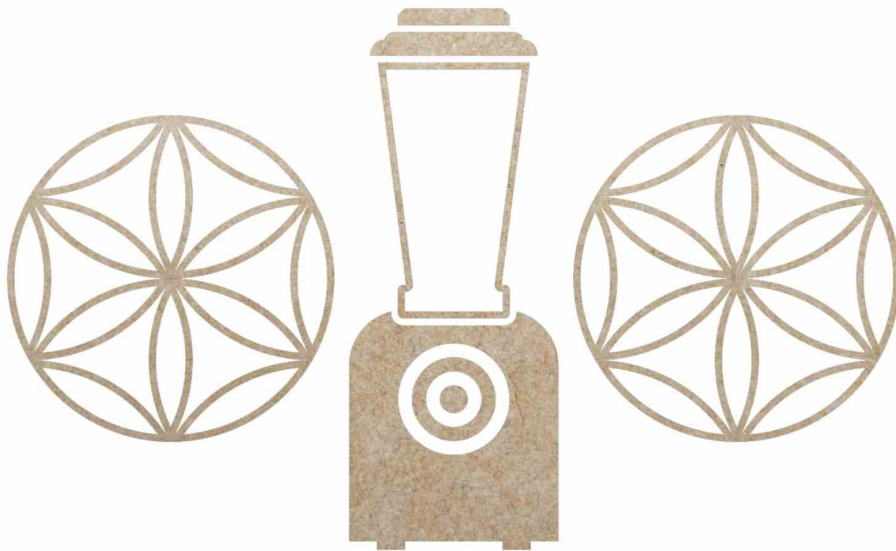
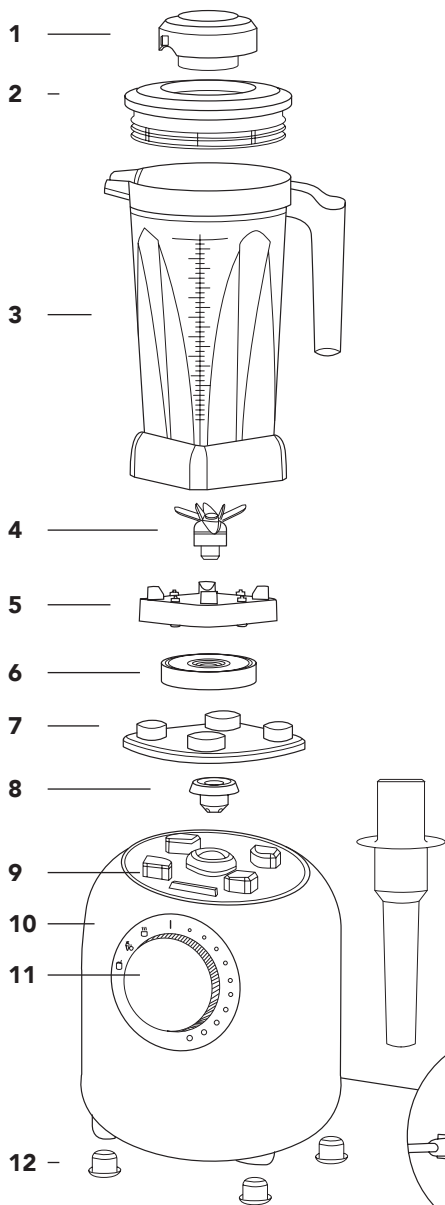


bianco
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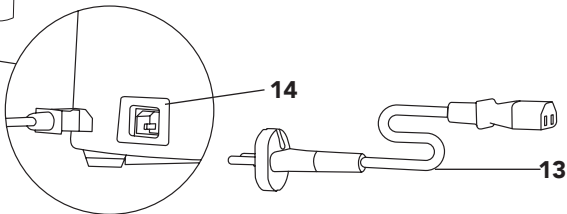
VERDE
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Components Overview VERDE



| Components | |
|-------------------|------------------------------------|
| 1 | Measuring beaker |
| 2 | Lid with silicone seal |
| 3 | mix container |
| 4 | Stainless steel blades |
| 5 | Blade mount |
| 6 | Securing nut for blades |
| 7 | Damping mat |
| 8 | Motor coupling |
| 9 | Magnet sensor for mixing container |
| 10 | Motor block |
| 11 | Jog-Dial |
| 12 | Anti-slip base |
| 13 | Power cable |
| 14 | Socket for power cable |

Stampfer



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Introduction

Dear Customer,

We are pleased that you have decided to care for your health, with the aid of **VERDE!** You have bought an acknowledged quality product, and we thank you for your purchase.



Green smoothies are the perfect way for healthy nutrition. They deliver highly concentrated intrinsic in their most natural form. These are many times higher than in conventionally prepared food.

With the **VERDE** they are prepared in no time, taste deliciously and supply you with essential nutrients to master the daily challenges.

True to the motto: **"You are what you eat!"**

We hope you enjoy your new path to healthy nutrition.

Information about this User Manual

This user manual is part of your **VERDE** and provides important information for start-up, safety, proper use and maintenance of your device. The user manual must always be available with the device. It must be read by every user who deals with

start-up, operation, cleaning and maintenance

of your **VERDE**.

Safety Functions

Your **VERDE** has 3 safety functions in order to protect third parties and the device from damage.

