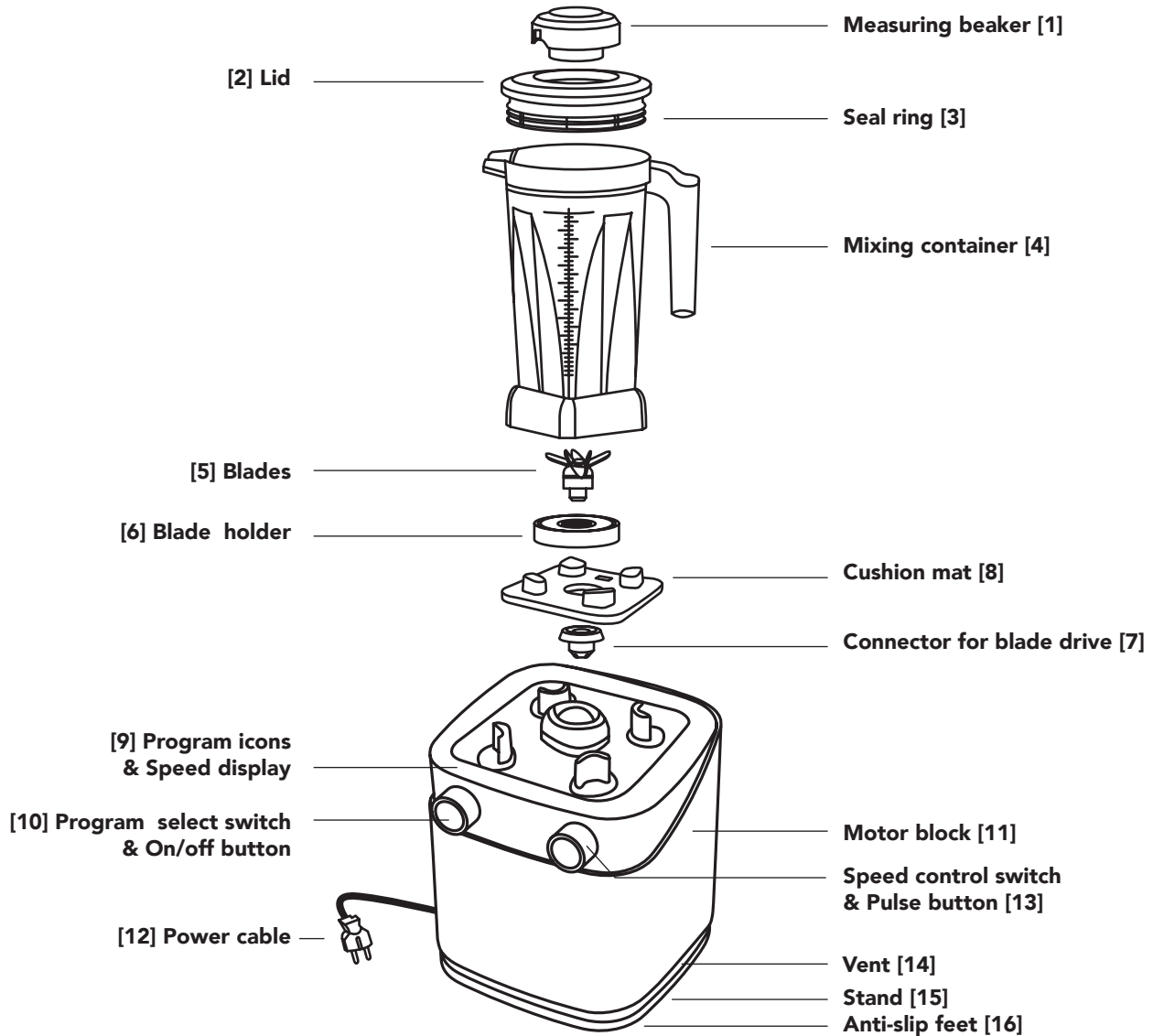


Description



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Introduction

Dear Customer,

We are pleased that you have decided to care for your health, with the aid of volto! You have bought an acknowledged quality product, and we thank you for your purchase.



Green smoothies are the perfect way for healthy nutrition. They deliver highly concentrated intrinsic in their most natural form. These are many times higher than in conventionally prepared food. With the volto they are prepared in no time, taste deliciously and supply you with essential nutrients to master the daily challenges.

The volto can be used for preparation of soups, sauces, ice cream, and more. See the recipes on page 22 and be inspired!

True to the motto: **"You are what you eat!"**

We hope you enjoy your new path to healthy nutrition.

Information about this User Manual

This user manual is part of your volto and provides important information for start-up, safety, proper use and maintenance of your device. The user manual must always be available with the device. It must be read by every user who deals with

start-up, operation, cleaning and maintenance

of your volto.

Safety Functions

Your volto has 3 safety functions to protect third parties and the device from being damaged.

Overheating protection

The motor of your volto is equipped with a temperature control. If the motor or the blades turn too slowly due to too solid foods or too little fluid, there is a danger of overheating. If the motor should switch off for that reason, the overheating protection of your volto is activated. Let your volto cool off for about 45 minutes in a well-ventilated area, afterwards you can use your volto as normal.

Overload protection

The motor coupling is provided with a predetermined breaking point. This protects the motor in case the blades in the mixing container are not able to rotate because of a blockage (forgotten items in the blender, such as spoons.). This predetermined breaking point can be reset by our customer service.

Sensor for mixing container

The sensor for the mixing container detects when the container has been set up correctly. If the container is not, or has not been placed correctly, your volto will not turn on. Never attempt to bypass the sensor to protect yourself and third parties from injuries, and to prevent damage to the device.



