



# NutraBlend Elite Single Serve Personal Blender

*Model: PB-2200*



## USER MANUAL

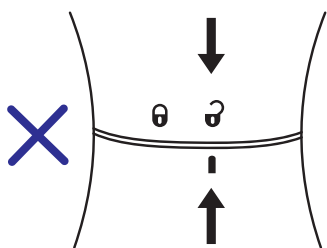
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*Your satisfaction is guaranteed. If you are not completely satisfied with our NutraBlend Elite Single Serve Personal Blender, please let us know. Contact us via our website, and we'll try our best to make things right.*

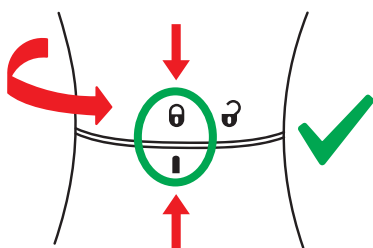
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# TOP TIPS

**1** To operate, ensure the Blending Cup is locked

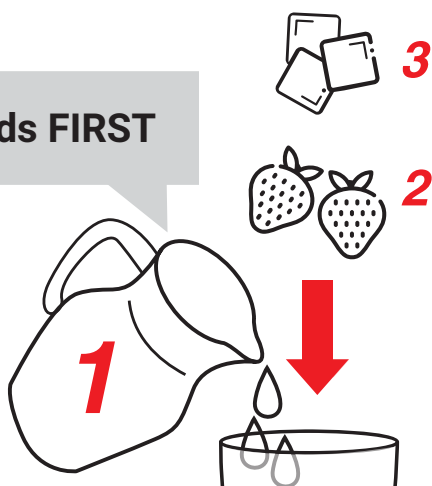


**NOT LOCKED**

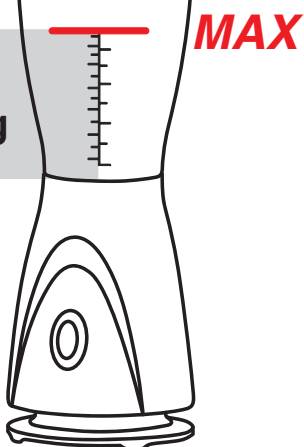


**ROTATE TO LOCK**

**2** Add Liquids **FIRST**



**3** **DO NOT** exceed the **MAX** line when filling



# IMPORTANT SAFEGUARDS

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

- **READ ALL INSTRUCTIONS.**

**WARNING!** This appliance has a polarized plug (one wide blade) that reduces the risk of electric shock. The plug fits only one way into a polarized outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or by using an adapter. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, have an electrician replace the outlet.

- The length of the cord used on this appliance was selected to reduce any potential tangling or trip over hazard with a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

- To protect against the risk of electrical shock, do not immerse the cord, plug, or appliance in water or other liquid.

- **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 they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.**

- Close supervision is necessary when any appliance is used by or near children. The appliance has moving parts and/or sharp blades that may cause serious personal injury.

- Unplug from the outlet when not in use, before putting on or taking off attachments or accessories, and before cleaning. You might accidentally start the appliance if the unit is still plugged into the outlet and cause serious personal injury.

- Do not let the cord hang over the edge of table or counter. The cord can get tangled or cause the appliance to fall.

- Do not let the cord contact hot surfaces, including the stove. The protective insulation will burn, making the appliance inoperable or unsafe to operate.

- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or it is dropped or has been damaged in any manner.

