

HAPPYCALL



AXLERIM Z

* Please carefully read the instruction provided for your safety

* The power of this product is AC 220-240V / 50-60HZ,
which is exclusive for Europe, Africa, Middle East, Korea, China,
and South-Eastern Asian countries.

a recipe book about
AXLERIM Z

**COOK
BOOK**

해피콜 초고속 블렌더 엑슬림 Z 쿡북



Axlerim Z

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Precautions

- * When blending hard or thick ingredients, gradually increase the speed from low to high.
- * Combine water or liquids (Milk, Soy milk, Almond milk, etc.) when making juice with dry and hard ingredients.
- * Blend the softer ingredients first when blending various fruits & vegetables.
- * It is recommended not to put an excessive amount of ingredients. (The motor could idle or the safety system may activate)
- * Use moderate (small or medium cubed) sized cubes when grinding ice.
- * Use the pusher only after the cap is sealed. Do not use other tools (Spoons, Knives, various utensils, etc) other than the pusher while the blender is operating.
- * When using the self-cleaning mode, put 250~300ml of water in the blender.
- * Though the blade is not sharp, because it is pointed, using a soft brush for cleaning is recommended.
- * After usage, place the container upside down to dry.
- * Keep away from children's reach.



Operation Dial mode

Manual mode

- Speed level LED will light up orange and operate when turning the dial clockwise.
- There are 10 levels of speed, and each stops after 10 mins of operating time.
- Turn the dial back to OFF to restart the operation.

Auto-blending mode

- The orange light will indicate your desired mode while turning the dial.
- The ON/OFF button will start the designated mode.
- After the operating time ends, the operation will automatically stop.

※While operating, pressing the ON/OFF button will return the option to #1.

Easy operation mode

- Press and hold the ON/OFF and operation button to start blending at maximum speed; a LED sign will read "ON".
- Releasing the button will return the machine to ready mode with the LED sign reading OFF.

Operation time by Mode

Auto blending mode	Speed(Time):operating time	Auto blending mode	Speed(Time):operating time
Sorbet mode	Speed 10 level (8sec) Stop (2sec) Speed 10 level (8sec) Stop (2sec) Speed 10 level (8sec) Total 28sec	Soup mode	Speed 7 level (7sec) Speed 10 level (7mins 53sec) Total 8mins
Soft fruit mode	Speed 10 level (20sec) Stop (2sec) Speed 10 level (10sec) Stop (2sec) Speed 10 level (10sec) Total 44sec	Grinding mode	Speed 5 level (5sec) Stop (2sec) Speed 10 level (3sec) Stop (2sec) Speed 7 level (5sec) Stop (2sec) Speed 10 level (3sec) Stop (2sec) Speed 7 level (5sec) Stop (2sec) Speed 10 level (3sec) Total 34sec
Hard Fruit/Vegetable mode	Speed 10 level (30sec) Stop (2sec) Speed 6 level (10sec) Stop (2sec) Speed 10 level (60sec) Stop (2sec) Speed 6 level (10sec) Total 1min 56sec	Cleaning mode	Speed 10 level (20sec) Stop (2sec) Speed 10 level (10sec) Stop (2sec) Speed 10 level (10sec) Total 44sec

Measurement Standard • A glass of water = 200ml • 1T = 15cc / 1t = 5cc • 2 persons base
 • Hot water = Above 80°C (available to check with temperature pusher)

* You can add or reduce the ingredients in the recipe based on your preferences.


Sorbet

Four Beats Frappe P.12
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Four Beats Frappe



For
2
servings
28"
Operating
time

1. Freeze the espresso in an ice tray.
2. After freezing, place the ingredients in the blender and grind in Sorbet mode.

- tip**
- Frozen Americano also available as replacement.
 - You can make the Three Beats Frappe without Oligosaccharide syrup if you don't like sweets.



Red Frappe



For
2
servings
28"
Operating
time

1. Roast cashew nut on dry & heated pan and cool it.
2. Blend all the ingredients with Sorbet mode.



- tip**
- Instead of frozen strawberry, you can use frozen raspberry.
 - Add more honey based on your preference.

Starbucks Frappe



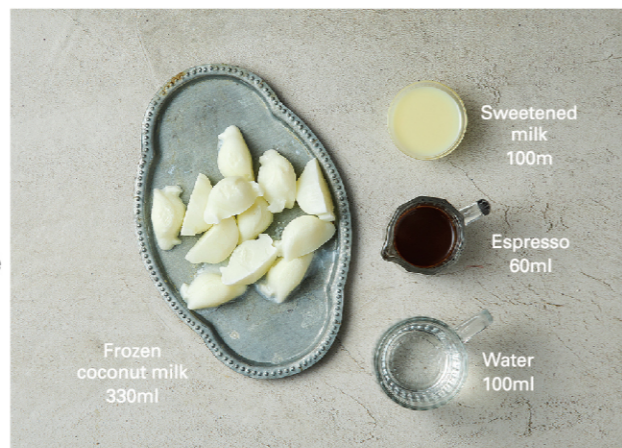
For
2
servings

28"
Operating
time

1. Freeze coconut milk in an ice tray.
2. Grind all ingredients with Sorbet mode except Espresso.
3. Put blended coconut milk into the cup and pour Espresso to complete.

tip

- If you add a little salt instead of Sweetened milk, you can experience a new flavor.
- If you use frozen coconut milk, you can enjoy an aromatic flavor.



