

AMBIANO

Professional



Rocket Blender

Model Number DLJ-1017

INSTRUCTION MANUAL

IM Version No: V2.2

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AFTER SALES SUPPORT

  1300 886 649

 info@tempo.org

MODEL: DLJ-1017 PRODUCT CODE: 54054 06/2016



N13275

Welcome

Congratulations on choosing to buy an Ambiano Professional® product.

All products brought to you by Ambiano Professional® are manufactured to the highest standards of performance and safety and, as part of our philosophy of customer service and satisfaction, are backed by our comprehensive 3 Year Warranty. We hope you will enjoy using your purchase for many years to come.

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Warranty Details

Rocket Blender

The product is guaranteed to be free from defects in workmanship and parts for a period of 36 months from the date of purchase. Defects that occur within this warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion, solely at our option, with no charge for parts and labour. The benefits conferred by this warranty are in addition to all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure, and to compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.



General Safety Instructions

IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to. **Keep the manual in a safe place for future reference**, along with the completed warranty card, purchase receipt and carton. If applicable, pass these instructions on to the next owner of the appliance. Always follow basic safety precautions and accident prevention measures when using an electrical appliance, including the following:

Electrical Safety and Cord Handling

- **Voltage:** Before connecting the power cord, make sure that your outlet voltage and circuit frequency correspond to the voltage stated on the appliance rating label.
- **Water:** To protect against electric shock, do not immerse the cord, plug or the power base in water or other liquid. Do not operate the appliance with wet hands. Do not spill liquids into the power base.
- **Power cord:** Do not kink, bend, squash or damage the power cord, and protect it from sharp edges and heat. Do not let it hang over the edge of a table or benchtop, or touch hot surfaces. Run the cord in such a way that there will be no risk of anyone pulling it inadvertently or tripping over it.
- **No extension cord:** Do not use an extension cord. Insert the plug directly into an electrical outlet.
- **Disassembly:** Before disassembling the product, make sure the blades have stopped moving and the plug is disconnected from the power supply.
- **Disconnect:** Disconnect the plug from the power supply before assembly, disassembly and cleaning the appliance, before putting on or taking off parts and when it is not in use. Grip by the plug, do not pull by the cord.
- **Damage:** Do not pick up or operate the appliance if the power supply cord, plug or housing is damaged, or after it malfunctions or has been damaged, or if the power base has been exposed to water or other liquid. A damaged cord or plug must be replaced by the manufacturer or a qualified person in order to avoid a hazard. **In case of damage, call our after sales support line for advice.**
- **RCD:** Unless your home is already fitted with a residual current device (safety switch), we recommend installing an RCD with a rated residual operating current not exceeding 30mA to provide additional safety protection when using electrical appliances. See your electrician for professional advice.

General Safety Instructions (Cont.)

Usage Conditions and Restrictions

- **Indoor domestic use only:** This appliance is intended for private, indoor, domestic use only. Do not use the product outdoors.
- **Intended purpose:** This product is intended solely for the preparation of non-commercial quantities of food for human consumption. It is not intended for use with any non-food materials or products. Do not use it for anything other than its intended purpose, and only use it as described in this manual. Any other use may cause fire, electric shock or injury.
- **Accessories:** Only use the accessories supplied with this appliance. Using other, not recommended accessories may result in fire, electric shock or injury.
- **Usage restriction:** 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.
- **Children:** This product is not intended for use by children. Keep it out of the reach of children and pets. Take particular care when using the product near children. Supervise children to ensure they do not play with the appliance.
- **Unattended:** Do not leave the appliance unattended. Always disconnect it if it is left unattended and before assembly, disassembly and cleaning.
- **Work environment:** Place the appliance on a flat, stable surface when operating to avoid overturning. Do not place it near a hot burner, or in a heated oven.
- **Do not touch moving parts:** Keep hands, hair, clothing and utensils away from the blades and out of the jug during operation to reduce the injury risk.
- **Hot liquid:** Be extra careful when processing hot liquid as it can be ejected out of the appliance due to sudden steaming.
- **CAUTION: COMPLETE ASSEMBLY!** Before operation, make sure that the rubber gasket is securely in place on the inside bottom edge of the cutting blade assembly. Also ensure that the blade and cup are properly assembled before placing it on the power base. **Never place the blade assembly on the power base without a cup/mug/jug in place.**
- **CAUTION: SHARP!** Take particular care when emptying or cleaning the cup/jug and attaching the blade assembly. The blades are sharp!
- **WARNING: INJURY POTENTIAL!** Food processors and blenders have the potential to cause severe injury from misuse. Take care when handling the sharp cutting blades, when emptying the jug/cup and during cleaning. We accept no liability for any eventual injury or damages caused by misuse of the product or noncompliance with these instructions.
- **WARNING: OVERHEATING POTENTIAL!** To prevent the motor from overheating, limit continuous operation to 2 minutes at a time.

