

A E N O



Installation and Operation Manual for AENO™ Electric Multifunction Blender

Model ATB0003

Version 1.0.2 | 14.04.2023

Introduction

This manual contains a detailed description of the electric multifunction blender AENO ATB0003, as well as instructions for its preparation for work, operation and maintenance.

Copyright

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Any unauthorized use of materials in this manual may subject the user to civil liability and criminal prosecution under applicable law.

Responsibility and technical support

This document was prepared in accordance with all necessary requirements and contains detailed information on the operation of the device, which is valid at the date of the device's issue.

This Installation and Operation Manual and 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consequences resulting from the use of an outdated version of the document, nor for any possible technical and typographical errors or omissions, or incidental or consequential damages that may result from the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 warranties with respect to the material herein, including but not limited to merchantability and suitability for a particular purpose.

If you have any technical questions, please contact your local ASBISc representative or Technical Support department at 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**.

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**.

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 the eco-design requirements for energy-consuming 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.

	AE	AM	BG	CN	CZ	DE	EE	ES	FR
	GB	GE	GR	HR	HU	IE	IT	KZ	LT
	LV	NL	PL	PT	RO	RS	SK	UA	UZ

* The definitions please see in Sec 8, "Glossary".

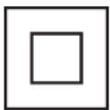
Limitations and Warnings

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

ATTENTION!

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

Warning symbols and icons



Protection Class II 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

ATTENTION!

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.

ATTENTION!

Do not wash the body of the device, the handle of the bowl, as well as the base of the bowl with electrical contacts and the clutch shaft under running water, avoid immersing it in water.

1. The device is designed for household use, use in the 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;

- for 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 tipping 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 bowl of the device during operation due to the possible heating of its surface.
 6. Do not open the large lid of the bowl during the device's operation.
 7. Observe the minimum and maximum loading levels of the bowl of the device.
 8. Do not put sugar, legumes and tough fibrous plants (e.g. dill stems, parsley, raw asparagus) in the bowl, as it can jam the blade and cause the device damage.
 9. Keep the minimum distance from other objects when operating the device (at least 15 cm).
 10. Do not store the bowl 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, drops 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 mains, check that the rated voltage indicated in the technical documentation corresponds to the electrical voltage of the mains socket.
 14. Before turning on the device, make sure that the bowl is properly installed and the lids are closed.
 15. Plug and unplug the power cable from the socket only with dry hands.
 16. Place the power cable so that it cannot be accidentally stepped on or hooked on.
 17. Do not place the power cable on anything with a sharp edge and do not place anything on the top of the cable.
 18. Make sure that the power cord does not hang over the edge of furniture or touch surfaces that could damage the insulation.
 19. Do not wrap the power cord around the device.
 20. If the power cable is damaged, first de-energize the socket, then unplug the device. The power cable should only be replaced by a service technician.
 21. Always unplug the power cable after using or cleaning the device.
 22. Use only those attachments, accessories, materials or replacement parts recommended or supplied by ASBISc for this model.

23. Avoid electrical components of the device (handle and the bowl base, motor unit) coming into contact with water. Water can cause contacts short circuit, damage to the device, or electrical shock.
24. If any liquid gets on the handle or base of the blender bowl, dry the bowl 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 the device after water penetration. 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 accessories should only be repaired by a service center technician. Never try to repair the device by 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 aggressive chemicals or abrasive materials for cleaning.
32. The device should be placed for storage in its original packaging.
33. During the use, keep the packaging out of the reach of children and pets (risk of injury or strangulation).

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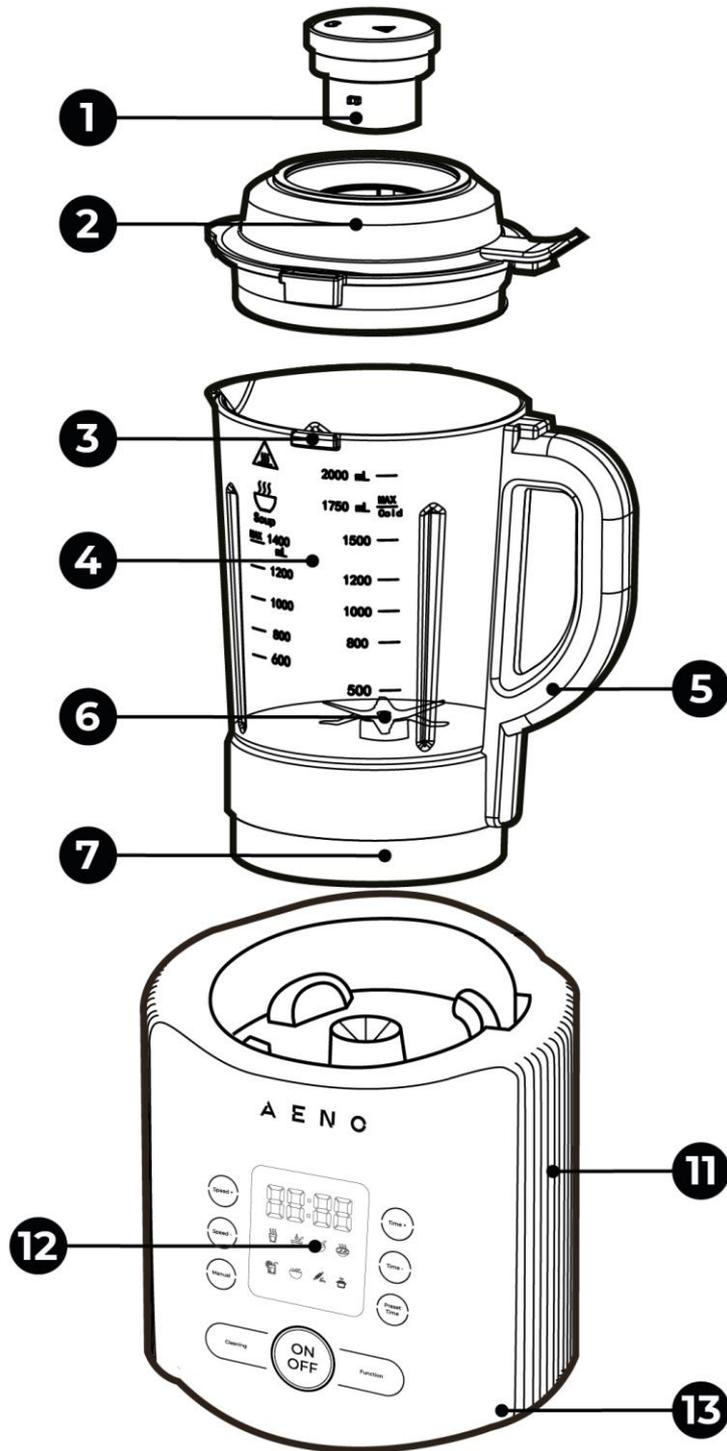
1 General description and characteristics

