User manual
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</table>
Important
Read this user manual carefully before you use the appliance and save it for future reference.

Danger
- Never immerse the motor unit in water or any other liquid, nor rinse it under the tap. Only use a moist cloth to clean the motor unit.

Warning
- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Do not use the appliance if the plug, the mains cord or other parts are damaged or have visible cracks.
- If the supply cord is damaged, it must be replaced by Philips, its service agent or similarly qualified persons in order to avoid a hazard.
- Do not touch the cutting edges of the blade units under any conditions, especially when the appliance is plugged in. The cutting edges are very sharp.
- Never use a chopper blade unit without a chopper bowl.
- To avoid splashing, always immerse the blender bar or whisk (specific types only) into the ingredients before you switch on the appliance, especially when you process hot ingredients.
- If one of the blade unit gets stuck, unplug the appliance before you remove the ingredients that block the blade units.
- Be careful when you pour hot liquid into the beaker, as hot liquid and steam may cause scalding.
- This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens of shops, offices, farms or other work environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
- Never process hard ingredients like ice cubes with the appliance.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Children shall not play with the appliance.
- Always disconnect the appliance from the supply if it is left unattended and before you assemble, disassemble, store or clean.
- Thoroughly clean the parts that come into contact with food before you use the appliance for the first time. Refer to the instructions and table for cleaning given in the manual.
- Always unplug the device from power supply before changing accessories or approaching parts that move in use.
Caution
- Do not use the appliance with any of the accessories longer than 3 minutes without interruption. Let the appliance cool down for 15 minutes before you continue processing.
- None of the accessories is suitable for use in the microwave.
- Never use any accessories or parts from other manufacturers or that Philips does not specifically recommend. If you use such accessories or parts, your guarantee becomes invalid.
- Keep the motor unit away from heat, fire, moisture and dirt.
- Only use this appliance for its intended purpose as shown in the user manual.
- Never fill the beaker, XL chopper bowl (specific types only), or compact chopper bowl (specific types only) with ingredients that are hotter than 80°C/175°F.
- Do not exceed the quantities and processing times indicated in the table.
- Clean the blade unit of the blender bar under the tap. Never immerse the power unit in water.
- After cleaning, let the blender bar dry. Store it either horizontally or with the blade pointing upwards.
- Noise level: Lc = 85 dB(A)

Electromagnetic fields (EMF)
This Philips appliance complies with all applicable standards and regulations regarding exposure to electromagnetic fields.
**Introduction**

Congratulations on your purchase and welcome to Philips! To fully benefit from the support that Philips offers, register your product at www.philips.com/welcome.

**General description**

**Hand blender**
1. On/off button
2. Motor unit
3. Release button
4. Blender bar with integrated blade unit

**Whisk (HR2533, HR2536, HR2537, HR2538 only)**
5. Whisk coupling unit
6. Whisk

**Beaker**
7. Beaker

**Potato masher (HR2538 only)**
8. Potato masher coupling unit
9. Potato masher
10. Potato masher paddle

**XL chopper (HR2537 only)**
11. XL chopper lid
12. XL chopper blade unit
13. XL chopper bowl

**Compact chopper (HR2532, HR2533, HR2535, HR2536, HR2537, HR2538 only)**
14. Compact chopper lid
15. Compact chopper blade unit
16. Compact chopper bowl
Before first use

1. Thoroughly clean all parts that will come into food contact before you use the appliance for the first time (see chapter “Cleaning”).

Note
- Make sure all parts are completely dry before you start using the appliance.

Preparing for use

1. Let hot ingredients cool down before you process them or put them in the beaker (maximum temperature 80°C).
2. Cut large ingredients into pieces of around 2 x 2 x 2 cm before you process them.
3. Assemble the appliance properly before you put the plug in the wall outlet.

Note
- Always unwind the power cord completely before you switch on the appliance.
- Remove all packing material or labels before using.

Using the appliance

Use this appliance for its intended household use as described in this manual.

Caution
- Avoid contact with moving parts. Keep hands and fingers away from blades and out of container during operation or while appliance is plugged in to prevent the possibility of severe injury to persons and/or damage to the appliance.

Hand blender

The hand blender is intended for:
- blending fluids, e.g. dairy products, sauces, fruit juices, soups, mixed drinks and shakes.
- mixing soft ingredients, e.g. pancake batter or mayonnaise.
- pureeing cooked ingredients, e.g. for making baby food.
- chopping nuts, fruits and vegetables.
Caution

- Do not process ingredients such as ice cubes, frozen ingredients or fruits with stones (fig. 1).