Product Overview



Scope of delivery

A Rocket Blender & Accessories

- 1 Mugs with Comfort Lip Rings (4)
- 2 Cross Blade Assembly
- 3 Tall Bullet Cup
- 4 Blender Jug Lid with Cap
- 5 Blender Jug
- 6 Juice Extractor
- 7 Storage Lids (2)

- 8 Short Bullet Cup
- 9 Flat Blade Assembly
- 10 Power Base
- 11 Shaker/Steamer Lids (2)
- 12 Plunger

B Documentation

- Instruction manual
- Quick start guide
- Warranty certificate
- Recipe Book

Turn over the page for detailed description of all components.

Getting Started

The Components

Power Base

The high torque power base is the heart of the Rocket Blender. It contains a powerful 410W motor to power the unit for blending, chopping or whipping. The power base can be used with the cross or flat blade assembled in the tall or short bullet cup, or with one of the supplied mugs (Fig. 1).

- **To use:** press down and slightly twist the cup anticlockwise to start processing.
- **To turn off:** twist the cup clockwise and release.

Cross (Blending) Blade and Flat (Grinding) Blade

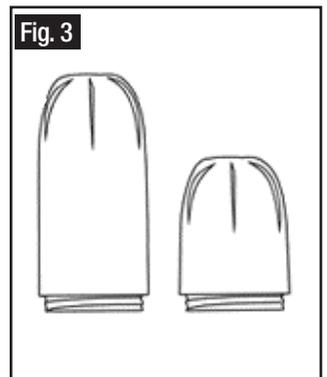
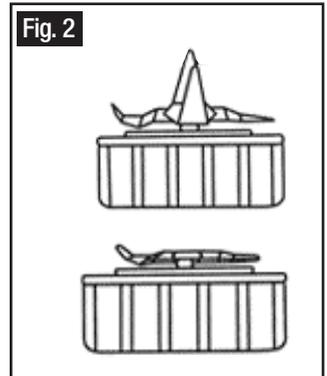
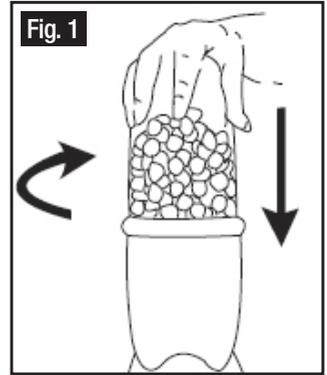
The Rocket Blender comes with two blades: a cross blade and a flat blade (Fig. 2). Both blades are made of stainless steel, so they are dishwasher safe and never need sharpening. To use, simply twist one of the blades onto a bullet cup or mug and place the cup on the power base.

- **Cross blade:** suitable for chopping and grating foods such as onions, vegetables, cheese and meat, blending smoothies and juicing fruit.
- **Flat blade:** suitable for whipping cream and grinding hard foods such as coffee beans and spices.

Tall and Short Bullet Cups

The unique bullet shape of these cups is the secret to the effectiveness of the Rocket Blender (Fig. 3). Just attach an appropriate blade to the cup and place the cup on the power base for processing.

- **Short cup:** suitable for preparing dips and party foods.
- **Tall cup:** suitable for blending smoothies, milk shakes, cocktails, or for whipping eggs or cream.



Getting Started (Cont.)

