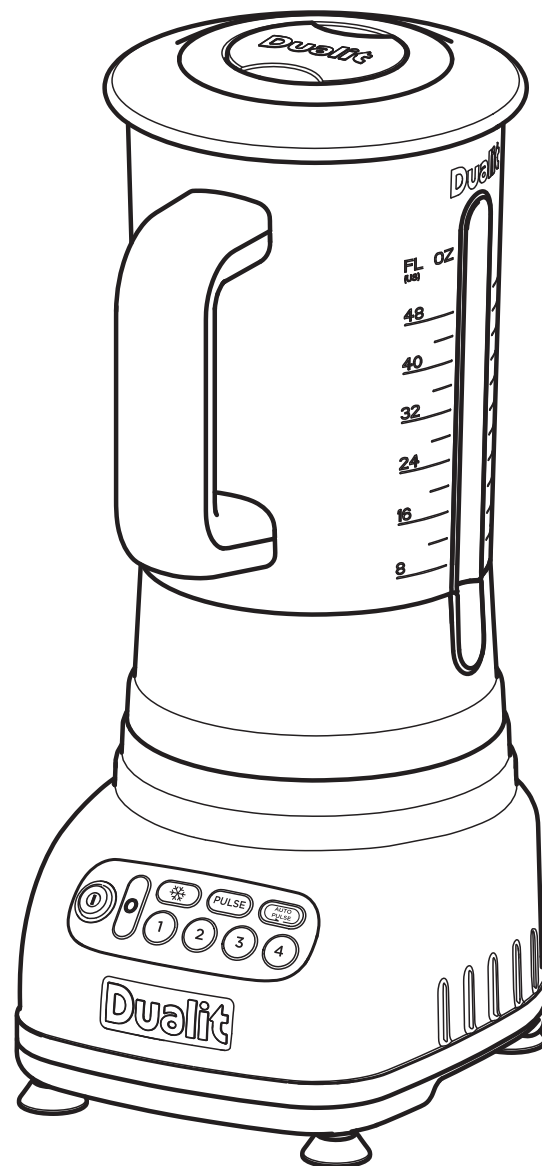


The Blender

Instruction Manual & Guarantee



DON'T FORGET TO REGISTER YOUR BLENDER
WWW.DUALIT.COM/REGISTER
OR BY POST 
Register ✓ my appliance



CONTENTS

Safety precautions	3
Know your blender	6
The controls	7
Blade assembly & removal tool	7
Setting up	8
Removable blades	8
Assembling	9
Starting & stopping	9
Auto pulse and pulse	10
Ice crushing	10
Settings and their uses	11
Hot liquids	12
Notes for blending	12
Daily cleaning	13
Maintenance and storage	13
Do's & Dont's	14
Troubleshooting	14
Recipe ideas	18
Guarantee	23

SAFETY PRECAUTIONS

READ ALL THE INSTRUCTIONS CAREFULLY BEFORE USING YOUR DUALIT BLENDER KEEP THESE INSTRUCTIONS SAFE FOR FUTURE REFERENCE.

Always follow these safety precautions when using your blender for your own safety and to avoid damaging the appliance.

- **This is an attended appliance.**
Do not leave appliance unattended during use. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- This appliance must **not** be used by children and people with very extensive and complex disabilities. People with reduced physical, sensory or mental capabilities or lack of experience and knowledge shall **not** use this appliance, unless they are supervised and have been given instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall **not** play with the appliance. Cleaning and user maintenance shall **not** be made by children.
- Keep the appliance and its cord out of reach of children.
- This appliance is intended for indoor household use only. If the appliance is used improperly or for professional or semi-professional purposes or if it is not

used according to these instructions the guarantee becomes invalid and Dualit refuses any liability for damage caused.

- The use of attachments, not recommended or sold by the manufacturer may cause fire, electric shock or injury.

Electrical safety

- Make sure the electrical outlet is rated at the same voltage as that stated on the bottom of the power base.
- Use this product with rated voltage A.C. outlet only.
- **NOTE:** any plug cut from the power supply cord should be disposed of immediately. Inserting any cut off plug into a 13A socket-outlet is hazardous.
- Never use the plug without the fuse cover fitted. Ensure replacement fuse is the same current value as the original. Replacement fuses are available and should be ASTA approved to BS1362.
- Be sure to unplug the A.C. cord when blender is not being used.
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
- Do not operate the appliance with a damaged cord or plug or after appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorized Service Centre for examination, repair or electrical or mechanical adjustment.

SAFETY PRECAUTIONS

- To protect against risk of electrical shock, do not submerge the motor housing, cord or plug in water or any other liquids.
- Do not let cord hang over edge of table or counter.
- Do not blend dough, pastry or mashed potato.
- Blades are sharp. Handle carefully.
- If the blade is jammed, switch off immediately and unplug the appliance before removing the lid.

General safety

- This appliance should only be operated in a dry well ventilated area.
- Never tamper with the safety systems. They are included for your personal safety.
- Do not operate the appliance empty.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- For safety reasons keep hands and utensils out of jug while blending to reduce the risk of severe injury to persons or damage to the blender. A spatula may be used but must be used only when the blender is not running and jar is off the base or the appliance is unplugged.
- Risk of injury never place the blades on the base without jug properly attached.
- Do not attempt to defeat the safety interlock mechanisms.
- Avoid contact with moving parts, never reach into the jar with your fingers or an object (e.g. a spatula) while the appliance is running.
- Be certain the jar is firmly on the base and the lid and blade assembly is correctly in position before operating appliance.
- Always operate appliance with lid in place, spillage may occur if the lid is damaged or incorrectly fitted.
- Do not lift the jar up while the motor is running.
- Keep jug empty when not in use.
- Caution, after extended periods of use the metal drive coupling on the blade assembly may become hot.
- When blending heavy loads pulse for 30 seconds and allow cooling until room temperature between each pulse. Please note that no recipe contained within the manual is considered a heavy load.

