SUJATA®

BLENDSTICK

OPERATING MANUAL
WITH WARRANTY CARD



Read the instructions carefully before operating this unit.

RoHS COMPLIANT

SUJATA®

SUJATA®

BUTTER, CREAMS, PURÉES, SHAKES, SMOOTHIES, SOUPS, CHUTNEYS AND MORE











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Dear Customer,

Congratulations on the purchase of your **SUJATA DUAL SPEED/ROTARY (VARIABLE SPEED) BLEND STICK,** which is designed to include many superior features that allow you the fullest experience of your blending skill and enthusiasm.

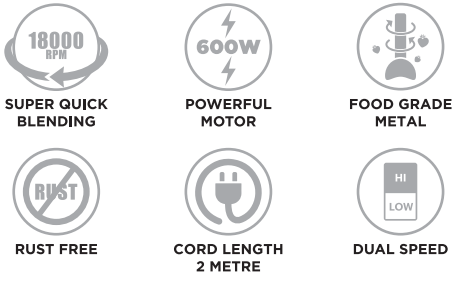
You are on the threshold of a whole new world of blending pleasure. At SUJATA, we have a reputation and standard of manufacturing innovative, high- quality appliances such as Mixer Grinder, Juicer, Multi-Purpose Grill, Toaster, Electric Kettle and many more. Your newly acquired **BLEND STICK** bears the same distinctive hallmark of excellence.

It is all the result of excellent quality consciousness of the SUJATA TEAM.

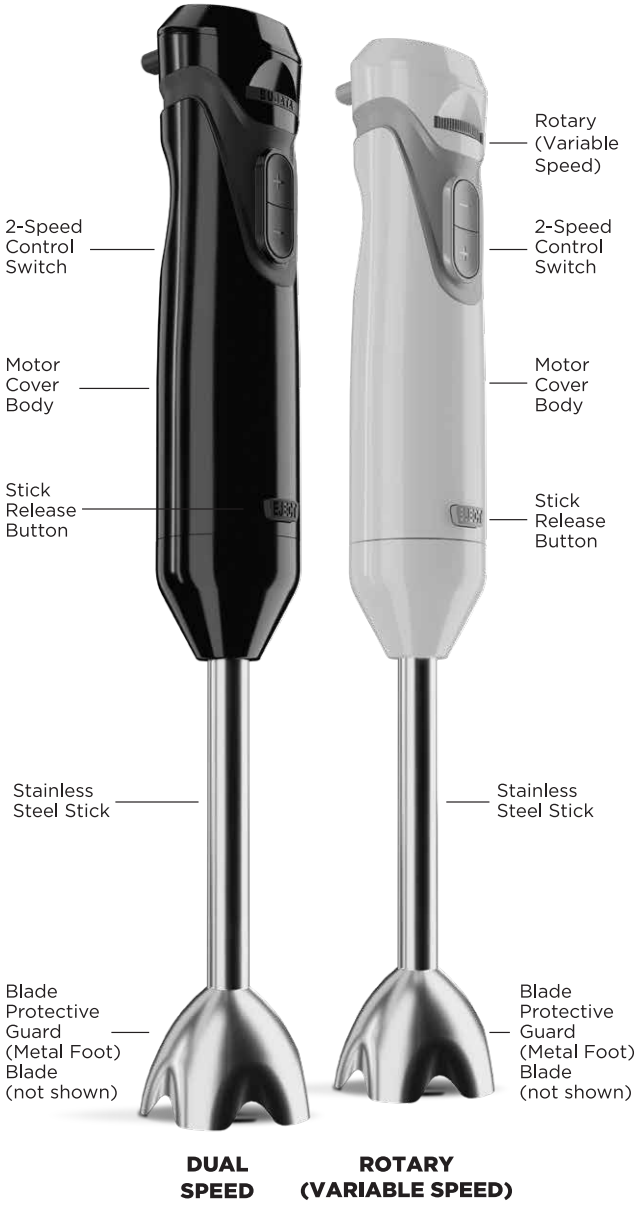
Design and development where uncompromising standards are maintained and rigid quality control measures are exercised on raw materials, components and finally, the finished product.

Your SUJATA BLEND STICK has a lot of thoughtful features built in to make blending convenient. Please read these instructions carefully, so that you may get the best out of the power packed features.

Welcome to the world of blending with pleasure!



IDENTIFICATION OF PARTS



FEATURES & SPECIFICATIONS DUAL SPEED



Without Rotary (Variable Speed)

Introducing the New **Blend Stick Dual Speed** - A fusion of style (Matte & Glossy) and performance.

