

CHEFMAN®



ULTIMATE BLENDER

USER GUIDE

Now that you have purchased a Chefman® product you can rest assured in the knowledge that as well as your 1-year parts and labor warranty you have the added peace of mind of dedicated helplines and web support.

AFTER SALES SUPPORT

  888-315-6553

 customerservice@chefman.com

MODEL: RJ28-6-SS SERIES



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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Introduction

Congratulations !

You have made an excellent choice with the purchase of this quality Chefman® product. By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety, supported by the high quality standards of Chefman®.

We want you to be completely satisfied with your purchase so this Chefman® product is backed by a comprehensive manufacturer's 1-year warranty and an outstanding after sales service through our dedicated Helpline.

We hope you will enjoy using your purchase for many years to come.

If you require technical support or in the unlikely event that your purchase is faulty please telephone our Helpline for immediate assistance. Faulty product claims made within the 1-year warranty period will be repaired or replaced free of charge provided that you have satisfactory proof of purchase (keep your receipt). This guarantee is in addition to your statutory rights. Your statutory rights are not affected. This limited warranty does not apply in cases of damage caused by accident, improper use, abuse and force majeure.

This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental, or consequential damages, so the foregoing limitations may not apply to you.

This limited warranty will be invalidated if the appliance is tampered with in any way whatsoever. In case of questions or technical problems please call the following toll-free help line number: 888-315-6553, Monday – Friday 9am to 5pm EST.

If the appliance has to be returned to us, it must be packed correctly as we cannot accept any responsibility for damage caused in transit. We recommend you use a traceable, insured delivery service.

Safety Instructions

IMPORTANT SAFEGUARDS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

WARNING: When using electrical appliances, especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- **Read all instructions.**
- To protect against risk of electrical shock do not put the cord or the blender's power base in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug when not in use, before putting on or taking off parts, and before cleaning.
- If this appliance falls or accidentally becomes immersed in water, unplug it immediately. Do not reach into the water.
- Avoid contacting moving parts.
- Do not operate appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair, or adjustment.
- The use of attachments, including cups, not recommended by the manufacturer may cause injury to persons.
- Do not use outdoors or in a damp area.
- Do not let cord hang over edge of table or counter.
- 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.
- Blades are sharp. Handle carefully.
- Always operate blender with lid in place.
- Do not blend hot liquids.
- Cup must be properly tightened and in place before operating the appliance.
- Do not use if cup is cracked or chipped.
- Do not use appliance for other than intended use.
- Do not place the cups, motor base or accessories in the microwave as this may result in damage to the appliance.
- **IMPORTANT!** This product is not an ice crusher. Always make sure to add at least one cup liquid to the processing cup before adding ice or foods that are frozen solid. Do not overfill. Failure to add enough liquid before processing may cause the processing cup to break or chip.

SAVE THESE INSTRUCTIONS

2

Safety Instructions (cont'd)

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from 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 cord set or extension cord should be at least as great as the electrical rating of the appliance, and:
2. The cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

LINE CORD SAFETY TIPS

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced. Please return it to an authorized service representative.
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 APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

This appliance must be grounded while in use.

CAUTION: To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

IMPORTANT

During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Features



1. Blending Cup
2. Motor Base
3. Blending Blade
4. Storage Lid
5. Comfort Lip Ring

Operating Instructions

BEFORE FIRST USE

1. Carefully unpack the blender and remove all packaging materials. Check the contents to ensure that all parts and accessories are present, and have been received in good condition.
2. Handle the blending blade attachment by its collar only.
WARNING: Do not touch blade. The blade attachment is very sharp. Use extreme care when handling. Failure to do so can result in personal injury.
3. Wash all lids in warm, soapy water. Rinse and dry thoroughly.
4. Clean each cup before first use. Fill processing cup one-quarter full with clean, warm water and operate several times until clean. Rinse thoroughly.
5. The motor base may be wiped with a damp cloth.
WARNING: DO NOT IMMERSE THE MOTOR BASE IN WATER.

