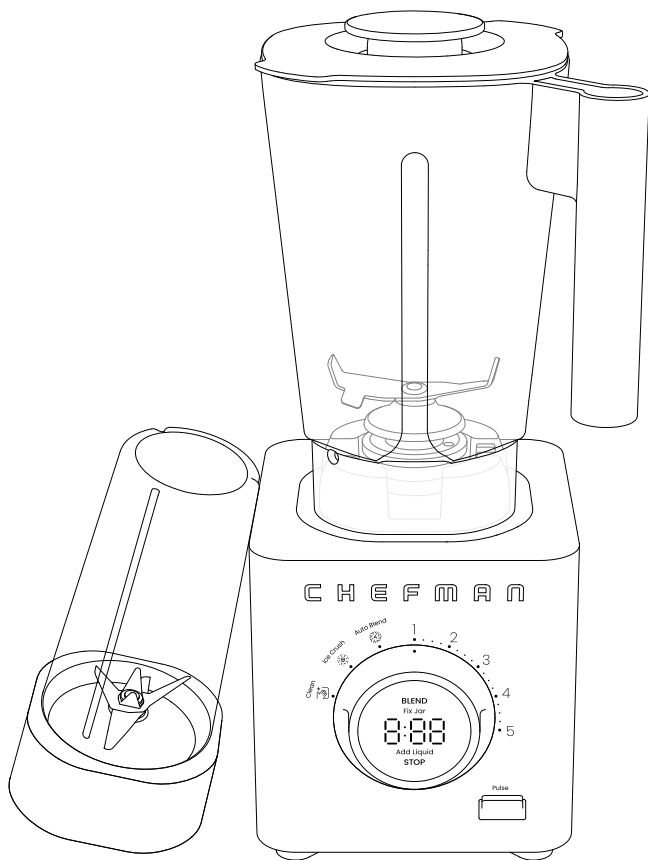


C H E F M A N .

