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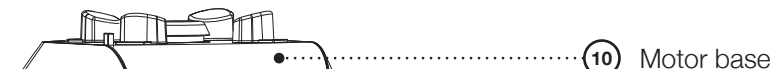
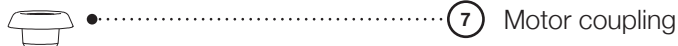
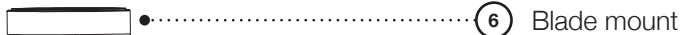
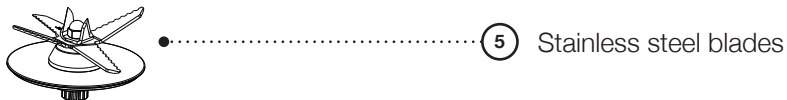
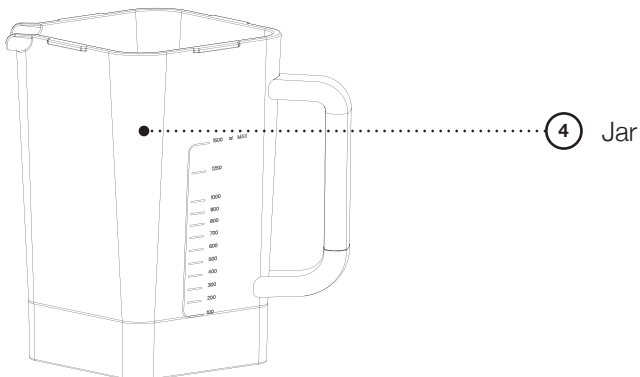
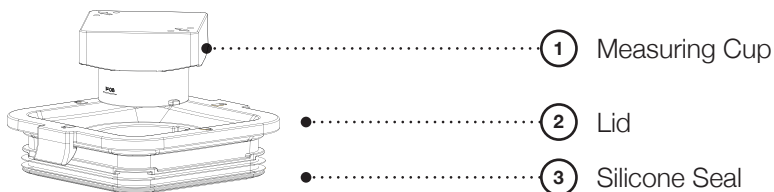
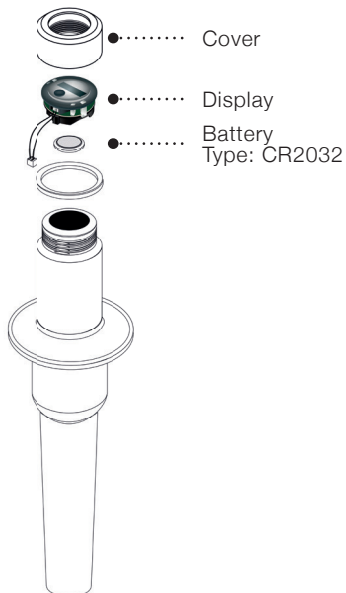


# PATTO PRO

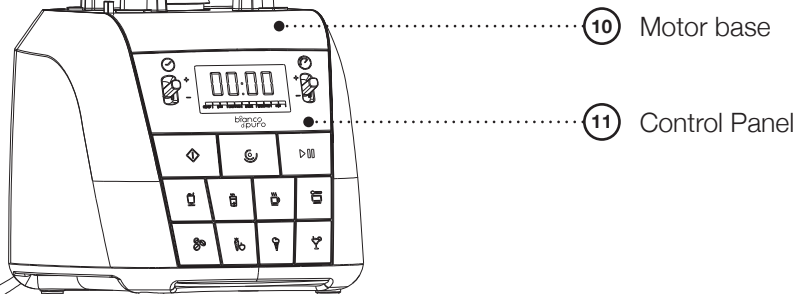
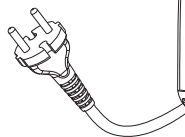
Bedienungsanleitung | Instruction Manual

# OVERVIEW OF THE COMPONENTS

Tamper T42S



⑫ Detachable Power Cable



# CONTENTS

Overview of the components .....	1
Introduction .....	4
Information about this User Manual .....	5
Safety Functions .....	5
Safety Precautions .....	6
Operating Notes .....	8
Unpacking .....	9
Contents .....	9
Start-up .....	9
Requirements of the Installation Location .....	10
Electrical Connection .....	10
Operating Patto Pro .....	11
Measuring Cup, Lid and Seal Ring .....	11
Touch Control Panel .....	12
Operating Program Buttons .....	13
Operating Patto Pro preset programs .....	14
Preset Program description .....	15
Operating Patto Pro in manual mode .....	16
Operating the Tamper T42S .....	17
Battery change at the tamper T42S .....	18
Safety Guideline for Cleaning .....	18
Cleaning of the Jar (incl. Lid) and Motor Base .....	19
Frequently Asked Questions for general preparation .....	20
Technical Data .....	31
Disposal Note .....	32
Disposal of used batteries .....	32
Contact and Customer Service .....	33
Warranty Conditions: .....	34

## RECEIPES

Introduction to our recipes.....	21
Recipes for preset program: Green Smoothies.....	22
Recipes for preset program: Sauce.....	23
Recipes for preset program: Soup.....	24
Recipes for preset program: Sauce (Cereal Milk).....	25
Recipes for preset Grinding.....	26
Recipes for preset Ice Cream.....	27
Recipes for preset Fruit-Smoothies.....	28
Recipes for preset program: Cereal milk.....	29
Recipes for preset program: Frozen Yoghurt.....	30

*Our longterm experience brought us to build a mixer which is used equally in gastronomy and private households. Since 6 years we have been meeting the highest standards and new requirements for our product performance. Patto Pro is our answer to our customer wishes and needs which we observed during the last years.*

*The versatility of Patto Pro makes him a star of the professional as well as private kitchen. The strong torque makes his motor strong to any challenge in the kitchen.*

*Compared to other blenders the Patto Pro works very quiet (72 decibel) in comparison to other blenders. The blades of the Cube+-jar are specially aligned to the smartcorner technology. Due to this technique a perfect circulation is created in order to grind your food smooth and in a short time.*

*Patto Pro is perfect for the preparation of creamy green smoothies and to break down chlorophyll and extract its nutrient-rich ingredients.*

*Likewise Patto Pro shreds fruits and vegetables into smoothies and healthy soups. Fans of the vegan kitchen can use Patto Pro to produce plantbased milk as well as rawfood-doughs and nut-spreads in a breeze. Icecubes are shoped within seconds into snow.*

## INFORMATION ABOUT THIS USER MANUAL

This user manual is part of your *Patto Pro* and provides important information for start-up, safety, proper use and maintenance of your device. The user manual must always be available with the device. It must be read by every user who deals with

### **start-up, operation, cleaning and maintenance**

of your *Patto Pro*.

## SAFETY FUNCTIONS

Your *Patto Pro* has 3 safety functions to protect third parties and the device from being damaged.

### **Overheating protection**

The motor of your *Patto Pro* is equipped with a temperature control. If the motor or the blades turn too slowly due to too solid foods or too little fluid, there is a danger of overheating. If the motor should switch off for that reason, the overheating protection of your *Patto Pro* is activated. Let your *Patto Pro* cool off for about 45 minutes in a well-ventilated area, afterwards you can use your *Patto Pro* as normal.

### **Overload protection**

This protects the motor in case the blades in the jar are not able to rotate because of a blockage for example forgotten items in the jar, such as spoon.

### **Automatic sensor for jar**

The sensor for the mixing container detects when the container has been set up correctly. If the container is not or has not been placed correctly onto the motorblock, your *Patto Pro* will not turn on. Never attempt to bypass the sensor to protect yourself and third parties from injuries, and to prevent damage to the device.

