

# SENCOR®

SBU 8800NP

SBU 8850NP



## EN ■ Super Blender

# Super Blender

## Important safety instructions

### READ CAREFULLY AND STORE FOR FUTURE USE.

- This appliance may be used by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use the product in a safe manner and understand the potential dangers.
- Children must not use this appliance or play with it. Keep this appliance and the power cord out of reach of children.
- The appliance is designed for household use only. It is not intended for use in locations such as:
  - staff kitchens in stores, offices and other workplaces;
  - hotel or motel rooms and other living areas;
  - agricultural farms;
  - bed and breakfast establishments.
- This appliance is designed for blending food. Do not use it for any other purposes than those intended.



#### Warning:

Incorrect use may lead to injuries.

- Do not use the appliance in an industrial environment or outdoors.
- Before connecting this appliance to a power socket, make sure the rated voltage stated on its rating label corresponds to the voltage in your power socket.
- Do not place the appliance on an electric or gas stove or in its vicinity, on the edge of a table or on an unstable surface. Only place the appliance on an even, dry and stable surface.
- Only use the appliance with the original accessories that came with it.
- Do not fill the blending jar past its maximum nominal capacity.
- Before putting the appliance into operation, check that it is correctly assembled and that the blending jar is properly closed. The appliance is equipped with a safety mechanism that will prevent it from being started unless the blending jar is properly seated on the motor unit.



#### Warning:

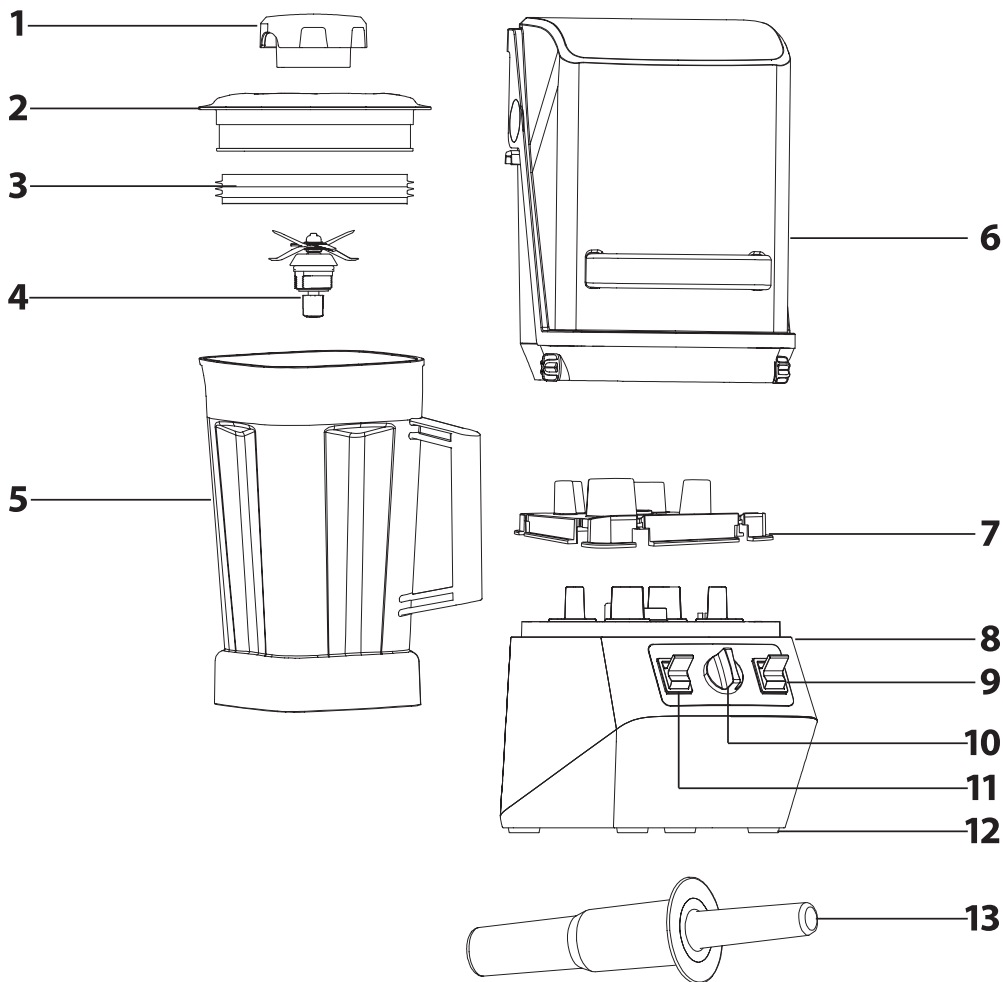
Never start the blender unless the outer lid is properly secured to the blending jar.