Obliterator™



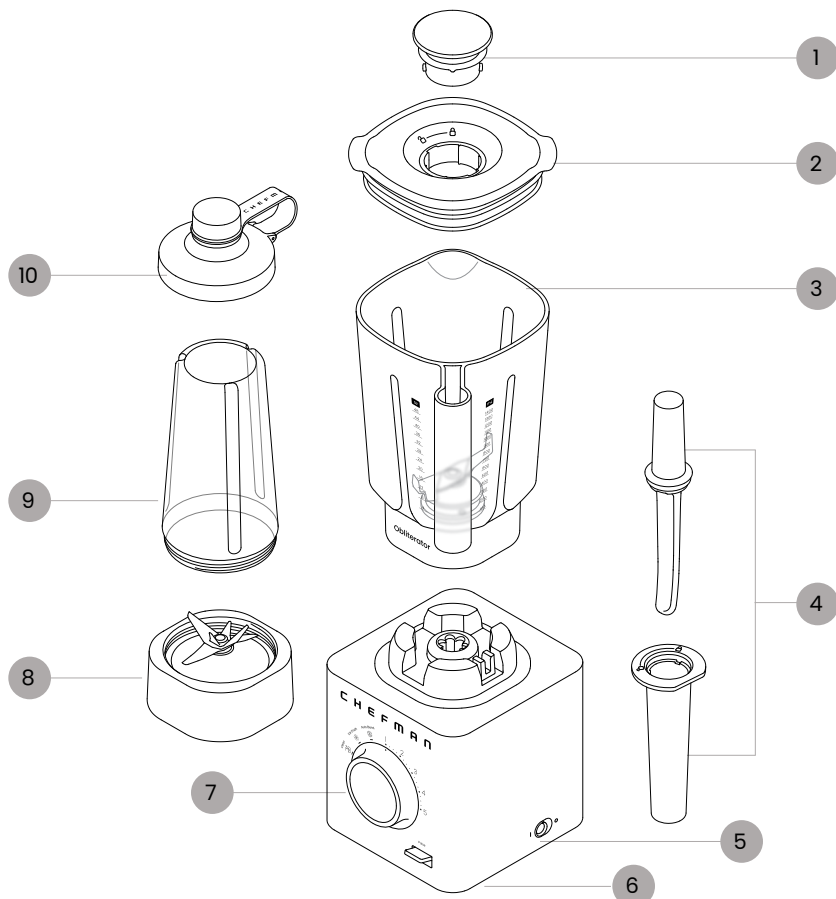
C27-TJ-2U-SERIES

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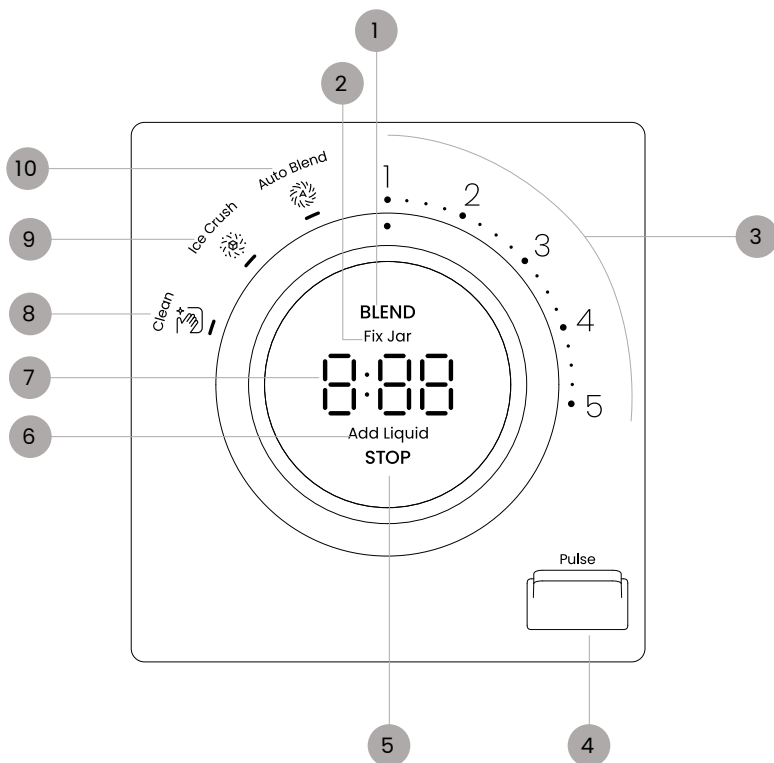
Get to Know Your Blender

1. Cover | measuring cup
2. Blending jar lid
3. Blending jar
(48 oz/1400 ml capacity)
4. 2-in-1 Tamper | scraper tool
5. Power switch
6. Motor base
7. Control panel
8. Travel jar blade assembly
9. Travel jar (20 oz/600 ml capacity)
10. Travel jar to-go lid



Control Panel

1. BLEND light | center button
2. Fix Jar warning light
3. Manual speed settings (1–5)
4. Pulse button
5. STOP light | center button
6. Add Liquid warning light
7. Timer display
8. Clean setting
9. Ice Crush setting
10. Auto Blend setting



READ ALL INSTRUCTIONS BEFORE USE

For your safety and continued enjoyment of this product, always read the instruction manual before using.

SAFETY INSTRUCTIONS & IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed:

1. Read all instructions.
2. To protect against risk of electrical shock do not put the unit base or power cord in water or other liquid.
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
4. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
5. Turn the appliance **OFF**, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
6. Avoid contacting moving parts.
7. **Do NOT** operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact Chefman Customer Support for examination, repair, or adjustment.
8. The use of attachments, including canning jars, not recommended by the manufacturer may cause a risk of injury to persons.
9. **Do NOT** use outdoors.
10. **Do NOT** let cord hang over edge of table or counter, or touch hot surfaces.
11. Keep hands and utensils, other than the tamper provided, out of container while blending to reduce the risk of severe injury to persons or damage to the blender. The cover must remain in place when using the tamper through the cover opening. A scraper may be used but must be used only when the blender is not running.

SAFETY INSTRUCTIONS & IMPORTANT SAFEGUARDS

12. Blades are sharp. Handle carefully.
13. To reduce the risk of injury, never place cutter-assembly blades on base without jar properly attached.
14. Always operate blender with cover in place.
15. When blending hot liquids, remove cap from cover.
16. **Do NOT** place on or near a hot gas or electric burner, or in a heated oven.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

SAFETY INSTRUCTIONS & IMPORTANT SAFEGUARDS

WARNING: Improper use of the grounding plug can result in electric shock.

Grounding Instructions

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. To protect against electrical shock, this appliance is equipped with a cord having a 3-prong grounding-type plug for insertion into a proper grounding-type electrical outlet.

Do NOT alter the plug for use in a 2-prong outlet. If the plug will not fit into an outlet, have a proper outlet installed by a qualified electrician.

