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# Farberware 201627 Owner's Manual

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# FARBERWARE®

## Immersion Hand Blender

Model Number: 201627

UPC: 655772-01627-0

### Customer Assistance

1-855-451-2897 (US)



Please consider the option to recycle the packaging material.



## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- **Read all instructions before use.**
- Do not touch hot surfaces. Use handles or knobs.
- **WARNING** - to protect against electric shock, fire and personal injury:
  - do not immerse cord, plug or motor unit in water or other liquids;
  - do not immerse the appliance or any electrical components in water or any other liquids;
  - always switch off and unplug the appliance before cleaning.
- This appliance should not be used by children and care should be taken when used near children.
- Unplug from wall outlet when not in use, before putting on or taking off parts, and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Avoid contacting moving parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer assistance number for information on examination, repair, or electrical or mechanical adjustment.
- The use of accessory attachments not recommended or sold by the appliance manufacturer may result in fire, electric shock or injuries to persons.
- Do not use outdoors or in a damp area.
- Do not let power cord hang over edge of table or counter.
- Do not let cord contact hot surface, including the stove.
- When mixing liquids, use a tall container or make small quantities at a time to reduce spillage.
- Keep hands and utensils out of the container while blending to prevent the possibility of severe injury to persons or damage to the unit. A scraper may be used but must be used only when the unit is not running.
- Be certain lid is securely locked in place before operating appliance.
- Keep hands and utensils away from the cutting blade while chopping food to reduce the risk of severe injury to persons or damage to the food chopper. A scraper may be used but only when the food chopper is not running.
- Blades are sharp. Handle carefully.
- Never leave the appliance unattended during use.

## SAVE THESE INSTRUCTIONS!



## IMPORTANT SAFEGUARDS

- To switch off the appliance, release the button and remove plug from wall outlet.
- Do not place the appliance close to the edge of the countertop.
- Never pull on the cord to disconnect the appliance from the wall outlet; instead, grasp the plug and pull on the plug.
- Do not use appliance for other than intended use.
- Do not blend ice or dry ingredients.
- Let the appliance cool completely before putting away or storing.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.

## ADDITIONAL SAFEGUARDS

This appliance is for **HOUSEHOLD USE ONLY**.

### WARNING:

- **DO NOT OPERATE THIS APPLIANCE, IF THE POWER CORD SHOWS DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.**
- A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Longer extension cords are available and may be used if care is exercised in their use.
- If an extension cord is used:
  - The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
  - The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

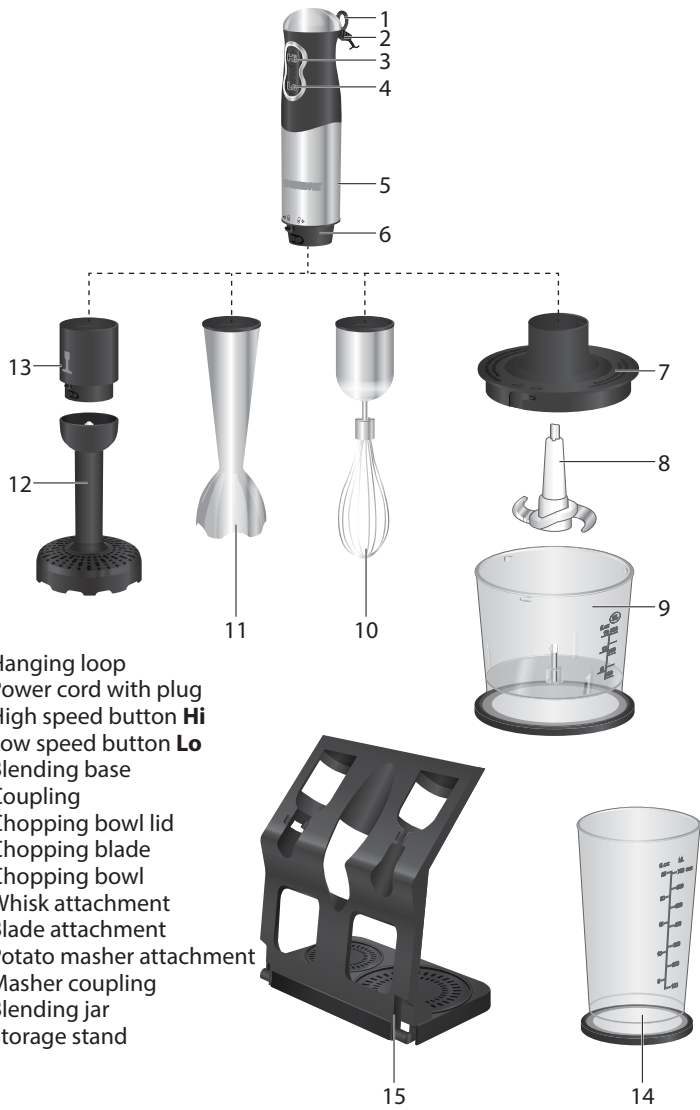
### Polarized plug

- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- Do not let children handle or put the electrical cord into their mouths.

