

PHILIPS

HR2621, HR2650
HR2651, HR2652
HR2653, HR2655
HR2656, HR2657



User manual

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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, the whisk (specific types only) or the double 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.

Caution

- Always disconnect the appliance from the mains if you leave it unattended and before you assemble, disassemble, store or clean it.
- Switch off the appliance and disconnect from power supply before changing accessories or approaching parts that move in use.
- 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, except the soup container.
- 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 or XL 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 in water.
- After cleaning, let the blender bar dry. Store it either horizontally or with the blade pointing upwards. Make sure the blade unit is completely dry before you store the blender bar.
- 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 Power cord
- 2 Trigger switch
- 3 Motor unit
- 4 Release button
- 5 Blender bar with integrated blade unit
- 6 Blade guard

XL chopper

(HR2621 HR2652 HR2653 HR2655 HR2657 only)

- 7 Gear unit for XL chopper
- 8 XL chopper blade
- 9 XL Chopper bowl (for XL chopper and spiralizer HR2656, HR2657)

Spiralizer (HR2656, HR2657 only)

- 10 3 Spiralizer inserts (spaghetti, linguine, ribbon)
- 11 Feeding tube
- 12 Spiralizer driving plate
- 13 Spiralizer gear unit

Bottle to go (HR2650, HR2651, HR2652, HR2653, HR2655, HR2656, HR2657 only)

- 14 Bottle
- 15 Lid

Soup container (HR2651, HR2655 only)

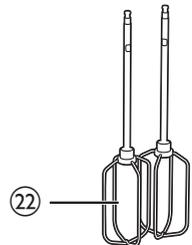
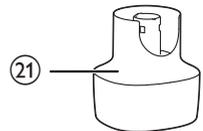
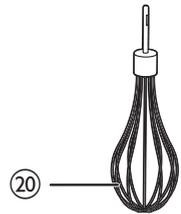
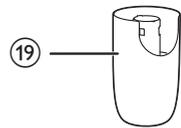
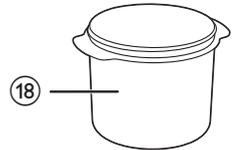
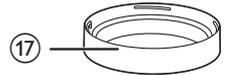
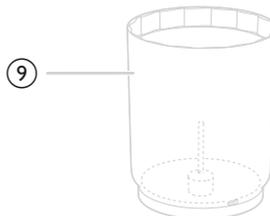
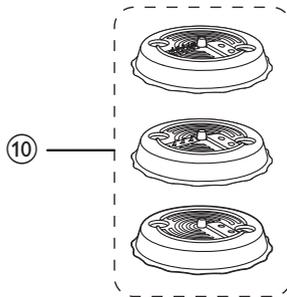
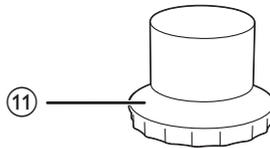
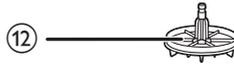
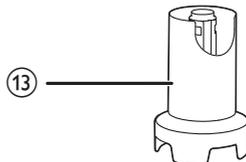
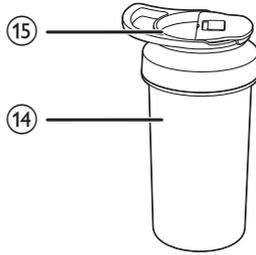
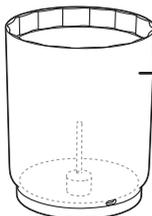
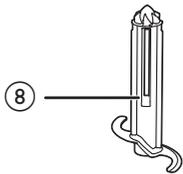
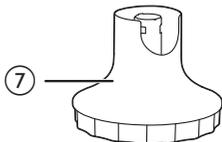
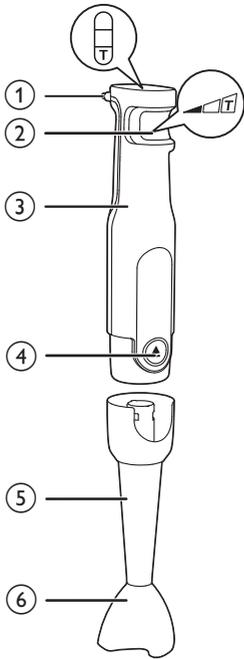
- 16 Lid
- 17 Cracker department
- 18 Soup container

Whisk (HR2621 HR2652 HR2655 HR2657 only)

- 19 Whisk gear unit
- 20 Whisk

Mixer accessory (HR2653 only)

- 21 Mixer accessory gear unit
- 22 Mixer accessory



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 bottle to go or soup container (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.