- Prior to blending fruit or vegetables, remove hard stones that are contained in, for example, apricots, peaches, mangoes, avocados, etc., and inedible peels from, for example, oranges, mandarins, pineapples, melons, etc. Remove shells from nuts and bones from meat.
- Be especially careful when handling hot liquids and foodstuffs. Hot steam or splashing hot foods and liquids may cause scalding. Do not pour liquids hotter than 80 °C into the blending jar. For reasons of increased safety, it is recommended to allow hot liquids to cool down before blending them.
- Blend hot liquids only at a low speed. Hot steam will naturally escape through the ventilation holes in the lid.
- To prevent hot steam from condensing on the inside of the anti-noise cover, do not use it when blending hot liquids and foodstuffs.
- Avoid contact with hot surfaces. Use the handle to carry the blending jar.

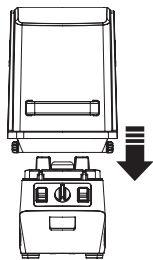
- You may add ingredients into the blending jar while blending through the hole in the outer lid or use the pusher to speed up the blending process. When using the pusher, the outer lid must be seated on the blending jar and the blending jar should be filled to no more than  $\frac{2}{3}$  of its maximum capacity. When blending hot liquids or foodstuffs, for safety reasons, the inner cap must remain closed.
- While blending, do not put your hands or items, such as kitchen knives, forks or wooden spoons into the blending jar. There is a danger of injury or damage to the appliance.
- The maximum continuous operating time of the appliance is 3 minutes. Then the appliance turns off automatically to prevent itself from overheating. Before turning it on again, allow it to cool down for at least 1 minute. After five consecutive cycles, allow the appliance to cool down for 30 minutes.
- When using the pusher, in order not to overload the motor, do not run the appliance continuously for longer than 30 seconds.
- When making peanut butter or processing meals with a high fat content, do not leave the appliance running for longer than 30 seconds from the moment that the mixture starts circulating inside the blending jar. Otherwise the appliance may overheat.
- Do not blend dry foodstuffs (grains, etc.) for longer than 45 seconds, otherwise this may damage the blender. Frequent blending of dry ingredients such as for example grains, results in excessive wear of the blade assembly and impacts the appearance of the blending jar.
- The appliance is equipped with a thermal fuse protecting the motor from damage in case of overload. If the appliance shuts off as a consequence of the motor being overloaded, disconnect it from the power socket and allow it cool for at least 30 minutes. Then you may continue using the appliance.
- Do not turn on the appliance when it is empty. Incorrect use of the appliance may negatively affect its lifetime.
- If ingredients stick to the blade assembly or the inside walls of the blending jar, switch it off and unplug it from the power supply. Make sure that the blade assembly has stopped rotating. Carefully remove the blending jar from the motor unit. Open the lid and using a spatula clean the blade assembly and the walls of the blending jar. Properly close the lid and seat the blending jar back on to the motor unit. Plug the power cord into a power socket and then you may continue blending.
- To prevent injury when handling the blade assembly, be especially careful when emptying the jar and when cleaning it.
- The blending jar is not intended to be used for heating foods in a microwave oven or for storing food in.
- Always turn off the appliance and disconnect it from the power socket if you will not be using it and if you will be leaving it without supervision, before assembly, disassembly, cleaning and before moving it.
- Check that the rotating parts have come to a complete stop before removing the blending jar from the motor unit.
- Clean it according to the instructions in chapter Cleaning and maintenance. Do not submerge the motor unit and its power cord in water or any other liquid, or wash these parts under running water.
- Ensure that the power plug contacts do not come into contact with moisture. Do not place heavy items on the power cord. Make sure that the power cord does not hang over the edge of a table or that it is not touching a hot surface.
- Disconnect the appliance from the power socket by pulling on the plug, never pulling on the power cord. Otherwise, this could damage the power cord or the socket.
- If the power cord is damaged, it must be replaced by an authorised service centre or by another similarly qualified person, this will prevent the creation of a dangerous situation. It is forbidden to use the appliance if it has a damaged power cord.

- Do not use the appliance when it is not functioning properly or showing any signs of damage. In order to prevent a hazardous situation arising, do not repair the appliance yourself or modify it in any way. Have all repairs performed at an authorised service centre. By tampering with the appliance, you risk voiding your legal rights arising from unsatisfactory performance or quality warranty.

