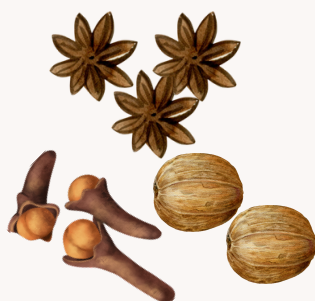


Caring For Your Nutri Blender

WHAT NOT TO BLEND

To help extend the life of your blender and ensure the best results, please avoid blending the following:



1. Whole Cloves, Nutmeg, and Other Very Hard Spices

These dense spices can cause micro-cracking, damage the blades, or stain the jug. Use a spice grinder or mortar and pestle instead.



2. Boiling Hot Liquids

Never add boiling liquids directly into the jug. High heat can warp the plastic or create pressure that causes the lid to pop off. Always let liquids cool to below 70°C before blending.



3. Sticky Ingredients (e.g., melted chocolate, honey on its own)

Thick, sticky ingredients can clump around the blades and strain the motor. Blend them with liquid ingredients to reduce resistance.



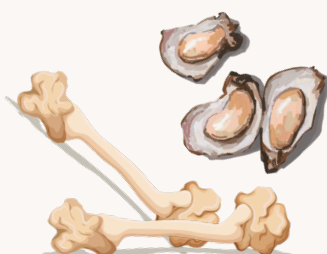
4. Frozen Fruit or Ice Without Liquid

Adding rock-solid frozen fruit or ice without any liquid can jam the blades or crack the jug. Always add a splash of liquid to help it blend smoothly.



5. Raw Dough or Very Thick Batters

The Nutri Blender isn't built for kneading dough or mixing heavy batters. These dense mixtures can strain the motor and damage internal components.



6. Large, Hard Bones or Shells

Never try to crush bones, nut shells, or seafood shells. These can dull or chip the blades and damage the jug.