



Smoothie maker

INSTRUCTION + RECIPES

ULTRA-COMPACT AND REVOLUTIONARY DESIGN



TURBO-FUNCTIONAL SPEED



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BREAKFAST SMOOTHIE II

Kick-start your day

Smoothie ingredients

Ripe peach, ripe banana, wheat germ
and instant oat flakes
vanilla yoghurt
fresh orange juice
crushed ice cubes

Preparation

Blend all the ingredients thoroughly in the jar and serve immediately. Skimmed milk can be used instead of orange juice. A smoothie tastes best with crushed ice!!

CUCUMBER SMOOTHIE

Great taste for the health conscious

Smoothie ingredients

cucumber, celery stalk
artichoke hearts (canned or jarred)
green pepper
lime
little cress
Tabasco, salt
ice cubes

Preparation

Peel the cucumber and remove the seeds. Dice the cucumber, celery and artichoke hearts and add to the jug. Blend well with the green pepper, crushed ice and the juice from the lime. Add Tabasco and salt to taste when serving. Garnish with cress and lime slices.

Smoothie maker

HEALTHY AND FIT

BREAKFAST SMOOTHIE

The liquid breakfast

This breakfast smoothie will kick-start your day with healthy energy!
Give it a try!

Smoothie ingredients

Fresh strawberries, peach, ripe banana
vanilla yoghurt
milk and sugar

Preparation

Wash the fruit under the tap and peel the banana. Then place all the ingredients into the jar, switch on and blend. Ready!

Tip: If you chill the breakfast smoothie with 2 ice cubes it tastes even better!

VEGETABLE SMOOTHIE

Deliciously and healthy

Smoothie ingredients

carrot, stalk celery and red bell pepper
shallot, potatoes, boiled
lemon juice and tomato juice
ice cubes, Tabasco, salt and pepper

Preparation

Blend all ingredients in the jug. Add Tabasco, salt and pepper to taste and serve garnished with celery.

Smoothie maker

LIQUID
ENERGY-KICK!

Dear Customer!

Buying kitchen appliances really is a matter of trust and you have purchased the **SmoothieMaker**, a WS Invention product!

The revolutionary system design of the **SmoothieMaker** will save you space, hassle and time. You can prepare smoothies in seconds thanks to its exceptional performance and unique function.

The motor of the **SmoothieMaker** is smooth-running and delivers just the right speed for quick and straight-forward work processes. In addition, the appliance incorporates a new concept, namely a combi-blade-system. This provides a turbo function, which blends and crushes foods and ice.

Your WS Invention Team



Rapid preparation of
fresh smoothies, creamy
desserts, spicy sauces
and fiery dip's!

Important:

Before using the **SmoothieMaker**, please read this instruction manual carefully and keep it safe for future reference.

Never switch the appliance off by turning the blending jar. Push the safety button then turn the appliance from the vertical position to one facing downwards (off).

Always switch the **SmoothieMaker** off before disassembling the attachment. (turn to face downwards).

After use, disconnect the appliance from the mains. Only remove the jar when all movable parts have stopped moving.

Please take note of the hints and recipes in this instruction manual as to the amounts of ingredients to be used and the processing time needed.

Clean the **SmoothieMaker** before using it for the first time, giving particular care to the parts that come into contact with foodstuffs.

If hot ingredients are added to the **SmoothieMaker** for processing, their temperature should not exceed 85°C.

The **SmoothieMaker** is safe to use as long as the instructions in the manual are adhered to.

Safety look

The **SmoothieMaker** has been designed in such a manner that you can only switch it on if the blending jar is connected to the blade unit and correctly screwed in.

Danger:

Never immerse the motor unit of the **SmoothieMaker** in water or other liquids. Never rinse it under the tap. Use a moist, soft cloth to clean the motor unit after unplugging the appliance from the mains.

Check if the voltage indicated on the appliance corresponds to the local mains voltage before using the **SmoothieMaker**.

If the mains cable, the mains plug or other parts of the appliance are damaged, use of the appliance is not advisable. In such a case, only an authorised repair shop should fit a replacement cable (replacement part).