## SAVE THESE INSTRUCTIONS!



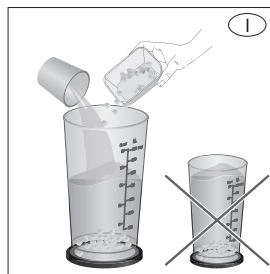
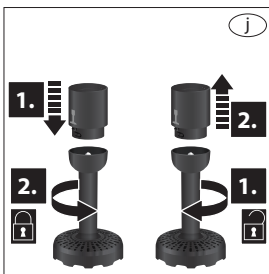
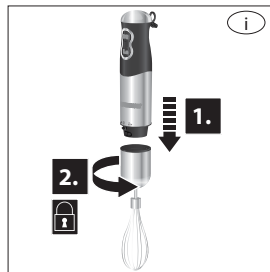
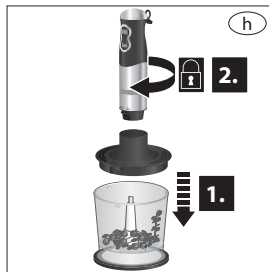
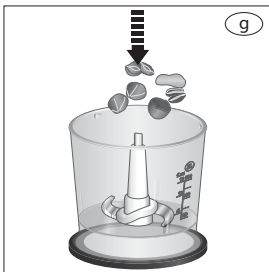
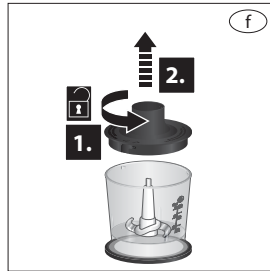
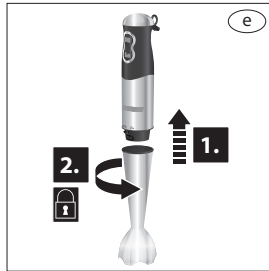
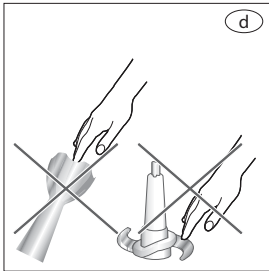
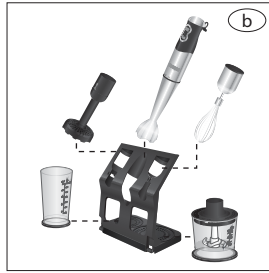
# PARTS



- 1. Hanging loop
- 2. Power cord with plug
- 3. High speed button **Hi**
- 4. Low speed button **Lo**
- 5. Blending base
- 6. Coupling
- 7. Chopping bowl lid
- 8. Chopping blade
- 9. Chopping bowl
- 10. Whisk attachment
- 11. Blade attachment
- 12. Potato masher attachment
- 13. Masher coupling
- 14. Blending jar
- 15. Storage stand

