

*the Q*TM

SBL820



EN QUICK GUIDE

Sage[®]



Contents

- 2 Sage® Recommends Safety First
- 5 Components
- 6 Functions
- 8 Blending Chart
- 9 Troubleshooting
- 10 Care & Cleaning

SAGE® RECOMMENDS SAFETY FIRST

At Sage® we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

**READ ALL INSTRUCTIONS
BEFORE USE AND SAVE
FOR FUTURE REFERENCE**

- A downloadable version of this document is also available at sageappliances.com
- Before using for the first time ensure your electricity supply is the same as shown on

the label on the underside of the appliance

- Remove and safely discard any packaging materials before first use.
- To eliminate a choking hazard for young children, safely discard the protective cover fitted to the power plug.
- This appliance is for household use only. Do not use the appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- Fully unwind the power cord before operating.
- Position the appliance on a stable, heat resistant, level, dry surface away from the edge and do not operate on or near a heat source such as a hot plate, oven or gas hob.
- Vibration during operation may cause the appliance to move.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- Always ensure the appliance is turned OFF, unplugged at the power outlet and has been allowed to cool before cleaning, attempting to move or storing.
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug

at the power outlet when the appliance is not in use.

- Do not use the appliance if the power cord, plug, or appliance becomes damaged in any way. If damaged and maintenance other than cleaning is required please contact Sage Customer Service or visit sageappliances.com
- Any maintenance other than cleaning should be performed by an authorised Sage® service centre.
- Children should not play with the appliance.
- Cleaning of the appliance should not be carried out by children unless they are 8 years or older and supervised.
- The appliance and its cord should be kept out of reach of children aged 8 years and younger.
- The installation of a residual current safety switch is recommended to provide additional safety when using all electrical appliances. Safety switches with a rated operating current not more than 30mA are recommended. Consult an electrician for professional advice.
- Always ensure the appliance is properly assembled as per instruction before use. Using the appliance without being properly assembled may cause

product malfunction, product damage or pose safety risk including personal injury.

- Do not use the appliance on a sink drain board.
- Keep hands, fingers, hair, clothing as well as spatulas and other utensils away from moving or rotating parts during operation.
- Do not use the appliance for anything other than food and/or beverage preparation.
- In order to avoid the possible hazard of the appliance starting by itself due to inadvertent resetting of the overload protection, do not attach an external switching device (such as a timer) or connect the appliance to a circuit that can regularly switch the appliance on and off.
- Carefully read all instructions before operation and save for future reference.
- The appliance can be used by persons with reduced physical or mental capabilities or a lack of experience and knowledge, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- This appliance shall not be used by children.
- Do not leave the appliance unattended when in use.

- Allow the motor to rest for 1 minute between each use.
- Be careful when handling and cleaning blades, as they are very sharp. Mishandling of the blades may cause injury.
- Avoid putting the cup or jug on the motor base while the motor is still spinning.
- Do not operate without any ingredients in the cup or jug.
- Never attempt to operate with damaged blades, or with utensils, or any foreign objects inside the cup or jug.
- Do not put the cup or jug in extremes of heat or cold, for example placing a cold jug into hot water, or vice versa.
- Lid must be firmly secured to the jug before operation to ensure internal contents do not escape, spray or overflow.
- Do not remove the jug from the motor base while blender is in use.
- Do not use blender while **OVERLOAD PROTECTION** is flashing on the LCD. If this occurs, unplug the blender and wait for 30 minutes until the motor has cooled. Once cooled, you will be able to use the blender as usual again.
- Be careful when pouring hot liquids into the blender as splashing may occur due to the creation of steam.
- When blending hot liquids, ensure the inner measuring cap is in place. The cap will protect you from hot liquids splashing out during blending and includes vents designed to relieve pressure and avoid steam build-up.
- Be careful when removing the lid after blending hot liquids as steam may become trapped and be ejected out of the jug when the lid is removed.
- Strictly observe the reduced capacity limit for blending hot ingredients. Failing to follow this instruction may cause personal injury with burns from hot liquid.
- Never blend hot ingredients or liquids using the vacuum blending feature (vacuum blending is an optional feature achieved through the use of the Sage vacuum pump, supplied separately).
- Never use attachments or accessories that are not supplied with this product, or that have been authorised by Sage for use on this product. Failing to follow this instruction may cause product malfunction, product damage or pose a safety risk.
- For optional accessories authorised by Sage to be used on this product, please read all instructions supplied with the accessory in conjunction with

the instructions contained in this booklet.