Green grapes Sorbet



For
2
servings

28"
Operating
time

1. Freeze individual grapes.
2. Blend frozen green grapes, Oligosaccharide, ice, and water with Sorbet mode.

tip

- You can use any other seedless fruits apart from green grapes.



Citron Sorbet



For
2
servings

28"
Operating
time

1. Put all ingredients and blend with Sorbet mode.
2. Pour into the cup and decorate with mint or sliced lemon.

tip

- Apart from citron syrup, you can use five berries or Japanese apricot syrup.
- If you add lemon juice, you can enjoy the extra sour taste.



Black beer Sorbet



For
2
servings

28"
Operating
time

1. Put black beer, water, sugar into a pot and boil slightly and cool it.
2. Pour the ingredients from step 1 into an ice tray and freeze.
3. Blend frozen black beer and water with Sorbet mode.

tip

- You can use normal beer or champagne as a replacement.

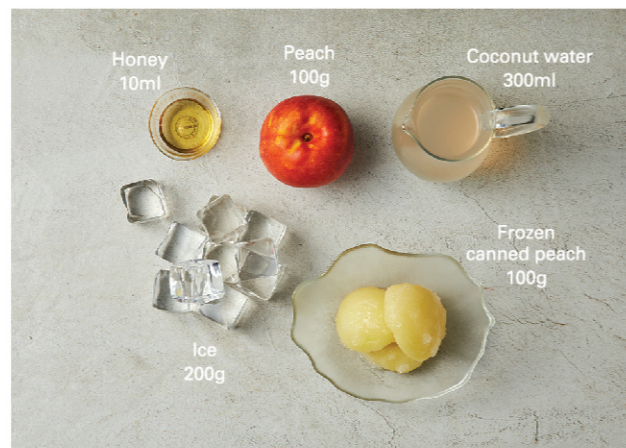


Coach Sorbet



1. Peel & cut the peach and freeze it in the fridge.
2. Put frozen peach, coconut water, honey, and ice and blend with Sorbet mode.

tip • You can also use canned peach.



Jumpin-to-milk Frappe



1. Put all ingredients and blend with Sorbet mode.
 2. Put beverage into the cup and decorate with crumbled Jolly Pong cookie.
- You can chocolate Jumping-to-milk frappe if you use chocolate ice cream.

tip


Soft Fruit

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Daddy's Strawberry P.24
Orange Fantasy P.25
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Detox Juice P.30



Bali Juice

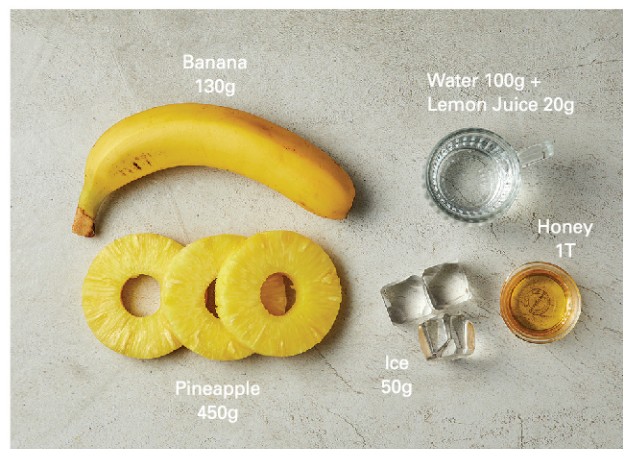


For
2
servings

44"
Operating
time

1. Peel the banana.
2. After peeling the pineapple, cut it into 4 pieces.
3. Put all ingredients into Axlerim and blend with Soft Fruit mode.

- tip**
- Recommended to those who like fresh taste.
 - It blends better if put Banana and liquid first.
 - To enjoy sweet taste, reduce Lemon juice and add more Honey.



Water Filling Juice



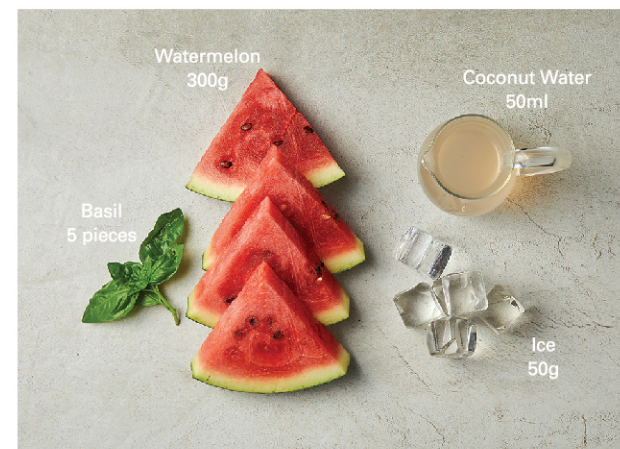
For
2
servings

44"
Operating
time

1. Slice the watermelon into proper pieces after skinning it.
2. Put all ingredients into Axlerim except Basil and blend with Soft Fruit mode.
3. Pour the juice into a glass and put basil on top of it.