Short Cord Instructions

A short power-supply cord is provided to reduce the hazards of entanglement or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply extension cord is used:

1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance;
2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord; and
3. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

SAFETY INSTRUCTIONS & IMPORTANT SAFEGUARDS

Power Cord Safety Tips

1. Never pull or yank on the cord or the appliance.
2. To insert the plug, grasp it firmly and guide it into the outlet.
3. To disconnect the appliance, grasp the plug and remove it from the outlet.
4. Never use the product if the power cord shows signs of abrasion or excessive wear. Contact Chefman® Customer Support for additional guidance and support.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

DO NOT OPERATE THE APPLIANCE IF THE POWER CORD SHOWS ANY DAMAGE OR IF THE APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

California Proposition 65:

(Applicable for California Residents only)

WARNING: Cancer and Reproductive Harm
www.P65Warnings.ca.gov

Do not place the appliance on a stovetop or any other heatable surface, even if stovetop is not on. Doing so is a fire hazard.

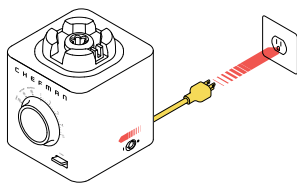
Before First Use

1. Remove all packaging materials and check to ensure that all parts and accessories are accounted for. Read and remove all stickers, except for the rating label, which should remain on the unit.
2. Remove and wash the blending jar, lid, cover | measuring cup, travel jar, travel jar lid, and tamper | scraper tool with a mild detergent and water. Rinse and dry well. Do not use abrasive cleansers or pads, which can damage the surface of the parts.
3. Wipe down the motor base with a damp cloth. Do not immerse the base, power cord, or plug in water or any other liquid.

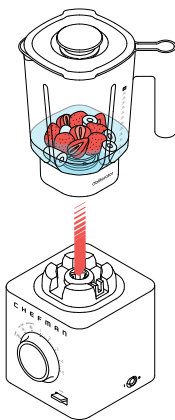
Quick Start: How to Use the Blender

How to Blend in the 48 oz. Blending Jar

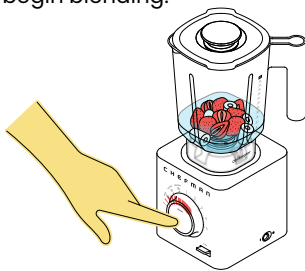
1. Plug in the unit and turn the power switch on.



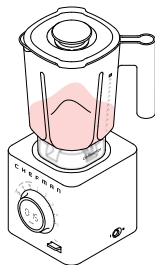
2. Place your food in the jar. Be sure not to exceed the maximum capacity of 48 fl oz (1400 ml). Press the lid on the jar and set the jar on the base, ensuring it is fully seated on the blade gear.



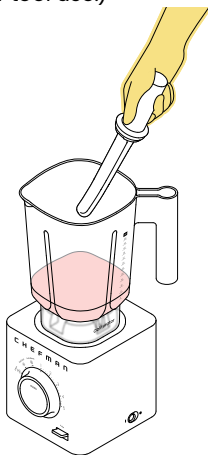
3. Turn the knob to make your selection—either setting the speed manually on the right side of the knob, or choosing one of the preset functions (**Ice Crush** or **Auto Blend**) on the left (see p. 14 for more about how these functions work). Press **BLEND** to begin blending.



4. If you set a speed manually, the timer display will count up; you can stop blending any time you wish by pressing **STOP** (or the blender will manually time out). For **Ice Crush**, **Auto Blend** and **Clean**, the unit will automatically turn off when the preset function has finished.



5. The **Pulse** button can be pressed while a manual speed is running for an additional boost of speed and power. When the **Pulse** button is released, the blender will return to the manual speed. **NOTE: Pulse** does not work with **Auto Blend, Clean, or Ice Crush** settings; it can only be used with the five manual speed settings or in standby mode (see step 6 following).
6. Alternatively, to blend in short, controlled bursts, simply press the **Pulse** button (no need to set the speed). The blender will run only while you're pressing it down.
7. By removing the cover/measuring cup from the lid, the tamper can be safely inserted while actively blending; however, the scraper should **ONLY** be used in between blending cycles, to scrape down the sides of the jar, as needed. Be sure the blades come to a complete stop before taking the lid off the jar to use the scraper. (See p.13 for additional description of 2-in-1 tamper | scraper tool use.)