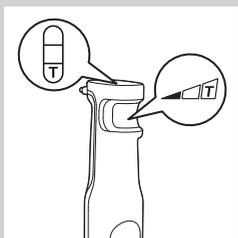
Using the appliance

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.**

Trigger switch



This appliance is equipped with a trigger switch and a visual speed indication on top of the device.

- ↳ The deeper you press, the higher the speed gets. The speed indication on top shows you the "low speed range", medium speed range and "high speed range marked with "T" (Turbo).

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.

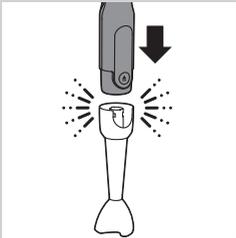


Caution

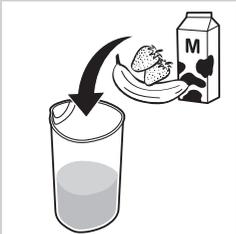
- Do not process ingredients such as ice cubes, frozen ingredients or fruits with stones (fig. 1).

Blending quantities and processing times

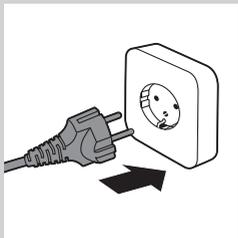
Ingredients	Blending quantity	Time	Speed
Fruits and vegetables	100 - 200 g	30 sec.	
Baby food, soups, and sauces	100 - 400 ml	60 sec.	
Batters	100 - 500 ml	60 sec.	
Shakes and mixed drinks	100 - 1000 ml	60 sec.	



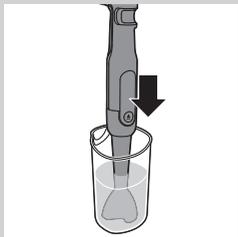
- 1** Attach the blender bar to the motor unit (“click”).



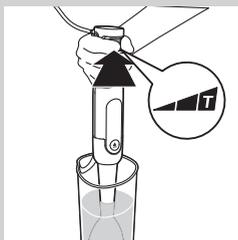
- 2** Put the ingredients into a beaker.



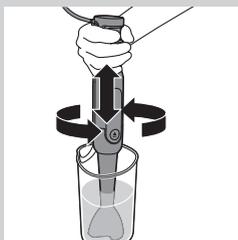
3 Put the plug in the wall outlet.



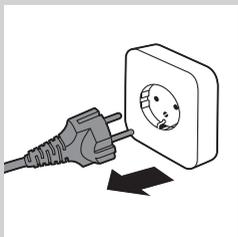
4 Immerse the blade guard completely in the ingredients in order to avoid splashing.



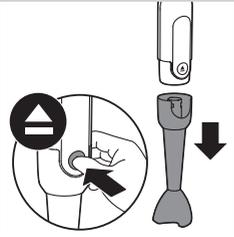
5 Switch on the appliance by squeezing the trigger switch. You can increase the speed by pressing the switch harder. If you press the switch up to maximum, the blender will work with Turbo speed.



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



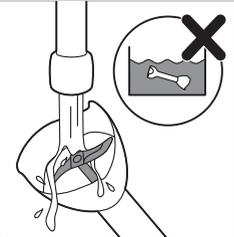
7 After you have finished blending, release the trigger switch to turn the appliance off and unplug the appliance.



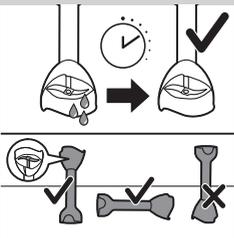
8 Remove the blender bar by pressing the release button.

! **Caution**

- Blades are sharp. Handle carefully. Always unplug the appliance first. Never touch the blade itself when cleaning or clearing food caught in blades.



9 For easy cleaning, rinse the bar immediately after use with hot water. Do not immerse the bar completely in water.



10 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 (HR2621, HR2652, HR2653, HR2655, HR2657 only)

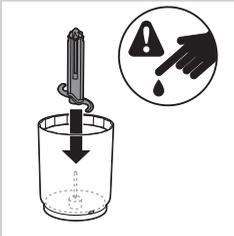
The XL chopper is intended for chopping ingredients such as nuts, raw meat, onions, hard cheese, boiled eggs, garlic, herbs, dry bread, etc.