When Blending warm/cold ingredients

- Never blend more than 1L when crushing ice.
- When blending warm ingredients do not blend over 1L and only use setting 1.
- When processing warm ingredients, secure the lid by hand using a heatproof glove or suitable protection.
- When blending warm ingredients, loosen the filler cap to allow steam to escape, be cautious of steam venting and possible spillage.

- Do not add boiling liquids or foods to the jar. Always cool liquids or food items to below 60°C before adding to the jar.
- Frozen foods with the exception of small pieces of fruit or ice cubes should not be placed in the jug.
- Do not insert frozen items into jug taken directly from a hot dishwasher.
- Do not immerse or wash jug in boiling or very hot water.

SAVE THESE INSTRUCTIONS

BEFORE FIRST USE

When you turn the blender on for the first time, a “new” smell may be given off, this will dissipate after a few uses. Clean all parts in contact with food before using for the first time.

Unpack the box with care, keeping all the packaging materials until you are satisfied everything is present and in working order. Once satisfied remove any tags from the appliance and recycle the packaging appropriately. Do not remove tags from the cord where appropriate. You may wish to keep the box to store your appliance.

All illustrations are for representation only, your model may vary from illustrations shown.

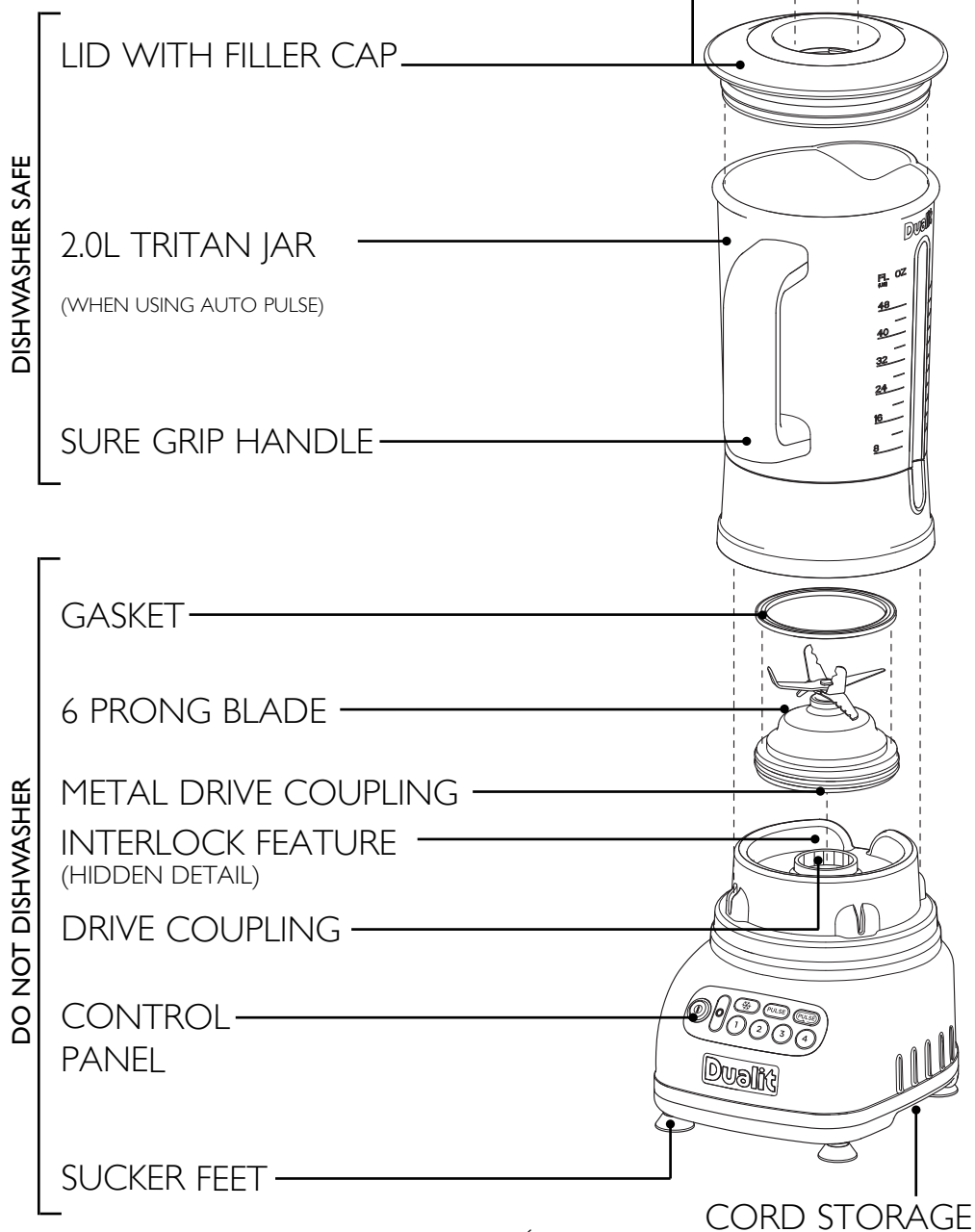
Patent pending, registered design and protected under the U.K. Copyright Designs and Patent Act and Community Design Regulation.