8. When finished blending, wait for the blades to come to a complete stop, then remove the lid and serve your food.



How to Blend in the 20 oz. Travel Blending Jar

The travel jar lets you blend up a breakfast smoothie for the road with its convenient to-go sip lid. Unlike the full-size jar, the travel jar is not vented, so it should not be used to blend hot liquids. **IMPORTANT:** Before each use, be sure to check that the silicone gasket is firmly seated in the blade assembly.

1. Add your ingredients to the travel jar; **do NOT** exceed the 20 oz. (600 ml) maximum. We do not recommend blending just ice without any liquid. Screw the travel jar blade assembly onto the top of the jar (do not overtighten).
2. Turn the travel jar over and set it on the motor base, making sure the blade assembly is fully seated.
3. Follow steps 2–4 from the 48 oz. (1400 ml) Blending Jar instructions (see p. 11) to blend manually.
4. **Auto Blend** was engineered for optimal use with the 48 oz. (1400 ml) Blending Jar. Although **Auto Blend** can be used with the travel jar, for the best results, we recommend using the five manual speed settings.
5. When finished blending, wait for the blades to come to a complete stop, then remove the blade assembly. If you like, place the to-go lid on the travel jar.

How to Use the 2-in-1 Tamper/Scraper Tool

The 2-in-1 Tamper/Scraper Tool lets you blend more efficiently and safely.

The tamper is useful for pressing down loose and bulky foods, such as leafy greens or larger ice, so that they come into better contact with the blades and get completely blended. For safety, the tamper is too short to reach the blade, so it can be used while blending is under way. Never insert any other tool into the blender jar while the motor is running.

The scraper can be used in between blending to clear off partly blended bits that cling to the side of the jar, so they can then be re-incorporated and fully blended—useful for especially thick mixtures such as hummus or batters. Never use the scraper while the blender is running.

Cookbook

Scan for a cookbook, full of delicious recipes created just for your Obliterator™ blender, from smoothies and frozen cocktails, to hummus and creamy vegetable soup.



Special Features & Functions

Auto Blend

The **Auto Blend** function automatically senses the consistency of food in the jar and applies the appropriate speed and runtime to produce a fully blended mixture. To use, simply add your ingredients to the 48-oz blending jar, turn the knob to **Auto Blend** and press **BLEND**. Three dashes on the display will light up sequentially as the unit detects what is in the jar. Once the appropriate blending speed and runtime are determined, the speed may change and the dashes on the display will begin to run in a circle. When the blending cycle is complete, the blender will automatically turn off.

If the mixture is blending without problems, for best results, we recommend letting the program run. But if necessary, you can pause blending to scrape or add liquid by pressing the **STOP** button. When you are ready to begin blending again, press **BLEND** and the **Auto Blend** function will resume where it left off (occasionally it may sense that an adjustment is needed, and restart with a different blending speed and/or runtime). When paused, the unit's circling animation will pause. The blender will stay in this state for a few minutes before returning to standby. To exit this pause state earlier, simply rotate the dial out of **Auto Blend**.

Auto Blend is equipped with sophisticated algorithms to help blend very dense mixtures, even when the food is so thick it becomes out of reach of the blades. **Auto Blend** employs vigorous and dynamic pulsing patterns to knock food down into the blade's path. Don't be afraid of the motor running at high speeds (it will be loud) and seemingly not blending; allow **Auto Blend** to run its course and you'll be amazed at how it regains control of the mixture and "obliterates" it.

Occasionally, the blender may sense that it can not work through a mixture. This is likely due to thick and sticky foods or insufficient liquid. The **Add Liquid** light will display. It is recommended to tamp the mixture and add liquid as needed to continue efficiently blending. If needed, the program can be paused to scrape food into the blade's path. If the **Auto Blend** cycle ends but the food is not fully blended, add liquid, tamp, then press **BLEND** again.

Ice Crush

The blender's dull blade design and powerful motor makes quick work of hard ice, turning it into finely powdered snow in seconds. This function is great for homemade snow cones, shaved ice desserts, or finely crushed ice for cocktails. For best results:

- When processing ice with no liquid, be sure that the inside of the jar is completely dry, or else the ice can stick to the bottom and not blend evenly.
- We recommend working in batches of no more than 1 ½ lb at a time for the most even blending.
- To prevent over-compaction, stop the program if you hear that all ice has been crushed before the preset time ends.

Overheat Protection

To protect and extend the life of your blender, it is equipped with overheat protection. During extended and strenuous blending tasks, the motor will heat up. If the blender senses that the motor is too hot to perform at its best, it will display the word "Hot" (blinking) and will not allow blending until the unit has sufficiently cooled. "Hot" will stop being displayed once the unit has cooled and use can continue. This is normal and does not require Chefman Customer Support to be contacted.