Safety Precautions

Please observe the following safety precautions for the safe use of your blender:

- Check the voltage before the first use for any externally visible damage of the mixing container, housing, power cable, and power plug. Do not operate if the device or the power cable is damaged.
- Do not use if the power cable or power plug is damaged. A damaged cord can cause electric shock or a short circuit.
- Make sure the power plug is properly inserted when operating the blender. Otherwise this could lead to electric shock or short circuit.
- If the power cable is damaged, the blender must not be used.
- In case of damage to the power cable, repairs should only be made by the manufacturer or service agent in order to avoid hazards.
- To avoid electric shock, never immerse the motor base in water or other liquids.
- If water or another fluid has entered the motor base, contact your service as soon as possible. Disconnect the power plug and do not operate the device.
- Never place the power cable or the power plug in water or other fluids, never wipe the power plug with a wet or moist cloth. Never touch the power plug with wet or moist hands. Never pull the plug from the socket with wet or moist hands.
- Repairs within the warranty period must only be carried out by customer service. Incorrect repairs can lead to considerable hazards for the user, and will void the warranty.
- Defective parts must only be replaced with original parts, because only original parts ensure that all safety requirements are met.
- Never put your hands in mixing container during operation. It will cause injuries.
- To remove air bubbles or blockages in the container use only the supplied tamper.

Safety Precautions

- Use only the supplied mixing container with the volto, or compatible range of mixing containers.
- Fill the mixing container only to the maximum level on mark.
- During mixing, the content must not exceed the maximum level.
- Children and frail persons must always be supervised by a person responsible for their safety, when using the volto.
- Always store the device and the mixer attachment in a place inaccessible to children.
- Always disconnect the power cord by pulling the plug from the power socket not by pulling the power cord.
- Make sure that the power cable is not caught anywhere, causing the device to fall and injuring people.
- Operate the device only with a filled mix container.
- Do not operate the device in direct sunlight or near other heat sources.
- During operation, make sure that the lid incl. seal ring and measuring beaker correctly close the mix container.
- Always disconnect the power cable when cleaning moving parts.
- Pay attention to the blade unit during cleaning, the sharp blades may cause injury.
- Do not try to dismantle the blades from the mixing container, they are permanently fixed to the device.
- Never leave the device without supervision during operation.
- This appliance shall not be used by children.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Children shall not play with the appliance.



Operating Notes

- **If you want to prepare sauces, soups or nut milk, add the ingredients in 2 to 3 steps, depending on their hardness. The content should not be too little, but also not too much. Too many ingredients in one process may lead to overheating and automatic shutdown of the motor.** In that case, please wait until the device cools off as described above (see page 5).
- Always keep the lid closed during the operation of your volto. This prevents any scalding or splashes of hot foods.
- When preparing hot liquids, make especially sure that the lid is closed well and your volto is standing securely. It is advisable to first start at low speed and increase gradually. Alternatively you can use the Pulse mode or one of the preset program (soup, sauce or soy milk, see page 14).
- Never put your hands into the mixing container during operation. Do not dip any objects into the mixing container during operation, otherwise the motor, blades and other parts of the device can be damaged. Only use the supplied tamper T42L through the lid opening (Fig. [2], page 1), since it cannot contact the blades through the opening for the measuring beaker. On page 17, you will find the description of the tamper.
- Always pour liquids and soft ingredients first into the mixing container before the harder ingredients, such as ice cubes, carrots, etc.
- If the chosen program or the manual mode is finished, please wait until the blades are fully stopped before removal of the mixing container, otherwise the connection can be damaged.
- If a burning smell rises from the motor block, stop the device immediately and disconnect the power supply. The smell can result from abrasion of the rubber bearing mounted incorrectly. Please contact your customer service immediately.
- When preparing thick and sticky ingredients such as dough, the motor and the blades turn idly. This is because an air bubble has formed in the ingredients. Stop the programme and remove only the measuring beaker. You can remove the air bubble through the opening with the included tamper T42L. Replace the measuring beaker and continue preparation.

Unpacking

To unpack your volto:

- Remove the motor base and all accessories from the carton.
- Remove all packing material from the motor base and the accessories
- Keep the packaging material during the warranty period, in order to pack appropriately for warranty service.

Please note the labels on the motor base and tamper

- Do not remove any stickers. They are attached for safety reasons and are required for warranty service.
- Please do not remove the stickers on the handle of the tamper. The safe use of the tamper is shown.

Contents

Your high-performance mixer is delivered with the following components:

- This user manual
- Lid (inc. silicon seal) with removable measuring beaker
- 2.0 liter mixing container (Model: premium)
- Tamper T42L with patented temperature gauge
- Motor base

Start-up

Attention:

- During the start-up of the device personal injury or property damage can occur.
- Observe the safety precautions on page 6.
- Packing materials must not be used to play with, because there is danger of suffocation.

Requirements of the Installation Location

For the safe and faultless operation of your volto, the installation location must fulfil the following condition:

- The device must be placed on a level, flat, solid and nonslip surface that ensures the load capacity.
- Take care that the device cannot fall over.
- Do not place a cloth under the device.
- Choose the installation location so that children cannot play with the device or reach into it and cannot pull the power cord of the device.
- Place the unit only inside and do not operate it outdoors.
- Do not place the device in the immediate vicinity of other heat sources (oven, etc.).

Electrical Connection

For the safe and faultless operation of the device, the following points for the electrical connection must be observed:

- Before connecting, compare the technical data of the device, voltage and frequency 220 - 240 Volts, 50 - 60 Hz, with your power supply. This data must conform so that the volto is not damaged. In case of doubt ask your electrician.
- The electrical safety can only be ensured, if it is connected to a properly installed protective earth system.
- The manufacturer takes no responsibility for damages caused by a missing or disconnected protective earth.
- Make sure that the power cable is undamaged and does not pass over hot surfaces or sharp edges.
- The power cable must not be pulled tight or under tension.
- Make sure that the power plug is properly inserted into the power socket, a loose plug can lead to overheating of the device or electric shock.

Operating volto

Connect your volto to a power socket with the correct electric specifications. You can find them on the type plate at the back side of the device and in chapter „Technical Data“ on page 32. Make sure that the power plug is properly inserted into the power socket.