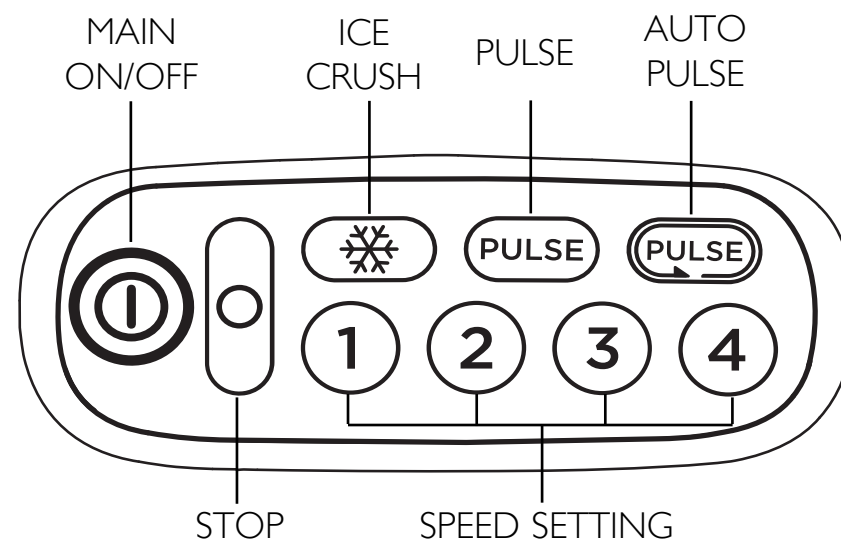
INSTRUCTIONS ON ENVIRONMENT PROTECTION

Do not dispose this product in the usual household garbage at the end of its life cycle. Please hand it over to a collection point for the recycling of electrical and electronic appliances. The symbol on the product, the instruction of use or the packaging will inform you about the methods of disposal. The materials are recyclable as mentioned on its marking. By recycling, material recycling or other forms of re-utilization of old appliances you are making an important contribution to protect our environment. Please enquire at the community administration for the authorised disposal location.

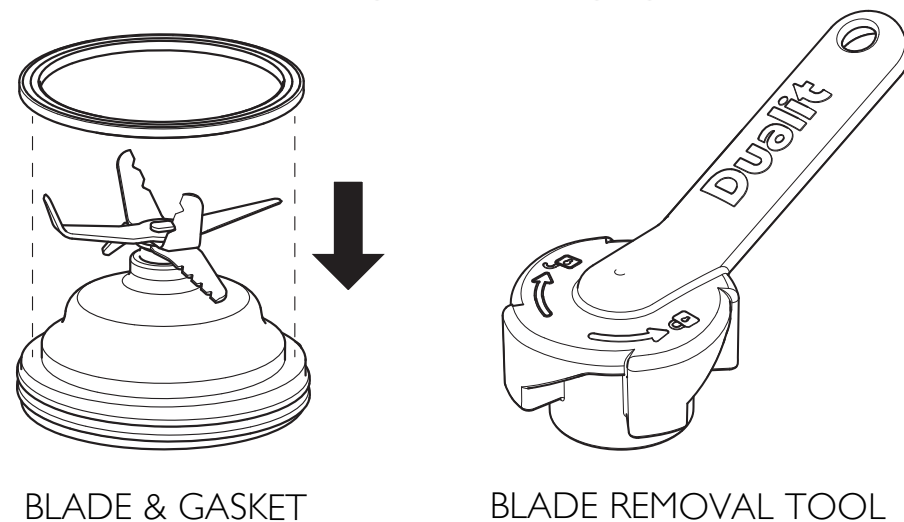
KNOW YOUR BLENDER



CONTROLS

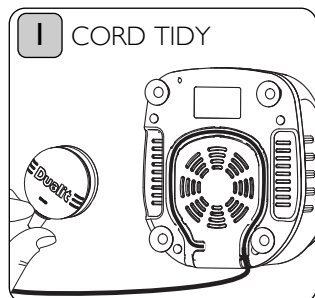


BLADE ASSEMBLY & BLADE REMOVAL TOOL

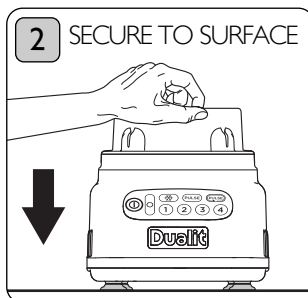


SETTING UP

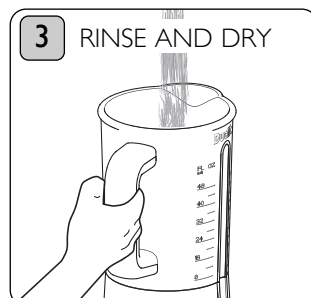
DO NOT LET CORD HANG OVER EDGE OF TABLE OR COUNTERTOP AND POSITION AWAY FORM THE EDGE



Unwind the required length of cord. It is important to keep the cord short. Wrap the excess cord length round the cord tidy.



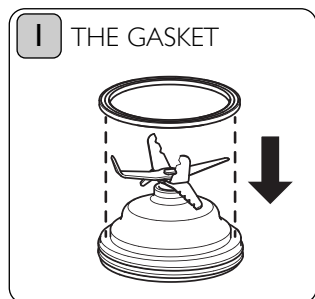
Place the blender on a level surface and push down so the sucker feet stick to the surface.



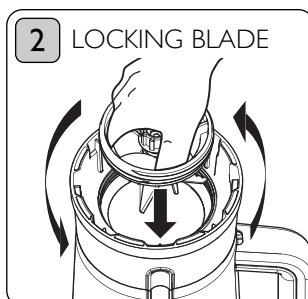
Rinse and dry the jar, lid and blades before every use.

REMOVABLE BLADES

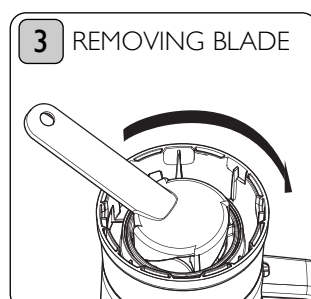
CAUTION: THE BLADES ARE VERY SHARP! ENSURE THE GASKET IS IN PLACE BEFORE USING.



Ensure the gasket is seated on the collar of the blade correctly before inserting into the jar. It can be placed on either way round.



