

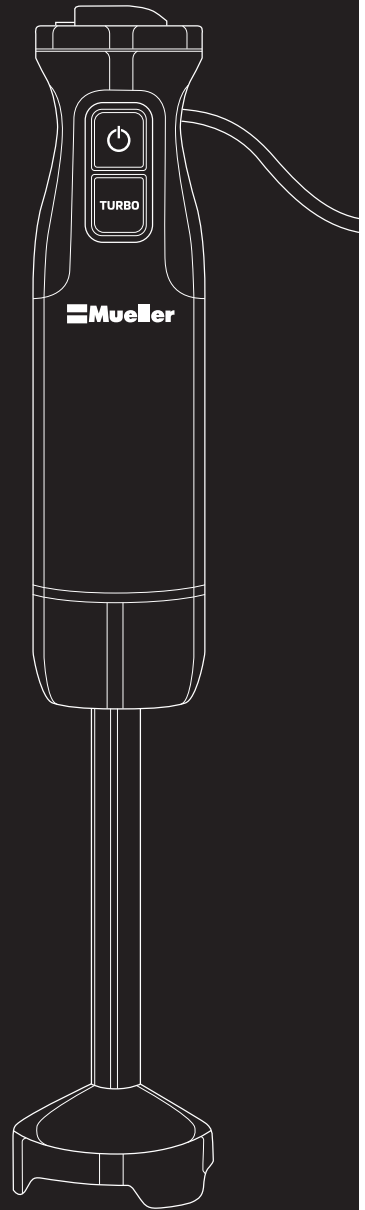
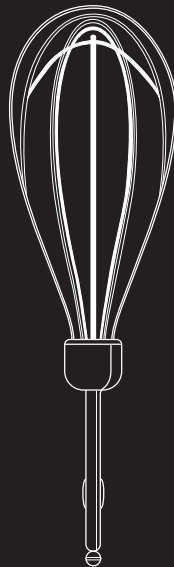
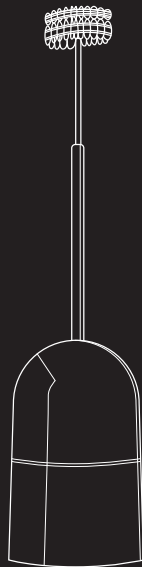
MLR010001N

MANUAL

**Mueller**

**ULTRA-STICK  
HAND BLENDER**

MULTI-PURPOSE



## ■ IMPORTANT SAFETY INSTRUCTIONS

**When using an electrical appliance, basic safety precautions should always be followed to reduce the risk of electrical shock, and/or injury to persons. Incorrect operation due to ignoring instructions may cause harm or damage. READ ALL INSTRUCTIONS thoroughly before use and save it for future reference.**

- Inspect all attachments, includes blades and mixing assemblies immediately before and after use. NEVER use immersion Hand Blender if metal blade, protective blade guard or Whisk is bent, broken or damaged.
- Do not switch on or attempt to operate the appliance if it appears to be faulty in any way. Contact Customer Service immediately.
- Do not to operate device with wet hands or if the Motor Housing Body is wet.
- Product only intended for household use. Should not be used for any purpose other than its intended purpose.
- ONLY operate immersion Hand Blender in a pot or bowl that is on a solid, level, nonskid surface, well-lit work area away from children and visitors.
- To protect against electrical shock, do not put the motor body, cord, or electrical plug of this Hand Blender in water or other liquid.
- Detachable Blending Shaft, Whisk and Milk Frother attachments are safe to immerse into water or other liquids. Do not submerge any part of the Motor Housing Body into water or other liquids. If the Hand Blender falls into a liquid, unplug the unit and remove it immediately.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless supervision or instruction concerning use of the appliance by a person responsible for their safety. To avoid possible accidental injury, execute close supervision when the appliance is used near children. This device is not intended for use by children. Care should be taken to ensure children do not play with device. Always keep Hand Blender out of reach of children.
- Unplug the unit when not in use.
- Disconnect the unit before putting on or taking off the parts, or before cleaning, and ensure the motor has completely stopped. To unplug the cord, grasp the plug and pull it from the electrical outlet. Do not pull the power cord.
- Do not let the cord contact hot surfaces, including the stove-top.
- To avoid injury, do not touch the moving parts of the unit when in use.
- To avoid injury or product damage, keep hands, hair, clothing, spatulas, and other utensils away from the attachments or any mixing container during the operation. A spatula may be used but only when the unit is not operating.
- Do not run the appliance if the power cord or plug is damaged, or the appliance has malfunctioned, or the appliance has been dropped or damaged in any way. Do not run the appliance if it is not operating properly. Contact Customer Service for help with the repair.
- Remove the detachable shaft, Whisk, or Milk Frother from the Hand Blender before washing them.
- Blades are SHARP. Handle them carefully when removing, inserting, or cleaning them. NEVER put hands or fingers into the protective blade guard, metal blade or Whisk during operation. Always turn off and unplug immersion Hand Blender before removing stuck food.
- When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage, splattering, and the possibility of injury from burning.