Overheating protection

The motor of your **VERDE** is equipped with a temperature control. If the motor or the blades turn too slowly due to too solid foods or too little fluid, there is a danger of overheating. If the motor should switch off for that reason, the overheating protection of your **VERDE** is activated. Let your **VERDE** cool off for about 45 minutes in a well-ventilated area, afterwards you can use your **VERDE** as usual.

Overload protection

The motor coupling is provided with a predetermined breaking point. This protects the motor in case the blades in the mixing container are not able to rotate because of a blockage (forgotten items in the blender, such as spoons etc.). This predetermined breaking point can be replaced by our bianco di puro customer service.

Container detection

The sensor for the mixing container detects when the container has been set up correctly. If the container is not or has not been placed correctly onto the motorblock, your **VERDE** will not turn on.

Safety Precautions

Please observe the following safety precautions for the safe use of the device:

- Check the **VERDE** before the first use for externally visible damage of the housing, electrical connection as well as the power plug. Do not operate a damaged device.
- In case of damage to the power supply cord, the device must not be put into operation.
- If water or another fluid has entered the motor base, contact your bianco di puro service as soon as possible. Disconnect the power plug and do not operate the device any more.
- Never place the power plug in water or other fluids, never wipe the power plug with a wet or moist cloth. Never touch the power plug with wet or moist hands.
- In case of damage to the power supply cord, it must be replaced only by the manufacturer or a service agent to avoid a hazard.
- Repairs within the warranty period must only be carried out by the bianco di puro customer service. Incorrect repairs can lead to considerable hazards for the user. In addition to that, the warranty is voided.
- Defective parts must only be replaced with original parts, because only original parts ensure that the safety requirements are fulfilled.
- Never put your hands in mixing container during operation. It will cause injuries.
- Operate the device with the original mix container only or a matching one from the bianco di puro product range.
- Fill the mixing container only up to the maximum marking (max. marking). Specification only for liquid food.

Safety Precautions

- Children and frail people must always be supervised by a person responsible for their safety, when using the **VERDE**.
- Always store the device and the mixer attachment in a place inaccessible to children.
- Always disconnect the power cord by pulling the plug from the power socket and not by pulling the power cord.
- Make sure that the power cable is not caught anywhere, causing the device to fall and injuring people.
- Operate the device only with a filled mix container.
- Do not operate the device in direct sunlight or near other heat sources.
- Make sure during operation that the lid and measuring beaker correctly close the mix container.
- Always disconnect the power cable before cleaning moving parts.
- Pay attention to the blade unit during cleaning, the sharp blades are a risk of injury.
- Do not try to dismantle the blades from the mixing container, they are permanently fixed to the device.
- Never leave the device without supervision during operation.
- To avoid injuries, never touch the bottom of the mixing container and the Motor coupling immediately after use.
- This appliance shall not be used by children.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Children shall not play with the appliance.

Operating Notes

- If you want to prepare sauces, soups or nut milk, add the ingredients in 2 to 3 steps, depending on their hardness. The amount should not be too little, but also not too much. Too many ingredients in one process can lead to overheating and automatic shutdown of the motor. Wait in that case until the device cools off as described above (see page 5).
- Always keep the lid closed during the operation of your **VERDE**. This avoids any scalding or splashes of hot foods.
- Never put your hands into the mixing container during operation to avoid injuries.
- Do not dip any objects into the mixing container during operation, since otherwise the motor, blades and other parts of the device can be destroyed. Except for the supplied tamper that may only be used through the lid opening (Fig. [2], page 1), since it cannot contact the blades through the opening for the measuring beaker. On page 17, you will find the description of the tamper.
- When preparing hot drinks, soy milk or warm soups, make especially sure that the lid is closed well and your **VERDE** is standing securely. It is advisable to first start at low speed and then to increase it gradually. Alternatively you can either use the Pulse mode or one of the preset programs (warm soup, see page 14).
- Always pour liquids and soft ingredients first into the mixing container and afterwards the harder ingredients, such as ice cubes, green leaves etc.
- If the chosen program or the manual mode is finished, please wait until the blades are fully stopped before removal of the mixing container. Otherwise the connection can be damaged.
- Overloading the mix container may cause an intensive odor. Reduce the ingredients and proceed with the preparation.
- When preparing thick and sticky ingredients such as dough, it can happen that the motor and the blades turn idly, this is because an air bubble has formed in the ingredients, stop the programme and remove only the measuring beaker. You can remove the air bubble through the opening with the included tamper. Replace the measuring beaker and continue the preparation.

Unpacking, Contents and Start-up

Please proceed as follows to unpack your **VERDE**:

- Remove the tamper and all accessories from the carton.
- Remove all packing material from the device and the accessories
- Keep the packaging material during the warranty period in order to pack appropriately for warranty case.

Please note the warning labels on the mixer and tamper

- Do not remove any stickers on the device because they are attached for safety reasons and are required for warranty enquiry.
- Please do not remove the stickers on the handle of the tamper. On this, the safe use of the tamper is shown.

Contents

This device is delivered with the following components:

- this user manual
- lid (including silicon seal) with integrated measuring beaker
- **standard** mixing container, 2.0-liter, Tritan™ plastic, BPA-Free
- tamper **TL**
- motor base **VERDE**

Start-up



Attention:

- During the start-up of the device, personal injury or property damage can occur.
- Observe the safety precautions on page 6.
- Packing materials must not be used to play with, because there is danger of suffocation.
- Before operating, make sure that the silicone seal is properly mounted on the lid and the measuring cup is inserted.
- Ensure that you have closed the mixing container with the container lid properly before operation.

