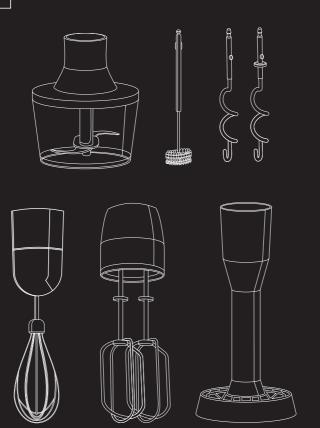
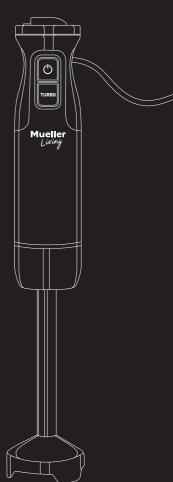
# Mueller Living™

# HAND BLENDER WITH ACCESSORIES

7 MULTIPURPOSE ATTACHMENTS





# IMPORTANT SAFETY INSTRUCTIONS

Please follow all basic safety precautions below when using this appliance to reduce the risk of electrical shock or injury to persons. Incorrect operation due to ignoring instructions may cause harm or damage.

READ ALL INSTRUCTIONS thoroughly before use and save it for future reference.

- Inspect all attachments, including blades and mixing assemblies immediately before and after use. NEVER use immersion Hand Blender if metal blade, protective blade guard or any attachment is bent, broken or damaged.
- Do not switch on or attempt to operate the appliance if it appears to be faulty in any way. Contact Customer Service immediately.
- Do not to operate device with wet hands or if the Motor Housing Body is wet.
- Product is only intended for household use. Should not be used for any purpose other than its intended purpose.
- ONLY operate immersion Hand Blender in a pot or bowl that is on a solid, level, non-skid surface, well-lit work area.
- To protect against electrical shock, do not put the motor body, cord, or electrical plug of this Hand Blender in water or other liquid.
- Detachable Blending Shaft, Chopper, Beaters, Mixing Hooks, Potato Masher, Egg Whisk, and Milk Frother attachments, along with the Beaker Cup, are safe to immerse into water or other liquids. Do not submerge any part of the Motor Housing Body into water or other liquids. If the Hand Blender falls into a liquid, unplug the unit and remove it immediately.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities or lack of experience and knowledge unless closely supervised by a person responsible for their safety. Exercise extreme care when using this appliance near children to avoid possible accidental injury. This device is not intended for use by children. Ensure children do not play with this appliance. Keep sharp blades out of reach of children, especially small children or babies. LACERATION HAZARD. Exercise extreme care to ensure children do not play with device. Always keep Hand Blender out of reach of children. Blades are SHARP. Handle them carefully when removing, inserting, or cleaning them. NEVER put hands or fingers into the protective blade guard, metal blade or Whisk during operation. Always turn off and unplug immersion Hand Blender before removing stuck food.
- Unplug the unit when not in use.
- Disconnect the unit before putting on or taking off the parts, or before cleaning, and ensure the motor has completely stopped. To unplug the cord, grasp the plug and pull it from the electrical outlet. Do not pull the power cord.
- Do not let the cord contact hot surfaces, including the stove-top.
- To avoid injury, do not touch the moving parts of the unit when in use.
- To avoid injury or product damage, keep hands, hair, clothing, spatulas, and other utensils away from the attachments or any mixing container during the operation.
   A spatula may be used but only when the unit is not operating.
- Do not run the appliance if the power cord or plug is damaged, or the appliance has malfunctioned, or the appliance has been dropped or damaged in any way.
   Do not run the appliance if it is not operating properly. Contact Customer Service for help with the repair.