Blending Tips

Cut solid foods into uniform sizes (about 1 inch or smaller) for easy blending and consistent results.

- When blending hard fruits and vegetables, such as carrots, add water to the jar, in a ratio of 2 parts food to 3 parts water, to facilitate blending.
- Do not fill the full-size jar above the 48 oz. mark, as blending can cause the liquid level to rise and the jar may overflow if too full. Do not fill the travel jar above the 20 oz. mark
- If you need to scrape down the sides of the jar, do **NOT** do it while the blender is running. Press the **STOP** button and unplug the blender from the outlet. Scrape the sides with included scraper tool or a silicone or plastic spatula and replace the lid before plugging the unit back in and continuing to blend.
- To add liquid ingredients while blending, remove the center cover | measuring cup of the two-piece lid and pour ingredients through the opening. Do **NOT** put any nonliquid object through the opening in the lid other than the included tamper tool.
- When blending at higher speeds, be sure to have the cover | measuring cup in place on the blending jar lid. (However, when blending hot foods, you may replace the cover | measuring cap with a kitchen towel. See tip directly below.)
- To safely blend hot foods, follow these steps:
 1. Allow hot foods to cool slightly before blending.
 2. Don't fill the blender all the way; blend in batches, using only half of the jar's capacity at a time.
 3. Start at a low speed before increasing.
 4. Remove the cover | measuring cap and cover with a kitchen towel (hold it in place while blending).
 5. If you feel pressure building in the blender, stop blending, allow to cool and continue blending.
- If the mixture in the blender becomes stuck, follow these steps to resolve it:
 1. Use the tamper to push foods into the path of the blade, adding additional liquid if appropriate.
 2. If using manual mode, press **Pulse** a few times to loosen the mixture.
 3. Stop blending and use the scraper tool to help combine ingredients before you restart blending.

Keep It Clean

The **Clean** preset function on the blender makes it super easy to clean up after blending:

1. We recommend that you take care of your blender by cleaning the jar and accessories immediately after each use to preserve their best condition.
2. Empty the food from the blending jar. Fill the jar a quarter of the way full with water and add a few drops of mild dishwashing soap.
3. Put the lid on the blending jar and install the jar on the base.
4. Turn the knob to **Clean** and press **BLEND**. The timer will count down the cleaning cycle.
5. When blending ends, remove the jar from the base, discard the soapy water, rinse and dry thoroughly.
6. You can use the **Clean** function to clean the travel blending jar as well; again, filling the jar a quarter of the way full with water and adding a few drops of mild soap.
7. Both jars and all accessories are also dishwasher safe.
8. If needed, wipe away any spills from the motor base with a damp cloth. **Do NOT** immerse the base, power cord, or plug in water or any other liquid.
9. Although it is okay to soak the jars, **do NOT** leave them immersed in water or any other liquid for an extended period of time.
10. **Do NOT** use abrasive cleaners (e.g., a harsh brush or steel wool) or you could damage the finishes.
11. **Do NOT** attempt to remove the blade from the base; it is not removable.

Having Trouble?

Problem	Likely Cause	Solution
Fix Jar indicator displays on panel	1. Full-size jar is not fully seated on the gear. 2. Travel jar is not completely screwed onto the blade assembly.	1. Remove and reseal the jar. There's no need to twist but it needs to be firmly pressed down. 2. Firmly tighten the blade assembly onto the travel jar, then reseal it on the base.
Add Liquid indicator displays on panel	Filling the jar solely with hard and/or solid foods creates an overly heavy load for the motor.	Add a bit of liquid to the jar, scrape and tamp the solution, and press BLEND again.
The display slowly blinks the word "Hot"	Unit is overheated.	Allow the blender to cool for about 20 minutes.
The display shows error codes E1, E3, E4 or E5	Sensor or motor malfunction.	Contact Chefman Customer Support.

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Terms & Conditions

Limited Warranty

RJ Brands, LLC d/b/a Chefman® offers a limited 5-year Warranty (the “Warranty”) available on sales through authorized distributors and retailers only. Please note that this Warranty becomes valid from the date of initial retail purchase and that the Warranty is nontransferable and applies only to the original purchaser.