SAUCES MADAGASCAR

Goes particularly well with meat fondue

Ingredients

Mayonnaise, English mustard
wine vinegar, clove of garlic
anchovy paste, cayenne pepper
olive oil, tomato paste
capers

Preparation

Add the mayonnaise, mustard, vinegar, garlic, anchovy paste and pepper to the jug and mix well. Then open the jug and add the capers, olive oil and tomato paste and briefly mix in using the pulse function.

Tip: A zingy sauce to accompany poultry or beef fondue. Add a dash of Bourbon whiskey, for a sauce you'll never forget.

ROQUEFORT-DRESSING

Salad dressing for every season

Ingredients

½ cup yoghurt
olive oil (cold-pressed)
balsamic vinegar
garlic powder
Roquefort cheese

Preparation

Add all the ingredients except the Roquefort cheese to the jug and mix well for, then add the cheese and mix with a few short bursts of the pulse function. This dressing has a texture that gives it its special taste.

Tip: If you'd prefer a finer, creamier dressing add all the ingredients to the jug together and blend.

Smoothie maker

IN THE KITCHEN

MOUSSE AU CHOCOLAT

Dessert slightly different

Ingredients

cocoa, icing sugar
whipped cream, chilled
vanilla extract (vanilla pods)
1 dash rum (rum flavouring)

Preparation

Add all the ingredients to the Smoothie Maker jug and use several short bursts to mix well. The actual time needed varies according to the quality and temperature of the whipped cream.

Tip: Add curd cheese (20% fat), brown sugar and a cinnamon to the ingredients listed above. This will make a delicious cinnamon cream. Leave to chill in the fridge for 2 - 3 hours and serve as a dessert with langue de chat biscuits.

BERRY PISTACHIO ICE CREAM

Home-made ice cream

Ingredients

½ cup frozen mixed berries, whipped cream
pistachio nuts, lemon juice, icing sugar

Preparation

Add all the ingredients to the jug and mix using the pulse function. But not for too long otherwise the pistachios lose their nuttiness.

Tip: If the ice cream is too stiff, dilute by spooning in lemon juice or cream

Do not let children play with the appliance.

Never let the appliance run unattended.

Always handle the blade unit with care. Particular care is needed when cleaning the blade as the cutting edges are very sharp.

Do not operate the **SmoothieMaker** for long time.
The normal processing time is max. 10 - 20 seconds.

Cut solid ingredients into smaller pieces for even results.

The **SmoothieMaker** only functions when the blending jar (or cleaning cover) is correctly attached to the blade unit.

Once all parts are correctly attached, the **SmoothieMaker** can be brought into the operating position by turning it over the swivel joint.

After processing, allow the **SmoothieMaker** to cool down to room temperature.

Never open the jar if the blades are still rotating.

When blending soups, it is best to use cooked ingredients.

When processing hot liquids or ingredients that tend to foam (e.g. milk), do not fill the blending jar more than ¾ full.

Cleaning the blade unit

After using the **SmoothieMaker**, clean the blade unit using the cleaning cup provided. Simply add a little water and one drop washing-up liquid to the cleaning cup and process.

Cleaning the SmoothieMaker

Always unplug the SmoothieMaker from the mains before cleaning it with a moist, soft cloth.

Troubleshooting

I can't switch the appliance on. Make sure all the parts are correctly assembled.


The appliance suddenly stops. The blending jar has worked loose. Close the jar properly. The appliance will start running again.

The jar is too full. Switch the appliance off and disconnect from the mains. Allow the appliance to cool down to room temperature. Reconnect to the mains and switch the appliance on again. Use smaller portions.

Function (see illustrations on the right))

Place the ingredients to be processed into the **Smoothie jar**.

Fit the jar into the **SmoothieMaker**.

The markings on the jar and the housing  show the correct position for fitting and locking the jar.

Ensure that the jar is locked correctly otherwise the appliance will not work for safety reasons.

Now push the jar upwards with the motor unit – the device now starts to work.