PLASTICIZER WARNING

CAUTION: To prevent plasticizers from migrating from the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

OPERATING INSTRUCTIONS

1. Place the motor base on a flat, clean, dry countertop or table.
2. Make sure the unit is unplugged.
3. Place the food to be processed into the cup.
4. To assemble for blending, chopping, or mixing, using the blade's collar to handle, place the blending blade into the tall blending cup.
5. **IMPORTANT:** Check to make sure the cup ring is not attached to the blending cup before assembling the blade. If it is, simply lift off to remove.
IMPORTANT: In the base of the blade's collar, there is a plastic gasket seal that creates an airtight fit with the processing cups. After dishwashing and before each use, always check to make sure the gasket is properly in place, as the heat from some dishwashers may cause the gasket to become loose.
WARNING: Never operate the blender when the cup is empty.
WARNING: Never overfill the cup. Do not exceed the MAX line.
6. Hold the cup firmly in one hand. Use the other hand to tighten the cup/ blade assembly by turning the blade collar clockwise until snug.

Operating Instructions (cont'd)

7. Plug the power cord into a 120V AC electrical outlet.
8. Invert the processing cup/blade assembly. Insert the blade collar into the motor base, fitting the tabs into the slots on the motor base.

NOTE: The blender will not operate unless the 4 locking tabs on the processing cup are properly fitted into the 4 slots on the motor base.

9. To process, press down the processing cup and turn it clockwise into the motor base until it is locked. To stop, press down and turn counterclockwise the cup until the tabs are fully aligned. Release the cup. The blender will operate until pressure is released.

WARNING: Do not operate the motor continuously for more than 1 minute at a time. Allow the motor to rest for 3 minutes before continuing.

10. When processing is completed, turn the cup counter-clockwise in the base and lift to remove the cup/blade assembly.
11. Invert the cup/blade assembly. Hold the cup firmly in one hand. Use the other hand to turn the blade collar counter-clockwise and remove the blade from the processing cup.
12. Add the cup ring to enjoy fresh juice, blended drinks or smoothies immediately. Press down to fasten the cup ring to any of the blending cups.
13. Unplug the blender when not in use and before cleaning.

Cleaning and Maintenance

CLEANING

CAUTION: Never immerse the motor base, plug or cord in water or any other liquid.

1. Always unplug the blender before cleaning.
2. Whenever possible, rinse parts immediately after processing to make cleanup easier.
3. Always handle blade using the blade collar.
CAUTION: Use extreme care when handling blades. Do not touch the blades with your fingers. The blade is very sharp and can cause injury if touched.
4. If necessary, use any small nylon bristle brush to remove processed food from the blade and the blade area.
5. For quick clean-ups, fill processing cup one-quarter full with clean, warm water and operate several times until clean. Rinse thoroughly.
6. Remove cup ring after use to clean. Wash lid and cup ring in warm soapy water. Rinse and dry thoroughly.
CAUTION: Never use rough scouring pads or abrasive cleansers on any plastic or metal parts as the surface may be damaged.
7. Processing blade, processing cups and lids are all top-rack dishwasher safe.
IMPORTANT: After dishwashing, always check to make sure the gasket seal in the base of the blade collar is properly in place, as the heat from some dishwashers may cause them to become loose.
8. The motor base may be wiped with a damp cloth or sponge. Dry thoroughly.
WARNING: DO NOT IMMERSE THE MOTOR BASE IN WATER.

STORAGE

1. Unplug and clean unit.
2. Store in original box or in a clean, dry place.
3. Never store the blender while it is hot or plugged in.
4. Never wrap cord tightly around the appliance. Never place any stress on cord, especially where the cord enters the unit, as this could cause the cord to fray and break.

Recipes

CHOCOLATE-BANANA MILKSHAKE

- 1 scoop vanilla ice cream
- 1 banana
- ½ cup chocolate milk

Combine all ingredients in the tall blending cup. Do not exceed the MAX fill line. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Turn cup counterclockwise to stop when desired consistency is reached.

Tip: Add chocolate syrup to make your milkshake even richer !

BANANA-BERRY SMOOTHIE

- 1 banana
- ½ cup blueberries
- ¼ tsp vanilla
- ½ cup yogurt
- ½ cup previously finely crushed ice
- Splash of orange juice or milk

Combine all ingredients in the tall blending cup. Do not exceed the MAX fill line. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Turn cup counterclockwise to stop when desired consistency is reached.