Energy Saving Mode¹

Before you can use your volto, the mixing container must be correctly fitted on the motor base and the power cord is plugged into an appropriate outlet. Without the mixing container, your volto will not run. If you set the mixing container on the motor base, the On / Off button flashes red. Now your volto is in power saving mode.

Activating Standby Mode / Start up

To put the mixer from the energy saving mode to standby mode, press the On / Off button or turn the program selection to the left or right. In standby mode, all program icons will light up and the display shows “00 00:00”. The on / off button and the Pulse button will light white.

You can now use your blender with the automatic programs or in manual mode.

Your volto automatically changes to Energy Saving Mode after 3 Minutes of inactivity.

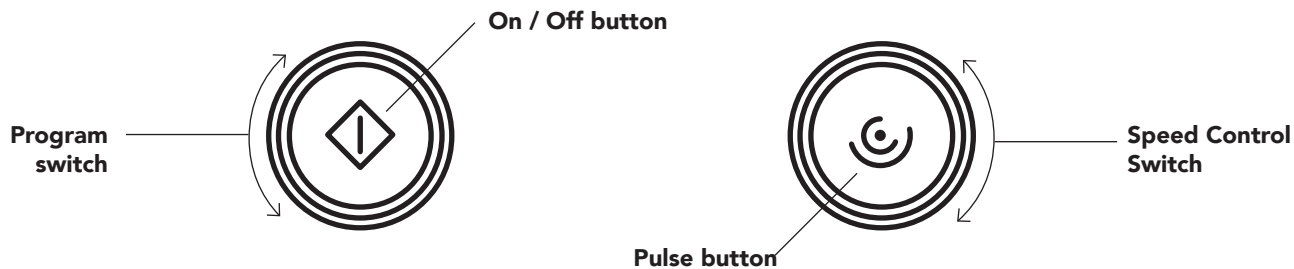
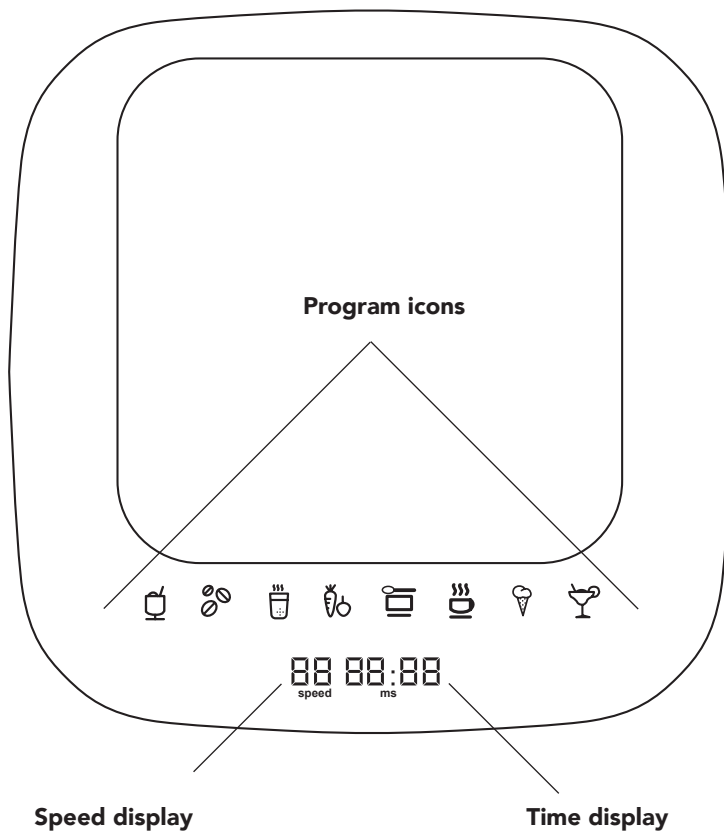
Measuring Beaker, Lid and Seal Ring

Place the measuring beaker (Fig. [1], page1) in the opening of the lid (Fig. [2], page 1) and twist it tight towards the right. Now, place the lid firmly on the mixing container. Turn the measuring beaker to the left to take it off, and lift it off the lid.

You can remove the seal ring from the lid for easy cleaning. Please take care, that the seal ring is placed in the lid after cleaning.

¹Power consumption in Energy Saving Mode: 0,5 Watt

Control Panel



Operating Program Buttons

Program Switch

Turn the program switch (left rotary control) to the desired program. The currently selected program is shown by flashing of the respective symbol. The motor will stop automatically after the program is complete. For an overview of programs, see page 14.

On/Off Button

This button starts all programs, which have first been chosen with the program switch. During the start of the program this button is lit white. By pressing the On/Off button again the program is ended prematurely.

Pulse Button / Pulse Mode

With this button your volto starts with the lowest speed and goes up to level 10 within 2 seconds. During operation in Pulse mode you must keep this button pressed. Your volto stops automatically when the button is released. The display shows the speed and the elapsed time indicated in the active Pulse mode.

Speed Control Switch

Use the speed control switch in manual mode. The speed can be set from level 1 to level 10. The display shows the levels as follows:









„01, 02, 03, 04, 05, 06, 07, 08, 09, 10“

Operating volto preset programs

Start up a preset program

Select your desired program by turning the program switch. The chosen program is shown by the flashing of the symbol. By pressing the On/Off button the chosen programme will start. At the same time, the remaining time is shown at the display. Upon completion the program your volto stops automatically.

Remove the mixing container only when the blades stop rotating!