! **Caution**

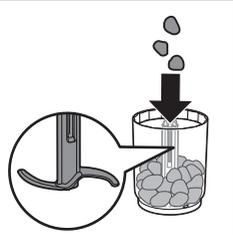
- Always unplug the appliance first. Be very careful when you handle the chopper blade unit, the cutting edges are very sharp. Always hold the unit by the center plastic rod. Never touch the blade itself. Be particularly careful when you insert or remove the blade unit from the chopper bowl, when you 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

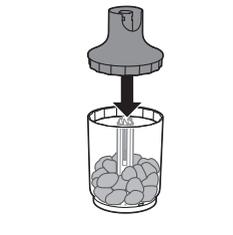
Ingredients	Chopping quantity	Time	Speed
Onions	200 g	5 x 1 sec.	
Eggs	200 g	5 sec.	
Meat	200 g	10 sec.	
Herbs	30 g	10 sec.	
Parmesan cheese	200 g	15 sec.	
Nuts and almonds	200 g	30 sec.	
Dark chocolate	100 g	20 sec.	
Dry bread cubes	80 g	30 sec.	



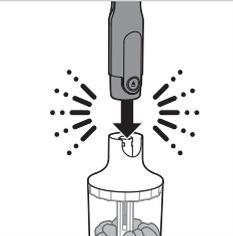
- 1** Put the blade unit in the XL chopper bowl.



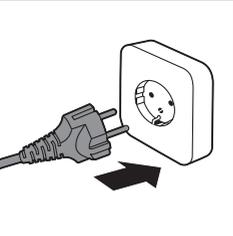
2 Put the ingredients in the XL chopper bowl.



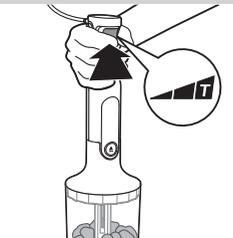
3 Put the gear unit for XL chopper on the chopper bowl.



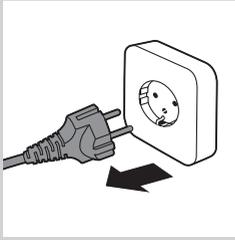
4 Attach the motor unit onto the gear unit for XL chopper ('click').



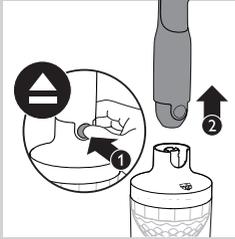
5 Put the plug in the wall outlet.



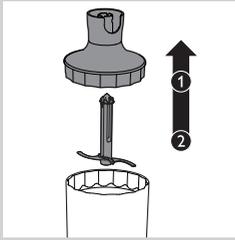
6 Press the trigger switch and let it operate until all ingredients are cut.



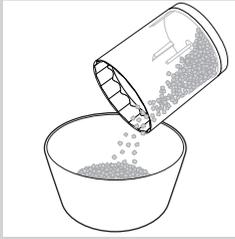
7 After you have finished chopping, release the trigger switch to turn the appliance off and unplug the appliance.



8 Press the release button to remove the motor unit from the gear unit.

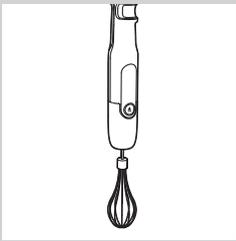


9 Carefully remove the gear unit and the blade unit (fig. 18).

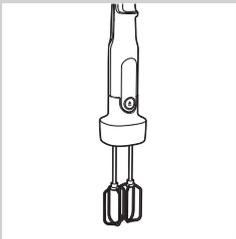


10 Pour the chopped ingredients out (fig. 19).

Whisk (HR2621, HR2652, HR2655, HR2657 only) / Mixer accessory (HR2653 only)



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



The mixer accessory is intended for mixing all kinds of light doughs, e.g. sponge cake, cake batter and for mashing potatoes, whipping cream, whisking egg whites and desserts.

 **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.
- To prevent splashing, start at a low speed and continue with a higher speed after around 1 minute.
- When you whip cream, use a beaker to avoid splashing.

