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Introduction.
For your safety and continued enjoyment for this product, always read the instruction book carefully before using.
When using electrical appliances, basic safety precautions should always be followed including the following:

Basic safety precautions

1. **TO AVOID ELECTRIC SHOCK, FIRE OR INJURY, PLEASE READ THE USER MANUAL CAREFULLY BEFORE USING THE APPLIANCE AND KEEP IT FOR FUTURE REFERENCE.**

2. This appliance is for household use only or businesses which don’t require high production volumes.

3. Never immerse the appliance in water or other liquids.

4. Do not use the appliance under direct sunshine.

5. Please turn off the appliance when not in use otherwise it may result in danger.

6. Please turn off the appliance and unplug the socket when unattended otherwise it may result in danger.

7. **KEEP THE APPLIANCE AWAY FROM CHILDREN.**

8. The appliance is not intended for use by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

9. Children should be supervised to ensure that they do not play with the appliance.

10. **With any indication of malfunction (including power cord), please stop using the appliance immediately to avoid hazard. Take it to the authorized technician for repair. Do not attempt to repair or change any parts by yourself, ONLY AUTHORIZED TECHNICIANS are supposed to repair or change parts of the machine.**

11. Please turn off and unplug the appliance before cleaning or maintenance.

12. Don’t use this appliance near water to avoid electric shock.

13. Please turn off and unplug the appliance when not in use. Make sure the power is off before pulling out the plug and do not pull the cord.

14. When the appliance is not in use for a prolonged period, please turn it off, unplug it, pack it well, and store it in dry cool place.

15. The use of any accessories or attachments not recommended by the manufacturer/supplier or authorized technician may cause injury.

16. Do not let power cord hang over edge of table or counter or touch any hot surfaces.

17. Do not use appliance for other than indicated usage.

18. **DO NOT CLEAN USING ANY ABRASIVE MATERIAL.**

19. **NEVER FORCE ANY PARTS OR BRACKETS INTO POSITION.**
**Model No. & Specification**

**Model:** The model and machine can differ depending on its kind. For example Philips Juice Bender

**Input Power:** The power that is actually going into the machine may differ with the power that is being consumed by the machine, however if you select the machine with higher input power then the electricity consumption will also be high

**Amps/Volts vs. Watts:** In some cases, you may find power requirements listed in amps and volts instead of watts. For these situations, there’s a simple formula that can help you calculate electricity requirements: just multiply the number of amps by the number of volts - the resulting number equals to appliance’s wattage.

**Example:** If a device uses 5 amps at 110 volts, which translates into 550 watts (5 x 110 = 550).

The power requirements for some devices are listed in watts (i.e 350W), rather than amps. Use this formula to convert the rating to amps: Amps = watts/110.

**Extension Cord:** It is advised to plug the juice blender power cord into the wall outlet directly; however you can use the extension cord where necessary. Each extension cord has maximum amperage — the limit on the current it can conduct safely. Connecting devices with a higher current may cause overheating, therefore the appliance amperage should always be less or equal to the maximum amperage of electrical cords.

**Example.** If your blender has 3 Amp, your extension cord must be 3Amp or above.

Please read this user manual carefully before assembling and using
NOTE: Make sure the juice blender is unplugged before you start assembling;

A. HOW TO ASSEMBLE A BLENDER

1. Please check the blending blade carefully before using the blender every time.

2. Insert the blending blade into the glass jar. To lock the blending blade, turn it in anti-clockwise direction. To release the blending blade, turn it in clockwise direction.

3. Place the glass jar onto the motor unit. Make sure the arrow (▲) at the bottom of the glass jar is in line with the unlock (●) symbol. Lock the glass jar by turning it clockwise to the lock symbol (●) on the motor unit. To release the glass jar, turn it anti-clockwise to the unlock symbol.

Note: Please ensure the glass jar is in position tightly.
B. HOW TO ASSEMBLE A MILLER

1. Please check the milling blade carefully before using the miller every time.

2. Insert the milling blade into the miller. To lock the milling blade, turn it in anti-clockwise direction. To release the milling blade, turn it in clockwise direction.