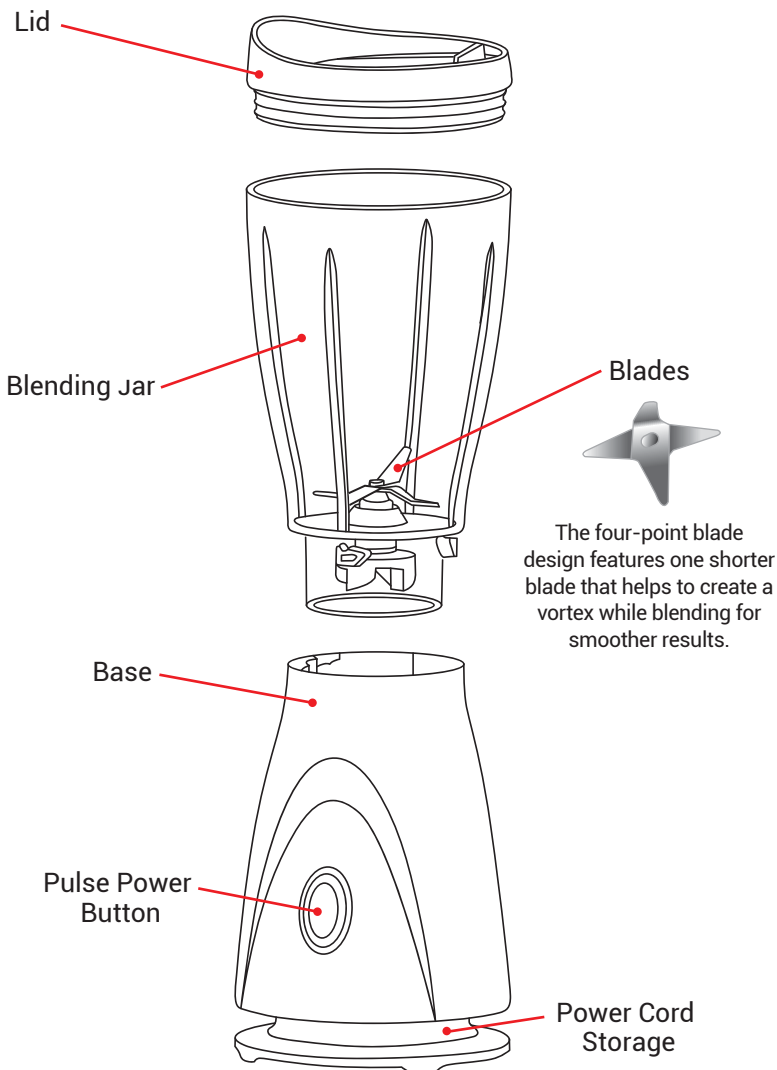
- The use of attachments not recommended or sold by the manufacturer may cause a risk of injury to persons. Only items designed for use with this appliance should be used at all times.
- **Do not blend hot food nor liquids.** This unit is not designed to blend hot liquids, and blending hot liquids may damage the unit. A damaged appliance may cause serious personal injury, start fires, or cause property damage.
- Do not place the Blender jar in the freezer filled with food or liquid. Freezing will cause expansion and cracks to the Blending jar, damage the Blade components, as well as Motor base when re-attached.
- Never place any part of this blender into a microwave oven it can cause serious personal damages.
- Do not operate the blender with an empty Blending jar. An empty jar allows the motor to free-run at a very high speed, and this could damage or reduce the life of the motor's bearings or bushings.
- **CAUTION:** Blades are sharp. Handle carefully—especially when cleaning inside the Blending jar. Mishandling the blades can cause injuries.
- Do not use a broken, chipped, or cracked Blending jar.
- Do not use broken, cracked, or loose cutting blades.
- Check Blending jar for the presence of foreign objects before using.
- Keep hands and utensils out of the jar while blending to reduce the risk of severe injury to persons or damage to the blender. A rubber spatula may be used but must be used only when the blender is not running.
- Always operate blender with lid in place.
- Do not use this appliance for anything other than its intended purpose. This product is intended for indoor, non-commercial, non-industrial, household use in processing foods for human consumption.

**SAVE THESE INSTRUCTIONS**

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**FOR HOUSEHOLD USE ONLY**

# MEET YOUR NUTRABLEND ELITE



## USING YOUR NUTRABLEND ELITE

### BEFORE USING FOR THE FIRST TIME

Carefully unpack the NutraBlend Elite Single Serve Personal Blender and remove all packaging materials. Check the contents to ensure that all attachments and accessories are present and have been received in good condition.

**WARNING:** Blade attachments are very sharp. Use extreme care when handling. Failure to do so can result in personal injury.

- 1 Wash the lid and Blending jar in warm, soapy water. Rinse and dry thoroughly.
- 2 Fill the Blending jar 1/4 full with clean, warm water.

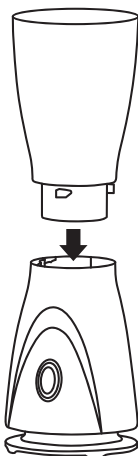
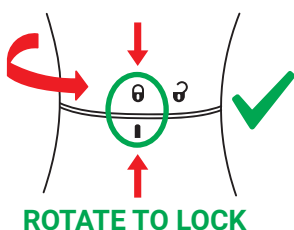
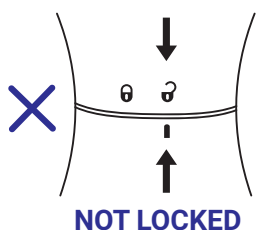
- 3 Following the steps outlined in the Operating Instructions, pulse several times. Rinse and dry thoroughly.
- 4 The motor base may be wiped with a damp cloth.