Designed for quick, everyday kitchen tasks, this dual-speed hand blender delivers smooth and efficient blending at the touch of a button. From milkshakes and smoothies to soups, sauces, dips, and soft purees, its two pre-set speeds let you take control of consistency while keeping operation ultra-simple. Available in two stunning finishes, it is made to meet everyday culinary needs while looking great on your counter.

1. Preparation:

- Cut ingredients into manageable pieces. For example, chop fruits, vegetables, or other items into smaller chunks so the blender can easily blend them.
- Place ingredients in the blender jar.

2. Operation:

- **Turning ON:** Press the power button to start the blender and run at a fixed speed based on the ingredients (-) Button for soft ingredients, and (+) Button for hard ones.

3. Turning OFF: Once blending is complete, release the button and remove the cord from switch board and place the hand blender on wall mount.

FEATURES & SPECIFICATIONS ROTARY (VARIABLE SPEED)



Presenting the **Blend Stick Rotary (Variable Speed) —** engineered for effortless speed control.

Crafted for everyday use, the Blendmatic (Rotary edition) puts precision at your fingertips. Whether you're blending soups, pureeing baby food, or making light batters, this hand blender is built for convenience, control, and clean results. Its smooth rotary dial allows you to fine-tune the speed, so you blend just the way your recipe needs.

1. Preparation:

- Cut ingredients into manageable pieces. For example, chop fruits, vegetables, or other items into smaller chunks so the blender can easily blend them.
- Place the ingredients into the blender jar.

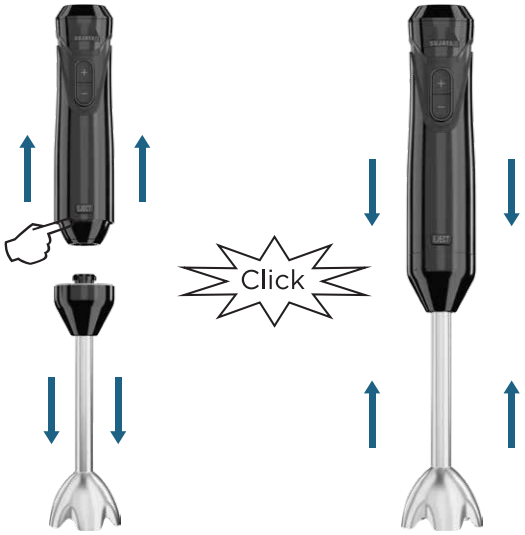
2. Operation:

- **Turning ON:** Press the power button to start the blender.
- **Adjusting Speed:** Use the rotary to choose the appropriate speed based on the ingredients. Start at a low speed for soft ingredients and increase the speed for hard ones and run at a fixed speed based on the ingredients (-) Button for soft ingredients, and (+) Button for hard ones. You may also use the Turbo (+) Button for instant Turbo Speed powerful pulses without manipulating the rotary.

3. Turning OFF: Once blending is complete, release the button and remove the cord from switch board and place the hand blender on wall mount.

Note: Gradually increase the speed to avoid splattering or damaging the motor.

ASSEMBLY OF MOTOR UNIT WITH LOWER STICK



Detachable Stick: The removable blending stick on 'single-click' **EJECT** button allows you to easily separate the blending attachment from the motor unit for quick and thorough cleaning. This is especially helpful for cleaning after blending soups, smoothies, or purées that tend to splatter.

No Need for a Large Appliance: You can keep the motor unit and stick separate, reducing the need for bulky kitchen gadgets.

Lightweight and Ergonomic: This design makes the hand blender lighter to hold, which reduces strain during use. The ergonomic design ensures a comfortable grip, allowing you to blend for longer without discomfort.

Simple Lock Mechanism: Sujata Hand blenders with detachable sticks use a **push-and-lock** mechanism. You simply insert the stick into the motor unit, and it locks into place with a click sound. This ensures that the stick stays securely attached during use.

Space-Saving: The motor unit and blending stick detach, the hand blender can be stored more compactly. This is especially useful in kitchens with limited storage space.

WALL MOUNT FACILITY



A wall mount facility in hand blenders is a new design feature where the blender can be securely attached or stored on a wall. This is useful for keeping the kitchen counter top tidy and save space, especially in smaller kitchens. It also helps in **"Keep out of Reach of Children."**

INTENDED USE

- SUJATA Hand Blender has been designed for blending food and beverage ingredients.
- Read and follow the operating instructions carefully before using the appliance and retain this manual for future reference.

Use this appliance with original parts only.

- Check the parts of your appliance and familiarize yourself with the function aspect of each of these parts.