- Blend Basil together for more fragrance.
- To enjoy sweeter taste, add Honey or Oligosaccharide syrup.

tip



Daddy's Strawberry



For
2
servings

44"
Operating
time



1. Wash Strawberry and remove the stalk end.
2. Put all ingredients into Axlerim and blend with Soft Fruit mode.

tip

- When using Frozen strawberries, you don't need extra ice.
- To enjoy sweeter taste, add Honey or Oligosaccharide.



Orange Fantasy



For
2
servings

44"
Operating
time



1. Slice Orange into 4 pieces after removing the peel.
2. Put all ingredients into Axlerim except Cinnamon Powder and blend with Soft Fruit mode.
3. Pour the Juice and scatter Cinnamon Powder on top of it.

tip

- Not recommend to add Sinnamon for Children.
- To enjoy cleaner taste, add water instead of Almond Milk.
- To enjoy sweeter taste, add Honey or Oligosaccharide.



Perfectly Meal



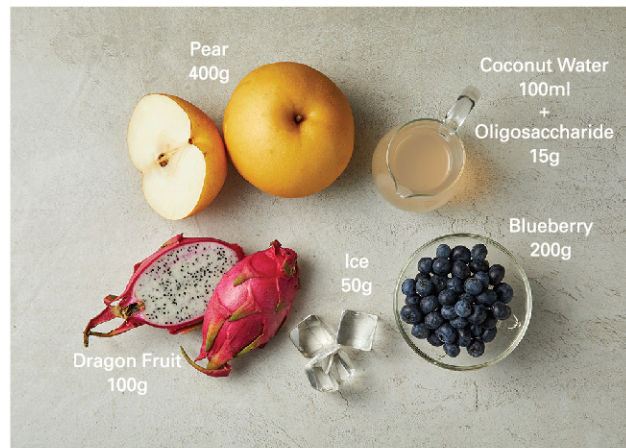
For
2
servings

44"
Operating
time



1. Clean the blueberries and pear with water.
2. Slice and remove the seeds from the pear and peel the dragon fruit to only use the flesh.
3. Put all ingredients into Axlerim and blend with Soft Fruit mode.

- tip**
- Since it has flesh more than liquid, using the pusher is recommended.
 - To enjoy sweeter taste, add Honey or Oligosaccharide.

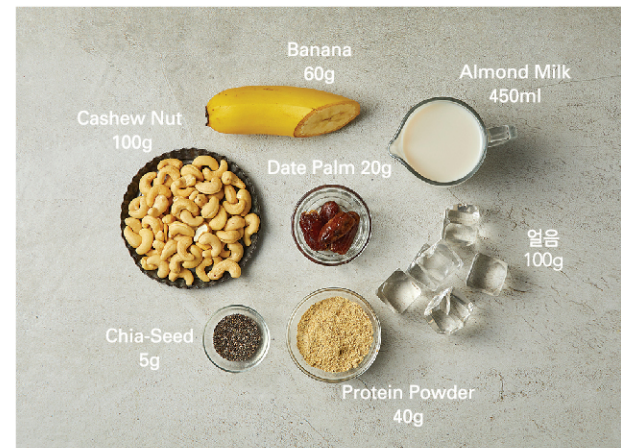


Beige Juice



For
2
servings

44"
Operating
time



1. Peel the banana.
2. Put all ingredients into Axlerim except Chia-Seed and blend with Soft Fruit mode.
3. Pour the Juice into a glass and put Chia-Seed on top of it.

- tip**
- Refer to Grinding Mode for Protein Powder.
 - It is highly nutritious and is good for breakfast.
 - To enjoy sweeter taste, add Honey or Oligosaccharide.

Popeye's Juice



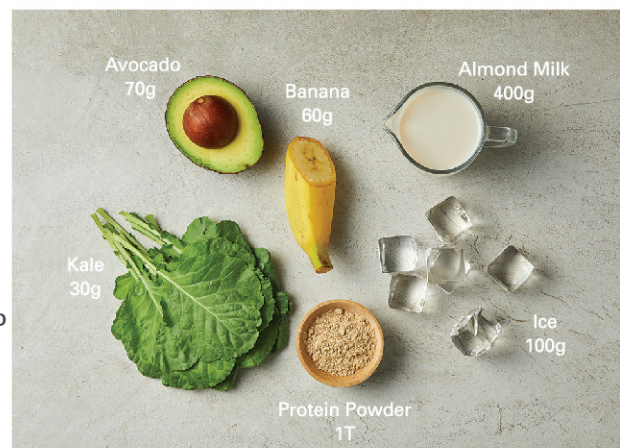
For
2
servings

44"
Operating
time

1. Take the flesh from Avocado and Banana and slice them into 4 pieces.
2. Rinse kale and slice into proper portions.
3. Put all ingredients into Axlerim and blend with Soft Fruit mode.

tip

- Refer to Grinding Mode for Protein Power.
- Only cut through half of the avocado and twist to remove the seed.
- It is highly nutritious enough for a meal.



