

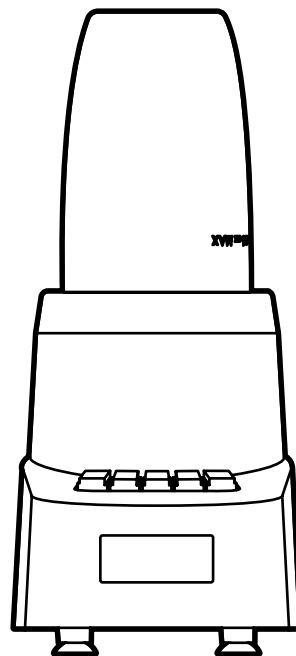
CHEFMAN®

BLEND & GO POWER BLENDING SYSTEM

USER GUIDE

- Safety Instructions
- Features
- Operating Instructions
- Troubleshooting
- Recipes
- Cleaning and Maintenance
- Notes
- Terms and Conditions
- Warranty Registration

RJ35-V3-SERIES



COOKING FORWARD™

Welcome!

Whether this is your first Chefman® appliance or you're already part of our family, we're happy to be in the kitchen with you! With your new Blend & Go Power Blending System, you can achieve evenly blended results easier and faster than ever. With its powerful 700-watt motor, two different blending blades, multiple speeds, and an extra-large 32-ounce blending pitcher, the Blending System can do everything from pureeing ingredients for soups and sauces, to grinding coffee beans, to crushing ice. The 12-piece set also comes with various size tumblers and a to-go travel lid so you can take your morning smoothie on the road. With its dishwasher-safe parts, the blender is also a breeze to clean.

We know you're excited to start 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.

CONTENTS

- 4** Safety Instructions
- 8** Features
- 9** Operating Instructions
- 14** Troubleshooting
- 15** Recipes
- 18** Cleaning and Maintenance
- 19** Notes
- 20** Terms and Conditions
- 22** Warranty Registration

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. 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.
3. To protect against risk of electrical shock, do not put appliance or power cord in water or other liquids.
4. This appliance should not be used by or near children or individuals with certain disabilities.
5. 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.
6. Children should be supervised to ensure that they do not play with the appliance.
7. Avoid contact with all moving parts. Do not attempt to defeat any safety interlock mechanisms.
8. Never put the unit near a hot burner, in an oven or in a dishwasher.
9. Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact Chefman® Customer Support for examination, repair, or adjustment.
10. Do not use outdoors or for anything other than intended use.
11. Keep hands and utensils away from the blade during operation to reduce the risk of personal injury and/or damage to the blender.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

WARNING: The cutting blades are **SHARP**. Handle with care both when using and cleaning the product. A scraper may be used but must be used only when the blender is not running.

12. Do not let cord hang over edge of table or counter, come into contact with sharp edges or touch hot surfaces.
13. Do not pull on power cord to disconnect.
14. Always place the appliance on a firm and stable surface when in use.
15. The use of attachments, including canning jars, not recommended or sold by Chefman® may cause fire, electric shock, or injury.
16. Never use abrasive cleaning agents or abrasive cloths when cleaning the unit.
17. Do not use fingers to scrape food away from the cutting blade while the appliance is plugged in. Serious injury may result.
18. Use the unit only when it is completely assembled.
19. Do not leave the blender unattended while the unit is running.
20. Before using for the first time, remove all packaging and wash and dry parts.
21. To avoid overheating the motor, do not use the blender for more than 10 minutes continuously. Allow the motor to cool between uses. **WARNING:** To avoid the risk of injury, avoid the blade when the unit is still rotating.
22. Risk of thermal burn injury due to excessive pressure in the container. Do not blend hot liquids.
23. Blades are sharp. Handle carefully.
24. To reduce the risk of injury, never place blades on base without jar properly attached.
25. Always operate the blender with the cover in place.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

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 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 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. 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 APPLIANCE IF THE POWER CORD SHOWS ANY DAMAGE
OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.**

*California Proposition 65:
(Applicable for California Residents only)*

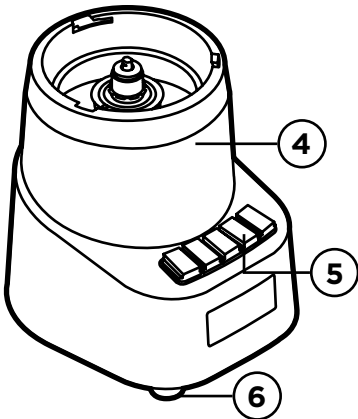
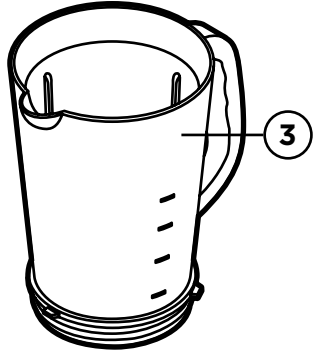
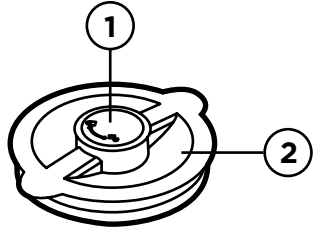


WARNING:
Cancer and Reproductive Harm -
www.P65Warnings.ca.gov.