## SAFETY PRECAUTIONS

### Please observe the following safety precautions for the safe use of your blender:

- Check the Patto Pro before the first use for any externally visible damage of the jar, housing, power cable, and power plug. Do not operate if the device or the power cable is damaged.
- Do not use if the power cable or power plug is damaged. A damaged cord can cause electric shock or a short circuit.
- Make sure the power plug is properly inserted when operating the blender. Otherwise this could lead to electric shock or short circuit.
- If the power cable is damaged, the blender must not be used.
- In case of damage to the power cable, repairs should only be made by the manufacturer or service agent in order to avoid hazards.
- To avoid electric shock, never immerse the motor base in water or other liquids.
- If water or another fluid has entered the motor base, contact your service as soon as possible. Disconnect the power plug and do not operate the device.
- Never place the power cable or the power plug in water or other fluids, never wipe the power plug with a wet or moist cloth. Never touch the power plug with wet or moist hands. Never pull the plug from the socket with wet or moist hands.
- Repairs within the warranty period must only be carried out by customer service. Incorrect repairs can lead to considerable hazards for the user, and will void the warranty.
- Defective parts must only be replaced with original parts, because only original parts ensure that all safety requirements are met.
- Never put your hands in jar during operation. It will cause injuries.
- To remove air bubbles or blockages in the jar use only the supplied tamper T42S.

## SAFETY PRECAUTIONS

- Use only the supplied jar with the Patto Pro, or compatible range of jars.
- Fill the jar only to the maximum level on mark.
- During mixing, the content must not exceed the maximum level.
- Children and frail persons must always be supervised by a person responsible for their safety, when using the Patto Pro.
- Always store the device and the mixer attachment in a place inaccessible to children.
- Always disconnect the power cord by pulling the plug from the power socket not by pulling the power cord.
- Make sure that the power cable is not caught anywhere, causing the device to fall and injuring people.
- Operate the device only with a filled jar.
- Do not operate the device in direct sunlight or near other heat sources.
- During operation, make sure that the lid incl. seal ring and measuring cup correctly close the jar.
- Always disconnect the power cable when cleaning moving parts.
- Pay attention to the blade unit during cleaning, the sharp blades may cause injury.
- Do not try to dismantle the blades from the jar standard, they are permanently fixed to the device.
- Never leave the device without supervision during operation.
- This appliance shall not be used by children.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Children shall not play with the appliance.
- After mixing, do not touch the drive coupling on the motor base or the bottom of the jar to avoid injury, which could be hot.



## OPERATING NOTES

**If you want to prepare sauces, soups or nut milk, add the ingredients in 2 to 3 steps, depending on their hardness. The content should not be too little, but also not too much. Too many ingredients in one process may lead to overheating and automatic shutdown of the motor.**

In that case, please wait until the device cools off as described above, see also Chapter “Safety Functions” on page 5.

- Always keep the lid closed during the operation of your Patto Pro. This prevents any scalding or splashes of hot foods.
- When preparing hot liquids, make especially sure that the lid is closed well and your Patto Pro is standing securely. It is advisable to first start at low speed and increase gradually. Alternatively you can use the Pulse mode or one of the preset program. See also Chapter “Operating Patto Pro preset programs” on page 14..
- Never put your hands into the jar during operation. Do not dip any objects into the jar during operation, otherwise the motor, blades and other parts of the device can be damaged. Only use the supplied tamper T42S through the lid opening (Fig. [2], page 1), since it cannot contact the blades through the opening for the measuring cup, see also Chapter “Operating the Tamper T42S” on page 17.
- Always pour liquids and soft ingredients first into the jar before the harder ingredients, such as ice cubes, carrots, etc.
- If the chosen program or the manual mode is finished, please wait until the blades are fully stopped before removal of the jar, otherwise the connection can be damaged.
- If a burning smell rises from the motor base, stop the device immediately and disconnect the power supply. The smell can result from abrasion of the rubber bearing mounted incorrectly. Please contact your customer service immediately.
- When preparing with thick and sticky ingredients such as dough, it is possible that the motor and the blades turn idle. This is because bubble has formed in the ingredients. Pause the mixing process with the pause button and remove the measuring cup from the jar lid. This opening allows you to remove the air bubble by the supplied stamper. Reinsert the measuring cup and continue with the preparation.

## UNPACKING

To unpack your Patto Pro:

- Remove the motor base and all accessories from the carton.
- Remove all packing material from the motor base and the accessories
- Keep the packaging material during the warranty period, in order to pack appropriately for warranty service.



### **PLEASE NOTE THE WARNING LABELS ON THE MIXER AND TAMPER**

- Do not remove any stickers on the device because they are attached for safety reasons and are required for warranty enquiry.
- Please do not remove the stickers on the handle of the tamper. On this, the safe use of the tamper is shown.

## CONTENTS

Your high-performance mixer is delivered with the following components:

- Motor base Patto Pro
- Powercord
- Jar Cube+, Lid (incl. silicon seal) and measuring cup
- Tamper T42S with patented temperaturecontrol
- This instruction manual

## START-UP



### **ATTENTION**

- During the start-up of the device, personal injury or property damage can occur.
- Observe the safety precautions on page 6.
- Packing materials must not be used to play with, because there is danger of suffocation.
- Ensure that you have closed the mixing container with the container lid properly before operation.

## REQUIREMENTS OF THE INSTALLATION LOCATION

**For the safe and faultless operation of your Patto Pro, the installation location must fulfil the following condition:**

- The device must be placed on a level, flat, solid and nonslip surface that ensures the load capacity.
- Take care that the device cannot fall over.
- Do not place a cloth under the device.
- Choose the installation location so that children cannot play with the device or reach into it and cannot pull the power cord of the device.
- Place the unit only inside and do not operate it outdoors.
- Do not place the device in the immediate vicinity of other heat sources (oven, etc.).

## ELECTRICAL CONNECTION

**For the safe and faultless operation of the device, the following points for the electrical connection must be observed:**

- Connect your Patto Pro to a power socket with the correct electric specifications. You can find them on the type plate at the back side of the device, see also Chapter “Technical Data” on page 31. Make sure that the power plug is properly inserted into the power socket.
- The electrical safety can only be ensured, if it is connected to a properly installed protective earth system.
- The manufacturer takes no responsibility for damages caused by a missing or disconnected protective earth.
- Make sure that the power cable is undamaged and does not pass over hot surfaces or sharp edges.
- The power cable must not be pulled tight or under tension.
- Make sure that the power plug is properly inserted into the power socket, a loose plug can lead to overheating of the device or electric shock.

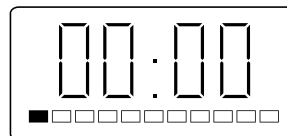
## OPERATING PATTO PRO

### Energy Saving Mode<sup>1</sup>

For use of your Patto Pro it is necessary that the jar is placed correctly on the motor base and the power cable connected to a suitable power supply. The On/Off button flashes red. Without the attached jar your Patto Pro cannot be switched on for safety reasons.

### Start up / Activating Standby Mode

Place the jar on the motor base and tap the On / Off button. Now the available options for each function mode light up on the control element. The function mode depends on the attached jar. With the jar “standard” the function mode 1 is active.