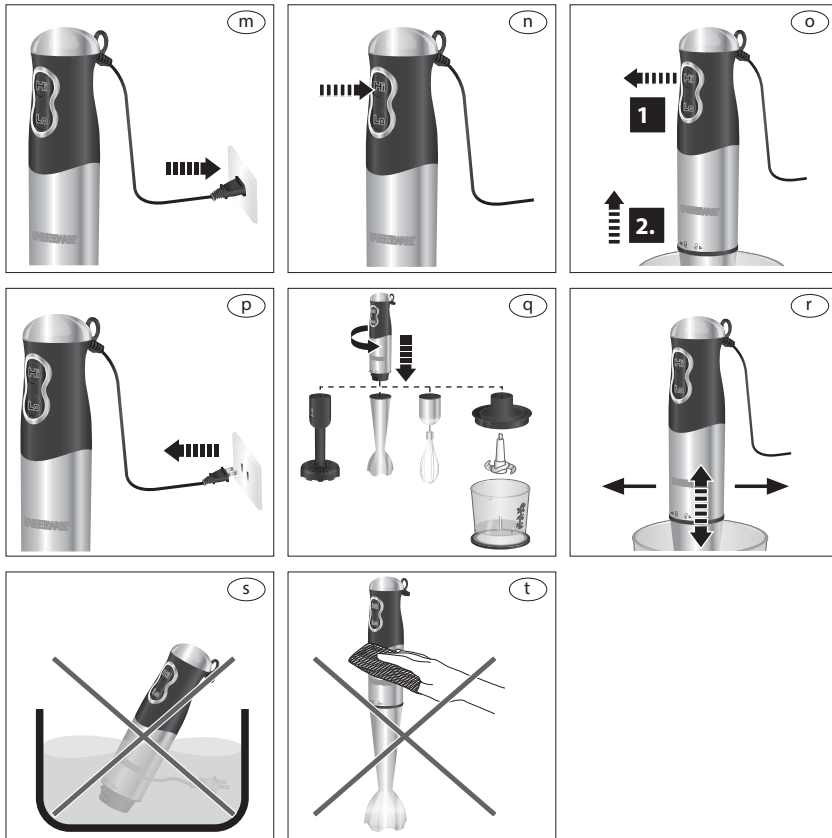


# ILLUSTRATIONS





## ILLUSTRATIONS



## OPERATION

### Before first use

- Remove all packaging materials, labels and/or stickers from your appliance.
- Check package to verify all contents are included and undamaged. Do not operate the appliance if the contents are incomplete or appear damaged. Return it immediately to Walmart.



## OPERATION

### **Danger of suffocation!**

- Packaging materials are not toys. Always keep plastic bags, foils and foam parts away from babies and children. Packaging material could block airways and mouth and prevent breathing.
- Clean the appliance thoroughly before using for the first time (↳ Cleaning and Maintenance)

## USING THE STORAGE STAND

### **The storage stand can hold the appliance and all accessories when not in use.**

- Fold up the storage stand (15) and ensure it locks in its final position with a noticeable click (ill. (a)).
- Place the accessories into their designated areas (ill. (b)).

### **NOTE:**

- The holder for the appliance is designed to hold the blending base (5) with attached blade attachment (11).

## ASSEMBLY

### **WARNING:**

- Do not connect the appliance to a wall outlet unless it is fully assembled (ill. (c)).
- The blades are very sharp. Always handle the blade attachment (11) and the chopping blade (8) with care. Do not touch the blades as this may cause injuries (ill. (d)).

### **Blade attachment**

- Attach the blade attachment (11) by aligning the coupling (6) onto the blending base (5) and secure it by turning it counter-clockwise until locked in position with a noticeable click (ill. (e)).

### **Chopper assembly**

- Place the chopping bowl (9) on a clean, flat and stable surface.
- Remove the chopping bowl lid (7) from the chopping bowl (9) by turning it counter clockwise and lifting it up when unlocked (ill. (f)).
- Fill the food to be processed into the chopping bowl (9) (ill. (g)).
- Add the chopping bowl lid (7) and lock it by turning it clockwise (ill. (h)).



## ASSEMBLY

- Add the chopping bowl lid (7) to the chopping bowl (9) while observing the alignment of the locking mechanism and the coupling to the chopping bowl (9). Turn the chopping bowl lid (7) clockwise to lock it. Make sure the chopping bowl lid (7) locks in place with a noticeable click (ill. (h)).

### Whisk attachment

- Attach the whisk attachment (10) by aligning the coupling (6) onto the blending base (5) and secure it by turning it counter-clockwise until locked in position with a noticeable click (ill. (i)).

### Potato masher attachment

- Attach the potato masher attachment (12) to the masher coupling (13) (ill. (j)).
- Attach the masher assembly by aligning the coupling (13) onto the blending base (5) and secure it by turning it counter-clockwise until locked in position with a noticeable click (ill. (k)).

## USING THE APPLIANCE

This appliance can be used for blending of cooked or raw vegetables and fruits, chopping hard foods, such as seeds or nuts, whisking liquids such as whip cream, mashing ingredients such as potatoes or light dough.

This appliance is not intended for blending hot liquids or foods or to be used with ice.

### NOTE:

- The appliance has a rated power of 300W. Before plugging it into the wall outlet, ensure that the electrical circuit is not overloaded with other appliances. This appliance should always be operated on a separate 120V ~ 60Hz wall outlet.
- Place the appliance on a clean, flat and stable surface.
- Assemble the appliance according to the required operation and the food to be processed (↳ Assembly).
- Combine the ingredients in the blending jar (14) (ill. (l)) or a suitable container (e. g. for mashing) (↳ Blending/Chopping/Whisking/Mashing).