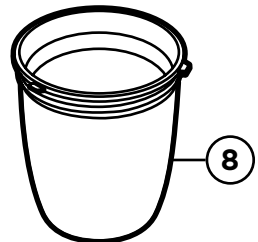
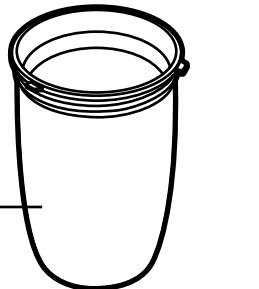
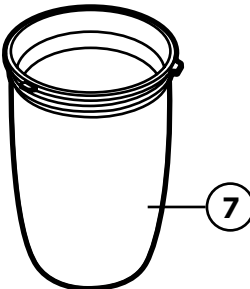
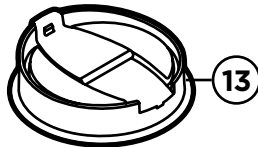
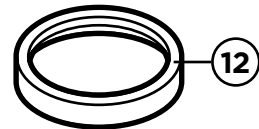
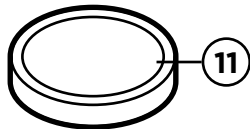
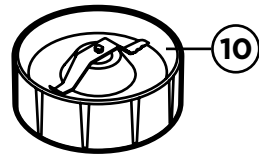
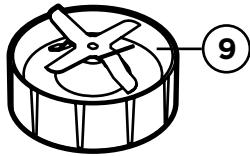


**Do not place the appliance on a
stovetop or any other heatable
surface, even if stovetop is not
on. Doing so is a fire hazard.**

FEATURES



1. Removable Filler Cap
2. Blending Pitcher Lid
3. Large (32-oz) Blending Pitcher with Handle
4. Motor Base
5. Control Buttons
6. Non-Skid Feet
7. Tall (24-oz) Tumbler (2)
8. Short (12-oz) Tumbler (1)
9. Stainless-Steel Emulsifying Blade
10. Stainless-Steel Grinding Blade
11. Storage Lid
12. Tumbler Comfort Ring
13. Travel Lid with Sealed Spout



OPERATING INSTRUCTIONS

BEFORE FIRST USE

1. Remove and discard all packaging materials and check to ensure that all parts and accessories are accounted for. Read and remove all removable stickers.
2. Wash and dry all attachments and accessories in warm, soapy water to remove any packaging debris. Rinse well and dry thoroughly. All attachments and accessories, except for the motor base, are also top-rack only dishwasher safe.
WARNING: The mixing blades are sharp. Handle them by their collars when assembling and cleaning the blender. Failure to do so can result in personal injury.
3. Wipe down the motor base with a damp cloth; the motor base is not dishwasher safe. **WARNING:** Never immerse the motor base or cord in water.

HOW TO BLEND USING THE BLENDING PITCHER

When blending large amounts, reach for the blending pitcher.

1. With the blender unplugged, set the motor base on a flat surface.
2. Choose the blade you want to use:
 - For processing softer ingredients in sauces, soups, and smoothies, use the emulsifying blade, which looks like an X.
 - For processing harder ingredients, such as chopping nuts and grinding coffee beans, choose the grinding blade. **NOTE:** The grinding blade should only be used with dry foods; do not use it for ice.
3. Check that the white sealing ring is fitted into the collar of the blade; this creates an airtight seal.
4. Holding the blade attachment by its collar, screw it on to the bottom of the pitcher and turn it clockwise to tighten.

OPERATING INSTRUCTIONS

5. Add the ingredients to be blended to the pitcher up to the “Max” line.
WARNING: To avoid leaking and/or personal injury, never fill past the “Max” line as foods, especially liquids, rise in the pitcher when blended.
6. Secure the lid on the pitcher by twisting it clockwise. If filler cap is not in already, insert it into lid and twist clockwise until you hear a click to seal. (You can remove the filler cap during blending to add ingredients.)
7. Position the pitcher on the base by inserting the blade attachment collar into the motor base and fitting the locking tabs on the blade attachment into the slots on the motor base. Press the pitcher firmly down into the base, then turn clockwise until the blade attachment tabs lock securely in position.
8. Plug in the blender and press a speed button (HIGH, MEDIUM, LOW, or PULSE) to begin blending. (See p. 13 for more information on speeds.) **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.
9. Press the OFF button to stop blending. (If using the pulse function, the unit will turn off when the PULSE button is released.)
10. Remove the blending pitcher from the base by rotating it counterclockwise.