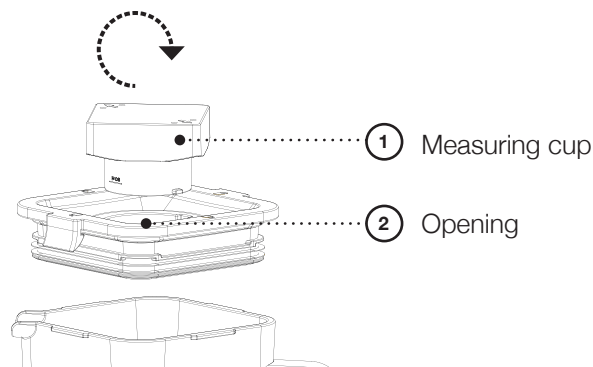
*Picture shows Display  
In Standby Mode*

**Your Patto Pro automatically changes to Energy Saving Mode after 3 Minutes of inactivity.**

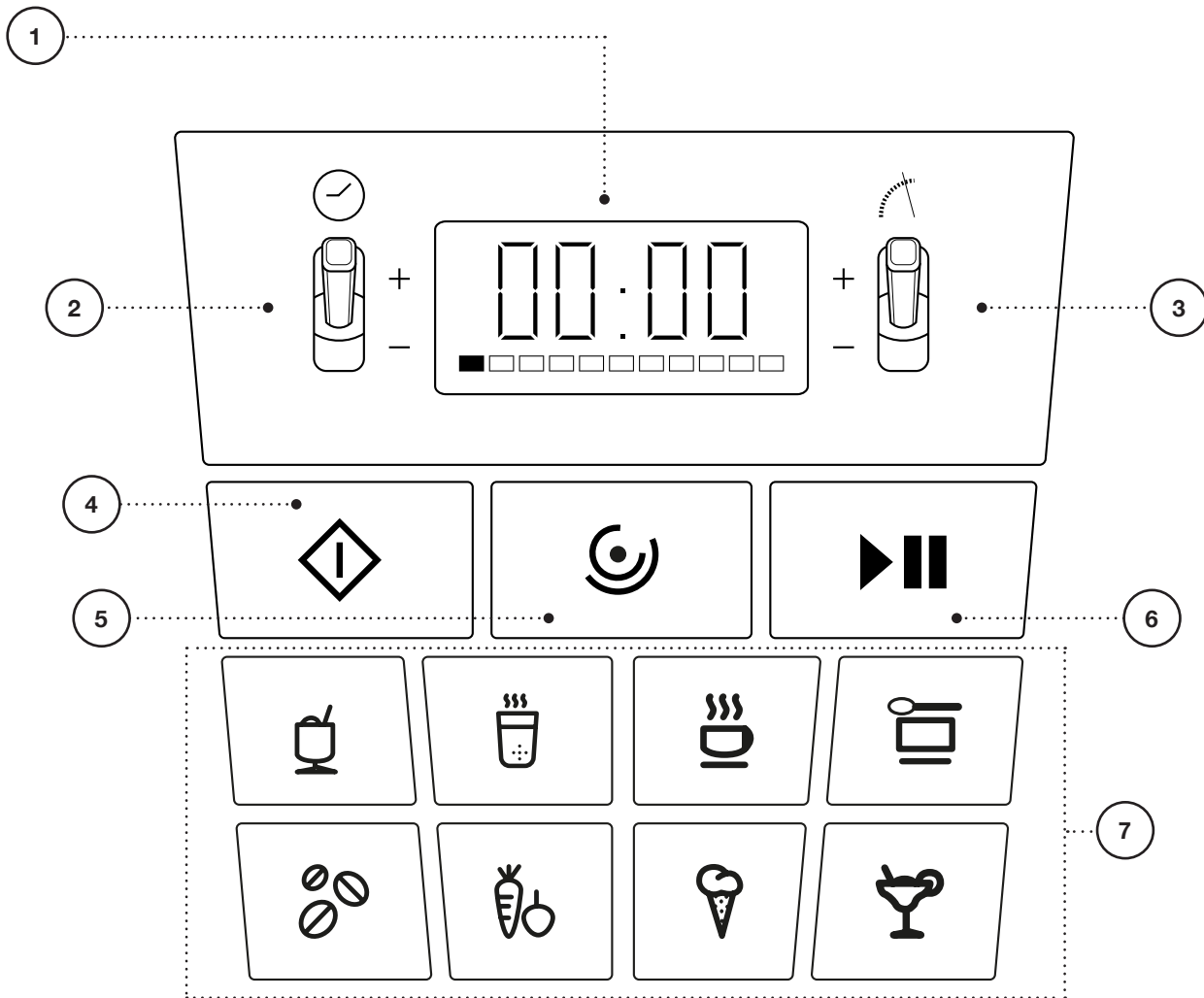
<sup>1</sup> Power consumption in Energy Saving Mode: 0.603 Watt, Power consumption w/o jar: 0.603 Watt

## MEASURING CUP, LID AND SEAL RING

Place the measuring cup (1) in the opening of the lid (2) and twist it tight towards the right. Now, place the lid firmly on the jar. Turn the measuring cup to the left to take it off, and lift it off the lid.



# TOUCH CONTROL PANEL



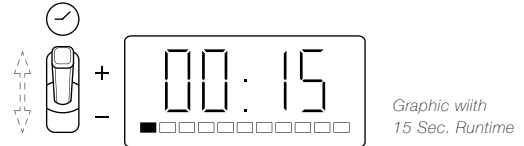
## OPERATING PROGRAM BUTTONS

### 1 Display

It shows remaining runtime of individual pre-set programs. In manual mode, your setting time is displayed in “minute : second” and power level is shown below runtime in 10 level icons.

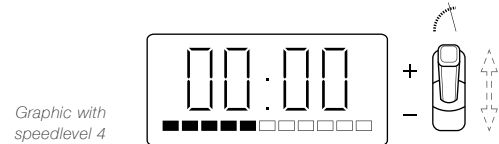
### 2 Runtime Setting (only in manual mode)

Using the left control bar for setting your desired mixing time in 5-second intervals. Push up for increase and down for decrease. By keep pushing the control bar, the runtime will continuously increase or decrease.



### 3 Speedlevel Setting (only in manual mode)

Using the right control bar for setting your desired power/speed (level 1-10). Push up for increase and down for decrease. The power indicators below time display shows your setting.



### 4 On/Off Button

When the On/Off button gets pressed the blender turns from energy saving mode into standby mode. By pressing this button you can start a previously chosen preset program or the manual mode. When the program starts the On-/Off button flashes white. By tapping the button again you can stop the preset program prematurely and end the manual mode.

### 5 Pulse Button / Pulse Mode

By tapping the pulse button shortly the pulse mode gets activated. Tap and hold the button again to start the pulse mode. Using this mode you can stir something in, for example oil to a soup or a nut butter or herbs to any dish. While the pulse mode is activated the On/Off button and the pulse button flash white and the display shows the elapsed time. End the pulse mode by letting go of the pulse button.

### 6 Pause button (pause function)

If you like to pause a program or the manual mode short-term without ending the blending process completely, shortly tap this button. The motor stops and you can give additional ingredients into the jar. When tapping the button again the blending process continues. During this period, this button will flash in white.

### 7 Preset program buttons

Your Patto Pro is provided with 8 preset programs. By tapping a preset program button you choose the respective program. A short tone confirms this, the chosen program flashes and the running time is shown on the display. On page 14 you find further information regarding the operation of the preset programs.

*For further information of using the preset programm please see Chapter „Operating Patto Pro preset programs“ on page 14.*

## OPERATING PATTO PRO PRESET PROGRAMS

### Start up a preset program









Select your desired program by tapping your preferred program button. The chosen program is shown by flashing of the symbol. By tap the On/Off button the chosen programme will start. At the same time, the remaining time is shown at the display. Upon completion the program your Patto Pro stops automatically.

### Pause an automatic program

If you want to pause a started program at short notice without ending the mixing process, tap the Pause key once. Tap again to resume mixing.

### Aborting an Automatic Programme

To abort the started programme, tap the On/Off button. Remove the jar only when the blades do not rotate anymore.

