

CROWN
LINE

Model : BL-184

**Multi-Function Blender
Instruction Manual**

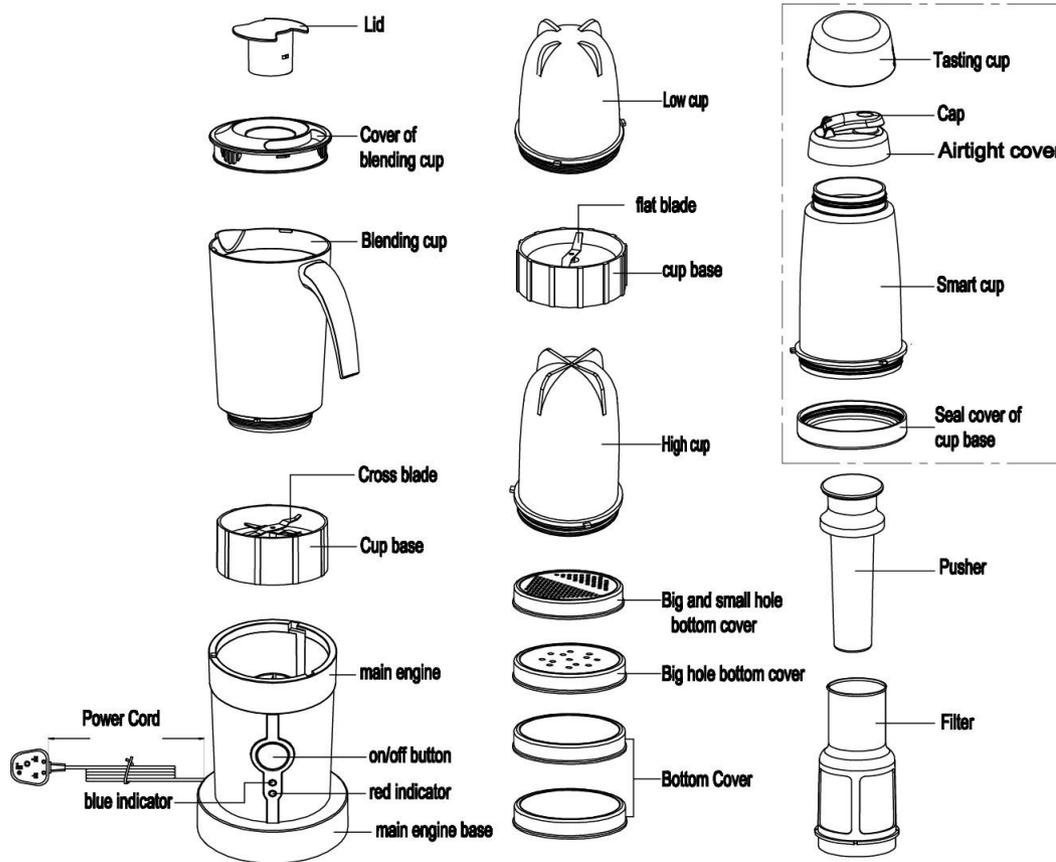


Please read the instruction manual carefully before using it

Thanks for choosing MASTER multi-function food processor. All the staff of our company will sincerely serve you. In order to operate this machine correctly, safely and effectively, please read this manual carefully before using it.

I .Names of the parts

1



II .Main Technical Parameters

Model: BL-184

Rated voltage :220-240V ~

Frequency: 50Hz Rated

input power:220W

Protection against electric shock: type II

III .Caution

- 1 This machine use AC voltage of 220-240V.
- 2 It is forbidden for the kids and the disable to operate this machine alone.
- 3.Operator must obey a rated intermittent time, it is forbidden to make it idle run or overload
- 4.Changing the power cord shall be operated by the professional maintenance personnel.
- 5.The blade base should be firmly locked with the cup, or there is a risk of water leakage and cup falling.
- 1 The blade is very sharp, pay attention not to hurt your hand when cleaning and disassembling the machine.
- 2 Continuous working time for each operation cannot exceed 60 seconds. It can only be used after the juice extractor is completely cooled.
- 3 The motor of this machine has a over-temperature protection device, the machine will be paused as a result of overheating during operating, at this moment, you should cut off the power supply, restart it till it is completely cooled.
- 4 The processing material in the blending cup should not exceed the line of 1000ml while blending.
- 5 During operating, it is forbidden to put hands and sharp goods into the feeding port ; it is forbidden to use other tools instead of the feeding bar; it is forbidden to keep eyes close to the feeding port to avoid accidental injuries
- 6 Do not directly use water to wash the main engine,and it will cause



electrical failure or accident of motor and switch.

IV.Steps of using

1 blending part

- 1 Put the machine on a stable table.
- 2 Screw on the cross-knife base at the bottom of the juice cup.
- 3.Firstly adding an appropriate amount of purified water in the juice cup, then put the vegetables and fruits which have been cut into small pieces in the juice cup, pay attention that the whole mixed volume cannot exceed the maximum scale-line position of the cup.
- 1 Put the cover and lid onto the blending cup, then tighten it clockwise.
- 2 Plug in the machine into 120 voltage and make sure the indication light is red.
- 6.Put the blending cup on the main body and be sure the upper concave parts fix well to the convex parts on the bottom of the cup, then tighten it clockwise.
- 7.Press the switch and be sure the indication light is blue, at that time the machine runs normally.

2 soy-bean milk making

- 1.Dip the soybean into the water for 8 hours
- 2.Insert the filter down the center of the cup, making sure to line the three notches up with the three ribs inside of the blending cup.
- 3.Twist the cross blade onto the bottom of blending cup.
- 2 Add some water in the blending cup and waterlogged beans in the lid. Measure the beans by lid, and never add beans more than one and half cups. After it , fix the lid on the cover of the cup.
- 3 Plug in and press down the switch. When the machine works regularly, it can finish the soybean milk making in 1 minutes.
- 6.Pour out the soybean milk and the residue left in the filter naturally.
- 7.Boil the pre-processed soybean milk, then it can be drink directly.

(3)grinding

- 1.Put the food in the low cup, making sure it does not exceed 100g.
2. Twist the flat blade on the bottom of low cup and fix it on the main body.
- 3.Plug in the machine. Generally, it can finish grinding in 30 seconds.

- 4.Unplug the machine once it finishes grinding, then twist off the blade and pour out the food.

V.clean and maintain

- 1.In case of electric shock, you must be sure the machine is power off when cleaning the body,
- 2.Clean the main body by wet close instead of water.
- 3.Do not wash the products by dish washer.
- 4.It can be used again once you clean up the parts and assemble them well.
- 5.The machine should be used often, otherwise place it in the dry and ventilated environment.