# USING THE APPLIANCE

## WARNING:

- Do not operate the appliance continuously for more than 1 minute. Do not operate the appliance continuously for more than 15 seconds without load. Allow the appliance at least 3 minutes to cool down between operation cycles. Operate the appliance for a maximum of 3 consecutive cycles, after which, allow the appliance to cool down for at least 10 minutes before the next use. Do not exceed the maximum operation cycles.
  - Do not overfill the container to avoid spilling or food entering the blending base (5).
  - Only use accessories recommended by the manufacturer. Do not attach any other attachments onto the appliance.
  - Always inspect attachments before each use. Do not use cracked, bent or damaged attachments.
- 
- Connect the plug (2) into a wall outlet (ill. (m)).
  - Immerse the attachment (10, 11, 12) in the container with prepared ingredients or attach the blending base (5) to the chopping assembly (ill. (h)).
  - Press and hold the low speed button **Lo (4)** to start the operation (ill. (n)). Use the high speed button **Hi (3)** for higher speed operation.
  - Once the ingredients have reached the desired consistency, release the low speed button **Lo (4)** to switch off the appliance (ill. (o)).
  - Withdraw the attachment (10, 11, 12) from the container (ill. (o)) or release the blending base (5) from the chopper assembly.
  - Disconnect the plug (2) from the wall outlet (ill. (p)).
  - Remove the attachment (10, 11, 12) or the chopper assembly from the blending base (5) by turning it clockwise (ill. (q)).
  - Pour the processed food into a suitable container, when necessary.

## NOTE:

- When blending/whisking/mashing, slowly move the appliance through the food, upward, downward and sideways to ensure the ingredients are all processed equally (ill. (r)).
- Do not press both low speed button **Lo (4)** and high speed button **Hi (3)** at the same time.

## Blending

### NOTE:

- Peel or core any fruits or vegetables and cut them into small chunks. Cut solid food into small pieces not larger than ½ inch.
- When blending dry ingredients, add water to allow an easier and smoother blending operation. Do not blend dry ingredients only.
- Ensure there is enough liquid in the container to at least cover the blades.



## USING THE APPLIANCE

- To ensure even blending, release the low speed button **Lo (4)** to switch off the appliance. Withdraw the blade attachment **(11)** from the container after a few seconds and gently shake the container to mix the ingredients.
- If necessary, gently shake the container to re-distribute the ingredients.

### Chopping

**NOTE:**

- Make sure the chopping assembly is correctly assembled (↳ Assembly).
- Cut any food into small chunks not larger than ½ inch.
- Do not operate the appliance when the chopping bowl **(9)** is empty.
- Do not process hard foods such as ice, coffee, cereal or chocolate in lumps in the chopping bowl **(9)**, as damage to the blades may result.

### Whisking

**NOTE:**

- Make sure the whisk is always fully immersed to avoid splashing.

### Mashing

**NOTE:**

- Peel or core any food and cut them into small chunks. Cut solid food into small pieces not larger than ½ inch.
- Make sure the food to be mashed is soft enough to be processed.
- When mashing dry ingredients, add water to allow an easier and smoother mashing operation. Do not mash dry ingredients only.

# RECIPES

## Pesto

1 cup	packed basil leaves
2 cloves	garlic
½ cup	fresh flat leaf parsley, stems removed
2 tablespoons	pine nuts or walnuts, toasted
-	dash red pepper flakes
½ cup	extra virgin olive oil
-	salt and pepper to taste
½ cup	grated Parmesan cheese

- Place basil, garlic, parsley, pine nuts, red pepper flakes and 2 tablespoons of the olive oil in chopper bowl; pulse to chop. Spoon chopped mixture into mixing bowl. Add remaining oil;
- Use immersion blender to blend well. Season with salt and pepper. Add Parmesan cheese and use immersion blender to blend until combined. Serve immediately or refrigerate.
- Makes about 1¼ cups

### NOTE:

To serve, toss pesto with 1 pound of hot, cooked pasta. Pesto is also excellent to rub on chicken before grilling, or blend a little pesto into cream cheese to make a flavorful spread.