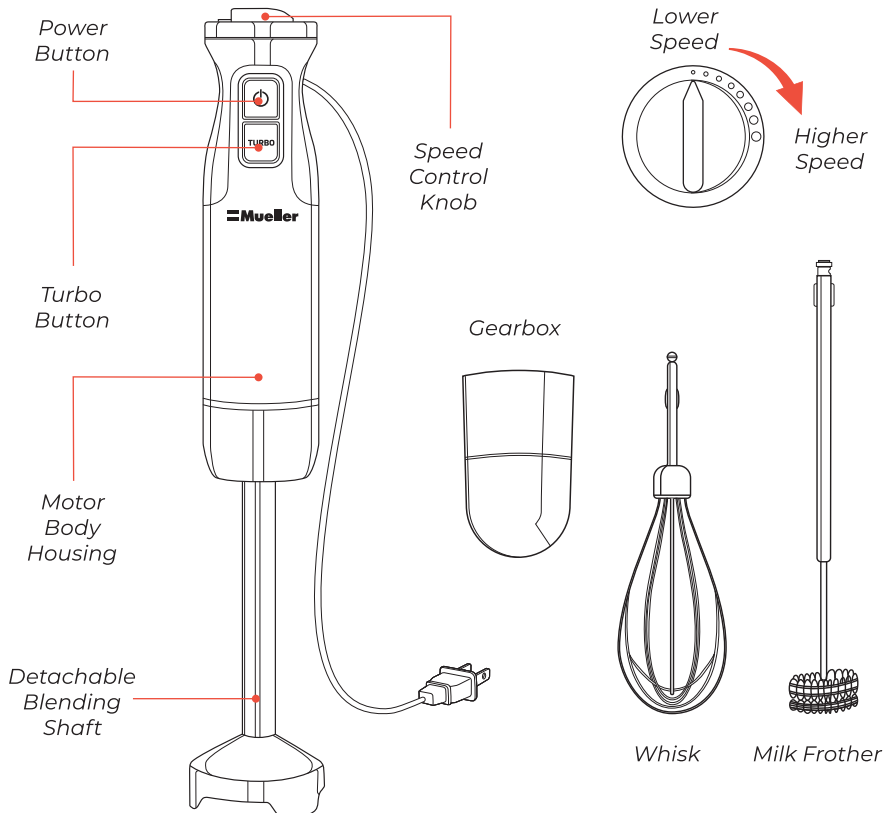
- Do not use the attachments or accessories other than recommended by the manufacturer. Otherwise, it may cause fire, electrical shock, or injury.
- This appliance is only for indoor use. Do not use it for other purposes.
- Do not let any cord hang over the edge of the table or counter.
- Do not apply excessive pressure or force the plug into the outlet.
- This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to remove, alter, modify, or circumvent this safety feature.

**⚠ CAUTION!**

**Do not run this unit longer than 50 seconds at a time, otherwise the inner parts can be damaged. If you are using the unit to mix heavy or hard food, it is recommended to take a break every 20–30 seconds.**

**SAVE THESE INSTRUCTIONS**

## OVERVIEW OF PARTS



## ■ FEATURES AND BENEFITS

### Hand Blender Uses

Dips | Sauces | Milkshakes | Nut Butters | Salsa | Froth Milk | Beating Eggs | Soups | Emulsify | Mayonaise | Puree | Baby Food | Mix or Blend | Whipping Cream

### One-Touch “On/Off” Button

Quickly activate this immersion Hand Blender by pressing and holding the “Power” button. When you release the button, the Hand Blender will stop.

