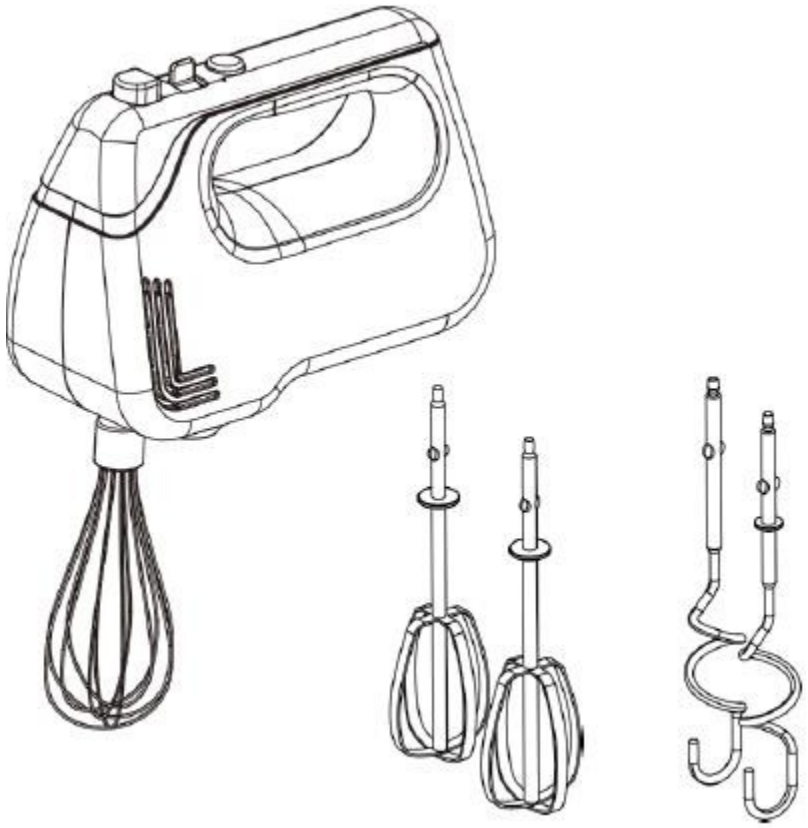
Pro-Tech CHEF

Pro-Tech CHEF 150W Handheld Electric Blender



Instructions for use

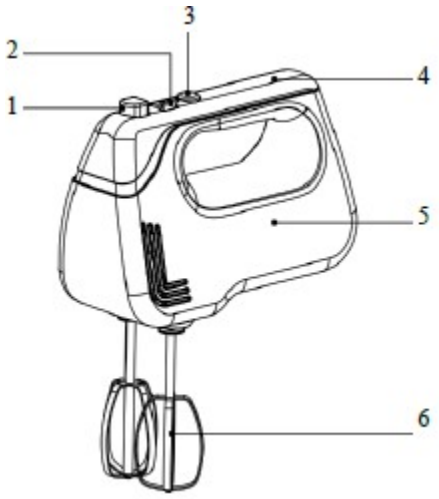
Translation of the original manual

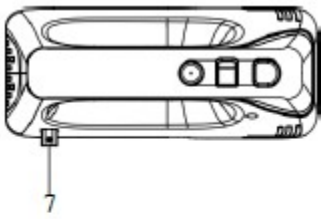
General safety instructions for the hand blender

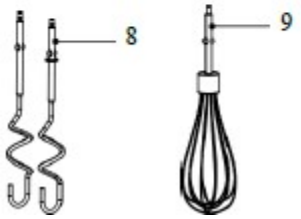
Before using the product, read these instructions for use carefully and keep them in a safe place. The hand blender should not be used by persons with physical, sensory or mental impairments (including children) unless they are supervised or instructed by a person responsible for their safety whilst using the hand blender. Keep an eye on children and ensure they do not play with this appliance. Children should not carry out cleaning or maintenance of the appliance without supervision.

