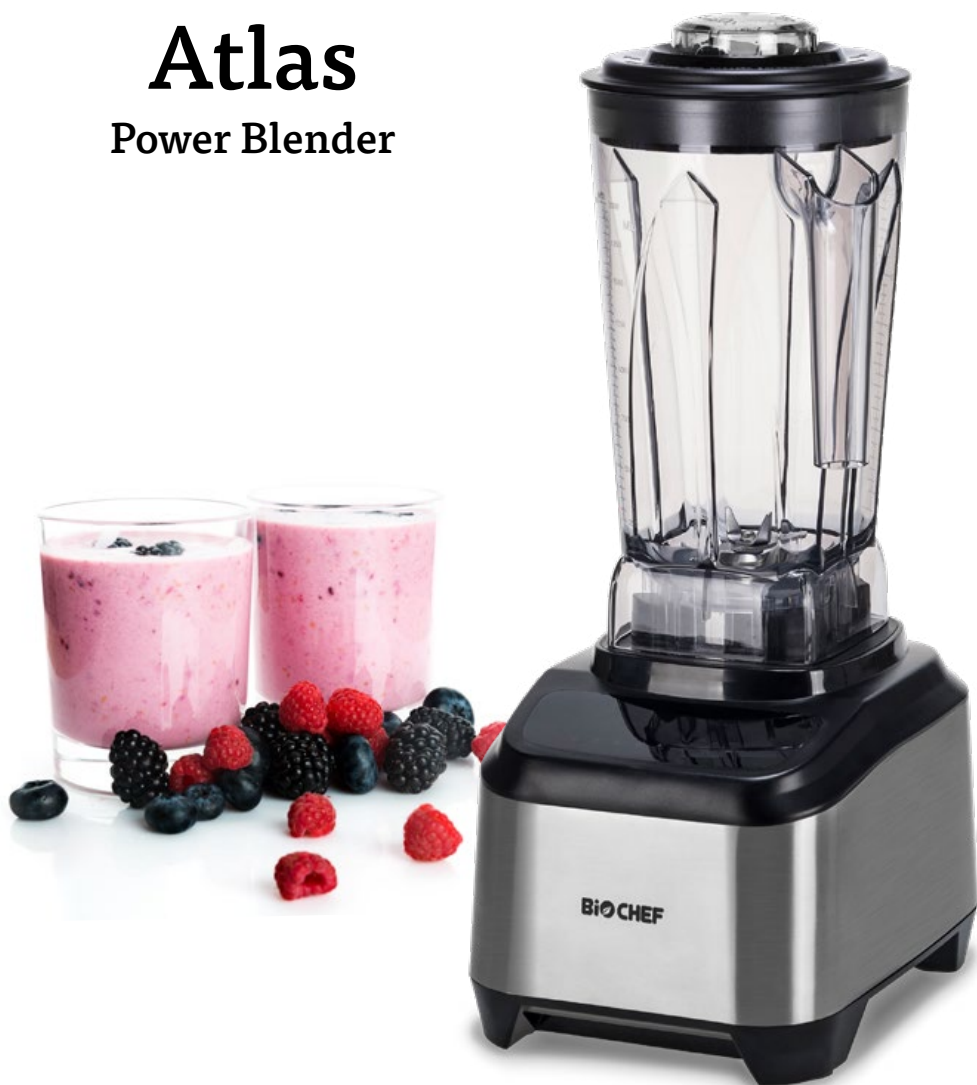


Atlas

Power Blender



USER MANUAL AND RECIPES

BioCHEF

EN

ENGLISH 3

FR

FRANÇAIS 17

DE

DEUTSCH 33

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ESPAÑOL 49

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The information in this manual is intended to help you to get the best results from your BioChef Atlas Power Blender.

Please read and follow these instructions and safeguards prior to use.