Symbol	Preset program	Preset program description	Run time	Display
	Fruit Smoothies	Level 10 for 8 seconds, then 2 seconds stop. In total 3 repetitions.	<b>00:30 Sec.</b>	Remaining time
	Grinding	Level 5 for 5 seconds, level 8 for 2 seconds, then 1 second stop. In total 10 repetitions.	<b>00:35 Sec.</b>	Remaining time
	Cereal Milk	Speeds up to level 5 in 5 seconds, level 5 for 25 seconds, then level 8 for 30 seconds. Level 10 by the end of the program.	<b>06:00 Min.</b>	Remaining time
	Green Smoothies	Level 10 for 20 seconds, 2 seconds stop. Level 6 for 10 seconds, 2 second stop. Level 10 for 40 seconds, 2 seconds stop. Level 6 for 10 seconds.	<b>01:26 Min.</b>	Remaining time
	Sauce	Level 8 for 2 second, then 1 second stop. In total 5 repetitions. Then Level 10 for 45 seconds.	<b>01:00 Min.</b>	Remaining time
	Warm Soups	Level 7 for 7 seconds, the level 10 for 3 seconds. Level 10 by the end of the program.	<b>04:20 Min.</b>	Remaining time
	Ice Cream	Level 10 for 20 seconds, then 2 seconds stop, Level 10 for 20 seconds, then 2 seconds stop, Level 10 for 5 seconds.	<b>00:49 Sec.</b>	Remaining time
	Frozen Yoghurt	Level 8 for 13 seconds, 2 seconds stop. Level 10 for 10 seconds, 2 seconds stop. Level 8 for 13 seconds, 2 seconds stop. Level 10 for 10 seconds, 2 seconds stop. Level 5 for 10 seconds.	<b>01:04 Min.</b>	Remaining time

## PRESET PROGRAM DESCRIPTION

### **Fruit Smoothies**

This is to prepare pure fruit smoothies, which do not contain leaf green or wild herbs.

### **Grinding**

This programme is optimal for grinding of dry ingredients such as nuts, poppy seeds, cereals and up to coffee beans. Recommend using the wet-dry jar Square<sup>1</sup> (also made of Tritan plastic and BPA-free).

<sup>1</sup> This is available as an accessory.

### **Cereal Milk**

Use the cereal milk program to prepare homemade rice milk, soy milk and so on. Through the 6 minutes running time, the contents are well-mixed and heated to approx. 70 ° C.

### **TIPS**

*You can also use this program for the preparation of hot chocolate or cocoa.*

### **Green Smoothies**

This programme was created especially for the preparation of green smoothies and is set up so the green leaves are finely macerated and the essential elements such as the chlorophyll are optimally unlocked.

### **Sauce**

Make delicious sauces in no time! For instance tomato and basil pesto. You can also prepare delicious nut, cashew and almond milk with this program.

### **Warm Soups**

We use warmth from the frictional energy during mixing to create delicious warm soups. By 4:20 minutes, you can heat the content to nearly 42°C (approximate value - depending on the filling quantity and storage temperature of the foods). This makes it possible to prepare a simple tasty soup in raw food quality. To monitor the temperature in the jar (e.g. raw food) use the supplied tamper T42S with patented temperature display.

### **Ice Cream**

The motor is powerful enough to also mince frozen ingredients and mix them to a creamy consistency.

### **Frozen Yoghurt**

Ice cold drinks or frozen yoghurts are no problem, this settings takes care of that in an instant. The programme macerates frozen ingredients and mixes them with the added fluid without interval.

### **NOTE**

For more recipe ideas, see also in Chapter "Introduction to our recipes" on page 21.



### **Manuel mode**

When this mode is activated, all the program icons, the function buttons and the on / off button will light up on the control panel. In this mode, the 8 automatic programs, the manual mode with the speed steps 1 to 10 and the run time setting, as well as the pulse mode in step 10 are available.

### **Set up run time**

Using the left control bar for setting your desired mixing time in 5-second intervals. The maximum running time is 10:00 minutes. It can be increased or decreased during mixing processes.

### **Set up speed level**

Using the right control bar for setting the speed/power level to your personal wishes. The speed/power level can be increased or decreased during mixing processes.

*For more information about setting the runtime and mix level, see the chapter „Operating Program Buttons“ on page 13.*

### **Start up manual mode / Abort manual mode**

Press the on / off button to start the mixing process in manual mode. If you have selected a run time setting, the remaining run time, otherwise the elapsed run time, is displayed in the display. The mixing process is terminated automatically after reaching the set runtime. To end the mixing process prematurely in manual mode, tap the on / off button. If you do not have a fixed runtime, you can also end the mix by tapping the on / off button.

### **Pause during manual mode / pause button**

If you want to pause in manual mode without stopping the mix, briefly tap this button once. Press the pause button again to resume mixing.

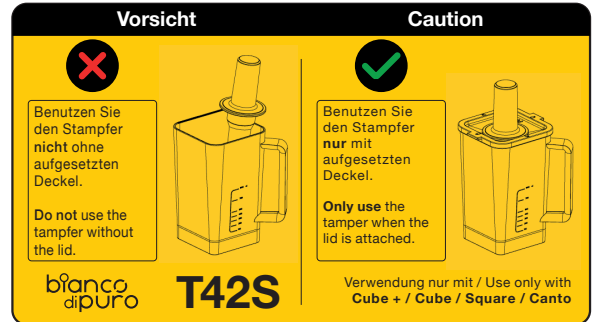
### **Pulse button**

The mixer must be in stand-by mode, you can now use the Pulse button briefly. This can be followed by a little oil, for example, after finishing the soup program or preparing an almond or spice to refine the dishes. End the Pulse mode by releasing the Pulse button. During Pulse mode, the power / pulse button lights up in white.

## OPERATING THE TAMPER T42S

Using of the tamper you can remove any air bubbles, e.g. when preparing dough, in the jar, without touching the blades. With the integrated temperature display you can make sure your foods are prepared gently.

### Overview



Run the tamper only through the lid opening of the measuring cup. (see Fig. 2, page 1). Use only the provided tamper and **no other** objects to press the mixing content towards the blades. The less water you use, the more you have to work with the tamper. If you use other objects, the device can be damaged.

### NOTE WHEN USING THE TAMPER T42S

*When using the stamper, always hold the jar with one hand!*

### To measure the temperature in the jar, please proceed as follows:

- Switch on the tamper with the On/Off button
- Take the measuring cup off the lid, leave the lid on the jar.
- Now hold the tamper into the jar through the opening.
- The handle of the tamper displays the temperature in °C.

### CHANGE THE TEMPERATURE DISPLAY

If the display shows the temperature in °F (Fahrenheit), you can change into °C (Celsius) by holding the On/Off button of the tamper for 3 seconds.

## BATTERY CHANGE AT THE TAMPER T42S

### CHANGING THE BATTERY (BATTERY TYPE: 1 X CR 2032)

- Unscrew the upper part of the housing by turning it anti-clockwise.
- Now carefully pull out the display from the tamper.
- Use a coin to remove the old battery and insert a fresh battery.
- Place the display into the grip and screw the upper part of the housing tight.

**Dispose of the used old battery at the provided collection points**

## SAFETY GUIDELINE FOR CLEANING

This chapter provides important tips for cleaning and maintenance and care of your Patto Pro.

Please note the **following safety guidelines** before and during cleaning of your Patto Pro:

- **Pull the power plug from the power socket before cleaning!**
- **Do not open the housing of the device under any circumstances.**
- **If wet contacts touch the electrical components while charging, this can lead to an electric shock or even death.**
- **Never place the power plug in water for cleaning.**
- **Never clean the power plug with a wet cloth.**
- **Never touch the power plug with wet hands.**

## CLEANING OF THE JAR (INCL. LID) AND MOTOR BASE



### Caution when cleaning

Always remove the power plug from the socket and from the engine block before cleaning.

- The stainless steel blade can cause injury!
- The jar is not suitable for the dishwasher!