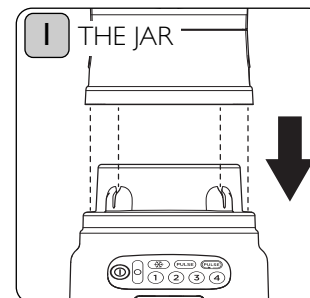
Align the blade assembly to base of the jar. Using your fingers, **ROTATE ANTI-CLOCKWISE TO TIGHTEN** then use the tool to lock in to place.



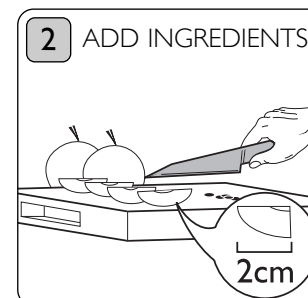
To remove the blades use the tool provided. Insert and rotate the blades **CLOCKWISE TO LOOSEN**. Continue to unscrew and lift to remove.

ASSEMBLING

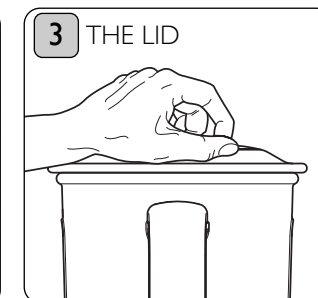
CAUTION: NEVER USE THE BLENDER WITHOUT THE BLADES AND LID CORRECTLY IN PLACE. NEVER RUN THE BLENDER EMPTY.



Position the jar with blade on the main body. It can be located in 8 positions. If not correctly positioned the function lights on the control panel will not illuminate.



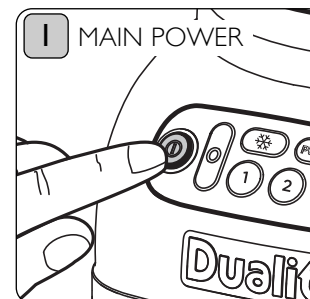
Add your ingredients to the jar. Cut large items in to evenly sized 2cm chunks. Do not fill above 2.0L. For ice, warm or solid items do not fill above 0.75L - 1L.



Attach the lid by pushing down while applying a slight twisting action. Place your hand on the lid to hold the blender steady. Use a heat proof gloved hand when blending hot items.

STARTING & STOPPING

NOTE: TO PREVENT OVER PROCESSING THE BLENDER WILL AUTOMATICALLY STOP AFTER 1 AND A HALF MINUTES. ALL OF THE LIGHTS WILL FLASH 3 TIMES.



Plug in the blender then press the main on/off button. All the lights will illuminate solid if the jar is in place and the blender is ready to go.



To start blending, press one of the blending cycles as described on the next pages. Only the button selected will illuminate.

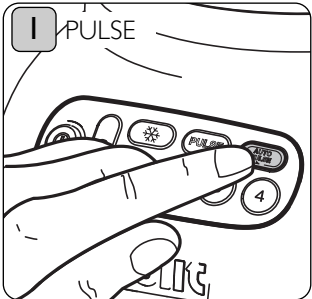


To stop blending, press the stop button at any time, this will be illuminated red. Always turn main power off & unplug after each use.

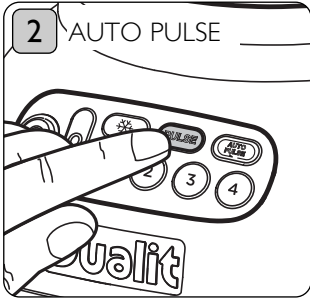
AUTO PULSE & PULSE



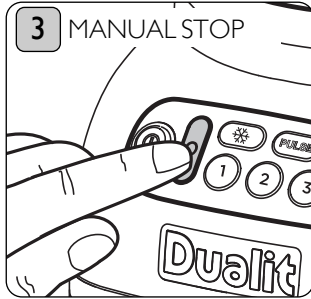
USE AUTO PULSE FOR THICK SMOOTHIES OR BLENDING TOUGH MIXTURES AND PULSE FOR CHOPPING AND THAT EXTRA WHIZZ.



Press and hold the pulse button, the blades will rotate at full speed until the button is released. The button will illuminate while in use.



The auto pulse blending cycle will pulse 10 times then automatically stop. **ONLY USE AUTOPULSE WITH INGREDIENTS BELOW 60°C.**

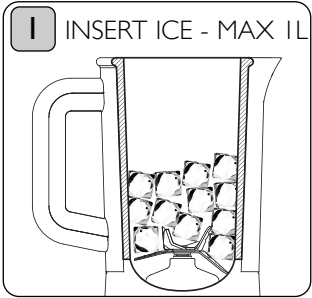


To stop the Auto pulse function mid cycle press the stop button at any time.

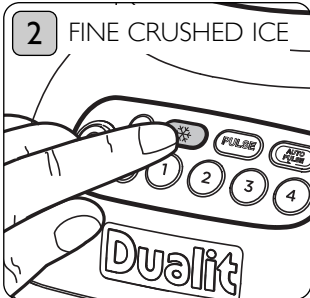
ICE CRUSHING



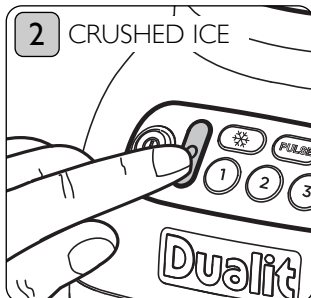
CREATE CRUSHED ICE IN LESS THAN 10 SECONDS WITH THE AUTOMATED ICE CRUSHING FEATURE.



Add ice cubes into the jar. Separate cubes if stuck together and **do not fill above the 1L mark. Once added blend immediately.**



For finely crushed ice, press the Ice crush button. The blade will pulse once at full speed then automatically reduce speed and run for a further 9 pulses.



For course ice, stop cycle early. NB. The maximum volume might vary dependant on size and shape of the ice cube.