Symbol	Program	Program description	Run time	Display
	Fruit Smoothies	Level 10 for 8 seconds, then 2 seconds stop. In total 3 repetitions. <i>Speed gradually increase when program starts.</i>	00:30 Sec.	Remaining time, speed level
	Grinding	Level 5 for 5 seconds, level 8 for 2 seconds, then 1 second stop. In total 10 repetitions. <i>Speed gradually increase when program starts.</i>	00:35 Sec.	Remaining time, speed level
	Cereal Milk	Speeds up to level 5 in 5 seconds, level 5 for 25 seconds, then level 8 for 30 seconds. Level 10 by the end of the program. <i>Speed gradually increase when program starts.</i>	06:00 Min.	Remaining time, speed level
	Green Smoothies	Level 10 for 20 seconds, 2 seconds stop. Level 6 for 10 seconds, 2 second stop. Level 10 for 40 seconds, 2 seconds stop. Level 6 for 10 seconds. <i>Speed gradually increase when program starts.</i>	01:26 Min.	Remaining time, speed level
	Sauces, Nut Milk	Level 8 for 2 second, then 1 second stop. In total 5 repetitions. Then Level 10 for 45 seconds. <i>Sanfter Geschwindigkeitsanstieg bei Programmstart</i>	01:00 Min.	Remaining time, speed level
	Soup	Level 7 for 7 seconds, the level 10 for 3 seconds. Level 10 by the end of the program. <i>Speed gradually increase when program starts.</i>	04:20 Min.	Remaining time, speed level
	Ice Cream	Level 10 for 20 seconds, then 2 seconds stop, Level 10 for 20 seconds, then 2 seconds stop, Level 10 for 5 seconds. <i>Speed gradually increase when program starts.</i>	00:49 Sec.	Remaining time, speed level
	Frozen Yoghurt	Level 8 for 13 seconds, 2 seconds stop. Level 10 for 10 seconds, 2 seconds stop. Level 8 for 13 seconds, 2 seconds stop. Level 10 for 10 seconds, 2 seconds stop. Level 5 for 10 seconds. <i>Speed gradually increase when program starts.</i>	01:04 Min.	Remaining time, speed level

Program description

Fruit Smoothies

Allows you to prepare pure fruit smoothies, which do not contain any leafy greens or wild plants.

Grinding

For grinding coffee beans, nuts or cereals. Recommend using the wet-dry jar "square". (also made of Tritan plastic and BPA-free). This is available as an accessory.

Cereal Milk

Use the cereal milk program to prepare homemade rice milk, soy milk, etc. A sample recipe, see "recipes to try."

Green Smoothies

Use this program to make green smoothies. The difference to the programme "smoothies" is that due to the longer mix time, the leafy greens are blended perfectly.

Sauces, Nut Milk

Make delicious sauces in no time! For instance tomato and basil pesto. You can also prepare delicious nut, cashew and almond milk with this program.

Warm Soup

By 4:20 minutes, you can heat the content to nearly 42 °C. This makes it possible to prepare a simple tasty soup in raw food quality. To monitor the temperature in the mixing container (e.g. raw food) use the supplied tamper T42L with patented temperature measurement. The description of how to operate the tamper, see page 17.

Ice Cream

Use this program to create delicious, healthy ice cream.

Frozen Yoghurt

Use this program to create vegan frozen yoghurt.



Note

For more recipe ideas, see page 22.



Operating volto Manual Mode

Manual Mode

In addition to the 8 preset programs, you can operate the volto in manual mode. The mixer must be in the standby mode (the program icons, the On / Off button and Pulse button lights in white). By turning the Speed control switch (see fig. Page 12) to the right, the motor will start immediately in the lowest speed (stage 1). Turn the switch now to the right, as you gradually increase the speed level. Turning the switch to the left to reduce the speed gradually. In manual mode, this can be done even during operation.

Exit manual mode

Exit manual mode by pressing the On / Off button or by turning the speed control switch back completely to the left at level 00.

i Note **In manual mode, the mixer remains in operation until it is manually stopped.
During operation, the elapsed time is displayed on the display.**

Speed Adjustment

The speed can be set from level 1 to level 10 with the speed control switch.
The selected speed setting is displayed as followed:

„1, 2, 3, 4, 5, 6, 7, 8, 9, 10“.

The speed depends on the speed level you select from 1,500 rpm (level 1) to 32,000 rpm (level 10). *(approximate rpm.)*

Power Compensation System in speed levels 1-5

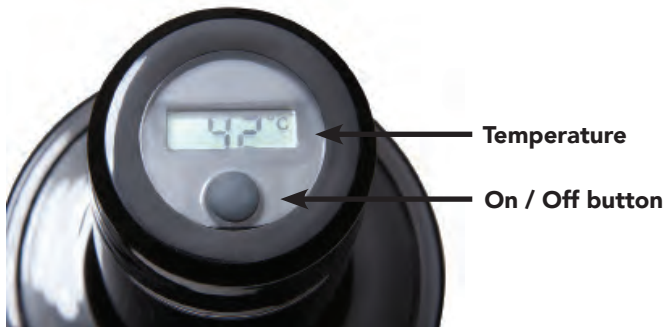
In mixing of solid foods (e.g. Pastry, nut butters, etc.), the power compensation system will continuously monitor and adjust the power automatically. This will ensure the mixing content is optimally processed.

Under this automatic system, a dynamic speed may be noticed when mixing softer food in speed level 1-5.
This is not a fault, it is a part of the auto system performance.

Operating the Tamper T42L

Run the tamper only through the lid opening of the measuring beaker. (see Fig. 2, page 1). Use only the provided tamper and **NO OTHER** objects to press the mixing content towards the blades. The less water you use, the more you have to work with the tamper. If you use other objects, the device can be damaged.

Overview



With the aid of the tamper you can remove any air bubbles, e.g. when preparing dough, in the mixing container, without touching the blades. With the integrated temperature gauge you can make sure your foods are prepared gently.

