

 **Mueller**

MultiStick

Model: MU-HB-10F



INSTRUCTION MANUAL

IMPORTANT SAFEGUARDS

Read the instructions carefully and completely before using the appliance.

- Make sure that the voltage indicated on the rating plate of the appliance corresponds to your outlet voltage.
- Always disconnect the blender from the power outlet before assembling, when disassembling, cleaning, or when left unattended.
- Don't plug the appliance into the power outlet before it is fully assembled.
- Blades are extremely SHARP. Handle carefully when inserting, removing or cleaning.
- NEVER immerse the motor body, power cord nor plug in water.
- During operation, keep hands, hair, clothing, as well as spatulas and other utensils away from attachments and the mixing container, to reduce risk of injury to persons, and/or damage to the appliance. A spatula should only be used when the appliance is not operating.
- The use of attachments or accessories that do not come with the product is not recommended by the manufacturer. It may cause the appliance to malfunction, with risk of injury, electrical shock or fire.
- Do not let the cord hang over the edge of the table or counter to avoid risk of injury.
- Do not let the cord contact hot surfaces, including stovetop.
- Do not run the appliance if it has a damaged cord or plug or after the appliance has malfunctioned or has been dropped or damaged in any way or is simply not operating properly. Contact Mueller Customer Service for help with the repair.
- This appliance should not be used by children. To avoid possible accidental injury, close supervision is necessary when any appliance is used near children.
- For indoor use only.
- Do not use other than for the intended purpose.

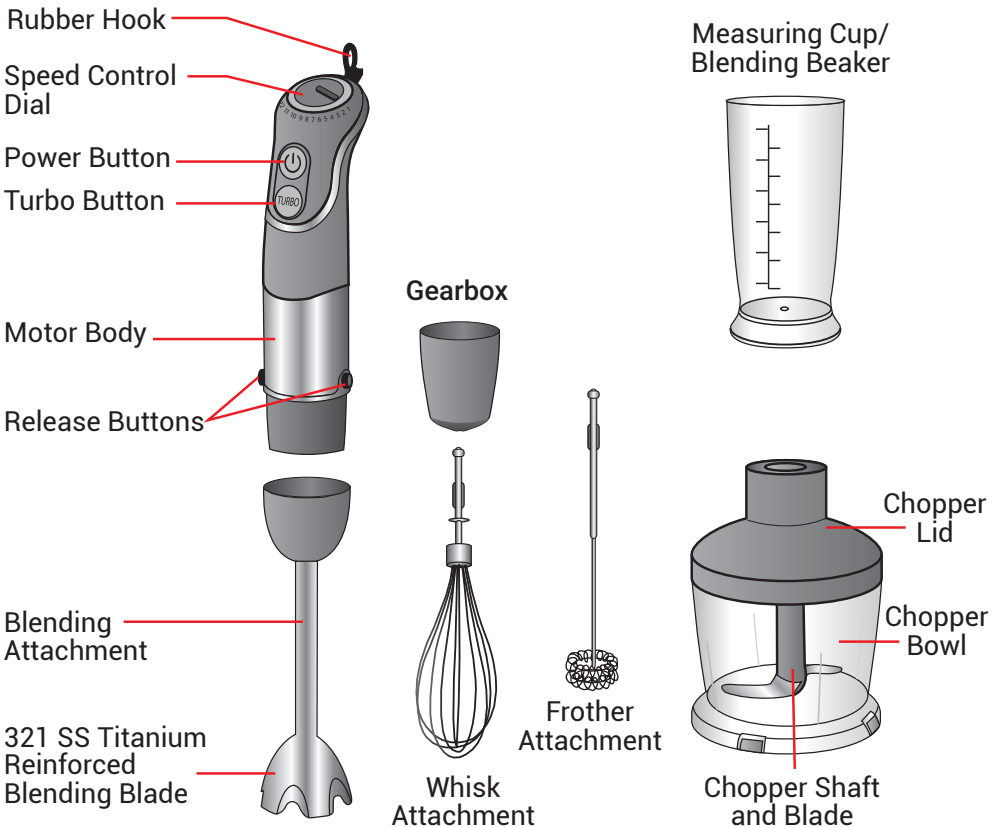
SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY



Do not run this unit for longer than 1 MINUTE at a time; otherwise the inner parts can be damaged. If you are using the blender for mixing heavy or hard food, we recommend taking a break every 15 seconds.

Your satisfaction is guaranteed. If you are not completely satisfied with our MultiStick please let us know. We're committed to making things right.