Requirements of the Installation Location

For the safe and faultless operation of your VERDE the installation location must fulfil the following conditions:

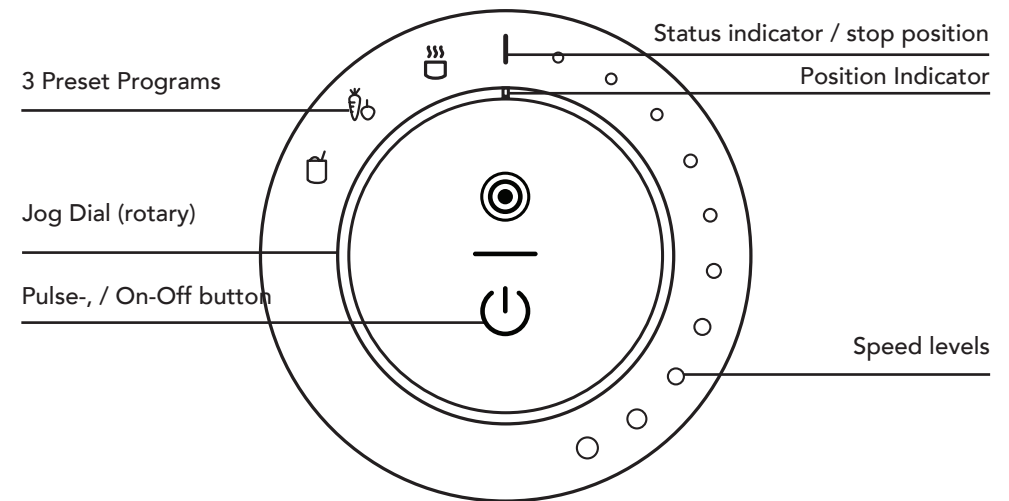
- The motor block must be placed on a level, flat, solid and nonslip surface that ensures the load capacity.
- Make sure that the device cannot fall over,
- Do not place a cloth under the motor block.
- Choose the installation location so that children cannot play with the mixer or reach into it and cannot pull the power cord of the motor block.
- Set-up the mixer only in the interior and do not operate it outside.

Electrical Connection

For a safe and faultless operation of the device, the following points for the electrical connection must be observed.

- Before connecting, compare the technical data of your mixer, voltage and frequency 220 - 240 Volts, 50 - 60 Hz, with your power supply. These data must match, so the device is not damaged. Ask you electronics expert in case of uncertainty.
- The electrical safety can only be ensured, if the motor block is connected to a properly installed protective earth system.
- The manufacturer takes to responsibility for damages caused by a missing or disconnected protective earth.
- Make sure that the power cable is undamaged and does not pass over hot surfaces or sharp edges.
- The power cable must not be pulled tight or under tension.
- Make sure that the power plug is properly inserted into the power socket. A loose power plug can lead to overheating of the device or to electrocution.

Control Panel Overview



Operating Program Buttons and Jog Dial

Pulse-, ON-/OFF Button

When a preset program is selected, this button starts and stops the program. Press and hold for pulse mode.

Jog Dial

With the jog dial, you can select one of the three automatic programs or the speed settings.

The current position of the jog dial is represented by the position indicator.

Preset Programs

The preset programs has predetermined runtime and speed settings. At program end, the motor switches off automatically. Your **VERDE** is equipped with 3 preset programs. Turn the jog dial to the desired program and press the **Pulse, ON / OFF** button to start the desired program.

Operating VERDE

Connect your **VERDE** to a power socket with the correct electric specifications. You can find them on the type plate at the back side of the device and in chapter "Technical Data" on page 32. Make sure that the power plug is properly inserted into the power socket.

Mixing Container Not Placed on Motor Base¹

If no mixing container is placed on the motor base, it is in power saving mode. This mode is indicated by rapid flashing of the status indicator.

Standby Mode²

Place the mixing container on the motor base. Now you can use your blender with 3 automatic programs, the manual mode and pulse function. In standby mode, the status light is solid red.

Start-up

In order to use your **VERDE**, it is necessary to place on the mixing container on the motor base properly. For safety reason, your **VERDE** does not start without the mixing container. If you put the mixing container on the motor base, the status light is solid red.

iPMS

The Speed is regulates by the iPMS automatically in stages 1-5. Engine performance is optimised when processing solid ingredients, as well as in the preparation of Muses. This function is automatically active in the manual mode in addition to the 3 automatic programs.

Caution: Please make sure the lid (incl. Silicone seal and measuring cup) is on the mixing container before operation.




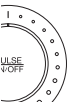
¹Power consumption: < 0.3 Watt

²Power consumption in Standby Mode: < 0.5 Watt

Operating VERDE preset programs

Start up a preset program

To start a program, the mixing container must be placed on the motor base correctly. Use the jog dial to select the desired program. The selected program is denoted with the position display of the jog dial. Press the Pulse ON / OFF button to start the selected program. After completion of the active program your **VERDE** will stop automatically.

| Symbol | Program | Program Description | Run-time | Status Display |
|--|-----------------|---|------------|----------------|
|  | Warm Soup | Level 7 for 7 seconds, then level 10 for 3 seconds. Level 10 is maintained until the end of the program. Soft start at startup | 04:20 Min. | White light |
|  | Green Smoothies | Level 10 for 20 seconds, 2 seconds stop. Level 6 for 10 seconds, 2 seconds stop. Level 10 for 40 seconds, 2 seconds stop. Level 6 for 10 seconds. Soft start at startup | 01:26 Min. | White light |
|  | Fruit smoothie | Level 10 for 8 seconds, then 2 seconds stop. 3 repetitions. Soft start at startup | 00:30 Sec. | White light |
|  | Manual Mode | The speed level can be set individually. | | White light |

Program Description

Warm soups

Through the duration of 4:20 min., the contents are heated to about 42 ° C. This makes it possible to create a tasty soup from fruit and vegetables to the raw food standard. (approximate value - depending on the filling quantity and storage temperature of the foods).