Tropical Juice



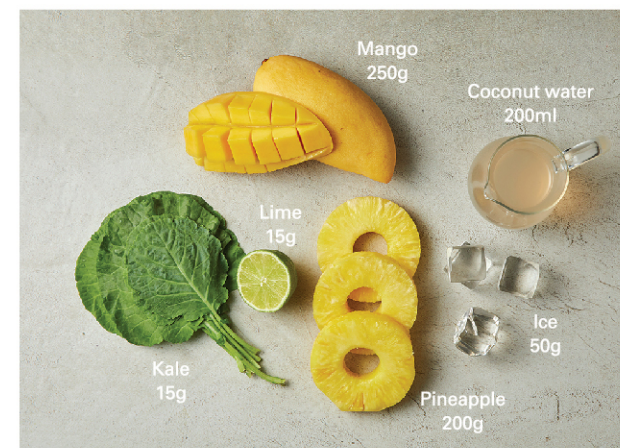
For
2
servings

44"
Operating
time

1. Rinse vegetables and fruits.
2. Take the flesh from Pineapple and Lime and slice them into 4 pieces.
3. Put all ingredients into Axlerim and blend with Soft Fruit mode.

tip

- Blending the mango and liquid first will allow for smoother blending.
- To enjoy sweeter taste, add Honey or Oligosaccharide.



Detox Juice



For
2
servings

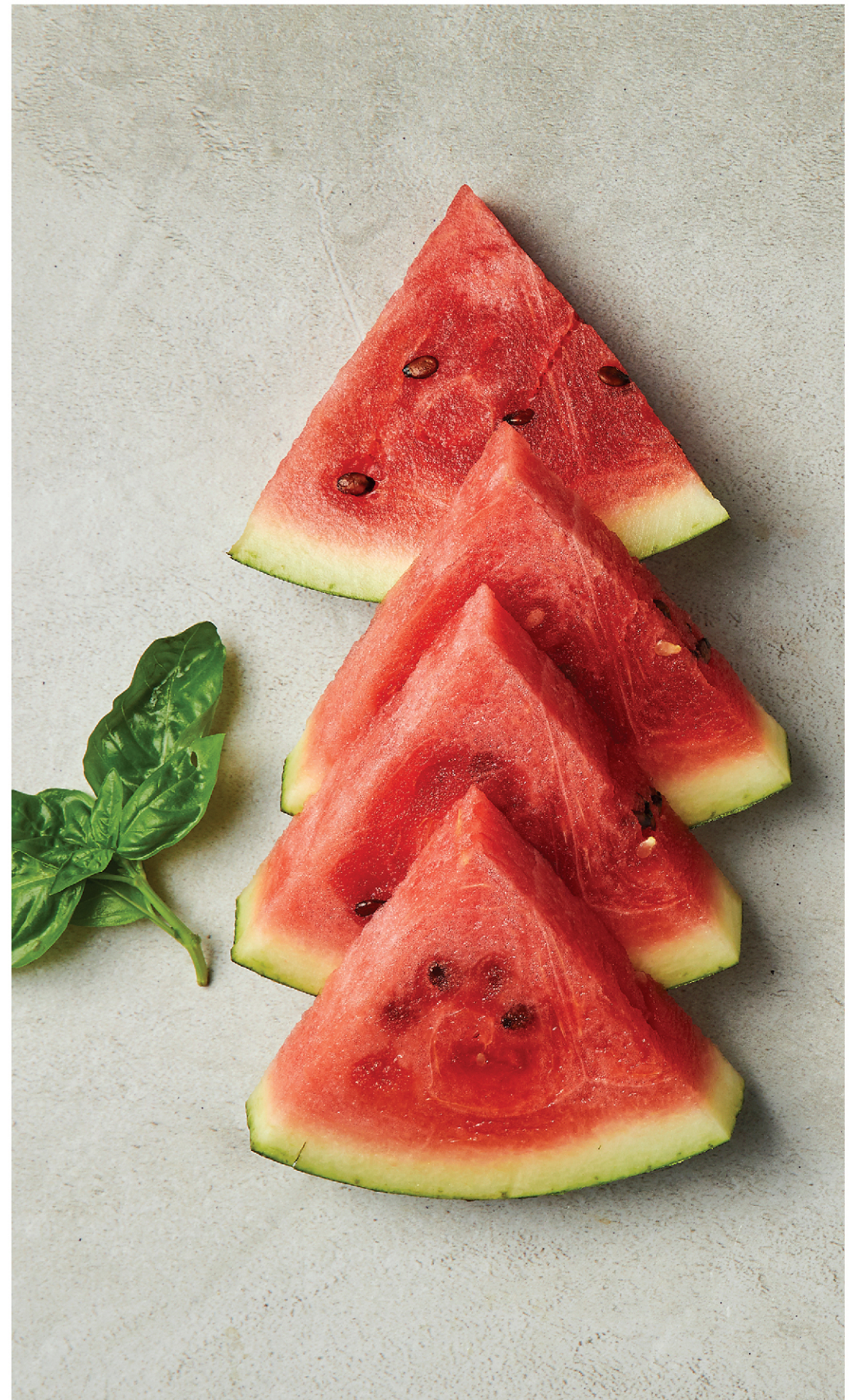
44"
Operating
time



1. Slice the carrots vertically after peeling.
2. Peel off Banana and slice Apple into 4 pieces.
3. Put all ingredients into boiling water and keep boiling for 10 minutes and cool.
4. Put all ingredients into Axlerim and blend with Soft Fruit mode.

tip

- Since it has flesh more than liquid, using the pusher is recommended.
- Boiled water contains water-soluble vitamin. Recommend using it after cooking down.
- This is detoxifying drink.




