

# A E N O



## Installation and Operation Manual for the AENO TB2 electric multifunctional blender

Model ATB0002



## Introduction

This manual contains a detailed description of the AENO TB2 blender as well as instructions for its preparation, operation and maintenance.

## Copyrights

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## Responsibility and Technical Support

This document has been prepared in accordance with all necessary requirements and contains detailed information on the operation of the device which is current at the date of issue.

This manual as well as the quick start guide are an integral part of the device and should always be available to the user as reference documentation.

ASBISc reserves the right to modify the device and to make edits and changes to this document without prior notice to users and shall not be liable for possible negative consequences resulting from the use of an outdated version of the document, nor for any possible technical or typographical errors or omissions, or incidental or consequential damages that may result from the transmission of this document or the use of devices.

In the event of discrepancies in the language versions of the document, the Russian version of this manual shall take precedence.

ASBISc makes no warranty with respect to the material herein, including but not limited to merchantability and fitness for a particular purpose.

If you have any technical questions, please contact your local ASBISc representative or the technical support department at [aeno.com](http://aeno.com). The most common problems encountered are described in section 7 "Troubleshooting" of this document.

You can download the latest version of this manual at **[aeno.com/documents](http://aeno.com/documents)**.

User information, including personal data, is protected from unauthorized access and disclosure in accordance with GDPR requirements. You can read the Privacy Policy at **[aeno.com/privacy-policy](http://aeno.com/privacy-policy)**.

## Standards compliance



The device is CE certified and meets the requirements of the following European Union directives:

- Electromagnetic Compatibility Directive 2014/30/EU;
- Low Voltage Directive 2014/35/EU;
- Directive 2009/125/EU on ecodesign requirements for energy-related products;
- Regulation 1935/2004/EU on materials and articles intended to come into contact with food;
- Regulation 1275/2008/EU on standby and non-operating power consumption;
- Regulation 801/2013/EU on the ecodesign of energy-using products.



The device complies with the UKCA labelling requirements necessary to sell the device in the United Kingdom.



The device has passed all assessment procedures established in the technical regulations of the Customs Union and complies with the norms of the Customs Union countries.

### RoHS

The device meets the requirements of the RoHS Directive 2011/65/EU on the restriction of the use of hazardous substances.



The crossed out dustbin symbol is used to mark electrical and electronic equipment and indicates separate collection.

The symbol is given in accordance with Directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE)\* and indicates that this equipment requires separate collection after its end of life and must be disposed of separately from unsorted municipal waste.

To protect the environment and human health, dispose of used electrical and electronic equipment according to approved safe disposal guidelines.

	AR	BG	CS	DE	EN	ES	ET	FR
	HR	HU	HY	IT	KA	KK	LT	LV
	PL	RO	RU	SK	SR	UK	UZ	ZH

\* See section 8, "Glossary", for an explanation.

## Limitations and Warnings

Please read the information in this section of the document carefully before you start installing and operating the device.

### **WARNING!**

The warnings, precautions and instructions in this document may not contain all possible hazards. Use common sense when using the device.

### Warning symbols and icons



Class II protection against electric shock. Protection against electric shock is provided by the use of double or reinforced insulation.



The device's packaging is recyclable and is partially or completely made from recycled material.



The packaging of the device can be disposed of along with household waste.

### Safe use guidelines

### **WARNING!**

The device should be operated only in a domestic environment and in the manner described in this user manual. Failure to follow the operating instructions in this manual may result in personal injury or property damage.

### **WARNING!**

**Do not** wash the body of the device, the handle of the jug, as well as the base of the jug with the electrical contacts and the clutch shaft under running water or immerse in water.

1. The device is designed for use in the home, offices and other similar environments. Do not use it in an industrial environment.
2. The device is designed for:
  - adults;
  - for children under the supervision of those responsible for their safety;

- people with disabilities who are physically able to operate and maintain the device in accordance with this user manual.
3. Place the device on a dry and clean horizontal surface, making sure there is no chance of it toppling over. Never tilt the device while it is operating.
  4. Do not install the device near open flames, hot surfaces, or heating appliances.
  5. Do not touch the jug of the device during operation due to the possible heating of its surface.
  6. Do not open the large lid of the jug during operation.
  7. Observe the minimum and maximum loading levels of the jug of the device.
  8. Never use a device to chop sugar cubes or tough, fibrous plant foods (e.g. asparagus, beans, parsley). Fiber ingress and twisting on the axle of the knife mechanism can lead to overheating of the motor and serious damage to the device. Shred the fibrous stems of the plants before cooking.
  9. Keep a minimum distance from other objects when operating the device (at least 15 cm).
  10. Do not store the jug in the refrigerator, as the resulting condensation can short-circuit the electrical contacts.
  11. Do not touch the blades of the device with your hands to avoid cuts. Use the supplied brush to clean the blades.
  12. Do not use the blender in areas with extreme temperature fluctuations, in humid atmospheres, or where splashes of water, drips or condensation might get on the electrical contacts of the blender base, to avoid fire and/or electric shock.
  13. Before connecting the device to the power source, check that the rated voltage indicated in the technical documentation corresponds to the electrical voltage of the outlet.
  14. Before turning on the device, make sure that the jug is properly installed and the lids are closed.
  15. Plug the power cord into and unplug it from the outlet only with dry hands.
  16. Place the power cord so that it cannot be accidentally stepped on or snagged.
  17. Do not place the power cord on anything with a sharp edge and do not place anything on top of the cord.
  18. Make sure that the power cord does not hang over the edge of furniture or touch surfaces that can damage the insulation.
  19. Do not wrap the power cord around the device.
  20. If the power cord is damaged, first unplug the power outlet, then unplug the device. The power cord should only be replaced by a service technician.
  21. Always unplug the power cord after using or cleaning the device.
  22. Use only attachments, accessories, materials or replacement parts recommended or supplied by ASBISc for this model.

23. Do not allow the electrical components of the device (handle and base of the jug, motor unit) to come into contact with water. Water can cause contacts to short out, damage to the device, or electrical shock.
24. If liquid gets on the handle or base of the blender jug, dry the jug upside down for at least 24 hours before using it again. Have the device checked by an authorized service center.
25. If the device has fallen into water, do not touch it under any circumstances and unplug it immediately.
26. Never use a device that has been in water. Have it checked by an authorized service center.
27. If you notice a malfunction, stop using the device immediately and contact the service center.
28. The device and its components should only be repaired by a service center technician. Never try to repair the device yourself.
29. Do not make any modifications to the device or accessories.
30. Clean only after turning off and unplugging the device.
31. Do not use strong chemicals or abrasive materials for cleaning.
32. The device should be placed in its original packaging for storage.