Shaker/Steamer Tops

The Rocket Blender comes with two shaker/steamer tops which have a dual purpose (Fig. 4).

- **Shaker tops:** use to serve foods such as cheese or spices, which have been ground with the Rocket Blender.
- **Steamer tops:** use to cover a cup with processed food inside when microwave heating it.

Storage Lids

No need for plastic wrap or storage containers. These stay-fresh resealing lids fit onto the short and tall cups, or onto the individual mugs, to keep your leftovers fresh in the fridge (Fig. 5). **Never cover a cup with a storage lid when microwave heating.**

Four Mugs with Comfort Lip Rings

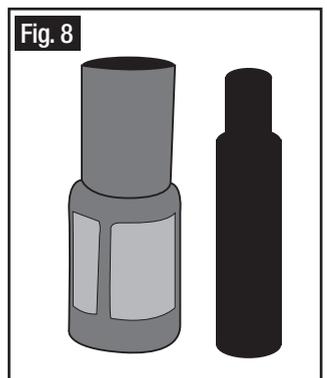
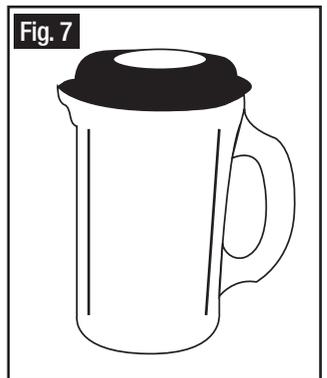
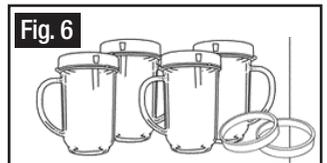
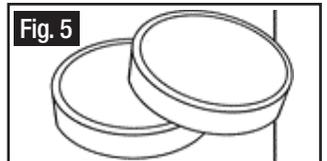
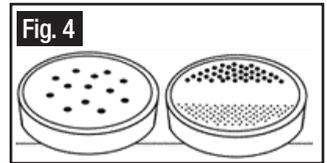
Make milkshakes, thick shakes, iced coffee/iced chocolate, smoothies, even cocktails, in the four individual cups. Add different coloured lip rings for comfortable sipping and to help everyone keep track of their drink (Fig. 6).

Blender Jug and Lid

The Rocket Blender comes with a 750mL blender jug (Fig. 7) for blending larger quantities of drinks, soups, pancake batter or cocktails. Simply attach the cross blade and then fit the assembly onto the power base. The lid has a hole with a cap for easy adding of food during blending.

Juice Extractor and Plunger

The juice extractor fitted into the assembled blender jug turns the Rocket Blender into a juicer (Fig. 8). Add fruit or vegetables through the opening in the blender lid and push down using the plunger.



Getting Started (Cont.)

Before First Use

- This product has been packaged to protect it against transportation damage. Unpack the appliance and keep the original packaging carton and materials in a safe place. It will help prevent any damage if the product needs to be transported in the future, and you can use it to store the appliance when it is not in use. In the event that the carton is to be disposed of, please recycle all packaging materials where possible.
- Plastic wrapping can be a suffocation hazard for babies and young children, so ensure all packaging materials are out of their reach and disposed of safely.
- Read this manual to familiarise yourself with all the parts and operating principles of the Rocket Blender. Pay particular attention to the safety instructions on the previous pages.
- Unwind the power cord to its full length and inspect it for damage. Then check all parts and accessories for any damage.
WARNING! Do not operate the appliance if there is any damage to the appliance, its cord or the accessories. Contact our after sales support line for advice on return of the damaged product.
- To remove dust from transport and storage, clean all parts of the Rocket Blender, **except for the power base**, as described in the 'Cleaning and maintenance' section on page 17.

CAUTION!

- **Disconnect!** Make sure the appliance is disconnected from the power supply before assembly or changing accessories.
- **Handle with care, the blades are sharp!** Use caution when attaching, detaching, cleaning or storing the blade assemblies.

Maximum Capacities and Operating Times

Attachment	Type of Food	Max. Capacity	Operating Time
Blender jug with cross blade	Fruit, vegetables and liquids	750mL	2 minutes
Short cup with flat blade	Hard foods (e.g. Parmesan cheese, coffee beans, spices)	70g	15 seconds
Tall cup with cross blade	Dense ingredients such as meat	100g	15 seconds

Getting Started (Cont.)

