

GERANICA

ROCKET BLENDER

GRB-21-2



INSTRUCTION MANUAL

Please read this manual carefully before using, and keep it for future reference.

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GENERAL SAFETY

Read this manual thoroughly before you start using the blender.

Store this manual, the completed warranty card, your receipt and the product packaging.

The safety precautions instructions reduces the risk of fire, electric shock and injury when correctly complied to.

Please follow all instructions and take notice of all warnings.

IMPORTANT INFORMATION

- Do not expose this product to rain or moisture.
- Do not temper or change or modify the product in any way.
- Only use Accessories outlined and recommended by the manufacturer.
- Please do not expose the product to splashing or water contact

- The apparatus shall not be exposed to dripping or splashing and no objects filled with liquids, such as vases, shall be placed on the product. Dry location use only.
- No naked flame source, such as candles, should be placed on the product.
- This appliance is not to be used by persons (including children) with reduced physical, sensor or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
Children being supervised not to play with the appliance.
- Do not place the base of the blender into water to wash it. This product is not waterproof and will damage the product if not handled correctly.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard

GENERAL SAFETY (CONT.)

- If you notice any unusual odors or smoke around the unit, immediately turn off the device and contact the service center. Failure to do so may result in fire or electric shock.
- Please beware that Dust could accumulate over time on the unit and cause it to generate heat and or deteriorate insulation, which in turn may result in an electrical fire.
- To maintain the product do not use any chemical or cleaning agent or wet cloth, please only ensure to utilize a dry cloth to wipe it down from marks or dust and only after unplugging the product from the power socket.
- Please ensure to contact our call center for any repair or service required for the products.

Please make sure upon positioning this product, the place is:

- Not wet or damp and Well ventilated
- Away from direct sunlight or heaters.
- Protected from excessive dust or grease.
- Do not place the Product near heat sources such as radiators, stoves or other audio visual equipment that produce heat.
- Do not place small metallic objects on top of the unit.
- Do not use or store flammable or combustible materials near the unit. Doing so may result in fire or explosion. Do not place any naked flame sources, such as lit candles, cigarettes or incense sticks on top of the product.

This appliance is intended to be used in household and similar applications as:

- staff kitchen areas in shops, offices and other working environments
 - farm houses
 - by clients in hotels, motels and other residential type environments
 - bed and breakfast type environments
-
- Switch off the appliance and disconnect from supply before changing accessories or approaching that move in use.
 - Be careful if hot liquid is poured into the product as it can be ejected out of the appliance due to a sudden steaming.
 - Warn of potential injury from misuse.

GENERAL SAFETY (CONT.)

Before first use

- Unpack the product and accessories and ensure all parts of the product are undamaged and in good working order.
- Plastic wrapping can be a suffocation hazard for babies and young children, so ensure all packaging materials are out of their reach and disposed of safely.
- Unwind the power cord to its full length and inspect it for damage before each use. Do not use the product if it or its cord has been damaged or is not working properly. In case of damage, contact our after sales support line for advice on examination, repair or return of the damaged product.
- Ensure the product is not exposed to direct sunlight or placed near a heater or other heat source.

WARNING

- Make sure children do not use this product.
- When unscrewing the container from the Body from the bowl, make sure to place the base with the blades in a safe area, out of reach from person(s) or children.
The blades are sharp and will cause harm if not handled carefully.
- The Body of product is separate from the bowl with blades.



**NEVER RUN THE APPLIANCE FOR MORE THAN 30 SECONDS
BECAUSE IT CAN CAUSE PERMANENT DAMAGE TO THE MOTOR.
ALWAYS STOP FOR MINIMUM 2 MINUTES AFTER 30 SECONDS
OF USE.**

PRODUCT OVERVIEW



- | | |
|--------------------------------|-----------------------------------|
| 1. High torque power base unit | 9. Juice extractor / filter |
| 2. Tall cup | 10. Pusher |
| 3. Stainless steel cross blade | 11. Stay-fresh lid |
| 4. Blender jug | 12. Shaker top |
| 5. Blender lid (with strainer) | 13. Coloured rings for party mugs |
| 6. Blender lid stopper | 14. Party mugs |
| 7. Stainless steel flat blade | |
| 8. Short cup | |

CONTENTS INCLUDED TOTAL

- | | |
|---|------------------------------------|
| 1. Base unit *1 | 9. Juice extractor/filter*1 |
| 2. Tall cup*1 | 10. Pusher*1 |
| 3. Stainless steel cross blade*1 | 11. Stay-fresh lid*1 |
| 4. Blender jug(with Stay-fresh lid) *1 | 12. Shaker top*2 |
| 5. Blender lid *1 | 13. Coloured ring for party mugs*4 |
| 6. Blender lid stopper*1 | 14. Party mugs*4 |
| 7. Stainless steel flat blade*1 | |
| 8. Short cup*1 | |

PRODUCT OVERVIEW (Cont.)

BLADES INCLUDED AND CHOOSING THE RIGHT ONE:

CROSS BLADE

This Cross Blade can be used for the below.