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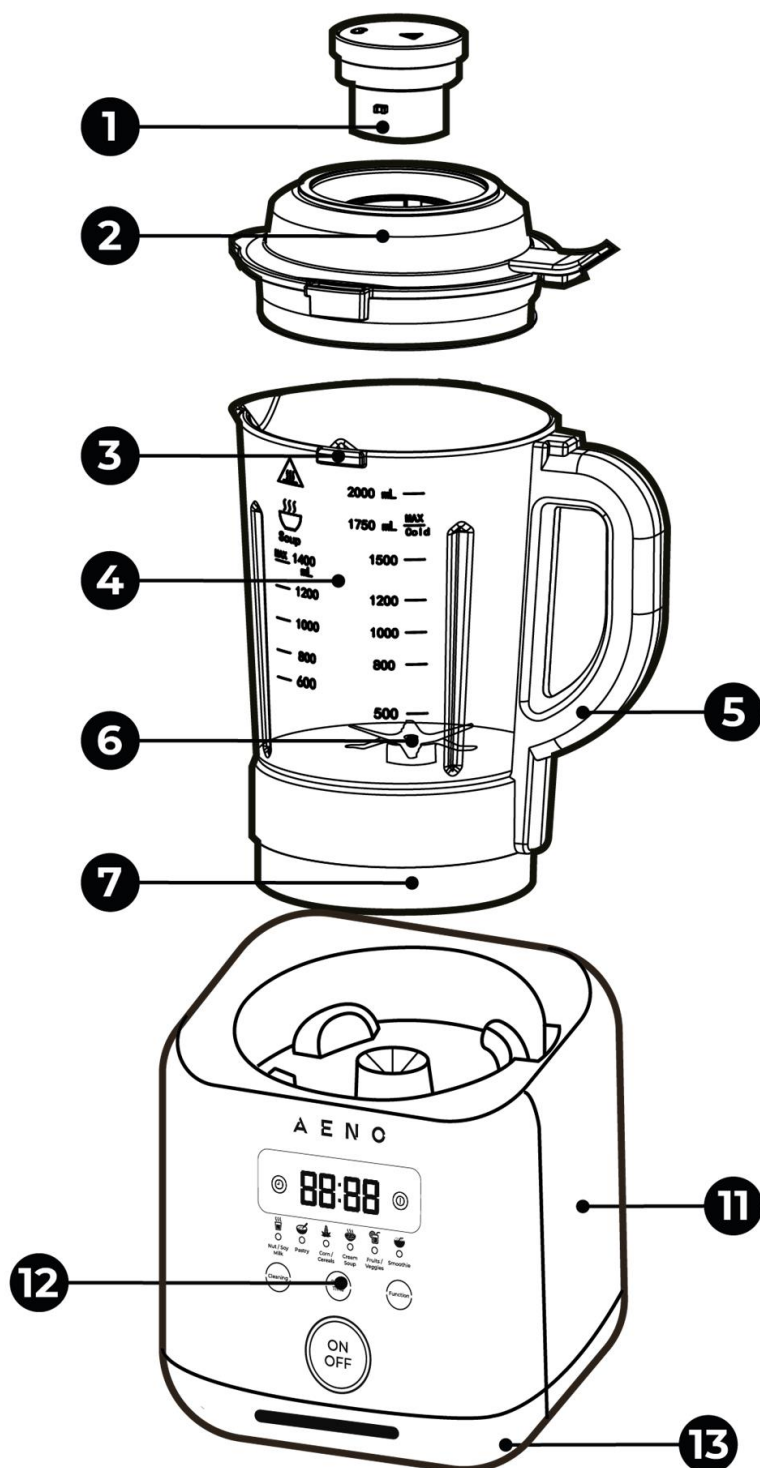
## 1 General description and specifications

### 1.1 Purpose of the device

Multifunctional electric blender AENO with boiling function is designed for the preparation of various dishes and beverages that require grinding and mixing components.



Figure 1 – Appearance of the device



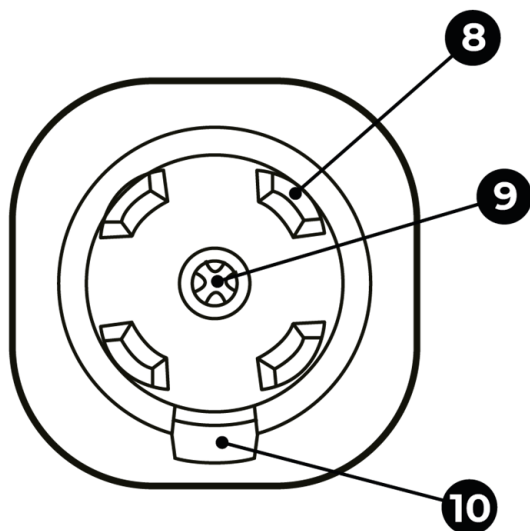


Figure 2 – Elements of the device

Elements of the device (see figure 2):

- 1 – small lid, used to add ingredients to the blender jug during operation
- 2 – large lid with an opening for a small lid
- 3 – large lid retainer
- 4 – blender jug
- 5 – blender jug handle
- 6 – six-blade knife mechanism
- 7 – blender jug base
- 8 – compensators to reduce jug vibration during operation
- 9 – motor shaft connector
- 10 – guide groove for jug installation
- 11 – engine block
- 12 – touch screen control panel
- 13 – blender base with holes for air intake and exhaust

## 1.2 Specifications

Table 1 – Main technical specifications

Parameter	Value
Product ID	TB2
Model	ATB0002
Control	Touchpad
Nominal device parameters	Input voltage: 220–240 V (AC) Input frequency: 50/60 Hz Input power: 800.0 W
Power consumption	Standby mode: less than 0.5 W
Fuses	Fuse: voltage: 250 V (AC) current strength: 10 A Fuse: temperature: 230 °C
Knife mechanism	Number of blades: 6 Rotation speed: 28000 rpm $\pm$ 15 % (no load), 14000~16000 rpm (loaded)
Noise level during operation	Up to 92 dB (at 1 m)
Programs of work	"Nut/Soy Milk" "Pastry" "Corn/Cereals" "Cream Soup" "Fruits/Veggies" "Smoothie"
Delayed start timer	Up to 24 hours
Self-cleaning	Yes
Indicators	Program indicators: 6 Control buttons: 4
Operating conditions	Temperature: –10...+35 °C

Parameter	Value
	Relative humidity: up to 80 % (no condensation)
Storage conditions	Temperature: -10...+40 °C Relative humidity: up to 80 % (no condensation)
Installation	On a flat, horizontal surface
Materials	Case: PP-plastic, ABS-plastic * Jug: borosilicate glass * Heating element: stainless steel Knife mechanism: stainless steel S.S304 *
Colour	White, grey
Size (L×W×H)	230×200×420 mm
Volume	1.75 l
Weight	Net: 4.6 kg Gross: 5.85 kg
Protection class against electric shock	Class II *
Network cable	Length: 1 m

\* See section 8, "Glossary," for an explanation

1.3 Package contents

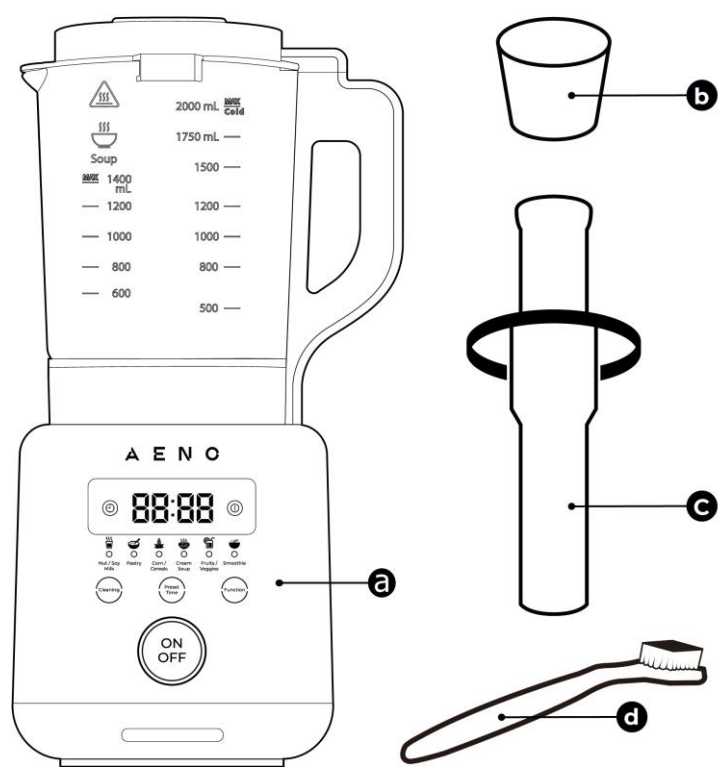


Figure 3 – Package \*

The AENO multifunction blender comes with the following items (see Table).

