



ALL-IN-ONE

BLENDER SET

**WITH SILICONE SPATULA, TAMPER
& TRAVEL CUP**

Quick Start Guide



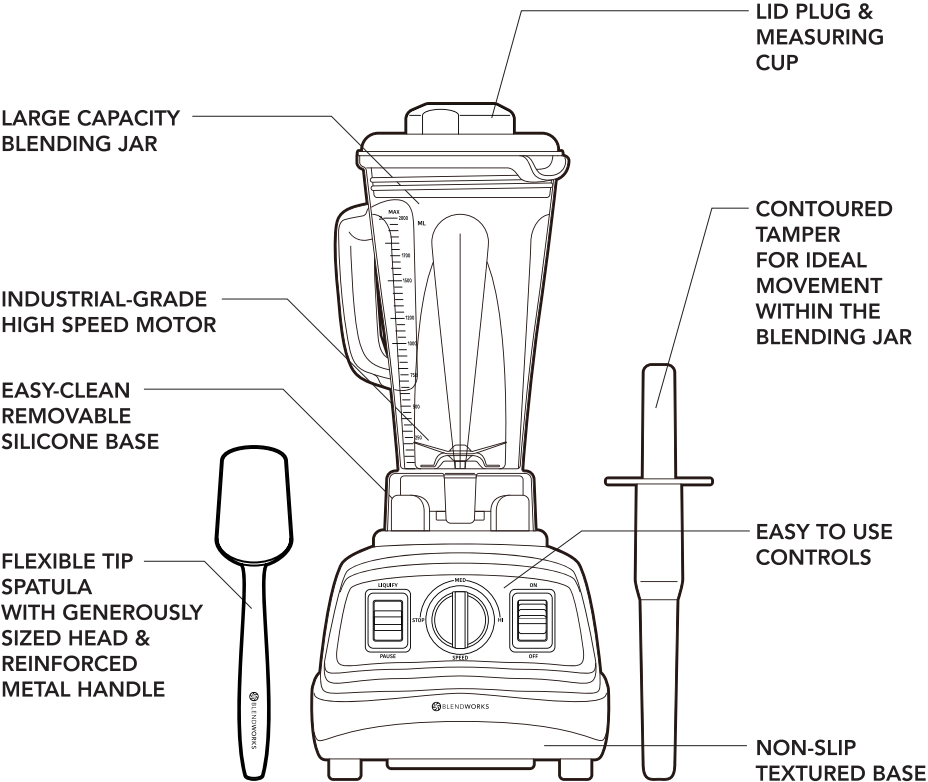
Read this booklet thoroughly and save these instructions.

FAQs can be found at www.blend-works.net



Email us for any unanswered questions: cs@blend-works.net

FOR PRODUCT REGISTRATION, PLEASE VISIT WWW.BLEND-WORKS.NET

INCLUDED IN YOUR PURCHASE



WARNING

-  LIDS ARE NOT INTERCHANGEABLE BETWEEN DIFFERENT CONTAINER STYLES, TYPES, AND SIZES.
-  THE LID MUST ALWAYS BE SECURED WHEN PROCESSING, ESPECIALLY HOT LIQUIDS THAT MAY SCALD.

USING YOUR MACHINE FOR THE FIRST TIME

1. Unpack the appliance and place all the parts on a horizontal surface.
2. Immerse the blender jar, jar lid, measuring cup and tamper in warm soapy water, rinse them then dry. Never immerse motor unit in water for cleaning to prevent the risk of electric shock. **⚠Caution: The blade is very sharp, please handle with care.**
3. To attach the blender jar, firstly place the jar lid and measuring cup into the blender jar, ensure the jar lid and measuring cup are placed tightly and properly with the blender jar. Then place the blender jar onto the jar support pad and fix it onto the motor unit tightly. Now, your blender is ready to use.

NOTE:

- Before assembling the blender jar, be sure the power cable is unplugged from the power outlet, the power switch is in the "OFF" position and the speed dial is in the "STOP" position.
- The appliance will not start to work if the blender jar is not assembled onto the motor unit properly.
- Make sure all the parts are assembled properly.
- During operation, if the mixture is too thick to be blended, turn the dial to "STOP", remove the cap and insert the tamper into the hole in the lid. Turn the dial gradually back up to "HI" and stir the contents in a circular motion in the blending jar with the tamper.
- Do not remove the blender jar from the motor unit during working process. If it is necessary to remove the blender jar, turn off the appliance to make it stop working and then remove it.
- The max operation time per time should not exceed 3 minutes and a minimum of 10 minutes rest time must be maintained between two consecutive cycles. The appliance must rest for at least 30 minutes every 10 cycles.
- The speed dial must be at "STOP" position and power switch must be at "OFF" position and the power outlet must be unplugged before removing the blender jar.