1.1 Intended use

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



Figure 1 – Appearance of the device



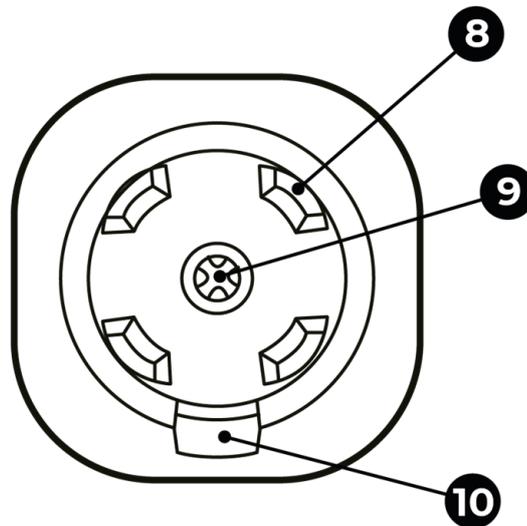


Figure 2 – Elements of the device

Components of the device (see figure 2):

- 1 – small lid, used to add ingredients to the blender bowl during operation
- 2 – large lid with an opening for a small lid
- 3 – large cover retainer
- 4 – blender bowl
- 5 – blender bowl handle
- 6 – six-blade knife mechanism
- 7 – blender bowl base
- 8 – compensators to reduce bowl vibration during operation
- 9 – motor shaft connector
- 10 – guide groove for bowl 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 characteristics

Parameter	Value
Model	ATB0003
Control	Touchpad
Device nominal 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
Blade mechanism	Number of blades: 6 Speed of rotation: 28000 rpm \pm 15 % (no load), 14000~16000 rpm (under load)
Noise level during operation	Up to 92 dB (at 1 m distance)
Operation programs	"Soy Milk" "Rice Paste" "Porridge" "Thick Soup" "Fruits /Vegetables" "Smoothie" "Grind" "Steam"
Delayed start timer	Up to 24 hours
Blade rotation speed setting	Yes
Self-cleaning	Yes
Indicators	Program indicators: 8

Parameter	Value
	Control indication buttons: 9
Operating conditions	Temperature: -10...+35 °C 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 * Bowl: borosilicate glass * Heating element: stainless steel Blade mechanism: stainless steel S.S304 *
Colour	White, gray
Dimensions (L×W×H)	230×200×420 mm
Capacity	1.75 L
Weight	Net: 4.7 kg Gross: 5.95 kg
Protection class against electric shock	Class II *
Power cable	Length: 1 m

* See Section 8, "Glossary", for an explanation

1.3 Scope of supply

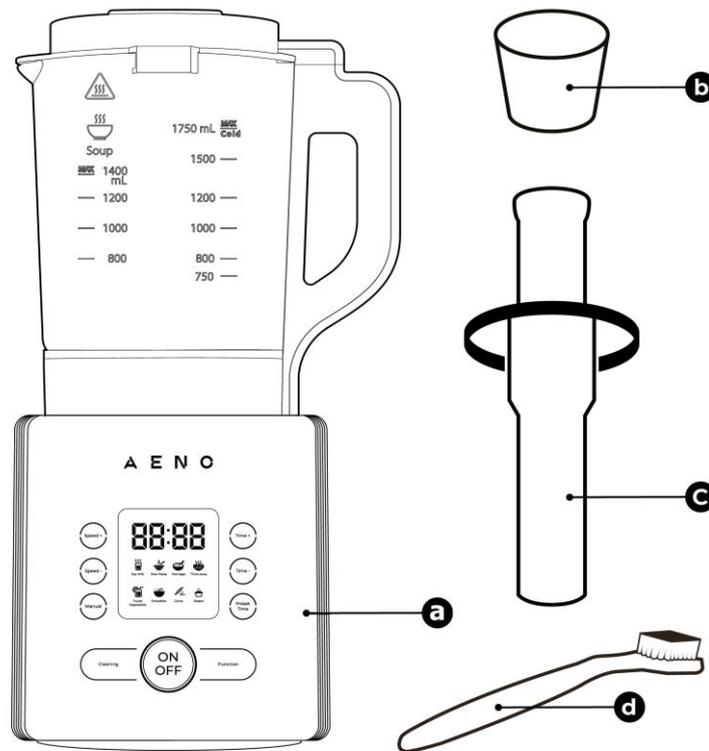


Figure 3 – Scope of supply *

The scope of supply for AENO™ multifunction electric blender includes the following components (see Table 2).

Table 2 – Delivery set

Figure	Name	Quantity
3-a	Blender TB3	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 the accessories are for illustrative purposes only.

1.4 Packaging and labelling

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

1.5 Device control panel

1.5.1 Control panel buttons

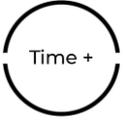
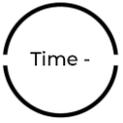
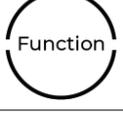


Figure 4 – Device control panel

On the control panel of electric multifunction blender AENO™ there are nine (9) indicating buttons, which are used to control the device, as well as eight indicators of operation programs.

