



## COUNTERTOP APPLIANCES

OKTABLEND VACUUM BLENDER  
MAGNUS COLD PRESSED JUICER

## PRODUCT OVERVIEW

It is often said that following a healthy lifestyle is an extremely expensive affair and why should it not be! Whether it is a pre-packaged cold-pressed juice or a vacuum blended smoothie, a whole lot of advanced technology and science goes into the machines that make creating them possible. Instead of having weekly subscriptions with health companies to send you such bottled juices / smoothies at a premium, wouldn't it be better if you could prepare them fresh at home at a fraction of the cost?

Häfele now brings these technologies right to your doorstep with the addition of The Oktablend Vacuum Blender and The Magnus Cold Pressed Juicer to its PROBLEND® and COPRESS® Range of Countertop Appliances respectively.



## OKTABLEND VACUUM BLENDER

The Oktablend Vacuum Blender laden with VacuoTechnology helps remove, with the tap of a button, the air and oxygen responsible for oxidation of food and stops the subsequent depletion of the micro nutrients to enhance the shelf life and nutrient content of the blended food. Once the air is pulled out of the blending jar, the food is blended uniformly at high speed thus providing it a perfectly smooth texture without the formation of air bubbles. With this technology the nutrient level of your food is maintained and the food can be stored for a longer time when compared to traditional blending. The inbuilt AdapTech Control and Display of the Oktablend Vacuum Blender with the 8 pre-set functions gives you a host of options to select from, while promptly displaying the real-time temperature inside the blending jar. The easy-to-use jog dial/knob manoeuvres through the programs and makes it a breeze to operate the machine.



## THE ADVANTAGES OF A VACUUM BLENDER



### Enhances the quality of food that you intake

When you blend fruits / vegetables at a high speed in a traditional blender, the air present in the blender mixes with the food particles preventing a complete and uniform blending and causing air bubbles in the process.

With such blending, within an hour of preparing the juice, smoothie or puree, a clear separation starts to occur between the pulp and its water content.

### Reduces the negative effects of oxygen

Oxygen is our best friend when it comes to breathing but it is our food's worst enemy. When chemicals in food are exposed to the oxygen in the air, their chemical composition changes and they begin to deteriorate. The crisp red apples and pristine yellow bananas hence turn brown and your delicious green chutney separates into water and pulp.

A traditional blender, due to the limitation of its design and technology, accelerates this oxidation process of food particles while blending which results in the food undergoing a change in taste, colour, texture and losing most of its nutrients which in turn impacts the life of the blended food and cheats you out of the nutrition you deserve!



Traditional Blender

Vacuum Blender



### The VacuoTechnology

Vacuum helps to take out the air and removes oxygen which is responsible for oxidation of food and the subsequent depletion of the micro nutrients. In a vacuum blender, the high pressure vacuum allows you to take out the unwanted air in the blender. The absence of air, helps you achieve a uniform and consistent blending result while the absence of oxygen enhances the shelf life and nutrition of the blended food.

Thus, your vacuum blended juices, smoothies and purees retain most of the essential nutrients and have a smooth texture that maintains its consistency over a longer period of time.

## OKTABLEND VACCUUM BLENDER

### FEATURES & PRODUCT SPECIFICATIONS



**8 Pre-set Functions:** Häfele provides you a wide range of pre-set functions to suit all your blending requirements. Since the pre-defined time and speed for each pre-set function have been calculated based on the type of food and required consistency of the final product, the pre-sets help you to achieve the best blending result every time (*more about this on the next page*).



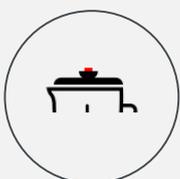
**AdapTech Control & Display:** Using the AdapTech Control in Oktablend, you can select any of the pre-set functions with just a double tap of your finger. Additionally, the AdapTech display shows the time lapsed for the current pre-set function, the real-time speed and the temperature inside the blending jar to keep you notified of the changes occurring inside.



**High RPM:** You need your appliance to do your job faster for you! The 3D Stainless Steel blades in Oktablend ensure high speed blending of up to 30000 RPM. This provides two advantages, your blending is done faster thus saving your time and your blender operates for less time thus extending its life.



**Tritan Jar:** The Oktagonal jar that comes along with Oktablend is made of Tritan which is free from any harmful chemicals that are present in plastic. The jar provides clarity, toughness and is dishwasher durable.



**Air Release Valve:** Vacuuming will seal the jar tightly and cause difficulty in opening it. Use the air release valve on the top of the Oktagonal jar to remove the vacuum inside before opening the lid.



**Dual Operation (Touch + Jog Dial):** The Oktablend Vacuum Blender offers you the convenience of either choosing to operate with touch (double tapping on any icon on the AdapTech Control) or with the jog dial (rotating the knob and selecting the required function with a long press). You can also use the jog dial to adjust the speed manually during the 'Blending' pre-set function.