After approx. 10 – 20 seconds, press the safety switch on the left side of the device and switch the **SmoothieMaker** off by pushing the jar downwards again.

Wait several seconds until the liquid in the jar has gathered at the bottom and remove the jar from the appliance – Enjoy.

Frequently asked questions

Can I put all removable parts into the dishwasher?
Yes, except for the motor unit.

Can I add boiling hot ingredients to the blending jar?
No, let the ingredients cool down to 85°C to avoid damaging parts of the appliance.

What can I do if liquids leak out of the blender?
Reduce the quantity.

Why does the motor unit give off an unpleasant smell during processing?
This often happens when new appliances are used for the first time. The smell will disappear after you have used the **SmoothieMaker** a few times. If the **SmoothieMaker** has been running for too long it may also emit smells or even smoke. If this is the case, switch the appliance off and let it cool down for an hour.

What can I do if the blade unit or the motor get stuck during processing?
Switch the **SmoothieMaker** off and remove the ingredients causing the blockage. Use smaller portions in future.

My smoothie is too viscous? Please add mineral water or fruit juice.

PESTO FOR PASTA

For all pasta dishes

Ingredients

garlic
Parmesan cheese
basil
pine nuts
green pepper
olive oil

Preparation

Add all the ingredients to the Smoothie Maker jug and mix well. Then pour the pesto over the pasta and enjoy.

Tip: A variation on the theme: OLIVE PESTO: black olives (destoned), fresh thyme leaves, a small cherry tomato and olive oil.

SOUPKITCHEN

The classic instant-soup

Ingredients

garlic, carrot, leek,
celery, soup-cube, piece butter
boiled potato, tomato paste
cooked and diced streaky bacon, parsley
Aromat, salt and pepper to taste
boiling water

Preparation

What a surprise. You can even use the Smoothie Maker to make soup. Add all the ingredients to the jug and blend until smooth. Now you have soup ready to drink. A delicious starter for any meal to follow.

Tip: After blending, open the jug carefully, then serve with toasted bread cubes and a dash of whipped cream.

Smoothie maker

IN THE KITCHEN

BUTTERMILK-DRESSING

Salad dressing with Garlic

Ingredients

buttermilk, garlic
onion, mustard
mayonnaise
vinegar, salt
sweetener or sugar

Preparation

Mix the garlic and onion with the buttermilk in the jug.
Add the mayonnaise and season to taste with the vinegar, salt and liquid sweetener.

YOGHURT DIP

With fresh vegetables

Ingredients

Yoghurt, 0.0% fat and sour cream
olive oil, garlic
pepper, salt, paprika
mixed herbs (composition according to taste)

Preparation

Mix all the ingredients well in the jug until they are smooth. Then stand the jug in the fridge for about an hour before serving, so the garlic can fully infuse.

Tip: For party nibbles cut various vegetables into thin strips (carrots, celery, bell peppers, cucumber, ...) Low in calories, it's a great alternative to crisps. They taste really delicious!



Swivel the cup with motor-unit upwards - the SmoothieMaker starts to operate (fig. 1-5)

Switching off:

Push the safety-button!

Swivel the cup with motor-unit downwards (fig. 6-10)



Push the safety-button!



Intensive Cleaning your SmoothieMaker

If your SmoothieMaker has been in use for a while and you can no longer remove fruit residues with the cleaning jar, the blade unit can be separated from the device for intensive cleaning.

ATTENTION

Please note that the Smoothie jar and blade unit can only be removed in certain positions. Avoid using excessive force to prevent damage to your SmoothieMaker.



To insert or remove the jar, turn the device into the start position (jar points downwards).