PARTS



BEFORE FIRST USE

- Before using the *MultiStick* Hand blender for the first time, we recommend that you wipe the Motor Body with a clean, damp cloth to remove any factory residue or dust. Mild dish soap on a cloth may be used, but do not use abrasive cleansers.

Note: Do not immerse the body, and/or the power cord of a blender in water under any circumstances!

Dry thoroughly with a soft, absorbent cloth. Wash the attachments by hand or in the dishwasher (top rack only). Dry thoroughly before use.

- Read all instructions completely for detailed operating procedures.
- Carefully remove the plastic cover from the blades before chopping.

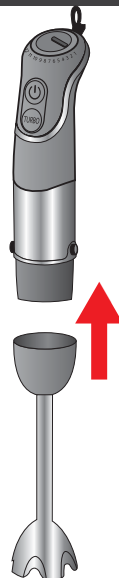
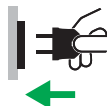
OPERATING YOUR HAND BLENDER

HOW TO USE THE BLENDING ATTACHMENT

The Blending Attachment is great for preparing smoothies, milkshakes, soups, blending steamed vegetables, frostings, or baby food.

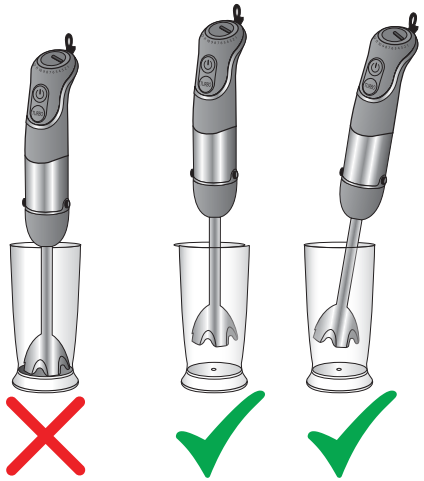
1. Connect the Blending Attachment to the base of the Motor Body and push down to secure until a click is heard.

2. Plug the electrical cord into the power outlet.



3. Insert the Blending Attachment into your container with ingredients ready for blending. You can use the Blending Beaker provided or an alternative container.

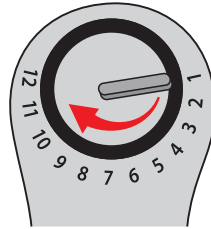
NOTE: Make sure that the blade does not touch the bottom of the container.



CAUTION: Do not let any liquid reach the Motor Body.

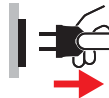
4. Turn the speed control knob to adjust the speed of the blender.

5. Press and hold the **Power Button**, and the Hand blender will start running. Release the Power Button, and the Hand Blender will stop running.

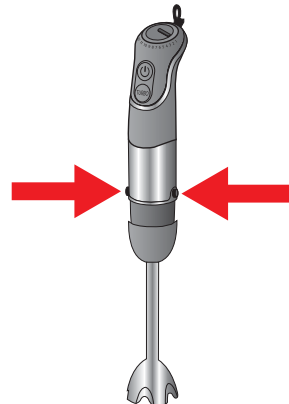


Alternatively, hold down the **Turbo Button**, which will operate the Hand Blender at maximum speed.

6. Unplug immediately after use.



7. To disassemble, press both Release buttons at the same time and pull off the Blending Attachment from the Motor Body.



! IMPORTANT: Do not hold the Power button for longer than 1 minute at a time. If you are using the blender for mixing heavy or hard food, we recommend taking a break every 15 seconds.



BLENDING TIPS

- A gentle up-and-down motion is all you need to make the most flavorful, full-bodied recipes.
- When using with a non-stick cooking surface, be careful not to scratch the coating with the Hand blender.
- To avoid splashing, don't turn the Hand blender ON until the blade is beneath the surface of the mixture and do not pull the Blending Attachment out of the mixture while the blender is running.
- Do not put fruit pits, bones, or other hard material into the blending mixture, as these will damage the blades.
- For recipes calling for ice, use crushed ice (not whole cubes) for best results.
- When making compound butter, remove the butter from the refrigerator and let it reach room temperature before blending.

HOW TO USE THE WHISK & FROTHER ATTACHMENT

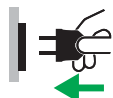
The Whisk attachment is great for whipping cream and egg whites, and for mixing light cake mixes and cookie batter.

The Frother attachment is ideal for frothing milk products, individual egg whites, and for mixing powdered shakes.