SETTINGS & THEIR USES

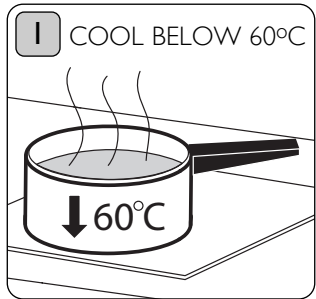
This chart is only to be used as a guide. Auto Pulse is suitable for most ingredients, use this setting first then use the other settings as required.

SETTING	FOOD	BLENDING TIME
	Thick smoothies Any tough ingredients (below 60°C)	Press once Press once
	Chopping nuts / onions Additional pulses after auto pulsing	As required 2 - 6 pulses
	Fine crushed ice / iced snow Chopped ice (press stop after 2-3 pulses)	Press once Press & stop
	Warm soups (below 60°C) Coarse chopping	10 - 30 secs 10 - 20 secs
	Thin fruit drinks Batters	20 -30 secs 20 / 20 secs*
	Ice based fruit drink Lean meats	10 - 15 secs 20 / 20 secs*
	Purees / baby food Sauces (thick)	10 - 15 secs 20 / 20 secs*

NB: Times are a guide and may vary depending on volumes and ingredient types.
* After 20 seconds turn off the blender, stir the ingredients, and then continue blending.

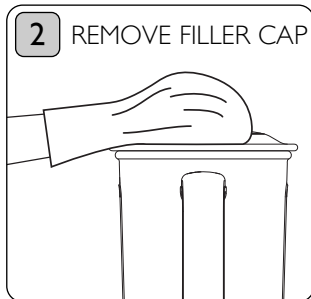
BLENDING WARM LIQUIDS

CAUTION: DO NOT BLEND HOT OR BOILING LIQUIDS. ALWAYS COOL TO BELOW 60°C AND BLEND ONLY 1L AT A TIME.

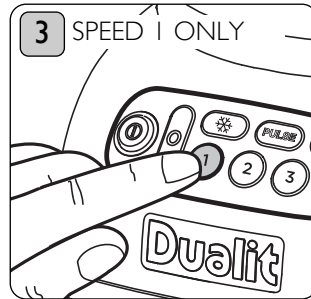


Allow hot items to cool below 60°C before blending.

Do not fill above the 1L mark to avoid spillages.



Place a hand wearing a heat proof glove on the lid. Do not fully cover the filler hole, to allow the steam to escape.

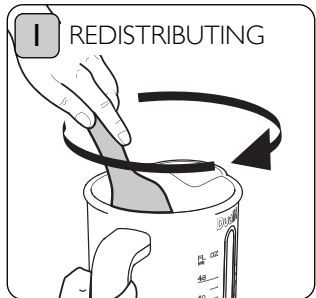


Use speed 1 for blending warm items.

Do not use Auto Pulse function when blending warm liquids.

NOTES FOR BLENDING

ALWAYS PLACE ONE HAND ON TOP OF THE LID WHEN THE MOTOR IS RUNNING. DO NOT SHAKE OR LIFT THE JAR WHILST BLENDING



STOP AND REMOVE THE JAR OFF THE BASE. Use a spatula to redistribute the ingredients. Never use metal utensils, as you may damage the jar or blade.



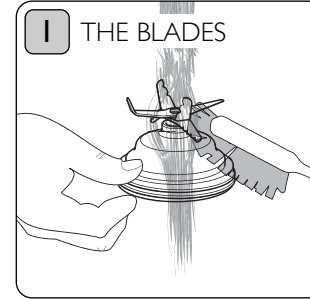
Add additional ingredients in to the blender through the filler cap aperture. Do not do this when blending warm items.



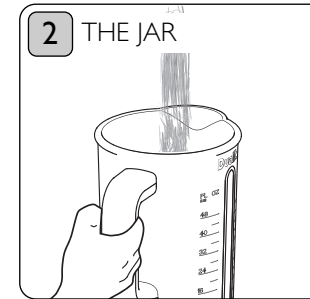
Whilst blending do not shake or lift off the jar. If the motor is running this will permanently damage the drive coupling.

DAILY CLEANING

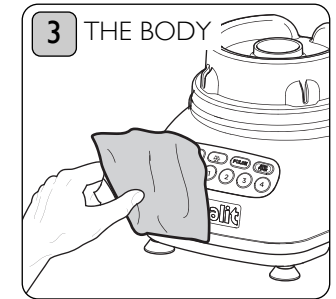
CAUTION: THE BLADES ARE VERY SHARP - HANDLE WITH CARE SWITCH OFF, UNPLUG AND DISASSEMBLE BEFORE CLEANING.



To remove the blade for cleaning, follow the procedure on page 8. Brush clean under a tap. Hold using the black base only, the blade is very sharp.



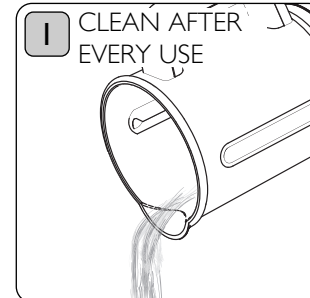
Clean the jar and lid with warm soapy water. The jar can be dishwasher as described below (remove blade and seal).



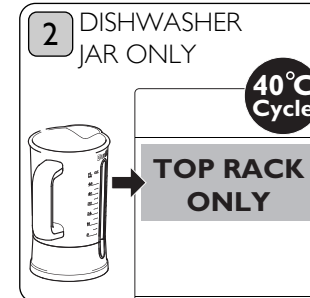
Wipe the main base with a damp cloth, then dry. Do not use an abrasive cleaner or submerge the power base, cord or plug in water.

MAINTENANCE & STORAGE

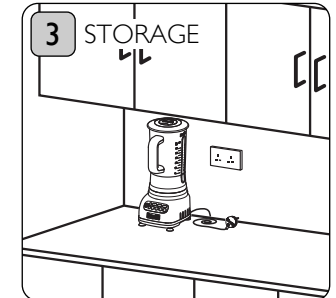
ALWAYS DISCONNECT FROM THE MAINS SUPPLY BEFORE CLEANING. ONLY THE JAR IS SUITABLE FOR A DISHWASHER.