OPERATING INSTRUCTIONS

HOW TO BLEND IN A TUMBLER

For smaller amounts, for blending and storing, or for making smoothie drinks to go, use a tumbler.

1. Follow steps 1–3 from How to Blend in the Blending Pitcher on p. 9.
2. Add ingredients to tumbler; do not exceed the “Max” line.
3. Holding the blade attachment by its collar, screw it on to the open end of the tumbler and turn it clockwise to tighten. **NOTE:** The blade attachment goes on what will be the top of the tumbler after blending is done.
4. Position the tumbler on the base by inserting the blade attachment collar into the motor base and fitting the locking tabs on the blade attachment into the slots on the motor base. Press the tumbler firmly down into the base, then turn clockwise until the blade attachment tabs lock securely in position.
5. Plug in the blender and press a speed button (HIGH, MEDIUM, LOW, or PULSE) to begin blending. (See p. 13 for more information on speeds.) **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.
6. Press the OFF button to stop blending. (If using the pulse function, the unit will turn off when the PULSE button is released.)
7. Remove the tumbler from the base by turning blade attachment counterclockwise, then flip tumbler over so that the blade attachment is facing up. Twist the blade collar counterclockwise, and then lift blade attachment up and out of the tumbler.
8. If drinking straight from the tumbler, press the tumbler comfort ring onto the lip of the tumbler. If taking the tumbler on the road, put on the travel lid. If storing the contents in the tumbler, put on the storage lid.

OPERATING INSTRUCTIONS

HOW TO CRUSH ICE

1. If using large pitcher, fit pitcher with emulsifying blade.
2. Fill container of choice (pitcher or tumbler) no more than halfway with ice.
TIP: Remove ice cubes from freezer a few minutes before crushing.
3. If using large blending pitcher, add $\frac{3}{4}$ cup water or other liquid. If using tumblers, add $\frac{1}{2}$ and $\frac{1}{4}$ cup respectively for tall and short tumblers, then attach emulsifying blade.
4. Attach container to base; put on lid if necessary.
5. Press PULSE button six times, then blend continuously on high speed for several seconds. **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.
6. Check contents and, if necessary, add more liquid and continue to process until all cubes are reduced to the desired consistency.

OPERATING INSTRUCTIONS

BLADE SPEEDS

LOW

- Use low speed for lighter mixtures and creamy toppings. Ideal for making mayonnaise, whipped cream, salad dressings, soups, sauces, and shakes. Generally used with the emulsifying blade.

MEDIUM

- Use medium speed and the emulsifying blade for perfectly blended smoothies, fruit and vegetable purees, hummus, and bean dips. Use medium speed with the grinding blade to chop softer ingredients such as onions, ginger, and garlic.

HIGH

- Use high speed with the emulsifying blade to uniformly blend thick fruits and vegetables. Or use high speed with the grinding blade to chop or grind harder ingredients, such as coffee beans, nuts, and cinnamon sticks. **NOTE:** The grinding blade should only be used with dry foods.

PULSE

- Use the pulse function for short bursts of high power or for coarse chopping and blending any food, especially when you want to be careful not to over-blend. Pulse is only activated for as long as the pulse button is pressed and ends when the button is released.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
Blender doesn't work after speed button is pressed	<ol style="list-style-type: none"> 1. Unit not plugged in 2. Pitcher or tumbler is not correctly positioned on the motor base. 	<ol style="list-style-type: none"> 1. Plug the unit in. 2. Press OFF button. Reposition pitcher or tumbler being sure locking tabs on blade collar are aligned with slots on motor base. Press down firmly and turn clockwise until tabs lock into position.
Blender blade rotates very slowly	Pitcher or tumbler is overloaded.	<ol style="list-style-type: none"> 1. Remove some food from the tumbler or the pitcher and continue blending. 2. Add liquid to the pitcher or tumbler and continue blending.
Ingredients are not mixing well	Heavier ingredients have fallen to the bottom.	<ol style="list-style-type: none"> 1. Press OFF. Stir ingredients in the pitcher or remove the tumbler and shake ingredients to redistribute. 2. If still not blending well, add a little liquid and continue blending.
Blender stopped operating while in use	<ol style="list-style-type: none"> 1. A hard or fibrous ingredient, such as a chunk of carrot, got stuck in the blade. 2. The motor overheated. 	<ol style="list-style-type: none"> 1. Unplug the unit, carefully remove the blade attachment and remove any debris. Stir the food and replace the blade. 2. Press OFF and let the blender rest for at least 3 minutes before trying to blend again.