Table 2 – Scope of supply

Figure	Name	Quantity
3-a	Blender TB2	1 pc.
3-b	Measuring cup, 80 ml	1 pc.
3-c	Pusher	1 pc.
3-d	Brush	1 pc.
	Quick start guide	1 pc.
	Warranty card	1 pc.

\* The images of accessories are for illustrative purposes only.



## 1.4 Packaging and labelling

Multifunctional electric blender of the brand AENO™ is delivered in individual cardboard package of 395×255×300 mm, containing the full name, marking and main technical specifications, as well as date of manufacture and manufacturer information.

## 1.5 Device control panel

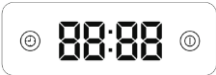









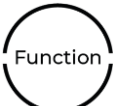
### 1.5.1 Control panel buttons



Figure 4 – Device control panel

On the control panel of the AENO TB2 electric multifunction blender there are 4 (four) indicator buttons, which are used to control the device, as well as 6 indicators of the operating modes.

Table 3 – Device control panel

Symbol	Name	Description
		Display for operating time and heating temperature
	"ON/OFF"	Indicator button for turning the device on or off
	"Nut/Soy Milk"	"Nut/Soy Milk" program indicator
	"Pastry."	"Pastry" program indicator
	"Corn/Cereals"	"Corn/Cereals" program indicator
	"Cream Soup"	"Cream Soup" program indicator
	"Fruits/Veggies"	"Fruit/Veggies" program indicator
	"Smoothie"	"Smoothie" program indicator
	"Cleaning"	Self-cleaning mode "Cleaning" indicator button
	"Preset Time"	Delayed start mode "Preset Time" indicator button
	"Function"	Button-indicator "Function" for selecting operating modes

## NOTE.

Do not force the buttons as this may damage the control panel of the device.

### 1.5.2 Power monitoring mode

To turn the device on in power control mode, place the jug on the motor device and plug the device into the power outlet.

The device will go into power monitoring mode. The control panel display will show "--".

The ON/OFF button will start flashing.

### 1.5.3 Standby mode

To turn the device on in standby mode, place the jug on the base of the blender and do the following

- Plug the device into an outlet.
- Press the "ON/OFF" button.

The device will go into standby mode. The control panel display will show "00:00". All indicators will light up blue.

If no buttons are pressed after this, after one (1) minute the blender will go into power control mode.

### 1.5.4 Operating mode of the device

To activate the device in the operating mode, place the jug with the ingredients on the blender body and perform the following actions:

- Plug the device into an outlet.
- Press the "ON/OFF" button.
- Select the desired device program by pressing the "Function" button. If no buttons are pressed after that, after 30 (thirty) seconds the blender will go into standby mode.
- Press the "ON/OFF" button.

The device will start executing the selected program. The indicator of the selected program will light up blue. The display of the control panel will show the temperature of the ingredients in the jug.

After boiling, the display will show the operating time of the selected cooking program. For programs without heating the running time is displayed immediately after the mixing starts.

Table 4 – Cooking programs

Control panel button	Operating time (after boiling)	Maximum heating temperature
Nut/Soy Milk	23 min	100 °C
Pastry	15 min	100 °C
Corn/Cereals	18 min	100 °C
Cream Soup	30 min	100 °C
Fruits/Veggies	2 min	unheated
Smoothie	1 min	unheated

### 1.5.5 Self-cleaning mode

In self-cleaning mode, the device removes food debris from the walls of the jug and the knife mechanism of the device.

To activate the self-cleaning mode, after removing the finished product from the blender jug, pour 500 ml of warm water with a few drops of neutral\* dishwashing detergent into it. Close both covers and press the "CLEANING" button.

The blender blade mechanism will rotate as long as you hold down the "CLEANING" button. After you finish cleaning, rinse the inside of the jug with clean warm water and wipe with a dry cloth. Take care not to be injured by the blender's sharp blades.

### 1.5.6 Delayed start mode

To activate the device in the delayed start mode, place the jug with the ingredients on the blender body and perform the following actions:

- Plug the device into an outlet.
- Press the "ON/OFF" button.
- Press the "Preset Time" button one or more times. Each press of this button increases the time until the blender starts by 30 minutes. The maximum allowable delayed start time is 24 hours.

\*According to publicly available information, dishwashing detergents with a pH value of 5 to 8 are neutral.

- Press or repeatedly press the "Function" button to select the desired device program.
- Press the "ON/OFF" button.

The blender will start itself after a set period of time, work the selected program, and then go into standby mode.

## 2 Installation and operation

### **WARNING!**

When connecting, operating and storing the AENO electric blender, follow the rules for safe use of the device (see "Limitations and Warnings" section).

### 2.1 Unpacking and preparing for work

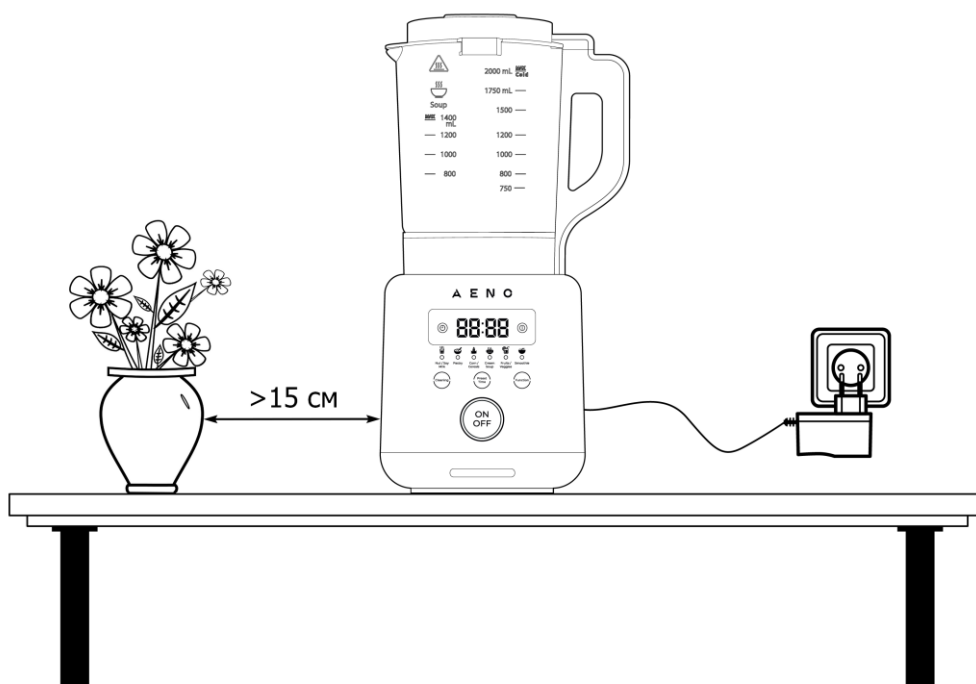


Figure 5 – Installation and preparation for operation

1. Carefully open the package and remove the device and accessories.
2. Thoroughly wash and dry the elements of the device that will come into contact with food (jug, large and small lids, measuring cup, pusher), following the rules of cleaning in section 3 "Maintenance".
3. Place the device in the selected location on a flat, stable, horizontal surface (see picture above) at least 15 cm away from other objects.
4. Plug the power cord into a power outlet.