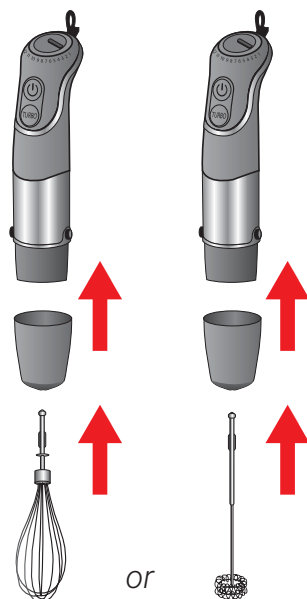
1. Insert the top of the Whisk/Frother Attachment into the slot of the Gearbox. Push together to secure.

2. Connect the Gearbox to the base of the Motor Body and push together to secure until a click is heard.

3. Plug the electrical cord into the power outlet.

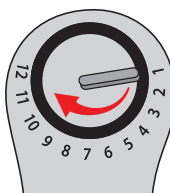


4. Place the Whisk/Frother Attachment into the prepared mixture.



! CAUTION: Do not let any liquid reach the Motor Body.

5. Turn the speed control knob to adjust the speed of the blender.

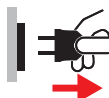


6. Press and hold the **Power Button**, and the Hand blender will start running. Release the Power Button, and the Hand Blender will stop running.

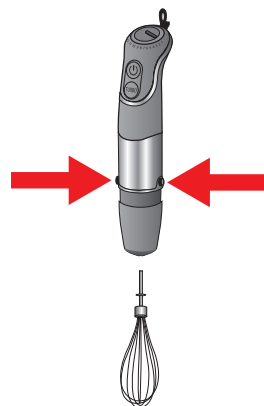


Alternatively, hold down the **Turbo Button**, which will operate the Hand Blender at maximum speed.

7. Unplug immediately after use.



8. To remove the Gearbox, press the two Release buttons on the Motor Body simultaneously. Remove the Whisk/-Frother attachment by pulling out of the Gearbox.



- !** **IMPORTANT: Do not hold the Power button for longer than 1 minute at a time.**



WHISKING TIPS

- When beating egg whites, use a clean metal or glass bowl, never plastic. Plastic can contain hidden oils and fats that can ruin the delicate egg white foam.
- Add sugar to beaten egg whites slowly as the peaks have started to form.
- When beating heavy cream, if possible and if time allows, use a chilled bowl, and chill the whisk attachment. The best-shaped bowl for whipping cream is one that is deep with a rounded bottom. The cream should come out of the refrigerator just before whipping. Hold the whisk attachment so that it is just skimming the surface, and whip until the cream begins to thicken; then immerse the whisk totally into the cream.
- Cream can be whipped to either soft or firm peaks, depending on preference. It may be flavored as desired.

FROTHING TIPS

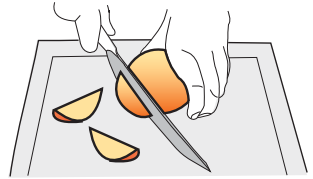
- The Frother can be used to create foam for coffees. Whole milk froths best due to its fat content. For a denser froth in desserts or creamy coffees, froth light or heavy cream.
- The Frother can also be used for individual egg whites, cocktails, frothing soup, and to better incorporate powders into protein shakes or smoothies.
- Use the included Beaker for better frothing. Don't overfill the container, as the liquid will expand when frothed.
- Submerge the Frother into the liquid, then turn it on. Start at the bottom of the container, then slowly move the Frother up and down to incorporate air. For a finer foam, move the Frother in a gentle circular motion. Tilting the container slightly can also help create a vortex.
- Warm milk froths better than cold milk. Heat to 140-150°F before frothing for optimal results. Froth milk for about 15-30 seconds to avoid over-frothing.

HOW TO USE THE CHOPPER ATTACHMENTS

The Chopper is perfectly suited for hard food such as meat, cheese, onion, herbs, garlic, carrot, walnut, almond, prunes, etc. Do not use on extremely hard food such as ice cubes, coffee beans, nutmeg, and similar.