3. Place the miller onto the motor unit. Make sure the arrow (↑) at the bottom of the miller is in line with the unlock symbol ( ). Lock the miller by turning it clockwise to the lock symbol ( ) on the motor unit. To release the miller, turn it anti-clockwise to the unlock symbol ( ).
A: BLENDING

1. Assemble the glass jar.
2. Plug the appliance into a socket.
3. Add ingredients into the glass jar; cover the glass jar with the lid (Make sure the fruits chopped into strips or smaller cubes)
4. Turn the speed control to the desired speed. (See the table of suggested speed for the blender to see the proposed speed for blending)
5. To stop the operation, turn the speed control to off.
6. Wait until the motor stops completely, remove the glass jar from the motor unit.
7. Unplug the appliance after use.

PRECAUTION

1. Stop the blender before adding new ingredients or use the measuring cup to add ingredients.
2. Do not remove the lid from the glass jar while the blender is on.
3. The maximum operation level is 1.5L. Do not blend more than 1.5L ingredients.

B: MILLER

The miller is designed for milling solid ingredients such as grains, beans, and etc.

1. Place the food in the miller. (maximum 1/2 miller)
2. Place the sealing ring onto the milling blade.
3. Place the milling blade into the miller and turn the milling blade in anti-clockwise direction to lock it.
4. Turn the miller upside down and place it on the motor unit and lock the miller by turning it in clockwise direction.
5. Plug the appliance into a socket.
6. Turn the speed control to the desired speed. (See the table of suggested speed for the blender to see the proposed speed for blending)
7. To stop the operation, turn the speed control to off.
8. Wait until the motor stops completely, remove the miller from the motor unit.
9. Unplug the appliance after use.
**PRECAUTION**

1. Do not place the milling blade on the motor unit before installing into the miller.
2. Avoid touching the sharp blades.
3. Never touch the rotating parts which are still in motion.
4. Switch off the appliance before changing accessories or approaching parts that move in use.
5. Place the motor unit on a flat surface.
6. Ensure the speed control is turned to off.

**TABLE OF SUGGESTED SPEED FOR THE BLENDER**

<table>
<thead>
<tr>
<th>Speed</th>
<th>Recommended application</th>
<th>Maximum operation time</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 (maximum speed)</td>
<td>Blending carrot/water with rough pieces for sauces with no more than 1.5L</td>
<td>120s</td>
</tr>
<tr>
<td>2 (maximum speed)</td>
<td>Blending instant juices, soft fruit and cocktails with alcohol with no more than 1L</td>
<td>60s</td>
</tr>
<tr>
<td>2 (maximum speed)</td>
<td>Making sauces, baby food, blending hard fruits or vegetables with no more than 1L</td>
<td>60s</td>
</tr>
</tbody>
</table>

**TABLE OF SUGGESTED SPEED FOR THE MILLER**

<table>
<thead>
<tr>
<th>Speed</th>
<th>Recommended application</th>
<th>Maximum operation time</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 (maximum speed)</td>
<td>Chopping hard cheese, dry bread...100g</td>
<td>10s</td>
</tr>
<tr>
<td>2 (maximum speed)</td>
<td>Chopping soybean... 240g</td>
<td>10s</td>
</tr>
</tbody>
</table>

Note: After every maximum operation time, please let the appliance cool down to room temperature before operating the appliance again.
CLEANING AND MAINTENANCE

1. To maintain the blender in the best quality, always clean the glass jar every time after use. Make sure the blender is unplugged before cleaning.

2. Clean the glass jar and other accessories with warm soapy water and dry thoroughly.

3. Clean the motor unit with a dry cloth; never immerse it in water or place it under running water.

4. Place the blender in a safe place.

WARNING:

1. TURN OFF THE MACHINE AND UNPLUG IT FROM THE ELECTRIC SOCKET BEFORE CLEANING OR MAINTAINING IT
2. HANDLE THE GLASS JAR WITH CARE.
3. THE BLADES ARE VERY SHARP. WASH THEM WITH CARE. NEVER TOUCH THE BLADES WITH YOUR FINGERS.
4. TO PREVENT CIRCUIT OVERLOAD AND FIRE, NO MORE THAN ONE EXTENSION CORD SHOULD BE INSERTED INTO A SOCKET OUTLET. (DO NOT CONNECT OTHER APPLIANCES/EXTENSION CORD TO THE SOCKET OUTLET OR EXTENSION CORD)

TIPS OF USING THE BLENDER

1. Do not blend dry, thick or heavy mixtures for more than 60 seconds continuously. Let the appliance cool down to room temperature before continue operating the appliance again.

