



## Multi-Function Vacuum Power Blender

PLEASE READ AND KEEP THESE INSTRUCTIONS FOR FUTURE USE

**SAP Code:** JF07520216

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Thank you for choosing our Vitinni Multi-Function Vacuum Power Blender. Please read this user manual carefully and keep it for future reference. The manufacturer and importer do not accept any liability if the information in these operation instructions is not complied with. If you need any assistance, please contact our customer service team on the details provided on the back page of this manual.

### Safety Instructions

This appliance is for indoor use only.

This appliance is for domestic use only and should not be used for commercial purposes.

Check that the voltage on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

This appliance is not suitable for use by children.

This is not a toy - children should be supervised to ensure they do not play with the appliance. Keep the appliance and its cord out of reach of children. Cleaning and maintenance of the appliance should not be undertaken by children.

Appliances can be used by persons with reduced sensory and mental capabilities or lack of experience and knowledge providing they have been given supervision or instruction concerning the use of the appliance in a safe way and if they understand the hazards involved.

If the appliance, power supply cord and plug are malfunctioning or they have been dropped or damaged switch off the appliance and discontinue use immediately.

This appliance contains no user serviceable parts. Repairs should only be undertaken by the manufacturer, its service agent or a similar qualified person. If the power supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similar qualified person in order to avoid a hazard.

Keep the power supply cord away from sharp edges and parts of the appliance that may become hot during use.

Do not use this appliance with an extension lead or multiple socket adaptor.

Do not use this appliance near an open flame or in moist or damp conditions.

Allow sufficient space around the Multi-Function Vacuum Power Blender for ventilation and heat dissipation. Place on a flat, stable, heat resistant surface a minimum distance of 5 to 10 cm from walls and other items.

Do not leave the appliance unattended whilst connected to the mains power supply. Switch off the mains power supply and remove the plug by hand.

Do not immerse the Motor unit, blade assembly, vacuum unit, power supply cord or plug in water. Care should be taken to avoid spillage on the electrical components, power cord and plug.

Do not use any accessories or attachments with the appliance that have not been supplied or recommended by the manufacturer.

Do not overfill the appliance past the maximum capacity. The maximum capacity for the Blender Jug is 1.5L and the maximum capacity for the Storage Bottle is 0.7L.

Do not blend hot liquids – allow them to cool below 40°C before processing.

Care should be taken when handling, emptying and cleaning the Multi-Function Vacuum Power Blender. The blades within the blade assembly are sharp.

Do not allow liquid to be drawn into the vacuum unit (A7) as this will cause damage.

### Battery Safety Instructions

The vacuum unit is fitted with a non-removable 1500mAh rechargeable battery. In the event of the battery leaking, do not allow any liquid to come into contact with the skin or eyes. If contact has been made, wash the area with copious amounts of water and seek medical advice. Discontinue use of the vacuum unit immediately and dispose of safely.

Do not short circuit the supply terminals, store above 60°C or expose the battery to mechanical shock, heat or fire as this will damage the battery.

Do not crush, puncture, dismantle or otherwise damage the battery.

Avoid storing the Vacuum unit in direct sunlight or placing near to excessive heat sources such as fire.

Do not dispose of the battery in household waste, take it to a local recycling center.

The USB ports and cable supplied are intended only for charging the vacuum unit (A7) and should not be used for other purposes.

**Caution:** Misuse of the appliance could cause injury – do not use the appliance for anything other than its intended use

This product is fitted with a thermal cut-out to stop the motor unit from overheating. If the thermal cut out activates, disconnect the power supply and leave the Multi-Function Vacuum Power Blender to cool for 30 minutes. Check that the blade assembly (A5) is not blocked and turns freely before using again.

In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

Do not leave the appliance in continuous operation for longer than 3 minutes. Allow it to cool down for at least 10 minutes before using again.