### **NOTE**

Before connecting the device to the mains make sure that the rated voltage indicated in the technical documentation corresponds to the electrical voltage of the outlet.

After connecting to the socket the device switches to the power control mode (see paragraph 1.5.2). You can now control it with the touch control panel.

## 2.2 Description of program operation

With the AENO TB2 multifunctional electric blender you can:

- Grind the ingredients to a purée;
- whip the drink until it foams;
- knead liquid dough;
- melt chocolate for the frosting;
- make porridge for breakfast;
- make a cream soup;
- crush ice, nuts.

### **WARNING!**

The ice crushing must be done in the "CLEANING" function, by pulse presses of 2–5 seconds each.

### **Nut/Soy Milk**

The device brings the ingredients in the jug to a boil. After boiling, the knife mechanism is activated every 30 seconds and the ingredients are chopped for 1 second. Program duration is 23 minutes(after boiling). In the process, the temperature is maintained at 99 °C.

### **Pastry**

The device brings the ingredients in the jug to a boil. After boiling, the knife mechanism is activated every 30 seconds and the ingredients are chopped for 1 second. Program duration is 15 minutes(after boiling). In the process, the temperature is maintained at 99 °C.

### **Corn/Cereals**

The device brings the ingredients in the jug to a boil. After boiling, every minute the knife mechanism is switched on and within 3 seconds the ingredients are chopped. Program duration is 18 minutes(after boiling). In the process, the temperature is maintained at 99–100 °C.

### **Cream Soup**

The device brings the ingredients in the jug to a boil. After boiling, the knife mechanism is activated every 30 seconds and the ingredients are chopped for 1 second. Program



duration is 30 minutes(after boiling). In the process, the temperature is maintained at 99 °C.

### **Fruits/Veggies**

Without heating. Chopping and blending of ingredients with a variable increase and decrease of knife speed for 15 seconds.

### **Smoothie**

Without heating. Grind, mix and whip ingredients at a constant speed for 1 minute.

For recipes for cooking with the AENO TB2 multifunctional electric blender, visit [\*\*aeno.com/recipes\*\*](http://aeno.com/recipes).

## 2.3 Operating the device

Prepare the ingredients. It is recommended to cut the ingredients into pieces, no more than 50×50×50 mm.

### **NOTE**

The tough fibrous plants (dill, parsley, asparagus, etc.) should definitely be chopped. Tightening the fibers on the axle of the knife mechanism can cause the motor to overheat and cause serious damage to the device. If the stems do become wrapped around the base of the blade, you need to turn off the blender and clean the blade. Only then is it allowed to continue blender operation.

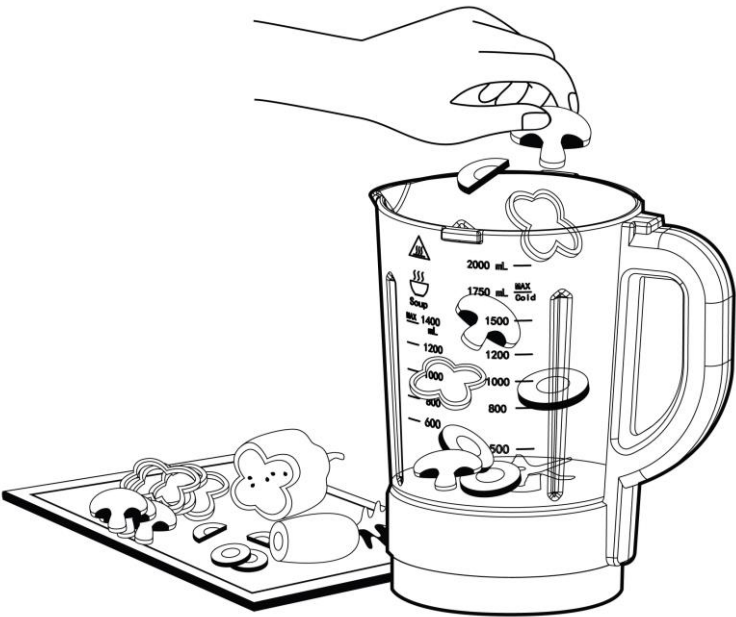


Figure 6 – Ingredients preparation

Place the ingredients in the jug of the blender. Add liquid. There are two vertical scales on the jug: for cold – "Cold" and hot – "Soup" liquids.

Table 5 Limitations on the volume of ingredients in the jug

Liquid level	For programs without heating	For programs with heating
Minimum	750 ml	800 ml
Maximum	1750 ml	1400 ml

Do not exceed the maximum liquid level, as it may cause the contents to overflow outside the jug while the program is running. Also observe the minimum liquid level requirements.

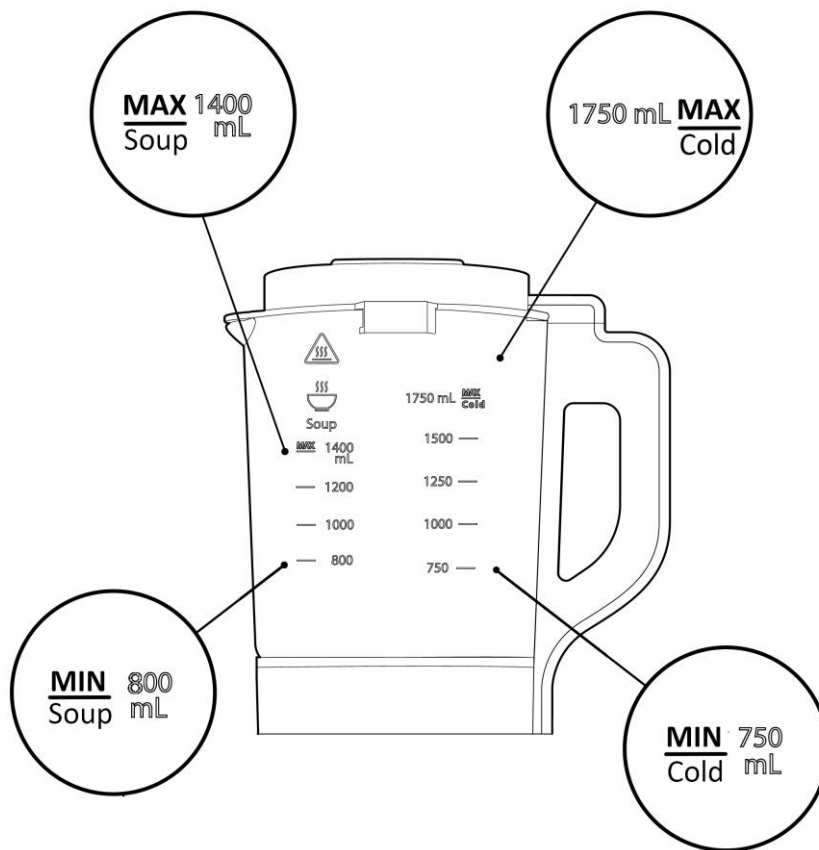


Figure 7 – Blender bowl label

Close the large and small covers by turning them counterclockwise.