RECIPES YOU CAN MAKE WITH YOUR BLENDER



SMOOTHIES



CREAMY SOUP



FROZEN DESSERTS



SAUCES, DIPS, DRESSINGS



FROZEN DRINKS



NUT-BASED MILK

SETTING SPEEDS ON YOUR MACHINE

Always start the machine with the dial set to “STOP”, then gradually adjust the dial to the desired speed required by the recipe. If a recipe requires for the blender to work on “HI”, slowly adjust the dial from “STOP” to “HI”. **Note: Do not begin the food processing on “HI”.**





Process on the “HI” setting for as long as it is required to make whole food juices, soups, shakes, frozen mixtures, purées, nut butters and for grinding grains. Processing time will generally be less than one minute (most take less than 30 seconds) depending on the recipe. The “HI” speed setting provides the best quality of refinement, breaking down ice, frozen fruit, whole fruits or vegetables, and grains to a smooth lump-free consistency.

TIP:

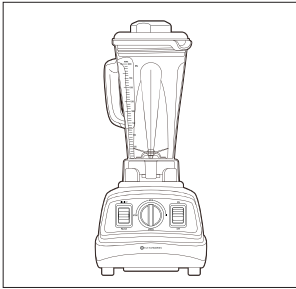
- Blending too long at too low a speed setting will overheat the machine and cause the Automatic Overload Protection to turn the machine off.
- Use the “HI” speed setting as often as possible to achieve the most uniform consistency.
- Blending on the “HI” speed setting also maximizes the motor’s cooling fan to avoid overheating.

When on the “HI” setting, if the food does not circulate, the machine may be overloaded or may have trapped an air bubble. Carefully remove the lid plug while making sure the lid stays firmly in place. Release the air bubble by inserting the tamper through the lid plug opening. If circulation problems continue, reduce the machine speed. A lower speed may allow food to circulate while a higher speed does not. Once the food is circulating freely, gradually increase the speed back to “HI” and continue processing.

CAUTION

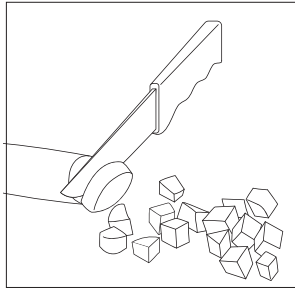
-  ALWAYS START ON A LOW SPEED SETTING AND GRADUALLY INCREASING THE SPEED WITH HOT LIQUIDS TO AVOID POSSIBLE BURNS.
-  USE CAUTION; ESCAPING STEAM OR SPLASHES MAY SCALD.
-  LOCK THE LID. THIS WILL PREVENT EXPANSION FROM AFFECTING THE POSITION OF THE LID WHEN THE MACHINE IS TURNED ON.
-  START ON A LOW SPEED SETTING, SLOWLY INCREASING TO “HI”.

BLENDING WITH YOUR MACHINE



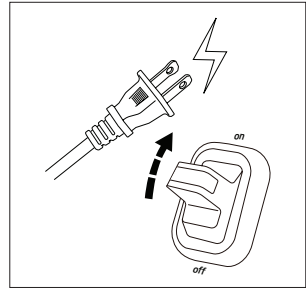
STEP 1

Place your blender on a flat, dry surface.



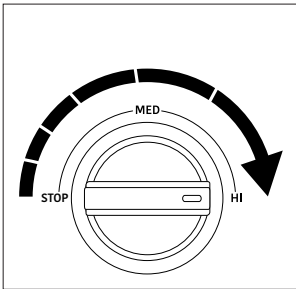
STEP 2

Prepare the ingredients by cutting them into cubes with a size of approximately $\frac{1}{2}$ in x $\frac{1}{2}$ in x $\frac{1}{2}$ in (15mm x 15mm x 15mm). The proportion of ingredients and water is 2:3. Close the jar lid and place the blending jar in place.



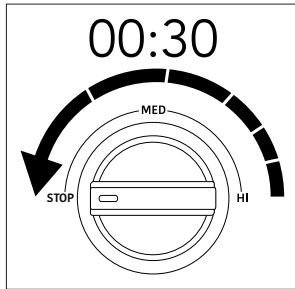
STEP 3

Connect the appliance to a power source, and turned the machine on by flipping the switch to "ON".