Decant the blended items after every use and rinse immediately. Clean thoroughly and leave to dry. The blades are sharp so leave to dry out of reach of children.



Remove blades, gasket and lid. Only dishwasher the jar on a wash cycle below 40°C. Put on the top rack only and remove prior to the drying cycle.



Store unplugged with the blender jar, blade, gasket and lid assembled. Do not store the jar in a fridge or freezer or with items in the jar.

DO'S & DON'TS

Here's a few simple rules to help you get the most out of your blender.

Do's	Don'ts
1. Add liquid items in the jar first then add solid food items on top.	1. Do not use the blender jar to store food and do not store jar in the fridge.
2. Use a combination of blend settings and Auto Pulse to suit the items being blended. Auto Pulse is ideal for solid items, chopping nuts and for smoothies.	2. Do not over process, the blender works fast and most food will blend in seconds.
3. Redistribute the items in the jar as required. When blending, thick mixtures may stick to the side of the jar. Always turn off and unplug before redistributing.	3. Do not use with dough, mashed potato or glutinous mixtures.
4. Cut ingredients into evenly sized 2cm chunks for a more consistent blend.	4. Do not shake or remove the jar while the blender is operating. Always turn off the main power, unplug and wait for the blades to fully stop before taking the jar off the base.
5. Take extra caution when handling and storing the blades.	5. Do not overfill the jar as this may cause the jar to leak or stall the motor. Max capacity, warm liquids 1.0L (see pg12), frozen ingredients 1.0L (see pg10), blending liquid or semi liquid at ambient temperature 2.0L (using Auto Pulse only). For best results, blend meats and heavy solids in small quantities.
6. Hold the lid down with one hand (gloved if blending warm items) whilst blending.	6. Do not blend hot or boiling items, allow to cool below 60°C before adding to the jar & do not blend over 1L at a time. Use speed setting 1 and do not use Auto Pulse function.
7. Blend ice immediately once added to the jar.	7. Do not fill above the 2.0L.
	8. Never run the blender empty.

TROUBLESHOOTING

Problem	Cause(s)	Solution(s)
Odour on first use	1. When new, the blender may emit a 'new' smell, this is normal.	1. Continue to use the blender as normal, the smell will disappear after a few uses.
The blade is not turning	1. Drive coupling may be damaged.	1. Never lift or shake the jar while in use. If the drive coupling is sheared then contact the Dualit repairs department for servicing advise.
	2. The blade may be jammed. The stop light will continuously flash red.	2. Switch off and unplug the blender , remove the ingredients that block the blades. You will need to process the food in smaller batches. Ensure chunks are no larger than 2cm.

TROUBLESHOOTING

Problem	Cause(s)	Solution(s)
My blender stops turning whilst processing	1. Jar may not be correctly seated on the main body. It may have jumped up while blending.	1. Check the jar has not lifted up during blending, always blend with a gloved hand holding the jar down.
	2. To prevent over processing, the blender will switch off automatically after 1 minute 30 seconds.	2. This safety feature will stop the motor. The control panel will flash 3 times and the blender will revert back to standby.
	3. The ingredients you are processing are too thick.	3. Stop immediately, remove jar from base and unplug. Thin down the mixture or this may not be suitable for blending
	4. The blender features a motor overload protection feature. If the motor is being overloaded, the control panel will remain lit and the motor will stop.	4. To restart it again, unplug from the mains and let it cool down for a minimum of 30 minutes. The blender will not be ready to use again until it has cooled down.
My jar is looking cloudy	1. Over time, blending hard items may scratch the inside of the jar.	1. Over time blending very hard items may cloud the jar. Consider buying a spare jar if you intend to blend hard items on a regular basis.
	2. You may have used the wrong dishwasher setting.	2. Only dishwasher on a cycle below 40°C and place on the top shelf.
My mixture is not blending evenly	1. The wrong setting may be selected.	1. Use the chart on page 11 as a guide. As a general rule for dry ingredients start by using Auto pulse and for liquid mixtures add the liquid first then the solid items on top.
	2. Food is sticking to the sides of the jar and not blending.	2. Stop the blender, remove the jar off the blender base and use a spatula to redistribute the food items in to the centre of the jar.
The jar is leaking	1. Blade not correctly threaded into the jar.	1. Switch off and unplug the blender; Remove the blade and reattach taking care the blade is securely attached to the base of the jar.
	2. Gasket may be missing, damaged or not correctly seated on the blade.	2. Examine the gasket for damages, ensure it is seated securely in place and reassemble.
	3. Blade assembly not tight enough in the jar.	3. Hand tighten the blade by turning anti-clockwise. Go as far as you can so it does not move. Only use the tool provided to undo the blade assembly.
The lid is loosening off whilst blending	1. The rim of the jar may have food items stuck and the lid is not seated correctly.	1. Wipe the rim of the jar after every use.
	2. The lid is not pushed down enough.	2. Always check the lid is securely pushed down. Attach the lid by applying a slight twisting action whilst pushing down.

Join Club Dualit for more recipe ideas www.dualit.com/recipes

Access a comprehensive database of recipes, giving you lots of ideas for everyday meals and entertaining.



FRESH FRUIT & VEGETABLE JUICES

Fresh fruit and vegetable juices offer some of the most effective methods of cleansing and healing your body. A combination of fresh fruit and vegetables will supply all you need to ward off ill health and give a cleansing boost to your vital organs.

1 / CARROT AND BEETROOT DETOX (serves four)

Drink this every day during a short detox, or make it at least once a week. It is wonderfully cleansing for the liver. Choose organic fruit and vegetables and wash them well before chopping them into chunks. If you cannot get all the ingredients, make it with just carrots, apples and grapes.