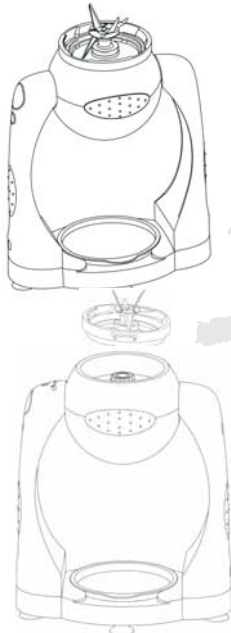
As soon as the jar is in the correct position, turn it to the right and remove it from the blade unit. Note the markings on the jar and the device when inserting/removing the jar:



Cleaning the blade unit

ATTENTION:

Disconnect the device from the mains before removing the blade unit! The blades are very sharp – be extremely careful to avoid injury!



- 1.) Remove the jar (device must be in the start position).
- 2.) Tip the motor unit upwards (disconnect from the mains).
- 3.) Remove the blade unit by holding it on the bottom edge and turning to the left (attention: the blades are extremely sharp!).
- 4.) Now you can clean the blade unit under running water (attention: never clean the blade unit in the dishwasher)
- 5.) After drying, place the blade unit on the motor unit and turn to the right to lock in place (note the markings on the device).

TOTAL VITAL

The Yellow Vitamin Smoothie

A blend of mango, pineapple, orange and an apple makes an incredibly refreshing drink.

And these home-made, freshly prepared multi-vitamin drinks are packed full of vitamins, besides being rich in other vital substances.

Smoothie ingredients

pineapple, mango, apple and orange
germ oil and ice cubes

Preparation

Peel the pineapple and dice it. Also peel the mango and cut it in pieces, dice the apple and orange (peeled) and then blend all the ingredients in the jar together with wheat germ oil and ice cubes. Drink immediately.

FROZEN MELON

Dessert-Smoothie

Melon smoothies make great desserts and kids love them...

Smoothie ingredients

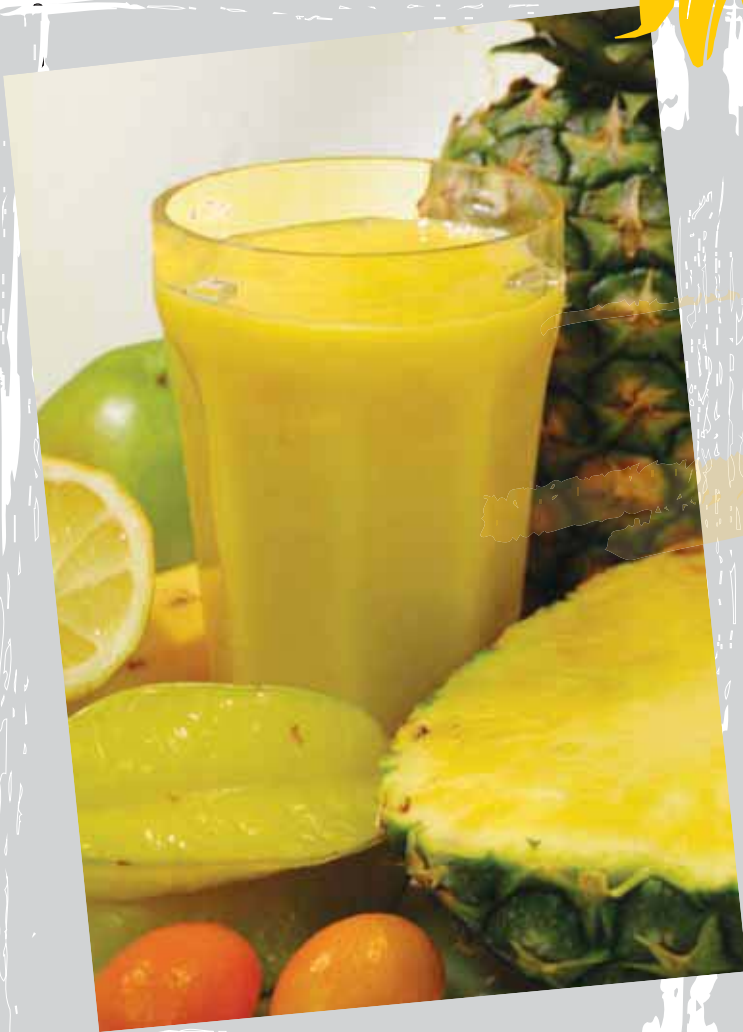
cantaloupe, diced
honeydew melon, diced
water melon, diced
orange juice
ice cubes

Preparation

Peel the melons, remove the pips, dice them and place in the freezer to chill. Then add the melon together with the ice cubes and orange juice to the jar and blend until smooth. Serve immediately in a tall glass.