Please keep your manual handy for future reference, warranty information and support details

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Safety Precautions

- ! Read all instructions.
- ! To protect against risk of electrical shock, do not put the body (motor) in water or any other liquid .
- ! Close supervision is necessary when any appliance is used by children.
- ! Unplug from electrical outlet when not in use and before disassembly for cleaning.
- ! Avoid contact with moving parts.
- ! Do not let cord hang over edge of counter.
- ! Keep hands and utensils out of the jug container. A rubber scraper or spatula may be used but only when the blender is not running.
- ! Always operate with the lid firmly in place.
- ! If in the event the motor overheats, the temperature monitoring system will trigger and the motor will stop. Switch off and unplug the appliance and let the motor cool down. The motor temperature monitoring system resets after the blender is unplugged from wall socket for 45 minutes.
- ! Blades are sharp. Use caution when handling the blade. Do not attempt to disassemble blade and blade assembly.
- ! To prevent overheating, never allow the blender to run for more than five minutes at a time, as it can cause permanent damage to the motor.

Parts and Accessories

EN



- 1 Jug lid and vented lid plug
- 2 2 litre BPA-free Tritan™ jug
- 3 Japanese stainless steel blades

- 4 16 pre-set programmes
- 5 Brushless 1000W motor
- 6 Tamper

Operating Instructions

STANDBY MODE

Place the jug onto the blender base and plug in the power cord and the indicator button will light. This means the blender is turned on and ready to use.

ACTIVATED MODE

To activate the blender from Standby mode, press the power button once and the LED will display 0:00. This means you can select your desired function button to operate the blender; Touch the power button once again and the blender will enter Standby Mode again.

OPERATING MODE

In the activated mode, press your desired function button and the LED will display the time of the chosen function and the countdown to zero. It's best to use one hand to hold the handle of the jug while commencing a function, particularly when blending nuts or harder ingredients.

DISPLAY SCREEN

Time Display. For example, 10:00 means 10 minutes, 0:35 means 35s and 1:06 means 1 minute and 6s.

Display "PULS" means Pulse, "PAUS" means Pause and "ERR" means Error.

Display 0:00 means the blender is activated or the operating function is over.

BLENDER FUNCTIONS

The blender has a total of 16 functions / buttons.

- **On/Off**
- **Pulse**
- **8 variable speed settings**
- **5 preset functions – smoothie, ice cream, vegetable and fruit, nuts, soup.**
- **+20 sec time button**

All functions (except the Pulse Button) will sound 5 beeps after the operation has finished.

The operating time and speed of the 5 automatic functions are preset. During operation, the speed can not be adjusted but you can increase the time by pressing the "+20" button.

Pulse Button

The pulse function can only be started when you press it TWICE once the blender is activated. The first press is to activate this button. Once it is activated, the On/Off light will flash and pulse light will be bright. At the same time, the light will go out and the display screen will show "PULS". The second press will let it operate and the screen will show the operating time which starts from 0:00. For example, the operating time is 3s, when it stops, the screen will show 0:03. Once the function is over, all the lights will be bright except the On/Off button light and the screen will show 0:00.

The actual operating time of the PULSE is determined by how long you 'press' the pulse button.

Only use this button for shorter bursts of blending. For longer blending requirements, select a function or the 1 minute variable speed settings.

8 Variable Speed Settings

Increase the speed from left to right and decrease the speed from right to left. There are 8 speeds and the preset operating time for each speed is 1 minute. For your desired texture, heat (soups) or blending preferences, you can choose to finish after the 1 minute or increase blending time with the +20 button.

During operation, you can adjust the speed by touching the buttons one by one or sliding directly. Under the manual setting mode, please make sure the blender runs on low speed for 5 seconds and then increase the speed gradually.

The speeds for the automatic functions are preset which means this manual speed setting function can not be used together with an automatic one.

Automatic Function Buttons



SMOOTHIE BUTTON

This function button is designed for making delicious smoothies. The operating speed and time have already been preset to make the best smoothie. The preset time is 1 minute. If you are using more than 400g of ice, it's a good idea to use the tamper.

**ICE CREAM BUTTON**

This function button is designed for making ice cream. The operating speed and time have already been preset at 1 minute and 30s. If the ingredients weigh more than 300g, use the tamper to assist in the blending process.

**VEGETABLE AND FRUIT BUTTON**

This function button is designed for making vegetable and fruit smoothies. The preset time is 1 minute and 30s.

**SOUP BUTTON**

This function button is designed for making a variety of soups. This preset time is 8 minutes.