### Cleaning of the jar and lid

- Clean the jar immediately after each use.
- The jar can be cleaned with a soft brush or dish cloth under running water.
- Do not use aggressive or abrasive cleaning agents or solvents.
- Clean the jar with a mild cleaning agent (detergent) or fill 2 cups of water into the jar, add some detergent, close the lid (incl. measuring cup and seal ring) and press the Pulse button for some times.
- The silicone seal of the lid can be removed for easy cleaning. Before mixing make sure that the silicone seal is correctly mounted again.
- When placing the jar onto the motor base, make sure that the contacts are completely dry.
- **Do not** set the jar upside down when drying. Always set the jar on the base.

### Cleaning of the motor base

- Clean the motor base with a soft and damp cloth,
- Do not use any aggressive cleaning agents or solvents,
- Never immerse the motor base in water or other fluids (danger of short circuit),
- Never rinse the motor base under running water (danger of short circuit).

**Should water or other liquids get into the engine block, immediately unplug the power cord and contact customer service, see chapter “Contact and Customer Service” on page 33.**

### Cleaning the tamper T42S

- Do not clean the display under running water or immerse the rammer in water or other liquids
- Use a lightly moistened cloth to clean..
- Do not clean the tamper in the dishwasher, otherwise the electronics will be damaged.

## FREQUENTLY ASKED QUESTIONS FOR GENERAL PREPARATION

With the high performance mixer the preparation of many dishes is very simple. You only add the ingredients in the jar and select the desired automatic programme. In no time, you can prepare delicious desserts, healthy smoothies or a delicious warm or hot soup, and much more!

Practice makes perfect. Therefore, we have identified the most frequently asked questions with appropriate solutions for you.

### **If the blender get stuck.**

It may be that a larger piece of food are stuck at the bottom of the jar. Turn off the device and try to remove the large pieces with the tamper. Sometimes bubbles are formed, which you can remove with the tamper easily. If necessary add more water.

### **Most of the ingredients is pressed against the walls of the jar and settles there. The blades run idly.**

This happens especially when less ingredients are crushed, as well as in the preparation of almond and walnut mush. A solution is that you push the mass with the tamper from the edge towards the knife – please make sure that the device is switched off. Adding liquids ensures that the mass remains at the bottom of the jar where it can be processed by the blades.

### **The mixer stuck and then strikes completely.**

Your high performance mixer has a thermal protection which ensures that the device does not overheat. Please take frequent breaks so that it can cool down. Add hard and tighter ingredients in several steps. If the overheating protection is active, please wait 45 minutes. After that time, your high performance mixer is ready to use as usual.

### **Almonds, walnuts, sunflower seeds and seeds are crushed in the blender, but the mush is not formulary.**

Add wise neutral edible oil by tablespoons, until the knife gets a grip again and a creamy consistency develops. It often helps to stir the nut mixture with the tamper.

### **Please pause while preparation to cool down the puree, as well as the device.**

During long-term preparation of nut mush, a heating must be expected because of the frictional effects. You should make sure that the mass in the jar is not heated above 42 °C due to raw food criteria where no trans fats are allowed.

*Of course, you can vary the quantities and use more liquid if the results aren't to your taste. As a general rule smoothies, like soups and sauces, contain the highest quantities of vital substances as soon as they are made.*

*As smoothies are so easy and quick to make, it is best to make them fresh and consume them straight away. But if you're at work all day and don't want to miss out on this boost of vitality, you can pour the smoothie into a container (ideally one that won't let in the light) with a tightly sealing lid, then chill it well and take it with you or put it in the refrigerator for an extra portion when you get home in the evening. The taste or consistency of some smoothies will change if they are left to stand for a while, and we mention this in the respective recipes where it is the case.*

*Anyone who has had a conventional diet for years or even decades, will not only notice the beneficial effects of the smoothies on their energy and health, but also on their digestion – and may well find the large amounts of fibre something of a surprise, and respond to them with bloating.*

*So introduce the diversity of smoothies slowly, perhaps enjoy only one smoothie a day, and drink it slowly and in small mouthfuls. Gradually increase the quantity as your body tells you that it is coping – and enjoy the positive effects of these healthy treats on your health and your whole quality of life.*

Following the slogan:

„We are what we eat!“

- Ludwig Feuerbach

### GOOD MORNING SMOOTHIE

*Makes approx 1300 ml*

#### INGREDIENTS

---

- 1 apple
- 100 g fresh Italian ryegrass (or linden leaves, chickweed, lettuce)
- 3 leaves of lemon balm
- few stevia leaves
- 10 g ginger (or to taste)
- a little cinnamon
- 1250 ml water

#### PREPARATION

---

Wash and quarter the apples and remove the stalks and blossom ends.

Pick over the ryegrass, lemon balm and stevia, and wash. Peel the ginger. Place all the prepared ingredients in the blender jug with the cinnamon and water, and blend using the green smoothies programme.

### SMOOTH SMOOTHIE

*Makes 1100-1500 ml*

#### INGREDIENTS

---

- 125 g baby spinach
- 1/2 punnet barley grass (approx. 30 g)
- 1 avocado (approx. 200 g)
- 1 mango (approx. 425 g)
- 1–2 tsp baobab powder
- 500–900 ml water

#### PREPARATION

---

Pick over the spinach and barley grass, then wash and drain. Halve the avocado, remove the stone and scoop out the flesh. Cut the mango flesh away from the stone and peel.

Put all the prepared ingredients in the blender jug. Add the baobab powder. Pour over the water, and blend using the green smoothies programme.

#### TIPS

---

The high proportion of chlorophyll in the grass helps the body to produce haemoglobin, and can improve the oxygen supply in the blood.

### SPINACH-GRAPEFRUIT-SMOOTHIE WITH CARROT GREENS AND PAPAYA

*Makes. 1000-1250 ml*

#### INGREDIENTS

---

- 1 pink grapefruit
- 1 small papaya (approx. 375 g)
- 50 g carrot greens
- 100 g baby spinach
- 3 tsp chia seeds
- 50–500 ml water

#### INGREDIENTS

---

Peel and quarter the grapefruit. Halve, deseed and peel the papaya. Pick over the carrot greens and spinach, then wash and drain.

Place all the prepared ingredients in the blender jug with the chia seeds, and pour over the water. Blend using the green smoothies programme.

#### TIPS

---

The level of nutrients in the carrot greens is much higher than that of the actual carrots. They also contain lots of calcium and chlorophyll, which supports blood production and is anti-inflammatory.

## RECIPES FOR PRESET PROGRAM: SAUCE

### TOMATO AND MANGO SAUCE

*Makes Approx. 4 portions (500 ml)*

#### INGREDIENTS

---

- 500 g ripe tomatoes
- 20 g mango flesh
- 1 shallot
- 2 tbsp oat flakes
- 2 tbsp olive oil
- 4 basil stalks
- 1 tsp agave syrup
- Salt and pepper

#### PREPARATION

---

Trim and wash the tomatoes, and chop roughly with the mango. Peel and roughly chop the shallot. Place all the prepared ingredients in the blender jug with the oats and olive oil, and blend using the sauces programme. Push the mixture down with the stamper as required. Add a little water if necessary.

Wash and shake dry the basil and chop the leaves. Stir into the sauce, and season with the agave syrup, salt and pepper.

#### TIPS

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This sauce goes well with pasta, and is also excellent as a dressing for a mixed salad. If you like, you can add a deseeded, finely chopped tomato to the sauce with the basil.

### PARSLEY AND MUSTARD DRESSING

*Makes 3–4 portions (approx. 120 ml)*

#### INGREDIENTS

---

- 1 shallot
- bunch of flat-leafed parsley (60 g)
- 40 g plant cream
- 2 tsp wholegrain mustard
- 1 tsp maple syrup
- few dashes of balsamic vinegar
- salt and pepper

#### PREPARATION

---

Peel and roughly chop the shallot. Pick over the parsley, then wash and drain. Place both in the blender jug with the plant cream, and blend using the sauces programme. Push the mixture down with the stamper.