- 2 (350g [12 oz]) organic carrots, washed but not peeled, chopped
- 1 green apple, peeled and chopped
- 12 grapes
- 1 small raw beetroot, peeled and chopped
- 1 small handful baby spinach or parsley

Place all the ingredients in your blender and add 250ml (9fl oz) water. Blend on speed 4 until thick and smooth. Do not store; finish within the day.

SMOOTHIES AND MILKSHAKES

This blender has the edge over any other kitchen appliance when making smoothies and milkshakes. The dimensions of the Dualit blades and the construction of the jar ensure the smoothest, most inviting and velvety textures.

1 / BASIC FRESH FRUIT MILKSHAKE (serves two)

You can't go wrong with this simple formula: use your imagination and change the fruit – the fruits in season are usually the ripest. Have your glasses ready before you start.

- 200g (7 oz) fresh soft fruit e.g. raspberries, blueberries, peaches, bananas
- 200ml (7 fl oz) cold milk
- 1-2 tbsp flavoured syrup e.g. grenadine, raspberry (optional)
- 1-3 scoops vanilla ice-cream

If using larger fruits such as bananas or peaches, peel, stone if necessary, and cut into small pieces. Berries can be added whole. Place the fruit, milk and syrup (if using) in the blender and whizz until you have a smooth, well-blended cream. Finally add the ice-cream and blend until all is bubbly, frothy and creamy. Serve immediately.

2 / PASSION FRUIT SMOOTHIE (serves two)

This is a sweet drink, given extra kick by spicy nutmeg.

- 2 large, ripe bananas, peeled, cut into chunks
- 4 ripe and wizened passion fruit, cut in half
- 300ml (10 fl oz) plain natural fat-free yoghurt
- 200ml (6 fl oz) sparkling mineral water
- Freshly grated nutmeg

Spoon out the contents of the passion fruit into the blender and pulse until the seeds are slightly loosened from their thick juice. Remove from the blender and set in a sieve over a bowl. Place this juice and all the other ingredients, except the nutmeg, in the blender and whizz on speed 3 until smooth. Serve in a tall glass, with a dusting of nutmeg on top.

3 / RIPE PEACH AND BANANA (serves two adults or four toddlers)

This is also suitable for babies and toddlers 9-12 months' old and upwards. For babies and toddlers, dilute the smoothie with filtered water.

- 500ml (17 fl oz) natural yogurt
- 2 ripe bananas, peeled & cut into small rounds
- 1 big ripe peach, peeled, halved and stoned
- 1/2 tsp vanilla extract
- Small pinch cinnamon

Place all the ingredients in a blender, and whizz until well-mixed and frothy. Serve straight from the blender or, for babies and toddlers, add up to 500ml (17 fl oz) filtered water and blend again. Alternatively, freeze, undiluted, in an ice-cube tray.

COCKTAILS

Homemade cocktails are far, far more delicious than anything you can buy in a mixer bottle in an off-license. The shock of the first freezing sip is followed by a subtle change as the drink mellows on the palate, filling your mouth with flavour.

1 / IN THE PINK (serves four)

Serve this at a barbecue, on the beach or on the terrace instead of a dessert - in a martini glass for girly glamour.

- 225g (8 oz) strawberries, hulled
- 1 tsp caster or icing sugar
- 120ml (4 fl oz) white rum
- 2 tbsp lime juice, freshly squeezed
- 4 scoops of strawberry ice-cream
- 150ml (5 fl oz) sparkling water

Place all the ingredients in the blender and whizz until the mixture becomes luscious, pink and creamy in texture. This is a cocktail you can pour into a jug and serve later, as it keeps its consistency.

2 / FROZEN MARGARITA (serves two)

If you happen to have a golden, mellow, more complex tequila in your drinks cupboard, this is the time to use it.

- 3 tbsp lime juice
- 2 tbsp triple sec
- 6 tbsp tequila
- 250ml (8 1/2 fl oz) cracked ice
- 3 tsp icing sugar, to taste
- 2 large tbsp crushed ice

Frost the glasses with the lime juice and some salt. Measure all ingredients, except for the crushed ice, into the blender jar. Whizz until slushy. Taste for sweetness before serving. Pour into small tumblers or margarita glasses, and serve with a spoonful of ice in each glass.

3 / RASPBERRY DAIQUIRI (serves two)

A frozen daiquiri should have the smooth, slithery icy texture of a lightly-frozen sorbet.

- 2 tbsp lemon juice
- 4 tbsp light rum
- 125ml (4 fl oz) fresh raspberries
- 250ml (8 1/2 fl oz) cracked ice
- A good splash crème de cassis (blackcurrant liqueur)
- 2 tbsp icing sugar

Measure everything into the blender jar, and press the Auto Pulse button. Serve in a highball glass.

SOUP

Soups are easy to make. The Dualit blender holds the magic of wonderful soups and gives a sensationally smooth, satiny finish. Soups are also a good way of increasing your fluid intake.

1 / DUALIT CUP-A-SOUP (makes four cups)

A quick and easy way to make a fresh cup a soup with a few ingredients and a microwave!

- 250g vegetable stock
- 1/2 potato sliced
- 500g peas (frozen or fresh)
- 3 spring onions
- 1 onion
- 1 leek slice in to three pieces
- Salt and pepper to season
- A microwavable cup and Microwave

Add the stock to the jar first, then add all the other ingredients and press Auto Pulse, add water if you want to thin the soup and pulse to mix through. Pour the mixture into a cup and microwave for one and a half minutes or until piping hot. Season to taste and serve.

2 / CLASSIC VEGETABLE SOUP RECIPE (serves four to six)

Be adventurous, make up your own soups with favourite ingredients and seasonings. If you don't like using measurements use up to double of the amount of liquid to vegetables - less for leafy vegetables, or the soup will be thin and watery.