To measure the temperature in the mixing container, please proceed as follows:

- Switch on the tamper with the On/Off button
- Take the measuring beaker off the lid, leave the lid on the mixing container.
- Now hold the tamper into the mixing container through the opening.
- The handle of the tamper displays the temperature in °C.

i Note *If the display shows the temperature in °F (Fahrenheit), you can change into °C (Celsius) by holding the On/Off button of the tamper.*

Changing the battery (Battery type: CR 2032)

- Unscrew the upper part of the housing by turning it anti-clockwise.
- Now carefully pull out the display from the tamper.
- Use a coin to remove the old battery and insert a fresh battery.
- Place the display into the grip and screw the upper part of the housing tight.

Dispose of the used old battery at the provided collection points

Safety Guideline for Cleaning

This chapter provides important tips for cleaning and maintenance and care of your volto.

Please note the **following safety guidelines** before and during cleaning of your volto:

- **Pull the power plug from the power socket before cleaning!**
- **Do not open the housing of the device under any circumstances.**
- **If wet contacts touch the electrical components while charging, this can lead to an electric shock or even death.**
- **Never place the power plug in water for cleaning.**
- **Never clean the power plug with a wet cloth.**
- **Never touch the power plug with wet hands.**

Cleaning of the Mixing Container (incl. Lid) and Motor Base

Cleaning of the mixing container and lid



Caution when cleaning:

The stainless steel blade can cause injury!
The mixing container is not suitable for the dishwasher!

- Clean the mixing container immediately after each use.
- The mixing container can be cleaned with a brush or sponge under running water.
- Do not use aggressive or abrasive cleaning agents or solvents.
- Clean the mixing container with a mild cleaning agent (detergent) or fill 2 cups of water into the mixing container, add some detergent, close the lid (incl. measuring beaker and seal ring) and press the Pulse button for some times.

Make sure the motor base are dried properly, when putting on the mixing container.



- When placing the mixing container onto the motor base, make sure that the contacts are completely dry.
- Do not set the mixing container upside down when drying. Always set the container on the base.

Cleaning of the motor base



Carefully when cleaning:

Always remove the power plug from the outlet before cleaning.

- Clean the motor base with a soft and damp cloth,
- Do not use any aggressive cleaning agents or solvents,
- Never immerse the motor base in water or other fluids (danger of short circuit),
- Never rinse the motor base under running water (danger of short circuit).

If water has entered the motor base, disconnect the power plug and contact your service immediately.

Cleaning the tamper T42L

Do not clean the display under running water, use a moist cloth.

Do not clean the rammer in the dishwasher, otherwise the electronics will be damaged.

Instructions for general preparation

With the high performance mixer the preparation of many dishes is very simple. You only add the ingredients in the mixing container and select the desired automatic programme. In no time, you can prepare delicious desserts, healthy smoothies or a delicious warm or hot soup, and much more!

Practice makes perfect. Therefore, we have identified the most frequently asked questions with appropriate solutions for you.

If the blender get stuck.

It may be that a larger piece of food are stuck at the bottom of the mixing container. Turn off the device and try to remove the large pieces with the tamper. Sometimes bubbles are formed, which you can remove with the tamper easily. If necessary add more water.

Most of the ingredients is pressed against the walls of the mixing container and settles there. The blades run idly.

This happens especially when less ingredients are crushed, as well as in the preparation of almond and walnut mush. A solution is that you push the mass with the tamper from the edge towards the knife – please make sure that the device is switched off. Adding liquids ensures that the mass remains at the bottom of the mixing container where it can be processed by the blades.

The mixer stuck and then strikes completely.

Your high performance mixer has a thermal protection which ensures that the device does not overheat. Please take frequent breaks so that it can cool down. If the overheating protection is active, please wait 45 minutes. After that time, your high performance mixer is ready to use as usual.

Instructions for general preparation

Almonds, walnuts, sunflower seeds and seeds are crushed in the blender, but the mush is not formulary.

Add wise neutral edible oil by tablespoons, until the knife gets a grip again and a creamy consistency develops. It often helps to stir the nut mixture with the tamper. During long-term preparation of nut mush, a heating must be expected because of the frictional effects. You should make sure that the mass in the mixing container is not heated above 42 °C due to raw food criteria where no trans fats are allowed. You can check this easily with the tamper T42L (see operating the tamper on page 17). Please pause while preparation to cool down the puree, as well as the device.



Note

Current recipes can be found on our website at www.bianco-di-puro.com.



Recipes to try - Green Smoothies

Sweet Apple Smoothie

You will need:

- 1 ripe banana (without skin)
- 2 hands of baby spinach
- leaves of a carrot
- 2 sweet apples
- 4 kohlrabi leaves
- 500 ml of fresh water

Preparation

Peel the banana, divide the apple into quarters, remove the stem and the blossom root. Wash the baby spinach briefly. Put all ingredients into mixing container and add the water. Now start the programme "Green Smoothies". Done!

Enjoy!

Green Power Smoothie

You will need:

- 1 banana
- 1 apple or mango
- 1 handfull of chard or spinach
- ½ tbsp. of oil (coconut oil)
- 100 ml of apple juice
- 100 ml of fresh water

Preparation

Peel banana, divide the apple remove the stem and the blossom root. Remove pit of mango. Wash chard or spinach briefly.

Put all ingredients in to the blender and start the program "Green Smoothies". Done!

Enjoy!

Sweet Cherry Smoothie

You will need:

- 1 mango
- 14 cherries
- 2 nectarines
- 250 g of lamb's lettuce
- ½ bunch parsley
- ½ peeled lemon
- 500 ml of fresh water

Preparation

Remove pit of mango, cherries and nectarines, wash the lettuce, peel the skin of the lemon with a vegetable peeler.

Put all ingredients in the blender and start the "Green Smoothies". Done!

Enjoy!

Recipes to try – Green sauce, Tomato sauce and Hummus

Green Sauce

You will need:

- some fresh lettuce leaves
- celery with green leaves
- 1 tbsp. of tomato paste
- 2 tbsp. of olive oil
- 2 tbsp. of fresh lemon juice
- 2 tbsp. of fresh water
- salt and pepper

Preparation

Put all ingredients in the mixing container and start the program "Sauce". Done!