**NUT AND GRAIN BUTTON**

This function button is designed for grinding all kinds of nuts, seeds, grains and hard food. The operating speed and time have already been preset for 35s. Alternatively, you can manually adjust the speed from low to high depending on the ingredients.

SPECIAL TIPS

- The above 5 functions are automatic functions.
- You can choose to increase the time according to the food quantity and desired results.
- If you want to suspend the operating function, you can press this function button again and the display screen will show "PAUS" which means it has been paused / suspended. And after that, the screen will display the remaining time and "PAUS" alternately. You can add other ingredients during this suspended period. If you want to restart it, simply touch this button again and the "PAUS" will disappear and the blender will continue to operate for the remaining time.
- If you want to stop the operating function, you can directly press the On/Off button.

Time Setting +20s

Each press means the operating time will be increased by 20s. The upper limit for this function is 10 minutes.

The operating time for all the functions except PULSE can be increased once it begins operation. Under the activated mode, only pressing this button once means the blender will operate in "Speed H" for 20s.

This function can be used together with any other function except the "Pulse".

For automatic functions, the operating speed for the increased time is the same with the preset final speed for this function. For example, the preset time for the Smoothie function is 1 minute and the increased time is 20s.

Troubleshooting

When the jug is on the base and the control panel does not light up.

1. Not plugged into electricity. Replug cord into power outlet.
2. Electricity not turned on. Check switch is turned to ON position.

Motor stops suddenly during operation.

1. Too much food may cause motor to cut out. Turn off. Remove some of the food and power up again.
2. Long durations of operating or adding too much hard food may trigger the protection mechanism, causing the motor to stop. Rest the blender for 20 – 45 minutes and restart it.

Displays 'ERR'

1. Voltage shortage. The power voltage is unmatched or insufficient for the blender. Make sure the power supply is correct.
2. Adding too much food takes the working current beyond the preset maximum. Rest the blender for 20 – 45 minutes and restart it.
3. Accidentally pressing two buttons at the same time. Press power ON/ OFF button and restart blender.

Cleaning

After you finish your blending session, you can clean the jug in various ways depending on the ingredients you have used.

You can rinse the jug and lid directly under the tap and use a clean cloth to wipe up the residual water.

Always place jug in upright position when leaving to dry. Try not to have liquid contacting the underside of the drive shaft.

Thick or oily residue

- Pour warm water with a few drops of dish washing liquid and select the pulse button. Repeat until most of the residue has been removed from around the blade assembly and jug sides.
- Rinse the jug and lid under the tap directly and wipe up the residual water with a dry cloth.
- Wipe the base with a clean and soft cloth. Please make sure the blender is unplugged before cleaning!



Recipes

View our complete recipe collection online
www.biochefkitchen.com/recipes



Banana Protein Smoothie

- 4 bananas (frozen for thicker/creamier consistency)
- 1 serving of protein of your choice (whey, hemp, rice, pea etc)
- 2 pitted dates
- 1 tsp. chia
- 1 tsp. flax seeds
- 2 cups of nut milk

Place all ingredients in the jug and select smoothie mode.

Green Chia Smoothie

- 1 cup of greens (spinach, kale, lettuce)
- 2 bananas (frozen for thicker/creamier consistency)
- ½ cup blueberries (frozen or fresh)
- 2 dates
- 1 tsp. chia
- 1 tsp. spirulina power
- 2 cups of nut milk

Place all ingredients in the jug and select smoothie mode.

Pink Flower Smoothie

- 5 ripe frozen bananas
- 1 cup frozen raspberries
- 1 tsp. rosewater
- 1 cup almond milk
- 1 tsp. chia
- Berries and edible flowers for garnish

Place all ingredients in the jug and select smoothie mode.

Vanilla Green Smoothie

- 1 handful of spinach or your choice of greens
- 1 handful of peppermint
- 2 ripe frozen bananas
- 1 cup coconut milk
- 1 vanilla bean or essence
- Squeeze of lemon

Place all ingredients in the jug and select smoothie mode.