Cross Blade		
Chopping	Salsa, dip or soup ingredients, e.g., onions, garlic, tomatoes, fresh herbs, nuts, carrots	Peel and chop vegetables into chunks as appropriate. Pickling onions and cherry/grape tomatoes are particularly suitable because of their small size.
Mincing	Raw beef, chicken, turkey, pork, lamb	Cut into small chunks.
Grinding	Cooked chicken, turkey or ham for sandwich fillings or salads	Cut into small chunks.
	Bread for breadcrumbs	Break into pieces.
	Biscuits or cracker biscuits for crumbs	Break into pieces.
Blending	Fruit, liquid (milk, juice, water), yoghurt, ice cubes for smoothies, shakes or cocktails	Adjust liquid quantity for a smooth consistency.
	Frozen drinks, sorbets and cocktails	Limit ice cubes to 1/3 of the container and add some liquid.
Mixing	Pancake batter, muffin batter	Mix in blender or tall cup depending on quantity. Add extras before processing for extra flavour, or afterwards for a chunkier consistency.
Grating	Hard and medium hard cheeses such as Parmesan, Romano, Gruyere, Cheddar	Cut/break into chunks.
	Chocolate (broken into pieces)	Cut/break into chunks.
Pureeing	Vegetables (for baby food, soup or dip)	Cooked and cut into chunks.
Flat Blade		
Grinding single, hard ingredients	Coffee beans	The finer the grind, the stronger the coffee.
	Nuts	The longer the processing time, the finer the grind.
	Cinnamon quills, nutmeg	Break into chunks, if appropriate.
Whipping	Cream	Keep an eye on the cream to prevent overprocessing.
	Butter	Whip butter with chopped fresh herbs or ground spices.
	Eggs	For omelette or scrambled eggs.

Instructions

Using the Rocket Blender

The Rocket Blender consists of a high torque power base, which can be used with the cross or flat blade assembled in the tall or short bullet cup, or in one of the mugs.

- Before you start, **ensure the base is unplugged from the electrical outlet.**
- Place the base on a flat, level, stable work surface.
- Add the food you want to process to the small or large bullet cup, or to a mug.
- Screw the appropriate blade assembly clockwise onto the cup/mug until secure.

CAUTION!

- **Handle with care, the blades are very sharp!** Always hold the blade assembly by the plastic part.
 - **Check the gasket!** Ensure that the rubber gasket, located on the inside bottom edge of the blade assembly, is in place.
- Turn over the cup assembly so that the blades are on the bottom.
- To attach the cup assembly, align the three tabs on the outside of the cup with the three notches on the top inner edge of the base.
- Plug the product into a standard 220-240V AC electrical outlet and switch on power at the outlet.
- Press the cup down slightly and twist it anti-clockwise to start processing (Fig. 9).
- To prevent the motor from overheating, limit continuous operation to 2 minutes at a time, or to 15 seconds when processing hard or dense ingredients.**
- To stop processing, press down and twist the cup clockwise to release it.
- **CAUTION: Wait until the blades have stopped completely before removing the cup from the base or before removing any food contents.**
 - Unplug the unit from the electrical outlet when it is not in use or left unattended.
 - Use a supplied storage lid to cover the cup/mug when storing leftovers.



TIP

If thicker ingredients do not make it down to the blade area for processing, unplug the Rocket Blender (cup and power base), pick it up and shake it like a cocktail shaker until the ingredients have moved into place for processing.

Instructions (Cont.)

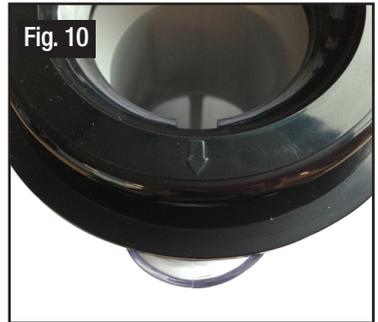
Using the Blender Jug

The Rocket Blender comes with a 750mL blender jug for blending larger quantities of drinks, soups, pancake batter or cocktails. The lid has a hole with a cap for easy adding of food during blending, or for use with the plunger to push down food.