### Extra Powerful “Turbo” Button

Need more power to mix tough ingredients? Press the “Turbo” button to maximize power.

### Multiple Speed Options

Twist the Speed Control Knob to choose from 8 variable speeds to swiftly blend ingredients.

### Detachable & Dishwasher Safe\*

Blending Shaft, Whisk and Frother

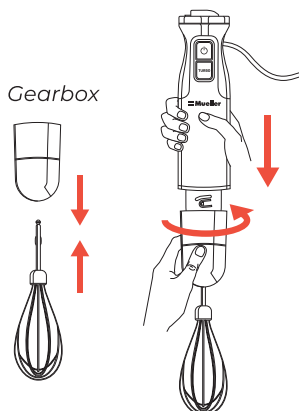
## SHAFTS & ATTACHMENTS

- **Blending Shaft** – The permanently mounted stainless blade is partially covered by a stainless housing that keeps splashing to a minimum. It is great for preparing smoothies, milk shakes, soup, cooked vegetables, frosting, or baby food.
- **Whisk Attachment** – Perfect for whipping cream and egg whites, and for combining batter or light cake mixes.
- **Milk Frother Attachment** – Whip cream and froth all types of milk. Ideal for making hot/cold foam for cappuccinos, lattes, hot chocolates, milkshakes, cocktails, and smoothies.

\*The Gearbox should only be cleaned with a damp cloth.

## ■ ASSEMBLY INSTRUCTIONS

**⚠ WARNING!**  
Unit should be unplugged when adding or removing attachments.



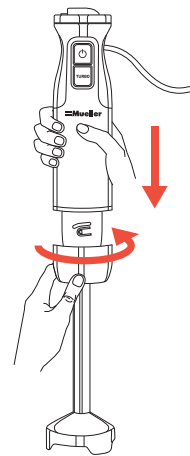
### Blending Shaft

- 1 Insert the Blending Shaft into the Motor Body Housing and turn it counterclockwise to snap it into the Motor Body Housing.
- 2 Turn the Blending Shaft clockwise to disassemble it.

### Whisk Attachment

- 1 Insert the Whisk attachment into the Gearbox.
- 2 Insert the Gearbox into the Motor Body Housing and turn it counterclockwise to snap it into the Motor Body Housing.

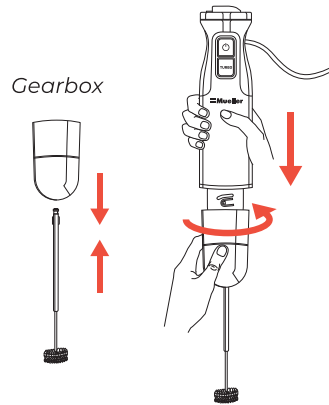
To disassemble the Whisk, turn the Gearbox clockwise and detach it from the Whisk.



## Milk Frother Attachment

- 1 Insert the Milk Frother attachment into the Gearbox.
- 2 Insert the Gearbox into the Motor Body Housing and turn it counterclockwise to snap it into the Motor Body Housing.

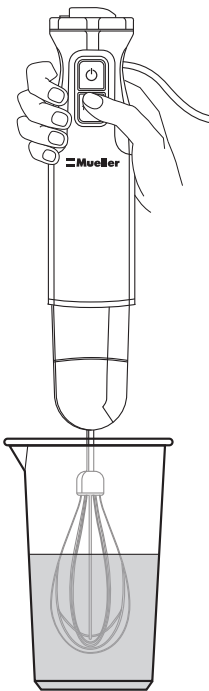
To disassemble the Milk Frother, turn the Gearbox clockwise and detach it from the Milk Frother.



## ■ HOW TO USE


### IMPORTANT!

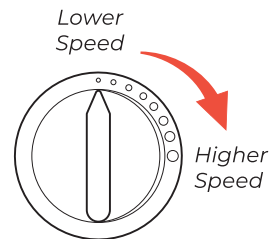
Do not hold the "Power" button longer than 50 seconds at a time.



- 1 According to the food you wish to process, select the most suitable attachment and insert it into the Motor Body Housing.
- 2 Plug the electrical cord into an electrical wall socket.
- 3 Place the Hand Blender into the mixture.