Green smoothies

This programme was created especially for the preparation of green smoothies and is set up so the green leaves are finely macerated and the essential elements are optimally unlocked.

Fruit smoothies

This is the optimal setting for classic smoothies made of fruit and some types of vegetables.

Manual Mode

Select between level 1 (1500 rpm.) To Level 10 (32,000 rpm.) from the desired speed level.

Note

You can find recipes in the supplied bianco di puro recipe book!

Operating VERDE Manual Mode

Manual Mode

Rotate the position indicator of the jog dial to stop position. Now turn the jog dial to the right to select the manual mode in the speed level 1 to start. The motor will start immediately in level 1. You can change the speed between the level 1 to 10 during operation.

Exit manual mode by pressing the **Pulse ON / OFF button**, the motor will stop immediately and the indicator light flashes red. To continue with further preparation, you turn the jog dial in the stop position and then select the desired speed level again or one of the preset programs.

You can also exit manual mode by rotating the jog dial to the left to the stop position. Please note, you can also turn the blender on and off during manual mode, using the **Pulse ON / OFF button**.

Pulse Mode

By pressing and holding the pulse button the blender operates at the highest speed level. Stop the Pulse mode by releasing the pulse button. The Jog Dial must be in the stop position to operate. During the Pulse mode, the status light is solid white.

Remove the mixing container only when the blades do not rotate anymore!

Operating the Tamper TL

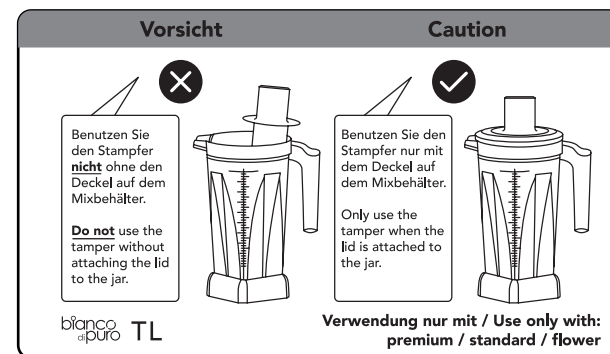
Run the tamper only through the lid opening of the measuring beaker. (see Fig. 2, page 1). Use only the provided tamper and **NO OTHER** objects to press the mixing content towards the blades. The less water you use, the more you have to work with the tamper. If you use other objects, the device can be damaged irreparably.

With the aid of the tamper you can remove any air bubbles, e.g. when preparing dough, in the mixing container, without touching the blades. With the integrated temperature gauge you can make sure your foods are prepared gently.

When using the tamper please firmly hold the base of the mixing container with a free hand.

Note:

Please note that the tamper TL must only be used in conjunction with the lid. Using the tamper without the lid can damage the tamper, engine block, and the mixing container.



Note:

The sticker illustrates the correct usage for the tamper. Please do not remove.

Measuring Beaker, Lid and Seal Ring

Place the measuring beaker (Fig. [1], page 1) in the opening of the lid (Fig. [2], page 1) and twist it tight towards the right. Now, place the lid firmly on the mixing container. Turn the measuring beaker to the left to take it off and lift it off the lid.

You can remove the seal ring from the lid for easy cleaning. Please take care, that the seal ring is placed in the lid after cleaning.


Safety Guideline for Cleaning

This chapter provides important tips for cleaning and maintenance and care of your **VERDE**.

Please note the **following safety guidelines** before and during cleaning of your **VERDE**:

- **Pull the power plug from the power socket before cleaning!**
- **Do not open the housing of the device under any circumstances.**
- **If live contacts are touched and the electrical system is charged, this can lead to an electric shock or even death.**
- **Never place the power plug in water for cleaning.**
- **Never clean the power plug with a wet cloth.**
- **Never touch the power plug with wet hands.**

Cleaning of the Mixing Container (incl. Lid), Motor Base and Tamper

 **Carefully when cleaning:** The stainless steel blade can cause injury!
The mixing container is not suitable for the dishwasher!

Cleaning the mix container and lid

- The mixing container can be cleaned with a brush or sponge under running water.
- Do not use aggressive or abrasive cleaning agents or solvents.
- Clean the mixing container with a mild cleaning agent (detergent) or fill 2 cups of water into the mixing container, add some detergent, close the lid (incl. measuring beaker) and press the Pulse button for some times.
- Always clean the mixing container directly after each use.
- The silicon seal can be removed for cleaning, make sure it is re-installed correctly.
- Do not try to dismantle the blades from the container since they are permanently fixed to the mixing container.
- Do not dry the jar upside down.

Cleaning of the motor base

- Clean the motor base with a soft and moist cloth.
- Do not use any aggressive cleaning agents or solvents.
- Never immerse the motor base in water or other fluids (danger of short circuit).
- Never rinse the motor base under running water (danger of short circuit).