Stir in the mustard, and season with maple syrup, balsamic vinegar, salt and pepper. Thin with a little water if desired.

The dressing goes well with rice or potato salad.

#### TIPS

---

The ingredients in mustard stimulate the appetite and aid the digestion.

### VEGAN MAYONNAISE

*Makes approx. 6 portions*

#### INGREDIENTS

---

- 1/2 garlic clove
- 100 ml plant milk (see p. 29)
- 150–200 ml neutral oil
- 2 tbsp lemon juice
- 1 tsp mustard
- 2 tbsp olive oil
- salt and pepper

#### PREPARATION

---

Peel the garlic clove. Put all the ingredients in the blender and blend using the sauces programme. Check the seasoning, and add a little more salt and pepper if required.



## RECIPES FOR PRESET PROGRAM: SOUP

### CARROT AND CHICKPEA SOUP

*Makes 4 portions (approx. 1250 ml)*

#### INGREDIENTS

- 1 onion
- 1 garlic clove
- 400 g carrots
- 1 jar/can chickpeas (drained weight 230 g)
- 500 ml vegetable bouillonjuice of 1 orange
- 1/2 tsp ground coriander
- 1/4 tsp ground cumin
- salt and pepper
- 3 tbsp capers
- 3–4 stalks flat-leafed parsley
- orange zest to garnish

#### PREPARATION

Peel and roughly chop the onion and garlic. Trim, wash and chop the carrots. Rinse the chickpeas in a sieve and leave to drain. Place all the prepared ingredients in the blender jug. Add the bouillon, orange juice, coriander and cumin, and process using the soup programme. Season with salt and pepper, and blend again using the pulse function. Drain the capers.

Wash and shake dry the parsley and pluck off the leaves. Arrange over the soup with the orange zest.

#### TIPS

If you like, fry the capers and parsley in 3 tbsp of hot olive oil for 2–3 minutes, and use to garnish the soup.

### BEETROOT AND WASABI SOUP

*Makes 4 portions*

#### INGREDIENTS

- 50 g cashew nuts
- 600 g beetroot
- 250 ml coconut milk (see p. 29)
- 250 ml vegetable bouillon
- 1 tsp wasabi paste
- juice of 1 lime
- salt

#### FOR THE WASABI FOAM

- 150 ml plant milk (see p. 29)
- 1/4 tsp wasabi paste
- beetroot leaves to garnish

#### PREPARATION

Place the cashew nuts in the blender jug and grind using the nut flour programme. Peel and roughly chop the beetroot. Add to the cashews, and pour over the coconut milk and vegetable bouillon. Then add the wasabi paste, and blend using the soup programme.

Season with lime juice and salt, and blend again using the pulse function.

To make the wasabi foam, heat and foam the plant milk with the wasabi paste.

Divide the soup into bowls. Spoon over the plant milk foam, and garnish with beetroot leaves if desired.

### YELLOW PEPPER SOUP

*Makes 4 portions*

#### INGREDIENTS

- 3–4 yellow peppers
- white sections of 2 spring onions
- 15 g turmeric root (or ground turmeric)
- approx. 1 tbsp cashew nuts
- 500 ml vegetable bouillon
- 1 tbsp coconut oil
- salt and pepper

#### PREPARATION

Wash the peppers, then cut into half and remove the seeds and pith. Trim and wash the spring onions. Peel the turmeric. Place all the prepared ingredients in the blender jug. Add the cashew nuts, vegetable bouillon and coconut oil, and blend using the soup programme.

Season with salt and pepper, and blend again using the pulse function.

## RECIPES FOR PRESET PROGRAM: SAUCE (CEREAL MILK)

### CASHEWMILCH

*Für ca. 1050 ml*

#### INGREDIENTS

---

- 100 g of cashew nuts
- 1000 ml water
- salt or sweetener

#### PREPARATION

---

Fill the cashew nuts with fresh water into the jar. Start the program "Sauce". Add almond milk with a little sweetener season with salt.

### ALMONDMILK

*Makes approx.. 550 ml*

#### INGREDIENTS

---

- 100 g almonds
- 500 ml water

#### PREPARATION

---

Place the almonds and water in the blender jug, and blend using the nut milk programme. Leave to stand for a little while so the foam settles, then pass through a hair sieve or nut milk bag if desired. The almond milk will keep for 1–2 days in the fridge.

#### TIPS

---

If you filter the milk after mixing it will become milder and lighter.

### HEMP MILK

*Für ca. 550 - 775 ml*

#### INGREDIENTS

---

- 85 g of hemp seeds
  - 500 ml water
- or
- 50 g of shelled hemp seeds
  - 750 ml water

#### PREPARATION

---

Add all of the ingredients into the jar. Blend using the sauce programme.

#### TIPS

---

If you filter the milk after mixing it will become milder and lighter.

## RECIPES FOR PRESET GRINDING

### PEANUT CREAM WITH CRANBERRIES AND CHOCOLATE

Makes approx. 220 g (9 tbsp, each approx. 25 g)

#### INGREDIENTS

- 150 g roasted unsalted peanuts
- 4 tbsp peanut oil
- 1 tbsp apple sweetener pinch of salt
- 30 g cranberries sweetened with apple  
20 g raw chocolate

#### PREPARATION

Place the peanuts, oil and apple sweetener in the blender jug. Add the salt, and blend using the nut flour programme. Grind more finely on setting 4, if desired.

Chop the cranberries and chocolate, and fold into the peanut cream.

#### TIPS

Cranberries are anti-inflammatory, and are often used to prevent bladder infections.

#### NOTE

*During the preparation of nut purees you must continue to push the nuts onto the blades with the bianco di puro tamper. During this process the temperature can increase. With a few short breaks the puree as well as the device can be cooled, if necessary.*

### CASHEW SPREAD

Makes approx. 150 g (approx. 7 tbsp)

#### INGREDIENTS

- 150 g Cashew nuts
- 30 ml sunflower or rapeseed oil

#### PREPARATION

Place the cashew nuts in the blender and add 20 ml of oil. Blend using the nut flour programme, adding a little more oil if necessary. Push the mixture down with the stamper.

Then continue blending manually at setting 4 until the mixture has reached the desired level of creaminess.

#### TIPS

You can also make other nut spreads using the same method. You might need to vary the amount of oil required, depending on how fresh the nuts are or how much oil they contain.

*(In case of overheating the mixer switches itself of. After about 45 minutes it is ready for use again).*

*If the nuts are not ground finely enough and large pieces remain, add some extra oil.*

### POPPY SEED AND ALMOND SPREAD

Makes approx. 160 g (approx. 8 tbsp)

#### INGREDIENTS

- 10 g poppy seeds
- 100 g almonds
- 40 g dried apricots
- 5 tbsp vegetable oil
- 1 tbsp maple syrup

#### PREPARATION

Grind the poppy seeds more finely using the nut flour programme. Remove from the blender jug.

Place the almonds, dried apricots, oil and maple syrup in the blender jug and blend using the nut flour programme. Grind more finely on setting 4, if desired. Fold in the poppy seeds.

## RECIPES FOR PRESET ICE CREAM

### PERSIMMON SORBET WITH STAR ANISE

*Makes 4 portions*

#### INGREDIENTS

- 4 persimmons (approx. 560 g)
- 80 g coconut sugar
- 100 ml water
- 2 star anise
- 1 lemon

#### PREPARATION

Wash the persimmons and cut out the blossom ends. Quarter the fruits and freeze them.

