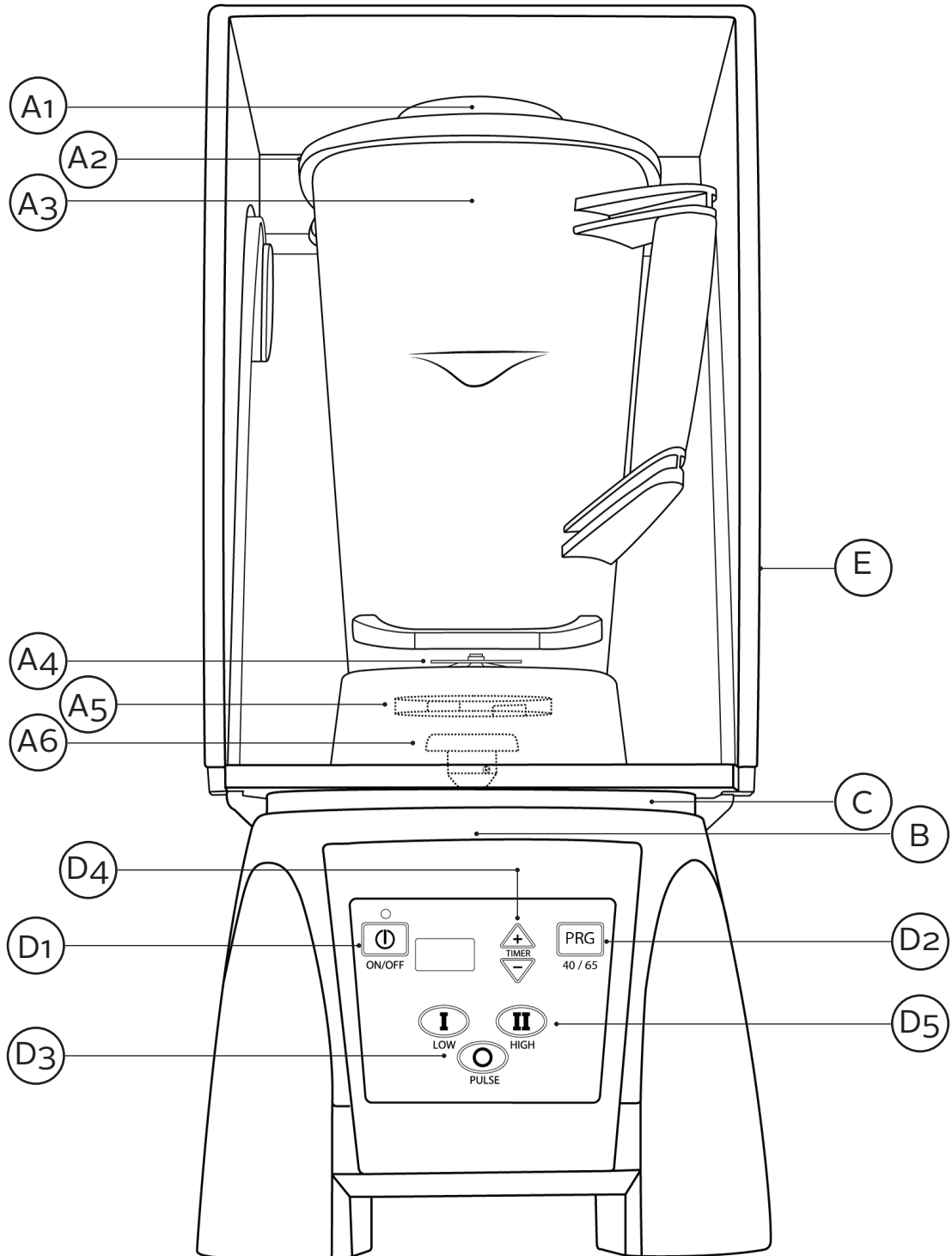
There are two speed settings for the Sephra Blender.

Press the I button for a low blending speed.

Press the II button for a high blending speed.