***If water has entered the motor base,
disconnect the power plug and contact your bianco di puro service immediately.***

Cleaning the tamper TL

You can clean the tamper under running water and dry afterwards with a soft cloth.

***Make sure the contacts are completely dry when placing the
mix container to the engine block.***

Instructions for General Preparation

With the bianco di puro high performance mixer the preparation of many dishes is very simple. You only add the ingredients in the mixing container and select the desired automatic programme. In no time, you can prepare delicious desserts, healthy smoothies or a delicious warm or hot soup. And much more!

Practice has shown every start is a bit difficult. Therefore, we have identified the most frequently asked questions with appropriate solutions for you.

While preparation the bianco di puro blender works smoothly and suddenly sticks.

It may be that a larger piece sticks at the bottom of the mixing container. Turn off the device and try to remove the large pieces with the tamper. Sometimes it can be bubbles only that you can remove with the tamper easily. If necessary, add more water.

When a mass of the ingredients is pressed against the walls of the mixing container and settles there. The blades run empty.

This happens especially when smaller amounts are crushed, as well as in the preparation of almond and walnut mush. A solution is that you push the mass with the tamper from the edge towards the knife – make sure the device is switched off. Adding liquids ensures that the mass remains at the bottom of the mixing container where it can be processed by the blades.

The mixer sticks and then strike completely.

Your bianco di puro high performance mixer has a thermal protection which ensures that the device does not overheat. Take frequent breaks so that it can cool down. If the overheating protection is active, wait 45 minutes. After that time your bianco di puro high performance mixer is ready to use as usual.

The blades rotate unevenly in the Level 1 - 5.

This is not a malfunction, but is part of the iPMS. This system regulates the Level 1 - 5 each based on the hardness and resistance of the ingredients in the mixing container. This yields the optimal results.

Instructions for General Preparation

Almonds, walnuts, sunflower seeds and seeds are crushed in the blender, but there will be no creamy mush.

Add tablespoon wise neutral edible oil, until the knife have a grip again and a creamy consistency develops. It often helps to stir the nut mixture with the tamper. Use a low speed.

During long-term preparation of nut mush, a heating must be expected because of the frictional effects. You should make sure that the mass in blender is not heated above 42 °C in order to meet the raw food criteria where no trans fats are allowed. Have some breaks while preparation to cool down the puree as well as the device.

Note

**Latest recipes can be found
on our website at www.biancodipuro.com**

Recipes for your high performance mixer

Recipes to try - Green Smoothies

Sweet Apple Smoothie

You will need:

- 1 ripe banana (without skin)
- 2 hands of baby spinach
- leaves of a carrot
- 2 sweet apples
- 4 kohlrabi leaves
- 500 ml of fresh water

Preparation

Peel the banana. Divide the apple into quarters and remove the stem and the blossom root, the seeds should be used with. Wash the baby spinach briefly. Give all ingredients into mixing container and add the water. Now, start the program "Green Smoothie".

Enjoy!

Green Power Smoothie

You will need:

- 1 banana
- 1 apple or mango
- 1 handful of chard or spinach
- ½ tbsp. of oil (coconut oil)
- 100 ml of apple juice
- 100 ml of fresh water

Preparation

Peel banana. Divide the apple into quarters and remove the stem and the blossom root. Remove stone of mango. Wash chard or spinach briefly.

Put all ingredients in the blender and start the program "Green Smoothie".

Enjoy!

Sweet Cherry Smoothie

You will need:

- 1 mango
- 14 cherries
- 2 nectarines
- 250 g of lamb's lettuce
- ½ bunch parsley
- ½ peeled lemon
- 500 ml of fresh water

Preparation

Remove stone of mango, cherries and nectarines, wash the lettuce short, peel the skin of the lemon with a vegetable peeler.

Put all ingredients in the blender and start "Green Smoothie".

Enjoy!

Recipes to try - Tomato Soup, Asparagus Soup and Cauliflower Soup

Tomato Soup

You will need:

- 500 g of tomatoes
- 5-6 dried tomatoes
- 1 red bell pepper
- 2 oranges
- 60 g of cashew nuts
- 2-4 basil leaves
- sea salt and black pepper
- Oil of your choice

Preparation

Put the ingredients in the mixing container and start the program "Soup". Add the soup with some sea salt and black pepper to taste.

Add 1-2 tbsp of oil to round out the flavor.

Enjoy!

Asparagus Soup

You will need:

- 300 g of peeled white asparagus
- 60 g of almonds
- 1 small spring onion
- ½ banana (without shell)
- 250 ml of fresh water
- juice of half a lemon
- 1 tbsp. of organic lemon peel
- sea salt
- freshly ground white pepper
- 4 tbsp. of watercress
- Oil of your choice

Preparation

Fill the almonds in the mixing container and process in manual mode.

Add all ingredients to the ground almonds and start the programme "Soup". After 4:20 minutes, your soup is ready.

Add salt and pepper to taste before serving sprinkled with cress.

Add 1-2 tbsp of oil to round out the flavor.

Enjoy!

Cauliflower Soup

You will need:

- ½ cauliflower
- 1 small spring onion
- 1 clove of garlic
- 300 ml of fresh water
- 1 ripe avocado (without shell)
- 3 tbsp. of lemon juice
- 3 tbsp. of chives
- sea salt
- freshly ground white pepper
- Oil of your choice

Preparation

Peel spring onion and garlic, chop the cauliflower coarsely.