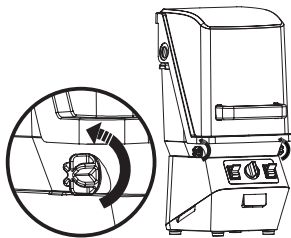
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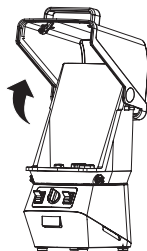
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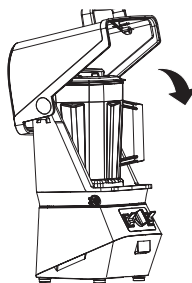
**2**



**C**



**D**



# EN Super Blender

## User's manual

- Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of appliances. Only use the appliance in the manner described in this user's manual. Keep this user's manual in a safe place where it can be easily retrieved for future use.
- We recommend saving the original cardboard box, packaging material, purchase receipt and responsibility statement of the vendor or warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. In the event of transportation, we recommend that you pack the appliance in the original box from the manufacturer.

### DESCRIPTION OF THE APPLIANCE

- A1** Inner cap  
can be used to add ingredients to the blending jar while the blender is running.
- A2** Outer lid with hole  
After removing the cap, you may add ingredients into the blending jar while blending or you may use the pusher attachment to speed up the blending process.
- A3** Gasket seal
- A4** Titanium coated stainless steel blade assembly with 6 blades
- A5** Tritan blending jar with 2-litre capacity
- A6** Cover\*  
serves to dampen the noise.
- A7** Pad
- A8** Motor unit
- A9** ON/OFF switch for turning the motor unit on and off
- A10** Speed (max. 33 000 rpm) and blending program control knob  
DESSERT – SMOOTHIE – ICE CRUSH – STOP – LOWER (low speed) – MIDDLE (middle speed) – HIGH (high speed)
- A11** PULSE switch  
used for short pulse blending.
- A12** Anti-slip feet
- A13** Pusher  
its length is designed in such a way that after being inserted into the hole in the outer lid, it will not come into contact with the blade assembly.



#### \*Note:

Cover **A6** is supplied only with model SBU 8850NP.



#### Note:

The blending jar **A5** made from a "BPA free" material. This is a material that does not contain toxic Bisphenol A.

### PURPOSE OF THE APPLIANCE AND ITS PROPERTIES

- This multifunction blender represents a revolutionary solution in food processing. Within a few short moments you will prepare a whole range of outstanding meals and beverages, such as fresh smoothies, milkshakes, creamy soups, sauces, spreads, baby food; you will grind meat, nuts and grains, or make soya milk, crushed ice or delicious creamy ice creams or sorbets. Thanks to its powerful 2000W motor, this blender will handle even larger pieces of fruit and vegetables, including soft kernels and peels. In this way, you will give your body the valuable nutrients that are found in the pulp, kernels and peels in the form of an easily digestible nutritious drink without having to laboriously cut the fruit and vegetables into small pieces in advance. The blending jar is made from Tritan material. This is a high quality plastic that is characterised by its long lifetime and it does not absorb any odours or smells. The titanium coated stainless steel blade assembly prevents rapid oxidation of nutritious drinks. The special cover makes it possible to lower noise while blending by up to 20%. The pusher will make blending large food pieces easier and will speed up the blending of frozen foods to prevent them from thawing. The two-part lid enables the addition of ingredients into the blending jar while blending or the preparation of hot meals in the blending jar thanks to steam release holes in the lid. Its anti-slip feet provide stability to the blender during its operation.

### BEFORE FIRST USE

- Remove all packaging materials, including promotional tags and labels from the appliance and its accessories.
- Thoroughly wash the removable accessories that are intended to come into contact with food using warm water and a neutral kitchen detergent. Then rinse them with clean water and allow them to dry naturally or dry them out thoroughly using a wiping cloth. All removable parts, except for the blending jar **A5** with the blade assembly **A4**, are suitable for washing in a dishwasher (in the upper rack).
- Do not rinse the motor unit **A8** under water or submerge it in water.



#### Attention:

When cleaning the blending jar **A5**, be very careful not to injure yourself on the sharp edge of the blade assembly **A4**.