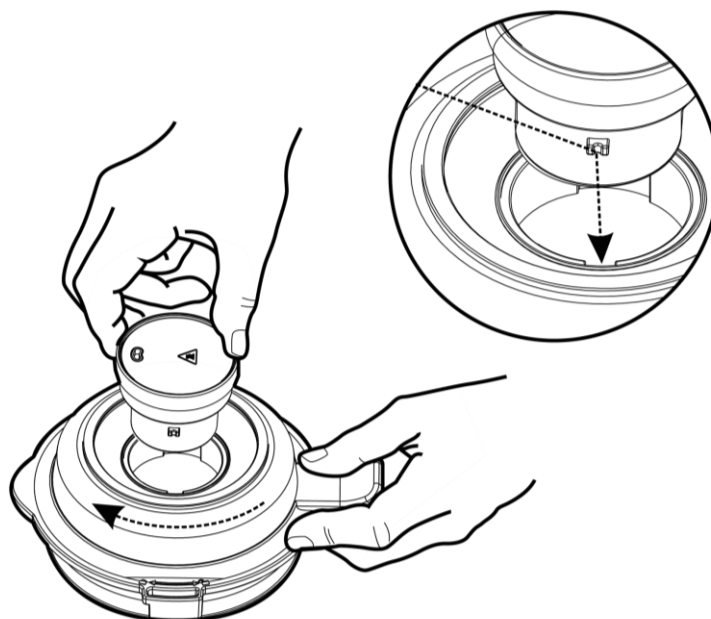


Figure 8 – Small lid closing diagram



Figure 9 – Large lid closing diagram

### NOTE

If you open the large lid while the device is running, the blender will stop immediately. If you need to add small amounts of food or spices while the blender is running, you can open the small lid to do so. Use the measuring cup included in the package for accurate dosage of spices and other products.

Place the jug on the blender housing so that the jug connector (a) fits into the groove in the blender housing (b).

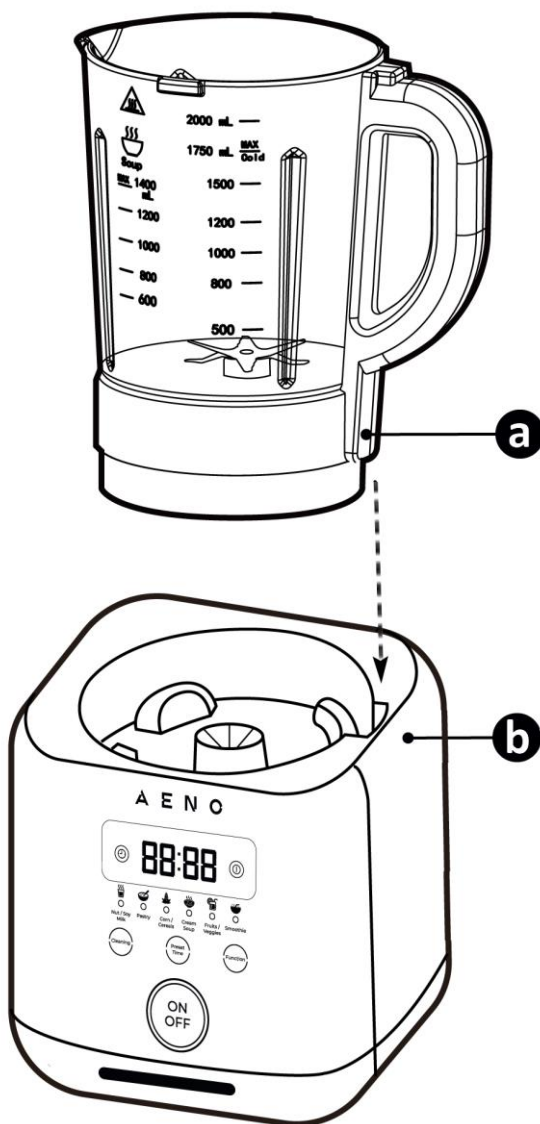


Figure 10 – Installing the bowl on the housing

If the jug does not fit on the housing, remove it and twist the motor shaft connector (c) in the blender housing by hand half a turn in either direction.

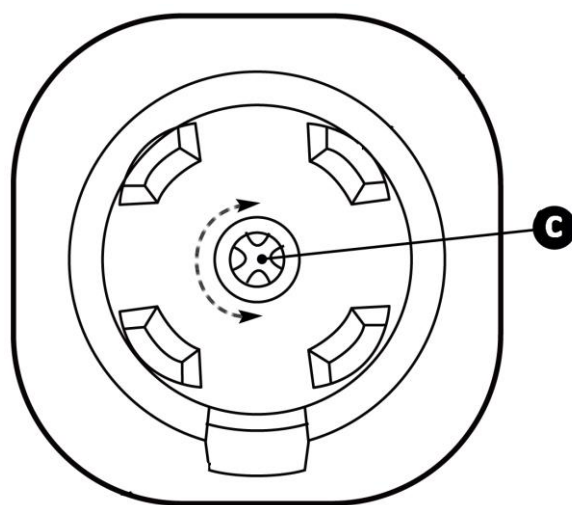


Figure 11 – Motor shaft connector

Plug the power cord into a power outlet. After connecting the device to the mains the control panel display will turn on, the "ON/OFF" button will light up blue. The device enters power control mode.

Next, activate standby mode. To do this, press the "ON/OFF" button on the control panel. If you press this button again, the device will stop and return to power control mode.

After activating the standby mode, select the desired program of the device by pressing the "Function" button. During the selection process, the program indicators light up blue in sequence.

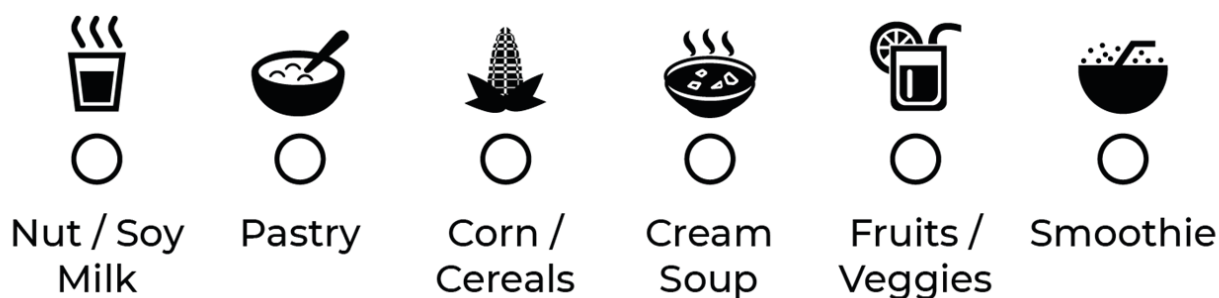


Figure 12 – Program indicators

After selecting a program, press the "ON/OFF" button to start the program.

To speed up the grinding of solid foods (e.g. nuts), use the pusher.

**WARNING!**

Never use the pusher unless the large cover of the device is closed.

A description of the operation of each program is given in paragraph 1.5.4 "Operation mode of the device". Each of the programs automatically adjusts the time of the program, the speed of the knife mechanism and the temperature of heating. It is not possible to independently set the temperature, cooking time and speed of the knife mechanism in the TB2 model. However, each program can be terminated prematurely by holding down "ON/OFF" button for 3 seconds.

### NOTE

The model of the multifunctional electric blender AENO TB3 allows you to adjust the speed of the knife mechanism. For more information about the TB3, visit [aeno.com](http://aeno.com).

When you have finished using the device, turn it off with the "ON/OFF" button and unplug the power cord from the power outlet. Make sure that the blade mechanism does not rotate and remove the blender jug from the blender body. Open the large lid of the jug, remove the cooked food.