### Cleaning and Maintenance

- Before cleaning, disconnect the power cord plug from the power outlet and let the appliance cool down.
- It is important to clean the large blender jug (A4) and storage bottle (A10) straight after use.
- Do not use cleaning product with an abrasive effect, solvents, etc. that could damage the appliance.

**Warning:** To prevent the risk of injury by electrical shock, do not submerge the appliance, power cord or power plug into water or another liquid.

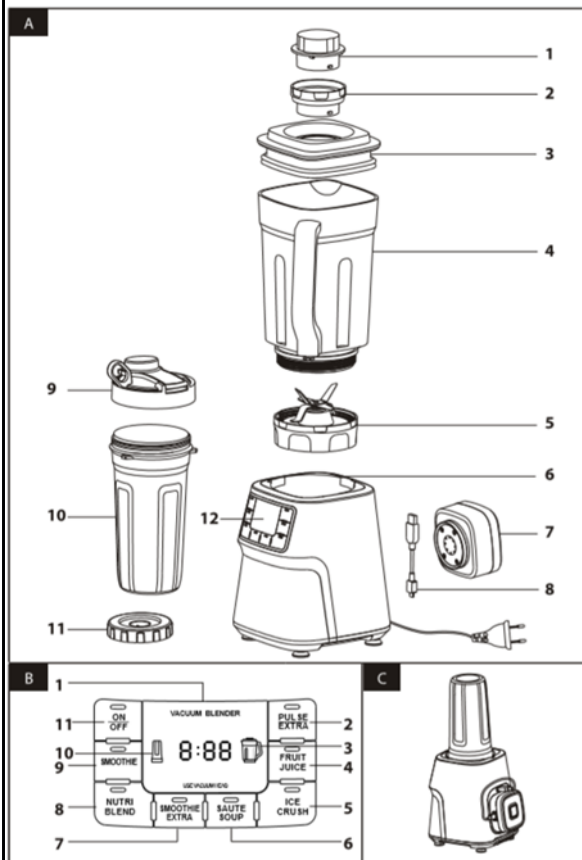
- Pour clean, cold water into the blender jug (A4) up to the maximum level mark. Add a small amount of neutral dishwashing detergent, attach the lid (A3) and inner lid (A1) and attach to the motor unit (A6).
- Pour clean, cold water into the storage bottle (A10) up to the maximum level mark. Add a small amount of neutral dishwashing detergent, attach the blade assembly (A5) and attach to the motor unit (A6).
- With either the blender jug (A4) or storage bottle (A10) attached, press and hold the PULSE EXTRA (B2) button for approx. 3 seconds, then release the button. Repeat the process several times to remove the ingredients from the insides and detach from the motor unit.
- Unscrew the blade assembly (A5) and sponge clean the upper surface only.
- The blender jug (A4), lid (A3), inner lid (A1), vacuum inner lid (A2), storage bottle (A10), storage bottle lid (A9), storage bottle vacuum lid (A11) should be hand washed in warm water with a small amount of neutral dishwashing detergent, rinsed and dried thoroughly.
- The motor unit (A6), vacuum unit (A7) and all other pieces should be cleaned with a soft, damp cloth and a small amount of mild detergent.

**NOTE:** Care should be taken when handling the sharp cutting blades, emptying the jug or bottle and during cleaning.

### Storage

Check the appliance and accessories are clean and dry. Store the appliance with the accessories in a clean, dry and well-ventilated location out of the reach of children and animals.