Raspberry & Strawberry Smoothie Bowl

- ½ cup of frozen raspberries
- ½ cup of frozen strawberries
- 2 frozen bananas
- 1 tbsp. honey or agave
- 2 cups of nut milk

Place all ingredients in the jug and blend using pulse mode until desired consistency.

Açaí Bowl

- 1 tbsp. acai powder
- 1 frozen banana
- ½ cup frozen raspberries
- ½ cup frozen blueberries
- ½ cup coconut water
- toppings of your choice

Place all ingredients in the jug and blend using pulse mode until desired consistency.

Pour into a bowl and decorate with toppings.

Chocolate Peanut Smoothie Bowl

- 2 bananas
- 4 dates
- 1 tbsp. of peanut butter
- 2 tbsp. of cocoa powder

Place all ingredients in the jug and blend using pulse mode until desired consistency.

Tropical Smoothie

- 1 cup ripe mango
- 1 small orange
- 1 banana sliced
- ½ cup yogurt or milk
- 1 tsp. honey
- 5 ice-cubes (optional)

Place all ingredients in the jug and blend using smoothie mode until desired consistency.

Piña Colada Iceblocks

- ½ cup pineapple
- ½ cup rockmelon
- ½ banana
- ¾ cup reduced-fat coconut milk
- ¼ cup water
- ¼ tsp. vanilla extract

Place all ingredients in the jug and select smoothie mode. Pour into iceblock molds and freeze.

Gluten, Dairy & Sugar Free Pancakes

- 2 ripe bananas
- 2 eggs
- 1 cup oat flour (grounded oats)
- 1 tbsp. baking powder
- 1 tbsp. vanilla essence
- 1 tbsp. maple syrup or honey
- 1 splash of oatmilk, almond milk, coconut milk or soy milk

Place all ingredients in the jug and blend using pulse mode until desired consistency.

Cook pancakes in frying pan and add your desired toppings.

Ava's Favourite Babyfood

- ½ clove garlic
- ½ tsp turmeric
- small piece of ginger
- ½ cup potato
- ½ cup sweet potato
- 1 tbsp. pesto
- dash coconut water / water

Parboil potato and sweet potato. Place all ingredients in the jug and blend using vegetable mode until desired consistency.

Raw Tomato Soup

- 1 cup tomatoes
- 1 clove garlic
- 1 cup chicken / vege stock / water
- ¼ cup cashews or avocado (optional)
- salt & pepper to taste
- chilli if desired
- fresh herbs to serve

Place all ingredients in the jug and select vegetable mode.

Remove from jug and heat over stove if desired.

Cashew Nut Milk

- 2 cups filtered water
- 1 cup raw cashews (soak 8 hrs)
- 1 tsp. agave nectar / honey
- 1 tsp. vanilla bean
- 1 tsp. ground cinnamon

Soak cashews for 8 hours, drain and rinse well. Blend using speed mode until desired consistency. Adjust the consistency of the milk by adding or removing water.

Mint Chocolate Ice Cream

- 3 frozen bananas
- 3 to 5 drops of mint extract
- ½ cup coconut cream or raw cashews
- 2-3 tbsp. chocolate chips
- pinch of salt
- optional pinch spirulina

Place all ingredients in the jug and blend using speed mode until desired consistency.

Vegan Pineapple Coconut Ice Cream

- 1 cup full fat coconut milk
- 1 tbsp. coconut oil (melted)
- ½ cup chopped, pitted dates
- 4 cups of frozen pineapple

Place all ingredients in the jug and blend using speed mode until desired consistency.

BIOCHEF ATLAS POWER BLENDER WARRANTY

WARRANTY PERIOD: 10YR MOTOR / 7 YR PARTS / 1YEAR COMMERCIAL

VITALITY 4 LIFE IS THE GLOBAL DISTRIBUTOR AND WARRANTY PROVIDER OF BIOCHEF. WARRANTY REGISTRATION AND CLAIMS ARE HANDLED BY YOUR LOCAL VITALITY 4 LIFE SUPPORT CENTRE, DETAILS ON INSIDE BACK COVER.

PLEASE REGISTER YOUR WARRANTY ONLINE AT WWW.BIOCHEFKITCHEN.COM/REGISTER-YOUR-PRODUCT WITHIN 30 DAYS OF PURCHASE.