1. Read the user manual carefully before using the product and keep it in a safe place.
2. The product must not be operated or used by persons with physical, sensory or mental disabilities (including children) unless they are supervised or instructed by a person responsible for their safety during operation.
3. Children must not operate this product, and the product must be kept out of their reach.
4. Check that the mains supply is suitable to avoid affecting performance or damaging the product.
5. The product is intended solely for mixing eggs, butter, sauces, jam, flour and other mixtures, and not for any other purpose.
6. The product must not be used outdoors.
7. Do not place the power cable on the edge of a table or over a high-temperature surface to prevent damage.
8. Do not place metal spoons, forks or other metal objects into the product whilst it is in operation.
9. Do not leave the appliance unattended once it has been switched on.
10. The product should not be used near high-temperature objects, heat sources or heating stoves, nor should it be placed on them.
11. Once the appliance has been switched on, do not touch the mixer with your hands or any other part of your body to avoid injury.
12. If there is any damage to the power cord, plug or other electrical parts, stop using the product and contact the service centre.
13. The power must be switched off before replacing any parts.
14. Do not immerse the appliance in water or clean it in a dishwasher, as this poses a risk of electric shock.

Product description







1. Eject button
2. ON/OFF button
3. Turbo button
4. Handle cover
5. Body
6. Turbo brush (flat)
7. Cable guard
8. Dough hook
9. Whisk

How to use

5-speed gearbox and precise control
a) 1st speed (low speed): mixing dry flour, sauces, jam.
b) 1st or 2nd speed (low speed): whipping butter, cream and eggs, and mixing paste.
c) Speed 3 or 4 (medium speed): mixing soft dough and baking powder.
d) Speed 3 or 4 (medium speed): mixing mashed potatoes.
e) 5. High speed: mixing dough and whipping egg whites.

Recommendations for using parts corresponding to the working gear

Usage	Figure	Speed	Time (min.)	Operating mode	Max.
Mixing hook		1–5 speed	3 minutes	Mixing the dough: Mix the flour and water (and other ingredients) on speed 1 for 30 seconds; Knead the dough on high speed at speed 5 until a dough forms.	500 g
Turbo whisk		Speed 4–5	2–3 minutes	Mixing: set the speed to 1–5, mix the meat, vegetable filling, fruit and vegetables and other ingredients; Mix at high speed (speed 5) until a uniform mixture.	500 g
Whisk		Speed 5	1 minute	Speed 5 for quick whisking or whisking egg whites.	At least 1 egg, or 2 egg whites.

1. Before connecting the power cable, ensure that the “ON/OFF” button is pressed to the “0” position.
2. Fit the whisk to the electric whisk. When you hear a ‘click’, this means the whisk is correctly fitted. Before further use, ensure the whisk is correctly fitted.
3. Connect the power cable and set the “ON/OFF” button. The product has five speed settings, increasing from 1 to 5. It is recommended to start at a low speed and gradually adjust to the most suitable speed based on the mixing results
. Stop mixing when the food has reached the desired consistency.
4. It can operate continuously for 3 minutes and then switches off for 30 minutes.
5. After mixing, set the ‘ON/OFF button’ to speed ‘0’ and unplug the power cord from the socket.
6. If you need to change the egg whisk, you should unplug the power cord after the machine has stopped, press the “release button”, remove the egg whisk, and then install the egg whisk you require. (Special note: when using the dough hook, the dough hook without the cushion should be inserted into the smaller hole, and the dough hook with the cushion should be
installed in the larger hole. Otherwise, if the hole position is incorrect, the dough hook with a cushion will fall out and the dough hook without a cushion may pull food into the machine body, which will affect the service life of the appliance).

Heating tips

1. Frozen ingredients, such as frozen butter, cheese, etc., should be taken out of the fridge in advance and left to stand until they have defrosted before mixing.
2. To avoid the effects of eggshells or spoiled eggs, you should first place the eggs in other containers, ensure they are in good condition, and only then pour them into the mixing bowl.
3. Avoid prolonged continuous mixing and limit the mixing time to 3 minutes.
4. With dry mixes, mixing is usually carried out at low speed.
5. Constantly changing climatic conditions, seasonal temperatures, the composition of the mixture, and the temperature and materials at the time also affect the mixing time and result.
6. Start mixing at a lower speed and then gradually increase the speed to prevent food from splashing.

Cleaning and maintenance of the appliance

1. Before cleaning, ensure the power plug is unplugged and wait until the machine has cooled down completely.
2. Clean the body and base with a damp cloth, then dry them with a soft, dry cloth.
3. Wash the egg whisk and flour whisk in warm, clean water, then dry them. Wipe the power cord clean.

Technical specifications

Product code: PT41991

Model: HM-3003
Power: 150W
Body material: ABS plastic
Speeds: 5 speed settings + Turbo function
Controls: Attachment release button (Eject) Accessories: 1 pair of chrome-plated whisks