### ASSEMBLING AND DISASSEMBLING THE APPLIANCE

- Before you start assembling or disassembling the appliance, check that the motor unit **A8** is turned off and disconnected from the power socket and that the rotating parts have come to a complete stop.
- Place the motor unit **A8** on a stable, even, dry surface, for example on a kitchen countertop, and from above, put the pad **A7** on it.
- Place the cover **A6** on to the motor unit and secure it in place by turning the locking screw anticlockwise, see figure B1 and B2. Tilt out the front part of the cover **A6** all the way, see figure C.
- Make sure that the gasket seal **A3** is fitted on the outer lid **A2**. Mount the outer lid **A2** on to the blending jar **A5** and push it down properly so that it adheres well to its edge.
- Insert the inner cap **A2** into the outer lid **A1** and turn it all the way clockwise. This will lock it in place.
- Attach the assembled blending jar **A5** to the motor unit **A8**. The blender is equipped with a safety mechanism that will prevent it from being started unless the blending jar **A5** is properly mounted on the motor unit **A8**.
- After installing the blending jar **A5**, tilt down the front part of the cover **A6**, see figure D.
- To disassemble proceed in the REVERSE sequence.



#### Note:

On model SBU 8800NP, leave out the steps relating to the installation of the cover **A6**.

### OPERATING THE APPLIANCE

1. Make sure that the switch **A9** is set to the OFF position, the control knob **A10** is set in the STOP position and that the motor unit **A8** is disconnected from the power socket. Place the ingredients that you wish to blend into the blending jar **A5**, and assemble the appliance according to the instructions provided in chapter Assembling and disassembling the appliance.



#### Attention:

The maximum capacity of the blending jar **A5** is 2 litres. Do not fill it past the maximum mark.

To achieve optimal results, the blending jar **A5** should be filled to at least ¼ of its capacity.

When using the pusher **A13**, the blending jar **A5** should be filled to no more than ¾ of its nominal capacity.

2. Connect the power cord to a power socket, set switch **A9** to the ON position and use control knob **A10** to select the desired speed LOWER, MIDDLE and HIGH, or one of the preset blending programs.

Preset program	Purpose of use
DESSERT	For blending desserts, sorbets and ice creams
SMOOTHIE	For making fruit and vegetable smoothie drinks
ICE CRUSH	For crushing ice and making ice crush

We recommend crushing the ingredients initially at a low speed and then increase it as necessary. In a preset blending program, the speed is controlled automatically. To stop it, set the control knob **A10** to the STOP position.

**Attention:**

The maximum continuous operating time of the appliance is 3 minutes. Then the appliance turns off automatically to prevent itself from overheating. Before turning it on again, allow it to cool down for at least 1 minute. After five consecutive cycles, allow the appliance to cool down for 30 minutes.

When using the pusher, in order not to overload the motor, do not run the appliance continuously for longer than 30 seconds.

When making peanut butter or meals with a high fat content, do not leave the appliance running for longer than 30 seconds from the moment that the mixture starts circulating inside the blending jar **A5**. Otherwise the appliance may overheat.

- The pulse switch **A11** is used for short pulse blending. To start the pulse mode, push down the switch **A11** and hold it in this position for a moment. As soon as you release the switch **A11**, the appliance will stop automatically and the switch **A11** will return to the default position.
- If the ingredients are not circulating inside the blending jar **A5** during blending, remove the inner cap **A1** and use the pusher **A13** to push the ingredients towards the blade assembly **A4**. The pusher **A13** is designed in such a way that after being inserted into the hole in the outer lid **A2**, it will not come into contact with the blade assembly **A4**. Never put the pusher **A13** into the blending jar **A5** unless it is closed with the outer lid **A2**. While blending, you may add ingredients into the blending jar **A5** through the hole in the lid **A2**. However, this does not apply when blending hot liquids, where the inner cap **A1** must remain in the locked position.
- If ingredients stick to the blade assembly **A4** or the walls of the blending jar **A5**, turn the appliance off by setting the control knob **A10** to the STOP position and sliding switch **A9** to the OFF position. Disconnect the motor unit **A8** from the power socket and make sure that the blade assembly **A4** has stopped rotating. Carefully remove the blending jar **A5** from the motor unit **A8**. Open the assembled lid and using a plastic spatula, clean the blade assembly **A4** and the walls of the blending jar **A5**. Put the lid back on and seat the blending jar **A5** back on to the motor unit **A8**. Plug the power cord into a power socket and continue blending.
- When you have finished using it, set the control knob **A10** to the STOP position and sliding switch **A9** to the OFF position. Disconnect the power cord from the power socket and make sure that the blade assembly **A4** has stopped rotating. Remove the blending jar **A5** from the motor unit **A8**. Use a plastic spatula to remove food from the blending jar **A5**.
- Disassemble and clean the appliance according to the instructions in chapter Cleaning and maintenance.