Place the coconut sugar, water and star anise in a small saucepan and bring to the boil. Simmer, stirring continuously, for 5–8 minutes until you have a syrup. Leave until cool.

Squeeze the lemon. Remove the star anise from the syrup. Place the frozen fruit (defrost slightly if you like), syrup and lemon juice in the blend jug, and blend using the ice cream programme until you have a creamy sorbet. Use the tamper if necessary. Serve the sorbet immediately.

#### TIPS

Coconut sugar affects the blood sugar level much more slowly than ordinary sugar, which means it helps to prevent obesity and diabetes.

### BLOOD ORANGE SORBET

*Makes 6 portions*

#### INGREDIENTS

- 800 g blood oranges
- 50 g agave syrup
- juice of 1 lemon
- 1 small bottle non-alcoholic bitter lemonade
- (98 ml, e.g. Sanbittèr)

#### PREPARATION

Peel the oranges. Place in the blender with the agave syrup, lemon juice and Sanbittèr, and blend using the fruit smoothies programme. Put in a flat dish and freeze for at least 5 hours until completely frozen.

Turn out onto a board, then chop roughly and place in the blender jug. Stir using the ice cream programme to make a creamy sorbet, and serve immediately.

#### TIPS

It's even easier if you freeze the sorbet mixture in ice trays, then there is no need to chop it.

### VEGAN SORBET

*Makes 6 portions*

#### INGREDIENTS

- 80 g cashew nuts
- 150 ml water
- 6 dried dates, stoned
- 400 g frozen fruit to taste (e.g. strawberries, blueberries, raspberries, etc.)
- apple sweetener to taste

#### PREPARATION

Place the cashew nuts, water and dates in the blender jug, and blend using the sauces programme until you have a slightly thick cream.

Add the frozen fruits, and then blend using the ice cream programme to make the ice cream. Keep pushing the mixture down with the tamper. Sweeten with apple sweetener if desired, and serve immediately.

#### USE OF THE TAMPER

*With these recipes you must use the tamper T42S.*

*Always hold the jar with one hand when using the tamper.*

## RECIPES FOR PRESET FRUIT-SMOOTHIES

### C3 SMOOTHIE

(Cherry, Cocoa and Coconut)

Makes approx. 500 ml

#### INGREDIENTS

- 400 g sweet or sour cherries (or 300 g frozen cherries)
- 20 g lightly fermented raw cocoa beans
- 150 ml coconut milk (see p. 29)
- 1–2 tbsp apple syrup

#### PREPARATION

Wash the fresh cherries, and remove the stalks and pits. If using frozen cherries, allow them to defrost. Put the cherries in the blender jug with the cocoa beans and coconut milk. Add the apple syrup and blend using the fruit smoothies programme.

#### TIPS

Raw cocoa makes you healthy and happy! Its high magnesium content benefits muscle function and coagulation. Magnesium is also a component in enzymes, bones and teeth. Cocoa also contains large quantities of calcium and iron. And cocoa makes us happy by raising the serotonin level.

### EXOTIC SMOOTHIE

Makes approx. 1200 ml

#### INGREDIENTS

- 1 large banana
- 1 small papaya (approx. 300 g)
- 1 mango (approx. 450 g)
- 1/4 pineapple (approx. 350 g)
- 3 stalks lemon balm
- 2 tsp acai powder
- approx. 250 ml water

#### PREPARATION

Peel the banana, papaya and mango. Deseed the papaya and cut the mango flesh away from the stone. Roughly chop the papaya. Peel and roughly chop the pineapple. Wash and shake dry the balm.

Place all the prepared ingredients in the blender jug with the acai powder, and add the water. Blend using the fruit smoothies programme, then divide into glasses.

#### TIPS

The essential oils in the leaves of lemon balm relieve cramps, aid the digestion and are calming. They also inhibit the growth of herpes viruses.

### RASPBERRY AND POMEGRANATE SMOOTHIE

Makes approx. 750 ml

#### INGREDIENTS

- 250 g raspberries
- 1 large banana
- 1 pomegranate (approx. 300 g)
- 1 tbsp apple syrup
- approx. 100 ml water

#### PREPARATION

Pick over the raspberries, then wash and drain. Peel and roughly chop the banana. Cut the pomegranate into quarters and scoop out the seeds. Remove the white pith (careful – it will splash). Put all the prepared ingredients in the blender jug with the syrup. Pour over the water and blend using the fruit smoothies programme.

#### TIPS

If you like, add 1/2–1 teaspoon rose water to the fruit, and then press the pulse button again.

#### TIPS

*If you want to enjoy cold fruit smoothie, you can reduce the amount of fresh water and add a few ice cubes.*

## RECIPES FOR PRESET PROGRAM: CEREAL MILK

### SOY MILK

*Makes approx. 1250 ml*

#### INGREDIENTS

- 100 g dried soy beans
- salt to season agave syrup to season

#### PREPARATION

Place the soy beans in a large bowl with plenty of water and soak overnight.

Pour away the soaking water. Rinse the soy beans in cold water, then place in a saucepan of fresh water, cover with a lid, and bring to the boil.

Simmer over a low heat for 1 hour until soft. Alternatively, cook in a steam cooker for 30 minutes.

Drain the beans again, then rinse in cold water and place in the blender jug. Pour over 1 l of fresh water and blend using the rice milk programme. Season the milk to taste with a little salt and syrup.

Decanted into a well-sealed container, the soy milk will keep in the fridge for about 5 days.

#### TIPS

You can soak and cook larger quantities of soy beans. They will keep in the fridge for 3–5 days, so you can use them to make fresh soy milk whenever you like.

Or freeze the cooked beans in portions and defrost them before using them to make soy milk.

### RICE MILK

*Makes approx. 900 ml*

#### INGREDIENTS

- 100 g wholegrain rice
- 800 ml water

#### PREPARATION

Wash the rice thoroughly and drain, then place in the blender jug with the water. Blend to make milk using the rice milk programme. The rice milk will keep in the fridge for about 5 days.

#### TIPS

To make fig and rice milk, blend 8 dried figs (approx. 140 g) with the rice and water. The fig and rice milk will keep for 1–2 days in the fridge.

### COCONUT MILK

*Makes approx. 500 ml*

#### INGREDIENTS

- 1 small coconut (approx. 450 g; alternatively 250 g coconut meat)

#### PREPARATION

Break the coconut with a hammer (reserving the water), and separate the hard outer shell from the meat. There should be about 250 g of meat. Peel the thin brown skin off the meat. Wash the meat and break into chunks. Top up the coconut water with water to make 500 ml. Put the meat in the blender jug with the water, and blend using the rice milk programme.

Pass the coconut milk through a hair sieve or nut milk bag. The coconut milk will separate when left to stand for a while. Just stir it well before using. The milk will keep for 3–4 days in the fridge.

It's even easier if you use grated coconut. Blend 100 g grated coconut and 500 ml water using the rice milk programme (makes about 350 ml).

#### TIPS

The fatty acids in coconut milk can help to strengthen the immune system. Furthermore, the constituents are said to have antiviral, antibacterial and antifungal properties.

## RECIPES FOR PRESET PROGRAM: FROZEN YOGHURT

### ICY RASP-BA-DRINK

*Makes 4 portions*

#### INGREDIENTS

---

- 2 bananas (each approx. 160 g)
- 200 g raspberries
- 30 g cashew nuts
- approx. 1 tbsp agave syrup
- 400 ml rice milk (see p. 29)

#### PREPARATION

---

Peel and slice the bananas. Pick over the raspberries if necessary, then wash and pat dry. Freeze with the sliced bananas for at least 4 hours.

Place the frozen fruit in the blender jug with the cashew nuts and agave syrup, and pour over the rice milk. Blend using the frozen yoghurt programme, and season with agave syrup.

