



PADERNO™

User Manual

VARIABLE SPEED IMMERSION BLENDER

Model No. IMM014
Product No. 043-5270-4

2-SPEED IMMERSION BLENDER

Model No. IMM019
Product No. 043-5256-0



* PADERNO™ Variable Speed Immersion
Blender shown in image.

Product No. 043-5270-4

The Paderno™ Variable Speed Immersion Blender is versatile and powerful, making your food prep tasks easy. The blender attachment is perfect for pureeing soups and sauces. Use the whisk attachment for quick whipped cream and fluffy eggs. Mincing vegetables and chopping nuts is easy with the mini-chopper attachment.

Product No. 043-5256-0

The Paderno™ 2-speed Immersion Blender quickly purees, chops and blends for a variety of food prep tasks. The vortex blade system ensures consistent results every time. Puree delicious soups, blend creamy sauces, and whisk fluffy whipped cream with ease.

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IMPORTANT SAFETY INSTRUCTIONS

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

Important Safeguards

1. Read all instructions before using. Save these instructions for future reference.
2. This appliance must only be used by a responsible adult. Use and store the appliance out of reach of children.
3. To protect against the risk of electrical shock, DO NOT immerse Blender Body in water or other liquids.
4. Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
5. Avoid contacting moving parts.
6. DO NOT use appliance for other than intended use.
7. DO NOT operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. The appliance should not be repaired or opened by an unlicensed person. Refer to the "Our Guarantee" section regarding the product's warranty before returning the appliance to the point of purchase.
8. DO NOT let cord contact hot surface, including the stove.
9. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electrical shock or injury.
10. DO NOT use outdoors or in damp area.
11. DO NOT let cord hang over edge of table or counter, or touch hot surfaces.
12. Blades are sharp, handle with care and never touch the blade itself.
13. When mixing liquids with the Blender Attachment or Whisk Attachment, make small quantities at a time to reduce spillage.
14. Keep hand, hair, clothing, as well as spatulas and other utensils away from the blades of the Blender Attachment during operation, to reduce the risk of injury and/or damage to the unit.
15. Keep hands and utensils out of the Chopper Bowl and Blender Cup while blending to prevent the possibility of severe injury and/or damage to the unit. A scraper may be used but only when the appliance is not running.
16. To reduce risk of injury, never place cutting blade on base without first putting bowl properly in place.
17. ENSURE Chopper Gearbox is securely locked in place before operating appliance.

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- 18. DO NOT attempt to defeat the interlock mechanism.
 - 19. REMOVE Whisk Attachment from Whisk Gearbox before washing.
 - 20. KEEP hand, hair, clothing, as well as spatulas and other utensils AWAY from the Whisk Attachment during operation to reduce the risk of injury to persons, and /or damage to the whisk.
 - 21. When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage.
 - 22. Be sure attachments are securely locked in position before operating appliance.
 - 23. DO NOT attempt to override the Blender Body interlock mechanism.
 - 24. DO NOT touch the release buttons when attachment is moving.
 - 25. Be careful when cleaning the Blender Attachment, especially the blending blade.
 - 26. Warning against misuse:
Care is needed when handling cutting blades, especially when removing the blade from the Chopper Bowl, emptying the bowl and during cleaning.
 - 27. Turn off the appliance and disconnect from the power supply before changing attachments or touching moveable parts.
 - 28. This appliance should not be used by children and care should be taken when used near children.
 - 29. Please follow instructions for operating times and speed settings for accessories, otherwise, motor or parts may be damaged due to misuse.
 - 30. DO NOT remove the Chopper Gearbox until blade stops.

**SAVE THESE
INSTRUCTIONS
THIS PRODUCT
IS INTENDED FOR
HOUSEHOLD USE
ONLY**

Technical Information

Polarized plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, the plug will fit in a polarized outlet only one way. If the plug does not fully fit the outlet, reverse the plug and reinsert. If it still does not fit, contact a qualified electrician. DO NOT modify the plug in any way.