Hard Fruits
&
Vegetable

Diet Juice P.34

Purple rain Juice P.35

Moisture Pop-up Juice P.36

Power Beat root P.37

Alice Juice P.38

Fantastic Juice P.39

Blood Cleansing Juice P.40

Grain Juice P.41



Diet Juice



1. Rinse all the ingredients.
2. Remove the seed after slicing the apple and after peeling the carrot slice it vertically.
3. Put all ingredients into Axlerim and blend with Hard Fruit and Vegetable mode.

- tip**
- This is fresh and healthy juice to keep your body healthy.
 - To enjoy sweeter taste, add apple or any other fruit that tastes sweet.



Purple Rain Juice



1. Take flesh from Pineapple and slice Red Cabbage into proper size after peeling.
2. Remove the peel from Beet and Lemon.
3. Put all ingredients into Axlerim and blend with Hard Fruit and Vegetable mode.

- tip**
- Wait 5 minutes after blending until the foam settles.
 - You can enjoy a fresh and refreshing taste.
 - To enjoy sweeter taste, add Honey or Oligosaccharide.



Moisture Pop-up Juice



For
2
servings

1'56"
Operating
time

1. Peel and remove the seeds from the melon and rinse the cucumber.
2. Put all ingredients into Axlerim and blend with Hard Fruit and Vegetable mode.

- tip**
- Great Juice for quenching thirst.
 - To enjoy fresher taste, add some lime juice.



Route of Power



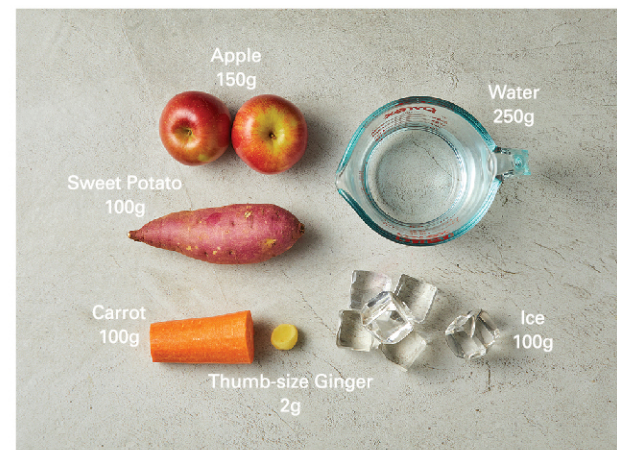
For
2
servings

1'56"
Operating
time

1. After removing the peel from both the sweet potato and carrot, slice them into stick shapes.
2. Slice and remove the seeds from the apple and peel the ginger.
3. Put all ingredients into Axlerim and blend with Hard Fruit and Vegetable mode.

- It is highly nutritious enough for breakfast.
- Adding milk instead of water can create a more nutty taste.
- To enjoy sweeter taste, add Honey or Oligosaccharide.

tip



Alice Juice

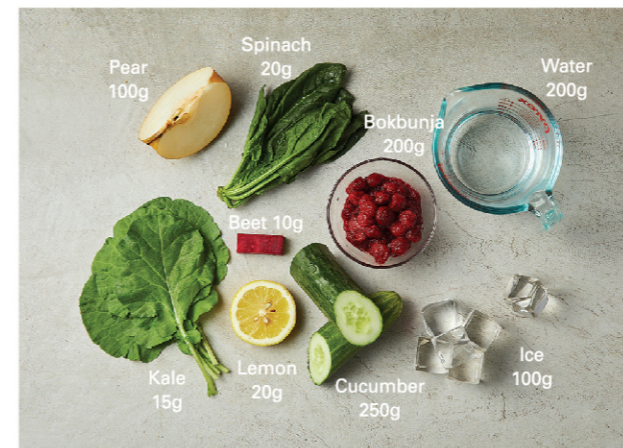


1. Peel the grapefruit.
2. After peeling the Asian Melon, remove the seeds and cut into 8 pieces.
3. Put all ingredients into Axlerim and blend with Hard Fruit and Vegetable mode.

- tip**
- Since it has flesh more than liquid, using the pusher is recommended.
 - To enjoy sweeter taste, add Honey or Oligosaccharide.



Fantastic Juice



1. Rinse all the ingredients.
2. After slicing the pear, remove the peel and seed.
3. Put all ingredients into Axlerim and blend with Hard Fruit and Vegetable mode.