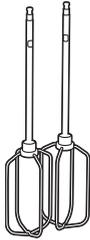
 **Note**

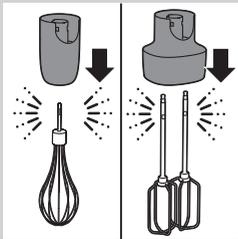
- Do not use the whisk to prepare dough or cake mixture.

Whisking quantities and processing time.

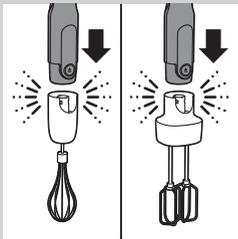
	Ingredients	Whisking quantity	Time	Speed
	Cream	250 g	70-90 sec	
	Egg whites	4 x	120 sec	

Mixing quantities and processing time.

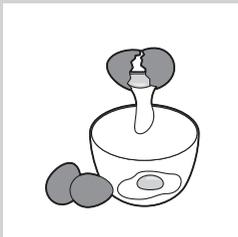
	Ingredients	Mixing quantities	Time	Speed
	Cream	200-250 ml	70-90 sec	  
	Eggs	1-6 x	2-4 min	
	Cake batter	750 g	3-6 min	
	Cooked potatoes	750 g	30 sec	



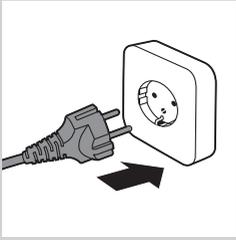
1 Attach the whisk to the whisk gear unit, or attach the mixer accessory to the mixer accessory gear unit ('click').



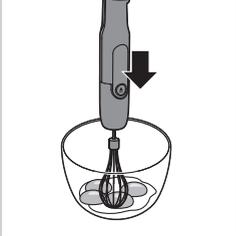
2 Attach the whisk gear unit or the mixer gear unit to the motor unit ('click').



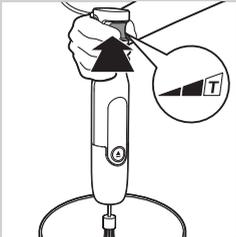
3 Put the ingredients in a bowl.



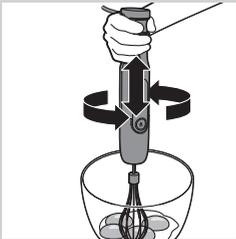
4 Put the plug in the wall outlet.



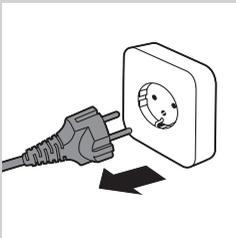
5 Immerse the whisk or the mixer accessory in the ingredients.



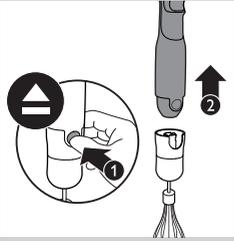
6 Press the trigger switch.



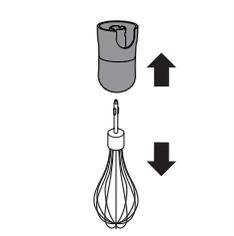
7 Move the appliance slowly in circles.



8 After you have finished the whisking/mixing, release the trigger switch to turn the appliance off and remove the plug from the wall outlet.



9 Press the release button to remove the motor unit from the gear unit.



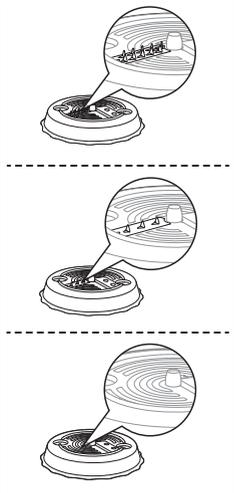
10 To detach the whisk/mixer accessory from the gear unit, pull the whisk/mixer accessory straight down out of the gear unit.

Spiralizer (HR2656, HR2657 only)

The spiralizer is intended for creating spirals from different vegetable, e.g. potatoes, carrots, cucumber, zucchini, white radish, beet roots, turnips, etc.

3 Inserts:

The spiralizer has three different inserts which produce spirals with different widths. The “Spaghetti” insert and the “Linguine” inserts have two different knives, the plain knife cuts spiral ribbons and the second knife unit with the small teeth divides them into fine (Spaghetti) or thicker (Linguine) strips. The insert for the wide ribbons only has one plain knife.