## Orange Fruit Dip

1 can (6 ounces)	frozen orange juice concentrate, thawed
1 package (3.4 ounces)	instant vanilla pudding
1¼ cups	milk
½ cup	heavy whipping cream
1 can (11 ounces)	Mandarin oranges, drained

- Fresh strawberries, fresh pineapple cubes, grapes, marshmallows or graham crackers for dipping. Place orange juice and pudding in a deep mixing bowl; blend with immersion blender.
- Add milk and use immersion blender to blend until smooth. Refrigerate 15 minutes.
- Pour heavy whipping cream into a deep mixing bowl. Use whisk, at low speed, to beat until frothy. Gradually increase speed and continue to beat until stiff peaks form.
- Lightly chop Mandarin oranges. Fold whipped cream and oranges into pudding mixture.
- Refrigerate several hours or overnight.
- Serve as a dip with fresh strawberries, pineapple cubes, grapes, marshmallows or graham crackers.
- Makes about 2 cups



# RECIPES

## Flank Steak in Chimichurri Sauce

½ cup	loosely packed fresh parsley
¼ cup	loosely packed fresh oregano leaves
6 cloves	garlic
3 tablespoons	fresh lemon juice
½ cup	olive oil
⅓ cup	white wine vinegar
½ teaspoon	salt
¼ teaspoon	pepper
⅛ teaspoon	crushed red pepper flakes
1½ pounds	beef flank steak

- Place parsley, oregano and garlic in chopper bowl; pulse to chop. Transfer to mixing bowl and add remaining ingredients, except steak. Use immersion blender to blend well.
- Place steak in re-sealable plastic bag; pour half of herb-oil mixture over meat. Seal and refrigerate several hours or overnight. Cover and refrigerate remaining herb – oil mixture.
- Preheat grill or allow coals to burn down to white ash. Drain meat and discard marinade.
- Grill meat about 14 to 15 minutes, turning midway through cooking, or until meat thermometer reaches 160 degrees for medium doneness. Brush with reserved herb mixture during cooking.
- Slice meat into thin strips, cutting across the grain.
- Makes 6 servings

## Vanilla Mouse with Chocolate Sauce

1 package (3.4 ounces)	instant vanilla pudding
2 cups	milk
1 cup	heavy or whipping cream
-	Chocolate sauce (recipe follows)

- Place pudding and milk in a deep mixing bowl; blend with immersion blender. Refrigerate until slightly thickened, about 10 minutes. Pour heavy whipping cream into a deep mixing bowl. Use whisk, at low speed, to beat until frothy. Gradually increase speed and continue to beat until stiff peaks form.
- Measure out and reserve ½ cup whipped cream; cover and refrigerate until ready to use.
- Fold pudding into cream, folding gently until well combined. Cover and refrigerate several hours or overnight.
- To serve, spoon pudding into serving dishes. Drizzle each with chocolate sauce. Garnish with a dollop of whipped cream.
- Makes 4 servings.



# RECIPES

## Creamy Dill Dressing

1/3 cup	fresh dill
1 tablespoon	Dijon mustard
1/3 cup	sour cream or yogurt
1/4 cup	seasoned rice vinegar
1/3 cup	olive oil
-	Salt and pepper to taste

- Place dill in chopper bowl and chop finely. Add remaining ingredients and blend until emulsified.
- Makes 1 cup dressing

# HINTS AND TIPS

- Always allow frozen ingredients to defrost. Frozen ingredients are hard and can damage the appliance.
- Add liquid ingredients into the blending jar (14)/suitable container first before adding solid ingredients to ensure an even blend.
- Cut ingredients into smaller pieces to allow quicker blending.
- For best results, cut solid ingredients into approximately 1/2 inch (1.3cm) pieces.
- Operate the appliance for only as long as needed to reach the right consistency.
- Do not operate the appliance continuously for more than 1 minute. Do not operate the appliance continuously for more than 15 seconds without load. Allow the appliance at least 3 minutes to cool down between operation cycles. Operate the appliance for a maximum of 3 consecutive cycles, after which, allow the appliance to cool down for at least 10 minutes before the next use. Do not exceed the maximum operation cycles.
- Do not use the appliance to blend hot liquids or foods.
- Do not use with ice.
- Do not use with dry ingredients only.
- It is recommended to clean all accessories used after each use.





# CLEANING AND MAINTENANCE

Proper maintenance will ensure many years of service from your appliance. Clean the appliance after every use. The appliance contains no user serviceable parts and requires little maintenance. Leave any servicing or repairs to qualified personnel.

## WARNING:

- Always disconnect the plug **(2)** from the wall outlet before cleaning. Allow all parts of the appliance to cool down completely.