Table 3 – Device control panel

Symbol	Name	Description
		Display for operating time and heating temperature
	«ON/OFF»	Indicating button for turning the device on or off
	«Soy Milk»	"Soy milk" program indicator
	«Rice Paste»	"Rice paste" program indicator
	"Porridge"	"Porridge" program indicator
	"Thick Soup"	"Thick soup" program indicator
	"Fruits/Vegetables"	"Fruits/Vegetable" program indicator
	"Smoothie"	"Smoothie" program indicator
	"Grind"	"Shredding" program indicator
	"Steam"	"Steam" program indicator
	"Speed+"	"Speed+" indicating button for the increase of the rotation speed of the blade mechanism
	"Speed-"	Indicating button "Speed-"for decreasing the rotation speed of the blade mechanism

	"Manual"	"Manual adjustment" button for manual adjustment of the blade rotation speed
	"Time+"	"Time+" indicating button to increase the cooking time
	"Time-"	"Time-" indicating button for reducing cooking time
	"Preset Time"	"Time setting" indicating button in the delayed start mode
	"Cleaning"	"Cleaning" indicating button in self-cleaning mode
	"Function"	"Function" indicating button for selecting operating programs

NOTE!

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

1.5.2 Power monitoring mode

To turn the unit on in power control mode, place the bowl on the motor unit 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 ("Switching ON/Switching OFF") button will start flashing.

1.5.3 Standby mode

To turn the device on in standby mode, place the bowl 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, one (1) minute later the blender will go into power monitoring mode.

1.5.4 Operating mode of the device

To activate the operation mode, place the bowl 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 operating program of the device by pressing the "Function" button and press the "ON/OFF" button.
- If "ON/OFF" button is not pressed after selecting a program, the blender will go into standby mode thirty (30) seconds later.

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 contained in the bowl.

For programs with heating 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	Program	Operating time (after boiling)	Maximum heating temperature
«Soy Milk»	Soy milk	23 min	100 °C
«Rice Paste»	Rice paste	15 min	100 °C
"Porridge"	Porridge	17 min	100 °C
"Thick Soup"	Thick soup	20 min	100 °C
"Fruits/Vegetables"	Fruits/Vegetables	2 min	unheated
"Smoothie"	Smoothie	1 min	unheated
"Grind"	Shredding	1 min	unheated
"Steam"	Steam	20 min	100 °C

1.5.5 Setting the Blade Speed

Manual adjustment of the grinding speed allows you to achieve the desired consistency of the finished mixture.

To turn on the device with individual blade speed settings, place the ingredient bowl on the blender body and follow the steps below:

- Plug the device into an outlet.
- Press the "ON/OFF" button.
- Press "Manual" button and use the "Speed+" and "Speed-" buttons to adjust the blade speed (1 to 9) and press the "ON/OFF" button.
- If "ON/OFF" button is not pressed after adjusting the speed, the blender will go into standby mode in 30 (thirty) seconds.

The device will operate at the selected speed.

1.5.6 Self-cleaning mode

In self-cleaning mode, the device removes food residue from the walls of the bowl and the blade mechanism of the device.

To activate the self-cleaning mode, after removing the final product from the blender bowl, 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 bowl with clean warm water and wipe with a dry cloth. Be careful not to be injured by the blender's sharp blades.

1.5.7 Delayed start mode

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

- Plug the device into an outlet.
- Press "ON/OFF" button
- Press "Preset Time" button. Then use buttons "Time +" and "Time -" to set the desired time after which the device will start. 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 "Function" button to select the desired device program.
- Press "ON/OFF" button.

The blender will start automatically after the set period of time, will operate by the selected program, and then will go into standby mode.

2 Installation and operation

ATTENTION!

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 operation

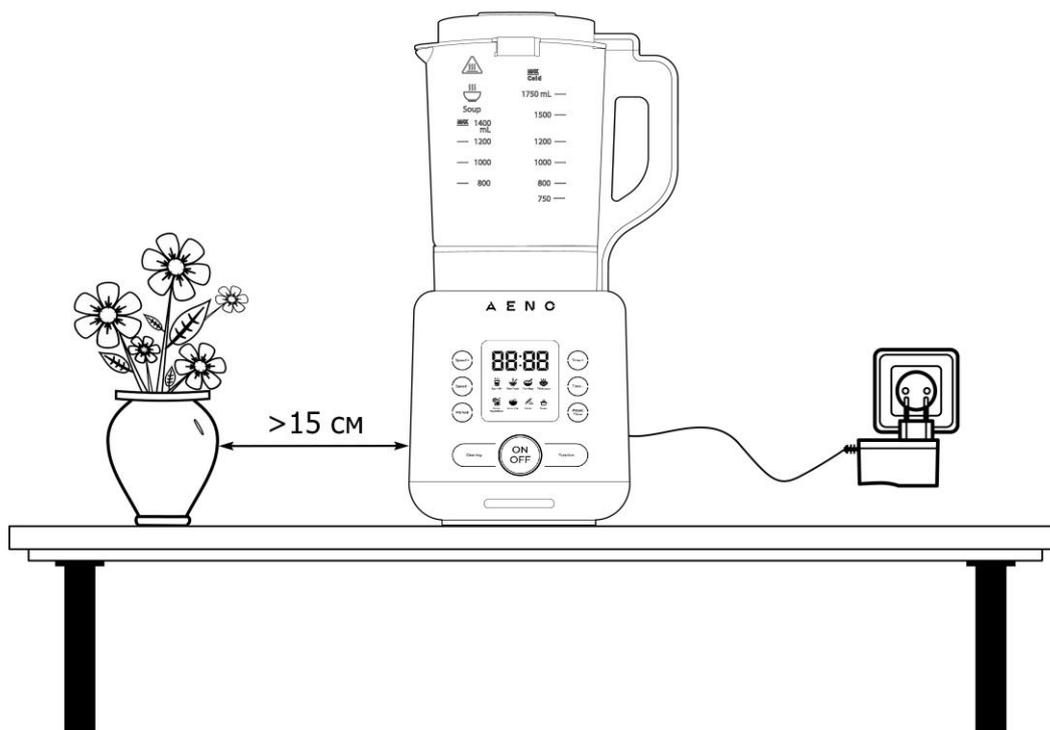


Figure 5 – Installation and preparation for operation

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 (bowl, large and small lids, measuring cup, pusher), following the rules of cleaning in section 3 "Maintenance".
3. Place the device in the chosen location on a flat, stable horizontal surface (see picture above) at least 15 cm away from other objects.
4. Insert the plug of the power cable into the 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 monitoring mode (see paragraph 1.5.2). You can now control it with the touch control panel.

