

CHEFMAN.

2-Speed Glass Jar 1.5L BLENDER

USER GUIDE

- Safety Instructions
- Features
- Operating Instructions
- Cleaning and Maintenance
- Blending Dos and Don'ts
- Notes
- Terms and Conditions
- Warranty Registration

RJ27



COOKING FORWARD™

Welcome!

Whether this is your first Chefman® appliance or you're already part of our family, we're happy to be cooking with you! With your new 2-Speed Glass Jar 1.5L Blender, blending has never been easier, faster, or more convenient. Purée soups, chop vegetables for a salsa, blend up smoothie ingredients, or make frozen cocktails in seconds. The blender boasts a sturdy glass jar that can handle hot ingredients, two speeds plus a pulse mode, and a convenient, removable measuring cup integrated into the lid.

We know you're excited to get blending, but please take a few minutes to read our directions, safety instructions, and warranty information.

From our kitchen to yours,
The Chefman® Team



READ ALL INSTRUCTIONS BEFORE USE

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

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SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

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

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. 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.
5. Avoid contacting moving parts.
6. 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.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

7. The use of attachments not recommended or sold by Chefman® may cause fire, electric shock, or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter.
10. Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the blender. A scraper may be used but must be used only when the blender is not running.
11. Blades are sharp. Handle carefully.
12. Always operate blender with cover in place.
13. Do not let cord hang over edge of table or counter, or touch hot surfaces.
14. 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: This appliance has a polarized plug (one blade is wider than the other). This plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way or force it into the outlet. This could result in injury or electric shock.

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. The 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.

FEATURES

1. Removable Measuring Cup
2. Pour-Through Lid
3. 1.5L Glass Jar
4. Blade Assembly
5. Motor Housing Base
6. 2-Speed Rotary Switch Knob with pulse mode
7. Nonskid Feet



OPERATING INSTRUCTIONS

BEFORE FIRST USE

For best results, follow these steps before using your blender for the first time.

1. Remove all packaging materials, and check to ensure that all parts and accessories are accounted for.
2. Wipe down the base with a damp cloth to remove any packaging debris. Do NOT immerse the base in water.
3. Wash the blender jar, blade assembly, and two-piece lid in warm, soapy water. Rinse and dry well. **WARNING:** The mixing blades are sharp. Handle with care both when using and cleaning the product.

HOW TO ASSEMBLE THE BLENDER

The blender is extremely easy to assemble and disassemble.

1. Position the motor base on a dry, level surface such as a countertop or table. Be sure the power cord is unplugged.
2. Turn the glass jar upside down and place the blade assembly on it with the blades inside the jar. Make sure the rubber gasket is secure.
3. Twist the locking ring counter-clockwise to secure the blade assembly in the locked position.
4. Turn the blender jar right side up, and place on the motor base so that the handle is pointing towards the back of the base. Twist the jar clockwise to lock into place. **WARNING:** Do not place the blender jar on the base while the motor is running.

OPERATING INSTRUCTIONS

HOW TO USE THE BLENDER

1. With the blender assembled, add food or liquid to the jar. **NOTE:** This blender is meant to process small, evenly sized pieces of food.
2. Press the pour-through lid onto the top of the blender jar. Insert the measuring cup into the lid, aligning the tabs in the cup with the slots in the lid. Twist clockwise to lock the measuring cup into the lid.
CAUTION: NEVER operate the blender without the lid placed on the glass jar.
3. Plug the power cord into a household power outlet.
4. To begin blending, turn the rotary switch knob to your desired speed. Turn to 1 for low-speed continuous blending, or 2 for high-speed continuous blending. To stop blending, turn the switch back to 0.
5. For pulse mode, turn the switch to P. You must firmly hold the knob on the "P" position to keep the pulse mode active. The pulse function can be used to break apart larger pieces of food or to control the texture of food when chopping. The pulse function is also effective in starting the blending process when working with items that you do not want to overprocess.
6. When finished blending turn the switch to 0, and unplug the blender from the electrical outlet. To remove the jar from the base, twist the locking ring and lift the jar straight up and away. Never remove the blender jar from the motor base until the blender is off. Do not place hands in blender jar with blender plugged in.