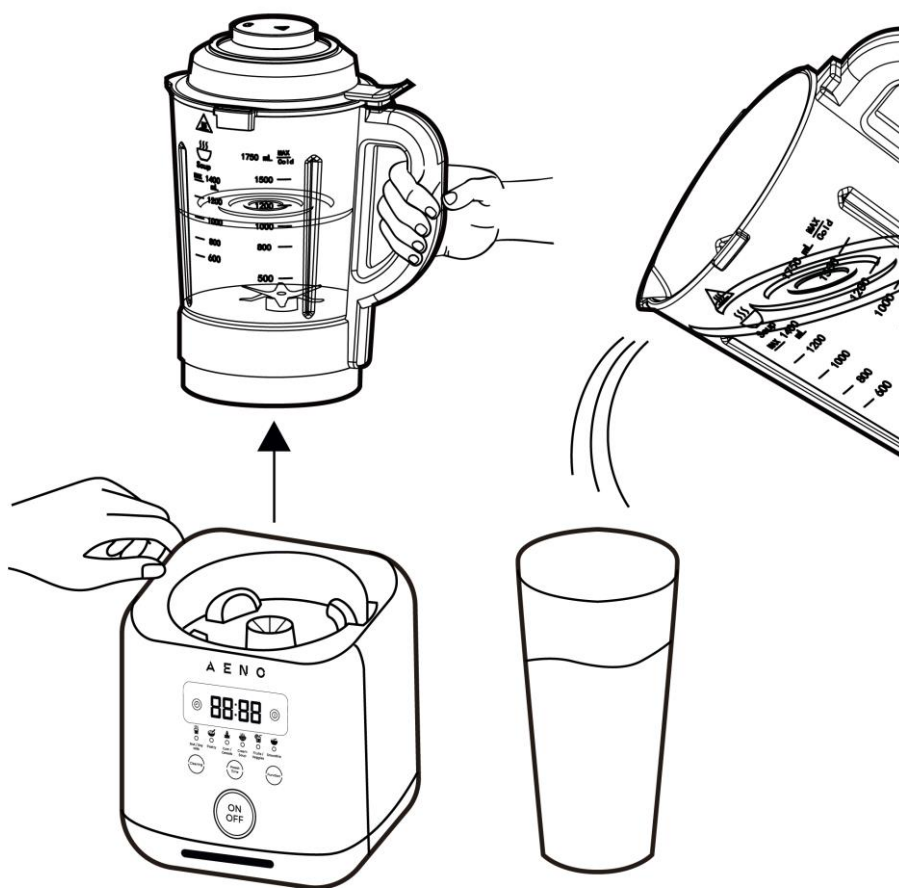


Figure 13 – Extracting the finished product

Then start the self-cleaning mode of the device as described in paragraph 1.5.6 "Self-cleaning mode". It is recommended to clean the device immediately after finishing work to prevent food residue from drying on the walls of the device and the knife mechanism.

## 2.4 Overload and overheat protection

The device is equipped with overload and overheat protection.

If the device shuts down automatically during operation, unplug the power cord and remove the jug. Make sure that the knife mechanism of the jug is not blocked by the food in the jug and can turn freely.

Stop the device for 15 minutes. After this time has elapsed, the device can be used again.



## 3 Maintenance

### **WARNING!**

Make sure that the device is turned off and disconnected from the power supply before starting maintenance.

To maintain optimum condition and stable operation of the device, it is recommended to perform the following actions:

- clean the device housing if there is any dirt;
- cleaning the jug after each use of the device.

### **WARNING!**

Do not use harsh chemicals, abrasive pastes, polishes or detergents that contain acids or solvents, or metal sponges, which can damage the coating.

### 3.1 Cleaning the device housing

Use a damp cloth to wipe off dirt and dust on the device housing. For heavy soiling, apply a neutral detergent to the cloth and clean the soiling (see figure 14). Then wipe the body of the device with a damp cloth and wipe it dry.

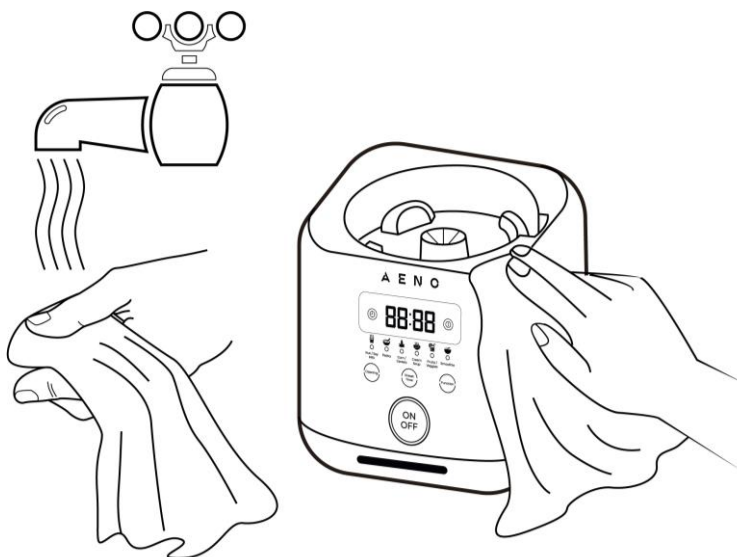


Figure 14 – Cleaning the device housing

## 3.2 Cleaning the jug and accessories

To clean the inner surface of the jug use the self-cleaning mode of the device described in paragraph 1.5.6 "Self-cleaning mode". To clean the outer surface of the jug, wipe it with a damp cloth, adding a neutral detergent. Then wipe dry with a dry cloth.

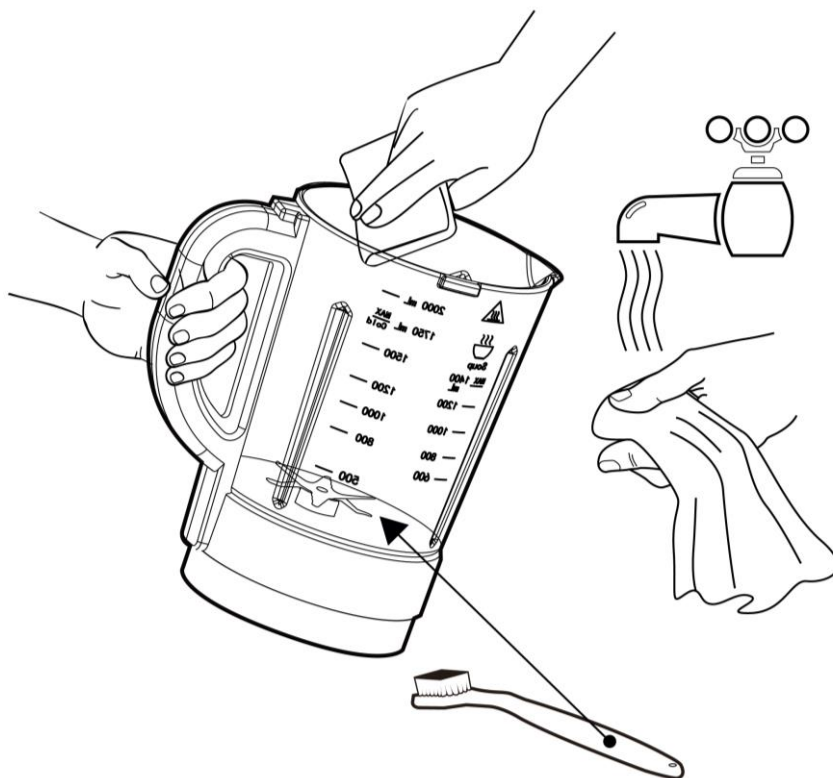


Figure 15 – Cleaning the Bowl

Use the supplied brush to clean the knife mechanism of the jug.

