



Dualit®

Blender



Blender



VortecS[®] technology:

A multi-dimensional mixing action and six-pronged blade makes creamier soups and smoother smoothies.



Superhero performance:

A powerful 1000W motor tackles tough ingredients in seconds, whether crushing ice or pulverising purées.



Tritan[®] jar:

Safer than glass, the shatterproof jar is lighter and easier to manoeuvre. Not to mention its dishwasher safe!



Auto Pulse:

A soft-start pulsing action that ensures the mixture has maximum contact with the blades for the smoothest results.



Ice crush:

From ice cubes to snow drifts in just 10 seconds. Specifically designed to blitz ice on impact, starting with one large pulse and continuing with several smaller pulses.

Unique blade design:

A six-pronged blade that spears, pulls down and pulverises the ingredients and can be removed for easy cleaning.

Soft-start motor:

'Anti-bounce' feature ensures food stays in contact with the blade when the motor starts, thus maximising the blender's ability to cut through the food.

Versatile controls:

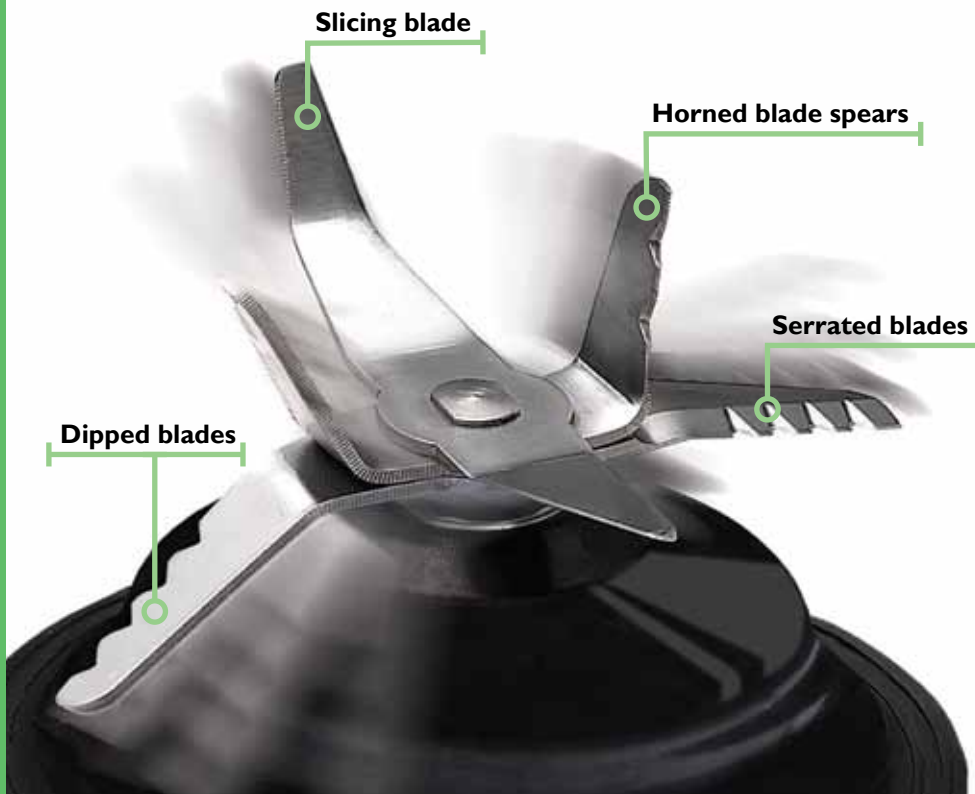
Seven controls include ice crush, two pulse settings and four pre-set speeds, each one perfectly adjusted for gentle mixing, consistent chopping, smooth puréeing or ultimate blitzing.

vortecS®

The VortecS multi-dimensional mix action makes for smoother smoothies. Two uniquely designed fins in the sides of the jar and a precision-engineered, six-pronged blade create an irregular blending action that continually forces the ingredients into the main chopping zone.

Six-pronged blade

The blade component is uniquely designed to pull the ingredients down. The horned blade spears larger items, the serrated blades pulverise solid ingredients and the dipped blades direct any smaller pieces back into the chopping zone.



Directional fins

The two asymmetric fins propel the ingredients into an 'S' shaped mixing action, where they are constantly forced down onto the blade.

The Dualit cup-a-soup

Serves: 6

Makes: 1.5L

Prep time: 2-3 mins

Ingredients

2oz Butter (cubed)
400ml Vegetable Stock
1/2 Medium size Leek
1 Medium Potato

1 Large Onion
2 Spring Onions
750g of Petit Pois (defrosted)
4-6 sprigs of Fresh Mint.

- First add the stock and butter into the jar.
- Peel and dice all ingredients in to 2cm chunks and add to the jar.
- Add the petit pois on top and seal the lid.
- Press 'Auto Pulse' for one cycle (ten pulse).
- Decant into a cup or mug and heat in a microwave for 2-3 minutes or until piping hot and serve with warm crusty bread.



Berry blaster

Makes: 4 - 6 glasses

Prep time: 1-2 mins

Ingredients

250g Berries (fresh or frozen)
500ml Orange Juice

4-6 Ice Cubes (Only if using fresh berries)
A selection of glasses

- First add the orange juice into the jar.
- Then add the berries (if using frozen berries there is no need to add ice).
- Seal the lid and press the power button.
- Press the 'Ice' button if using frozen berries or 'Auto Pulse' if using fresh.
- Add more juice and pulse to mix for a thinner consistency.
- Serve and enjoy.

Always read the instructions before using the blender.



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