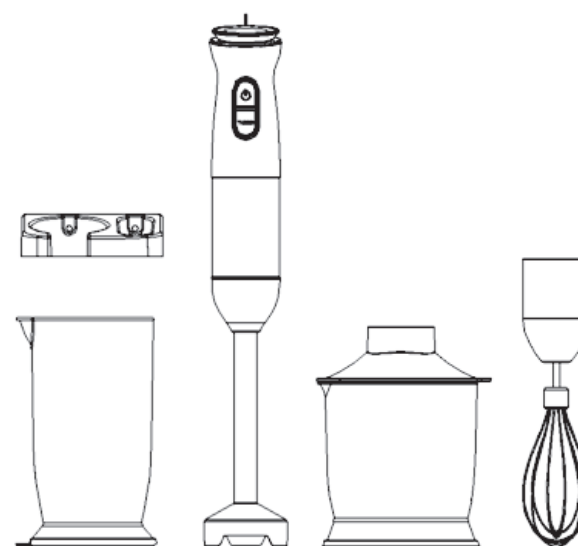


Yabano

HAND BLENDER

MODEL: LB2104



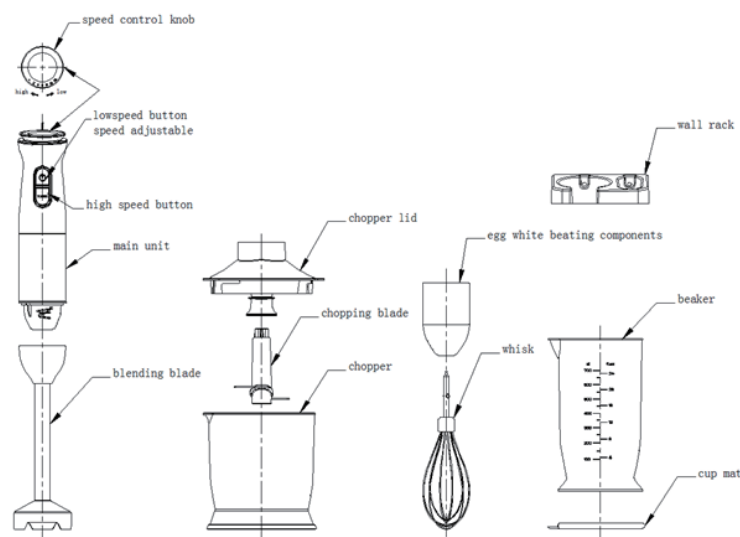
120V~60Hz 300W

1. FOREWORD

Thank you for choosing our Hand blender products. This product is one of our new products that research and development independently.

Characterized by simplicity generosity, easy operation, functional maturation and easy cleaning, this product is a good helper of household kitchen. And it's suitable for blending, cutting and mixing a variety of food.

2. SPARE PARTS AND INSTALLATION DRAWING



3. MAIN FEATURES

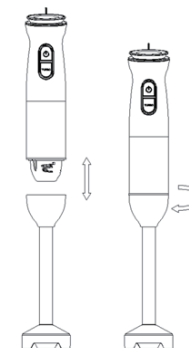
- 1) More functional accessories. Depending on the type, it can match blending rod, chopper, food processing cup, whisk, beaker, potato masher, soup blending rod etc.
- 2.) According to the different type you choose, the product speed is selectable and adjustable. Therefore it's convenient to processing various types of food material.
- 3) Turn-lock clasp separation structure designed in main unit and each functional accessories. It is convenient to use any combination of different accessories

4. USER INSTRUCTIONS

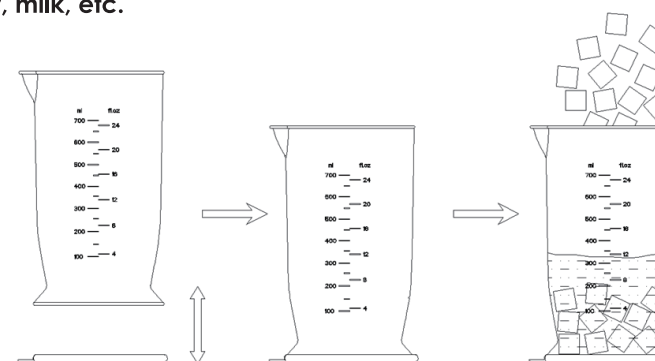
1) How to use the blending blade

This accessory is special suitable for processing dip, sauce, soup, mayonnaise, baby or aged people food and mixed drinks, milk shake, etc.