This green sauce goes perfectly with pancakes, noodles, fresh potatoes, and much more.

Enjoy!

Tomato Sauce

You will need:

- 7 medium tomatoes
- 2 small shallots
- 8 fresh basil leaves
- 1 tbsp. of agave syrup
- 2 tbsp. of olive oil
- fresh parsley, chili
- salt and pepper

Preparation

Place all ingredients in the mixing container and start the program "Sauce". Add the tomato sauce with salt and pepper to taste. Done!

Enjoy!

Hummus

You will need:

- 250 g of chickpeas (from the can)
- 1 tbsp. of tahini (sesame paste)
- 4 tbsp. of olive oil
- juice of one fresh lemon
- some garlic
- ½ tbsp. of cumin
- salt and pepper

Preparation

Place all ingredients in the mixing container and start the program "Sauce". Add hummus with salt and pepper to taste. Done!

Enjoy!



Recipes to try - Tomato Soup, Asparagus Soup and Cauliflower Soup

Tomato Soup

You will need:

- 500 g of tomatoes
- 1 red bell pepper
- 2 oranges
- 60 g of cashew nuts
- 2-4 basil leaves
- sea salt and black pepper

Preparation

Put the ingredients in the mixing container and start the program "Bisque". Add the soup with some sea salt and black pepper to taste. Done!

Enjoy!

Asparagus Soup

You will need:

- 60 g of almonds
- 300 g of peeled white asparagus
- 1 small spring onion
- ½ banana (without shell)
- 250 ml of fresh water
- juice of half a lemon
- 1 tbsp. of organic lemon peel
- sea salt
- freshly ground white pepper
- 4 tbsp. of watercress

Preparation

Fill the almonds in the mixing container and start the programme "Nuts".

Add all ingredients to the ground almonds and start the program "Bisque". After 8 minutes, your soup is ready.

Add salt and pepper to taste before serving, sprinkle with watercress.

Enjoy!

Cauliflower Soup

You will need:

- 1 small spring onion
- 1 clove of garlic
- ½ cauliflower
- 300 ml of fresh water
- 1 ripe avocado (without shell)
- 3 tbsp. of lemon juice
- 3 tbsp. of chives
- sea salt
- freshly ground white pepper

Preparation

Peel spring onion and garlic, chop the cauliflower coarsely.

Fill onion, garlic and cauliflower in the mixing container and start the program "Nuts".

Now, add the fresh water and the avocado (without pit) in the blender and start the program "Bisque".

Stir in the chives and add salt and pepper to taste. Done!

Enjoy!

Recipes to try – Cashew mush, Almond mush

Cashew mush

You will need:

- 250 g of cashew nuts
- about 4 tbsp. of oil
(sunflower oil or thistle oil)

Preparation

Put the cashews in the mixing container, pour the oil in the mixing container and start program "Nuts".

Then mix manually until a fine paste has been produced. This may take some time to complete. Done!

Enjoy!

Almond mush

You will need:

- 200 g of almonds
- 4 tbsp. of oil
(almond oil or sunflower oil)

Preparation

Pour the almonds together with the oil in the mixing container and start the program "Nuts".

Then mix manually until a fine paste has been made. This may take some time to complete. Done!

Enjoy!

"In the preparation of nut mush, you must press the nuts with the stamper to the blades. In this process, the temperature maybe higher. Please have a couple of small breaks while mixing to allow the mush and the device to cool down. In case of overheating, the mixer automatically switches off. After about 45 minutes, it is ready for use again.

If the nuts are not finely ground enough add a little bit of oil."

Recipes to try – Apricot pudding, Lemon cream and Nut pudding

Apricot pudding

You will need:

- 1 large banana
- 400 g of apricots (pitted)
- 50 ml of milk
- 3 tbsp. of cane sugar
- 1 tbsp. of fresh lemon juice
- 1 tbsp. of carob flour
- 2 tbsp. of sliced almonds
- 2 lemon balm leaves

Preparation

Peel the banana and halve the apricots.

Put banana, apricots, milk, sugar and lemon juice in the mixing container and start the program "Nuts". Add carob flour and mix briefly with the Pulse button.

Cool the pudding thoroughly in the refrigerator. Before serving, garnish the pudding with almond flake and lemon balm.

Enjoy!

Lemon cream

You will need:

- 250 g of cashew nuts
- 1 tbsp. abrasion of one lemon
- juice of one lemon
- 100 ml of fresh water
- 5 tbsp. agave syrup

Preparation

Put all ingredients in the mixing container and start the program "Sauce".

Put the lemon cream before serving in the refrigerator and allow to cool.

Enjoy!

Nut pudding

You will need:

- 100 g of shelled walnuts
- 100 g of hazelnuts
- 100 g of almonds
- 2 large bananas
- 300 ml nut milk
- 4 tbsp. of cane sugar
- 1 pinch of sea salt
- 2 tbsp. ground cinnamon
- some ground vanilla bourbon

Preparation

Put the nuts in the blender and let the shred them with program "Nuts".

Peel the bananas and put them together with the other ingredients to the nut flour.

Now, start the program "Sauce" to blend all ingredients. Fill the finished walnut pudding in a bowl. Cool before serving.

Enjoy!

Recipes to try - Cashew milk, Almond milk and Hemp milk

Cashew milk

You will need:

- 100 g of cashew nuts
- 1 L of fresh water
- salt or sweetener

Preparation

Fill the cashew nuts with fresh water into the mixing container. Start the program "Sauce". Add almond milk with a little sweetener and salt to taste. Done!

Enjoy!

Almond milk

You will need:

- 100 g of peeled almonds
- 500 ml of fresh water
- sweetener
- pinch of salt

Preparation

Put the ingredients in the blender and start the programme "Sauce". Add the almond milk with a little sweetener and salt to taste. Done!

Enjoy!

Tip:

If you filter the milk after mixing it will become milder and lighter.