The symbol shown indicates that this appliance should not be disposed of in normal household waste.

It should be taken to a local authority waste collection centre designated for this purpose or to a dealer providing this service. For more information, please contact your local council office.

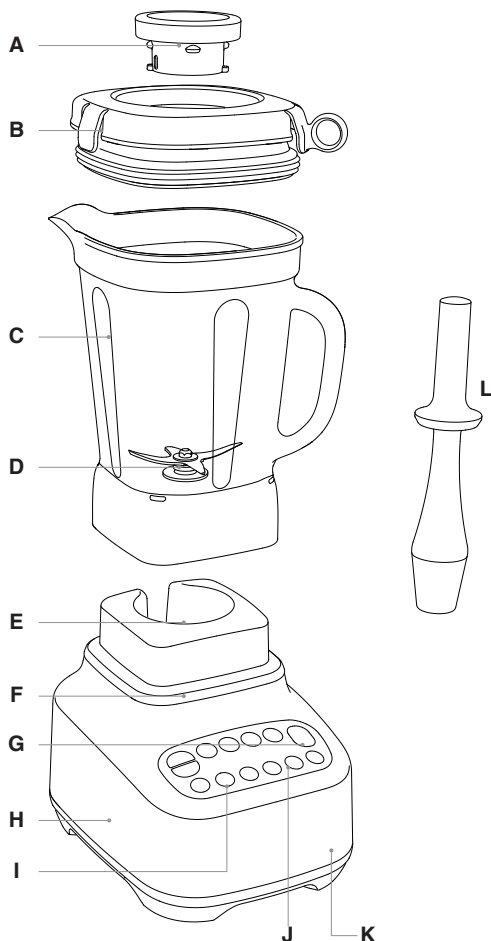


To protect against electric shock, do not immerse the power plug, cord or appliance in water or any liquid.

SAVE THESE INSTRUCTIONS



Components



- A. Inner measuring cup
- B. High performance lid
- C. 2.0 Litre BPA-Free* jug
- D. Extra-wide, heavy duty blade and bowl system
- E. Heavy duty metal coupling
- F. Heavy duty 2400W motor
- G. LCD indicator with timer
- H. Durable base
- I. 4 preset programs
- J. 5 speed settings
- K. Overload protection
Resettable thermal fuse
for motor protection.

ACCESSORIES

- L. Tamper

COPOLYESTER MATERIAL

This blender jug is made with copolyester, which is a tough, BPA-free polymer used to make housewares products that can stand up to extreme use and repeated dishwasher cleaning. Products made from copolyester are impact resistant and shatter resistant and stay clear and durable even after hundreds of cycles in the dishwasher.

SAGE ASSIST™ PLUG

Your Sage appliance comes with a unique Sage Assist™ Plug, conveniently designed with a finger hole for easy removal from the wall outlet.

*Sage makes its BPA Free claim for this product based on independent laboratory testing performed for all the food contact plastic materials of the product per EU Commission Regulation No 10/2011. BPA Free Material is used in all parts that come into contact with food.



Rating Information

220-240V~ 50/60Hz 1200-1300W



Functions



GETTING STARTED

Ready mode

Press ON | OFF button to power the unit to READY mode.

Sleep

After 2 minutes of inactivity, LCD powers off, and the ON | OFF button flashes red.

After 5 minutes of inactivity, the blender turns power OFF. Press the ON | OFF button to reactivate the blender.

CANCEL

The CANCEL function stops the pre-set program or selected speed setting and sets the time to 0.

Speed Control Selection

There are 5 electronic speed buttons from MIX through to MILL.

MIX combines more delicate foods with a folding motion, and is good for combining wet and dry ingredients.

MILL is the fastest setting and is ideal for breaking down ingredients to mill grain to flour, make nut milk and other finely blended mixtures.

Select the required speed (1 to 5) by pressing the corresponding speed button.



WARNING

Never blend boiling hot liquids. Allow temperature of ingredients to cool down to room temperature before placing into blender jug.

PRESET PROGRAMS

PULSE | ICE CRUSH

A program of continuous pulsing designed to chop food into an even consistency or crush ice cubes.

SMOOTHIE

For dairy-based smoothies. A combination of speeds and pulses designed to combine and aerate ingredients into a smooth and creamy texture.

