



SINCE 1968

NUTRIMAX
1000 W BLENDER

**INSTRUCTION
MANUAL**

Please retain instructions for future reference.

Safety Instructions

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.

This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs.

Improper repairs may place the user at risk of harm.

Keep the appliance out of the reach of children when it is switched on or cooling down.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the appliance away from other heat emitting appliances.

Keep hands, fingers, hair and any loose clothing away from the rotating tools of the appliance.

Do not immerse the electrical components of this appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by

pulling the cord; switch it off and remove the plug by hand.
Do not pull or carry the appliance by its power supply cord.
Do not use the appliance if it has been dropped, if there are visible signs of damage or if it is leaking.
Do not use the appliance for anything other than its intended use.
Do not use any accessories other than those supplied.
Do not use any damaged accessories.
Do not use this appliance outdoors.
Do not store the appliance in direct sunlight or in high humidity conditions.
Do not move the appliance whilst it is in use.
Do not place boiling water or very hot liquid in the appliance.
Do not dry blend ingredients; always add a small amount of liquid.
Do not overload the appliance as the mixture level may rise during blending.
Do not touch any moving parts on this appliance during use, as this could cause injury.
Do not touch any sections of the appliance that may become hot during use, as this could cause injury.
Do not use broken or loose cutting or rotating blades.
Switch off the appliance and disconnect from power supply before changing accessories or approaching parts that move in use.
Always unplug the appliance after use and before any cleaning or user maintenance.
Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance.
Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
Use of an extension cord with the appliance is not recommended.
This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.
This appliance is intended for domestic use only. It should not be used for commercial purposes.

WARNING: Do not touch sharp blades.

Care and Maintenance

STEP 1: Switch off and unplug the blender from the mains power supply before performing any cleaning or user maintenance.

STEP 2: Wipe the blender base unit with a soft, damp cloth and allow to dry thoroughly.

STEP 3: To clean the blending cups, either rinse under a tap, or add soapy water and blend for 30 seconds.

STEP 4: Empty the water, fill again with fresh water and repeat until clean.

Never touch the blades; using extreme caution, clean the blade with a brush and dry carefully.

Never immerse the blender base unit or the underside of the six blade lid attachment in water or any other liquid.

Do not use harsh or abrasive scourers to clean the blender, as this could cause damage.

The blender and accessories, including the six blade lid attachment, are not suitable for use in a dishwasher.

NOTE: Always clean the blender immediately after each use.

WARNING: Handle the six blade lid attachment with care, as the blades are sharp. Exercise caution when attaching, removing, cleaning or storing the attachments.

Description of Parts



- | | |
|--------------------------------------|--------------------------------|
| 1. NutriMax 1000 W Blender base unit | 4. 800 millilitre blending cup |
| 2. Six-blade lid attachment | 5. Easy-drink lid |
| 3. 1 litre blending cup | 6. Storage lid |

Instructions for Use

Before First Use

Before using the blender for the first time, wash all of the accessories and the interior of the blending jug in warm, soapy water, then rinse and dry thoroughly.

Wipe the blender base unit with a soft, damp cloth and allow to dry thoroughly.

Do not immerse the blender base unit in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the blender or its accessories, as this could cause damage.

NOTE: When using the blender for the first time, a slight odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the blender.

WARNING: Do not touch sharp blades. Max. continuous operation time is 30 seconds. Leave to cool down for at least 1 minute before using again.

Using the NutriMax 1000 W Blender

STEP 1: Position the blender base unit onto a flat, stable surface, at a height that is comfortable for the user.

STEP 2: Place the ingredients into the desired blending cup, making sure that they do not exceed the max. fill mark.

STEP 3: Pour a small amount of liquid into the blending cup; this will help to blend the ingredients.

STEP 4: Secure the six-blade lid attachment onto the blending cup by twisting it in a clockwise direction.

STEP 5: Plug in and switch on the blender at the mains power supply.

STEP 6: To pulse blend the ingredients, invert the blending cup so that the six-blade lid attachment is facing downwards, align the three tabs with the corresponding slots in the blender base unit and then push it down.

STEP 7: For a continuous blend, press the blending cup down and twist it in a clockwise direction to lock it into position. To stop blending, twist the blending cup in an anticlockwise direction and lift it up and away from the blender base unit.

STEP 8: Switch off and unplug the blender from the mains power supply.

STEP 9: Remove the six-blade lid attachment by twisting it in an anticlockwise direction and then replace it with either the easy-drink lid or storage lid, as required.

NOTE: Check that the lid is securely fitted before use.

If the blades are not running smoothly, stop the blender and carefully remove the six-blade lid attachment. Add a small amount of cold liquid or reduce the quantity of the ingredients in the blending cup.