① Install the blending blade turn-lock clasp on the main unit

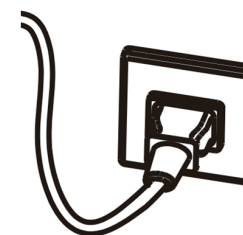


② Cut the food into cubic blocks in no more than 15 mm³, then put them into beaker and add some cold boiled water, or drinking water, milk, water, milk, etc.

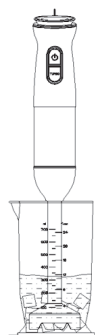


beaker and cup mat place the cup mat under the beaker add food and water into beaker

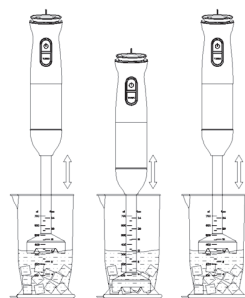
③ Plug the power cord into power socket



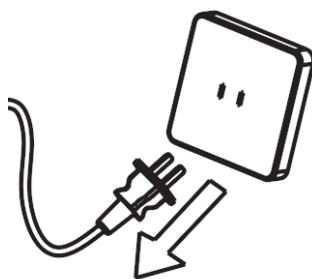
④ Put the blending blade into beaker



- The product will continue to work by pressing on high or low speed button. In order to blend the food well and quickly, please use one hand to hold the beaker, and the other hand to hold the main unit to perform up and down reciprocating movements. If you want to stop this product, just press on the switch button.



⑤ Pull the plug out of the power socket after working.



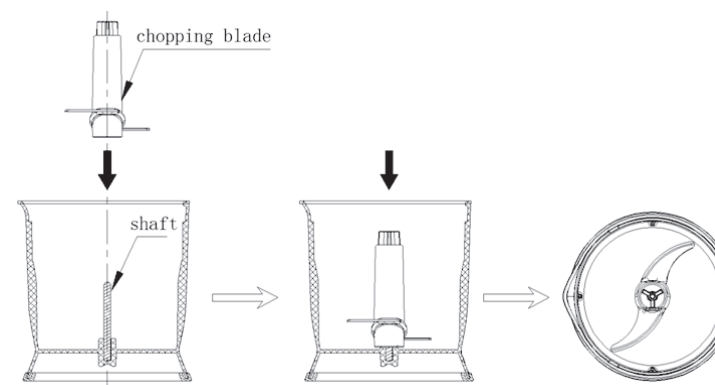
Attention:

- The accessories continuous working time should less than 1 minute. After working 1 minute, they need to rest for 1 minute.
- Consider 1 minute at work and 1 minute at rest as a cycle. After continuously working 5 cycles, it must rest 30 minutes for motor cooling.
- In order to ensure the sealing effect of blending blade, please do not allow the blending blade to work without immersing into liquids.

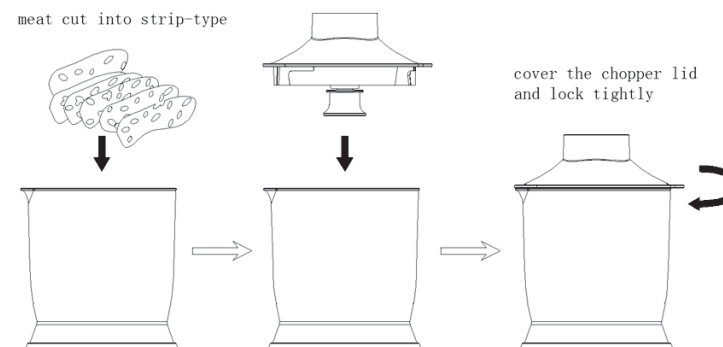
2). How to use the chopper

This accessory is special suitable for chopping meat, ginger, garlic, and making carrot granule, chili sauce, etc.