2.2 Description of program operation

AENO™ multifunctional electric blender allows you to perform the following:

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

ATTENTION!

The ice crushing is done in the "CLEANING" mode, by pulse presses of 2–5 seconds each.

"Soy Milk"

Once the program starts, the ingredients are mixed during 1 second. Next, the device brings the ingredients in the bowl to a boil.

Program duration is 23 minutes (after boiling). During the process, the temperature is maintained at 99 °C

"Rice Paste"

Once the program starts, the ingredients are mixed for 2 seconds. Then the device brings the ingredients in the bowl to a boil.

Program duration –15 minutes (after boiling). During the process the temperature is maintained at 99 °C.

"Porridge"

Once the program starts, the ingredients are mixed for 2 seconds. Then the device brings the ingredients in the bowl to a boil. Program duration is 17 minutes (after boiling). During the process, the temperature is maintained at 99-100 °C.

"Thick Soup"

Once the program starts, the ingredients are mixed for 2 seconds. Then the device brings the ingredients in the bowl to a boil.

Program duration is 20 minutes (after boiling). During the process, the temperature is maintained at 99 °C.

"Fruits/Vegetables"

For this mode there is no possibility to heat the food.

Chopping and mixing of ingredients with a variable increase and decrease of blade speed.

The duration of the program is 2 minutes.

"Smoothie"

For this program there is no possibility to heat the food.

Chopping, blending and whipping ingredients with a variable increase and decrease of knife speed.

The duration of the program is 1 minute.

"Grind"

For this program there is no possibility to heat the food.

Chopping and mixing of ingredients at a constant speed of the blades.

The program duration is 2 minutes and 16 seconds.

"Steam"

The device brings the ingredients in the bowl to a boil and boils for 20 minutes.

NOTE

Steaming is not available for this model.

For recipes for cooking with AENO™ multifunctional electric blender, visit aeno.com/recipes.

2.3 Operating the device

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

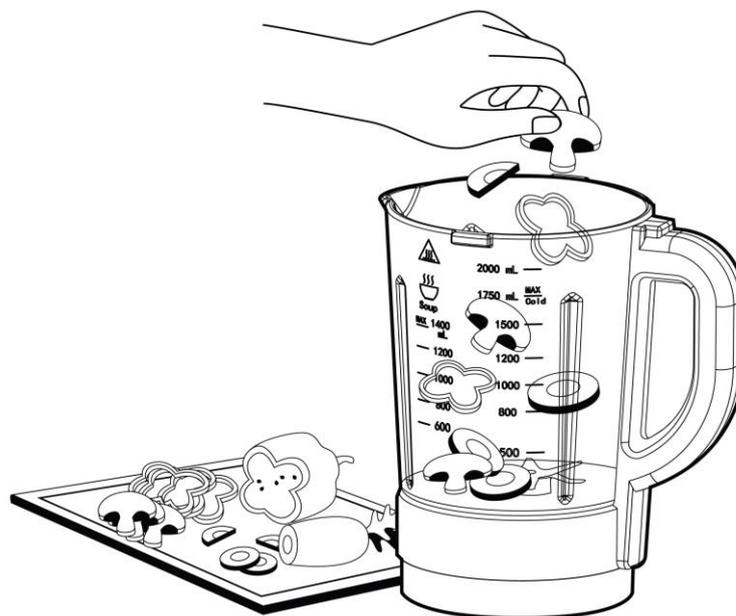


Figure 6 – Ingredient Preparation

Place the ingredients in the bowl of a blender. Add liquid. The bowl has two vertical scales – for cold "Cold" and hot "Soup" liquids.

NOTE

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

Table 5 – Limitations on the volume of ingredients in the bowl

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 bowl while the program is running. Also observe the minimum fluid level requirements.