UL982 Requirement

The conformity according to UL982 was verified for the Variable Speed Immersion Blender (IMM014/043-5270-4) using the following:

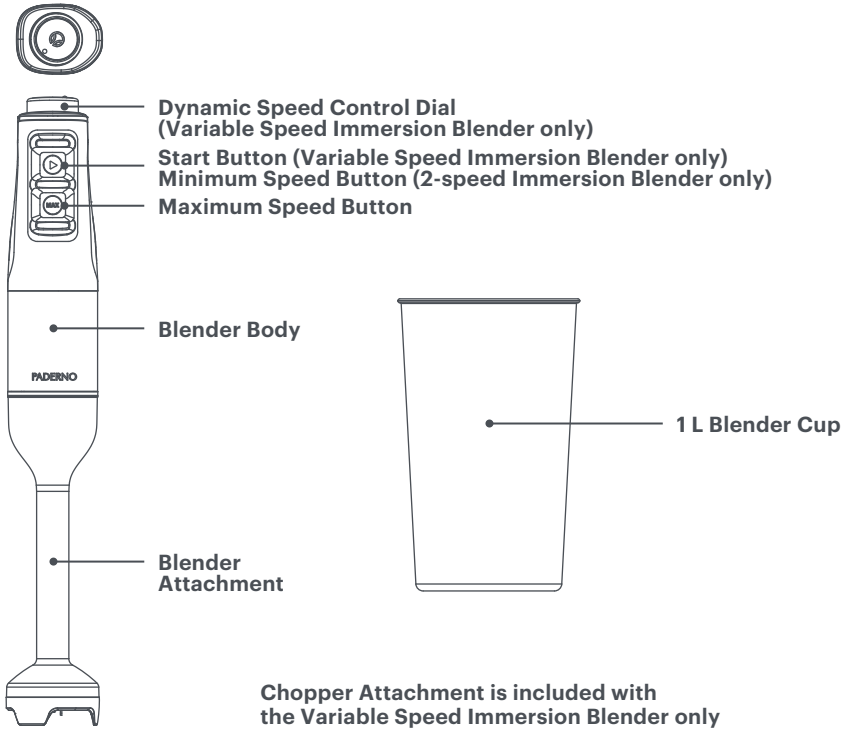
1pc egg + 100g frosting sugar + 80g barley sugar

Operation: 15 seconds ON

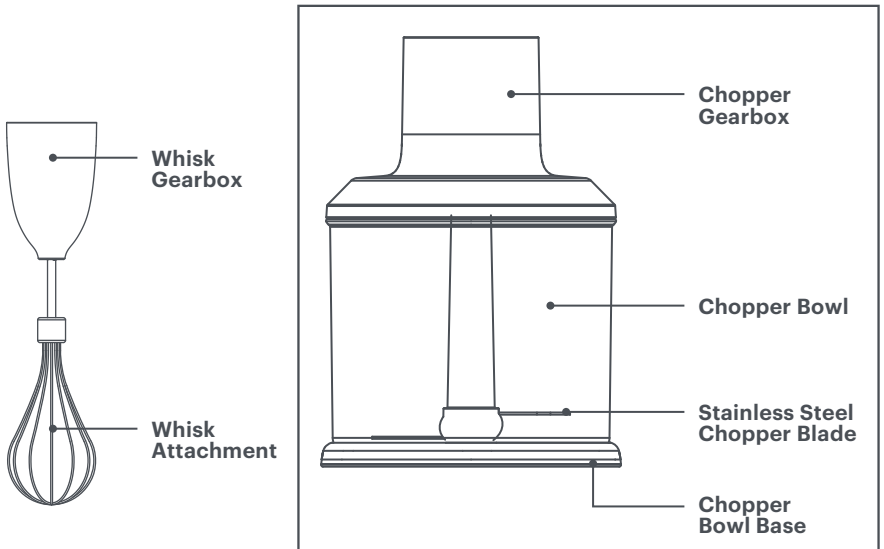
The conformity according to UL982 was verified for the 2-speed Immersion Blender (IMM019/043-5256-0) using the following:

1pc egg + 100g frosting sugar + 100g barley sugar

Operation: 15 seconds ON



Chopper Attachment is included with the Variable Speed Immersion Blender only



Using Your Immersion Blender

Effortlessly perform a variety of food prep tasks with the Paderno™ Variable Speed Immersion Blender or the Paderno™ 2-Speed Immersion Blender.

Before First Use

Refer to the Cleaning & Maintenance section of this manual. Clean the appliance and attachments thoroughly before first use.

Caution! To protect against risk of electrical shock, DO NOT put Blender Body in water or other liquid. Caution! The blades are very sharp.

CAUTION:

1. When attaching or detaching any of the attachments, UNPLUG from the power supply.
2. When immersing the Blender and Whisk attachments, ENSURE that the Blender Body or Whisk Gearbox does NOT get in contact with food or liquid.
3. The maximum power rating is based on the chopper attachment and it may be less power when used with other attachments.