**WARNING: DO NOT IMMERSE THE MOTOR BASE IN WATER.**

## OPERATING INSTRUCTIONS

- 1 Place the motor base on a flat, clean, dry countertop or table.
- 2 Make sure the unit is unplugged.
- 3 Place the Blending jar onto the Base by aligning the Unlock icon with the alignment mark of the Base. Secure by rotating the Blending jar counterclockwise until the Lock icon lines up with the alignment mark on the Base.

**! NOTE: For safety reasons, the blender will not operate if the Blending jar is not safely locked in place.**



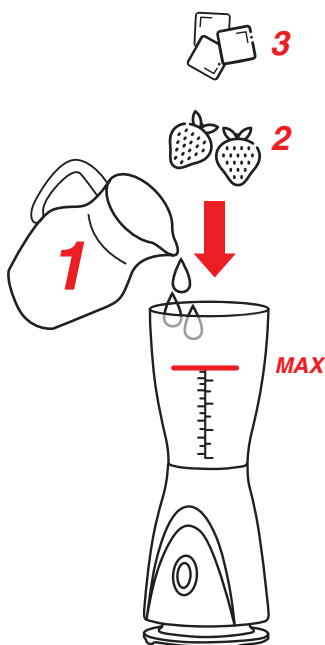
- 4 Place the food to be processed into the Blending jar (15.2oz /450ml MAX).

**WARNING:** Never operate the blender when the jar is empty.

**WARNING:** Never overfill the Blending jar. Do not exceed the MAX line.

**IMPORTANT:** DON'T use this Blender for processing whole spices, coffee beans, hard cheeses, nuts and nutshells, tough seeds, crackers, meats, or anything hard as this will affect the service life of your Blender and may cause damage to the appliance or injury to the user.

**The Blender is suitable to use for shakes, smoothies, and juices.**



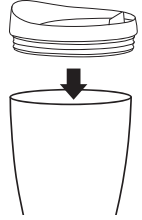
For Better Blending  
Add Liquids FIRST

**TOP TIP:** For even blending, always add liquid ingredients into the Blending Jar before solid ingredients (lightest to heaviest) unless recipe instructions specify otherwise. Combining ingredients in the wrong order can cause some produce and ice to get caught in the Blender's blades.

When using frozen ingredients, it is always best to use a mixture of fresh and frozen ingredients to ensure a smoother blend. Too many frozen ingredients can clog up the blades.

- 5** Place the Lid on top of the Blending jar, and push downwards until firmly into place.

**NOTE:** Ensure that the Spout on the lid is closed.

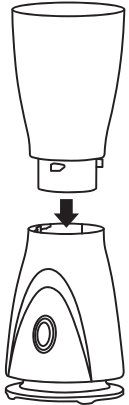


- 6** Plug the power cord into the power outlet, and press and hold the Pulse power button to start blending.

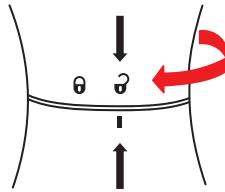
**NOTE:** To prevent overheating, limit continuous operation to 1 minute at a time, followed by a 3-minute cooling period.



- 7** To stop processing, release the Pulse power button. Wait until blades stop completely before removing the Blending jar from the Base.



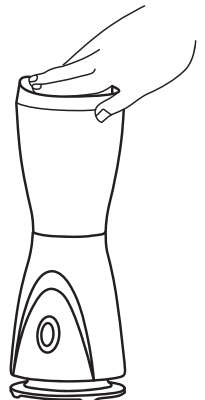
- 8** Once done processing, unplug from the power outlet. Detach the Blending jar from the Base by turning it clockwise until the Unlock Icon aligns with the alignment mark on the Base.



- 9** Slide back the Spout cover of the Lid to drink and enjoy your fresh blend right from the Blending jar. Alternatively, remove the lid and pour.

**ATTENTION!** You MUST use the Lid when drinking directly from the Blending jar.

- 10** To remove the lid, slide back the Spout cover then pull the lid out. With continual use, the lid will become easier to remove.