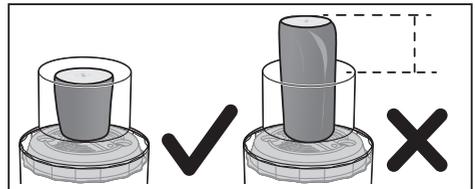
! Caution

- Be very careful when you handle the inserts, the cutting edges are very sharp. Always hold the inserts by the outer radius. Never touch the blade itself. Be particularly careful when you insert or remove the inserts from the chopper bowl. Grab the inserts with two fingers by using the holes in the insert. Be very careful when clearing food caught in blades and during cleaning.

				Speed
Courgette	✓	✓	✓	
Sweet potatoes	✓	✓	✓	
Carrots (thicker than 3 cm)	✓	✓	✓	
Radish	✓	✓	✓	
Cucumber	✓	✓	—	
Potatoes	✓	✓	✓	

Vegetable preparation tips

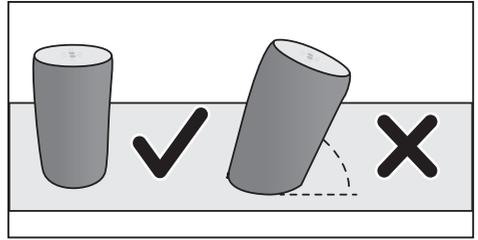
- In order to get nice and long spirals, cut the vegetable into straight cylinders with approximately the same height as the feeding tube.



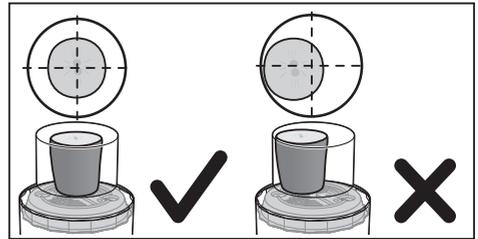
- Cut off each end of e.g. a cucumber/potato in order to have a good contact with the driving plate and the cutting insert.



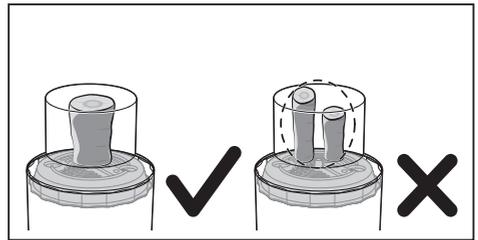
- Only a straight cylinder will remain centered from the beginning to the end of processing.



- Center the prepared vegetable by pressing it on the small metal tube in the middle of the cutting insert.



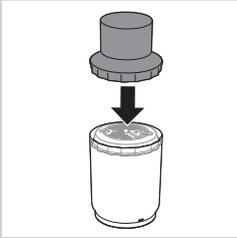
- Never place more than one piece of vegetable at the same time on the cutting inserts.



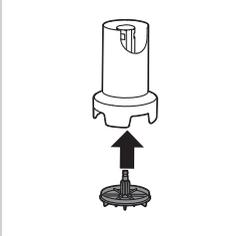
Using the spiralizer

- 1** Remove the chopping blade from the XL chopping bowl and put one of the inserts in the XL chopper bowl.

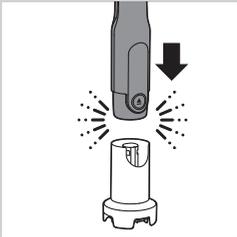




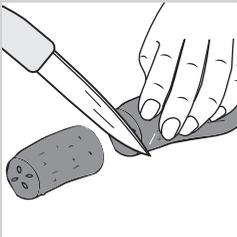
2 Attach the translucent feeding tube onto the XL chopper bowl.



3 Attach the driving plate to the spiralizer gear unit.



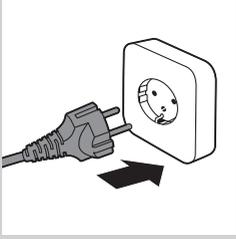
4 Attach the motor unit to the gear unit (fig. 2).



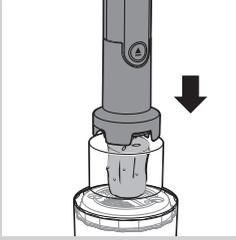
5 Prepare the vegetable as described in the preparation tips.



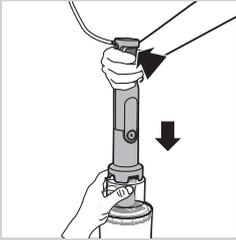
6 Center the vegetable and press it onto the small metal tube of the insert.