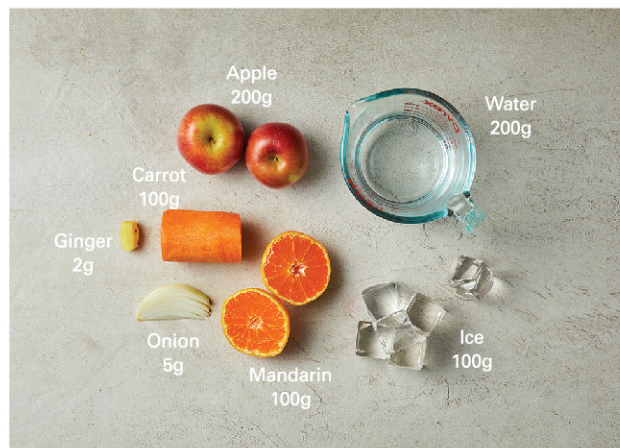
- tip**
- You can replace Korean blackberry with raspberry.
 - If you are using frozen berries, you don't need ice.
 - To enjoy sweeter taste, add Honey or Oligosaccharide.

Clean Blood Vessel Juice

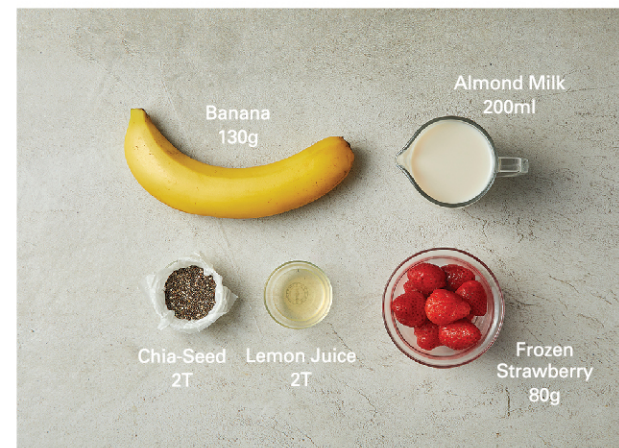
Grain Juice



1. Rinse all the ingredients.
 2. Slice, peel, and remove the seeds from the apple.
 3. Peel the carrot and slice them into sticks.
 4. Put all ingredients into Axlerim and blend with Hard Fruit and Vegetable mode.
- tip**
- To reduce the smell of Onion and Ginger, stir-fry or boil them before blending.
 - Daily consumption will help in cleansing blood.
 - To enjoy sweeter taste, add apple Banana or some fruit that tastes sweet.



1. Peel the banana.
 2. Put all ingredients into Axlerim except Chia-Seed and blend with Hard Fruit and Vegetable mode.
 3. Pour the juice into a glass and put Chia-Seed on top of it.
- tip**
- Add Protein Powder and it is highly nutritious enough for breakfast.
 - If you put the banana and liquids first, it will blend better.
 - To enjoy sweeter taste, add Honey or Oligosaccharide.




Soup

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- Shrek Soup P.45
- Popeye's soup P.46
- Quinoa Broccoli P.47
(Baby food / 5~6 months)
- Plum White wine Spread P.48
- Green bean Milk Spread P.49
- Lumpy Hot Smoothie P.50
- Sweet Pumpkin Soup P.51
- Sweet Potatoes Soup P.52



Tom & Carrot Soup

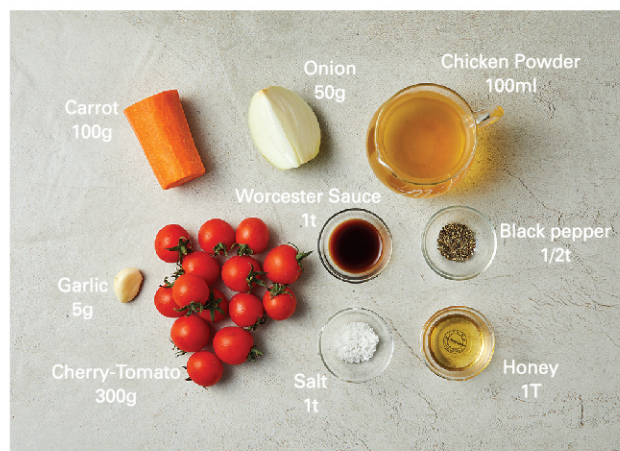


For
2
servings

8
Operating
time

1. Remove the cherry tomato's tips.
2. Slice the onion thick.
3. Put all ingredients into Axlerim and blend with Soup mode.

- tip**
- If you add lemon juice and starch and then operate, it will become ketchup.
 - To enjoy a rich taste, add spoon of olive oil in the bowl.

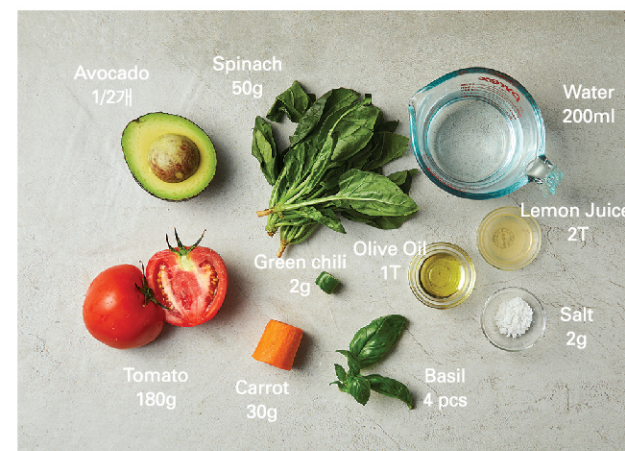


Shrek Soup



For
2
servings

8
Operating
time



1. Put all ingredients except basil and olive oil into Axlerim and blend with Soup mode.
2. Place in a bowl, and sprinkle some basils and add a circle of olive oil.