- Before you start, **ensure the base is unplugged from the electrical outlet.**
- Place the base on a flat, level, stable work surface.
- Screw the cross blade clockwise into the bottom of the jug until secure.

CAUTION!

- **Handle with care, the blades are very sharp!** Always hold the blade assembly by the plastic part.
 - **Check the gasket!** Ensure that the rubber gasket, located on the inside bottom edge of the blade assembly, is in place.
- Add the food you want to process to the blender jug.
 - Cover the jug with the lid and turn anticlockwise to secure. The lid can be fitted two ways: for easy pouring (the arrow on top of the lid points to the handle) or for straining the contents (the arrow points to the spout, Fig. 10).
 - Make sure the lid cap is securely in place. Insert it into lid so the two tabs on the lid cap slot into the notches on the inner edge of the lid, then turn anticlockwise to secure.
 - To attach the jug assembly, align the three tabs on the outside of the jug with the three notches on the top inner edge of the base.
 - Plug the product into a standard 220-240V AC electrical outlet and switch on power at the outlet.
 - Press the jug down slightly and twist it anticlockwise to start processing.
To prevent the motor from overheating, limit continuous operation to 2 minutes at a time, or to 15 seconds when processing hard or dense ingredients.
 - To stop processing, press down and twist the jug clockwise to release it.
 - **CAUTION: Wait until the blades have stopped completely before removing the jug from the base or before removing any food contents.**
 - Unplug the product from the electrical outlet when it is not in use or is left unattended.



Instructions (Cont.)

Using the Juice Extractor

The juice extractor fitted into the assembled blender jug turns the Rocket Blender into a juicer. **For best results, only use soft fruits with the juicer attachment, or add liquid or juicy fruit when juicing hard, more fibrous fruit or vegetables.**

- Cut any soft fruit you want to juice into small chunks that will fit easily into the juice extractor. Set aside.
- Before you start, **ensure the base is unplugged from the electrical outlet.**
- Place the base on a flat, level, stable work surface.
- Screw the cross blade clockwise into the bottom of the jug until secure.

CAUTION!

- **Handle with care, the blades are very sharp!** Always hold the blade assembly by the plastic part.
 - **Check the gasket!** Ensure that the rubber gasket, located on the inside bottom edge of the blade assembly, is in place.
- The juice extractor attachment fits inside the blender jug with the wide opening covering the blades. Align the dents in the juice extractor with the four wings inside the jug.
 - Cover the jug with the lid and turn anticlockwise to secure. In order to strain the juice after extraction, the arrow must point to the spout (see Fig. 10 on page 13).
 - To attach the juicer jug assembly, align the three tabs on the outside of the jug with the three notches on the top inner edge of the base.
 - Plug the product into a standard 220-240V AC electrical outlet and switch on power at the outlet.
 - Add the prepared fruit pieces into the juice extractor, then insert the plunger.
 - Place one hand on the jug and the other hand on the plunger.
 - Press the jug down slightly and twist it anticlockwise to start extracting juice. Press down the fruit pieces gently using the plunger. **To prevent the motor from overheating, limit continuous operation to 2 minutes at a time, or to 15 seconds when juicing hard, more fibrous fruit or vegetables.**
 - To stop juice extraction, press down and twist the jug clockwise to release it.
 - **CAUTION: Wait until the blades have stopped completely before removing the jug from the base or before removing any food contents.**
 - Carefully pour the juice into a glass so the pulp stays inside the extractor. Hold the plunger in place in the juicer to prevent the pulp falling into your juice.
 - Unplug the product from the electrical outlet when not in use or left unattended.

Instructions (Cont.)