7 Put the plug in the wall outlet.



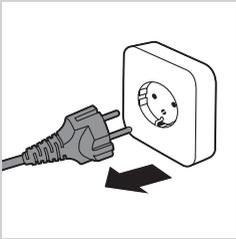
8 Press the motor unit with attached gear unit and driving plate onto the vegetable (fig. 6).



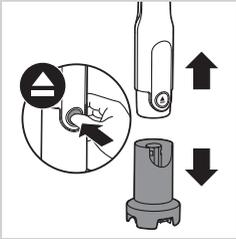
9 Fix the chopper bowl and the feeding tube with one hand, and press the trigger switch with the middle finger of the other hand. Press down the vegetable at the same time.



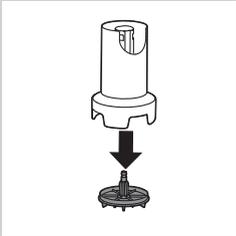
10 The spirals are processed into the bowl.



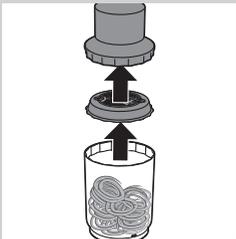
11 After you have finished processing, release the trigger switch to turn the appliance off and unplug the appliance.



12 Remove the gear unit by pressing the release button.



13 Remove the driving plate from the gear unit.



14 Remove the feeding tube and the insert, and then empty the bowl.

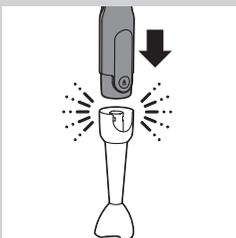
Note

- If you want to make another batch, remove the remaining vegetable from the driving plate or the insert.
- If you make larger quantities, empty the bowl before it's full.

Soup container (HR2651, HR2655 only)

The Soup container is intended for directly blending the soup in the container and to take outside.

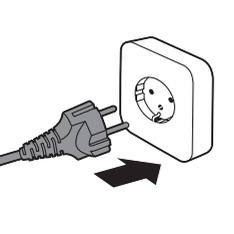
	Maximum quantity	Time	Speed
1. Cook veggies e.g. carrots, potatoes in boiling water for 20 minutes. 2. Cut into 2x2x2 cm pieces.	Carrots, potatoes: 200 g Water: 100 g	60 sec.	



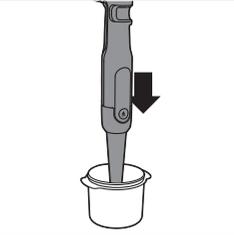
1 Attach the blender bar to the motor unit (“click”).



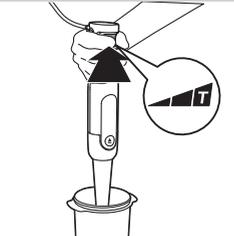
2 Put the cooked ingredients into the container.



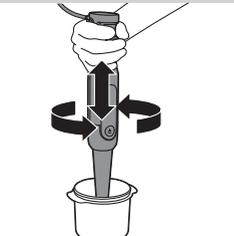
3 Put the plug in the wall outlet.



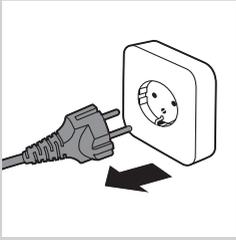
4 Immerse the blade guard completely in the ingredients in order to avoid splashing.



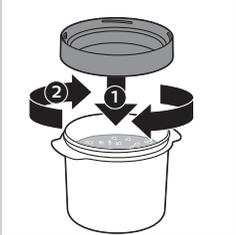
5 Switch on the appliance by squeezing the trigger switch. You can increase the speed by pressing the switch harder.



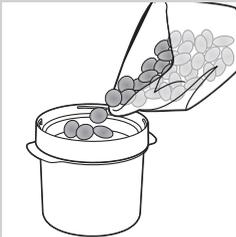
6 Move the appliance slowly up and down and in circles to blend the ingredients.



- 7** After you have finished blending, release the trigger switch to turn the appliance off and unplug the appliance.



- 8** Attach the cracker compartment and fix it by turning it clockwise.

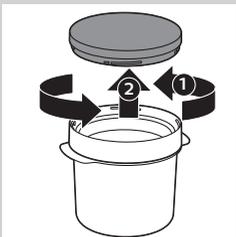


- 9** Fill in the cracker or other food which you will eat together with the soup.