Fill onion, garlic and cauliflower in the mixing container and process in manual mode.

Now, add the fresh water and the avocado (without stone) in the blender and start the program "Soup".

Stir in the chives and add salt and pepper to taste.

Add 1-2 tbsp of oil to round out the flavor.

Enjoy!

Recipes to try – Cashew Mush and Almond Mush

Cashew Mush

You will need:

- 400 g of cashew nuts
- about 4 tbsp. of oil (sunflower oil or thistle oil)

Preparation

Put the cashews in the mixing container, pour the oil in the mixing container and process in manual mode.

Then mix manually until a fine paste has been produced. This may take some time to complete.

Enjoy!

Tips: Soak the various types of nuts in fresh water for 12 hours before processing. Please do not process the used water.

For these recipes, we recommend our personal blender attachment "Tri-Set" or the UNO container!

Almond Mush

You will need:

- 400 g of almonds
- 4 tbsp. of oil (almond oil or sunflower oil)

Preparation

Pour the almonds together with the oil in the mixing container and process in manual mode on low speed.

Then mix manually until a fine paste has been made. This may take some time to complete.

Enjoy!

"In the preparation of nut mush, you must press the nuts with the tamper to the blades. In this process, there may be a higher temperature. Please have a couple of small breaks while mixing to allow the mush and the device to cool down.

In case of overheating, the mixer automatically switches off. After about 45 minutes, it is ready for use again.

If the nuts are not finely ground enough add a little bit of oil.

In these recipes, you must work with your tamper TL. When using the tamper, always hold the mix container with your free hand.

Recipes to try – Apricot Pudding, Lemon Cream and Nut Pudding

Apricot Pudding

You will need:

- 400 g of apricots (pitted)
- 1 large banana
- 50 ml of milk
- 3 tbsp. of cane sugar
- 1 tbsp. of fresh lemon juice
- 1 tbsp. of carob flour
- 2 tbsp. of sliced almonds
- 2 lemon balm leaves

Preparation

Peel the banana and halve the apricots.

Put banana, apricots, milk, sugar and lemon juice in the mixing container and process in manual mode for 5-10 seconds. Then continue mixing at level 10 for 20 seconds. Add carob flour and mix briefly with the Pulse button.

Cool the pudding thoroughly in the refrigerator. Before serving, garnish the pudding with almond flake and lemon balm.

Enjoy!

Lemon Cream

You will need:

- 300 g of cashew nuts
- 1 tbsp. abrasion of one lemon
- juice of one lemon
- 100 ml of fresh water
- 5 tbsp. of agave syrup

Preparation

Put all ingredients in the mixing container.

Now briefly press the pulse button 5 times, and then process manually at level 10 for 45 seconds.

Put the lemon cream before serving in the refrigerator and allow to cool well.

Enjoy!

Nut Pudding

You will need:

- 100 g of shelled walnuts
- 100 g of hazelnuts
- 100 g of almonds
- 2 large bananas
- 300 ml of nut milk
- 4 tbsp. of cane sugar
- 1 pinch of sea salt
- 2 tbsp. of ground cinnamon
- some ground vanilla bourbon

Preparation

Soak the nuts in fresh water for 12 hours before processing. Please do not process the used water. Put the nuts in the mixing container and process in manual mode.

Peel the bananas and put them together with the other ingredients to the nut flour.

Now start the manual mode at level 2. After a short time, increase to level 10 for 1 minute. Fill the finished nut pudding in a bowl. Let the pudding cool through well in the refrigerator.

Enjoy!

Recipes to try - Cashew Milk, Almond Milk and Hemp Milk

Cashew Milk

You will need:

- 100 g of cashew nuts
- 750ml of fresh water
- salt and sweetener

Preparation

Fill the cashew nuts with the fresh water into the mixing container. Now start the manual mode with level 1 for 5 seconds, increase to level 10 and process for 1 minute.

Add the almond milk with sweetener and salt to taste. Done!

Enjoy!

Almond Milk

You will need:

- 100 g of peeled almonds
- 500 ml of fresh water
- sweetener
- pinch of salt

Preparation

Put the ingredients in the mixing container. Now start the manual mode with level 1 for 5 seconds, increase to level 10 and process for 1 minute.

Add the almond milk with sweetener and salt to taste. Done!

Enjoy!

Tip:

If you filter the milk after mixing, it will become milder and lighter.

Hemp Milk

You will need:

- 85 g of hemp seeds
- 500 ml of fresh water

or

- 50 g of peeled hemp seeds
- 750 ml of fresh water

Preparation

Fill the hemp seeds in the mixing container. Now start the manual mode with level 1 for 5 seconds, increase to level 10 and process for 1 minute. Done!

Enjoy!

Tip:

If you filter the milk after mixing, it will become milder and lighter.

Recipes to try - Tomato Dressing, Peanut Dressing and Zucchini Dressing

Tomato Dressing

You will need:

- 2 tomatoes
- 3 apricots
- 1 small spring onion
- 2 tbsp. of freshly squeezed lemon juice
- 1 dried chili pepper
- 1 tbsp. of sugar

Preparation

Remove the stones of the apricots. Now, put all ingredients in the mixing container. Now start the manual mode in level 2 for 5 seconds. Increase to level 10 for 1 minute.

Now, add the dressing as desired with salt to taste.

Enjoy!

For these recipes, we recommend our personal blender attachment "Tri-Set" or the UNO container!