BLENDER PRECAUTIONS

- **Capacity:** Do not fill the blending jug beyond the MAX line; we recommend filling any container up to $\frac{3}{4}$ of its capacity. This is particularly important when blending mostly liquid ingredients. Overfilling the jug could result in spillage, which can cause burns (if blending hot liquids) and/or property/product damage.
- **Cover:** Always operate the blender with the lid in place.
- **Blending hot liquids:** When blending hot liquids, cover the blender jug with a cloth or towel before unscrewing the blade assembly. Slowly unscrew the blade assembly to release any pressure that may have built up during blending. This will help prevent a burn/scald hazard.
- **Adding ingredients:** If ingredients need to be pushed down during blending, always use the plunger. Never use any other utensil, or your hands, to push down food.

Tips for Best Results

- **Size:** To ensure smooth and consistent results, cut food into small, uniform chunks of approximately 2–3cm size before processing.
- **Fresh fruit:** Peel, core and then cut the fruit into pieces, as appropriate.
- **Frozen fruit:** Freeze fresh fruit when it is in season to ensure you always have fruit on hand and ready to blend for smoothies. Peel and chop fruit as necessary before freezing. Frozen bananas make smoothies extra creamy.
- **Solids to Liquids Ratio:** When pureeing food, it is important to use enough liquid (water, juice, milk, cream, broth etc.) to have a smooth mixture. Add more liquid or soft solids to adjust the consistency of the mixture.
- **Breadcrumbs:** Break bread into pieces before placing it into one of the cups for processing into breadcrumbs.
- **Pie/Cake Crusts:** To use cracker or biscuit crumbs as recipe ingredients or in pie/cake crusts, break the crackers or biscuits into pieces before placing them into the appropriate cup for processing.
- **Thicker mixtures:** Use the plunger as appropriate to remove thick mixtures from the sides of the blender jug. When using ice-cream for thick shakes, take it out of the freezer 5–10 minutes before blending, and add it in small chunks.

FAQs and Troubleshooting Guide

When chopping harder ingredients, the blades sometimes stop spinning.

If the blades stop during operation, immediately stop the Rocket Blender and unplug it. Take the cup assembly off the power base and give it a good shake so that any ingredient that got stuck under a blade is moved. If the blade still seems obstructed, twist the blade assembly off the cup and carefully spin the blade by hand. **Take care, the blades are sharp!** When you have removed the obstruction, reassemble the appliance, place the cup assembly on the base and start again.

The motor has stopped working altogether.

If the motor cuts out during operation, the overheat protection has activated which protects the motor from overheating. This may happen if you are operating the unit for more than the recommended maximum time (see page 10). In such a case, unplug the appliance and let it cool down before restarting.

My ingredients turn into mush, I want a coarser consistency.

The Rocket Blender has a powerful motor, so if you are not careful, you can easily overprocess your ingredients. The key to chopping your food coarsely is to process the ingredients only very briefly, just a few seconds. With a bit of practice you will soon master the task and twist the cup clockwise to stop processing just in time.

Some foods stick to the sides of the bullet cup when processing.

Unplug the Rocket Blender and take the cup off the base. Tap the cup and blade assembly on the benchtop to force the ingredients into the blade area of the cup. Repeat if necessary, then reassemble the unit, plug it in and finish processing.

My ice cubes aren't getting crushed, they just spin around in the cup.

You may be overloading your cup. Ice cubes need some room to move around so they can reach the blade. Try using fewer, smaller ice cubes, and/or add a little water to the cup with the ice cubes.

There's a lot of pulp from my juice but little liquid.

Most fruit is very fibrous, which means you will get a lot of pulp. Try combining dense fruit and vegetables with juicy ones (e.g. watermelon, rock melon, cucumber), or add a little water or juice.

Are the accessories dishwasher safe?

Except for the power base, all other accessories can be washed in the dishwasher.

Other Useful Information

Cleaning and Maintenance

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.
 - Never immerse the power base in water or other liquid.
 - The blades are extremely sharp! Handle them with utmost care. Use caution when attaching, detaching, cleaning, or storing the blade assemblies.
-
- Always clean the appliance immediately after each use.
 - Wash all parts except the power base in warm, soapy water; rinse, and dry thoroughly.
 - Clean the power base by wiping it with a damp cloth. **Do not immerse the power base in water or other liquid, or place it in a dishwasher!** If the base requires more thorough cleaning, wipe off food splashes with a wet cloth and a little mild detergent, but take care that no water enters the appliance base.
 - To avoid damage to the product, do not use abrasive cleaning agents or scouring pads to clean the product parts.