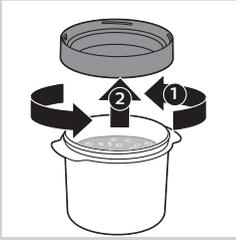


- 10** Attach the lid and close it by turning it clockwise.

Reheat the soup directly in the soup container:



- 1** Open the lid by turning it counterclockwise.



2 Remove the cracker compartment by turning it counterclockwise.

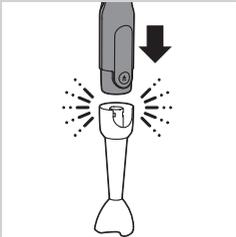


3 Place the opened container in the microwave and reheat the soup.

Bottle to go (HR2650, HR2651, HR2652, HR2653, HR2655, HR2656, HR2657 only)

The bottle to go is intended for directly blending the bottle and to take to work.

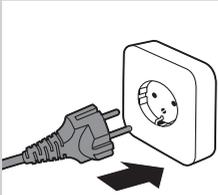
	Maximum quantity	Time	Speed
Berries, banana Milk, Juice	400 ml	60 sec.	
Veggies Juice	400 ml	60 sec.	



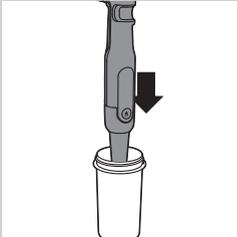
1 Attach the blender bar to the motor unit (“click”).



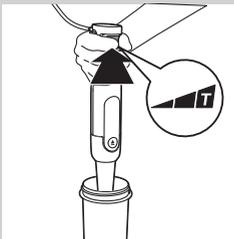
2 Put the ingredients into the bottle.



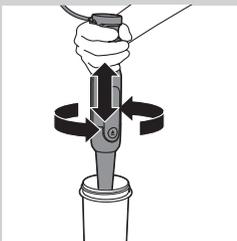
3 Put the plug in the wall outlet.



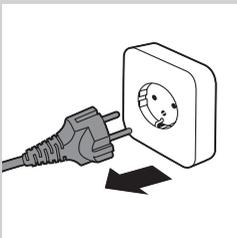
4 Immerse the blade guard completely in the ingredients in order to avoid splashing.



5 Switch on the appliance by squeezing the trigger switch. You can increase the speed by pressing the switch harder.



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



7 After you have finished blending, release the trigger switch to turn the appliance off and unplug the appliance.



8 Attach the lid by turning it clockwise.



9 Close the drinking spout and lock it by pushing the locking slider in the locking position.



10 Now you can take the bottle to go.



11 Open the drinking spout by pushing the locking slider to the open position.



12 Enjoy your home made smoothie or shake.

Cleaning



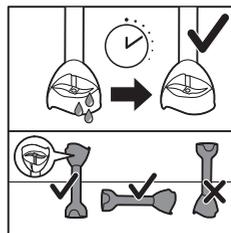
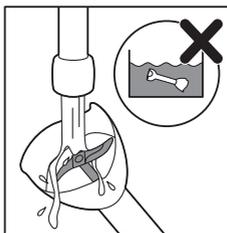
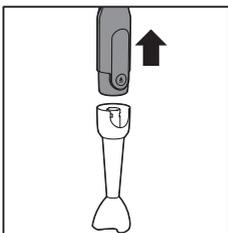
Caution

- Do not immerse the motor unit, the XL chopper gear unit, the whisk gear unit and the mixer accessory gear 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.

			
	✗	✗	✓
	✓	✗	✓
HR2621 HR2652 HR2655 HR2657 	✗	✗	✓
HR2621 HR2652 HR2655 HR2657 	✓	✓	✓
HR2653 	✗	✗	✓
HR2653 	✓	✓	✓
HR2656 	✓	✓	✓
HR2656 HR2657 	✗	✗	✓
 HR2656 HR2657	✓	✓	✓

			
HR2621 HR2652 HR2653 HR2655 HR2657 	✗	✗	✓
HR2621 HR2652 HR2653 HR2655 HR2657 	✓	✓	✓
HR2650 HR2651 HR2652 HR2653 HR2655 HR2656 HR2657 	✓	✓	✓
HR2651 HR2655 	✓	✓	✓



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** 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** for a list of frequently asked questions or contact the Consumer Care Center in your country.

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



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