- tip**
- If you add milk instead of water, you can enjoy a smoother more creamy texture.
 - If you add a slice of cheese, it'll add more richness to the soup.

Popeye's soup



For
2
servings

8
Operating
time

1. Clean the jujube with a dry towel and remove the seed.
2. Insert glutinous millet to the strainer and wash, and then soak it for 30 mins.
3. Put all ingredients except salt into Axlerim and blend with Soup mode.

- tip**
- To enjoy softer soup, add milk.
 - If you add cold rice instead of glutinous millet, it will become a simple healthy soup.



Quinoa Broccoli

(Baby Food / 5~6 mths)



For
2
servings

8
Operating
time



1. Put water, soaked rice and Quinoa into Axlerim, and blind with Soup mode.
2. Add Broccoli 2mins before the end.

- tip**
- Instead of broccoli, you can add sweet potato or spinach.
 - You can make a variety of baby foods in a short amount of time.

Plum White wine Spread



For
2
servings

8
Operating
time

1. Clean the plum and separate the pulp and seed.
2. Blend with Soup mode.
3. When it cools down, keep it in sterilized bottle.

tip • If you freeze the plum jam, you can enjoy it like a sherbet.



Pea milk spread



For
2
servings

8
Operating
time



1. Boil the peas in water with a little bit of salt.
2. Put all ingredients into Axlerim and use the pusher to drive in center, then blind with Soup mode.
3. You can also use regular canned beans.

< To make pea milk jam dumpling > **tip**

• Ingredient - dumpling skin 8pcs, little sugar, little pea milk jam, little frying oil

- 1) Add the pea milk stuffing into the dumpling skin and wet the tips to make a dumpling shape.
- 2) Fry the dumplings.

Lumpy Hot Smoothie



For
2
servings

8
Operating
time

1. Put all ingredients into Axlerim and blend with Soup mode.
2. Use room temperature butter.

- tip**
- To enjoy an aromatic smoothie, add milk instead of water.
 - After completing a smoothie, if you add Chia seed on it, it will be perfect for healthy one meal.



Sweet Pumpkin Porridge



For
2
servings

8
Operating
time

1. Remove the seeds in the pumpkin and peel.
2. Put it in to a microwave for 5 mins in a heat resistant container.
3. Put all ingredients into the container and blend with Soup mode.

- tip**
- During the fall season, you can use old pumpkin and easily make a soup with it.
 - Without adding some glutinous rice powder, it can be consumed as regular pumpkin juice which helps in preventing bloating.