RECIPES

BLENDER GUACAMOLE

Yield: 4 servings

Serve this creamy, classic guac with tortilla chips or use it to garnish your favorite tacos.

Ingredients:

- 2 ripe avocados, cut into ½-inch cubes
- ½ small red or yellow onion, coarsely chopped
- ¼ cup fresh cilantro leaves
- 2 Tbsp fresh lime juice
- 1 Tbsp finely chopped jalapeño
- 1 garlic clove, coarsely chopped
- ¼ tsp kosher salt

Steps:

1. Combine avocados, onion, cilantro, lime juice, jalapeño, garlic, and salt in pitcher fitted with the emulsifying blade.
2. Put on lid and secure pitcher to blender base.
3. Press MEDIUM to blend, stopping once or twice to scrape down pitcher, until smooth. (Alternatively, press PULSE a few times for a chunkier result.)
4. Transfer guacamole to a serving bowl and serve immediately or cover with plastic wrap and refrigerate until ready to eat.

RECIPES

BLUEBERRY AND BANANA SMOOTHIE

Yield: 1 serving

Frozen blueberries are available all year long and make the smoothie nice and cold. When blueberries are in season, feel free to use fresh.

Ingredients:

- 1 banana, cut into 2-inch pieces
- 1 cup frozen blueberries
- $\frac{3}{4}$ cup milk
- $\frac{1}{2}$ cup vanilla yogurt
- 1 Tbsp honey

Steps:

1. In 24-oz tumbler, combine banana, blueberries, milk, yogurt, and honey.
2. Carefully attach emulsifying blade to tumbler and secure tumbler on blender base.
3. Press HIGH and blend ingredients until smooth.

RECIPES

CUCUMBER MELON GAZPACHO

Yield: 2 servings

This colorful and refreshing cold soup makes a perfect starter. Though you want a tiny dice of the cucumber and cantaloupe for the garnish, the dice for the soup can be large, since it will be pureed in the blender.

Ingredients:

- 1 English cucumber, peeled and diced
- $\frac{1}{2}$ cantaloupe, peeled, seeded, and diced
- $\frac{1}{2}$ cup olive oil
- $\frac{1}{4}$ cup plain yogurt
- 2 Tbsp chopped fresh basil, plus small leaves for garnish, if desired
- 2 Tbsp fresh lime juice
- 1 garlic clove, coarsely chopped
- 1 tsp kosher salt
- Sliced fresh chives, for garnish (optional)

Steps:

1. Reserve a tiny handful of diced cucumber and cantaloupe for garnish if you like. Put the rest of the cucumber and cantaloupe in the pitcher fitted with the emulsifying blade.
2. Add the olive oil, yogurt, basil, lime juice, garlic, and salt.
3. Put on lid and secure pitcher to blender base.
4. Press MEDIUM and blend ingredients until smooth.
5. Chill soup for at least 1 hour and up to 2 days.
6. Serve garnished with chives, diced cucumber and cantaloupe, and basil leaves, if desired.

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

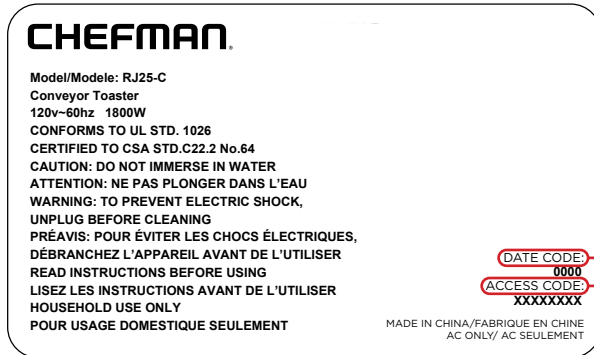
- **Manufacturer Defects** – Chefman® products are warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of purchase when used in accordance with the directions listed in the Chefman® User Guide. If your product does not work as it should,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



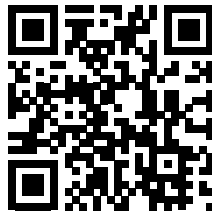
- Contact Information
- Model Number
- Proof of Purchase (online confirmation, receipt, gift receipt)
- Date Code
- Access Code

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 the right to access site:



CHEFMAN® WARRANTY REGISTRATION

For product information, visit 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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