GREEN SMOOTHIE

For blending whole fruits/vegetables into a smooth beverage. A combination of high speed profiles breaks down tough fibres into very fine particles. Use the tamper if ingredients become wedged.

SOUP

This program is exclusively for creating a Cold to Hot Soup—turning whole ingredients at ambient temperature into a smooth, hot soup. Primarily a high speed program, the program will finish with a slow stir to remove steam bubbles.



NOTE

Raw foods such as meats and seafood need to be cooked prior to using the SOUP program.



WARNING

Do not add hot ingredients when using the SOUP program.

If the blender is running and you press a different preset button, it will switch to that program without stopping. If a program is running and you press the same program button again, it will pause that program and timer. To resume press the same program button again.

CLEAN

Use to remove most of the ingredients off the blender walls and blades. Add 4 cups of warm soapy water to the blender jug and press the CLEAN button. For harder to clean, sticky or thick ingredients, add ½ teaspoon of liquid dish detergent for extra cleaning power. For best results, clean the blender jug this way immediately after use.



Tips

- The inner measuring cap can be removed and oils/liquids or other ingredients added during blending. Extreme care must be taken as depending on the mixture and speeds of operation, splashes can eject from the Lid. It is not suggested to remove the inner measuring cap when blending hot liquids.
- Do not exceed the maximum mark when adding foods and liquids into the blender.
- Run the blender only for the appropriate amount of time required - do not over blend ingredients.
- Use the PULSE | ICE CRUSH button when food is too thick or coarse to circulate within the blender jug.
- The tamper accessory can be used during blending by removing the inner measuring cap. Always make sure the main lid stays firmly in place.
- Ingredients may stick to the sides of the blender jug. To push food back onto the blades with the main lid on (inner cap removed), use the tamper provided to scrape down the sides of the jug, and continue blending.
- If any moisture or liquid spills on top of the motor base during blending, turn the blender off and unplug from the outlet. Remove the blender jug, and wipe motor base immediately with a dry cloth or paper towel.
- The optimum amount of ice cubes that the blender can process in the jug is 250g (approximately 1 standard ice tray).
- Thicker mixtures puree more efficiently if the jug is ¼ to ½ full.
- Do not use metal utensils, as they may damage the blades or blender jug.
- To remove any food that cannot easily be scraped out from under the blades, replace lid and turn blender back on high speed for 4–5 seconds to spin foods out from under blades.



Blending Chart

FOOD	PREPARATION & USAGE	QUANTITY	FUNCTIONS	TIME
Grains & seeds	Mill into flour. Use in bread, pizza doughs, cakes, muffins and flour batters.	250g–630g 1–3 cups	MILL speed	30–60 seconds
Dried legumes & corn e.g. soy beans, chickpeas popping corn	Mill into flour. Use in combination with plain or self-raising flour for breads, cakes, muffins, pancakes.	250g–630g 1–3 cups	MILL speed	30–60 seconds
Spices	To make ground spices. Use whole spices except for cinnamon quills that need to be broken half. Store in airtight containers.	minimum ¼ cup 8–16 cinnamon sticks	MILL speed	20–30 seconds
Raw nuts	To make nut meal. Use in cakes, biscuits and muffins.	100g–500g ½–3cups	MILL speed	8–15 seconds
Roasted nuts	To make nut butters and spreads.	300g–500g 1½–3 cups	PUREE speed, use tamper	1 minute
White sugar	Mill to make pure icing sugar or powdered sugar.	100g–200g 1–2 cups	MILL speed	15–30 seconds
Biscuits/cookies	Break biscuits/cookies in half. Blend to form crumbs. Use for cheesecake crusts.	250g	PULSE ICE CRUSH	20–30 seconds
Bread crumbs	Remove crusts. Cut bread into 2½ cm cubes. Use in crumb coatings, stuffings or in meatballs and meat patties.	120g–400g (up to 5 slices)	MIX speed	20–30 seconds
Mayonnaise	Mix the egg yolk, mustard and vinegar or lemon juice. Add oil slowly through the lid. Use for dressing.	Up to 4 egg yolks and 2 cups of oil.	MIX speed	1 min 30 sec
Hard cheeses (like Parmesan and Pecorino)	Cut into 3cm cubes. Use in creamy sauces, pasta dishes.	Maximum 250g	CHOP speed	15–25 seconds
Cream	Whip cream to firm peaks. Add sugar or vanilla before blending, if desired.	300–600mL	CHOP speed	25–60 seconds
Raw vegetables	Peel and cut into 2cm cubes. Finely chopped. Use for stuffing, filling, bolognese, stews and casseroles.	200g	CHOP speed	4–6 seconds

Dry milling

Please note that milling hard ingredients like spices, nuts, sugar, coffee, grains, etc will cause scratching and clouding to the inside surfaces of the jug. This is a cosmetic result from milling these kinds of ingredients, and does not affect the performance of the jug.