Chopping -	Onions, garlic, carrots, etc
Blending -	Smoothies or milkshakes
Mixing -	Batter, dough
Grating -	Chocolate, hard or soft cheese
Puree -	Soups, sauces or baby food
Grinding Meats -	Ideal for making Pates



FLAT BLADE

This Flat Blade can be used for the below.

Grinding & Chopping	Harder, single ingredients such as coffee beans, nuts, cinnamon sticks, dried herbs and dried fruit.
Whipping	For foods such as home-made whipped cream, cream cheese and butter.



GASKETS

The blades have a sealing gasket fitted inside the cap as shown. Under normal circumstances, they should not need to be removed. However, if you do have to remove them, ensure that they are fully fitted into the slot in the blade cup without being twisted or kinked. Failure to do so could potentially cause damage to the gasket and to the blade cup itself.

Note: Be careful when handling blades as they are sharp and can cause serious harm.



OPERATION

HOW TO USE THE BLADES:



ALWAYS MAKE SURE THAT THE GASKET IS CORRECTLY FITTED TO THE RIM OF THE BLADE HOLDER AND IS NOT RAISED, TWISTED OR KINKED.

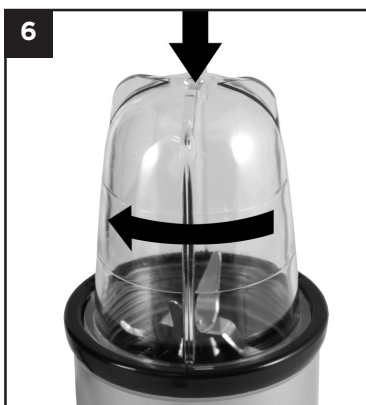
1. Add the ingredients into any of the cups or party mugs.
2. Fit the desired blade (cross or flat) onto the selected container and tighten it until sealed.
3. Align the tabs on the container/cup to the slots on the base unit.
4. Press down onto the base unit to turn the unit on and commence blending.
5. To stop the process, simply release downward pressure on the container/cup.
6. For continuous blending press the container/cup downwards into the base unit then slightly turn clockwise until the tabs on the container/cup lock into the slots of the base unit.
7. To stop blending, twist the container anti-clockwise and release the pressure. (reversing the actions made in step 6).



DO NOT blend continuously for more than 30 seconds. Allow minimum of 2 minutes for cooling down the product. If the unit overheats, it will stop operating automatically and reset when it has cooled down.



IF THE UNIT STOPS DURING CONTINUOUS BLENDING, A HARD INGREDIENT MUST BE STUCK IN THE BLADE. UNPLUG THE UNIT AND TAKE THE BLADE/CUP ASSEMBLY OFF THE BASE UNIT. SHAKE THE CUP TO UNBLOCK THE BLADE.



OPERATION (Cont).

USING THE BLENDING ATTACHMENT

1. Blending jug attachment can be used to blend larger quantities of ingredients such as pancake mixtures, milkshakes, baby food, vegetables, fruits, etc.
2. Attach the cross blade to the blending jug and tighten it until sealed.
3. Pre-cut large pieces of food into cubes approximately 25mm and place ingredients into the blending just.
4. Mount the blending jug onto the base unit by aligning the three tabs with the slots in the base unit. Push the jug down and twist it clockwise until the tabs on the container/cup are locked into the slots of the base unit.
5. Replace the lid and stopper, plug the appliance into the wall power outlet and switch on the power.
6. Switch off the appliance when you have finished blending



DO NOT EXCEED MAXIMUM FILL MARK 750ML. DO NOT ATTEMPT TO BLEND HOT FOOD AS THIS MAY RESULT IN THE LID BECOMING LOOSE. BOTH PARTS OF THE LID MUST BE IN PLACE BEFORE SWITCHING ON THE BLENDER.

AFTER USE

- Switch off and unplug the unit at the wall power socket
- Remove the blending jug from the base unit
- Remove the lid by turning it anti-clockwise
- After you have poured the contents, wash the blending jug in warm soapy water.



OPERATION (Cont).

JUICER ATTACHMENT - SETUP

The juicer is perfect for making healthy fruit and vegetables juices.

1. Attach the cross blade to the blending jug and tighten it until sealed.
2. Insert the extractor/filter into the blending jug making sure to line up the notches on the bottom edge of the extractor/filter with the ribs on the inside of the jug.
3. Place the lid onto the blending jug and align either the straining pourer or the regular pourer on the lid with the jug's spout. Make sure the lid is locked into place, this will hold the extractor/filter in place.
4. Mount the blending jug and extractor/juicer assembly onto the power base unit by aligning the three tabs with the slots in the base unit. Push the jug down and twist it clockwise until the tabs on the container are locked into the slots of the base unit.



OPERATION (Cont).

JUICER ATTACHMENT - BEFORE USE

Prepare the fruit and vegetables in advance.