### **WARNING!**

In the handle of the jug of the device there are electric contacts of the big lid fixing, for which the contact with water is forbidden (see the figure below). If liquid gets on the handle of the jug, you should dry the jug for at least 24 hours before the next use, turning it upside down.

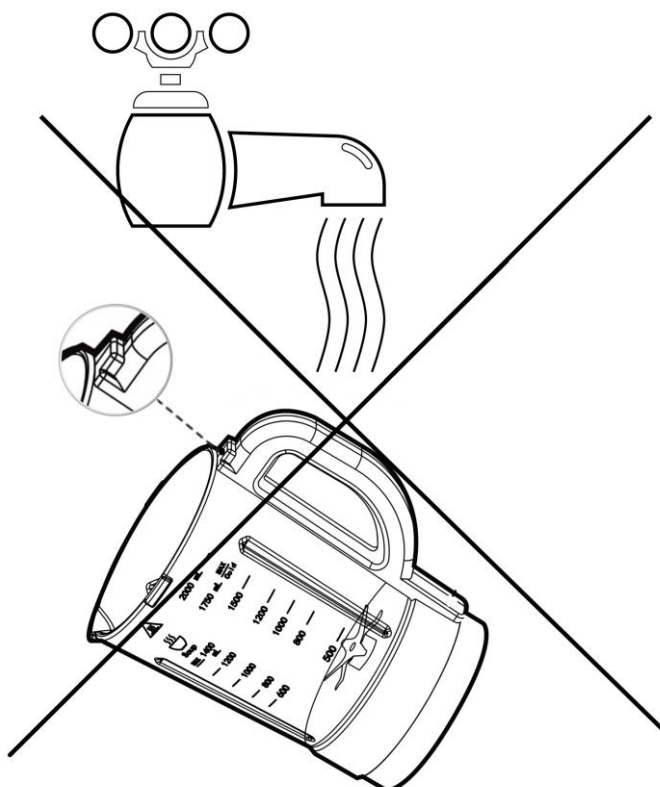


Figure 16 – Electrical contacts in the bowl handle

To clean the large and small jug lids and the accessories used during cooking, place them under running water (see figure below). Next, dry thoroughly. The use of neutral detergents is allowed.

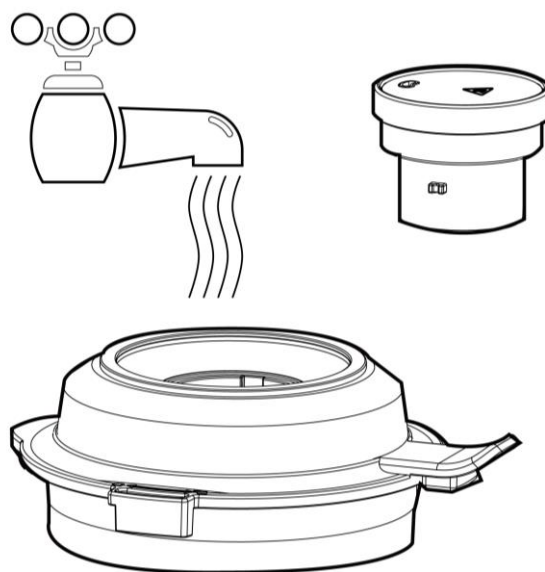


Figure 17 – Cleaning the device covers

**WARNING!**

**Do not** wash the body of the device, the handle of the jug, as well as the base of the jug with the electrical contacts and the clutch shaft under running water or immerse in water.

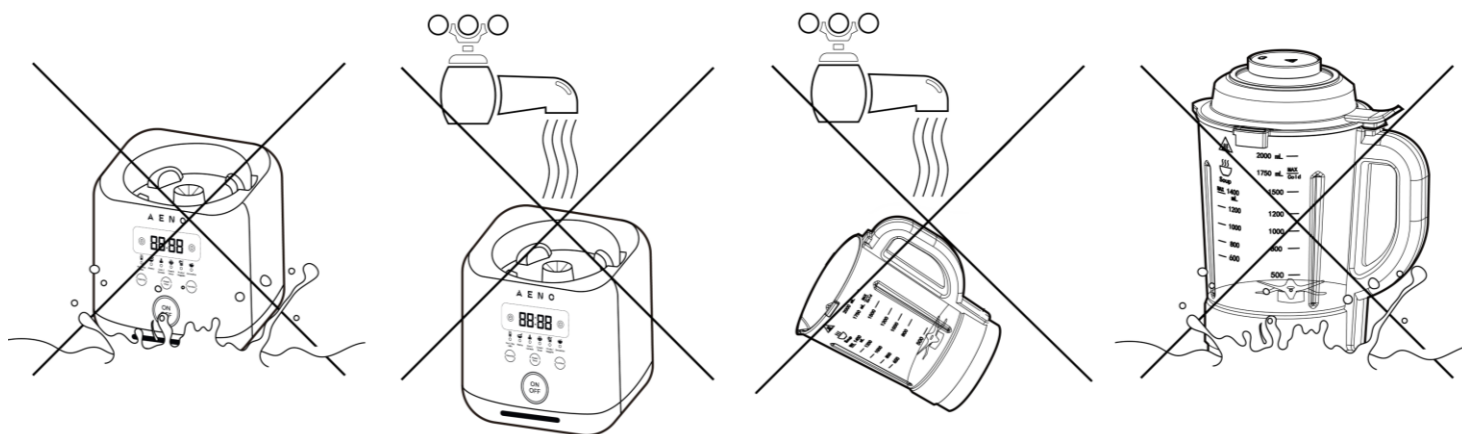


Figure 18 – Prohibition of contact with water

## 4 Warranty

The service life of the device is two (2) years. The manufacturer's warranty for the device is two (2) years from the date of retail sale. The manufacturer's warranty on accessories is two (2) years from the date of retail sale.

You may have other rights under the laws of your country regarding the sale of consumer goods. This limited warranty does not affect such rights.

The manufacturer guarantees proper functioning of all materials, components and assembly of AENO products™ provided that the rules of operation set out in the "Installation and Operation Manual" of the device are complied with during the warranty period.

For warranty replacement the device must be returned to the retailer along with the receipt verifying the purchase.

### **The disadvantages of the product are not:**

- the smell of new plastic or rubber emitted by the product during the first days of use;
- change of color shade, gloss of equipment parts during operation;
- noises (not exceeding the sanitary norms) related to the operating principles of the individual components of the product, namely:
  - fans;
  - water valves;
  - electrical relays;
  - electric motors;
  - belts;
  - compressors;
- noises caused by natural wear and tear (aging) of materials, namely:
  - crackling during heating/cooling;
  - creaks;
  - minor knocking of moving mechanisms;
- the need to replace consumables and wear parts that have become unusable as a result of their natural wear and tear.

### 4.1 AENO Service Centers

For a list of cities where the manufacturer's service is available visit **[aeno.com](http://aeno.com)**.

## 4.2 Warranty service procedure

If you discover an assumed flaw or defect in the device, you should contact an authorised service centre before the expiry of the warranty and provide the following:

1. The device with an assumed flaw or defect.
2. Original proof of purchase.

In the absence of an authorized service center the customer should contact the store where the device was purchased.