Tip: Fed up with normal puddings? Try a delicious melon sorbet. Serve on dessert plates garnished with a few mint leaves.

Smoothie - Recipes



Smoothie maker

LIQUID
ENERGY-KICK!

Get your healthy portion of fruit and vitamins every day - but don't eat it, simply drink it!

„Smoothies“

Smoothies are the new health trend. They consist of whole fruits that have been blended into a puree. The fruit juice gives them a creamy yet still liquid consistency. Genuine smoothies have no additives and are made using fresh fruits only.

They are ideal for anyone who does not have the time to eat sufficient fruit or vegetables. Drinking your daily dose of vitamins is quicker than peeling and cooking carrots.

Home-made smoothies not only taste delicious, they are also very healthy, particularly if they are made with organic fruit. Summer is a good time to enjoy them as there is a wide range of fresh fruit on the market.

Berries, for instance, give smoothies a wonderful aroma and colour, which children find particularly appealing as well. In winter exotic fruits like pineapple or mango add a delicate flavour to local-grown apples and pears.

Experiment and find your own favourite smoothie mixture. Some prefer their smoothies creamy and banana-thick, others a little lighter in texture....

On the next pages you will find few "SMOOTHIE RECIPES"

- No concentrate - No added sugar
- No preservatives - No thickening agents

That's the way a smoothie should taste!



Smoothie - Recipes



WILD CHERRY

Cherry Smoothie

Cherries are popular for making cherry juice, cherry yoghurt etc. They also make delicious smoothies.

Smoothie ingredients
fresh cherries, stoneless
vanilla yoghurt
milk
honey

Praperation
Wash the cherries under the tap and remove the stones. Then place all the ingredients into the jar and blend.

Tip: Chill the smoothie for about half an hour in the fridge before drinking.

PEACH SMOOTHIE

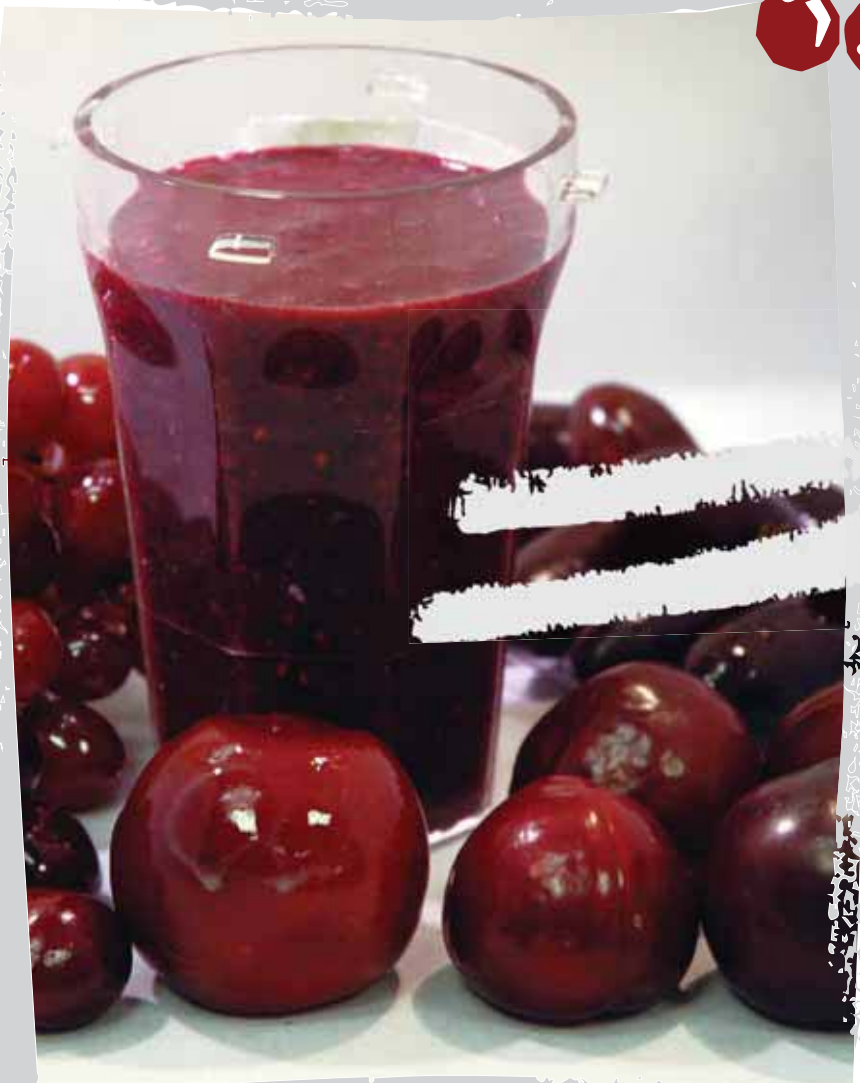
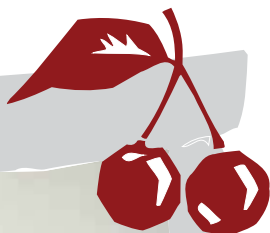
Smoothie light