## BLENDING ICE

- Where possible add liquid first before adding ice.
- For the best results, blend ice in smaller batches. This allows the blender to work more efficiently.
- Pulse the ice in short bursts of power rather than continuous blending.
- Allow the blender to cool down before doing a new batch.
- Please follow the recommended size and quantity of the ice stated below:

- 1 Ice cube size 0.8 x 0.8in / 2 x 2cm; quantity (4pcs)
- 2 Ice cube size 1 x 1in / 2.5 x 2.5cm; quantity (3pcs)
- 3 Ice cube size 1 x 1.4in / 2.5 x 3.5cm; quantity (1pcs)

## BLENDING HINTS

**WARNING:** Do not operate the motor continuously for more than 1 minute at a time. Allow the motor to rest for 3 minutes before continuing.

**WARNING:** Never overfill the Blending jar. The maximum capacity of the jar is 15.2oz / 450ml.

For best results, solid foods should not be larger than 1-inch pieces. Cut or tear food into pieces approximately equal in size before processing.



## CLEANING AND CARE

### CLEANING INSTRUCTIONS

**WARNING:** To avoid the risk of electric shock, always ensure the product is unplugged from the electrical outlet before assembling, disassembling, relocating, servicing, or cleaning it.

**WARNING:** Handle the Blending jar with care as the blades inside are extremely sharp. Do not touch the blades with your fingers. The blades are very sharp and can cause injury if mishandled.

**IMPORTANT:** Do not disassemble blades from the Blending jar.

- Always clean immediately after each use.
- Quick Clean - Fill the Blending Jar with one-quarter full clean, warm water, and some dish soap. Blend several times. Repeat and if necessary, use a nylon bristle brush to remove processed food from the blade area. Rinse and dry thoroughly.
- Dishwashing - The lid and blending jar are Top-Rack Dishwasher Safe up to 150°F/70°C. Allow to cool before reusing. Dry thoroughly. Note, dishwashing over prolonged periods can affect the appearance of the plastic parts.
- To avoid damage to the product, do not use abrasive cleaners or scouring pads to clean the product parts.

**IMPORTANT:** Do not immerse the Base into water or other liquids. Wipe with a damp cloth or sponge.

### STORING INSTRUCTIONS

- 1 Unplug and clean the unit.
- 2 Reassemble the product before placing it into storage, including winding the Power Cord back into its storage compartment around the Base.
- 3 Store in the original box or in a clean, dry place.
- 4 Never store your personal blender while it is hot or plugged in.
- 5 Never wrap the cord tightly around the appliance. Never place any stress on the cord, especially where the cord enters the unit, as this could cause the cord to fray and break.

## TECHNICAL SPECIFICATIONS

Electrical Specifications:

All parts BPA free

Voltage	Frequency	Wattage
120 VAC	60 Hz	180 W

# RECIPES

## SMOOTHIES:

### Classic Green Smoothie

#### Ingredients:

- 1 frozen banana
- 1 cup greens (baby spinach, kale, collards, chard, etc)
- 1 cup unsweetened milk of your choice
- Honey or maple syrup, to taste

#### Instructions:

Add ingredients to your blender. Blend until creamy, adding a little extra liquid if needed.

### Berry - Banana Smoothie

#### Ingredients:

- 1 cup frozen fruit (strawberries, blueberries, or blackberries)
- 1/2 banana, broken into pieces
- 3/4 cup milk of your choice (add more as needed or desired)
- 1/4 cup plain Greek yogurt
- 2 tablespoons honey or maple syrup

#### Instruction:

Pour milk, yogurt, honey or maple syrup, and berries into blender. Blend for 15-20 seconds, then open the blender and add bananas (and 2-3 ice cubes if desired). Close the blender and blend until smooth.

### Energy Lift Smoothie:

#### Ingredients:

- 1/2 cup milk of your choice (add more as needed or desired)
- 1 cup blueberries (frozen or fresh)
- 1/2 banana (frozen or fresh)
- 1/2 cup spinach or baby kale
- 1 tablespoon maple syrup

#### Instructions:

Pour milk, berries, and spinach (or kale) into the blender and blend for 15-20 seconds. Open the blender and add banana and maple syrup. Close the blender and blend until smooth. You may add 2-3 ice cubes if desired.