- 1 tsp extra virgin olive oil
- 1 medium onion, peeled and chopped
- A clove of garlic
- 500g (1lb 2oz) washed, and chopped vegetables, peeled as necessary eg carrots, parsnips, Jerusalem artichokes, swedes, turnips, broccoli, cauliflower, asparagus, leeks, tomatoes
- 1.5 litres (2 3/4 pints) vegetable stock, made from a bouillon powder and filtered water, following the instructions on the side of the pack, or fresh chicken or vegetable stock
- Canned tomatoes, lentils or cannelloni beans (optional)
- Sea salt and freshly milled pepper

In a large saucepan heat the olive oil and cook the onion and garlic, stirring. After ten minutes, they should be sweet, soft, fragrant and lightly coloured. Add the chopped vegetables and stock. Bubble & simmer for about 20-30 minutes. The soup is cooked when the vegetables can be crushed against the side of the pan easily with the back of a spoon.

Now add the softer ingredients, like canned pulses or tomatoes. Taste for salt and pepper, adding a little if necessary. Allow the contents of the pan to cool to lukewarm (below 60°C), then ladle it into the blender. If you like your soup chunky, use the Pulse Pad until you are happy with the consistency, or blend on speed 1 until you have a smooth, satiny cream. Add extra water at this stage if you want to thin the soup. Reheat, taste for seasoning, add salt sparingly and serve immediately.

DUALIT TO THE RESCUE

Lumpy gravies and curdled sauces have an uncanny ability to occur just minutes before you have to serve guests. But now you can just pour the misbehaving sauce into the Dualit blender jug, whizz for less than a minute, and proudly present a perfect version. So you never have to worry about making hollandaise or custard again.

1 / LUMPY GRAVY

Cool the gravy to lukewarm, then whizz on speed 3-4 until it becomes smooth. Reheat, stirring, then serve immediately. If lumps reoccur, repeat the procedure, this time adding more liquid (stock or water). Serve when piping hot.

2/ CURDLED CUSTARD

Custard will become lumpy and curdle into scrambled egg if allowed to boil. If this has happened, allow the sauce to cool for a minute or two and remove the vanilla pod (if using). Pour the sauce into the blender jar. With the filler cap fitted loosely and using speed 1, press the Pulse pad slowly three or four times, to allow the hot steam to escape. Then whizz on speed 1 and, in less than a minute, you will have a foamy, perfect sauce to serve with a dessert. If not serving immediately, stir or whisk well as the sauce cools and before serving.

3/ CURDLED HOLLANDAISE

If you have made hollandaise, the sauce can sometimes separate or curdle. If faced with this problem, pour 140ml (1/4 pint) of whipping or double cream into a saucepan, and boil until reduced by half. Pour in the lukewarm curdled sauce and whizz on speed 1. Now gradually pour in the cream, whizz for a few seconds more, and taste for seasoning and lemon juice (you may need to add more as the cream will have softened the taste). Serve immediately.

4 / CHOPPING NUTS AND BREADCRUMBS

Although only a few tablespoons may be required, make crumbs from half a loaf, then store in a plastic bag in the freezer. Crumbs freeze perfectly, and thaw in minutes if left in a warm place. To use just a little out of a frozen bag, merely crumble the crumbs inside the bag with your fingers before removing the required amount. When grinding crumbs and nuts, never fill the blender jar over the 500ml mark.

5 / BREADCRUMBS (WHITE OR BROWN)

Remove crusts and tear slices of bread into six pieces for best results. Start with the blender on speed 1, remove the filler cap and, with one hand, drop the bread onto the whizzing blades; keep the other hand over the hole in the lid to minimise mess. When the blender is half-full tip all the crumbs into a plastic bag and start again.

GUARANTEE

This appliance is of excellent quality and construction. However, if any defects in materials or workmanship do appear during the relevant guarantee period, we will, at our discretion, either repair or replace the defective parts, free of charge, subject to the terms and conditions of our Guarantee shown below.

This Guarantee covers both parts and labour. Carriage is not included.

Your Guarantee period is as follows:

- 1 year

This Guarantee provides benefits which are additional to, and do not affect, your statutory rights. This Guarantee does not cover the cost of returning the product to the dealer from whom it was purchased or to ourselves. This Guarantee applies only to products sold and located in mainland Great Britain. It does not cover liability in respect of or replacement of plugs, cables or fuses and also does not cover defects due to:

- Failure to use or maintain product in accordance with Dualit's instructions.
- The product being connected to an unsuitable electricity supply.
- Accidental damage to or abuse or misuse of the product.
- The product has not been modified except by Dualit or approved agent.
- Dismantling of or interference with the product.
- Theft or attempted theft of the product.

Before returning any product under this Guarantee, please check that:

- You have followed the product instructions correctly.

- Your mains electricity supply is functional.
- The defect is not due to a blown fuse.

If you wish to claim under this guarantee you should:

- Send the product, postage or carriage paid, to the dealer from whom it was purchased or to Dualit direct.
- Ensure that the product is clean and packed carefully (preferably in its original carton).
- Enclose details of your name, address and telephone number and when and where the product was purchased, together with proof of purchase (e.g. a till receipt).
- Give exact details of the nature of the defect.

This Guarantee does not cover any other claims whatsoever, including, without limitation, any liability for incidental, indirect or consequential damage, nor does it cover any claims for conversion or modification or for the costs of repair carried out by any third party without the prior consent of Dualit. If replacement parts are fitted to the product this will not extend the period of the Guarantee.

For further advice contact the Dualit customer helpline on +44 (0)1293 652 500 (09:00 to 17:00 Monday to Friday).

Alternatively, email Dualit at info@dualit.com or visit www.dualit.com

JOIN
**CLUB
Dualit.**

For recipes cooking tips
and videos at:

WWW.DUALIT.COM/CLUB-DUALIT



Dualit Limited County Oak Way Crawley West Sussex RH11 7ST
t: +44(0)1293 652 500 f: +44(0)1293 652 555 e: info@dualit.com