When mixing liquid, use a tall container or blend small quantities at a time to reduce spillage, splattering and the possibility of injury from scalding.

CAUTION: Take care when handling the six-blade lid attachment, as the blades may get hot during use.

WARNING: Do not blend warm or hot liquid or food, as this may cause a pressure build-up and, in turn, serious injury.

Do not blend for long periods of time. Max. operation time is 30 seconds; allow the blender to cool for 1 minute before using it again. Using the blender for longer than 30 seconds at a time will cause the temperature to increase, which may in turn lead to a pressure build-up. If this happens, switch off and unplug the blender from the mains power supply and allow it to cool thoroughly before attempting to remove the six-blade lid attachment. Do not immerse the blending cup in cold water at this time.

Do not exceed the max. fill mark when adding ingredients to the blending cup, as this could cause spillage and may damage the blender.

Do not operate the blender if the blending cup is cracked, broken or empty.

Handy Hint

If the ingredients do not blend evenly, remove the blending cup from the blender base unit. Shake the blending cup to redistribute the ingredients and then blend once more.

Suggested Uses for the Blending Cups

Purpose	Suggested Blending Cup	Type of Food
Mixing	800 millilitre	Batter
	1 litre	Dips
Sauces	800 millilitre	Vinaigrettes
	1 litre	Salad dressings Simple sauces
Frozen Blending	800 millilitre	Ice
	1 litre	Frozen fruit Ice cream
Nutrient/Super Smoothies	800 millilitre	
	1 litre	

Troubleshooting

Symptom	Possible Cause	Solution
The blender will not operate.	The blender is not connected to the mains power supply.	Plug in and switch on the blender at the mains power supply.
	The six-blade lid attachment is not correctly secured to the blending cup.	Checking that the threads are correctly aligned, twist the six-blade lid attachment in a clockwise direction until it is secure.

The required lid will not secure to the blending cup.		Position the blending cup on a level surface and attach the required lid to the top of the blending cup, ensuring that the threads are correctly aligned. Twist the required lid in a clockwise direction until it is secure.
The drink still contains lumps.	There are too many ingredients in the blending cup.	Reduce the amount of ingredients in the blending cup.
The drink is watery and lacking flavour.	The ingredients have been overblended.	Use the blender to pulse blend ingredients in short bursts for the best results.
The blending cup is leaking.	The required lid is not correctly secured to the blending cup.	Checking that the threads are correctly aligned, twist the required lid in a clockwise direction until it is secure.
The ingredients do not blend well.		Use the blender to pulse blend ingredients in short bursts for the best results. For frozen ingredients, pulse blend in short bursts of approximately 2-5 seconds.

Storage

Reassemble the blender.

Check that the blender is cool, clean and dry before storing in a cool, dry place.

Specifications

Product code: PT2002V4

Operating voltage: 220-240 V ~ 50/60 Hz

Power: 1000 W

Recipes:

Berry Chocanana

10 almonds
2 handfuls kale
150 g blackberries
86 g cooked black beans
½ banana
2 tbsp raw cacao
Top up with water to the max. fill mark

Nuts about Nutrition

10 raw cashew nuts
5 walnuts, halved
2 handfuls kale
1 orange
½ red bell pepper
½ avocado
½ tsp pure vanilla extract
Top up with water to the max. fill mark

Morning Zing Zinger

2 handfuls spinach
1 apple, sliced
1 tbsp olive oil
23 g whole rolled oats
Top up with water to the max. fill mark

Berry Chocacado Bliss

2 handfuls spinach
2 tbsp raw cacao powder
148 g blueberries
½ avocado
Top up with water to the max. fill mark

Kapow Papow Zinger

2 handfuls spinach
2 tbsp sesame seeds
1 banana
145 g papaya
23 g rolled oats
Top up with water to the max. fill mark



Wild Thing (You Make My Juice Zing)

2 tbsp sunflower seeds
166 g strawberries
1 handful spinach
1 handful parsley
1 tbsp sesame seeds
½ orange
Top up with water to the max. fill mark

Citrus Aid

2 cm ginger
2 tbsp honey
1 orange
½ lemon
½ lime
Pinch of sea salt
Top up with water to the max. fill mark

Skin Glow Refresher

10 walnuts
2 handfuls spinach
145 g papaya
½ avocado
Top up with water or almond milk to the max. fill mark

Tropical Glow Go-Go-Go

2 handfuls spinach
2 tbsp sunflower seeds
145 g papaya
210 g pineapple
Top up with water to the max. fill mark

Chanana Cha-Cha-Cha

10 walnuts
2 handfuls spinach
1 banana
140 g cherries (pits removed)
Top up with water or almond milk to the max. fill mark