Peanut Dressing

You will need:

- 100 g of peanuts
- ½ red pepper
- 5 sprigs of parsley
- juice of half a lemon
- some finely grated lemon rind
- 100 ml of milk
- 1 tbsp. of agave syrup
- sea salt

Preparation

Remove seeds of the pepper, pluck parsley leaves off the sprig.

Put all ingredients in the mixing container. Now start the manual mode in level 2 for 5 seconds. Increase to level 10 for 1 minute.

Add salt to taste. Done!

Enjoy!

Zucchini Dressing

You will need:

- 1 small zucchini
- 1 clove of garlic
- 75 g of pine nuts
- 4 basil leaves
- 70 ml of water
- 2 tbsp. of lemon juice
- sea salt
- freshly ground white pepper

Preparation

Peel the zucchini and the garlic.

Put all ingredients in the mixing container. Now start the manual mode in level 2 for 5 seconds. Increase to level 10 for 1 minute.

Add salt and pepper to taste. Done!

Enjoy!

Recipes to try – Ice-cream

Coconut Raspberry Ice-cream

You will need:

- 200 g of frozen raspberries
- 100 g of cashew nuts
- 100-200 ml of solid coconut milk

Preparation

Place all ingredients into the mixing container. Close the lid, but leave the measuring cup open and put the supplied tamper through the opening. Start the manual mode for approximately 45 seconds at the highest level (level 10).

Use the tamper to continuously push the frozen fruits onto the knife.

You can add subsequently agave nectar or stevia to sweeten the taste. Mix briefly.

Enjoy!

Pistachio Ice-cream

You will need:

- 50 g of peeled green pistachios
- 3 small bananas
- 1 avocado
- 3 dried dates
- ½ vanilla pod
- 2 tbsp. of Cashew mush
- 50 ml of cold nut milk
- 1 tbsp. of pumpkin seed oil

Preparation

Peel the bananas, peel the avocado and remove the stone. Freeze them in small pieces.

Place all ingredients into the mixing container. Close the lid, but leave the measuring cup open and put the supplied tamper through the opening. Start the manual mode for approximately 45 seconds at the highest level (level 10).

Use the tamper to continuously push the ingredients onto the knife.

Enjoy!

Chocolate Ice-cream

You will need:

- 3 bananas
- 6 dried pitted dates
- 3 tbsp. of walnuts
- 2 tbsp. of cocoa powder
- 100 ml of milk nut
- 2 tbsp. of almond butter
- 3 tbsp. of chopped almonds

Preparation

Peel bananas and freeze them in small pieces. Chop the almonds with coarsely in manual mode and transfer them to a bowl.

Place all ingredients into the mixing container. Close the lid, but leave the measuring cup open and put the supplied tamper through the opening. Start the manual mode for approximately 45 seconds at the highest level (level 10).

Use the tamper to continuously push the ingredients onto the knife.

Stir gently some chopped almonds to the ice-cream.

Enjoy!

With these recipes, you have to work with the tamper T42M

Recipes to try – Fruit Smoothies

Fruit Smoothie

You will need:

- ½ mango (without stone)
- ½ grapefruit
- ½ orange
- 1 medlar
- ½ pomegranate
- 500 ml of fresh water

Preparation

Use the pomegranate seeds only. Peel the orange with a vegetable peeler. Put the ingredients in the mixing container and start the program "Smoothie". Done!

Enjoy!

Pina Colada Smoothie

You will need:

- 200 g of pineapple
- 200 g of raw Coconut Butter
- 100 ml of fresh water

Preparation

Peel off the pineapple and add it to the other ingredients in the mixing container. Use program "Smoothie" for preparation. Done!

Enjoy!

Cold Chocolate Smoothie

You will need:

- 3 bananas
- 500 ml of nut milk
- 5 tbsp. of agave syrup
- 5 tbsp. of cocoa powder
- 2 tbsp. of cocoa nibs (if available)
- 1 tbsp. of ground vanilla bourbon

Preparation

Peel the bananas and freeze them in small pieces. Then put these with the other ingredients in the mixing container and start the program "Smoothie". Done.!

Enjoy!

Recipes to try – Soy Milk and Sesame Milk

Soy Milk

You will need:

- 150 g of soy beans
- 1 l of fresh water
- sweetener

Preparation

Boil the beans for 1 hour. Fill only the soy beans with fresh water in the mixing container. Start the program "Warm Soup" or process in manual mode for 5 minutes on the highest level. Add sweetener to taste. Done!

Enjoy!

Sesame Milk

You will need:

- 100 g of peeled sesame
- 1-2 pitted dates
- 1 banana
- juice of one orange
- 2 tbsp. of juice of lemon
- 600 ml of fresh water

Preparation

Add the sesame seeds with the remaining ingredients in the mixing container. Start the program "Warm Soup" or process in manual mode for 5 minutes on the highest level. Done!

Enjoy!

Tip: You can freeze the cooked soybean in portions and use as needed. It is also possible to process the frozen beans directly.

If you want to enjoy cold fruit smoothie, you can reduce the amount of fresh water and add a few ice cubes.