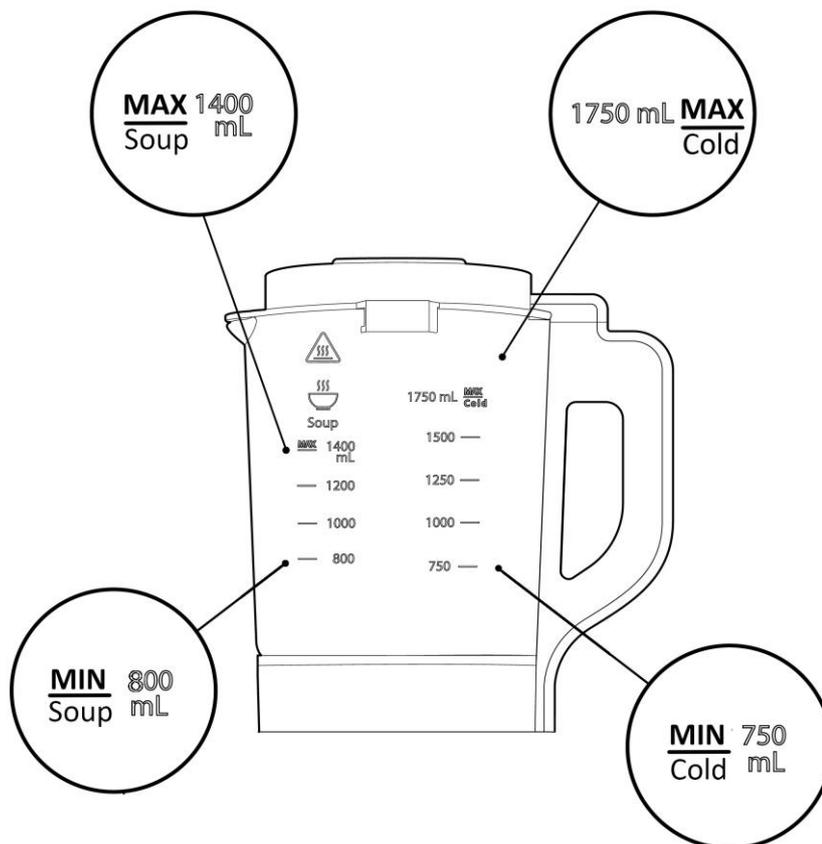


Figure 7 – Blender Bowl Label

Close the large and small covers by turning them counterclockwise.

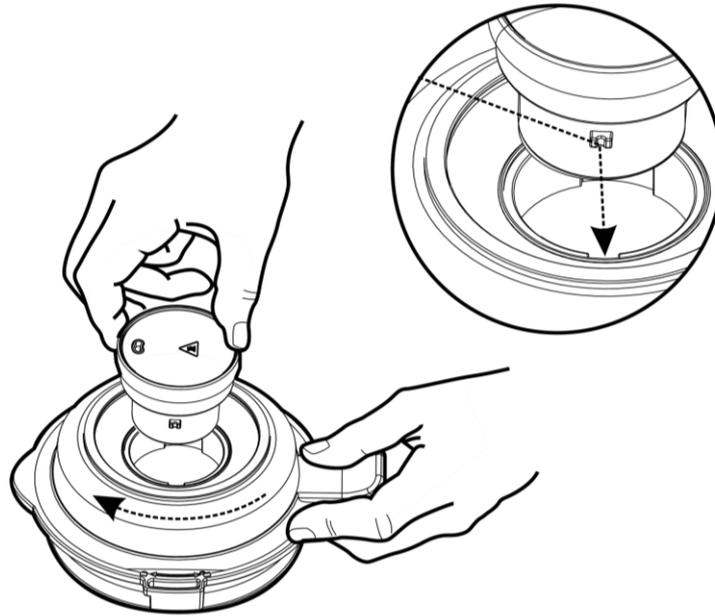


Figure 8 – Small lid closing diagram



Figure 9 – Large lid closing procedure

NOTE!

If you open the large lid while the device is in operation, 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 bowl on the blender housing so that the bowl connector (a) fits the groove in the blender housing (b).

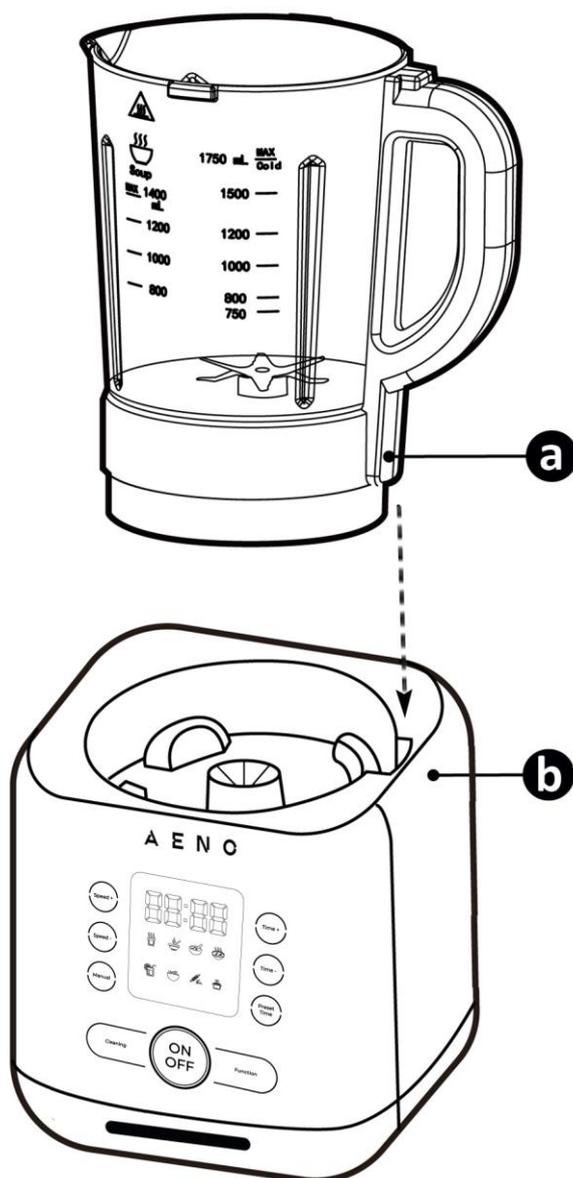


Figure 10 – Installing the bowl on the housing

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

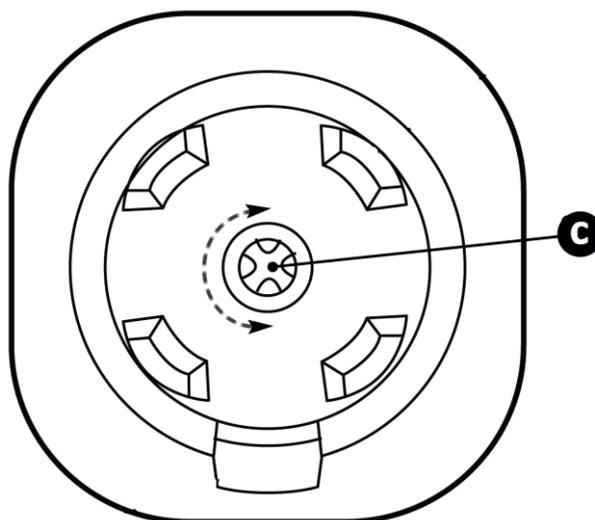


Figure 11 – Motor shaft connector

Plug the power cable into a power outlet. After connecting the device to the mains, the control panel display turns on, the "ON/OFF" button lights up blue. The device enters power monitoring 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 return to the power monitoring mode.

