

# cecotec

**POWER** RETROGREEN 1200MAX

**POWER** RETROYELLOW 1200MAX

**POWER** RETROBLUE 1200MAX

**POWER** RETRORED 1200MAX

**POWER** RETROBEIGE 1200MAX

**POWER** RETROGREEN 1200MAX CREAM&CRUSH

**POWER** RETROYELLOW 1200MAX CREAM&CRUSH

**POWER** RETROBLUE 1200MAX CREAM&CRUSH

**POWER** RETRORED 1200MAX CREAM&CRUSH

**POWER** RETROBEIGE 1200MAX CREAM&CRUSH

Batidora de mano retro/ Retro hand blender



Manual de instrucciones  
Instruction manual  
Manuel d'instructions  
Bedienungsanleitung  
Manuale di istruzioni  
Manual de instruções  
Handleiding  
Instrukcja obsługi  
Návod k použití  
Kullanma kılavuzu

## ENGLISH

### 1. PARTS AND COMPONENTS

#### **Hand blender.** Fig. 1

- A. Normal speed button
- B. Turbo speed button
- C. Motor unit
- D. Blending arm

#### **Blender jug.** Fig. 2

- E. Blender jug

#### **Chopper.** Fig. 3

- F. Chopper coupling unit
- G. Blades unit
- H. Chopper container

#### **Balloon whisk.** Fig. 4

- I. Balloon whisk coupling unit
- J. Balloon whisk

#### NOTE

The graphics in this manual are schematic representations and may not exactly match the appliance.

### 2. BEFORE USE

- This hand blender has a packaging designed to protect it during transport. Unpack the appliance and keep the original packaging box and other packaging materials in a safe place. It will help you prevent any damage if the product needs to be transported in the future. In case the original packaging is disposed of, make sure all packaging materials are recycled accordingly.
- Make sure all parts and components are included and in good conditions. If there is any piece missing or not in good condition, immediately contact the official Cecotec Technical Support Service.
- Before using this hand blender or any of its accessories, you must clean all parts that will touch food.

**Box content for models 03945\_Power RetroGreen 1200MAX, 03937\_Power RetroYellow 1200MAX, 03938\_Power RetroBlue 1200MAX, 03939\_Power RetroRed 1200MAX y 03940\_Power RetroBeige 1200MAX:**

- Hand blender
- Blender jug
- Instruction manual

**Box content for models 03946\_Power RetroGreen 1200MAX Cream&Crush, 03941\_Power RetroYellow 1200MAX Cream&Crush, 03942\_Power RetroBlue 1200MAX Cream&Crush, 03943\_Power RetroRed 1200MAX Cream&Crush y 03944\_Power RetroBeige 1200MAX Cream&Crush:**

- Hand blender
- Blender jug
- Balloon whisk
- Chopper
- Instruction manual

### 3. OPERATION

#### Blender

The hand blender is designed to:

- Mix liquids, e.g. dairy products, sauces, fruit juices, soups, cocktails, and smoothies.
  - Mix soft ingredients, e.g. puree with cooked ingredients, such as baby food. Fig. 2
1. Attach the blending arm to the motor unit.
  2. Immerse the blending arm completely in the ingredients.
  3. Press the Normal speed or the Turbo speed button to switch on the appliance.
  4. Slowly move the appliance up and down and in circles to mix the ingredients.

#### NOTE

- Never let the appliance operate for more than 30 seconds at a time. After 5 times in a row, let it rest for half an hour.
- Do not exceed the maximum capacity of the jug.
- Do not use this hand blender in containers without a flat bottom or with protruding parts.
- Do not use the blender with hot food.
- Make sure that the food does not go beyond the junction between the handle and the shaft of the blending arm.
- In the event of a blockage, disconnect the blender from the mains and clean it accordingly.

#### Accessories

##### Balloon whisk

- The balloon whisk is used for whipping cream, whipping egg whites, desserts, etc.
- Do not try to whisk harder mixtures like margarine, as you may damage the balloon whisk.
- Never let the appliance operate for more than 60 seconds at a time. After 5 times in a row, let it rest for half an hour.

## ENGLISH

### Use

1. Attach the balloon whisk to the coupling unit.
2. Attach the coupling unit to the motor unit.
3. Put the ingredients in a large and deep bowl.
4. Fully immerse the balloon whisk in the ingredients. To avoid splashes, start the process at normal speed.

### Food chopper

- The chopper is designed to chop foods such as nuts, meat, onions, cured cheese, hard-boiled eggs, garlic, spices, stale bread, etc.
- Never let the motor run more than 3 times in a row, let it rest for half an hour.
- Remove any bone inside the ingredients to be processed and cut food into pieces with 1-2 cm thickness.

### Use

Warning: the blades are very sharp. Use extreme care when handling the blades unit. Take special care when removing the blades unit from the chopper container, when emptying the chopper container and during cleaning.

