

Kuvings®

PROFESSIONAL AUTO **BLENDER**

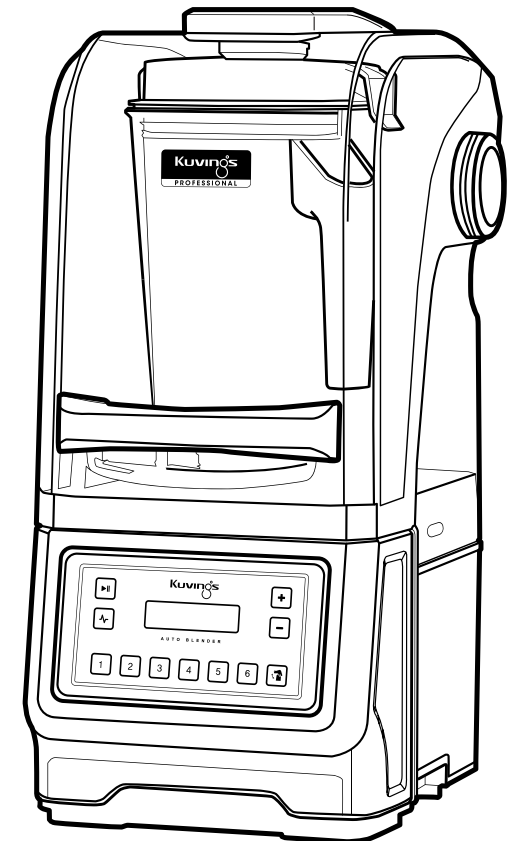
Kuvings®

User Guide

- After you read this manual, keep in the place you can reach easily.
- By scanning the QR code, you can see the product related videos.

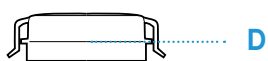
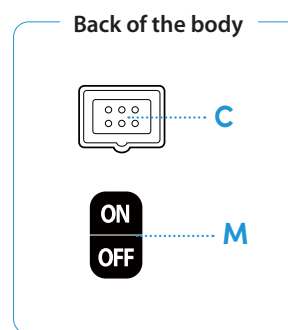
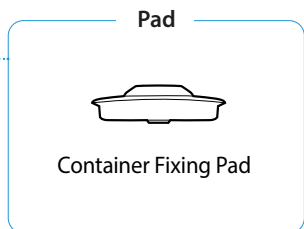
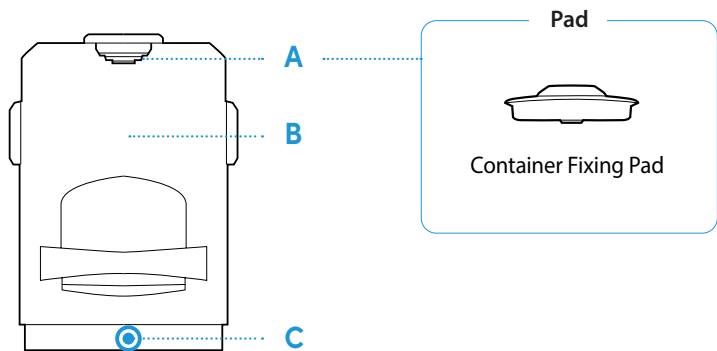


PRODUCT
INFORMATION





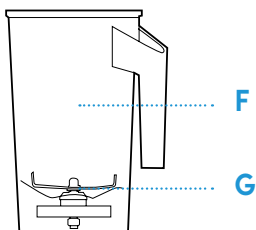
Parts



A Container Fixing Pad
The pad fixes the container so that it does not shake when blending.
(Separate and clean the pad periodically.
Use it in completely fastened state.)



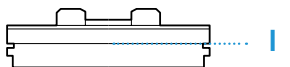
B Sound Enclosure
Built-in automatic open/close function, which minimizes noise generated during blending.



C Power Pin(Back of the body)
When the automatic open and close function is used, power is transmitted to the motor.



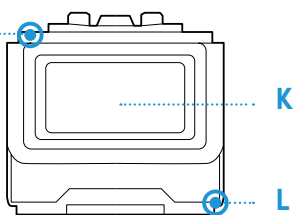
D Container Lid
A double layered cover is applied to prevent the ingredients from popping out during blending. It can be easily open and close.



E Container Lid Packing
The silicone packing makes the container lid close the container. It must be used fully fasten.



F Container
Made with ECOZEN, it is a BPA-free and Eco-friendly Container harmless to human health.



G Blade Set
Specialized in making ice recipes such as crushing ice and smoothies by applying a straight blade made of STS material.

H Drive Socket(Coupling)
It helps to stably fasten the container blade set in the body.
** Abnormal usage may cause damage to the Drive Socket (Coupling).*

I Cushion Pad
Secure the soundproof cover and container to the main body. Be sure to use the cushion pad after properly connecting it.
** If the product is used without a cushion pad, it may cause damage to the Drive Socket(Coupling).*

J Quick Start Button
You can quickly and easily execute the frequently used auto blending button 1.

K Control Panel
You can operate the product easily and check the operation status of the product in real time through the display.

L Foot Rubber
It reduces product noise and prevents shaking.

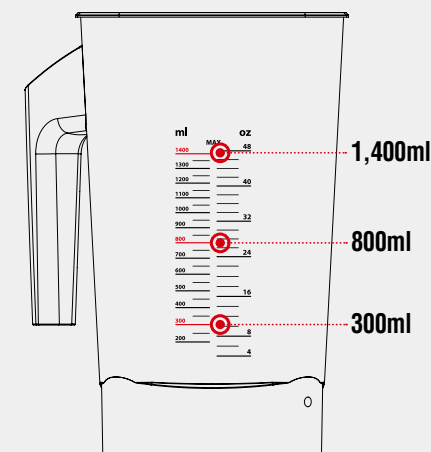
M Power Switch(Back of the body)

Capacity Guide by Ingredients

** Follow the loading guide :
Liquid (milk, water, etc.) → Wet ingredients (pineapple, fruits, etc.) → Soft ingredients (leafy vegetables) → Hard ingredients (carrots, ice, etc.)*

** Add liquids (Water, Milk, Juice, etc) because the blades may be going around or the blending particles may become rough when the ingredients are thick.*

** Please make sure to put ingredients below the maximum capacity.*



1,400ml

Capacity for general ingredients
(Fruits, vegetables, liquid, Ice, etc.).

800ml

Maximum capacity for dairy ingredients
(Milk, soy milk, dry milk, etc.).

300ml

Minimum liquid capacity for blending

** If the amount is less than the minimum amount, blending may not be carried out properly.*