The different uses of the Hand Blender

Blending two or more ingredients together at high-speed, so that they become smooth and homogeneous. For example, custard with cold liquid, gravy, baby food, dips, sauces, salad dressing, soups, drinks, smoothies, milkshakes and ice cream mix.

Juicing To obtain juice from fruits and vegetables by crushing or pulverizing them, then filtering to separate pulp.

SAFETY INSTRUCTIONS

- Make sure that the appliance is switched off before connecting to or disconnecting from the power supply.
- **Do not use the appliance outdoors.**



CAUTION!

- **Always protect the motor unit from water or excess humidity.**
- **Do not place it in the dishwasher.**
- Do not operate the appliance if your hand is wet.
- Do not operate the appliance if you are barefoot.
- Guide the power supply cord neatly so that it does not hang over the edge or the blade or a worktop and cannot be caught accidentally or tipped over.
- Keep hands, hair, clothing, and utensils away from the blade and mixing container while operating the appliance to prevent the possibility of injury to persons and/or damage to the Blender.
- A spatula may be used but only when the unit is not operating.



WARNING!

- **Blade is sharp. Handle carefully.**
- **Be careful, especially while removing, cleaning and re-attaching.**
- Do not operate the appliance if it is damaged in any manner. Contact customer care immediately to avoid any hazard.
- **Never leave the appliance unattended while it is switched on!** We recommend that the appliance is never switched on longer than necessary to process the ingredients.
- Disconnect the appliance from the power supply when not in use and before cleaning.
- Do not operate at no load. Do not burden the motor with excessive load like very thick materials.
- Do not place on or near a Hot Gas/Induction/Hot Plate/ Gas Stove or Electric Burner, or in a heated Oven.
- Keep the power supply cord away from heat, oil and sharp edges.
- When mixing liquids, especially hot liquids, use a tall container or make only small quantities at a time to reduce spillage and possibility of injury.

SAFETY INSTRUCTIONS



Never pull the power supply cord from the wire to disconnect the plug from the socket. Grip the power plug firmly to unplug the appliance.

WARNING!

Risk of scalding!

- Take care when processing hot food. Hot food may splash during processing. Never place the blender foot on hot surfaces or use in very hot food. Leave boiling food to cool down for at least 5 mins or below 80 °C (176 °F) before processing.
- Before using the hand blender in a cooking pot, take the pot off the gas stove/hot plate/induction/electric burner.
- Do not immerse the blender, plug or cord in water or in other liquids to protect yourself against electrical hazards.
- Do not run appliances for more than specified duration at a stretch. Give the unattended machine 5 minutes rest before starting it again.

SAFETY OF OTHERS

- Do not allow children or pets to come near the work area or touch the appliance or power supply cord. Close supervision is necessary when the appliance is used near children or pets.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are under supervision or given instructions concerning use of the appliance by a person responsible for their safety.
- Protect the appliance from insecticide sprays, as it could be harmful to the food, as well as damaging for the plastic materials used.

INSPECTION AND REPAIRS

- Do not use the appliance if any part is damaged or defective.
- Get any damaged or defective parts repaired by an authorized service facility.
- Before use, check the wear and tear of power cord.
- Switch ON the appliance for a few seconds to ensure that the motor works properly. If the appliance is used for the first time or after a long interval, then make sure that the shaft rotates freely.
- Always use genuine spare parts.
- Contact Sujata's Customer Care to get product repaired by authorized service facility.
- If the power supply cord or mains plug is damaged or defective, it must be repaired by an authorized service facility to avoid hazard. **Do not cut the power supply cord and do not attempt to repair the appliance yourself or through a non-authorized service centre.**

ELECTRICAL SAFETY

WARNING!

To avoid the risk of electric shock, do not immerse the cord, plug or motor unit in water or any other liquid.

BEFORE YOU BEGIN

- Do not operate the appliance if you are barefoot.
- Always check that the mains voltage corresponds to the voltage on the rating as specified.
- Operate the appliance during steadier voltage stretches. Voltage fluctuations may affect grinding quality, and it can also affect the motor unit.

Note: Always unplug the Hand Blender before cleaning the metal blade.

- Check the appliance for damaged or defective parts. Check for breakage of parts, damage to switches and any other conditions that may affect its operation.
- SUJATA suggests that you wipe the unit with a clean, damp cloth to remove any dirt or dust. To clean the lower stick detach the lower stick and place the metal blade end under running water to rinse it. Dry thoroughly with soft absorbent cloth. Read all instructions thoroughly for detailed operating procedures.
- If any smoke emanates from the appliance or motor stalls for any reason whatsoever, switch off the machine and send it to the authorized service provider for the needful.

