

CROWN INDUSTRIES IS HERE TO ASSIST YOU

If you are in any doubt regarding the safety of your blender or how to operate it effectively, you should cease to operate the blender immediately and make contact with CROWN Industries as soon as possible.

We will give you all the assistance you need.

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ABN: 40 626 319 944

BLENDER

INFORMATION BOOKLET

MODEL: CB-767

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Made in Australia



Your Blender Serial Number:

NOTICE: FAILURE TO FOLLOW ANY OF THESE INSTRUCTIONS MAY RESULT IN SERIOUS INJURY, DAMAGE TO PROPERTY AND/OR YOUR WARRANTY BEING VOID

PLEASE READ THROUGH THIS INFORMATION BOOKLET, ATTACH YOUR RECEIPT OF PURCHASE AND KEEP IT IN AN 'EASY TO FIND' PLACE FOR FUTURE REFERENCE

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A Big THANK YOU!

A big THANK YOU from the team at CROWN Industries for purchasing a CROWN Blender.

Register Your New Blender

We understand you are excited about your new blender, and no doubt; can't wait to use it. However; before you forget, can you please register your purchase with us? Simply, go to our website and complete the New Product Registration form at:

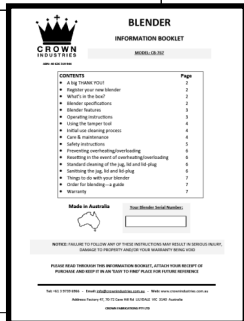
www.crownindustries.com.au/product-registration

By registering your product, the relevant details will be saved on our system and this will ensure you receive a quick turn-around on any queries you may have in the future, including any challenges which are covered under warranty.

What's In The Box?

When unpacking the contents of the box, you will find the following items:

- 1 x Blender motor and control body
- 1 x Jug
- 1 x Jug lid
- 1 x Jug lid-plug
- 1 x Tamper
- 1 x Information Booklet.



Information booklet

Blender Specifications

Dimensions (mm): 530 high x 235 deep x 190 wide (assembled)

Weight: 3.5kg (assembled)

Cutting Blade: 6 blade – crush ice, juice, blend, mix, puree, knead

Motor: 1500W, 220V, 50Hz, Blade drive shaft

Functions: Power ON/OFF / Manual Speed Adjustable / Pulse Mode

Things to do with your Blender

- Recipes you can mix with your blender are limited only by your imagination.
- There are literally thousands of great recipes you can access on-line. Also, through the process of experimentation, you can produce your own special recipes.
- Below is a list of some broad-based uses for your blender:

MAKE	PUREE	KNEAD/MIX	GRIND
Smoothies	Meats	Bread dough	Grains
Drinks	Soft dairy	Pastry dough	Coffee beans
Soups	Cooked vegetables	Cookie dough	Ice
Sauces	Fruits	Pancake mix	
Spreads	Baby food	Cake mix	
Pesto	Sorbet		
Moose			

Order for Blending—A Guide

When blending different types of foods/liquids in a single blend, the following is the correct order of placement in the jug:

- | | | |
|--------------|----------------|---------------------|
| 1. Liquids | 3. Leafy foods | 5. Vegetables |
| 2. Dry foods | 4. Fruit | 6. Ice/frozen foods |

Warranty

Your new CROWN blender is backed by a 12 Month Standard Warranty against poor workmanship and failing components, from the date of purchase.

WARRANTY CLAIM PROCESS

If you believe your unit is faulty and is covered under warranty, you will be required to complete the **Warranty Claim Application** form on our website. We will get back to you within 24 hours of receiving your application and will work through the process with you.

As we move through the process with you, we will maintain close communication to ensure you have full knowledge of where we are at in getting you up and running again, as soon as possible.

Preventing Overheating/ Overloading of the Blender

- Read and understand all the instructions in this handbook.
- Familiarise yourself initially with the blender by attempting basic recipes to start with. In doing so, utilise both the Power ON/OFF function (*at various speeds*) and the Pulse function (*at various speeds*) to gain confidence and experience in its use.
- Never run the blender continuously for more than 2 minutes at a time.
- Never overload the blender with contents such as heavy (*uncooked or otherwise unprepared*) solids.
- Immediately cease to use the blender if you identify (*or perceive*) it is overheating, smoking, or not operating effectively.

Resetting the Blender in the event of Overheating/Overloading

- Ensure the Power ON/OFF switch is set to OFF.
- Ensure the speed dial is set to low speed.
- Turn OFF at the power point and unplug.
- Remove the jug and contents from the blender.
- Allow the blender to sit for 10 minutes.
- Carefully turn the blender upside-down and depress the reset button.
- Your blender is now ready for use

**Do not repeat the action(s)
which caused your blender to
overload/overheat**

Standard Cleaning of the Jug, Lid & Lid Plug

- Half fill the jug with cold water and add 2 drops of dishwashing liquid
- Place the lid (with lid plug) securely on the jug.
- Place the jug on the motor unit as if you were to conduct blending.
- Ensure the manual speed dial is set to the lowest setting.
- Place the Power switch to ON and slowly increase the speed to 5.
- Run the blender for 30 seconds.
- Place the Power switch to OFF.
- Pour the liquid out, rinse the jug, the lid and the lid plug and allow the items to air dry.

Sanitising the Jug, Lid & Lid Plug

- Half fill the jug with cold water.
- Add 1/2 a cup of white vinegar.
- Place the lid (with lid plug) securely on the jug.
- Place the jug on the motor unit as if you were to conduct blending.
- Ensure the manual speed dial is set to the lowest setting.
- Place the Power switch to ON and slowly increase the speed to 5.
- Run the blender for 30 seconds.
- Place the Power switch to OFF.
- Allow the jug to stand for 2 minutes.
- Pour the liquid out, rinse the jug, the lid and the lid plug and allow the items to air dry.