2. Do not place the lid into a dishwasher or boiling water, the lid may deform.

3. Always hold the edge of the lid while operating the blender.

SIMPLE TROUBLE SHOOTING

PROBLEM: The blender is not working.

POSSIBLE SOLUTION

1. Check the plug if it is in its socket and the switch is in the ‘on’ position.

2. The removable blender accessories are not assembled correctly. Unscrew and re-assemble the accessories.

PROBLEM: The blender gets very hot after maximum speed operation.

POSSIBLE SOLUTION

1. The blender has been used for a long time continuously. Let the blender cool down to room temperature before using it again.

PROBLEM: Bad smell.

POSSIBLE SOLUTION

1. The machine oil on the motor may cause smell in first few use.
Maintenance services

The appliance should be maintained by authorised technicians in your area. If you don’t know those technicians you are advised to contact the local operator or cluster manager in your area who will put you in touch with them. You can also get in touch with the supplier of your machine through their contact details. You are therefore advised to request for their contact details when buying any electrical appliances.

Sample: Suppliers contact details:

Lionsroyal Group Limited

P.O.Box 79708

Dar es Salaam.

Tel: 022 2451915

Email: lionsroyal.group.tz@gmail.com

TIN: 118-066-618

Warranty

Warranty is a written guarantee, issued to the purchaser of the appliance (by its manufacturer) promising to repair or replace it if necessary within a specified period of time. Usually warranty is given for the period of one year (but may differ according to the type of machine and manufacturer). This guarantee normally goes hand in hand with the warranty card.

The card must be duly filled when/after purchasing the appliance and give the supplier his copy.

This card normally comes with the terms and conditions and does not apply if;

a) The warranty period is expired.

b) The warranty label is broken or removed.

c) The serial number label is missing or unrecognizable.

d) The product has been modified or repaired by any unauthorized service centre or personnel.

e) The defect was subject to abuse, improper use not conforming to product manual instructions, or environment conditions more severe than those specified in the manual and specification.

f) The defect was subject to Force Majeure, such as acts of God, flood, lighting, earthquake, war, vandalism, theft, brownouts or sags (damage due to low voltage disturbances).
Difference between warranty and guarantee

A warranty is usually provided by the maker of the product and will be responsible to repair or replace a defective product or its parts while guarantee is a promise provided by the suppliers for assuming responsibility to perform, execute and offering security for that agreement.

Sample of Warranty Card

<table>
<thead>
<tr>
<th>Send this copy to:</th>
<th>Lionsroyal Group Limited</th>
</tr>
</thead>
<tbody>
<tr>
<td>Address:</td>
<td>P.O.Box 79708: Dar es Salaam</td>
</tr>
<tr>
<td>Tel:</td>
<td>022 2451915</td>
</tr>
<tr>
<td>Product model number/name:</td>
<td>Juice Blender Princess</td>
</tr>
<tr>
<td>Date of Purchase:</td>
<td>12th January 2018</td>
</tr>
<tr>
<td>Where purchased:</td>
<td>Dar es Salaam</td>
</tr>
<tr>
<td>Name:</td>
<td>Fredrick Mushi</td>
</tr>
<tr>
<td>Address:</td>
<td>266 Mwanza</td>
</tr>
<tr>
<td>Email:</td>
<td><a href="mailto:freddymushi@yahoo.com">freddymushi@yahoo.com</a></td>
</tr>
<tr>
<td>My signature below acknowledge that I have read, fully understand and accept terms and condition of this this limited warranty agreement</td>
<td></td>
</tr>
<tr>
<td>Signature:</td>
<td></td>
</tr>
<tr>
<td>Date:</td>
<td>17th January 2018</td>
</tr>
</tbody>
</table>

**IMPORTANT!**
1. Always fill your warranty card and give a copy to your supplier.
2. Keep your warranty card to use it within the period (Months or Years) mentioned in the warrant card.
3. Supplier reserves the right to request the warrant card before accepting repair requests, however this does not affect or limit your mandatory statutory rights.

**WARNING:** This machine uses AC power from the mini-grid or national grid, so the warranty is void if appliance is used on Direct Current (D.C.) or other sources of power.
CONTACT

To share views, advise and for further information, contact us:

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Phone: +255 787 252 585
Website: www.energychangelab.org

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