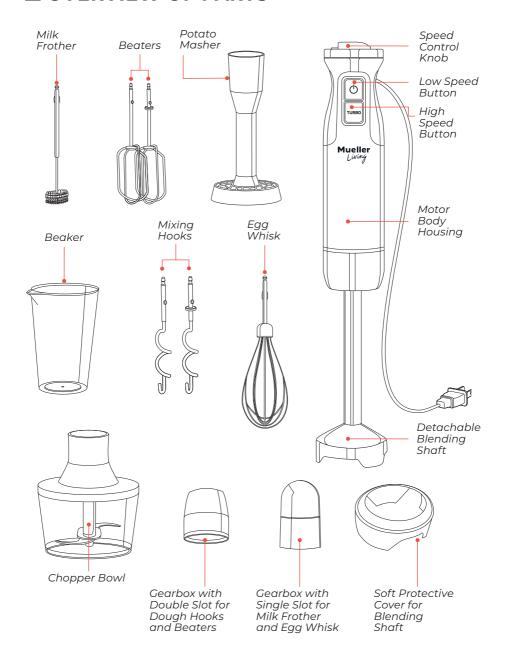
- Remove the detachable attachments from the Hand Blender. before washing them.
- When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage, splattering, and the possibility of injury from burning.
- Do not use the attachments or accessories other than recommended by the manufacturer. Otherwise, it may cause fire, electrical shock, or injury.
- Do not let any cord hang over the edge of the table or counter.
- Do not apply excessive pressure or force the plug into the outlet.
- This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in 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 remove, alter, modify, or circumvent this safety feature.
- The water temperature should not be over 60°F (60°C) when cleaning the unit.



Do not run this unit longer than 50 seconds at a time. Exceeding this run time may cause damage to internal components. If you use the unit to mix heavy or hard food, taking a break every 20-30 seconds is recommended.

# **SAVE THESE INSTRUCTIONS**

# **■ OVERVIEW OF PARTS**



# **■ FEATURES AND BENEFITS**

#### **SHAFTS & ATTACHMENTS**

- Beaker Cup Sized for use with the Hand Blender and all attachments except the Chopper.
- Blending Shaft The permanently mounted stainless blade is partially covered by a stainless housing to reduce splashing. Prepare smoothies, milk shakes, soup, cooked vegetables, frosting, or baby food.
- Beaters The chrome-plated beaters make mixing cake batter and cookie dough a breeze.
- Chopper Chop vegetables and fruits fast in the self-contained chopper. Prep salads and ice cream toppings or chop meat, cheese, onions, herbs, garlic, carrots, prunes, and nuts.
- Egg Whisk Perfect for whipping cream and egg whites, and for combining batter or light cake mixes.
- Milk Frother Attachment Whip cream and froth all types of milk.
   Ideal for making hot/cold foam for cappuccinos, lattes, hot chocolates, milkshakes, cocktails, and smoothies.
- Potato Masher Mash cooked or sweet potatoes, and cauliflower.
- Mixing Hooks Ideal for making bread dough and starchy mixtures.

#### **Hand Blender Uses**

Dips | Sauces | Milkshakes | Nut Butters | Salsa | Froth Milk | Beating Eggs | Soups | Emulsify | Mayonnaise | Puree | Baby Food | Whipping Cream | Chop | Mash | Mix or Blend.

#### One-Touch "On/Off" Button

Quickly activate this immersion Hand Blender by pressing and holding the "Power" button. When you release the button, the Hand Blender will stop.

#### Extra Powerful "Turbo" Button

Need more power to mix tough ingredients? Press the "Turbo" button to maximize power.

#### **Multiple Speed Options**

Twist the Speed Control Knob to choose from 8 variable speeds. Swiftly blend ingredients, chop, or mash, depending on your attachment.

#### Detachable & Dishwasher Safe\*

Blending Shaft, Chopper, Beaters, Mixing Hooks, Potato Masher, Egg Whisk, Milk Frother, and Beaker Cup.

#### **Soft Protective Cover**

Attach this cover to Blender Shaft part can protect the food containers from being scratched while immersed blending.

\*The Gearbox should only be cleaned with a damp cloth.

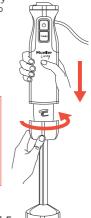
# ■ ASSEMBLY INSTRUCTIONS

## **Blending Shaft**

- Insert the Blending Shaft into the Motor Body Housing and turn it counterclockwise to snap it into the Motor Body Housing.
- 2 Turn the Blending Shaft clockwise to disassemble it.

# **▲** WARNING!

Unit should be unplugged when adding or removing attachments.



## **Assembling Blending Shaft**

- 1 Insert the Blending Shaft into the Motor Body Housing.
- **2** Turn the Blending Shaft counterclockwise.

Disassembly is easy! Turn the Blending Shaft clockwise to remove it from the Motor Body Housing.

## **Assembling Potato Masher**

- Insert the Agitator Knife (looks like a pinwheel) into the Agitator Knife Barrel on the bottom of the Potato Masher.
- 2 Turn the Potato Masher clockwise into the Motor Body Housing.