## Breakfast Berry Smoothie:

### Ingredients:

1/3 cup milk of your choice (add more as needed or desired)

2 tablespoons uncooked oats

1 banana (frozen or fresh)

3 strawberries (frozen or fresh)

### Instructions:

Add milk and oats in the blender, close the blender, and blend until smooth. Remove the lid, add 3 strawberries and 1 banana, then close the lid, and blend until smooth.

## Peanut Butter & Jelly Smoothie

### Ingredients:

1 cup milk of your choice

1/2 banana (frozen or fresh)

1 cup blueberries (frozen or fresh)

1 tablespoon peanut butter

1 scoop vanilla protein powder

### Instructions:

Add milk, peanut butter, and protein powder into blender, and blend until smooth. Open the lid, add banana and blueberries, close the lid, and blend until smooth.

## SHAKES:

### Vanilla Milkshake

#### Ingredients:

1 1/2 scoops vanilla ice cream

1/4 cup milk

Whipped cream (topping)

Sprinkles (topping)

Maraschino cherry, for garnish

#### Instructions:

Add ice cream and milk into blender, and blend until smooth.

Pour in a glass and garnish with whipped cream, sprinkles, and a cherry.

### Strawberry Milkshake

#### Ingredients:

1/4 cup milk

7 strawberries, hulled and sliced

1/4 cup vanilla ice cream

1/4 cup white sugar (if desired)

#### Instructions:

Add milk, (sugar if desired), and strawberries in the blender and pulse a few times just enough to blend. Remove the lid, add vanilla, close the lid and pulse a few times until smooth.

### Chocolate Milkshake

#### Ingredients:

1.5 oz (about 3 tablespoons) dark chocolate

2/3 cups milk

2-3 ice cubes

2 tablespoons heavy cream

#### Instructions:

Melt the chocolate with 1/3 of milk (approximately 0.2 cup) in a microwave. Once done, pour the chocolate and milk into blender, add the remaining milk, ice, and heavy cream. Blend until smooth.

## Cookies and Cream Milkshake

### Ingredients:

2 scoops vanilla ice cream

4 chocolate sandwich cookies (e.g. Oreo)

1/4 cup milk

### Instructions:

Place 3 chocolate cookies in a ziplock bag, seal the bag, and crush cookies with a rolling pin. In a blender, add ice cream and milk, and blend until smooth. Add crushed cookies and pulse a few times just to blend. Pour into glass and garnish with a cookie.

## Peanut Butter Chocolate Protein Shake

### Ingredients:

1 1/2 cups milk of your choice

2 scoops chocolate protein powder

1 tablespoon peanut butter

1/2 cup old fashioned oats

2-3 ice cubes

### Instructions:

Combine all of the ingredients in a blender. Blend until smooth.

## JUICES:

### Fruit & Green Tea Juice

#### Ingredients:

1/4 cup frozen pineapple chunks  
1/4 cup frozen mango chunks  
1/2 apple sliced (seeds removed)  
3-4 orange slices  
4 baby carrots  
Green Tea

#### Instructions:

Brew the green tea and let it cool. Add all the ingredients into the blender, pour a green tea to the line, blend until smooth.

### Classic Green Juice

#### Ingredients:

1/2 lemon (squeeze the juice with citrus press)  
1/2 cucumber, cut into chunks  
1 large green apple, cored and sliced into pieces  
1 small bunch celery (or 1 heart), chopped.  
1 -inch knob of ginger, peeled

#### Instructions:

Add all the ingredients into the blender, then fill with water to fill line. Blend until smooth.

### Apple Juice

#### Ingredients:

2 apples, cored, halved  
¼ cup (60 ml) cold water

#### Instructions:

Place apples and water into the blender, and blend until smooth.

Transfer purée to a bowl lined with cheesecloth or a filtration bag and twist until juice is extracted, or consume as is.

## Carrot Apple Juice

### Ingredients:

1 medium carrot (peeled and sliced)

1 medium apple (cored and sliced)

1/2-inch knob of ginger

1/2 lemon juice

1/4 tsp cinnamon

Water to fill line

### Instructions:

Add all the ingredients into the blender, then fill with water to fill line. Blend until smooth.

## Citrus Spinach Juice

### Ingredients:

1 cup of spinach

1 lime (squeeze the juice with citrus press)

1 lemon (squeeze the juice with citrus press)

1/2 grapefruit sliced

Water to fill line

### Instructions:

Add all the ingredients into the blender, then fill with water to fill line. Blend until smooth.

# Müller



**Your purchase comes with a 100% satisfaction guarantee from Müller**

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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!

## **Müller USA**

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