Peaches are ideal for making smoothies. Their fruity taste could be just what you need to get you on the smoothie trip...

Smoothie ingredients
fresh peaches
plain yoghurt
sugar or honey according to taste

Preparation
Wash the peaches, remove the stones, and halve them. Then add all the ingredients to the jar and blend. Your guests will be amazed how fresh and fruity this vitamin drink tastes - even without alcohol!

Smoothie - Recipes



SMOOTHIE EXOTIC

Simply fantastic

The exotic smoothie with lime, mango, pineapple, kiwi and banana has an exquisite sweet-sour taste. This is a truly delicious smoothie made with fresh fruits.

Smoothie ingredients

lime, peeled, diced, without pips
kiwi, mango, pineapple and banana
ice cubes

Preparation

Wash and peel the lime, kiwis, mango, pineapple and banana and dice them. Place all the ingredients and the ice cubes in the jar and blend to a smoothie. Serve immediately.

Tip: Try this refreshing smoothie with ice cubes on hot summer days - it's a first-class thirst quencher.

SUMMER SMOOTHIE

Light refreshment

Grapefruit mixed and blended with frozen raspberries makes a deliciously fruity summer smoothie.

Smoothie ingredients

raspberries, frozen
grapefruit, egg liqueur and forest honey

Preparation

Place the frozen raspberries in the jar. Add the grapefruit (peeled and diced). Then add the egg liqueur and honey to taste. Blend.

Tip: This smoothie also makes a tasty dessert if you add half a banana before blending.

Smoothie - Recipes



RED BARON

Smoothie with red fruits

Smoothie ingredients

strawberries (frozen), raspberries and red currants
cinnamon, sugar
milk, 0.5% fat
ice cubes

Preparation

Wash the fruit and remove the stalks. Add all the ingredients to the jar and blend well. Serve ice-cold in a cocktail glass with a mint leaf.

Tip: Try using pomegranates instead of strawberries for an interesting new taste.

VITAL POWER

Vitamin Smoothie

Vitamins are essential. Often we just don't have the time to eat enough fruit. So why not use smoothies to **give your body the vitamins it needs?** But they're not just full of vitamins; they also taste fresh and fruity and put a spring in your step!

Smoothie ingredients

medium-sized carrot, peeled
orange, peeled, apple and pear
cold-pressed olive oil
honey

Preparation

Dice the apple, orange, pear and carrot and place in the jar. Add the olive oil and blend well. Add honey if a sweeter taste is desired.

Tip: Try adding ice cubes to this smoothie - you'll find it works wonders in the evening or after late nights.