To disassemble, turn the Potato Masher counterclockwise to remove it from the Motor Body Housing.



## **Assembling Chopper Attachment**

- Place the Chopper Blade inside the empty Chopper Bowl and press down to lock it in place. The blade must seat properly for it to work. You may need to twist it slightly.
- 2 Add your prepared ingredients inside the Chopper Bowl.

**NOTE:** Ingredients should not be larger than 0.8 inches (2 cm).

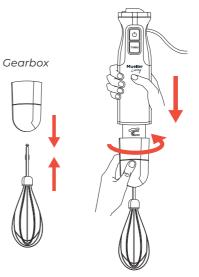
- **3** Press down the Chopper Coupling Unit and twist clockwise to secure it to the Chopper Bowl.
- 4 Fasten the Motor Body Housing to the Chopper Coupling Unit.
  Twist counterclockwise.

# Assembling Attachments (except Chopper)\*\*

- 1 Insert the attachment into the appropriate Gearbox.
- 2 Insert the Gearbox into the Motor Body Housing and turn it counterclockwise.

To disassemble, turn the Gearbox clockwise and detach it from the accessory.

NOTE\*\*: The Dough Hooks & Beaters use a Gearbox with 2 slots. The Egg Whisk & Milk Frother use a Gearbox with 1 slot.



## 6 | ASSEMBLY INSTRUCTIONS

# HOW TO USE

#### **IMPORTANT!**

Do not hold the "Power" button longer than 50 seconds at a time.



# Using the Blending Shaft or Potato Masher

 After you have inserted your attachment into the Motor Body Housing, plug the electrical cord into an electrical wall socket.

**NOTE:** Do not let any liquid contact with the Motor Body Housing.

- 2 Place the Hand Blender into the mixture. Submerge the tip of the Blending Shaft or Potato Masher under your ingredients.
- **3** Press and hold the "Power" button. The Hand Blender will start running.
- 4 Adjust Hand
  Blender speed
  by turning the
  Speed Control
  Knob. To increase
  the speed, rotate
  the Speed Control
  Knob clockwise;
  to decrease the
  speed, rotate
  the Speed
  Control Knob
  counterclockwise.





- **6** To maximize the blending speed, press the "Turbo" button.
- **7** To turn the Hand Blender OFF, release the "Power" button.
- **8** Unplug the unit immediately after use.

# **Using the Chopper**

- After following the Chopper Attachment instructions, plug the electrical cord into an electrical wall socket
- 2 Switch on the Hand Blender by pressing the "Power" button or "Turbo" button.
- 3 Adjust Hand Blender speed by turning the Speed Control Knob. To increase the speed, rotate the Speed Control Knob clockwise; to decrease the speed, rotate it counterclockwise.
- **4** To maximize the blending speed, press the "Turbo" button.
- 5 To turn the Hand Blender OFF, release the "Power" button. The motor will stop.
- **6** Unplug the unit immediately after use.

# Using the Beaters / Dough Hooks / Egg Whisk / Milk Frother

- After following the attachment instructions, plug the electrical cord into an electrical wall socket
- 2 Switch on the Hand Blender by pressing the "Power" button or "Turbo" button
- 3 Adjust Hand Blender speed by turning the Speed Control Knob. To increase the speed, rotate the Speed Control Knob clockwise; to decrease the speed, rotate the Speed Control Knob counterclockwise.
- 4 Mix your ingredients with an up/down motion and in circles.
- **5** To maximize the blending speed, press the "Turbo" button.
- **6** To turn the Hand Blender OFF, release the "Power" button. The motor will stop.
- 7 Unplug the unit immediately after use.

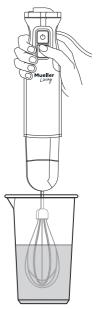
#### Whisking Tip

With the Egg Whisk inside your mixture, press and hold the "Power" button. After 60 seconds, increase the speed. This will help prevent ingredients from splashing.

#### **Beaters & Hooks Tip**

With the Beaters or Dough Hooks inside your mixture, press and hold the "Power" button. After 30 seconds, increase the speed. This will help prevent ingredients from splashing.

See ▶ Page 10 for more Blending & Whisking Tips.