INSTRUCTIONS FOR USE

- Clean the Blender shaft and the container. Keep some space around the appliance.
- Fill the food to be blended in the container.
- Plug in. Hold the power handle steady. Switch the appliance ON by pressing the Low or High-speed button as needed.
- Immerse the blade guard completely in the ingredients Blend the ingredients by moving the appliance slowly up and down and in circles.
- After you have completed blending, release the switch button, then unplug from outlet.



CAUTION!

To prevent splattering, be careful never to remove the blender from the liquid during operation.

While Using High-speed for liquid ingredients hold the jar at the bottom to prevent splattering.





Note: Use crushed ice (not whole cubes) for best results.

CLEANING AND MAINTENANCE

WARNING!

Switch the appliance off and unplug it before cleaning. Be careful when cleaning the blade; it is sharp. Use a brush.

Do not immerse the Lower Stick in washing solution completely. Prevent liquid from running into upper part of lower stick. Only clean the metal part of the Lower Stick in running water or washing solution.

RECIPE FOR BANANA SHAKE

INGREDIENTS:

- 1 ripe banana
- 1 cup milk (whole, almond, or milk of choice)
- 1 tablespoon honey or sugar (optional, as per taste)
- 1/2 tablespoon vanilla extract (optional for added flavor)
- 1/2 cup crushed ice cubes (optional, for a thicker, chilled shake)

OPTIONAL ADD-INS:

- 1 tablespoon Greek yoghurt (for extra creaminess)
- 1 tablespoon cocoa powder or chocolate chips (for a chocolate twist)

EQUIPMENT:

- Tall blending jar
- Sujata hand blender

INSTRUCTIONS:

- Peel and chop the banana into chunks.
- Add it to the jar along with milk, honey or sugar, and vanilla extract (if using).
- If you prefer a thicker or colder shake, add the crushed ice cubes.
- Insert the blender and blend on high speed for about 30–60 seconds, until the mixture is smooth and creamy.

Taste and adjust the sweetness if needed.
Pour into a glass and enjoy fresh!



FRESH HUMMUS USING SUJATA HAND BLENDER

Yields: Approximately 1.5 - 2 cups **Prep time:** 5 minutes

INGREDIENTS:

- 425g boiled chickpeas, keep liquid reserved (this liquid, called aquafaba, is magic for creamy hummus!)
- 1/4 cup (60ml) tahini (sesame paste) – or roasted sesame seed
- 2-3 tablespoons fresh lemon juice (start with 2, add more to taste)
- 1-2 cloves garlic, peeled (start with 1 if you prefer a milder garlic flavour)
- 2 tablespoons extra virgin olive oil, plus more for drizzling
- 1/2 teaspoon salt, or to taste
- 1/4 teaspoon ground cumin
- 2-4 tablespoons reserved chickpea liquid (aquafaba) or cold water, as needed for consistency
- **For Garnish (Optional):**
  - A drizzle of extra virgin olive oil
  - A sprinkle of paprika or sumac
  - Finely chopped fresh parsley or cilantro
  - A few whole chickpeas

EQUIPMENT:

- Tall, narrow container or a wide-mouth Mason jar
- Sujata hand blender (immersion blender)

INSTRUCTIONS:

- Drain chickpeas and keep the liquid (aquafaba) aside.
- Add chickpeas, tahini, lemon juice, garlic, olive oil, salt, and cumin to a tall jar.
- Insert blender to the bottom and blend on low, then increase speed.
- Move blender around to break down ingredients and blend smoothly.
- Add aquafaba or cold water gradually to adjust texture.
- Taste, adjust seasoning, and garnish before serving.



CREAM OF TOMATO SOUP USING SUJATA HAND BLENDER

Yields: 4-6 servings **Prep time:** 10 minutes **Cook time:** 25-35 minutes

INGREDIENTS:

- 2 tablespoons unsalted butter (or olive)
- 1 medium onion, chopped
- 2-3 cloves garlic, minced
- 1 (28-ounce / ~800g) tomatoes
- 3-4 cups vegetable broth (or water))
- 1/2 cup heavy
- 1-2 teaspoons sugar (optional, to balance acidity of tomatoes; adjust to taste)
- 1/2 teaspoon salt, or to taste
- 1/4 teaspoon black pepper, or to taste
- 1/2 teaspoon dried basil or oregano
- Pinch of red pepper flakes (optional, for a hint of warmth)

EQUIPMENT:

- Large pot or Dutch oven
- Sujata hand blender (immersion blender)

INSTRUCTIONS:

Heat butter or oil in a pot and sauté chopped onions for 5 to 7 minutes until soft.