SETTING THE SPEED (VARIABLE SPEED IMMERSION BLENDER ONLY)

When activating the Start Button, the processing speed corresponds to the setting of the Dynamic Speed Control Dial. The higher the setting, the faster the blending, whisking or chopping result.

USING THE BLENDER ATTACHMENT

1. Attaching the Blender Attachment to the Blender Body: Hold the Blender Attachment with the blades down, and align the top end with the corresponding end of the Blender Body, then push and turn clockwise until the Blender Attachment locks onto the Blender Body. Ensure it is securely locked before activating the power button. Always ensure Blender Attachment is dry with no water left inside before reattaching.
2. Add ingredients to the Blender Cup and ensure not to exceed the max capacity (1 L) to avoid splattering. The Blender Cup should only be half full or less when blending liquids or when pureeing fruit and/or vegetables.
3. Plug the power cord into a 120V power outlet.
4. Put the Blender Attachment as deeply as possible into the Blender Cup.
5. For the Variable Speed Immersion Blender, select your desired speed by adjusting the Dynamic Speed Control Dial.
6. To begin blending, press and hold the Start Button. The button must be held until the blending is finished.

7. Blend the ingredients with a gentle up and down movement of the blender.
8. When blending is completed, release the Start Button and then unplug from outlet.
9. Detach Blender Attachment by turning it counter-clockwise. Remember to wash the parts as described in the "Cleaning and Maintenance" section of this manual.
7. For the Variable Speed Immersion Blender, select your desired speed by adjusting the Dynamic Speed Control Dial.
8. To begin whisking, press and hold the Start Button. The button must be held until the whisking is finished.
9. Move the whisk through the ingredients in the Blender Cup with a gentle up and down motion until desired texture is achieved.

USING THE WHISK ATTACHMENT

Use the Whisk Attachment for whipping cream, egg whites, ready-to-mix desserts and milk foam.

1. Insert Whisk into the Whisk Gearbox.
2. Attach Whisk Gearbox to the Blender Body, by turning it clockwise onto the body.
3. Place food to be whisked into the Blender Cup or into a sufficiently large mixing bowl or container.
4. Insert the plug into a 120V power outlet.
5. Put the Whisk Attachment as deeply as possible into the Blender Cup.
6. To select your desired speed and begin whisking, press and hold min speed button or max speed button. The button must be held until the whisking is finished.

10. When whisking is completed, release the speed button, then unplug from outlet.
11. Detach the Whisk Gearbox from the Blender Body and the Whisk Attachment from Whisk Gearbox.
12. Remember to wash the parts as described in the "Cleaning and Maintenance" section of this manual.

USING THE CHOPPER ATTACHMENT

1. Place the Chopper Bowl on a flat, dry surface, such as a kitchen counter.
2. Insert the Chopper Blade onto the metal pivot in the base of the Chopper Bowl.
3. Add food ingredients into the Chopper Bowl (pre-cut the larger parts of foods into small pieces of even size). DO NOT exceed the maximum marking.

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Chopping Guidelines

For best results when using the Chopper Attachment, follow the guidelines below.

Food	Preparation	Maximum Quantity	Chopping Time	Speed
Meat	Cut into 2.5 cm (1") pieces	200 g	20 seconds	Max
Hard Cheese	Cut into 1.3-2.5 cm (1/2"-1") pieces	112 g	10 seconds	Max
Carrots	Cut into 2.5 cm (1") pieces	200 g	15 seconds	High
Parsley	Remove from stems	59 g	10 seconds	High
Onions	Cut into quarters	300 g	8-10 seconds	Medium
Garlic	Whole cloves, peeled	12 cloves	8-10 seconds	Low

4. Attach the Chopper Gearbox onto the Chopper Bowl.
5. Attach the Blender Body to the Chopper Bowl Gearbox and ensure it is securely locked.
6. Insert the plug into a 120V power outlet.
7. For the Variable Speed Immersion Blender, select your desired speed by adjusting the Dynamic Speed Control Dial.
8. To begin chopping, press and hold the Start Button. The button must be held until the chopping is finished.
9. When chopping is complete, release the Start Button and then unplug the appliance from the power outlet.
10. Detach the Blender Body by turning it counter-clockwise.
11. Detach the Chopper Gearbox from the Chopper Bowl.
12. Put a finger on top of the Chopper Blade shaft, to stop it from falling out. Tip the processed contents out of the bowl. Alternatively, before removing the processed contents, hold the plastic part of the Chopper Blade and lift it straight up and out of the bowl.
13. After use, remember to wash the parts as described in the "Cleaning and Maintenance" section of this manual.