1. Insert the blades into the chopper container.
  2. Then, put the ingredients into the container.
  3. Place the chopper coupling in the container.
  4. Attach the motor unit to the chopper coupling and turn it until it locks into place.
  5. Press the Normal speed or the Turbo speed button to switch on the appliance.
- If the ingredients stick to the wall of the container, remove them by adding liquid or using a spatula. Always allow the appliance to cool down after mincing meat.

### Comparison table

| Food type          | Maximum amount (g) | Time (s)     |
|--------------------|--------------------|--------------|
| Meat (20 mm cubes) | 250                | Less than 20 |
| Vegetables         | 100                | 10           |
| Nuts               | 150                | 15           |
| Garlic             | 150                | 15           |
| Bread              | 80                 | 10           |

|                 |         |    |
|-----------------|---------|----|
| Pepper          | 50      | 10 |
| Quartered onion | 200     | 10 |
| Seedless fruit  | 200     | 10 |
| Raisins + honey | 60 + 55 | 10 |

These data are approximate and depend on many different factors.

## 4. CLEANING AND MAINTENANCE

- Unplug the appliance from the mains and allow it to cool down before cleaning.
- After grinding too salty food, you must rinse the blades with water immediately.
- Use a soft damp cloth to clean the outside of the appliance.
- Do not use too much cleaning or descaling agent.
- Never immerse the appliance in water or any other liquids.
- Do not use sponges, powders or abrasive cleaning agents to clean the appliance.
- Handle the blades with care since they are extremely sharp.
- After grinding coloured food, the plastic parts of the appliance may become discoloured. It is advisable to clean these parts with vegetable oil before washing or putting them in the dishwasher.

### Cleaning the blades

To clean the blending shaft properly, place 300 ml of lukewarm water in the blender jug with a little dishwashing soap, insert the blending shaft into the soapy water up to the bottom of the blender jug, and run the blender in turbo mode in 10-second intervals. Empty the contents of the blender jug and refill it with 300 ml of clean water and repeat the same operation for rinsing. Repeat this process if necessary. Be cautious of splashes.

## 5. TECHNICAL SPECIFICATIONS

Product reference: 03945 / 03937 / 03938 / 03939 / 03940 / 03946 / 03941 / 03942 / 03943 / 03944

Product: Power RetroGreen 1200MAX / Power RetroYellow 1200MAX / Power RetroBlue 1200MAX / Power RetroRed 1200MAX / Power RetroBeige 1200MAX / Power RetroGreen 1200MAX Cream&Crush / Power RetroYellow 1200MAX Cream&Crush / Power RetroBlue 1200MAX Cream&Crush / Power RetroRed 1200MAX Cream&Crush / Power RetroBeige 1200MAX Cream&Crush

## ENGLISH

Voltage: 220 - 240 V~

Frequency: 50-60 Hz

Rated power: 1000 W

Maximum peak power of locked motor 1200 W

Technical specifications may change without prior notification to improve product quality.

Made in China | Designed in Spain

## 6. DISPOSAL OF OLD ELECTRICAL AND ELECTRONIC APPLIANCES



This symbol indicates that, according to the applicable regulations, the product and/or batteries must be disposed of separately from household waste. When this product reaches the end of its shelf life, you should dispose of the cells/batteries/accumulators and take them to a collection point designated by the local authorities.

Consumers must contact their local authorities or retailer for information concerning the correct disposal of old appliances and/or their batteries.

Compliance with the above guidelines will help protecting the environment.

## 7. TECHNICAL SUPPORT AND WARRANTY

Cecotec shall be liable to the end user or consumer for any lack of conformity that exists at the time of delivery of the product under the terms, conditions, and deadlines established by the applicable regulations.

It is recommended that repairs be carried out by qualified personnel.

If at any moment you detect any problem with your product or have any doubt, do not hesitate to contact the official Cecotec Technical Support Service at +34 96 321 07 28.

## 8. COPYRIGHT

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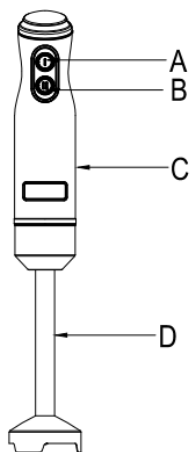


Fig./Img./Abb./Afb./ Rys. 1

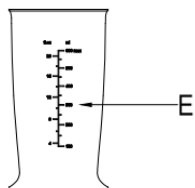


Fig./Img./Abb./Afb./ Rys. 2

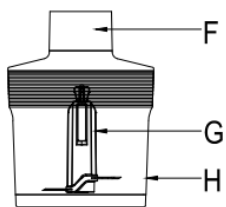


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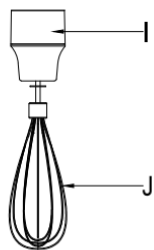


Fig./Img./Abb./Afb./ Rys. 4

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