Technology	VacuoTechnology
Digital Display	Yes (Time, Temperature, Speed)
RPM (rotations per minute)	30,000
Vacuumping Pressure	-80 kPa
Pre-set Programs	8 (Vacuum, Whole Juice, Puree, Batters, Ice-cream, Smoothie, Blending, Cleaning)
Body Material	Aluminium Body
Noise Level	Medium-High
Capacity	2 L
Interface	Touch Control + Jog Dial / Knob
Power	3 HP
Wattage	2200 W
Motor	AC Copper Motor
Warranty	2 Years



**OKTABLEND VACCUUM BLENDER**

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## OKTABLEND VACCUUM BLENDER

### PRE-SET FUNCTIONS

	FUNCTION	USAGE	RUNNING TIME
	VACUUM	Vacuum the Oktagonal jar before running any of the 6 functions to achieve a vacuum blending result. Use this function with vacuum proof containers to provide airtight storage of purees, batters, etc.	40 secs
	WHOLE JUICE	Juice whole fruits and vegetables	71 secs
	PUREE	Puree tomatoes, spinach, pumpkin, etc.	120 secs
	BATTERS	Make medium-light consistency batters of cookie, cake, idli, rice, pulses, etc.	85 secs
	ICE-CREAM	Blend wet and dry ingredients of an ice-cream mixture	35 secs
	SMOOTHIE	Make perfectly blended smoothie of fruits and vegetables	80 secs
	BLENDING	You can achieve a blending result of your choice using the 'Blending' function which gives you manual control over the blending speed inside the jar. Rotate the jog dial to adjust the speed by referring to the AdapTech Display.	180 secs
	CLEANING	Oktablend comes with a self cleaning function to provide thorough cleaning of the Oktagonal jar. Add water and a drop of dishwashing liquid in the jar before running this program.	51 secs



**Note :** Using the jog dial, enjoy an additional pre-set function 'Vacuum + Whole Juice' by turning the knob right after the 'Vacuum' function, which lets you run 'Vacuum' and 'Whole Juice' in succession as a single function.

## MAGNUS COLD PRESSED JUICER

The new Magnus Cold Pressed Juicer by Häfele is designed to work at a much slower pace as compared to your regular juicer. It is hence able to extract fruit and vegetable juices without applying heat, the absence of which helps retain maximum number of nutrients, vitamins and enzymes, and prevents oxidation. The inlet tube, MagnaFeed, comes with a diameter of 83 mm and can take in whole fruits like apples, pears and oranges without the hassle of cutting or peeling them. The Magnus Juicer by Häfele ensures that it extracts as much juice as possible from the fruits and vegetables put in, providing an extraction rate of more than 80%.



## MAGNUS COLD PRESSED JUICER

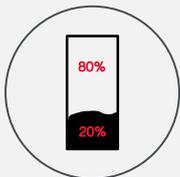
### FEATURES & PRODUCT SPECIFICATIONS



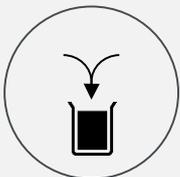
**MagnaFeed Inlet:** The MagnaFeed Inlet of the Magnus Cold Pressed Juicer is 83 mm in diameter which helps it take in whole fruits like a big apple, pear, oranges, etc. without the hassle of cutting them.



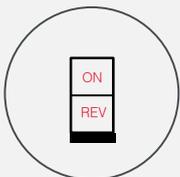
**Gentle and Slow Squeezing:** The auger in the new Magnus Cold Pressed Juicer is made by FDA PMMA alloy, known for its strength and hardness. It rotates at a slow speed of 35 RPM without generating any heat in the process, thus preventing oxidation and maximizing the nutritional value of the fruits and vegetables. This in turn helps maintain the taste of the juice closest to the flavours of the original ingredients.



**More than 80% Juice Yield:** Due to the slow auger rotations of Häfele's Magnus Cold Pressed Juicer, you can get a maximum juice output. The residual juice in the pulp waste is less than 20%.



**SmartFlow System:** Mix things up with the new Magnus Juicer. The SmartFlow System in this juicer allows you to mix and hold the juice when you are using more than one fruit / vegetable. The Smart Cap controls the flow of the juice and the continuous rotation of the auger helps to achieve 100% mixed juice while pouring it out.



**Single Button Operation:** The handling of the juicer is pretty simple. You press the top ('ON') part of the switch for continuous juicing, press the bottom portion ('REVERSE (REV)') to clear out the MagnaFeed when ingredients get stuck in the cavity and balance the switch in the centre when you need to turn the juicer off.



**Safety Locks:** Multiple safety locks ensure that the Magnus Juicer starts only when all the parts are connected and slotted in properly.



**Healthy Lifestyle:** While the best human digestive system in the world is only able to absorb 40% of nutrients directly from food that needs chewing and processing, the absorption rate of juices is 99%. Häfele's cold press juicing technology maximises the food nutrients inside your juice to provide you with combinations that help you detox, slim or energise yourself!

Juice Mechanism	Vertical Masticating
RPM	35
Juicer Capacity	500 ml
Jug Capacity	1 L
Feeding Inlet	83 mm
Juice Strainer	Yes, 2 (Fine + Coarse)
Motor	AC Motor with Copper Windings
Wattage	250 W
BPA Free Material	Yes
Body Material	ABS, Stainless Steel Body
Dishwasher Safe	Yes
Warranty	2 Years



**MAGNUS COLD PRESSED JUICER**

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SO MUCH MORE THAN JUICES...



◀ Prepare a glass of healthy and tasty nut milk with almonds, pistachios, cashews, etc.,

Make a Chia smoothie or blend them with your juice for a healthy breakfast drink ▶



◀ Concoct a vial of your favourite essential oil at home

# HÄFELE

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