Dishwasher cleaning

Except for the power base, all other parts can be cleaned in the dishwasher. However, after processing very salty food, make sure to rinse the blades straightaway, and do not to use more than the recommended amount of dishwasher detergent.

IMPORTANT!

In the base of the blade assemblies is a rubber gasket that creates a tight seal with the cups of the Rocket Blender. After washing the blade assemblies, always check and ensure that the gasket is still properly in place as hot water from cleaning can cause them to become loose.

Storage

Reassemble the appliance before storage. Store the clean and dry appliance, and all its parts, in the original carton, which will protect it from dust. Store it in a clean and dry place, unplugged from the power supply and out of children's reach. Do not wrap the cord around the appliance during storage.

Other Useful Information (Cont.)

Service, Repair and Spare Parts

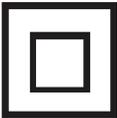
The AMBIANO PROFESSIONAL Rocket Blender DLJ-1017 has no user-serviceable parts contained within. Do not attempt to repair, disassemble or modify the appliance. If it requires repair or service, contact our after sales support centre for advice.

Our after sales support centre stocks the following spare parts for the appliance. To purchase a part, call the centre on 1300 886 649 or email us at info@tempo.org

Blender Jug	Comfort Lip Ring
Cross Blade Assembly	Flat Blade Assembly
Juice Extractor	Mug
Shaker/Steamer Lids	Short Bullet Cup
Storage Lid	Tall Bullet Cup

Technical Specifications

Model	DLJ-1017
Rated Input Voltage	230-240V AC, 50Hz
Rated Power Input	410W
Dimensions (cm)	11 x 11 x 31(26) Power base with cross blade and tall (short) cup 17 x 13 x 40 Power base with cross blade and blender jug, lid and plunger
Weight	2.3kg (all parts, plastic wrapping and carton)



DOUBLE INSULATION -- Protection Class II

This symbol indicates that the appliance has been designed in such a way that it does not require a safety connection to electrical earth (ground).

Responsible Disposal

At the end of its working life, do not throw this appliance out with your household rubbish. Electrical and electronic products contain substances which can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of the unit appropriately for recycling. Contact your local authorities for advice about recycling facilities in your area.



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Repair and Refurbished Goods or Parts Notice

Unfortunately, from time to time, faulty products are manufactured which need to be returned to the supplier for repair.

Please be aware that if your product is capable of retaining user-generated data (such as files stored on a computer hard drive, telephone numbers stored on a mobile telephone, songs stored on a portable media player, games saved on a games console or files stored on a USB memory stick) during the process of repair, some or all of your stored data may be lost. **We recommend you save this data elsewhere prior to sending the product for repair.**

You should also be aware that rather than repairing goods, we may replace them with refurbished goods of the same type or use refurbished parts in the repair process.

Please be assured though, refurbished parts or replacements are only used where they meet ALDI's stringent quality specifications.

If at any time you feel your repair is being handled unsatisfactorily, you may escalate your complaint. Please telephone us on 1300 886 649 or write to us at:

Tempo (Aust) Pty Ltd ABN 70 106 100 252
PO BOX 6056 Frenchs Forest, Sydney, Australia NSW 2086
Tempo Help Desk: 1300 886 649 (Aust)
(Operating Hours: Mon-Fri 08:30am to 06:00pm EST)
Email: info@tempo.org





Warranty returns

Should you for any reason need to return this product for a warranty claim, make sure to include all accessories with the product.

Product does not work?

If you encounter problems with this product, or if it fails to perform to your expectations, make sure to contact our After Sales Support Centre on 1300 886 649 before returning it to the store for a refund.

Instruction Manual Revision Index

Version No	Issue Date	Description
V1.0	11 August 2015	Original Release
V1.1	20 August 2015	Minor Revisions
V1.2	9 October 2015	Wattage Updated
V1.3	14 October 2015	Voltage Updated
V2.0	11 March 2016	Second Release
V2.1	18 March 2016	Minor Revision
V2.2	7 April 2016	Minor Revision