### Blending quantities and processing times

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Blending quantity</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruits and vegetables</td>
<td>100 - 200 g</td>
<td>30 sec</td>
</tr>
<tr>
<td>Baby food, soups, and sauces</td>
<td>100 - 400 ml</td>
<td>60 sec</td>
</tr>
<tr>
<td>Batters</td>
<td>100 - 500 ml</td>
<td>60 sec</td>
</tr>
<tr>
<td>Shakes and mixed drinks</td>
<td>100 - 500 ml</td>
<td>60 sec</td>
</tr>
</tbody>
</table>

1. Attach the blender bar to the motor unit (“click”).

2. Put the ingredients into the beaker.

3. Put the plug in the wall outlet.
4. Immerse the blade guard completely in the ingredients in order to avoid splashing.

5. Switch on the appliance by pressing the On/off button.

6. Move the appliance slowly up and down and in circles to blend the ingredients.

7. After you have finished blending, unplug the appliance.

8. Remove the blender bar by pressing the release button.

Caution

- Blades are sharp. Handle carefully. Always unplug the appliance first. Never touch the blade itself when cleaning or clearing food caught in blades.
For easy cleaning, rinse the bar immediately after use with hot water. Do not immerse the bar completely in water.

Place the bar in an upright position with the blade guard on top and let it dry for at least 10 minutes before storing.

XL chopper (HR2537 only)
Compact chopper (HR2532, HR2533, HR2535, HR2536, HR2537, HR2538 only)

The XL chopper and compact chopper are intended for chopping ingredients such as nuts, raw meat, onions, hard cheese, boiled eggs, garlic, herbs, dry bread, etc.

**Caution**

- Always unplug the appliance first. Be very careful when you handle the chopper blade unit, the cutting edges are very sharp. Always hold the unit by the center plastic rod. Never touch the blade itself. Be particularly careful when you insert or remove the blade unit from the chopper bowl, when you empty the chopper bowl, when clearing food caught in blades and during cleaning.
- Do not process ingredients such as ice cubes, frozen ingredients or fruits with stones.
## Chopping quantities and processing times

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Chopping quantity</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Onions, Eggs</td>
<td>200 g</td>
<td>5 x 1 sec.</td>
</tr>
<tr>
<td>Fish</td>
<td>200 g</td>
<td>10 sec.</td>
</tr>
<tr>
<td>Herbs</td>
<td>30 g</td>
<td>5 x 1 sec.</td>
</tr>
<tr>
<td>Nuts and almonds</td>
<td>200 g</td>
<td>30 sec.</td>
</tr>
<tr>
<td>Dark chocolate</td>
<td>100 g</td>
<td>20 sec.</td>
</tr>
<tr>
<td>Dry bread cubes</td>
<td>80 g</td>
<td>30 sec.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Chopping quantity</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garlics, Onions, Eggs</td>
<td>100 g</td>
<td>5 x 1 sec.</td>
</tr>
<tr>
<td>Fish</td>
<td>120 g</td>
<td>5 sec.</td>
</tr>
<tr>
<td>Herbs</td>
<td>20 g</td>
<td>5 x 1 sec.</td>
</tr>
<tr>
<td>Nuts and almonds</td>
<td>100 g</td>
<td>20 sec.</td>
</tr>
</tbody>
</table>

1. Put the blade unit in the chopper bowl.
2. Put the ingredients in the chopper bowl.
3. Put the chopper lid on the chopper bowl.
4. Attach the motor unit onto the chopper lid (“click”).

5. Put the plug in the wall outlet.

6. Press the On/off button and let it operate until all ingredients are cut.

7. After you have finished chopping, unplug the appliance.

8. Press the release button to remove the motor unit from the chopper lid.
9 Carefully remove the chopper lid and the blade unit (fig. 18).

10 Pour the chopped ingredients out (fig. 19).

Whisk (HR2533, HR2536, HR2537, HR2538 only)

The whisk is intended for whipping cream, whisking egg whites, desserts etc.

Tip

• If you want to process a small quantity, tilt the bowl slightly for a quicker result.
• When you beat egg whites, use a large bowl for the best result. In order to get a good result the bowl and the tool must be completely fat free and there must not be a rest of egg yolk in the egg whites.
• When you whip cream, use the beaker to avoid splashing.

Note

• Do not use the whisk to prepare dough or cake mixture.

Whisking quantities and processing time.

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Whisking quantity</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cream</td>
<td>250 g</td>
<td>70-90 sec</td>
</tr>
<tr>
<td>Egg whites</td>
<td>4 x</td>
<td>120 sec</td>
</tr>
</tbody>
</table>
1. Attach the whisk to the whisk coupling unit ("click").

