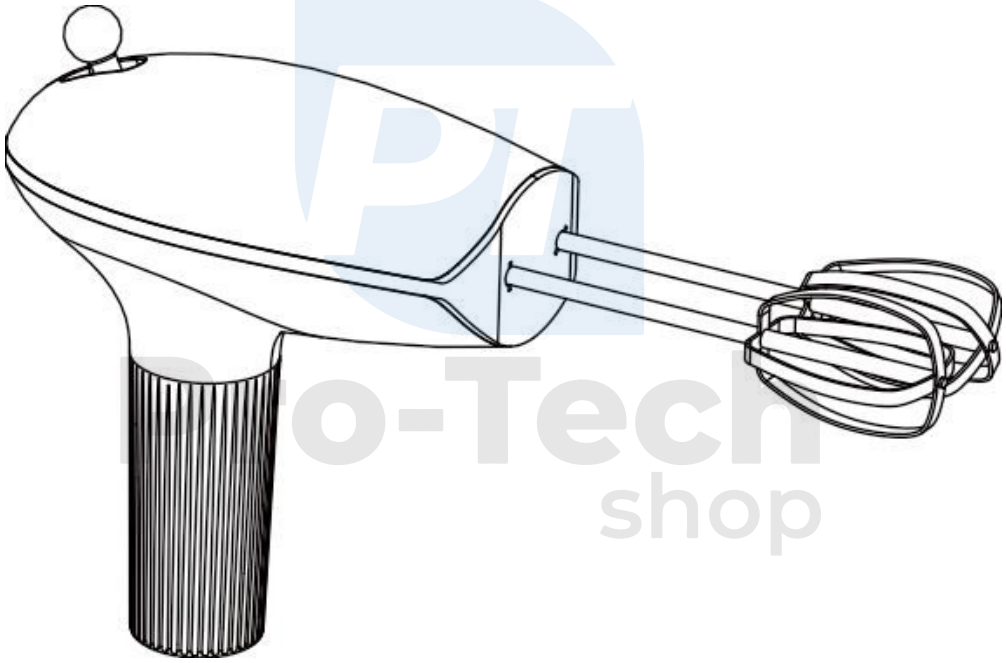
Pro-Tech CHEF

Pro-Tech CHEF 30W Rechargeable Hand Blender



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User manual

Translation of the original instructions

Safety warnings

Please read these instructions carefully before use and keep them for future reference.

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★Supervise children to ensure they do not play with the appliance.

★Do not allow minors to clean or use the appliance without supervision.

Electrical safety

Power adapter: Use only the supplied Type C cable (5 V/2 A). Do not use fast chargers or damaged cables to prevent the battery from overheating or exploding.
Splash protection: IPX4 waterproof rating (only the mixing attachments may be washed; the main unit must not be submerged in water). If the main unit gets wet, disconnect the power immediately and contact customer service.
Overload protection: Limit continuous use to 3 minutes to prevent the motor from overheating (if the temperature exceeds the limits, the automatic shut-off will be triggered).

Operating instructions

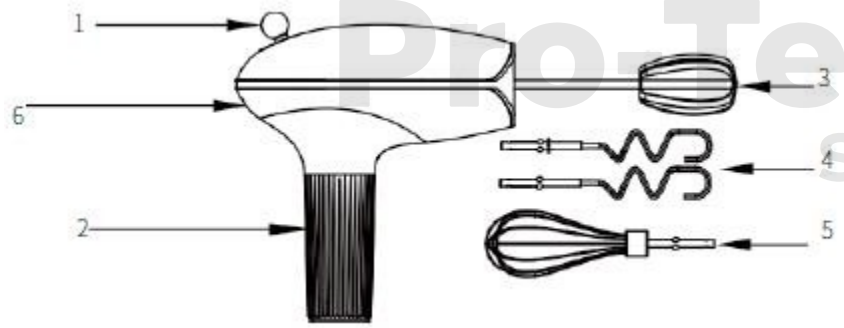
Environment: Keep away from frost and high temperatures (>50 °C prohibited). Use on dry surfaces with non-slip mats. Use: Never insert metal objects (knives, spoons, etc.) whilst the appliance is in operation. Do not leave unattended whilst the appliance is switched on.
Intended use: For mixing eggs, butter, sauces, jam, flour, etc.
Child safety: The mixer reaches a speed of 1300 rpm. Keep children at a distance of >1 metre during use. Lock the power switch when storing.

Prohibited actions:

Do not touch moving parts. Do not allow metal to come into contact with the mixer whilst it is in operation. Do not dismantle the appliance – repairs may only be carried out by authorised personnel. Never immerse the appliance in water or place it in a dishwasher. The appliance must not be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised or have been instructed. Ensure that children do not play with the appliance. Always disconnect the appliance from the mains if it is left unattended and before installation, dismantling or cleaning. Switch off the appliance and disconnect it from the mains before replacing accessories or approaching parts that move during operation.

This appliance contains batteries that may only be replaced by a qualified service centre.

Product description



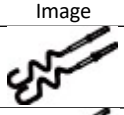
1. Switch
2. Main unit
3. Mixing rod
4. Dough hook
5. Whisk
6. Charging port

Usage

Speed settings

Speeds 1–3 (low): Dry mixtures (flour, sauces, jams). Speeds 3–7
(medium): Cream, butter, eggs, pastes.
Speeds 7–9 (high): Whipping egg whites, kneading dough.