Before chopping

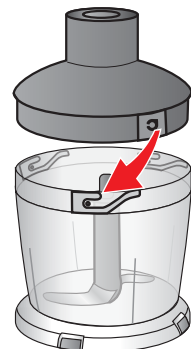
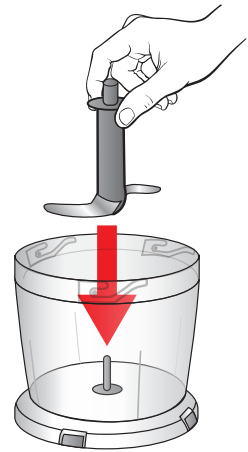
- Pre-cut the food you wish to chop.
- Remove stalks from herbs, shell the nuts.
- Remove bones, tendons, and gristle from meat.



1. Place the Chopper Bowl on a flat, stable, non-slippery surface.
2. Slide in the Chopper Shaft on the center pin of the Chopper Bowl.

! CAUTION: The blade on the Chopper Shaft is extremely sharp! Always hold it by the upper plastic part.

3. Place the food around the blades in the Chopper Bowl.
4. Locate the 3 pins on the outer rim of the Chopper Lid. Align them with the 3 slots on the Chopper Bowl. Turn clockwise to lock the Lid.

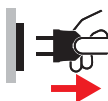


5. Insert the Motor Body into the Chopper Lid and push down to secure until a click is heard.
6. Turn the speed control knob to adjust the speed of the blender.
7. Hold the Motor Body with one hand and use your other hand to the firmly hold the Chopper Bowl by its lid.
8. Press and hold the Power button to start chopping. Release the Power Button, and the motor will stop running.

NOTE: Keep the Turbo Button pressed separately for maximum speed.

! IMPORTANT: Do not hold the Power button for longer than 1 minute at a time. If you are using the blender for chopping hard food, we recommend taking a break every 15 seconds.

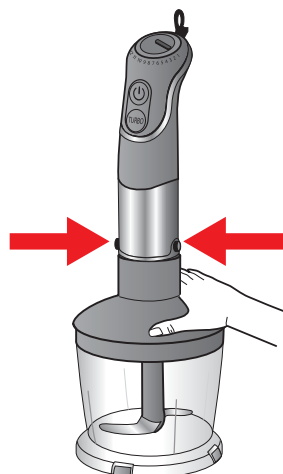
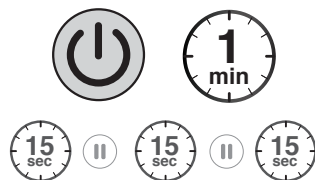
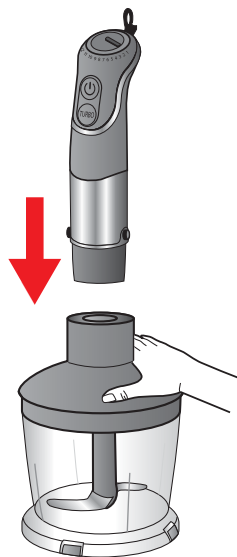
9. Unplug immediately after use.



10. To disassemble, hold the Chopper Lid with one hand, press both Release buttons at the same time and detach the Motor Body from the Chopper Lid.

11. Remove the lid and carefully take the Blade Shaft out from the Chopper Bowl.

12. Remove the chopped food from the Chopper Bowl.



CLEANING AND MAINTENANCE

- Always unplug the Hand blender from the power outlet before cleaning.
- For easier clean-up always wash the attachments immediately after use. In particular, rinse the Frother after use to prevent milk/ingredient build-up.
- Remove all the attachments from the Motor Body.
- Clean the Motor Body and the Gearbox with a damp cloth only. Do not use abrasive cleaners which could scratch the surface.
- **NEVER immerse the Motor Body in any liquid or run under water.**
- Wash all the other parts in hot, soapy water or in the top rack of the dishwasher (keep the temperature below 65°C/150°F). Always place the Chopper Lid sideways in the dishwasher to avoid accumulation of water.
- Dry thoroughly.



BE CAREFUL
WITH YOUR
FINGERS



**KEEP AWAY
FROM CHILDREN**

CAUTION: The cutting edges of the blades are extremely sharp. Take extra care when cleaning them.

TECHNICAL SPECIFICATIONS

Rated Voltage: 120V
Rated Power: 800W
Rated Frequency: 60Hz
Continuous usage (MAX): 1 minute





Your purchase comes with a 100% satisfaction guarantee from Müller

If you are not happy with the product for any reason, please contact us at support@muellerhome.us with your feedback or questions, and we will do our best to make things right for you!

For warranty details visit www.muellerhome.us

Müller USA

2701 Kimball Ave, Pomona, CA 91767

E-mail: support@muellerhome.us

Web: www.muellerhome.us