#### TIPS

---

Cashew nuts make us happy! They contain lots of tryptophan, an essential amino acid that is involved in the production of the neurotransmitter serotonin.

### FROZEN BLUEBERRY YOGHURT

*Makes 4 portions*

#### INGREDIENTS

---

- 300 g blueberries
- 500 g soy yoghurt
- juice and grated zest of 1 organic lime
- 4 tbsp apple sweetener

#### PREPARATION

---

Pick over, wash and pat dry the blueberries, then freeze. Place the frozen berries in the blender jug with the yoghurt and lime juice, and blend using the frozen yoghurt programme. Add the lime zest and apple sweetener, and blend again briefly at setting 4.

#### TIPS

---

Blueberries contain plenty of secondary plant substances such as anthocyanins and proanthocyanins that not only provide the fabulous colour, but are also antioxidant and anti-inflammatory.

### HEALTHY VRAPPUCCINO

*Makes 2 portions*

#### INGREDIENTS

---

- 1 Cup Coconut
- 10 Coffee Beans (or Sprinkle of ground Espresso Coffee)
- 4-6 Dates
- 1 tbsp. Agave Syrup, Honey or similar
- 1-2 Handful ice

#### PREPARATION

---

Put all the ingredients into the jar. Select the frozen yoghurt program and blend for 30 seconds.

## TECHNICAL DATA

### PATTO PRO

<b>Power</b>	1,000 Watt
<b>Motor</b>	Brushless DC-Motor
<b>Rotation</b>	500 rpm to 15,000 rpm
<b>Voltage / Frequency</b>	220 - 240 V / 50 - 60 Hz
<b>Volume of jar Cube+</b>	1.5-Liters, Tritan plastic, BPA-free
<b>Max. temperature</b>	125 °C
<b>Blade type and material</b>	6 Stainless Steel blades, HCS (Japan)
<b>Control Panel</b>	8 preset programs, On / Off button, Pulse button, Pause button 10 selectable speed level, Run time selection, Runtime display
<b>Safety functions (see page 5)</b>	Overheat protection, Overload protection and automatic jar recognition
<b>Device dimensions (incl. jar)</b>	(h) 440 mm x (w) 205 mm x (d) 245 mm
<b>Packaging dimensions</b>	(h) 445 mm x (w) 305 mm x (d) 320 mm
<b>Net weight</b>	6.000 kg
<b>Gross weight</b>	7.150 kg
<b>Certification / Standard</b>	CE, EMC, CB, LVD
<b>Manufacturer's warranty</b>	15 years for motor base (by household use) or 5 years for motor base (by commercial use) 2 years for jar 2 years for tamper (except battery)
<b>Power consumption in energy saving mode:</b>	With Jar: 0.603 Watt, without Jar: 0.603 Watt
<b>Type of use:</b>	The device is certified for domestic use, also intended for commercial use.

### Tamper T42S (with patented temperature control)

<b>Colour</b>	Schwarz
<b>Measurement range</b>	0 °C - 120 °C
<b>Max. temperature</b>	125 °C
<b>Device dimensions</b>	(h) 300 mm x (w) 82 mm
<b>Weight</b>	0.25 kg
<b>Manufacturer's warranty</b>	2 years (except battery)
<b>Power supply</b>	Battery type CR 2032



## DISPOSAL NOTE

The packaging protects the device from damage during transportation. The packaging materials have been chosen with consideration of the environment and the disposal and are therefore recyclable.

The return of the packaging to the material cycle reduces the generated waste and saves raw materials. Please dispose of not needed packaging materials at the collection facilities of the collection system "Green Point"

**If possible, store the packaging during the warranty period, to be able to properly package the device in a warranty case.**



Device and packaging must be disposed of according to the local regulations for the disposal of electrical waste and packaging materials. If necessary inform yourself at your local waste management company

Do not dispose of electrical devices in household waste, please use the collection facilities of the community. Ask your municipal administration for the sites of the collection facilities. When electrical devices are disposed of without control, dangerous substances can reach the groundwater and also the food chain during corrosion as well as poison plants and animals for years.

## DISPOSAL OF USED BATTERIES

### Return of waste batteries free of charge

Batteries may not be disposed of with household waste. You are legally obliged to return used batteries so that a proper disposal can be guaranteed. You can leave batteries to a local waste management company or return to your nearest retail store. Even we, as a distributor of batteries are obliged to take back waste batteries. Our take-back obligation is unique to those batteries we carry or carried in our range as new batteries. Batteries like mentioned above, you can either sufficient stamped send back to us or submit for free to our shipping warehouse at the following address:

**bianco di puro GmbH & Co. KG**  
Maarweg 255 • D-50825 Cologne • Germany

Should you have further questions you can contact us via email, too: [info@biancodipuro.com](mailto:info@biancodipuro.com).

### Importance of the battery symbols



Batteries are marked with the symbol of a crossed out wheeled bin. This symbol indicates that batteries may not be disposed of with household waste. For batteries containing more than 0.0005 per cent of mercury, more than 0.002 percent cadmium or more than 0.004 percent lead, is located below the wheeled bin symbol is the chemical symbol of the pollutant used in each case - where "Cd" für Cadmium, "Pb" stands for lead, and "Hg" for mercury.

## CONTACT AND CUSTOMER SERVICE

### Contact

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## CUSTOMER SERVICE

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Phone +49 221 50 80 80-20  
Fax +49 221 50 80 80-10  
Mail customerservice@biancodipuro.com  
Internet www.biancodipuro.com

Please keep the date of purchase and the serial number of the appliance handy. This number is found on the bottom of the appliance.

### **! CAUTION**

- Read instructions before using
- Do not immerse in water
- Unplug when not in use.
- Do not open device! Risk of electrocution!

## WARRANTY CONDITIONS:

The warranty is from date of purchase for the high performance blender Patto Pro as follows:

- 15 years on motor base by household use  
or 5 years on motor base by commercial use
- 2 years on mixing container Cube+
- 2 years on Tamper T42S

The warranty includes defects in materials, construction and workmanship of all parts.

If your bianco di puro power blender exhibits defects during normal use within the warranty time, the manufacturer will decide if the appliance will either be repaired, defective parts replaced free of charge, or exchanged for a replacement appliance. For personal use only. Not suitable for commercial use.

To submit a warranty claim, you must thoroughly clean the entire appliance including all accessories, pack it well and send it to the bianco di puro Service Centre. Please note: If individual parts or the appliance itself have not been cleaned, the Service Centre will charge you for cleaning them, irrespective of the warranty claim. Please keep the original shipping box in case you need to send in your appliance.

Please always call the Service Centre before sending in an appliance. Often a phone call is enough to solve the problem and the packing and sending becomes superfluous. In any case, your Bianco Service Centre will solve your problem as quickly as possible.

If it is still necessary for you to send in your blender, please discuss the dispatch with your bianco di puro Service Centre. This will minimise your dispatch costs.

## THIS WARRANTY DOES NOT COVER:

- Defects that do not result from the workmanship and production of the appliance, such as careless damage, accidents, etc.
- Use not in accordance with the user manual, careless handling, technical changes, accident
- Damage caused by parts not provided by an authorised dealer or repairs carried out by non-authorised personnel

## TO PROCESS YOUR WARRANTY CLAIM, THE FOLLOWING INFORMATION ARE NECESSARY:

- Your name, address, phone number
- Serial number and model number
- Problem
- Date of purchase
- Seller
- If damaged during dispatch, name of the parcel service and the package number.

### **! IMPORTANT**

Keep the original packaging in case it is necessary to send in your blender in to the Service Centre.

When sending in your bianco di puro power blender, pack all parts in the original packing and make sure that you have included all parts. Do not forget to write your address on the outside of the packaging.