## Description of Parts



### DESCRIPTION OF THE APPLIANCE

- A1 Inner lid-serves as a measuring cup at the same time
- A2 Vacuum inner lid
- A3 Blender jug lid
- A4 Large 1.5l blender jug
- A5 Blade assembly
- A6 Motor unit
- A7 Vacuum unit
- A8 USB cable
- A9 Storage bottle lid
- A10 0.7l storage bottle
- A11 Storage bottle vacuum lid
- A12 Control panel

### DESCRIPTION OF THE CONTROL PANEL

- B1 Display
- B2 PULSE EXTRA button
- B3 Large blender jug icon
- B4 FLOUR/NUTS button
- B5 ICE CRUSH button
- B6 SAUTE SOUP button
- B7 SMOOTHIE EXTRA button
- B8 NUTRI BLEND button
- B9 SMOOTHIE button
- B10 Storage bottle icon
- B11 ON/OFF button

Note:  
Inner lid A1 does not perform the function of the inner vacuum lid A2

## BEFORE USE

Before use, check all accessories are complete and that the equipment is not damaged. The Multi-Function Vacuum Power Blender should be cleaned according to the instructions in the Cleaning and Maintenance section.

Before first use the Multi-Function Vacuum Power Blender should be run through an operational cycle filled with water.

When using the Multi-Function Vacuum Power Blender for the first time a slight odor may be emitted. This is normal and will soon subside.

**NOTE:** Care should be taken when handling the sharp cutting blades, emptying the jug or bottle and during cleaning.

## Preparation – Normal and Vacuum Blending with the Jug

Processing ingredients in vacuum allows you to prepare drinks and smoothie from fruits, vegetables and water or other liquids without undesirable oxidation.

- Place the motor unit (**A6**) on a flat, stable surface. Do not connect the motor unit to the power supply until the blender has been fully assembled.
- If using the blender jug (**A4**), screw the blade assembly (**A5**) firmly onto the bottom of the blender jug (**A4**).
- Put the ingredients into the blender jug (**A4**) then place the lid (**A3**) on top and push gently down to close.

**NOTE:** The maximum capacity for the Blender Jug is 1.5L

- To use the blender with the vacuum unit (**A7**), insert the vacuum inner lid (**A2**) into the hole. Place the vacuum unit (**A7**) onto the vacuum inner lid (**A2**) and press the power button to operate. The vacuum unit will turn off automatically once a vacuum has been created inside the blender jug (**A4**) and can be removed from the lid.
- To use the blender without the vacuum unit (**A7**), insert the inner lid (**A1**) into the hole in the lid (**A3**).
- Place the blender jug (**A4**) on the motor unit (**A6**), align the handle of the blender jug (**A4**) with the arrow symbol on the motor unit (**A6**) and then turn clockwise until you feel resistance to lock.
- The blender is now ready to be operated according to the Operating instructions

## Preparation – Normal Blending with the Storage Bottle

- Place the motor unit (**A6**) on a flat, stable surface. Do not connect the motor unit to the power supply until the blender has been fully assembled.
- Put the ingredients into the 0.7L Storage Bottle (**A10**).
- Screw the blade assembly (**A5**) firmly onto the storage bottle (**A10**).
- Turn the storage bottle (**A10**) upside down and place it on the motor unit (**A6**). Projections on the storage bottle (**A10**) must fit into the slots on the motor unit (**A6**). Turn the storage bottle (**A10**) clockwise until you feel the resistance to lock.
- The blender is now ready to be operated according to the Operating instructions

**NOTE:** The storage bottle cannot be used for Vacuum Blending

## Operating the Appliance

- Once the appliance has been prepared, connect the motor unit (A6) to the power supply and press the on/off button to turn on the motor unit (A6).

**NOTE:** The blender is provided with a safety lock that ensures you can only switch on the appliance if it is correctly assembled.