NOTES:

- Blender Cup maximum capacity is 1 L.
- DO NOT blend/whisk for longer than 1 minute at a time. Let blender rest for at least 1 minute before continuing use.

Cleaning and Maintenance

Cleaning

Before first use, as well as after each use, wash the appliance as follows:

- Unplug the power plug before cleaning.
- Blender Body, Chopper Gearbox and Whisk Gearbox: Wipe exterior surface with a damp cloth or sponge and dry thoroughly. Never immerse in water or any other liquid.
- Blender Attachment: Detach the Blender Attachment from the Blender Body before cleaning. Hand wash the Blender Attachment under running warm water. A cleaning brush may be used. Dry thoroughly. **DO NOT** touch the blades.
- Chopper Bowl, Chopper Blade, Blender Cup and Whisk Attachment: Wash in warm, soapy water. A cleaning brush may be used. Rinse and dry thoroughly. Alternatively, the Chopper Bowl, Chopper Blade, Blender Cup and Whisk Attachment may be washed in a dishwasher.

DO NOT wash the Blender Body, Whisk Gearbox and Chopper Gearbox in a dishwasher.

DO NOT use harsh or abrasive cleaning agents or solvents.

The appliance should not be repaired or opened by an unlicensed person. Refer to the “Our Guarantee” section regarding the product’s warranty before returning the appliance to the point of purchase.

Storing

- After cleaning, place the appliance in its box and store in a cool, dry place
- Store **AWAY FROM** the reach of **CHILDREN**.
- Remove the Chopper Blade if you want to store and refrigerate food in the Chopper Bowl.

CAUTION!

DO NOT put the Blender Cup in the microwave.

NEVER touch the blades.

Always **UNPLUG** the appliance before cleaning.

Disposal of Appliance

DO NOT dispose of this product in household waste. Many parts of this product are recyclable. Dispose of as per the requirements of your local municipality.

Our Guarantee

If you experience any issues with your Paderno™ Variable Speed Immersion Blender or Paderno™ 2-Speed Immersion Blender, please refer to the warranty terms below to determine the corrective course of action.

2-Year Limited Warranty

Padinox Inc. (“Paderno”) has been fuelling your passion for cooking since 1979. This iconic Canadian brand gives you outstanding durability and performance, so you can concentrate on the important things, like what to make next.

That’s why we stand by all our products! Starting from the date of purchase, Paderno warrants that your Kitchen Appliance is free from any manufacturing defects in materials or workmanship for a period of 2 years.

This warranty is only offered on Paderno appliances sold and used in Canada. The Paderno warranty covers all costs related to restoring the proven defective product through the repair or replacement of any defective part and necessary labour so that it conforms to its original specifications. A replacement product may be provided instead of repairing a defective product at Paderno’s discretion.

The Paderno warranty does not apply to appliances that have been used commercially or in non-household applications. The warranty does not cover damages resulting from misuse or abuse of the product and/or uses inconsistent with this Use and Care manual, attempts at repair, theft, use with unauthorized attachments or failure to follow the instructions provided with the product. This warranty becomes void if attempts at repair are made by non-authorized third parties and/or if spare parts, other than those provided by Paderno, are used. You may also arrange

for service after the warranty expires at an additional cost. **There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness (or those provided for by law) are limited in duration to the period of coverage of this express written limited warranty.**

CONTACT:

If you have any trouble with the product during the warranty period, please visit us online at **www.Paderno.com** or contact us at: **1-800-263-9768** or via email **customer.service@padinox.ca**

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A receipt indicating the purchase date is required for any claims, so please keep it in a safe place. We recommend that you register your product on our website **<https://www.paderno.com/pages/product-registration>**

Although greatly appreciated, the product registration is not required to activate any warranty and product registration does not eliminate the need for the original proof of purchase.



Cook. For life.

Valued by professional chefs and passionate home cooks alike, PADERNO™ offers an exceptional level of durability and performance guaranteed.

Connect with us at paderno.com to learn more and register your product.

For questions and concerns, please contact:
Customer.service@padinox.ca
1-800-263-9768