This Warranty is void without proof of purchase within the United States and Canada. Please be aware that this Warranty supersedes all other warranties and constitutes the entire agreement between the consumer and Chefman®. Any changes to the Terms and Conditions of this Warranty must be in writing, signed by a representative of Chefman®. No other party has the right or ability to alter or change the Terms and Conditions of this Warranty.

We may ask you to please submit, via email, photos and/or video of the issue you are experiencing. This is to help us better assess the matter and possibly offer a quick fix. Photos and/or video may also be required to determine Warranty eligibility.

We encourage you to register your product. Registering can make the Warranty process easier and can keep you informed of any updates or recalls on your product. To register, follow the directions on the Chefman® Warranty Registration page in the Chefman® User Guide. Please retain your proof of purchase even after registering. In the event that you do not have proof of your purchase date, we may declare your Warranty void or we may, at our sole discretion, apply the date of manufacture as the purchase date for purposes of this Warranty.

What the Warranty Covers

- **Manufacturer Defects**

Chefman® products are warranted against defects in material and workmanship, under normal household use, for a period of 5 years from the date of purchase when used in accordance with the directions listed in the Chefman® User Guide. If your product does not work as it should, please contact Customer Support at support@chefman.com so that we may assist you;

This Warranty Does Not Cover

- **Misuse**

Damage that occurs from neglectful or improper use of products, including, but not limited to, damage that occurs as a result of usage with incompatible voltage, regardless of whether the product was used with a converter or adapter. See Safety Instructions in the Chefman® User Guide for information on proper use of product;

- **Poor Maintenance**

General lack of proper care. We encourage you to take care of your Chefman® products so that you may continue to enjoy them. Please see Keep It Clean directions in this Chefman® User Guide for information on proper maintenance;

- **Commercial Use**

Damage that occurs from commercial use;

- **Normal Wear and Tear**

Damage or degradation expected to occur due to normal use over time;

- **Altered Products**

Damage that occurs from alterations or modifications by any entity other than Chefman® such as the removal of the rating label affixed to the product;

- **Catastrophic Events**

Damage that occurs from fire, floods, or natural disasters; or

- **Loss of Interest**

Claims of loss of interest or enjoyment.

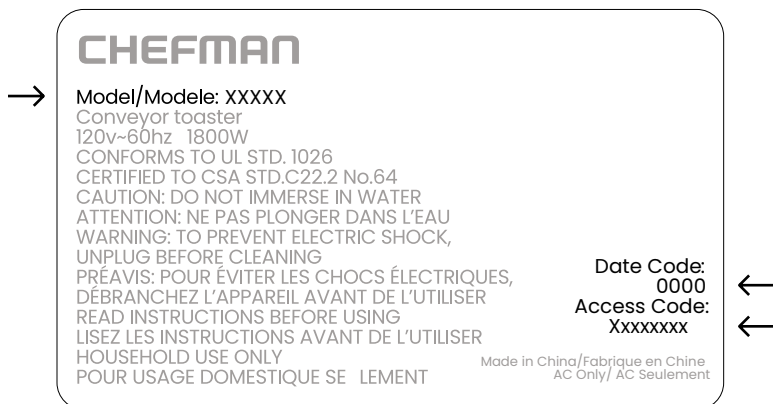
For product information, please visit us at Chefman.com.

EXCEPT WHERE SUCH LIABILITY IS REQUIRED BY LAW, THIS WARRANTY DOES NOT COVER, AND CHEFMAN® SHALL NOT BE LIABLE FOR, INCIDENTAL, INDIRECT, SPECIAL, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, DAMAGE TO, OR LOSS OF USE OF THE PRODUCT, OR LOST SALES OR PROFITS OR DELAY OR FAILURE TO PERFORM THIS WARRANTY OBLIGATION. THE REMEDIES PROVIDED HEREIN ARE THE EXCLUSIVE REMEDIES UNDER THIS WARRANTY, WHETHER BASED ON CONTRACT, TORT OR OTHERWISE.

Warranty Registration

What do I need to register my product?

- Contact Information
- Model Number (see example below)
- Proof of Purchase (online confirmation, receipt, gift receipt)
- Date Code (see example below)
- Access Code (see example below)



NOTE: Label depicted here is an example.

Please see label on your product for actual model/date code/access code.

How do I register my product?

All you need to do is fill out a simple Chefman® registration form. You can easily access the form in one of the two ways listed below:

- Visit Chefman.com/register.
- Scan the QR code to the right to access site.



Chefman® is a registered trademark of RJ Brands, LLC.
Obliterator™ is a trademark of RJ Brands, LLC.