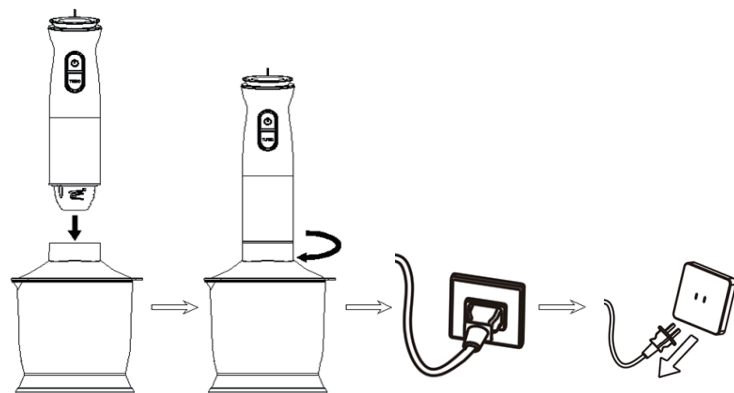
- Set the chopping blade into chopper shaft



② Cut the food material into appropriate shape and size. For example: cut meat into 2cm*2cm* 6cm size; cut onion into 4-6 disc, etc. Put the prepared food into chopper and lock the chopper lid.



③ Let the main unit turn-lock clasp to the chopper lid. Then plug in and press the switch button. Once the food material chopped to your expected size, just hand off the switch button, and the product will stop working. Finally, you should unplug the power cord firstly and then pour out the processed food.

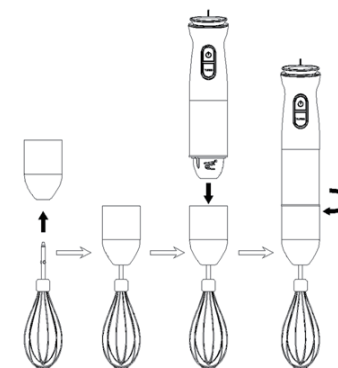


Attention:

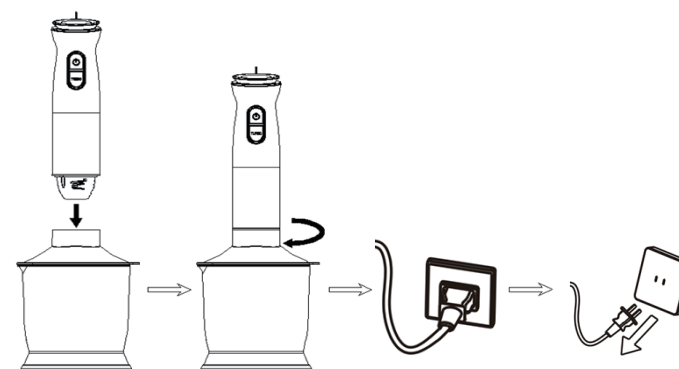
- Maximum capacity can't be more than 300 grams per time when meat chops
 - The continuous working time should be less than 10 seconds when meat chops. After working this time, it needs to rest for 2 minutes.
 - Consider 10 seconds at work and 2 minutes at rest as a cycle. After continuously working 3 cycles, it must rest 30 minutes for motor cooling.
- Some operation tips:
- High speed button should be used when meat chops, especially the turbo function, as it only takes about 10 seconds and the meat foam taste better.
 - It is recommended to use low speed button when chopping carrots, ginger, garlic and pepper particles. Turn to the low speed to work around 15 seconds can get better effect.
 - The best food material to process meat: Lean beef without tendon, lean pork without pigskin and bone. The proportion of fat meat should not exceed one fifth of the whole piece of chopping meat, otherwise it will affect the chopping effect.

3) How to use the whisk

① Insert the whisk into egg white beating components, and then lock it to the main unit.



② Add egg whites of 2-3 eggs into beaker, and then put the whisk into it. Plug in and use high speed button to work. Once the egg white formed foam, hand off the switch button and the product will stop working. Finally, unplug the power cord.



Warming:

To get the optimum efficiency after mixing: Put the cup upside down, and there is no egg white liquid flow out.