Avoid over-processing spices though. Essential oils found in spices when combined with heat can damage the jug surface.

This blending chart should be used as a guide only.



Troubleshooting

Motor doesn't start or blade doesn't rotate

- Check the blender jug and lid are securely in place.
- Check that the power plug is properly inserted into the power outlet.
- Check the ON | OFF button and selected function button is illuminated.

Food is unevenly chopped

- Use the Tamper when blending to help move the ingredients around.
- Reduce the speed so the blades have more chance of grabbing the food
- This can happen when too much food is being blended at one time. Try a smaller amount, and work in batches if necessary.
- The ingredients may be too large. Try cutting into smaller pieces. For best results, ingredients should be in pieces no larger than 2cm.

Food is chopped too fine or is watery

- Try blending for shorter period of time or slower speeds.
- Use the ICE CRUSH | PULSE function for better control.

Food sticks to blade and jug

- The mixture may be too thick. Try adding more liquid and/or using a slower speed for blending.

Food stuck under blades

- To remove any food that cannot easily be scraped out from under the blades, replace lid and turn blender back on high speed for 4–5 seconds to spin foods out from under blades.

Blender overloaded

- This blender has a motor protection feature to protect against over heating and/or over current use. When activated OVERLOAD PROTECTION will flash on the LCD and the blender will be inoperable.
 - If activated, turn the blender off by pressing the ON | OFF button on the control panel, switch of at the wall and unplug the blender. Wait a few minutes then re-plug and power ON the blender.
 - If OVERLOAD PROTECTION is still flashing, repeat and leave the blender to cool down for at least 20–30 minutes. Once OVERLOAD PROTECTION has disappeared from the screen the blender is ready to be used again.
 - We recommend blending in smaller batches, or cutting ingredients into smaller pieces.
-



Care & Cleaning

Jug and Lid

To avoid food drying on blades, jug and lid, follow the below steps as soon as possible after use:

- Rinse most of the ingredients off the jug and lid.
- Add 1L of warm water and 1–2 drops of detergent and press the CLEAN button.
- Rinse the jug and lid again and/or wash separately in warm soapy water with a soft cloth or bottle brush.



WARNING

Oils in citrus rind can damage the material of your jug if being exposed to it for a longer period. Always clean your blender jug immediately after processing citrus rind.

Motor base

To clean the motor base, wipe with a soft, damp cloth then dry thoroughly. Wipe any excess food particles from the power cord.

Cleaning agents

Do not use abrasive scouring pads or cleaners on either the motor base or the jug, as they may scratch the surface. Use only warm soapy water with a soft cloth.

Dishwasher

The blender jug, tamper and lid can be washed in the dishwasher on a standard wash cycle. Jug can be placed on the bottom shelf, however the tamper should be on the top shelf only.

Stubborn food stains and odours

Strong smelling foods such as garlic and fish, and some vegetables such as carrots, may leave an odour or stain.

2 Litre jug

To remove, clean the jug and lid using the CLEAN instructions. Add 2 tablespoons bicarbonate of soda and ½ cup (125mL) vinegar into jug and let the mixture froth for 1 minute. Scrub the jug and lid with the mixture using a soft dishwashing brush. Add 2 cups warm water and allow to stand for 5 minutes. Attach jug to blender base. Secure lid and then press the CLEAN button. Thoroughly rinse the jug, and allow to air dry. Store jug and lid with the lid off to allow air to circulate.

Dry milling

Milling hard ingredients like spices, nuts, sugar, coffee, grains, etc will cause scratching and clouding to the inside surfaces of the jug. Some spices and herbs release aromatic oils that may discolour the jug or leave an aroma. These are cosmetic results from milling these kinds of ingredients, and does not affect the performance of the jug.

Storage

Store your blender upright with the blender jug assembled on the motor base, or beside it. Do not place anything on top. To allow air to circulate, keep the lid off.