


Get to know your Immersion Blender & RapidWhisk


Immersion Blender Attachment Assembly

Assembly

Install the Immersion Blender Attachment: Align the arrow on the PowerBase™ with the arrow on the immersion blender attachment, then push the attachment onto the PowerBase to lock it in place.

Using the Controls

POWER: Press  and hold continuously to blend.

VARIABLE SPEED: While continuously holding  to blend, press the **VARIABLE SPEED** button to alternate between speeds.

NOTE: Unit will begin at low speed, and ramp up to higher speeds. There is a 30-second memory for the last speed used if power is disengaged.

Disassembly

Remove the Immersion Blender Attachment: Unplug the unit. Then press and hold the release buttons on both sides of the PowerBase while you pull the attachment out of the PowerBase.

Blending Speeds

LOW: Use to blend liquids, such as mayo or dressing, or soups and sauces with soft ingredients, such as tomato sauce.


HIGHER: Use for tougher ingredients, such as butternut squash, or for smooth purees, such as hummus.


RapidWhisk Attachment Assembly

Assembly

- Install the RapidWhisk Attachment:**
1. Install RapidWhisk Attachment in adapter by aligning it with the slots on the adapter. You will feel the RapidWhisk Attachment click into place when it's correctly installed.
 2. Attach the RapidWhisk Attachment Assembly to the PowerBase™ by aligning the arrows then pushing the assembly onto the PowerBase.

Using the Controls

POWER: Press  and hold continuously to blend.

VARIABLE SPEED: While continuously holding  to blend, press the **VARIABLE SPEED** button to alternate between speeds.

NOTE: Unit will begin at low speed, and ramp up to higher speeds. There is a 30-second memory for the last speed used if power is disengaged.

Disassembly

Remove the RapidWhisk Attachment: Unplug the unit. Then press and hold the release buttons on both sides of the PowerBase while you pull the assembly out of the PowerBase.

Blending Speeds

LOW: Combining dry ingredients and gentle whisking.

HIGHER: Whipping cream or egg whites.

Cleaning Best Practices

All attachments, with exception of the PowerBase, are dishwasher safe.

- 1 Unplug the power base before cleaning. Wipe the PowerBase and RapidWhisk attachment with a clean, damp cloth.
- 2 The immersion blender attachment, RapidWhisk attachment and adapter, blade assembly, vessel, and storage lid are all top-rack dishwasher safe.
- 3 If hand-washing, wash in warm, soapy water. Use a dishwashing utensil with a handle when washing blade assemblies.

WARNING: Handle the blade assemblies with care when washing, as the blades are sharp. Contact with the blade's edges can result in laceration.

BERRY BANANA SMOOTHIE

PREP: 5 MINUTES

MAKES: 1 SERVING

ACCESSORIES: IMMERSION BLENDER ATTACHMENT, BLENDING VESSEL



DRINKS

INGREDIENTS

1 1/2 cups whole milk

1/2 banana, cut in half

2 cups frozen mixed berries

DIRECTIONS

1. Attach the immersion blender attachment to the PowerBase™.
2. Place all ingredients into the blending vessel in the order listed. Submerge the blender head in the mixture.
3. Press and hold the power button, then press the variable speed button to gradually increase speed as needed, blending for about 1-2 minutes or until desired consistency is achieved. Use an up-and-down motion while blending. Make sure to stop blending any time the blender head is no longer submerged.
4. Pour smoothie into a glass and serve immediately.

TIP Make it dairy-free by swapping in your favorite dairy-free alternative for whole milk.

CHOCOLATE MOUSSE

PREP: 5 MINUTES

MAKES: 4-6 SERVINGS

ACCESSORIES: RAPIDWHISK ATTACHMENT



DESSERTS

INGREDIENTS

3 cups heavy cream

3/4 cup cocoa powder, sifted

1/2 cup powdered sugar

1 chocolate bar (3.5 ounces), grated, for garnish

DIRECTIONS

1. Attach the RapidWhisk attachment to the PowerBase™.
2. In a large mixing bowl, add heavy cream, cocoa powder, and powdered sugar.
3. Press and hold the power button to begin whisking on low, then press the variable speed button to gradually increase speed to medium. Whisk until stiff peaks form, about 2 minutes.
4. Spoon the mixture into serving bowls or glasses, top with grated chocolate, and serve immediately or keep refrigerated until serving.

TIP Prefer a sweeter mousse? Increase powdered sugar to 1 cup.

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