**NOTE:** Do not let any liquid contact with the Motor Body Housing.

- 4 Adjust Hand Blender speed by turning the Speed Control Knob. To increase the speed, rotate the Speed Control Knob clockwise; to decrease the speed, rotate the Speed Control Knob counterclockwise.
- 5 Move the Hand Blender to mix all ingredients. To avoid splatters, keep blade submerged.  
**See ► "Blending Tips".**
- 6 Press and hold the  "Power" button. The Hand Blender will start running.





**NOTE:** Keep the “Turbo” button pressed separately to make the blades work to their maximum speed.

- 7 To turn the Hand Blender OFF, release the “Power” button. The motor will stop.
- 8 Unplug the unit immediately after use.

## ■ CLEANING AND MAINTENANCE

Always clean the Hand Blender and its attachments thoroughly after use.

### Cleaning Motor Body Housing

- Do not immerse the Motor Body Housing in water.
- Carefully remove the Blending Shaft or other attachments.
- Wipe the Motor Body Housing only with a damp cloth or sponge. Do not use abrasive cleaners, which could scratch the surface.

### Cleaning Blending Shaft

- Remove the Blending Shaft from the Motor Body Housing.
- Wash the Blending Shaft with mild detergent in hot water. Be mindful of the permanently mounted, razor-sharp blades.

**▲ CAUTION!**  
The cutting edges of the blades are very sharp. Take extra care when cleaning it.

### Cleaning Gearbox

- Remove the Gearbox from the Motor Body Housing, then separate the attachments from the Gearbox.
- Wipe the Gearbox with a damp cloth or sponge to clean it.

### Cleaning Whisk and Milk Frother

- Release the Gearbox from the Motor Body Housing. Remove the attachment from the Gearbox by separating the two pieces.
- Whisk and Milk Frother are dishwasher safe or you can wash them with warm, soapy water.

## ■ BLENDING TIPS

- Use a gentle up/down motion while keeping the blade submerged to create your flavorful recipes.
- When using with a nonstick cooking surface, be careful not to scratch the coating with the Hand Blender.
- To avoid splashing, do not turn the Hand Blender ON until the blade is beneath the surface of the mixture and do not pull the Hand Blender out of the mixture while the Hand Blender is running.

- Do not put fruit pits, bones, or other hard material into the blending mixture, as these will damage the blades.
- Using ice in your recipe? For best results, use crushed ice instead of whole cubes.
- When making compound butter, remove the butter from the refrigerator and let it come to room temperature before blending it in the ingredients.

## ■ WHISKING TIPS

- When beating egg whites, use a very clean metal or glass bowl. Do not use a plastic bowl, since plastic can contain hidden oils or fats that can ruin the delicate egg white foam.
- When using the Whisk attachment, avoid beating egg whites for too long as they might dry out and become less stable.
- Slowly add sugar to beaten egg whites once peaks begin to form.
- For best results with whipping cream, chill the bowl and the Whisk attachment. Take the cream out of the refrigerator just prior to whipping to keep it cold. Whip cream in a deep bowl with a rounded bottom. Hold the Whisk attachment so that it is just skimming the surface. Whip the cream until the cream begins to thicken, then immerse the Whisk totally into the cream.
- Create soft or firm peaks of whipping cream to suit your preference. Flavor cream, as desired.
- Whip cream just prior to use for best results.

## ■ SPECIFICATIONS

Model Number	Voltage	Power	Rated Working Time	Rotation Speed	Rated Interval Time
MU-HB-02	110-120 V~ 60 Hz	500 W	≤ 1 min	15000 RPM ±10%	≥ 1 min

## ■ 1-YEAR LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship under normal use and service for one year from the date of the original purchase with the receipt. The manufacturer's obligation shall be limited to repairing or replacing any part of the product that is defective. Such warranty shall not apply to damages resulting from accidents, abuse, or misuse.

If there is any problem with our Mueller Ultra-Stick Hand Blender, please contact Customer Service.

MUELLERDIRECT.COM  
SUPPORT@MUELLERDIRECT.COM  
888-632-9981



**ULTRA-STICK HAND BLENDER**  
MULTI-PURPOSE

SKU: MLR010001N

MADE IN CHINA

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**HAPPINESS IS HOMEMADE**

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