Sweet Potatoes Soup

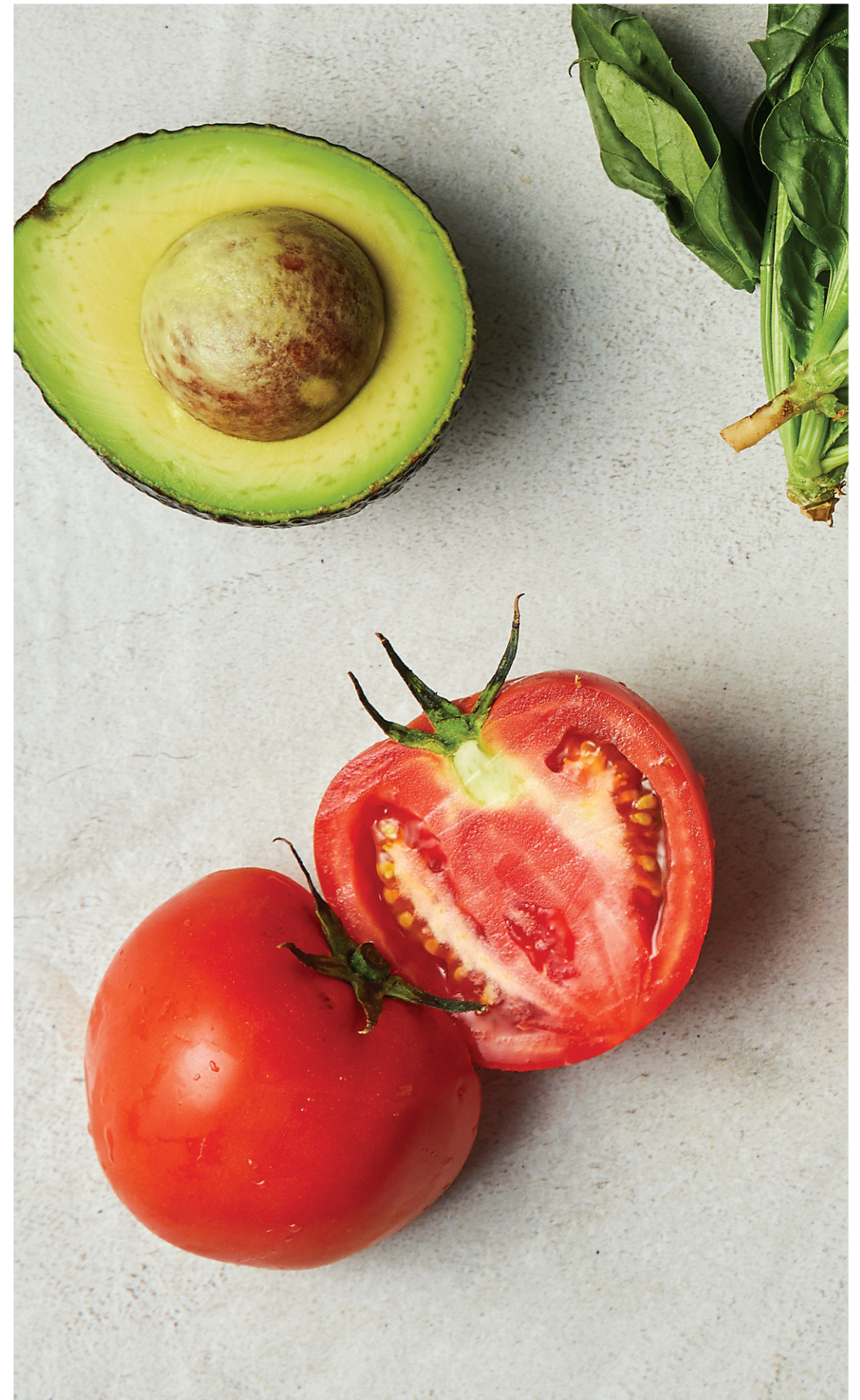


For
2
servings

8
Operating
time

1. Rinse the sweet potato and run it in the microwave for 5 mins in a disposable bag.
2. Put all ingredients include sweet potato into Axlerim and blend with Soup mode.

- tip**
- If you eat with bread, it will be simply a meal.
 - If you add corn, it'll enhance the texture of the soup.




Grinding

- Green Forest Ice flakes P.56
- Rabbit Ice flakes P.57
- Korean Rice cake P.58
- Tomatoes Sorbet P.59
- Hand-made Protein Powder P.60
- Korean Injolmi Ice flakes P.61



Green Forest Ice flakes



For
2
servings

34"
Operating
time

1. Grind the ice by putting into a grinding container
– The 10th level will grind the ice in about 10 seconds.
2. Mix the green tea powder with condensed milk.
3. Mix the green tea mix with the ice and add some sweet black bean on top.

tip • If you can alter the flavors by using ice milk or green tea powder and if you add some cocoa powder, it will become chocolate snow ice.



Rabbit Ice flakes



For
2
servings

34"
Operating
time

1. Grind the ice by putting into a grinding container
– The 10th level will grind the ice in about 10 seconds.
2. Squeeze some lemon juice and mix it with honey.
3. Place the shaved ice in a bowl and pour lemon syrup and add more ice cubes on top.
4. Using the cherries and barley leaves, create a rabbit shape.

• You can create other shapes such as a bear. **tip**

• Adding different fruit syrups, you can create various color combinations.



Korean Rice cake



For
2
servings

34"
Operating
time

1. Rinse the rice thoroughly and soak it for 6 hours.
2. Remove the water and place the soaked rice on a tray to dry.
3. Put dried rice to the container and blend with blend mode.
4. Put water to a steamer and boil it.
5. Take the now dry rice powder and add 500g of water and rub with your palm.
6. Take the rice flour to the strainer and drop it once.
7. Add sugar to the rice flour and drop it once again through strainer.
8. Put the rice flour to steamer.
9. When steamer boiled, steam the rice cake for about 20mins.

tip • If you add mugwort powder, cactus powder, and pumpkin powder to rice flour, then you can create rainbow rice cake.

58 Grinding



Tomato Sherbet



For
2
servings

34"
Operating
time



1. Freeze the tomato juice by placing in ice cube molds.
2. Grind the tomato juice ice into a grinding container
– Use the 10th level to grind and it will take 10 seconds.
3. Place sherbet in a bowl and sprinkle with condensed milk.

• If you add salt or black pepper, you can feel a different taste.

tip

Grinding 59

Hand-made Protein Powder



1. Put all ingredients into grinding container and blend with blend mode.

tip

- You can also use roasted soybeans or black beans.
- Keep it refrigerated in a container.
- If you mix with milk then it will be a homemade roast grain drink.



Korean Injeolmi Ice flakes



- Put milk to ice cube molds and freeze it about 3 to 4 hours.
- Grind the milk ice by putting into a grinding container
- The 10th level will grind the ice in about 10 seconds.
- Add milk, condensed milk, soy flour in order and top it off with injeolmi and almond slices to complete.

tip

- You can also add protein powder instead of soy flour and with fruit syrup it will taste just as good.



Standard of goods

Model no.	HC-BL5000_A
Power consumption	1,400W
Maximum Power consumption	3,600W
Rated voltage	AC 220V-240V / 50Hz -60Hz
RPM	28,000 rpm
Container Volume	2,000ml
Product Size	W212 X L185 X H476 mm
Quality of Material	High strength heat treatment stainless steel, BPA-free Tritan, Stainless steel, ABS, PP
Product Size	W212 X L185 X H476 mm
Product weight	5Kg



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