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*At Our Place, we believe in the power of home cooking to bring people together.*

Lagom Kitchen Company ("Our Place") offers a limited warranty for this product in the U.S. For more details, please see [fromourplace.com/warranty](https://fromourplace.com/warranty) or contact us at [warranty@fromourplace.com](mailto:warranty@fromourplace.com) or at 3924 Tuller Avenue, Culver City, CA 90230 for a physical copy of this limited warranty.

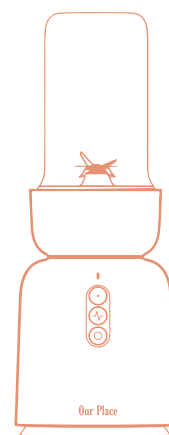


#### IMPORTANT THINGS TO REMEMBER

- Be careful! As with any appliance, use caution when operating.
- This appliance uses sharp blades. Take great care when removing, washing, or handling them, and never store with blades exposed.
- Always make sure the blade base is fully secure before turning over and placing on blender base.
- Do not use hot liquids with this appliance.
- Finally: HAVE FUN with your new Splendor Blender™. We can't wait to hear about what you cook for your place. @: @ourplace

*Need help? We're always here at [hello@fromourplace.com](mailto:hello@fromourplace.com)*

## Hello, Splendor Blender™



### HAPPINESS, FROM BEGINNING TO BLEND

It's your smooth operator, morning manager, and sous chef. From making your must-have daily smoothie, to aiolis, dips, pesto, milkshakes, and more, the Splendor Blender will delight you every day (and sometimes multiple times a day). It's got a pulse on exactly what you need to take on the world. Happy blending!

## Study Up

Before first time use, please refer to the Splendor Blender User Manual for important safety instructions and warnings.



### FIRST THINGS FIRST

After unpacking your Splendor Blender (yay!), wash the 750 mL vessel, drinking lid, and blade base in hot, soapy water, then rinse and dry thoroughly. The blending vessels, lids, and blade base are dishwasher safe, but **NEVER** put the blender base in the dishwasher.

### WATCH YOUR FINGERS

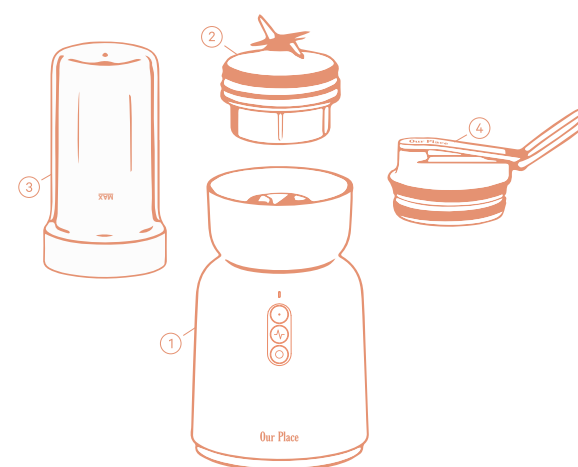
**BLADES ARE SHARP! HANDLE WITH CARE.** To avoid injury, do not handle or touch any blade edge. **ONLY** grasp blades by the outer perimeter of the blade base.

### KEEP IT FLAT

Your Splendor Blender is intended for countertop use and needs a home that is flat, stable, and level. Do **NOT** use it in enclosed areas.

## Oh, what a beautiful blend

Get to know your blender from the inside out.

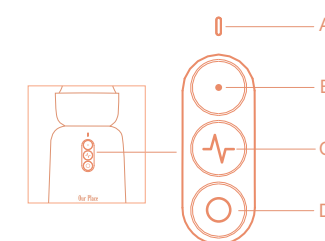


- ① Blender Base
- ③ 750mL Vessel

- ② Blade Base
- ④ Drinking Lid

If any of these parts are missing or damaged, please contact Customer Support at [hello@fromourplace.com](mailto:hello@fromourplace.com)

## You're in Control



### LIGHT IT UP

Get to know your blender from the inside out.

- A. **LED Light:**
  - i. Light Off: Indicates appliance is not plugged in.
  - ii. Light Flashing: Appliance is plugged in, but the blending vessel and blade base are not properly locked into place on the blender base.
  - iii. Solid White Light: Indicates the blending vessel and blade base are locked into place on the blender base and the appliance is in standby mode and ready to blend.
  - iv. Flashing Red: Motor is stalled or overheated. Refer to the User Manual for more information.
  - v. Solid Red Light: Product failure. Contact [hello@fromourplace.com](mailto:hello@fromourplace.com) for help.
- B. **Blend:** Press once to begin a 45 second blend cycle; press again to stop.
- C. **Pulse:** Press this button in quick short pulses, or keep it engaged to break down ingredients quickly before moving on to blending.
- D. **Off:** Press this button to stop blending and go into standby mode. The LED light will remain a solid white light.

### THINGS TO NOTE

Here are some do's, don'ts, tips, and tricks for getting the most out of your Splendor Blender.

### BETWEEN THE LINES

Do not fill the vessel beyond the MAX fill line to avoid impacting the performance of your Splendor Blender.

### LIQUID COURAGE

To help move things along (especially for thicker ingredients), we recommend filling the blending vessel with at least 25% liquid.

### STRONG PULSE

Pulsing is a useful way to coarsely chop ingredients without totally emulsifying them. It's particularly useful for making chunky salsa, chopping onions, and adding ingredients to an already smooth mixture for texture.

### GET LOOSE

Occasionally, large or tough ingredients may get stuck and require a little assistance from the chef. To get things going again when that happens, remove the blade base and the blending vessel from the blender base and give it a shake, stir with a silicone utensil to loosen ingredients, or add more liquid. Reattach the blending vessel to the blender base and finish up.

## How to Use

Your new Splendor Blender is so easy to use, you'll wonder how it's even possible.

- ① Plug the power cord into an outlet and fill the vessel with yummy ingredients. Do not fill it past the MAX line! A white flashing light on the LED indicator will appear.

**PRO TIP:** Cut large ingredients into small pieces (1 inch or smaller) to help prevent the motor stalling.

- ② Place the blade base on top of the blending vessel and turn clockwise to seal. Then, flip the vessel upside down and install on the blender base by twisting clockwise and pushing downward. It will click into place to signal the appliance is ready to blend.

- ③ A solid white light on the LED indicator means you're ready to blend!

- ④ Select blend or pulse. When you have reached your desired consistency, stop the appliance by pressing the blend button or the OFF button (if blending still ongoing), or release the pulse button.

- ⑤ Unlock by gently twisting the blending vessel counter-clockwise.

- ⑥ Enjoy!

\*\*Refer to the User Manual for more information about the blending modes and how to use.