LODGING A WARRANTY CLAIM

Should you experience any issues with your product, please follow these steps to lodge a warranty claim:

- Contact your local Vitality 4 Life Service Centre with the following details:
 - Your warranty details including name, email and phone number
 - Product name and model number
 - Product serial number, found on the rating label of the product
 - Explanation of how the damage occurred
 - Photos of the damage or issue is highly beneficial to expediting your claim
- Vitality 4 Life will assess your claim and respond within 24-48 hours.
- In the event the product is required to be sent to the Service Centre, the customer is liable for all packing, freight and insurance costs for transit of the product to Vitality 4 Life. Subject to the applicable consumer laws in your jurisdiction.
- If the product, or one of its parts, qualifies for replacement or service within the 30-Day period after date of purchase, Vitality 4 Life will arrange the shipping at no cost to you.
- Any product sent to a Vitality 4 Life Service Centre must include a Return Authorization Form. Failure to include this form may result in the product being rejected from our warehouse or a delayed service time.
- Vitality 4 Life will contact you with a quote prior to undertaking any service work outside of the warranty coverage.
- Typical turn-around times to address warranty claims can be between 10-14 business days, plus shipping, depending on location and type of damage or warranty claim.

TERMS OF PRODUCT WARRANTY COVERAGE

Vitality 4 Life provides the Product Warranty coverage as further described below and limited to the terms and conditions hereof:

- If the Product exhibits a defect while in normal domestic use, within the warranty period; we will, at our option, either repair or replace the Product or defective part free of charge. The product must be delivered by insured mail, in proper packaging to your Service Centre as indicated on the back of the manual as a condition to any warranty service obligation.
- In the event that the warranty period for a product has expired, or if a Product does not qualify for warranty service, repair or replacement, consumers may still buy replacement parts or have products repaired by one of

Vitality 4 Life's Service Centres. Please contact Vitality 4 Life for further information.

- Do not send the product back to the Service Centre without a Return Authorization Form.
- In no event shall our liability exceed the retail value of the product. We make no warranty with respect to parts, from a source other than Vitality 4 Life.
- In the event that warranty parts or products are provided, the customer must cover the related shipping costs to receive goods.
- All exchanged or substitute parts and products replaced under warranty service will become the property of Vitality 4 Life. Repaired or replaced products or parts thereof will be warranted by Vitality 4 Life for the balance of the original warranty period.
- (Australia only) Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

WARRANTY DOES NOT COVER

- Damage, accidental or otherwise, to the Product, not caused by direct defect in factory workmanship or materials.
- Damage due to abuse, mishandling, alteration, misuse, commercial service, tampering, accident, failure to follow care, operating and handling provisions indicated in the instructions.
- Damage caused by parts or service not authorized or performed by Vitality 4 Life.
- 'Normal' wear and tear that naturally and inevitably occurs as a result of normal use or aging.
- Some states do not allow the exclusion or limitation of incidental or consequential damages. Therefore, the above limitations may not apply to you in the case of damage in shipment. If the Product was damaged in shipment: Immediately report this type of damage to the parcel carrier and have them file an inspection report to contact the distributor from whom you purchased the Product for further instructions.
- You have rights and benefits under the consumer laws in your jurisdiction. Without detracting from these rights or benefits, Vitality 4 Life excludes all liability in respect of this product for any other loss which is not reasonably foreseeable from a failure of this product, which may include liability for negligence, loss of expenditure associated with the product and loss of enjoyment.

Support & Service Centres

Contact your local distributor for warranty & service

Vitality 4 Life – Australia & New Zealand

Email: support@vitality4life.com

Website: www.vitality4life.com.au

Vitality 4 Life – United Kingdom

Email: support@vitality4life.co.uk

Website: www.vitality4life.co.uk

Vitality 4 Life - United States

Email: support@vitality4life.com

Website: www.vitality4life.com

Vitality 4 Life – France

Email: support@vitality4life.fr

Website: www.vitality4life.fr

Vitality 4 Life – Deutschland

Email: support@vitality4life.de

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Vitality 4 Life – España

Email: atencioncliente@vitality4life.es

Website: www.vitality4life.es

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