### **Warranty service is not available for:**

- adjustment, cleaning and other care of the product as specified in this user manual;
- replacement of consumables (batteries, filters, light bulbs, dust bags, etc.) stipulated in this Instruction Manual.

## 4.3 Limitation of liability

Products with manufacturing defects are subject to warranty service during the warranty period. In this case the warranty period is extended by the duration of the repair.

AENO™ products are **not** eligible for free warranty service if the following damage or defects are found:

- damage caused by force majeure, accidents, negligence, intentional or careless actions (inaction) of the buyer or third parties;
- damage caused by the impact of other objects including but not limited to exposure to moisture, dampness, extreme temperatures or environmental conditions (or their abrupt change), corrosion and oxidation, as well as contact with food or liquids, and the effect of chemicals, animals, insects and the excreta thereof;
- if the body of the device (or its accessories and components) has been opened (the integrity of seals has been violated), or the device has been modified or repaired by any party other than an authorised service centre or using unauthorised spare parts;
- defects or damage caused by improper use of the device, use other than for its intended purpose, including use that contradicts the Installation and Operation Manual;
- defects caused by normal wear of the commodities, including the bags, device bodies, battery packs or Installation and Operation Manual;

- if the serial number (the factory stickers), date of manufacture or model name on the body of the device has been removed, erased, damaged or altered in any way, or is illegible;
- in the case of violation of operating procedures and conditions, as well as the device installation instructions described in the Installation and Operation Manual;
- cracks and scratches as well as other defects resulting from transportation, operation by the purchaser or negligent handling on his part;
- mechanical damage that occurred after the device was transferred to the user, including damage caused by sharp objects, bending, crushing, dropping, etc;
- damage caused by nonconformity with the standards of power supply, telecommunication and cable networks or similar external factors.

This limited warranty is the exclusive and sole warranty provided and is in lieu of all other express and implied warranties. The manufacturer makes no warranty, either express or implied, beyond the description contained herein, including an implied warranty of merchantability and fitness for a particular purpose. It is at the discretion of the purchaser to use a defective, faulty or unacceptable device. The manufacturer shall not be liable for damages to other property due to any defects in the device, loss of usefulness of the device, loss of time, or for any special, incidental, indirect or consequential damages, punitive damages and losses, including but not limited to commercial damages, loss of profits, loss of confidential or other information, loss of business or operational interruption due to the device being found to be faulty, defective and unacceptable for use. person, or damage to property.

### **NOTE.**

The manufacturer does not produce equipment for "vital tasks". Devices for "vital tasks" include life support systems, medical equipment, medical devices used for implantation, commercial transportation, nuclear equipment or systems, and any other applications where equipment failure could result in injury or death of a person, or damage to property.

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## 5 Storage, Transportation and Disposal

The product can be transported at any distance by any type of transport that ensures the safety of the device, in accordance with the rules of cargo transportation operating on a particular type of transport. Do not allow water to get on the packaging and/or the product.

Before storing the device, be sure to clean it and allow it to dry completely. Store the device in a dry, closed room, out of the reach of children and away from heating devices, excluding direct sunlight and moisture.

In accordance with the Waste Electrical and Electronic Equipment (WEEE) regulations, all electrical and electronic products must be collected separately at the end of their service life and cannot be disposed of together with unsorted municipal waste.

Parts of unusable devices must be separated and sorted by material type. Proper collection, recycling and disposal of these devices will help avoid potential environmental and health impacts from the harmful substances they contain.

The device must be taken to a local recycling centre for disposal. Disposal is carried out in accordance with the applicable laws and regulations of the relevant country.

For more information on the recycling of this device, contact your household waste disposal service.

If the user cannot take the device to a specialised collection and recycling facility, it can also be handed over to a hardware and building supply shop, the local department of the governmental emergency management agency, or a similar institution. Do not dispose of the device together with unsorted municipal waste, as this would be harmful to the environment.

To dispose of the device, hand it over to your local recycling facility.

For more information on the recycling of this device, contact your household waste disposal service.



## 6 Other information

### Manufacturer details

Name	ASBISc Enterprises PLC
Address	Iapetou, 1, Agios Athanasios, 4101, Limassol, Cyprus (Κιπρ)
Contact info	Tel.: +357-25857000, asbis.com

### Importing company details

Name	ASBISc Enterprises PLC
Address	Iapetou, 1, Agios Athanasios, 4101, Limassol, Cyprus (Κιπρ)
Contact info	Tel.: +357-25857000, asbis.com

### Information about the certificates and declarations of conformity obtained

Directives	Declaration of Conformity to Directives 2014/30/EU, 2014/35/EU, 2009/125/EU, Regulation 1907/2006/EU of November 1, 2021 Declaration of Conformity RoHS 2011/65/EU dated November 5, 2021 GSTU EN 50564:2016, 55014-1:2016, 55014-2:2015, 60335-1:2017, 60335-2-65:2015/ ed. No. 11:2015 November 9, 2021 GSTU EN IEC 63000:2020 of November 9, 2021
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The addresses of the service centers can be found at **aeno.com** under "Service and warranty".

## 7 Troubleshooting

Table 6 shows typical problems that occur when connecting and configuring the device, and possible ways to fix them

Table 6 – Typical problems and solutions

Nº	Problem	Possible causes	Solution
1	You can smell burning plastic or rubber.	The device's motor is located inside the housing under rugged, wear-resistant rubber materials to reduce noise and vibration.	Install the device in a well-ventilated area. The first few starts, the parts of the device will be hot and emit an unpleasant odor. The odor will disappear at a later time
2	Foods are not well chopped	Low mains voltage	Plug the device into an outlet with a supply voltage of at least 220 V, use a voltage regulator
		Too much or too little food in the jug	Remove unnecessary food from the jug or add it
		Too little water in the jug	Fill the jug with water
3	The liquid overflows over the edge of the blender jug	Too much liquid	Make sure that the amount of liquid does not exceed the maximum level specified in Table 4, "Limitations on the volume of ingredients in the jug"
4	Errors E1 and E2.	Large lid and/or blender cup installed incorrectly, skewed	Take out the large lid and/or blender jug and reinstall them again
5	Error E3	No liquid and/or food in the jug, temperature sensors shut off the device due to overheating	Add liquid or food to the jug

Nº	Problem	Possible causes	Solution
6	Blender heats up, blade does not rotate	Electrical circuit short circuit	Contact the service centre
7	The device shut down during operation	Overheat or overload fuse tripped	Follow the instructions in paragraph 2.4 "Overload and overheat protection"

## WARNING!

If none of the possible solutions solves the problem, contact your supplier or service centre. Please do not disassemble or attempt to repair the device on your own.

## 8 Glossary

Class II	The electrical safety class that implies protection against electric shock is provided by the use of double or reinforced insulation. No enclosure grounding is required. The plug does not have a grounding contact.
S.S304	AISI 304 (The American Iron and Steel Institute) austenitic steel with low carbon. AISI 304 stainless steel is acid-resistant and can withstand short-term elevated temperatures of up to 900 degrees Celsius.
ABS plastic	Shock-resistant technical plastic, widely used in the manufacture of household products.
PP plastic	Polypropylene, food grade plastic It has high strength and heat resistance, safe to use with any food.
Borosilicate glass	Silicate glass, where the alkaline components in the raw material are replaced by boron oxide. It differs from conventional glass by its higher thermal resistance and increased resistance to mechanical damage.
WEEE	Waste Electrical and Electronic Equipment means used electrical or electronic equipment, including all components, subassemblies, consumables that are part of the equipment at the time it is taken out of service (including batteries/batteries (if any), components containing mercury, etc.)