Hemp milk

You will need:

- 85 g of hemp seeds
- 500 ml of fresh water

or

- 50 g of shelled hemp seeds
- 750 ml of fresh water

Preparation

Put the hemp seeds into the mixing container and add fresh water.

Now start the program "Sauce". Done!

Enjoy!

Tip:

If you filter the milk after mixing it will become milder and lighter.



Recipes to try - Tomato dressing, Peanut dressing and Zucchini dressing

Tomato dressing

You will need:

- 3 apricots
- 2 tomatoes
- 1 small spring onion
- 2 tbsp. of freshly squeezed lemon juice
- 1 dried chili pepper
- 1 tbsp. of sugar

Preparation

Remove the pit of the apricots. Put all the ingredients in the mixing container and run the program "Sauce". Done!

Now add the dressing as desired with salt to taste.

Enjoy!

Peanut dressing

You will need:

- ½ red pepper
- 5 sprigs of parsley
- 100 g of peanuts
- juice of half a lemon
- Some finely grated lemon rind
- 100 ml of milk
- 1 tbsp. of agave syrup
- sea salt

Preparation

Remove seeds of the pepper, remove parsley leaves off the sprig.

Put all ingredients in the mixing container and start the program "Sauce". Add salt to taste. Done!

Enjoy!

Zucchini dressing

You will need:

- 1 small zucchini
- 1 clove of garlic
- 75 g of pine nuts
- 4 basil leaves
- 70 ml of water
- 2 tbsp. of lemon juice
- sea salt
- freshly ground white pepper

Preparation

Peel the zucchini and the garlic. Put all ingredients in the mixing container. Start the mixing process with the program "sauce".

Add salt and pepper to taste. Done!

Enjoy!

Recipes to try – Ice cream

Coconut raspberry ice cream

You will need:

- 200 g of frozen raspberries
- 100 g of cashew nuts
- 100-200 ml of solid coconut milk

Preparation

Put all ingredients in the mixing container and start the program "ice cream".

You can subsequently add agave nectar or stevia, if the ice cream is not sweet enough.

Enjoy!

Pistachio ice cream

You will need:

- 3 small bananas
- 1 avocado
- 50 g of peeled green pistachios
- 3 dried dates
- ½ vanilla pod
- 2 tbsp. of cashewmus
- 50 ml of cold nut milk
- 1 tbsp. of pumpkin seed oil

Preparation

Peel the bananas, peel the avocado and remove the pit. Freeze them in small pieces.

Add remaining ingredients with the frozen bananas and avocado to the mixing container and start the program "ice cream". Done!

Enjoy!

Chocolate ice cream

You will need:

- 3 bananas
- 6 dried pitted dates
- 3 tbsp. of walnuts
- 2 tbsp. of cocoa powder
- 100 ml of milk nut
- 2 tbsp. of almond butter
- 3 tbsp. of chopped almonds

Preparation

Peel bananas and freeze them in small pieces.

Chop the almonds with program "Grind" coarsely and transfer them to a bowl.

Put the frozen banana pieces and remaining ingredients in the mixing container and start the program "Sauce".

Stir gently some chopped almonds to the ice cream.

Enjoy!

With these recipes, you have to work with the tamper T42L

Recipes to try – Fruit smoothies

Fruit Smoothie

You will need:

- ½ mango (without pit)
- ½ grapefruit
- ½ orange
- 1 medlar
- ½ pomegranate
- 500 ml of fresh water

Preparation

Use the pomegranate seeds only. Peel the orange with a vegetable peeler. Put the ingredients in the mixing container and start the program "Smoothie". Done!

Enjoy!

Pina Colada Smoothie

You will need:

- 200 g of pineapple
- 200 g of raw coconut Butter
- 100 ml of fresh water

Preparation

Peel off, pineapple and add it to the other ingredients in the mixing container. Use program "Smoothie" for preparation. Done!

Enjoy!

Cold Chocolate smoothie

You will need:

- 3 bananas
- 500 ml of nut milk
- 5 tbsp. of agave syrup
- 5 tbsp. of cocoa powder
- 2 tbsp. of cocoa nibs (if available)
- 1 tbsp. of ground vanilla bourbon

Preparation

Peel the bananas and freeze them in small pieces. Then put these with the other ingredients in the mixing container and start the program "Smoothie". Done.!

Enjoy!

If you want to enjoy cold fruit smoothie, you can reduce the amount of fresh water and add a few ice cubes.

Recipes to try – Soy milk and Sesame milk

Soy milk

You will need:

- 100 g of soy bean
- 1 L of fresh water
- sweetener

Preparation

Boil the beans for 1 hour. Fill only the soy beans with fresh water in the mixing container. Start the program "Cereal Milk". Add sweetener to taste. Done!

Enjoy!

Sesame milk

You will need:

- 100 g of peeled sesame
- 1-2 pitted dates
- 1 banana without peel
- juice of one orange
- 2 tbsp. of juice of lemon
- 600 ml of fresh water

Preparation

Add the sesame seeds with the remaining ingredients in the mixing container and start the program "Cereal Milk". Done!

Enjoy!



Recipes to try – Frozen Yoghurt

Icy Rasp-Ba-Drink

Makes 4 portions

You will need:

- 2 bananas (each approx. 160 g)
- 200 g raspberries
- 30 g cashew nuts
- approx. 1 tbsp agave syrup
- 400 ml rice milk

Preparation

Peel and slice the bananas. Pick over the raspberries if necessary, then wash and pat dry. Freeze with the sliced bananas for at least 4 hours.

Place the frozen fruit in the mixing container with the cashew nuts and agave syrup, and pour over the rice milk. Blend using the “frozen yoghurt” program, and season with agave syrup.

Enjoy!