Na-Na-Nature's Cure

10 walnuts
2 handfuls spinach
½ avocado
½ banana
Top up with water to the max. fill mark

On the Go-Go-Go

10 almonds
2 handfuls spinach
1 banana
77 g cherries (pits removed)
74 g blueberries
Top up with water to the max. fill mark

Caulifornia Krush

2 handfuls kale
2 Brazil nuts
1 apple
72 g blackberries
53 g cauliflower
Top up with water to the max. fill mark

Very Verde Vitalitea

2 handfuls spinach
1 apple
Juice of ½ lime
Top up with water or unsweetened green tea to the max. fill mark

OMG Vitalitea

2 handfuls spinach
1 banana
½ courgette
Top up with chilled, unsweetened green tea to the max. fill mark



Rice Carb-Boom

2 handfuls spinach
1 banana
1 brasil nut
½ orange, peeled
100 g cooked brown rice
Top up with almond milk to the
max. fill mark

Very Berry Bliss

2 handfuls turnip greens or kale
½ avocado
74 g blueberries
60 g raspberries
72 g blackberries
Top up with water or unsweetened green
tea to the max. fill mark

Verde Va-Va-Voom

2 handfuls kale
89 g shredded cabbage
210 g pineapple
1 tbsp sunflower seeds
½ avocado
Top up with water to the max. fill mark

Lean, Green, Cleansing Machine

2 handfuls lettuce
1 small, raw new potato, cut into quarters
1 kiwi fruit, peeled
105 g pineapple
Top up with water or coconut water to the
max. fill mark

A Spice Surprise

2 handfuls lettuce
1 ripe pear (skin on)
1 tsp cinnamon
1½ cm slice peeled ginger root
½ banana
½ tsp nutmeg
Top up with water or almond milk to the
max. fill mark

Sweet Potatolicious

5 walnuts, halved
2 handfuls lettuce
2 medjool dates
2 tsp cinnamon
½ steamed sweet potato (skin included)
½ orange (peeled)
Top up with water to the max. fill mark

Carrobabbage Cleanser

2 handfuls spinach
2 tbsp flax or chia seed
1 banana
1 carrot, quartered
89 g shredded cabbage
48 g blueberries
Top up with water to the max. fill mark

Keep it in Mind

10 almonds
2 apricots
2 handfuls spinach
1 tbsp sunflower seeds
½ avocado
Top up with water to the max. fill mark

Brainiac Boost Juice

2 handfuls turnip or collard greens
1 banana
1 tbsp sunflower seeds
1 tbsp flax seed
38 g sprouted lentils
80 g cantaloupe melon
Top up with water to the max. fill mark

Thanks for the Memories

10 almonds
2 tbsp chia or flax seed
1 handful kale
1 handful spinach
½ steamed sweet potato
Top up with water to the max. fill mark

Cinamorning Motivator

2 handfuls spinach
2 tsp cinnamon
144 g blackberries
½ avocado
23 g rolled oats
Top up with water to the max. fill mark

Lean n' Green

12 almonds
2 handfuls kale
90 g broccoli
1 tsp cinnamon
½ banana
74 g blueberries
Top up with water to the max. fill mark

Berry Nutri-Rich Vitamix

10 raspberries
10 red seedless grapes
2 small broccoli florets
1 tbsp goji berries
1 tsp olive oil
½ small avocado
¼ small beetroot
Top up with water to the max. fill mark

Pumpkin Powerhouse

12 almonds
2 handfuls spinach
1 banana
30 g pumpkin seeds
Top up with almond milk to the max. fill mark

Homosapiblend

15 blueberries
10 red seedless grapes
2 small broccoli florets
1-2 tbsp olive oil
30 g pumpkin seeds
¼ small beetroot
Top up with water to the max. fill mark

Wakey, Wakey Shakey

2 handfuls spinach
152 g watermelon, seeded
124 g grapefruit
Top up with water to the max. fill mark

Dude-ilicious Energiser

1 banana
1 handful kale
1 handful spinach
33 g hazelnuts
30 g pumpkin seeds
Top up with water to the max. fill mark

Flower Power Hippy Shake

2 handfuls kale
½ steamed sweet potato
33 g sunflower seeds
Top up with water or almond milk to the max. fill mark

Berry Chokale Powerhouse

10 cashew nuts
2 tbsp raw cacao
2 handfuls kale
60 g raspberries
74 g blueberries
33 g wheat bran
Top up with water to the max. fill mark

Earth Angel Bone Booster

10 almonds
2 handfuls spinach
1 banana
1 tbsp molasses
½ orange
1 tsp chia or flax seeds
Top up with water to the max. fill mark