**ADVICE AND TIPS FOR BLENDING**

- Larger fruit and vegetable pieces, frozen ingredients, purée and nut butter should first be blended at low speed, then for a moment at medium speed, and finally at the highest speed. Thanks to the powerful motor unit, which can reach very high speeds, usually 30 to 60 seconds is a sufficient time for ingredients to be processed completely. It reaches a smooth consistency within a short while and frozen ingredients do not have time to thaw.
- When blending at a high speed and the ingredients do not circulate inside the blending jar, use the pusher **A13** or try lowering the speed. As soon as the ingredients start circulating inside the blending jar, adjust the speed as necessary.
- Blend hot foodstuffs and liquids at a low speed.
- Do not blend dry foodstuffs (grains, etc.) for longer than 45 seconds.
- Ice cubes must be blended immediately upon being removed from the freezer. When they start to melt, they will stick together and it will not be possible to crush them.

**QUICK GUIDE TO PROCESSING INGREDIENTS**

Ingredients/meals	Control knob setting	Recommended blending time
Fruit desserts, sorbets and ice creams	DESSERT mode	60 s
Smoothie drinks	SMOOTHIE mode	60 s
Ice cubes	ICE CRUSH mode	15 s
Fruit and vegetables	High speed	35 s
Sauces and soups	Medium speed	40 s
Spreads	Medium speed	15 s
Grinding nuts, wheat, etc.	Medium speed	15–45 s
Mincing meat	Medium speed	50 s
Frozen ingredients	High speed	30–60 s
Making soya milk	Medium to high speed	90 s

**Note:**

The above food processing times are only a reference. The actual blending time depends on the size of the ingredients, their amount and the required final consistency.

**CLEANING AND MAINTENANCE**

- Before cleaning it, make sure that the appliance is turned off, disconnected from the power socket and that the rotating parts have stopped.
- Disassemble the appliance into its individual parts. Thoroughly wash removable accessories using warm water and neutral kitchen detergent. Then rinse them with clean water and dry thoroughly with a wiping cloth. All removable parts, except for the blending jar **A5** with the blade assembly **A4**, are suitable for washing in a dishwasher (in the upper rack).

**Attention:**

When cleaning the blending jar **A5**, be very careful not to injure yourself on the sharp edge of the blade assembly **A4**.

- When you have finishing using it, it is also possible to clean the blending jar **A5** by filling it with 1 litre of clean water and a few drops of neutral kitchen detergent and then running it for 20 seconds. Then turn off the appliance, disconnect it from the power socket, and disassemble it after the rotating parts stop. Then thoroughly rinse the blending jar **A5** with clean water and wipe dry.
- To clean the outer surface of the motor unit **A8**, use a cloth dipped in a weak detergent solution. After applying the kitchen detergent, wipe the surface with a cloth lightly dampened in clean water and then wipe dry.
- Never submerge the motor unit **A8** or the power cord in water or in any other liquid.
- Do not use solvents, thinners or abrasive cleaning products for cleaning. Otherwise, the surface of the appliance may be damaged.

**STORAGE**

- If you will not be using the appliance, store it in a dry place out of children's reach. We recommend storing the blending jar **A5** slightly open to enable air to freely circulate and to prevent the formation of undesirable odours inside.

**TECHNICAL SPECIFICATIONS**

Rated voltage range .....	220–240 V
Rated frequency .....	50–60 Hz
Rated power input .....	2 000 W
Electrical shock protection class .....	II
Noise level (SBU 8800NP/SBU 8850NP) .....	84/78 dB(A)

The declared noise emission level of the appliance (SBU 8800NP/SBU 8850NP) is 84/78 dB(A), which represents a level A of acoustic power with respect to a reference acoustic power of 1 pW.

**Explanation of technical terminology**

Safety class for electrical shock protection:

Class II – Electrical shock protection is provided by double or heavy-duty insulation.

Changes to text and technical parameters are reserved.



## INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

### DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal, renewal and recycling hand over these appliances to determined collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance.

Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details.

In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

#### **For business entities in European Union states**

If you want to dispose of electric or electronic appliances, ask your retailer or supplier for the necessary information.

#### **Disposal in other countries outside the European Union.**

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This product meets all the basic requirements of EU directives related to it.