- As a general guideline, you do not need to peel any fruits or vegetables whose skin you would normally eat. However we do recommend washing all ingredients before it is juiced because many are commercially grown and are sprayed with fertilizers and pesticides.
- Always trim off any blemishes
- Scrub vegetables, etc with a brush to remove dirt.
- Remove skin from thick skinned fruits, such as melons and pineapple.
- Remove stones/bones from cherry's, peaches, mango's, nectarines, etc.
- Fruit containing small seeds such as apples don't need to be cored.
- Cut the harder vegetables such as carrots into pieces approximately 13mm. Adding 100ml of water with harder vegetables will assist the juicing process.
- Cut the softer fruits such as oranges, pineapple, etc into pieces approximately 25mm in size.
- The pieces should fit easily into the opening in the lid.
Never attempt to force large pieces into the blender.

OPERATION (Cont).

JUICER ATTACHMENT - HOW TO USE

1. Make sure the blender is placed on a secure and level surface.
2. Plug in the base unit and switch the wall power socket on.
To avoid jamming the blades, which can cause serious motor damage, make sure the motor is running before you add any ingredients into the juicer.
3. Place some pieces of fruit or vegetable through the hole in the lid into the jug.
4. Use the pusher to gently press down the fruits or vegetables into the blades. As you juice, the liquid will accumulate into the jug around the extractor/filter and the pulp will be collected inside the extractor/filter.
5. Always watch the level of juice in the blending jug. Don't let it fill above the 750ml mark.
6. Turn off the appliance at the wall power socket and pour the juice into a suitable container. Be careful not to mix the juice with the pulp when pouring.



**NEVER RUN THE APPLIANCE FOR MORE THAN 30 SECONDS
BECAUSE IT CAN CAUSE PERMANENT DAMAGE TO THE MOTOR.
ALWAYS STOP FOR MINIMUM 2 MINUTES AFTER 30 SECONDS
OF USE.**

AFTER USE

- Switch off and unplug the unit at the wall power socket
- Remove the blending jug from the base unit
- Remove the lid by turning it anti-clockwise
- After you have poured the contents, wash the blending jug in warm soapy water.

CLEANING & MAINTENANCE

Cleaning the motor unit

- Always unplug the unit from the power outlet before cleaning.
- Wipe the motor unit over with a clean, damp cloth after each use.

WARNING!

- Never immerse the motor unit in water or wash it under running water.
- The chopping/mixing blade is very sharp: take extreme care when handling it! To avoid accidental cuts, do not leave it soaking in water.

Cleaning the accessories

- All the accessories (bowl, lids, chopping blade and whisk) can be washed by hand in warm water with a soft cloth or sponge and a little washing-up detergent. Rinse and dry thoroughly with a soft cloth.
- Do not use steel wool, scouring pads or abrasive cleaners as these will scratch surfaces.

Removing stains and odours

After processing foods that contain natural colour (such as carrots), soak any stained parts for about 5 minutes in a mixture of water (4 cups) and lemon juice (¼ cup). This will also help remove odours from processing garlic or onions.

Storage

Make sure that your appliance and all its accessories are completely dry before putting them away. Store the appliance assembled, with the chopping/mixing blade in place in the bowl, in a cupboard out of reach of children. Do not store anything on top of the appliance.

Responsible disposal

At the end of its service life, unplug the unit and cut off the cord. Do not throw this appliance out with your household rubbish. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling. Contact your local authorities for advice on recycling facilities in your area.

TROUBLESHOOTING

Troubleshooting

If your products stops working, contact our call centre at info@ayonz.com.

Do not attempt to open and repair the unit yourself.

Problem	Possible cause and solution
The motor will not start. The blade will not rotate.	<ul style="list-style-type: none">• Check that the processing bowl and lid are securely locked into place.• Check that the release lever is locked onto the processing lid.• Check that the ON/OFF switch is pressed to ON.• Check that the power plug is securely inserted into the power outlet and that power is switched on at the outlet.• Be sure to press only one function control button at a time.
The food is unevenly processed.	<ul style="list-style-type: none">• You may have added too much food into the processing bowl.• The food pieces may not have been small enough. Try cutting food into smaller pieces of even size. For best results cut food into cubes no larger than 2cm.
The food is chopped too finely, or watery.	<ul style="list-style-type: none">• The food is over-processed. Use brief pulses when processing, or process for a shorter time.
Food accumulates on the processing lid and at the side of the bowl.	<ul style="list-style-type: none">• You are probably processing too much food. Turn the appliance off and when the blade has stopped rotating, take off the lid and scrape your food off the lid and the sides of the bowl with a spatula. Reduce the quantity of food to be processed for subsequent batches.
Food sticks to the blade.	<ul style="list-style-type: none">• You are probably processing too much food. Turn the appliance off and when the blade has stopped rotating, take off the lid. Carefully remove the blade and scrape any food off the blade with a spatula. Then continue processing and use smaller amounts for subsequent batches.

SPECIFICATIONS

Power Supply	220-240V ~ 50/60Hz, 230W
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CUSTOMER HELPLINE:

info@ayonz.com

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