

L'EQUIP 

PROFESSIONAL
STICK BLENDER

OWNER'S MANUAL
USER GUIDE



One Year Warranty



DEAR CUSTOMER,

CONGRATULATIONS ON YOUR WISE PURCHASE OF THE L'EQUIP PROFESSIONAL STICK BLENDER. WE HAVE DESIGNED IT FOR COMFORTABLE, CONVENIENT USE, AND BUILT IT WITH QUALITY YOU CAN TRUST. IT WILL SIMPLIFY MANY OF YOUR FOOD PREPARATION TASKS AND IS SURE TO BECOME ONE OF YOUR MOST USED AND APPRECIATED APPLIANCES. ENJOY.

BEFORE USING YOUR STICK BLENDER

Please carefully read all the safety instructions given in this manual. There are important tips regarding use, care and cleaning of the appliance. The appliance should only be used for its intended purpose as a food blender. Keep these instructions.



IMPORTANT SAFEGUARDS

- This appliance should only be plugged in to AC connections with a voltage matching the identification plate on the appliance.
- This appliance is fitted with a polarized plug (one insert is wider than the other). To reduce the risk of shock, this plug will fit in a polarized outlet only one way. If the plug will not go in the outlet, reverse the plug. Do not attempt to modify the plug.
- Keep out of reach of children when using and storing.
- Do not put the Stick Blender on hot surfaces or near open gas flames to prevent plastic and rubber parts from melting.
- The stick blender is not dishwasher.
- The appliance may only be immersed in water up to the seam below the control buttons.
- Unplug the appliance when handling blades or changing accessories.
- Turn on the Stick Blender only when it is in the receptacle.
- Your L'equip Stick Blender has a safety switch which prevents it from accidentally engaging and turns it off immediately once pressure on the control button is released.
- Unplug the appliance after use or if anything goes wrong during use.
- Do not plug in or unplug with wet hands.
- Do not carry or handle the appliance by the cord.
- Do not hang the power cord over counter edges or sharp objects.
- Do not let the power cord lay over hot surfaces and protect it from oil.
- The appliance should not be started if...
 - the appliance, its housing, or the cable is damaged.
 - a defect is suspected after being dropped or potentially damaged.If this is the case, send the appliance back to our service center.
- Repairs may only be performed by our qualified service center.
- If the appliance is used for purposes other than intended, incorrectly operated, or repaired by an unauthorized entity, L'equip will not be responsible for any damages that may occur. Also, in such cases, the warranty will be rendered invalid.

STANDARD ACCESSORIES



CHOPPING BLADE



BEATER



AERATOR BLADE



MINCING BLADE



FRENCH WHISK



CHOPPER



BRACKET



(OPTIONAL) BEAKER

ACCESSORY BLADES



Chopping Blade

Chops and minces raw and cooked vegetables, fruit, berries. Purees baby food. Crushes ice cubes. Mixes cakes, batters and doughs. Use for all heavy ingredients.



Beater

Beats and blends egg-whites and cream. Aerates shakes and sauces. Whips soups. Use for everything that needs to be light and fluffy.



Aerator Blade

Stirs and mixes drinks. Purees salad dressings and mayonnaise. Use for all mixtures with a thick or creamy consistency.



Mincing Blade

Chops and minces raw or cooked meats and fish. Works well on vegetables with coarse fibers.

APPLICATIONS & USE TIPS



Speed Buttons

Use the "On" or "Regular" Speed button for all light, airy foods and for small amounts.

Use the "Turbo" Speed button for thicker or harder ingredients and for larger amounts.



Blending

Dip your L'equip blender into the ingredients at an angle and blend. Switch it off before removing to prevent splashing. While blending, hold the top of the beaker with your free handle for better control.



Drawing Up

Rest the blender on the bottom of the beaker for a few seconds, then hold it at an angle and slowly draw it upwards against the side of the beaker. When the ingredients are no longer drawn with it, go back to the bottom and repeat the process until the ingredients are at the desired consistency.



Wrist Movement

Use a light swivelling motion from the wrist in processing. Draw the blender up slightly and let it fall again onto the ingredients. Do not press or pound. The fineness of your results will depend on the length of processing.



The Grinder

Grinds, grates and finely chops items such as nuts, including almonds, herbs, grains and cereals, chocolate, cheese, sugar (for powdered sugar), spices, bread (for bread crumbs), coffee beans, onions, garlic, horse radish, parsley, and hard boiled eggs for garnishes.

Only process dry ingredients. Chocolate should be firm when ground. Do not put too much into grinder at one time as it can get blocked. Always use the grinder on Turbo Speed. Do not put in water.

PUTTING ON AND CHANGING ACCESSORIES

Always pull out the power cord before changing attachments.

Push the attachment onto the stub at the end of the blender stem. The attachment is designed to make this easy. Remove the attachment by simply pulling it off the stub.

With time and repeated use, the attachment may become loose and no longer fit on the stem tightly. You can fix this by pressing the attachment casing lightly together with pliers.

CLEANING AND CARE

Always clean the appliance shortly after use to prevent the drive shaft from clogging.

- Cleaning is very easy. Simply remove the attachment and clean both it and the stem of the blender under running water. The blender can also be cleaned by holding it warm water and pressing the "On" button. **Do not let the power buttons come in contact with water.**
- **Your blender will perform better and longer if you oil it every few months.** In doing this, use an acid free oil. Hold the blender upside down with the cutter blade facing you and put 2-3 drops of oil on the drive shaft. Then switch the appliance on and let it run for 2-3 minutes. Rinse the appliance in hot water after doing this.
- All material parts are rust proof. All material parts which come in contact with food are stainless steel and are rust proof, tasteless, and resistant to corrosive food items.

FOR HOUSEHOLD USE ONLY

SPECS & TECHNICAL INFO

MODEL	HA-3066
MOTOR	120 V
POWER	550 Watts
OPERATION	1 minute continuous
MANUFACTURER	Airlux
MADE IN CHINA	

We reserve the right to make technical alterations.

WARRANTY

L'EQUIP®, Inc. warrants this blender to be free from defects of workmanship and material under normal use and service. The blender is required to be operated solely on the electrical current indicated on the rating plate. Damage or malfunction caused by use on other electrical current is excluded from this warranty. This warranty is limited to repair or replacements of original parts, which in the opinion of L'EQUIP®, Inc. are defective in workmanship or material.

Should such a defect be discovered within one (1) year from date of purchase, L'EQUIP®, Inc., upon receipt of machine, shipped prepaid, will repair such defect and return the unit prepaid. The blender attachments are warranted for one (1) year. This warranty does not cover breakage of any part in shipment or damage caused by misuse.

A service charge of \$10.00 must accompany any unit over one (1) year old. For service, send juicer or part to:

Kitchen Resource - 3767 South 150 East Salt Lake City, Utah 84115

For additional service or operational information, please contact L'EQUIP®, Inc. at
717.561.1088 • Fax: 717.561.1089 • 800.816.6811 • www.LEQUIP.com

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