6. REFERENCE TABLE FOR USING SPEED CONTROL FUNCTION TO PROCESS FOOD.

Food material	Processing size	Maximum processing capacity of chopper	Maximum processing capacity of beaker	Processing time (seconds)	Speed button choosing	Speed choosing
beef	2cm×2cm×6cm	300g	/	8-10	high speed button	/

carrot	cut into 4 pieces	300g	200g+300g (food+water)	40-60	low speed button	10-12 speed
garlic	2cm×2cm×6cm	300g	/	8-10	high speed button	4-8 speed
onion	cut into 8-16 disc	300g	/	5-10	low speed button	0-4 speed
apple	cut into 4-8 disc	500g	200g+300g (food+water)	30-40	low speed button	8-10 speed
egg white	/	/	egg white of 3-4 eggs	60	high speed button	/
potato maher	After stewing	/	use flat base container	60	low speed button	/
apple	cut into 4-8 disc	500g	200g+300g (food+water)	60	low speed button	/

7. IMPORTANT SAFEGUARDS

- 1) In order to avoid a risk of electric shock or fire, please do not use power supply except for AC 120V.
- 2) Please exclusive use a socket for more than 6A specification. If shared socket use with other electrical appliances, the socket circuit part may occurs in abnormal heat and on fire.
- 3) Please do not use the ironmongery hard things to scrape the product.
- 4) You must pull out the power cord plug after using to avoid the risk of electric shock, electric leakage fire disaster.
- 5) The product will automatically stop working when it overheating. please unplug the power cord plug.
- 6) Please disconnect the machine's power supply connection before dis-assembly and assembly and cleaning or when is not in use.
- 7) Please do not put overheating (over 60 degree centigrade) and over-much food material into cup to avoid liquid spills, overflow, and resulting in personal injury.
- 8) The use of attachments not recommended or sold by manufacturer may cause personal injury.
- 9) Ensure all parts are installed in place and the lock tight during the operation.
- 10) This product continuous working time should be less than 1 minute. After working 1 minute, they need to rest for 1 minute. Consider 1 minute at work and 1 minute at rest as a cycle. After continuously working 5 cycles, it must rest 30 minutes for motor cooling.

11) The beaker, chopper, food processing cup, etc. are not microwave proof.

8. WARNING

- 1) In addition to the professional repair technicians, other person please do not dis-assembly, repair and refit the product, as it will give rise to on fire, electric leakage and abnormal operation.
- 2) Please place this product where children can't reach.
- 3) Please do not use wet hands to pull or plug the power cord in order to avoid electric shock and court-circuit.
- 4) Please do not wet or immerse the main unit in order to avoid electric shock and court-circuit.
- 5) For indoor household only, please do not use for commercial purposes.

9. CLEANING AND MAINTENANCE

- 1) You should unplug the power cord plug before cleaning.
- 2) Do not touch the sharp blade.
- 3) Please use dry dishcloth to wipe the product body. And it is strictly prohibited to let the main unit rinse with water or immerse to the water.
- 4) Please do not use metal brush, nylon brush, household cleanser, diluent and other similar cleaning supplies to clean this product, as they may damage the product surface structure.
- 5) Please use soft dry cloth to wipe the dirt on the power cord.
- 6) The cleaning requirements of each functional accessories.

Cleaning Accessories	scrubbing	Rinsing	Immersion cleaning	Dishwasher	Remark
Blending blade	√	√	x	x	Do not immerse into water
egg white beating components	√	x	x	x	Do not immerse into water
whisk	√	√	√	√	
Chopper lid	√	x	x	x	Do not immerse into water
Chopper	√	√	√	√	
Chopping blade	x	√	√	√	

10. COMMON PROBLEM ANALYSIS

Phenomenon	Reasons	Handling method
The motor runs, but the blade doesn't work	1) The functional accessories does not lock well with the main unit 2). The blade is entangled by food material and stuck	1) Lock them well 2) Pull the plug out, and then take out the food material and cut them into small pieces
The product suddenly stops working in the processing of using	1). Using for a too long time, and the motor overheating and damaged 2). The plugs loose or power failure	1) Working time should strictly according to the instruction manual 2) Excluding this problem after checking
Abnormal vibration or excessive noise	1) The functional accessories does not lock well with the main unit 2) Putting into too much food material	1) Lock them well 2) Pull the plug out, and then take out the excess food material, and choose low speed to work
The product doesn't work after plugging in the power cord and pressing the on-off key	1) The functional accessories does not lock well with the main unit 2) Putting into too much food material	1) Excluding this problem after checking 2) Have a repair service

Remark:
If still unable to troubleshooting after the above phenomenon analysis, please contact our maintenance personal or the dealer. It is forbidden to dis-assembly by non-professional personnel

11. LINE GRAPH OF THE WHOLE PRODUCT