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

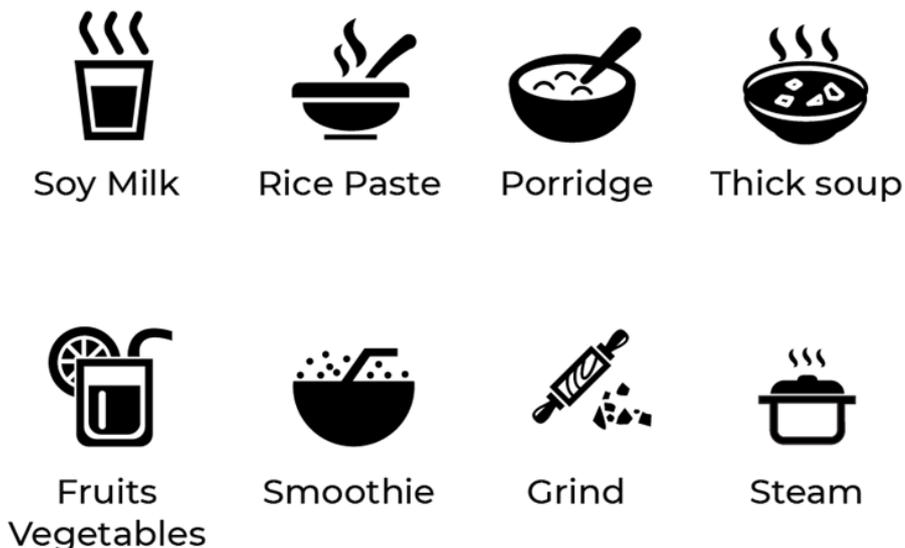


Figure 12 – Program Indicators

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.

ATTENTION!

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

The operation description for each program is given in paragraph 1.5.4 "Operation mode of the device". Each program automatically adjusts the program run time, the speed of the blade mechanism and heating temperature. Each program can be ended prematurely by holding down the ON/OFF button for 3 seconds.

When you have finished using the unit, 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 bowl from the blender body. Open the large lid of the bowl, remove the cooked product.

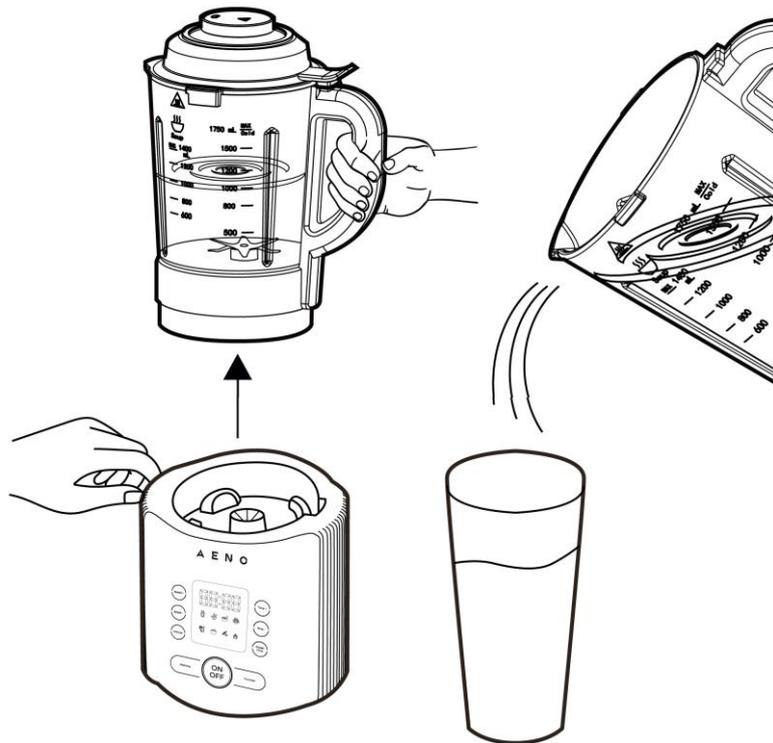


Figure 13 – Removing the end product

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 operation to prevent food residue from drying on the walls of the device and the blade 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 cable and remove the bowl. Make sure that the blade mechanism of the bowl is not blocked by the food in the bowl and can turn freely.

Make 15 minutes' breaks during the operation of the device. After this time has elapsed, the device can be used again.

3 Maintenance

ATTENTION!

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;
- clean the bowl after each use of the device.

ATTENTION!

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

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 illustration). Then wipe the body of the device with a damp cloth and wipe it dry.