Accessories guide

Accessories	Image	Duration	Tips	Max. capacity
Dough hook		3 mins	Start at low speed and gradually increase	≤300 g
Whisk		2–3 mins	Blend evenly at medium to high speed	≤300 g
Whisk		1.5 mins	High speed for eggs/egg whites	≥1 egg 2 egg whites

Steps:

Charging: The display shows a dynamic battery charge indicator; '100%' + green light when the battery is fully charged. Accessories: Align with the groove to prevent incorrect fitting; a 'click' indicates correct installation.
Switching on: Turn the switch to the left to switch the device on.

Operation: Turn the switch to the left to gradually increase the speed. First use:

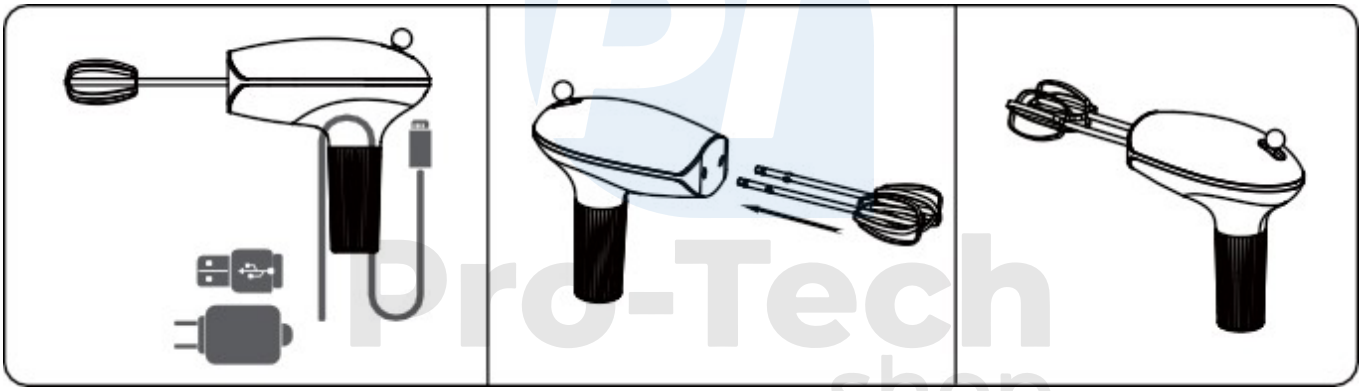
Clean the accessories before first use.

Operating cycle: 3 minutes on → 30 minutes off (cooling down). Changing

attachments:

Switch off the appliance before changing attachments.

Note: The dough hooks must be aligned with the correct holes (marked with rings) to prevent jamming.

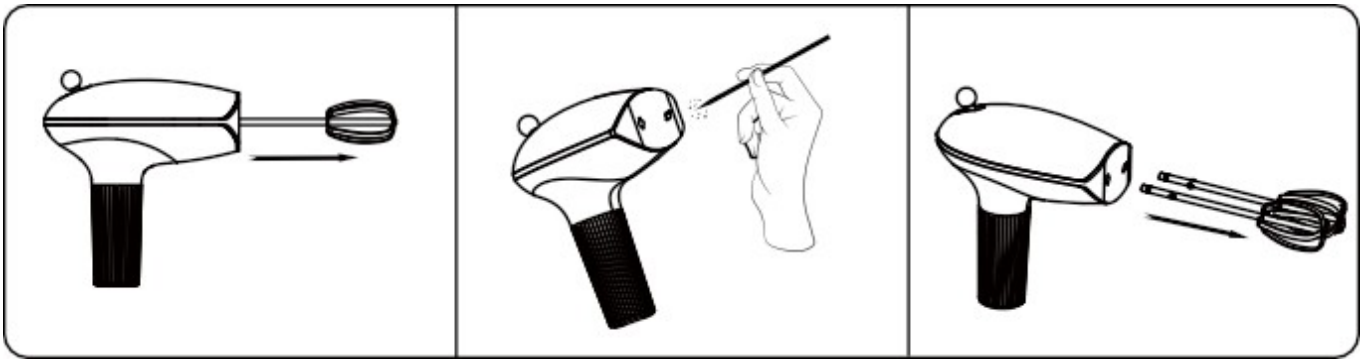


Tips and tricks

1. Defrost frozen ingredients (e.g. butter) before mixing.
2. First crack the eggs into a separate bowl to check their freshness.
3. Avoid mixing continuously for too long. Mixing time should not exceed 3 minutes.
4. Dry mixtures usually need to be mixed at a low speed.
5. Climatic conditions, seasonal temperatures, the composition of the mixture, temperature and materials are constantly changing, which affects the mixing time and the final result.

Change the attachments

1) Ensure that the electric mixer is switched off to prevent accidental start-up and potential hazards during operation.
2) Hold the mixer body with one hand and grasp the whisk near the base with the other.
3) Gently pull the whisk outwards until it releases from the slot in the mixer body.
4) Once the beaters have been removed, clean the openings as well: use a toothpick or a soft cloth to wipe the inside. Residue from ingredients could prevent the accessories from fitting properly the next time you use them.
5) Select the whisk you wish to replace, align it with the slot in the mixer body and insert it carefully until you hear a 'click', which means the whisk is securely installed.
6) Once installed, gently shake the whisk. If you do not hear any unusual noise and the whisk does not move, it is securely fastened. If it is loose, remove it again, check that there are no food residues (such as dried-on dough) in the groove, clean it and reinstall it.



Cleaning and maintenance

1. Before cleaning, unplug the appliance and allow it to cool down.
2. Wash the attachments in warm water and dry them thoroughly.

Technical specifications

Product code: PT41992
Model: HM-3009R
Power: 30W
Battery: Rechargeable 3.7V / 1500 mAh
Charging port: USB Type-C
Charging time: 3–4 hours
Battery life: 5–10 uses per charge (approx. 2 mins/use) Body material: ABS plastic
Accessories: 1 pair of chrome-plated whisks

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