Va-Va-Voom Bone Booster

12 almonds
1 handful spinach
1 handful kale
½ avocado
½ orange
22 g chia seeds
Top up with almond milk to the max. fill mark

Blueberry Bone Booster

12 almonds
2 handfuls spinach
148 g blueberries
1 tbsp flax seeds
½ avocado
Top up with water or almond milk to the max. fill mark

Cherry Aid

12 almonds
2 handfuls kale
154 g steamed sweet potato
140 g cherries
1 tbsp olive oil
Top up with water or almond milk to the max. fill mark

Fighting Fit Energiser

5 walnuts, halved
2 handfuls spinach
1 banana
1 tbsp flax seeds
Top up with water or almond milk to the max. fill mark

Power Breakfast Blitz

2 handfuls spinach
1-2 tbsp plant protein powder (spirulina, pea, hemp, rice, soy)
1 banana
1 orange (peeled)
1 carrot
15 g pumpkin seeds

Top up with water or dairy alternative (almond, soy or rice milks) to the max. fill mark

Full Steam Ahead

2 handfuls kale
1 handful blueberries
1 apple, cored
1 tbsp flax seeds
½ avocado
23 g gluten free rolled oats
Top up with water or dairy alternative (almond, soy or rice milks) to the max. fill mark

Skip to the Beet

2 handfuls spinach
1 apple, seeds removed
1 lemon, peeled
1 beetroot, cubed
Top up with water to the max. fill mark

Apple Verde Vitamix

2 handfuls kale
1 ½ cm ginger, peeled
1 apple
1 lemon, peeled
Top up with water to the max. fill mark

Apple Verde Refresher

3 stalks celery
1 apple, seeds removed
Juice from 1 lemon
Top up with water to the max. fill mark

Grass Root Refresher

3 spears of asparagus
2 handfuls spinach
1 apple, cut into chunks
1 head of broccoli
Top up with water to the max. fill mark



Sweet Dream Elixir

12 cashews
2 dates
1 tsp cinnamon
59 g cooked oatmeal
Top up with almond milk to the max. fill mark

Chocolate Almond Sipper

2 tbsp raw cacao
360 ml almond milk
114 g goji berries
36 g almonds

Sweet Dream Sipper

2 handfuls spinach
152 g watermelon
30 g pumpkin seeds
Top up with water to the max. fill mark

Young at Heart

5 walnuts, halved
2 handfuls spinach
1 medium nectarine
½ avocado
74 g blueberries
Top up with water to the max. fill mark

Apple Verde Zingerade

5 walnuts, halved
2 handfuls spinach
2 tsp cinnamon
1 red apple, cored and cut into chunks
½ avocado
Top up with water or almond milk to the max. fill mark

Notes

UK PLUGS ONLY

Connection to the mains

Please check that the voltage indicated on the product corresponds with your supply voltage.

Important

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are coloured in accordance with the following code:

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth (\perp)

FOR UK USE ONLY - Plug fitting details
(where applicable).

The wire coloured BLUE is the NEUTRAL and must be connected to the terminal marked N or coloured BLACK.

The wire coloured BROWN is the LIVE wire and must be connected to the terminal marked L or coloured RED.

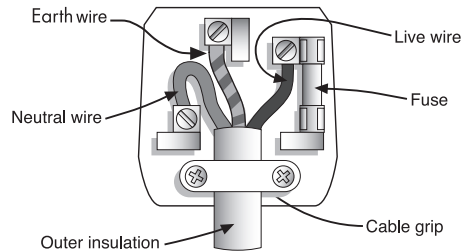
The wire coloured GREEN/YELLOW must be connected to the terminal marked with the letter E or marked \perp .

On no account must either the BROWN or the BLUE wire be connected to the EARTH terminal (\perp).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

If in doubt consult a qualified electrician who will be pleased to do this for you.



Non-rewireable mains plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug - DISCONNECT IT FROM THE MAINS and then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

**UP Global Sourcing UK Ltd.,
Victoria Street, Manchester OL9 0DD. UK.
Edmund-Rumpler Straße 5, 51149 Köln. Germany.**

If this product does not reach you in an acceptable condition please contact our Customer Services Department at **customer care@upgs.com**

Please have your delivery note to hand as details from it will be required.

If you wish to return this product please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

Guarantee

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Petra will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

Disposal of Waste Batteries and Electrical and Electronic Equipment



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal.

It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal. For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.



Manufactured by:
UP Global Sourcing UK Ltd.,
Victoria Street, Manchester OL9 0DD. **UK.**
Edmund-Rumpler Straße 5, 51149 Köln. **Germany.**

MADE IN CHINA.

www.petra-electric.com

©Petra Trademark. All rights reserved.



CD000000/MD000000/V1