Frozen Blueberry Yoghurt

Makes 4 portions

You will need:

- 300 g blueberries
- 500 g soy yoghurt
- juice and grated zest of 1 organic lime
- 4 tbsp apple sweetener

Preparation

Pick over, wash and pat dry the blueberries, then freeze. Place the frozen berries in the mixing container. with the yoghurt and lime juice, and blend using the “frozen yoghurt” program.

Add the lime zest and apple sweetener, and blend again briefly at setting 4.

Enjoy!

Technical Data

volto	
Voltage / Frequency	220 - 240 V / 50 - 60 Hz
Power	1,400 Watt
Rotation	1,500 U/Min. (Level 1) - up to 32,000 U/Min. (Level 10)
Volume of mixing container	2.0 Liters, TRITAN plastic, BPA-free
Max. temperature	125 °C
Blade type and material	6 Stainless Steel blades, HCS (Japan)
Control Panel	Rotary switch for program selection and speed selection 10 selectable speeds, on/off button Pulse-button display with run-time and speed indicator 8 automatic programs
Safety functions (see page 5)	Overheat protection, Overload protection and Sensor for the Mixing Container
Device dimensions (incl. jar)	(h) 526 mm x (w) 188 mm x (l) 199.5 mm
Packaging dimensions	(h) 427 mm x (w) 305 mm x (l) 288 mm
Net weight	5.54 kg
Gross weight	6.05 kg
Certification / Standard	ITS -GS, CE, EMC, CB, LVD, CCC, PAH
Manufacturer's warranty	5 years for motor base, 2 years for mixing container 2 years for tamper (except battery)
Power consumption in energy saving mode	0.5 Watt

T42L- Tamper with patented temperature gauge

Colour	Black
Measurement range	0 °C - 120 °C
Device dimensions	(h) 325 mm x (w) 82 mm
Packaging dimensions	(h) 362 mm x (w) 118 mm x (l) 88 mm
Weight	0.16 kg
Manufacturer's warranty	2 Years (except battery)
Max. temperature	125 °C
Power supply	Battery Type CR 2032

Disposal Note

The packaging protects the device from damage during transportation. The packaging materials have been chosen with consideration of the environment and the disposal and are therefore recyclable.

The return of the packaging to the material cycle reduces the generated waste and saves raw materials. Please dispose of not needed packaging materials at the collection facilities of the collection system "Green Point"

If possible, store the packaging during the warranty period, to be able to properly package the device in a warranty case.



Device and packaging must be disposed of according to the local regulations for the disposal of electrical waste and packaging materials. If necessary inform yourself at your local waste management company

Do not dispose of electrical devices in household waste, please use the collection facilities of the community. Ask your municipal administration for the sites of the collection facilities. When electrical devices are disposed of without control, dangerous substances can reach the groundwater and also the food chain during corrosion as well as poison plants and animals for years.

Disposal of used batteries

Return of waste batteries free of charge

Batteries may not be disposed of with household waste. You are legally obliged to return used batteries so that a proper disposal can be guaranteed. You can leave batteries to a local waste management company or return to your nearest retail store. Even we, as a distributor of batteries are obliged to take back waste batteries. Our take-back obligation is unique to those batteries we carry or carried in our range as new batteries. Batteries like mentioned above, you can either sufficient stamped send back to us or submit for free to our shipping warehouse at the following address:

bianco di puro GmbH & Co. KG

Maarweg 255
D-50825 Köln
Germany

Should you have further questions you can contact us via email, too: info@bianco-di-puro.com.

Importance of the battery symbols



Batteries are marked with the symbol of a crossed out wheeled bin. This symbol indicates that batteries may not be disposed of with household waste. For batteries containing more than 0.0005 per cent of mercury, more than 0.002 percent cadmium or more than 0.004 percent lead, is located below the wheeled bin symbol is the chemical symbol of the pollutant used in each case - where "Cd" für Cadmium, "Pb "stands for lead, and" Hg "for mercury.

Contact and Customer Service

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Phone +49 221 50 80 80-20
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Mail kundendienst@bianco-di-puro.com
Internet www.bianco-di-puro.com

Please keep the date of purchase and the serial number of the appliance handy. This number is found on the bottom of the appliance.

Attention

- Read instructions before using
- Do not immerse in water
- Unplug when not in use.
- Do not open device! Risk of electrocution!

Warranty Conditions

The warranty is from date of purchase as follows:

- 5 years on Motor Base
- 2 years on Mixing Container
- 2 years on Tamper (battery not included)

The warranty includes defects in materials, construction and workmanship of all parts.

If your power blender exhibits defects during normal use within the warranty time, the manufacturer will decide if the appliance will either be repaired, defective parts replaced free of charge, or exchanged for a replacement appliance.

To submit a warranty claim, you must thoroughly clean the entire appliance including all accessories, pack it well and send it to the Service Centre. Please note: If individual parts or the appliance itself have not been cleaned, the Service Centre will charge you for cleaning them, irrespective of the warranty claim. Please keep the original shipping box in case you need to send in your appliance.

Please always call the Service Centre before sending in an appliance. Often a phone call is enough to solve the problem and the packing and sending becomes superfluous. In any case, your bianco di puro Service Centre will solve your problem as quickly as possible.

If it is still necessary for you to send in your blender, please discuss the dispatch with your Service Centre. This will minimise your dispatch costs.

This Warranty does not cover

1. Defects that do not result from the workmanship and production of the appliance, such as careless damage, accidents, etc.
2. Use not in accordance with the user manual, careless handling, technical changes, accident
3. Damage caused by parts not provided by an authorised dealer or repairs carried out by non- authorised personnel

To process your Warranty Claim, the following information are necessary:

1. Your name, address, phone number
2. Serial number and model number
3. Problem
4. Date of purchase
5. Seller
6. If damaged during dispatch, name of the parcel service and the package number.

Important:

When sending in your power blender, pack all parts in the original packing and make sure that you have included all parts. Do not forget to write your address on the outside of the packaging.

TIP

Keep the original packaging in case it is necessary to send in your blender in to the Service Centre