Blender Features

Motor unit:	Strong plastic housing includes: motor, control panel, blade drive -shaft, silicon 4 post jug locating pad, system override switch, 1.2m long power cord, 4 x silicon rubber feet and overheat protection reset switch (<i>underneath</i>).
Simple Operation:	Power ON/OFF / Manual Speed Adjustment / Pulse Function.
Jug & lid:	2,000ml, 270mm high, single handle, measuring guide, lid, 4 x override safety switch activation posts.
Cutting Blade:	6 blade hardened steel– ice crusher, juicer, blender. Easily removable for maintenance or replacement.
Tamper Tool:	Plastic rod for pushing/encouraging foodstuff onto the blade.



Operating Instructions

1. Unpack the contents of the box.
2. Carefully read through this Information booklet paying particular attention to the Safety Instructions before operating your blender.
3. Conduct the "initial use" cleaning process as shown on page 4.
4. Place your new blender on a flat surface (*such as a kitchen bench top*).
5. Add the contents you intend on blending into the jug and firmly fit the lid.
6. Place the jug onto the jug locating pad ensuring the jug is correctly seated (*level*).
7. Plug the power cord into a power socket and switch the power socket to ON.
8. Activate the blender by using the Power ON/OFF switch or the Pulse switch, at the desired speed
9. Once the contents are blended to your satisfaction, turn off the blender.
10. With the blender motor stopped, extract the jug from the motor unit by lifting it directly up from its seated position so it clears the drive-shaft and the 4 x jug locating posts.
11. Your blended contents are now ready .

WHEN NOT IN USE, MAKE SURE YOUR BLENDER IS SWITCHED OFF, UNPLUGGED & PLACED AWAY FROM WET AREAS AND APPLIANCES IN USE SUCH AS A STOVE OR FRYING PAN ETC

Using the Tamper Tool

- ONLY USE the tamper provided with your blender, or a replacement tamper specifically designed to be used with your blender.
- ONLY USE the tamper in conjunction with the jug lid.
- When intending to use the tamper to ensure an effective mix, ONLY FILL to the 1500mL mark on the jug.
- The tamper is designed to be used to encourage foods directly onto the blade without force. It can also be used to stir contents, to release air bubbles where necessary and to keep contents moving during the blending process.

Initial Use Cleaning Process

Although every new CROWN Blender is fully tested and inspected prior to packaging, we recommend that you conduct an initial cleaning procedure before using it for the first time.

Before Initial Use:

- Wipe the motor unit down with a damp soft cloth.
- Wash, rinse and dry the tamper tool, jug, lid, and plug.

IMPORTANT NOTE:

The jug is specifically designed to be fully cleaned without the need to remove the blade assembly so you MUST ENSURE you NEVER handle the blade with your fingers

Care and Maintenance

It is important that you abide by all of the Safety Instructions provided in this Information Booklet whilst conducting Care and Maintenance on your blender.

PRE-INSPECTION PROCESS

Ensure your blender motor unit power plug is removed from the power socket.

Inspection Process

Inspect your blender and its components to ensure you identify any current or potential issues. Issues may be damaged or loose components. In the unlikely event that you find damage or any other issues which give you cause for concern, you are to cease using the blender and contact CROWN Industries immediately.

Cleaning Process

Using a soft damp cloth, wipe over the blender motor unit and then polish with a soft dry cloth. A small amount of cleaning agent (*such as soap or dishwashing liquid*) may be used if necessary but under no circumstances are commercial chemicals or abrasives to be used in the cleaning process.

DAMAGE AS A RESULT OF MISUSE (INCLUDING LACK OF CARE AND MAINTENANCE)

IS NOT COVERED UNDER WARRANTY

Safety Instructions

Your new blender is tough and powerful but in order to get long-life and continuous effectiveness, it is important that you treat it with care and respect at all times.

If you follow our Safety Instructions below, you will get the very best out of your blender for many years and you can be assured that it will be safe and pleasurable to operate.

ENSURE YOU DO NOT DO THE FOLLOWING...

- Use your blender for a purpose other than that for which it was designed.
- Operate your blender without contents in the jug.
- Operate the blender unless the jug is secured on the jug locating pad.
- Operate your blender without the lid secured on the jug.
- Operate your blender in an enclosed space such as a cupboard.
- Operate your blender unless it is on a flat and stable surface.
- Attempt to use a jug or tamper tool from a different blender model.
- Submerge your blender motor unit into water or any other liquid.
- Lift the jug off the motor unit whilst it is still operating.
- Clean your blender motor unit whilst it is plugged into the power socket.
- Place your blender where a child may reach the control panel.
- Place your blender on a stove, hotplate or similar heating appliance.
- Fiddle with the electronics. This will most certainly place you in danger and void your warranty (*if applicable*).
- Put any object into the jug whilst operating other than foodstuff and/or the tamper tool.
- Use the tamper tool unless the lid is secured to the jug.
- Leave your blender unattended at any time during operation.
- Run your blender for more than 2 minutes continuously.
- Operate your blender if you have any concerns regarding its safety.

ENSURE YOU DO THE FOLLOWING...

- Carefully and thoroughly read through all of the information in this Information booklet.
- Instruct other users on the correct operating procedure as provided in this Information booklet.
- Turn the power socket OFF prior to extracting the power cord from the power socket.
- Extract the power cord from the power socket whilst holding the power plug (*as opposed to holding the cord section*).
- Keep the blender motor unit clean and dry at all times.
- Ensure the jug is thoroughly cleaned shortly after you have completed your blending session.
- When not in use, store your blender in a dry and protected location.