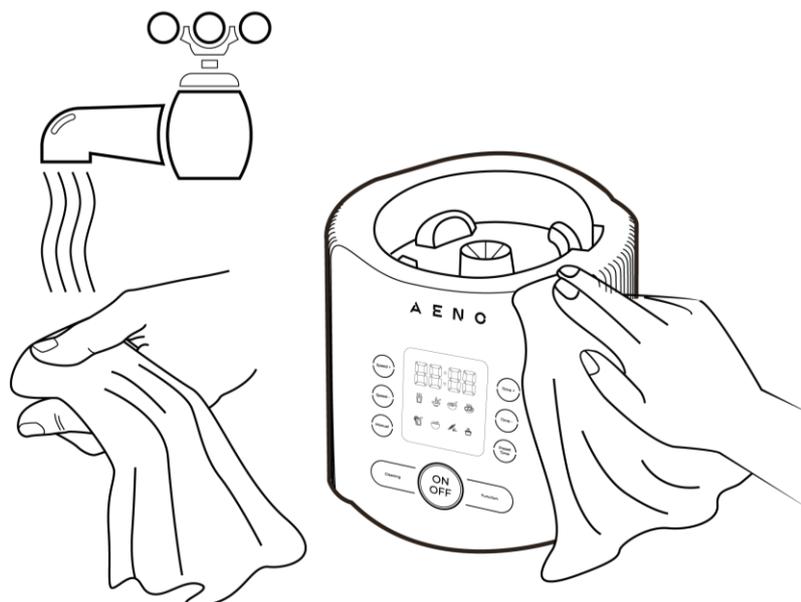


Figure 14 – Cleaning the device housing

3.2 Cleaning the bowl and accessories

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

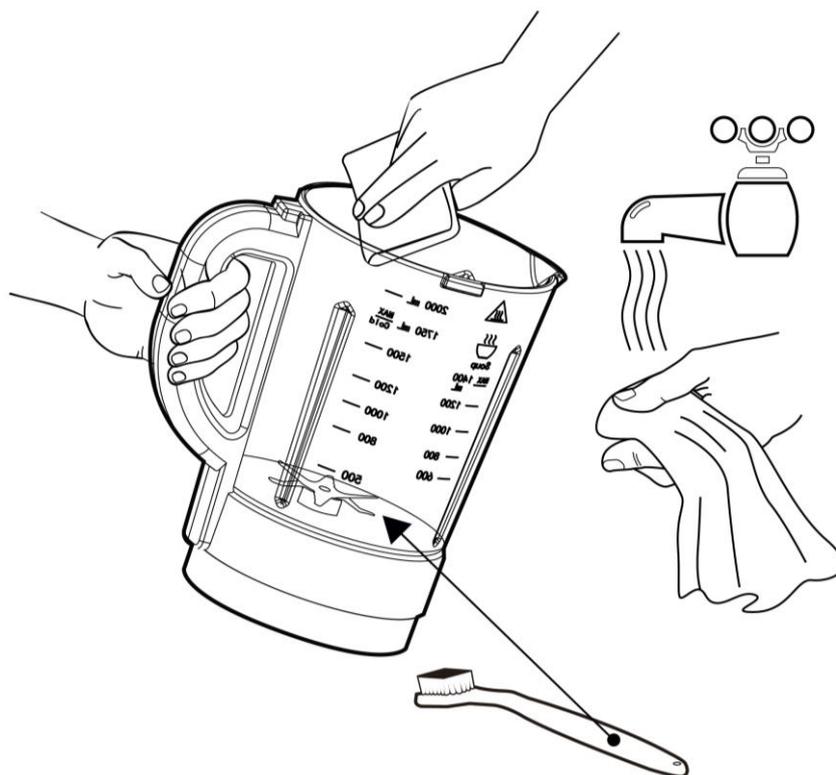


Figure 15 – Cleaning the bowl

Use the supplied brush to clean the blade mechanism of the bowl.

ATTENTION!

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

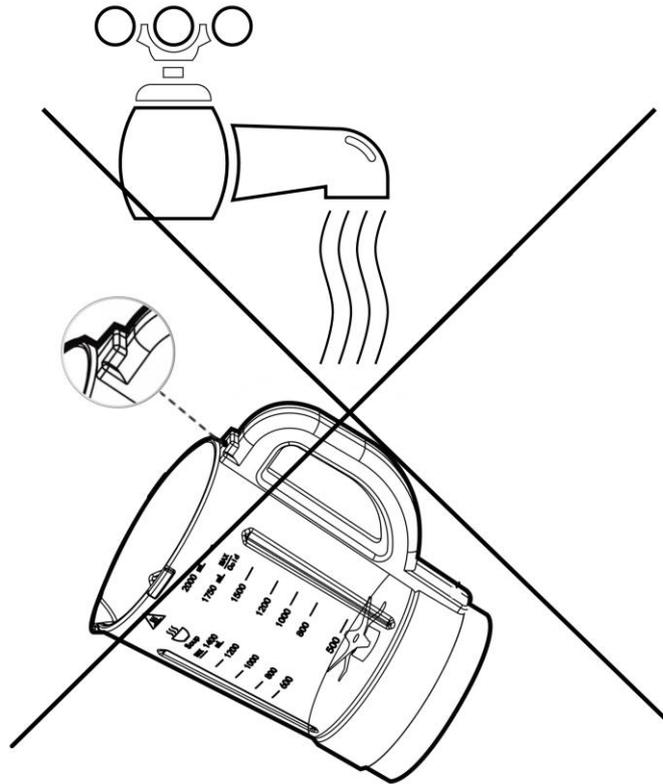


Figure 16 - Electrical contacts in the bowl handle

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

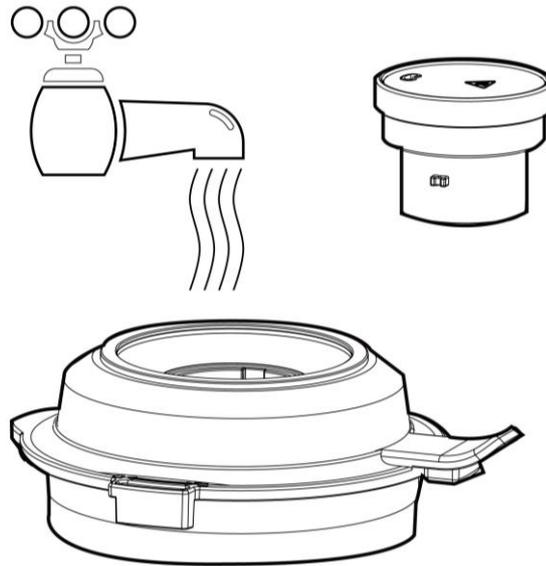


Figure 17 – Cleaning the device covers

ATTENTION!