Technical Data

VERDE

| | |
|------------------------------------|---|
| Voltage / Frequency | 220 - 240 V / 50/60 Hz |
| Power | 1,400 Watt |
| Rotation | 1,500 rpm (Level 1) - up to 32,000 rpm. (Level 10) |
| mixing container standard | 2 Liters, TRITAN plastic, BPA-free |
| Max. temperature | 125 °C |
| Blade type and material | 6 Stainless Steel blades |
| Control Panel | Jog-Dial, Pulse-, On-/Off-Button |
| Safety functions (→ page 5) | Overheating protection, Overload protection and Sensor for the Mixing Container |
| Device dimensions | (h) 220 mm x (b) 220 mm x (t) 540 mm |
| Packaging dimensions | (h) 425 mm x (b) 275 mm x (t) 315 mm |
| Net weight | 5,1kg |
| Gross weight | 6,9 kg |
| Certification / Standard | CE, EMC, LVD, PAH |
| Manufacturer's warranty | 5 years for motor base, 2 years for mixing container 2 years for tamper |
| Power consumption: | |
| in energy saving mode | 0.41 Watt |
| in standby mode | 0.43 Watt |
| Type of use | For personal use only. Not suitable for commercial use. |

TL - Tamper

| | |
|--------------------------------|------------------------|
| Colour | Black |
| Device dimensions | (h) 325 mm x (b) 82 mm |
| Weight | 0.12 kg |
| Manufacturer's warranty | 2 Years |

Disposal Note

The packaging protects the device from damage during transportation. The packaging materials have been chosen with consideration of the environment and the disposal and are therefore recyclable.

The return of the packaging to the material cycle reduces the generated waste and saves raw materials. Dispose of not needed packaging materials at the collection facilities of the collection system "Green Point"

Keep, if possible, the packaging during the warranty period, to be able to properly package the device in a warranty case.



Device and packaging must be disposed of according to the local regulations for the disposal of electrical waste and packaging materials. If necessary, inform yourself at your local waste management company

Do not dispose of electrical devices in household waste, use the collection facilities of the community. Ask your municipal administration for the sites of the collection facilities. When electrical devices are disposed of without control, dangerous substances can reach the groundwater during corrosion and therefore the food chain or poison plants and animals for years.

Disposal of used batteries

Gratuitous return of used batteries

Batteries must not be disposed of in the household waste. You are legally obliged to return the used batteries. You can return used batteries to a communal collection centre so that a proper disposal is ensured. We, as distributor of batteries, are also obliged to take used batteries back, whereby our requirement to take back batteries is restricted to the types of batteries that we list as new batteries in our range, or have listed. Used batteries of the aforementioned type can therefore be sent to us with sufficient postage or be returned free of charge directly to our dispatch warehouse at the following address:

bianco di puro GmbH & Co. KG
Maarweg 255
50825 Cologne
Germany

If you have any further questions, please email us at info@biancodipuro.com.

bianco di puro Contact and Customer Service

Contact

bianco di puro GmbH & Co. KG
Maarweg 255
50825 Cologne
Germany

Phone +49 221 50 80 80-0
Fax +49 221 50 80 80-10
Mail info@biancodipuro.com

Customer service

bianco di puro GmbH & Co. KG
Maarweg 255
50825 Cologne
Germany

Phone +49 221 50 80 80-20
Fax +49 221 50 80 80-10
Mail kundenservice@biancodipuro.com

Visit us on the Internet at www.biancodipuro.com.

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bianco di puro Service Centre

bianco di puro GmbH & Co. KG Phone +49 221 50 80 80-20
Maarweg 255 Fax +49 221 50 80 80-10
50825 Cologne Mail kundenservice@biancodipuro.com
Germany Internet www.biancodipuro.com

Please keep the date of purchase and the serial number of the appliance handy.
This number is found on the bottom of the appliance.

Attention

- Read instructions before using
- Do not immerse in water
- Unplug when not in use
- Do not open device! Risk of electrocution!

Warranty Conditions

The warranty is from date of purchase as follows:

- 5 years on Motor Base
- 2 years on Mixing Container
- 2 years on Tamper

The warranty includes defects in materials, construction and workmanship of all parts.

If your bianco di puro power blender exhibits defects during normal use within the warranty time, the manufacturer will decide if the appliance will either be repaired, defective parts replaced free of charge, or exchanged for a replacement appliance. For personal use only. Not suitable for commercial use.

To submit a warranty claim, you must thoroughly clean the entire appliance including all accessories, pack it well and send it to the bianco di puro Service Centre. Please note: If individual parts or the appliance itself have not been cleaned, the Service Centre will charge you for cleaning them, irrespective of the warranty claim. Please keep the original shipping box in case you need to send in your appliance.

Please always call the Service Centre before sending in an appliance. Often a phone call is enough to solve the problem and the packing and sending becomes superfluous. In any case, your Bianco Service Centre will solve your problem as quickly as possible.

If it is still necessary for you to send in your blender, please discuss the dispatch with your bianco di puro Service Centre. This will minimise your dispatch costs.

This Warranty does not cover

1. Defects that do not result from the workmanship and production of the appliance, such as careless damage, accidents, etc.
2. Use not in accordance with the user manual, careless handling, technical changes, accident
3. Damage caused by parts not provided by an authorised dealer or repairs carried out by non- authorised personnel

To process your Warranty Claim, the following information are necessary:

1. Your name, address, phone number
2. Serial number and model number
3. Problem
4. Date of purchase
5. Seller
6. copy of the invoice
7. If damaged during dispatch, name of the parcel service and the package number.

Important:

When sending in your bianco di puro power blender, pack all parts in the original packing and make sure that you have included all parts. Do not forget to write your address on the outside of the packaging.

TIP

Keep the original packaging in case it is necessary to send in your blender in to the Service Centre

bianco
di puro