- If the jug (A4) is used, the following programs can be selected:  
PULSE B2  
FLOUR/NUTS B4  
ICE CRUSH B5  
SAUTE SOUP B6  
SMOOTHIE B7
- If the storage bottle (A10) is used the following programs can be selected:  
PULSE B2  
NUTRI BLEND B8  
SMOOTHIE B9
- A full description of the programs can be found in the Processing Table (see Page 9).
- Press the desired program button to select the program. The blender will then run until the program has completed and display a duration countdown timer on the display
- Once the ingredients are processed, press the ON/OFF button (B11) and disconnect the plug from the power supply.
- To remove the blender jug (A4) from the motor unit (A6), wait until the blades have stopped spinning and turn the blender jug (A4) anti-clockwise until the handle of the blender jug (A4) is aligned with the arrow symbol. Then pull it up to remove.
- To remove the storage bottle (A10) from the motor unit (A6), wait until the blades have stopped spinning and turn the storage bottle (A10) anti-clockwise to release and pull it up to remove. Unscrew the blade unit (A5) and attach the storage bottle lid (A9).
- To release the vacuum in the blender jug (A4) the vacuum inner lid (A2) is equipped with a silicone valve. Carefully lift the silicone valve and wait for the vacuum to equalize. The vacuum inner lid (A2) can be removed from the lid (A3) and the lid (A3) can be removed from the blender jug (A4).

**NOTE:** The maximum continuous operation time for the Multi-Function Vacuum Power Blender is 3 minutes. Allow the Multi-Function Vacuum Power Blender to cool down for at least 10 minutes before using again.

## Vacuuming the storage bottle

- To vacuum the storage bottle (A10) after having processed the ingredients unscrew the blade assembly (A5) from the storage bottle (A10) and attach the storage bottle vacuum lid (A11).

- Place the vacuum unit (A7) onto the storage bottle vacuum lid (A11) and press the power button to operate. The vacuum unit will turn off automatically once a vacuum has been created inside the storage bottle (A10) and can be removed from the lid.
- To release the vacuum in the storage bottle (A10) the storage bottle vacuum lid (A11) is equipped with a silicone valve. Carefully lift the silicone valve and allow the vacuum inside the storage bottle (A10) to equalize. The storage bottle vacuum lid (A11) can now be removed.

## Charging the vacuum unit

- To charge the vacuum unit (A7), attach the large blender jug (A4) or the storage bottle (A10) to the motor unit (A6).
- Insert the vacuum unit (A7) into the space at the back of the motor unit (A6), ensuring the charging port on the vacuum unit (A7) is facing to left.
- Connect the vacuum unit (A7) with the motor unit (A6) using the USB cable (A8).
- Insert the power cord plug into the power socket. The power button of the vacuum unit (A7) will flash while the unit is charging. The flashing will stop when the Vacuum unit is fully charged.

**Note:** To prolong service life the vacuum unit (A7) must be fully recharged at least once every three months.

The USB ports and cable are only intended for charging the vacuum unit (A7).

Do not run the blender or vacuum unit when the vacuum unit (A7) is charging.

## Tips & Advice

- Cut the ingredients into equal cubes, approx. 1.5cm.
- Do not process dry ingredients (e.g. pepper, beans, corn, etc.) with liquid.
- If the ingredients become too thick in the jug, add more liquid.
- To process large quantity of ingredients, divide them into smaller batches and process in shorter intervals.
- Do not pour hot or warm ingredients into the blender jug (A4) or storage bottle (A10). Allow ingredients to cool to 40°C before processing.
- If you process ingredients exceed the volume of 1500 ml for blender jug (A4) and 700 ml for storage bottle (A10), turn off the appliance immediately.
- If you process ingredients that can foam, such as milk or soya milk, do not process more than 800 ml for blender jug (A4) and 300 ml for storage bottle (A10).

## Recipes

### Super Green Smoothie

10 parsley leaves  
200g cucumber  
40g celery stick 100g  
apple  
4g fresh ginger  
Pinch of cayenne pepper  
20g lemon juice  
100ml water

Put all ingredient into the storage bottle **(A10)** and process using the **SMOOTHIE (B9)** button.

### Watercress & Avocado

60 g watercress  
1/2 green bell pepper  
1 cucumber  
1 avocados {peeled and pit removed)  
1 lime (peeled)  
300 ml water  
1.5 cm ginger

Put all ingredients into the storage bottle **(A10)** and process using the **NUTRI BLEND (B8)** button.