- Add garlic, dried herbs, and chili flakes(if using). Cook for another minute until fragrant.
- Add chopped tomatoes with their juices and pour in the vegetable broth/water. Stir well.
- Bring to a boil, then simmer uncovered for 15 to 20 minutes on low heat.
- Turn off the heat and blend the soup until smooth using a hand blender, keeping the blade fully submerged.
- Return to heat and stir in cream, salt, pepper, and sugar. Warm gently without boiling.
- Let it simmer for 5 minutes more. Taste and adjust seasoning.
- Serve hot, garnished with cream or herbs if desired.



CLEANING AND MAINTENANCE

1. Rinse the exterior and interior stainless-steel portion of the Hand Blender under running water after releasing the Stick from the main unit. Scrub and flush the exterior and interior stainless-steel portion to dislodge and remove as much as residue as possible.
2. Wipe down the exterior of the Plastic Part and the stainless-steel portion of the Blender with damp soft cloth or sponge dampened with the washing solution.
3. Immerse approximately 3/4 of the length of the stainless - steel portion in a container of the washing solution and run for 30 seconds on High Speed.

CAUTION!

To minimize the possibility of scalding, temperature of the washing solution and rinse water must not exceed 115 °F (46 °C).

4. Repeat steps two (2) and three (3) using clean rinse water in place of the washing solution.
5. Always clean the appliance immediately after use. Do not let food dry on to the blades as this will make cleaning difficult and unhygienic

Note: - If a piece of food becomes lodged in the protective guard surrounding the metal blade, follow the safety instructions noted below:

- Release the power button and unplug the unit from the electrical outlet.
- Once the power source has been disconnected, use a spatula or brush to carefully remove the food lodged in the blade guard. Avoid injury as the blade is sharp, do not use your fingers to remove lodged objects.
- After the lodged food has been removed, plug the unit back into its power supply and continue processing.

AFTER USE

- Switch off the appliance before cleaning.
- Switch off and remove the plug from the socket before leaving the appliance unattended and before changing, cleaning or inspection of any parts.
- When not in use, the appliance should be stored in a dry place.

CAUTION!

Children should not have access to stored appliances.

DISCLAIMER

- Updates to hardware components are made regularly. Therefore, some of the instructions, specifications and pictures in this guide may differ slightly in your particular situation.
- All items described in this guide are for illustration purposes only and may not apply to a particular situation. No legal right or entitlements may be obtained from the description given in this manual.

PROTECTING THE ENVIRONMENT



This product is classified as Electrical and Electronic Equipment. Should the time come for you to dispose of this product please ensure that you do so in accordance with RoHS directive and in compliance with local laws relating to this directive.

WARNING!

1. **Children should be supervised to ensure that they do not play with the appliance.**
2. **Do not allow children to use the Hand Blender without adult supervision.**

SPECIFICATIONS

Model Type & No.	BLENDSTICK - BLACK/WHITE
Motor Rating	Heavy duty, 600 Watt on maximum load
Power Supply	230 V, AC 50Hz
Speed Control	Dual speed option with rotary knob for variable speed
Motor Speed	Maximum speed at No Load. 18000 R.P.M.
Flex Cord	P.V.C. Approx. 2.00 meters usable with 2.5 Amp. 2 pin plug.
Weight with Carton	1405 gm
Dimensions (in mm)	210 x 140 x 320

ACCESSORIES - JAR

This Multipurpose Jar allows you to easily blend, grind, or store ingredients, offering versatility and covenience for various tasks.

Once the jar is filled with ingredients, you can begin blending by pressing the start button. For the best results, avoid overfilling the jar and use the (+) Button function for heavy ingredients.







ONE YEAR WARRANTY

SUJATA BLENDSTICK

SUJATA Hand Blender is warranted against manufacturing defects for a period of **ONE YEAR** from the date of purchase. Within this period, any defective unit will be repaired or replaced at the manufacturer's option free of cost subject to the unit being **delivered to our authorized service centre at the customer's cost.**

The warranty does not cover wear and tear of rubber components, bush etc., and damages resulting from accident, mishandling or negligence on the part of the customer or non-compliance with the instructions in the operating manual or if the mechanism is tampered with by the customer or any unauthorized person other than our service personnel.

The warranty card duly stamped and signed by the dealer along with the cash memo should be provided to the authorized service centre, otherwise the warranty will be treated as invalid. Liability for consequential damages or loss is neither accepted nor implied under the warranty.

Sr. No. Checked by

SUJATA BLENDSTICK

Cash Memo No. Date

Customer's Name & Address

Customer's Telephone

Signature of the Dealer

RUBBER STAMP OF THE DEALER