STRAWBERRY-BANANA-MANGO SMOOTHIE

- 1 banana
- ½ cup sliced mango
- 3-4 strawberries
- 1 tbsp of orange juice
- ½ cup yogurt
- ½ cup previously finely crushed ice

Combine all ingredients in the tall blending cup. Do not exceed the MAX fill line. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Turn cup counterclockwise to stop when desired consistency is reached.

Recipes (cont'd)

SPICY JALAPEÑO SALSA

- ½ jalapeño pepper; seeds removed
- 1 fresh tomato; core removed and cut into 4 pieces
- 1 clove garlic
- ½ small onion
- 2 tbsp lime juice
- 1 tsp salt
- ⅛ tsp pepper
- ¼ cup extra virgin olive oil

Combine all ingredients in the tall blending cup. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute.

SALSA

- ¼ medium onion
- ½ jalapeño pepper (increase or decrease to taste)
- ¼ bell pepper (seeds removed)
- 2 Roma tomatoes
- ½ peeled clove of garlic (increase or decrease to taste)
- 1 tbsp fresh cilantro (stems removed)
- 1 tbsp lemon juice
- ½ tsp lemon zest

Cut onion into quarters and distribute evenly in tall blending cup. Cut jalapeño pepper in quarters and distribute evenly in the cup. Cut bell pepper into quarters and distribute

Recipes (cont'd)

CREAMY ALFREDO SAUCE

- ½ cup cream cheese
- 1 cup milk
- 3 tbsp grated parmesan cheese
- 1 clove garlic
- 1 tbsp pepper
- ½ tsp salt
- ½ cup fresh parsley

Combine all ingredients in the tall blending cup. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Turn cup counterclockwise to stop when desired consistency is reached. Place contents into a microwavable bowl and heat to desired temperature. Stir and serve over hot pasta.

FAST AND EASY BEAN DIP

- 1 ½ cups into canned or dry cooked beans
- 3 tbsp mayonnaise or salad dressing
- 1 clove garlic; finely chopped
- Salt and pepper to taste

Combine all ingredients in the tall blending cup. Do not exceed the MAX fill line. Align cup tabs with base, press down and twist to begin blending. If necessary, remove cup and shake ingredients in cup to re-distribute. Add water to thin dip, if needed. Turn cup counterclockwise to stop when desired consistency is reached.

Tip: Add chili or cayenne pepper for an extra kick!

Terms and Conditions

Limited Warranty

CHEFMAN LLC warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of ONE (1) year. CHEFMAN LLC, at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, CHEFMAN LLC will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase. If product is no longer available we will replace it with a product of equal value. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V ~ 60 Hz).

This warranty is available to consumers only. You are a consumer if you own a CHEFMAN® Ultimate Blender that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

CONDITIONS: This warranty is valid for the original USA and Canada retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty. Warranty registration is not necessary to obtain warranty on CHEFMAN LLC Products. Save your proof of purchase receipt.

ABOUT YOUR PRODUCT WARRANTY: Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, 3rd party warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

NORMAL WEAR: This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product; improper voltage or current; use contrary to the operation instructions; deviation from instructions regarding storage and transportation; repair or alteration by anyone other than CHEFMAN LLC or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. CHEFMAN LLC shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

HOW TO OBTAIN WARRANTY SERVICE: If your CHEFMAN® Ultimate Blender should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply email customerservice@chefman.com or call our toll-free number 1-888-315-6553 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Chefman, 1 Sharp Plaza, Mahwah, NJ 07495.

This warranty is effective for the time periods listed above and subject to the conditions provided for within this policy.

CALIFORNIA RESIDENTS ONLY:

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells Chefman products of the same type. The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. Chefman and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

CHEFMAN is a registered trademark of RJ Brands, LLC.

Warranty Card

CHEFMAN®

ULTIMATE BLENDER

All data fields are required in order for us to process your request:

Model Number: _____

Full Name: _____

Address: _____



Email: (if applicable) _____

Date of Purchase*: _____

*We recommend you keep the receipt with this warranty card

Retail Store of Purchase: _____

Description of Malfunction:

Return your completed warranty card to:

RJ Brands
1 Sharp Plaza
Suite 207
Mahwah, NJ
07495

AFTER SALES SUPPORT



888-315-6553



customerservice@chefman.com

MODEL: RJ28-6-SS SERIES

Phone lines available Monday to Friday, 9am-5pm EST

1-YEAR LIMITED WARRANTY

CHEFMAN®

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