### Apple, Pear & Kale

2 celery sticks  
1 green apple (core removed)  
1 pear (core removed)  
1 avocados {peeled and pit removed)  
1 lime (peeled)  
200 ml water

Put all ingredients into the storage bottle **(A10)** and process using the **NUTRI BLEND (B8)** button.

### Watermelon Slush

600g frozen watermelon  
300g frozen peach  
1 tsp honey

Put all ingredients into the blender jug **(A4)** and process using the **SMOOTHIE EXTRA (B7)** button.

### Peach Soother Smoothie

250g frozen peaches  
300g pears (cored/ chopped)  
250g plain non-fat milk  
200g non-fat yogurt  
2 tsp ginger (peeled)

Put all ingredients into the blender jug **(A4)** and process using the **SMOOTHIE EXTRA (B7)** button.

### Avocado Smoothie

1 avocado  
1 banana  
300g frozen pineapple  
500g coconut water  
Put all ingredients into the storage bottle **(A10)** and process using the **SMOOTHIE EXTRA (B7)** button.

### Processing table

Program	Duration	Suitable for	Container	Note
Smoothie	50 Seconds	Drinks and smoothie preparation	Storage bottle A10	Blender will run at maximum power at regular intervals.
Smoothie Extra	60 Seconds	Drinks and smoothie preparation	Large blender jug A4	Blender will run at maximum power at regular intervals.
Flour/ Nuts	70 Seconds	Chopping nuts, dried fruit and mill flour	Large blender jug A4	Blender will run at maximum power at regular intervals.
Soup/ Saute	140 Seconds	Mixing soups and sauces	Large blender jug A4	Blender will run at maximum power at regular intervals.
Nutri blend	70 Seconds	Thorough process of ingredients	Storage bottle A10	Blender will run at maximum power at regular intervals.
Ice Crush	110 Seconds	Ice crush	Large blender jug A4	Blender will run at maximum power at regular intervals.
Pulse Extra		Processing ingredients at maximum power at short pulses	Large blender jug A4 Storage bottle A10	Blender is on only if you press the PLUSE B2

## TECHNICAL SPECIFICATIONS

Rated voltage range ..... 220-240 V-


Rated frequency ..... 50-60 Hz

Rated input ..... 1500W

Noise level ..... 85 dB (A)

The declared noise emission level of the appliance is 85 dB (A), which represents a level A of acoustic power with respect to a reference acoustic power of 1 PW.



The symbol  on this product or its packaging means that this product may not be treated as household waste. It should be handed to an appropriate collection point for the recycling of electrical and electronic equipment. Contact your local council or household waste disposal service for further information.

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities.

## Guarantee

Our products are guaranteed for a period of 2 years from the date of purchase. Products that develop a fault within this period are covered by our warranty and we will replace defective parts, or where not available the whole product. The warranty does not apply to any defect in the goods arising from fair wear and tear, willful damage, accident, negligence by you or any third party, use otherwise than as recommended by us, failure to follow our instructions, any alteration or repair carried out without our approval or has been the subject of commercial use. Your statutory rights remain unaffected, in particular any rights you have under the Consumer Rights Act 2015.

If you have a problem with your product within this warranty period please contact our customer services team.

In the event of changes to the specification of a product and we are not able to replace parts, we will replace the whole product within the 2 year guarantee period

For products that fall outside of the 2 year guarantee, we will endeavor to provide spare parts to purchase for as many of the replaceable parts as possible, but cannot foresee specification changes or upgrades to products or parts outside of the initial 2 year period.

### Customer Services:

If you would like further advice or information on your product, ensure you have the SAP code ready and please get in touch with us at Vitinni on the contact options below:

**SAP Code:** JF07520216

Phone: 0330 002 1202 (Mon – Fri 9am to 5pm)

Email: [support@vitinni.co.uk](mailto:support@vitinni.co.uk)

Address: Vitinni, Vale Mill (Rochdale) Ltd, Robinson Street, Rochdale, OL16 1TA