SEPHRA BLENDER PARTS



SEPHRA BLENDER PARTS DESCRIPTION

A1	Filler Cap
A2	Cap Lid
A3	Blender Jug
A4	Cutting Blade
A5	Retainer Nut
A6	Drive Socket
B	Overload Reset
C	Centering Pad
D1	On/Off Button
D2	PRG (Smoothie 45 second / Milkshake 60 second Preset Button)
D3	Pulse
D4	Time Adjuster
D5	Speed Adjusters (Low / High)
E	Soundproof Cover

FOOD RATIO AND TIME

Smoothies	40s	Apple Mango Smoothie - Fresh or Frozen Mango 100g, Peeled Apples 100g, Cold Semi-Skimmed Milk 9oz, 2 x Ice Cubes
Meat Processing	45s	Meatballs - Meat: 200g, Corn Flour: 50g, Cooking Oil: 2 Tsp, Salt: 1 Tsp.
Milkshakes	65s	Chocolate Milkshake - Cold Semi Skimmed Milk 9oz, 2 Scoops of Chocolate Ice Cream, Sephra Dark Chocolate Topping Sauce to dress glass.
Fruits & Veggies	110s	Carrot Celery Juice - Carrot: 100g, Celery: 100g, Orange: 300g, Honey: Suitable amount.
Grinding	160s	Rice Noodles - Rice: 500g
Sauces & Dips	240s	Chilli Sauce - Cooked Chilli: 300g, Garlic: 50g, Salt: 1/2 Tablespoon, Soy Sauce: 2 Tablespoons.
Grains, Nuts & Legumes	250s	Grains - Almond: 50g, Cooked Red Bean: 50g, Cashew Nuts: 50g, Cooked Soy Bean: 50g, Warm Water: 1000g, Sugar: suitable amount.
Hot & Cold Soups	385s	Onion & Tomato Soup - Cooked Rice: 200g, Garlic: Suitable amount, Tomato: 200g, Onions: 200g, Water: 100g, Salt: 1/4 Tablespoon.

SEPHRA BLENDER FUNCTION CONTROLS

1. Plug blender in to main socket and LED will flash to indicate standby mode.
2. Press On/Off Button to turn on blander. LED will have a solid red light.
3. Always add your ingredients before selecting the appropriate programme. Liquids should always be added first with solids following this creates a vortex pulling the solids down and gives even blending.

PRESETS

Your Sephra Blender is set up with 2 pre-programmed modes (Smoothie and Milkshake). Press (D2) once to enable the Smoothie programme (45 seconds) and press (D2) twice for the Milkshake programme (60 seconds).

PULSE

Press and hold the pulse button (D3) to manually start the cutting blade. This mode helps dislodge food stuck under the blade and can be used to prevent over processing of your foodstuffs.

LOW/ HIGH MODE

Use the “+” and “-“ (D4) buttons to set your preferred running time then select if you want low or high power. The cutting blade will run for the select time and then reset ready for your next usage.

SEPHRA BLENDER ADVICE

Depending on the nature of your ingredients you can use the Sephra Blender to prepare up to:

- 1.5Ltr for thick mixtures.
- 1.25Ltr for liquids.

You can prepare finely blended soups, cream soups, stewed fruit, light batter (pancakes, fritters, Yorkshire pudding, batter etc), milkshakes, smoothies, cocktails etc.

If your ingredients stick to the side of the jug when blending, stop the appliance, remove the BlenderJug from the motor unit and push the ingredients down towards the blade using a spatula then return to the unit and continue to blend.

Always pour liquid ingredients into the Sephra Blender first before adding solid ingredients and without exceeding the maximum required levels.

To add ingredients while blenging remove the Filler cap (A1) from the Cap Lid (A2) and add through the feeder hole.

RECYCLING

The packaging is comprised exclusively of materials that represent no danger to the environment and may be disposed of in accordance with the recycling measures that will be in force within your area. Do not dispose of this product as unsorted municipal waste. Separate collection for special treatment waste is necessary. Do not dispose of this appliance with domestic waste. For the disposal of the appliance please contact your local authority for the relevant service. By collecting and recycling waste you ensure that the product is disposed in an environmentally friendly, and healthy, way and help save natural resources.

AFTERSALES GUARANTEE

This appliance is guaranteed for one year. We pay great attention to ensuring that each of our appliances reaches the user in perfect operating condition. If you do find a problem when unpacking your appliance, please report it to the shop within 48 hours.

If you are confronted with faulty operation during the guarantee period, please contact your dealer. No damage due to incorrect use or failure to comply with the instructions is covered by the guarantee. Please do not hesitate to let us have your suggestions.

The symbol representing a waste-bin crossed out and shown on the product or its packaging indicates that this product must not be treated as ordinary household waste. It must be taken to the appropriate collection centre for recycling of electrical and electronic equipment:

- to a point of sale if an equivalent item of equipment is purchased.
- to a collection point made available in your neighbourhood (waste collection centre, selective waste collection, etc.).

By making sure that this product is disposed of in appropriate fashion you will help prevent any potentially negative consequences for the environment and human health. Recycling of the materials will help preserve natural resources.

For any further information concerning recycling of this product, you can contact your local authorities, waste collection centre or the shop where you purchased the product.

SEPHRA[®]

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