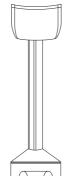


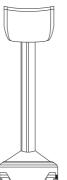
# **Using Silicone Soft Protective Cover**

The Silicone Soft Protective Cover is intended for preventing your pot and other containers from scratching and to blend up smoothies, shakes, sauces and purees with this immersion Blender. Assemble the Silicone Soft Protective Cover into a Blade unit gently.



Silicone Soft Protective Cover







# ■ CLEANING AND MAINTENANCE

Before cleaning, unplug the Hand Blender. Always clean the Hand Blender and its attachments thoroughly after use.

## **Cleaning the Motor Body Housing**

- Do not immerse the Motor Body Housing in water.
- Carefully remove the Blending Shaft or other attachments.
- Wipe the Motor Body Housing only with a damp cloth or sponge.
   Do not use abrasive cleaners, which could scratch the surface.

# Cleaning the Blending Shaft & Potato Masher

- Remove the Blending Shaft or Potato Masher from the Motor Body Housing.
- Wash the Blending Shaft with mild detergent in hot water. Be mindful of the permanently mounted, razor-sharp blades and the Agitator Knife.
- If food sticks to the blade, place a drop of dish detergent into a container with water. Plug the cord into an outlet. Immerse the blade in the soapy water and blend for about 10 seconds. Unplug and remove the Blending Shaft. Rinse under running water, then dry.

# **Cleaning the Gearbox**

- Remove the Gearbox from the Motor Body Housing, then separate the attachments from the Gearbox.
- Wipe the Gearbox with a damp cloth or sponge to clean it.

# Cleaning the Beaters / Dough Hooks / Egg Whisk / Milk Frother

- Release the Gearbox from the Motor Body Housing.
- Remove the attachment from the Gearbox by separating the two pieces.
- Whisk, Milk Frother, Beaters, and Dough Hooks are top rack dishwasher safe or you can wash them with warm, soapy water.

when cleaning it.

The cutting edges of the blades

are very sharp. Take extra care

# **■ BLENDING TIPS**

- Use a gentle up/down motion while keeping the blade submerged to create your flavorful recipes.
- When using with a nonstick cooking surface, be careful not to scratch the coating with the Hand Blender.
- To avoid splashing, do not turn the Hand Blender ON until the blade is beneath the surface of the mixture and do not pull the Hand Blender out of the mixture while the Hand Blender is running.
- Do not put fruit pits, bones, or other hard material into the blending mixture, as these will damage the blades.
- Using ice in your recipe? For best results, use crushed ice instead of whole cubes.
- When making compound butter, remove the butter from the refrigerator and let it come to room temperature before blending it in the ingredients.

# **■ WHISKING TIPS**

- When beating egg whites, use a very clean metal or glass bowl. Do not use a plastic bowl, since plastic can contain hidden oils or fats that can ruin the delicate egg white foam.
- When using the Whisk attachment, avoid beating egg whites for too long as they might dry out and become less stable.
- Slowly add sugar to beaten egg whites once peaks begin to form.
- For best results with whipping cream, chill the bowl and the Whisk attachment. Take the cream out of the refrigerator just prior to whipping to keep it cold. Whip cream in a deep bowl with a rounded bottom. Hold the Whisk attachment so that it is just skimming the surface. Whip the cream until the cream begins to thicken, then immerse the Whisk totally into the cream.
- Create soft or firm peaks of whipping cream to suit your preference.
   Flavor cream, as desired.
- Whip cream just prior to use for best results.

# **■ SPECIFICATIONS**

Model Number	Voltage	Power	Rated Working Time	Rotation Speed	Rated Interval Time
MLR010566N	110–120 V~ 60 Hz	500 W	≤1 min	15000 RPM ±10%	≥1 min

# ■ 1-YEAR LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship under normal use and service for one year from the date of the original purchase with the receipt. The manufacturer's obligation shall be limited to repairing or replacing any part of the product that is defective. Such warranty shall not apply to damages resulting from accidents, abuse, or misuse.

If there is any problem with our MuellerLiving Hand Blender, please contact Customer Service.

MUELLERDIRECT.COM SUPPORT@MUELLERDIRECT.COM



# HAND BLENDER WITH ACCESSORIES

7 MULTIPURPOSE ATTACHMENTS

**HAPPINESS IS HOMEMADE** 

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MADE IN CHINA