2. Attach the whisk coupling unit to the motor unit ("click").

3. Put the ingredients in a bowl.

4. Put the plug in the wall outlet.

5. Immerse the whisk in the ingredients.
6 Switch the appliance on by pressing the On/off button.

7 Move the appliance slowly up and down and in circles.

8 After you have finished the whisking, unplug the appliance.

9 Press the release button to remove the motor unit from the whisk coupling unit.

10 To detach the whisk from the coupling unit, pull the whisk straight down out of the coupling unit.
Potato masher (HR2538 only)

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Whisking quantity</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potato</td>
<td>2 kg</td>
<td>40-60 sec</td>
</tr>
</tbody>
</table>

1. Attach the potato masher to the potato masher coupling unit, turn the potato masher counterclockwise until it is locked (“click”).

2. To attach the paddle to the potato bar turn it counterclockwise until it locks.

3. Attach the potato masher coupling unit to the motor unit.

4. Put the plug in the wall outlet.
5. Lower potato masher into a bowl with cooked potatoes.

6. Switch the appliance on by pressing the On/off button.

7. Move the appliance slowly up and down and in circles.

8. After you have finished smashing potatoes, remove the plug from the wall outlet.
Cleaning

**Caution**

- Do not immerse the motor unit, the compact chopper lid, the XL chopper lid, the whisk coupling unit and the potato mashing coupling unit in water or any other liquids, nor rinse them under the tap. Use a moist cloth to clean these parts. The blender bar blade and guard can be rinsed under the tap. All other accessories are dishwasher proof.
- Never use scouring pads, abrasive cleaning agents or aggressive liquids such as alcohol, gasoline or acetone to clean the appliance.

1. Unplug the appliance.
2. Press the release button on the motor unit to remove the accessory you have used.
3. Disassemble the accessory.
4. See the “Cleaning” charts for further instructions.
<table>
<thead>
<tr>
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<tr>
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<td>✔️</td>
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<td>✗</td>
<td>✔️</td>
</tr>
<tr>
<td><img src="HR2538.png" alt="Image" /></td>
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<td>✔️</td>
<td>✔️</td>
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<tr>
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<td>✔️</td>
</tr>
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<td>✔️</td>
<td>✔️</td>
</tr>
<tr>
<td><img src="HR2535.png" alt="Image" /></td>
<td>✔️</td>
<td>✔️</td>
<td>✔️</td>
</tr>
<tr>
<td><img src="HR2536.png" alt="Image" /></td>
<td>✔️</td>
<td>✔️</td>
<td>✔️</td>
</tr>
<tr>
<td><img src="HR2537.png" alt="Image" /></td>
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<td>✔️</td>
<td>✔️</td>
</tr>
<tr>
<td><img src="HR2538.png" alt="Image" /></td>
<td>✔️</td>
<td>✔️</td>
<td>✔️</td>
</tr>
</tbody>
</table>

Notes: HR2533, HR2536, HR2537, HR2538

CompactXL

XL

Compact
### Storage

1. Wind the power cord loosely around the heel of the motor unit.
2. Store the appliance in a cool, dry place away from direct sunlight or other heat source.

### Recycling

- This symbol means that this product shall not be disposed of with normal household waste (2012/19/EU).
- Follow your country’s rules for the separate collection of electrical and electronic products. Correct disposal helps prevent negative consequences for the environment and human health.

### Guarantee and support

If you need information or support, please visit [www.philips.com/support](http://www.philips.com/support) or read the separate worldwide guarantee leaflet.

### Troubleshooting

This chapter summarizes the most common problems you could encounter with the appliance. If you are unable to solve the problem with the information below, visit [www.philips.com/support](http://www.philips.com/support) for a list of frequently asked questions or contact the Consumer Care Center in your country.

<table>
<thead>
<tr>
<th>Problem</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>The appliance makes a lot of noise, produces an unpleasant smell,</td>
<td>The appliance may produce an unpleasant smell or emit a little smoke if</td>
</tr>
<tr>
<td>feels hot to the touch or produces smoke. What should I do?</td>
<td>it has been used too long. In this case you should switch off the</td>
</tr>
<tr>
<td></td>
<td>appliance and let it cool down for 60 minutes.</td>
</tr>
<tr>
<td>Is it possible to damage the appliance by processing very hard</td>
<td>Yes, the appliance may get damaged if you process very hard ingredients</td>
</tr>
<tr>
<td>ingredients?</td>
<td>such as bones, fruit with stones or frozen ingredients.</td>
</tr>
<tr>
<td>Why does the appliance suddenly stop working?</td>
<td>Some hard ingredients may block the blade unit.</td>
</tr>
<tr>
<td></td>
<td>Unplug the appliance, detach the motor unit and carefully remove the</td>
</tr>
<tr>
<td></td>
<td>ingredients that block the blade unit.</td>
</tr>
</tbody>
</table>