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

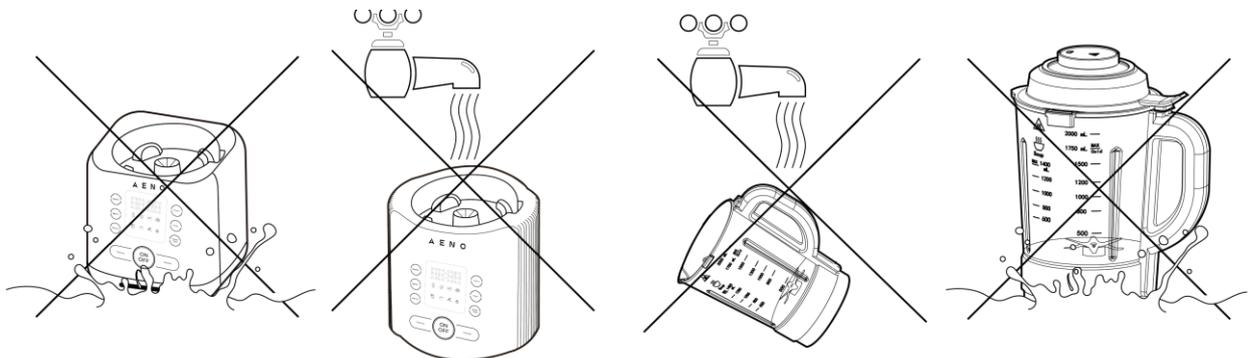


Figure 18 – Prohibition of contact with water

4 Warranty obligations

The service life of the device is 2 (two) years. The manufacturer's warranty for this device is 2 (two) years from the date of retail sale. The manufacturer's warranty on accessories is 2 (two) 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 the materials, accessories and the assembly of AENO™ products provided that the rules of operation set out in the "Operation Manual" of the device are followed during the warranty period.

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

The following are not considered defects:

- the smell of new plastic or rubber emitted during the first days of operation;
- change of colour 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**.

4.2 Warranty service procedure

If you discover a suspected fault or defect in the device, you should contact an authorized service centre before the warranty period expires and provide the following information:

1. A device with an alleged fault or defect.
2. Original document confirming the purchase.

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

Warranty service is not available for:

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

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 damages or defects are found:

- damage caused by force majeure, accidents, negligence, intentional or careless actions (omissions) of the buyer or third parties;
- damage caused by the effects of other objects, including but not limited to exposure to moisture, dampness, extreme temperatures, or environmental conditions (or if they change drastically), corrosion, oxidation, ingress of food or liquid and exposure to chemicals, animals, insects, and their products of vital activity;
- if the device (accessories, components) has been opened (the seals are broken), altered or repaired by anyone other than an authorized service centre, or with unauthorized replacement parts;
- defects or damage caused by improper use, misuse, including use contrary to the operating instructions;
- defects caused by normal wear and tear, including bags, cases, battery packs, or user manuals;

- if the serial number (factory stickers), manufacturing date or model name on the device have been removed, erased, damaged, altered or is illegible in any way;
- in case of violation of the rules and conditions of operation, as well as the installation of the device, set forth in the operating 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 occurs after the device has been 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 remains at the discretion of the purchaser to use a faulty, defective and unacceptable device. The manufacturer shall not be liable for damages to other property due to any defects in the device, loss of use 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 profits, loss of confidential or other information, loss of business or operational interruption due to the device being found to be defective, defective or deficient

NOTE!

The manufacturer does not produce equipment for the sphere of "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.

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 unit, be sure to clean it and allow it to dry completely. Store the unit 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 center for disposal. Disposal is carried out in accordance with the applicable laws and regulations of the respective country.

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

If the user cannot deliver the device for disposal to a specialized collection and recycling facility, it can also be delivered to a building and hardware store, the local department of the Ministry of Emergency Situations, 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 the device, hand it over to your local recycling facility.

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

6 Other information

Manufacturer details

Name	ASBISc Enterprises PLC
Address	Iapetou, 1, Agios Athanasios, 4101, Limassol, Cyprus
Contact details	Тел: +357-25857000, asbis.com

Importing company details

Great Britain, Ireland

Name	ASBISc Enterprises PLC
Address	Iapetou, 1, Agios Athanasios, 4101, Limassol, Cyprus
Contact details	Тел: +357-25857000, asbis.com

Information about obtained certificates and declarations of conformity

Directives and regulations	Declaration of conformity to directives 2014/30/EU, 2014/35/EU, 2009/125/EU of 5 November 2021 Declaration of conformity to regulation 1907/2006/EU of 5 November 2021 RoHS Declaration of Conformity 2011/65/EU of November 1, 2021 DSTU EN 50564:2016, 55014-1:2016, 55014-2:2015, 61000-3-3:2014, 61000-3-2:2016 от 9 ноября 2021 г DSTU 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 unit'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 appliance will be hot and emit an unpleasant odor. Later, the smell will disappear
2	Foods are not chopped well	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 bowl	Remove unnecessary products from the bowl or add them
		Too little water in the bowl	Fill the bowl with water
3	The liquid overflows over the edge of the blender bowl	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 bowl"
4	Errors E1 and E2.	Large lid and/or blender cup installed incorrectly, skewed	Take out the large lid and/or blender bowl and reinstall them
5	Error E3	No liquid and/or food in the bowl, temperature sensors	Add liquid or food to the bowl

Nº	Problem	Possible causes	Solution
		shut off the device due to overheating	
6	Blender heats up, blade does not rotate	Short-circuit failure	Contact the service centre
7	The device shut down during operation	Thermal or overload fuse tripped	Follow the instructions in paragraph 2.4 "Overload and Overheat Protection"

ATTENTION!

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 in which 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 content. AISI 304 stainless steel is acid resistant and can withstand short-term temperature rise up to 900 °C.
ABS plastic	Shock-resistant technical plastic, widely used in the manufacture of household products.
PP plastic	Food grade polypropylene plastic. It has high strength and heat resistance, safe in contact 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 (if any), components containing mercury, etc.)

A E N O

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