## NOTE:

- Do not immerse the power cord with plug **(2)** and blending base **(5)** into water or any other liquid (ill. ). Do not use abrasive cleaners, steel wool or scouring pads (ill. ). Dry all parts thoroughly after cleaning, before using or storing the appliance. Ensure that no water enters the blending base **(5)**.
- The blades are very sharp. Clean carefully. Danger of injuries!
- Clean the coupling **(6)** using a small brush.

## WARNING:

- Any food residue left in the coupling **(6)** could damage the appliance causing malfunction or possible injury.
  - Do not immerse the attachments into water for extended periods of time. Water could create issues with the bearings or gears and create a possible malfunction.
- Only the chopping blade **(8)**, chopping bowl **(9)**, potato masher attachment **(12)** and blending jar **(14)** can be immersed in water.
  - After cleaning, place the attachments in an upright position to ensure that water can be drained out.
  - Clean the blending base **(5)** with a slightly damp, soft cloth.

## NOTE:

- Always clean all parts that have come into contact with food in soapy water immediately after use and before storage.
- Dry all parts and surfaces thoroughly before use. Make sure that all parts and surfaces are completely dry before connecting the appliance to a wall outlet.

## Cleaning between operation

In case the appliance needs to be cleaned before being used again to process different food, follow below procedure:

- Immerse the bottom end of the attachment into a suitable tall container containing lukewarm water.
- Press and hold the low speed button **Lo (4)** to switch on the appliance.
- After a few seconds, release the low speed button **Lo (4)** to switch off the appliance.



## CLEANING AND MAINTENANCE

- Remove the attachment from the container and disconnect the appliance from the wall outlet.
- Dry all parts and surfaces thoroughly before operating the appliance again.

### NOTE:

- If the quick cleaning procedure did not remove all food residues, follow the general cleaning procedure.
- For the chopping blade **(8)**, follow above steps by filling the chopping bowl **(9)** with lukewarm water instead. Ensure the chopper assembly is fully assembled before proceeding.

## STORAGE

- Before storage, always make sure the appliance is completely cool, clean and dry.
- It is recommended to store the appliance in a dry place.
- Store the appliance on a stable shelf or in a cupboard. To avoid accidents, ensure that both the appliance and its power cord are beyond reach of children or pets.



# TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
The appliance is not working	Appliance not plugged in Wall outlet not energized Malfunctioning appliance	Insert the plug into the wall outlet Check fuses and circuit breaker Switch the appliance off, unplug the appliance from the wall outlet and contact qualified personnel to check and repair the appliance
	Overheated appliance	Place the power switch in the off position, unplug the appliance from the wall outlet and allow to cool down before using it again
	Incorrect appliance assembly	Ensure the interlock mechanism are correctly locked
Motor rotates very slowly or does not rotate	Too much food in the container / Motor is overloaded	Remove some food, shake ingredients in container to redistribute and restart cycle
	Consistency is too thick Food residue built-up in the coupling	Add some liquid and restart cycle Unplug the appliance, disassemble the blade attachment and clean the coupling using a small brush
Food not fully blended	Ingredients too large	Remove ingredients and cut them into smaller pieces
	Too much food in the container	Remove some food, shake the container to redistribute the ingredients and then restart cycle

If additional assistance is needed, please contact our Customer Assistance at 1-866-321-9509 (US).

# TECHNICAL DATA

Rated voltage: 120V~ 60Hz      Blending jar capacity: 25 fl.oz (700ml)  
 Rated power input: 300W      Chopping bowl capacity: 18 fl.oz (500ml)



# CUSTOMER ASSISTANCE

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model number and product name ready for the operator to assist you. This number can be found on the bottom of your appliance and on the front page of this manual.

Model Number: \_\_\_\_\_ Product Name: \_\_\_\_\_

Customer Assistance Number 1-855-451-2897

Keep these numbers for future reference!

## Two-year limited warranty

### What does your warranty cover?

- Any defect in material or workmanship.

### For how long after the original purchase?

- Two years.

### What will we do?

- Provide you with a new one.
- For those items still under warranty but no longer available, WAL-MART reserves the right to replace with a similar FARBERWARE branded product of equal or greater value.

### How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest Walmart store or call Customer Assistance at 1-855-451-2897.

### What does your warranty not cover?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

## How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- WAL-MART, FARBERWARE and the product manufacturer expressly disclaim all responsibility for special, incidental, and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you.

## What if you encounter a problem with this product while using it outside the country of purchase?

- The warranty is valid only in the country of purchase and if you follow the warranty claim procedure as noted.

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