CLEANING AND MAINTENANCE

Cleaning the blender is easy and should be done after every use. It's best to clean the blender shortly after use, before ingredients have a chance to dry out and adhere to the blades or other parts.

1. Before cleaning, wait until the blade fully stops and unplug the blender.
2. Remove the jar from the base. Remove the locking ring by twisting counterclockwise, then remove the blade assembly and gasket.
CAUTION: The blades are sharp; do not touch the edges or attempt to remove the blades from the blade assembly.
3. Wash the jar, blade assembly, gasket, and two-piece lid in hot, soapy water. Rinse and dry thoroughly.
4. Wipe the base with a damp cloth or sponge. NEVER IMMERSE the motor housing in water or any other liquid.
5. Dry thoroughly, then re-assemble and store. Periodically check all parts before reassembly. If any part is damaged or the blender jar is cracked or chipped, do NOT use the blender.
6. Store the blender in its box or in a clean, dry place. Never store it while it is hot or wet. Store the blender with the lid slightly open to avoid trapping odors or stagnant water in the jar. Never wrap the cord tightly around the blender; keep it loosely coiled.

BLENDING DOs AND

- Do leave room at the top of the container, as blending can cause the liquid level to rise and may overflow if too full.
- Do cut solid foods into uniform sizes (about 1 inch or smaller) for easy blending and consistent results.
- Do follow recipe directions, but as a rule of thumb add liquid ingredients into the blender jar before adding solid ingredients. This will ensure that ingredients are uniformly blended.
- Do use the measuring cup cap to measure and add liquids while blending: twist the measuring cup cap counterclockwise until the tabs in the lid align with the slots in the cap; pull up the cap. Measure into the cap and pour ingredients through the opening.
- To scrape down the sides of the blender, turn the knob to the 0 position and unplug the blender from the outlet. Scrape the sides with a silicone or plastic spatula and replace the lid before plugging back in and continuing to blend.
- Heavy ingredients and mixtures will blend more evenly by using intermittent pulses of about 10 seconds.
- Do let boiling liquids cool for 5 minutes before being placed in the blender jar.
- Do keep blending times short. The blender will achieve most desired results in seconds, not minutes.

BLENDING DON'Ts

- Don't place the blade assembly and locking ring onto the motor base without the blender jar attached.
- Don't remove the blender lid while operating. Do not put a utensil or any other object through the opening in the lid.
- Don't scrape down the sides of the blender while the blender is running.
- Don't place hands inside the blender jar when the blender is plugged in, even if it is turned off.
- Don't use metal utensils, which can damage the blender jar or blade assembly.
- Don't place boiling liquid or solid frozen foods (with the exception of ½-inch pieces of frozen fruit) in the blender jar.
- Don't place very hot liquids or foods in a blender jar that has come directly from the freezer. Do not place ice, frozen foods, or very cold liquids in a blender jar that is very hot.
- Don't overload the blender. If the motor stalls, turn the blender off immediately, unplug the unit, and remove a portion of the food, then continue.
- Don't use the blender to knead dough, mash potatoes, or beat egg whites.
- Don't store foods or liquids in the blender jar.

NOTES

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TERMS AND CONDITIONS

Limited Warranty

RJ Brands, LLC d/b/a Chefman® offers a limited 1-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 non-transferable 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.

TERMS AND CONDITIONS

Limited Warranty

WHAT THE WARRANTY COVERS

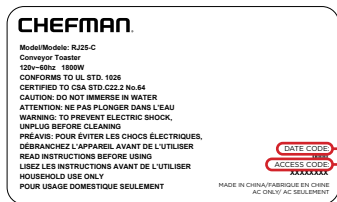
- **Manufacturer Defects** - Chefman® products are warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of purchase when used in accordance with the directions listed in the Chefman® User Guide. If your product does not work as it should, 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 Cleaning and Maintenance directions in the 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.

CHEFMAN® WARRANTY REGISTRATION

What do I need to register my product?



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

NOTE: Label depicted here is an example.

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:

1. Visit Chefman.com/register.
2. Scan the QR code to access site:



CHEFMAN® WARRANTY REGISTRATION

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.

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