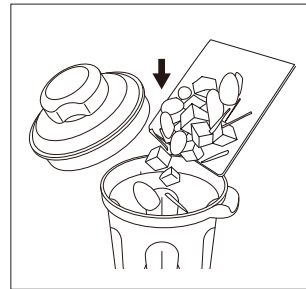
STEP 4

Turn the dial up gradually to "HI" setting and the blender will start to blend the ingredients.



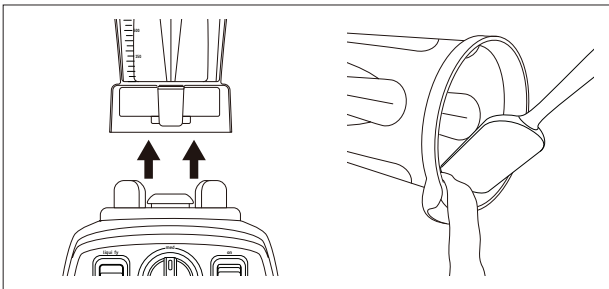
STEP 5

After blending for about 30 seconds, turn the dial to the "STOP" position, the machine will stop blending.



STEP 6

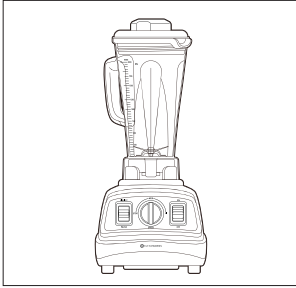
To add more ingredients while blending, flip the switch to "OFF", remove the jar lid and add the ingredients. Replace the cap and flip the switch to "ON".



STEP 7

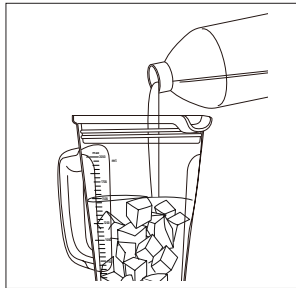
Once you're done blending, flip the switch to "OFF", remove the blending jar from the silicone base, remove the jar lid and cap, then pour and serve.

MAKING CRUSHED ICE



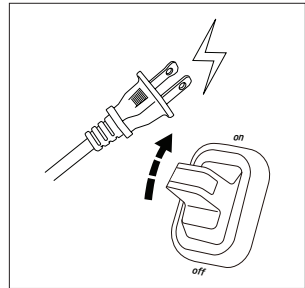
STEP 1

Lay the appliance on the flat horizontal surface and make sure it is unplugged.



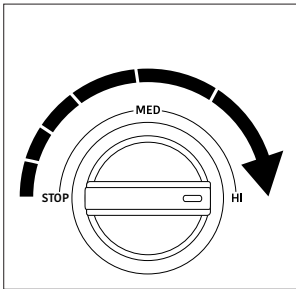
STEP 2

Prepare ice cubes. The proportion of ice and water should be 2:3. Close the jar lid and place the blending jar in place.



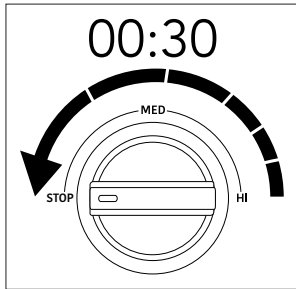
STEP 3

Connect the appliance to a power source, and turned the machine on by flipping the switch to "ON".



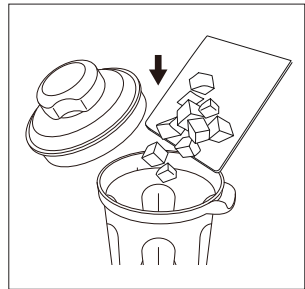
STEP 4

Turn the dial up gradually to "HI" setting and the blender will start to blend the ingredients.



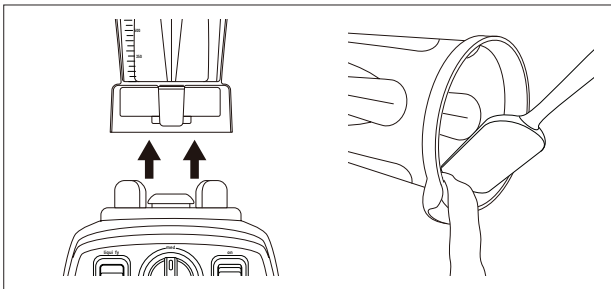
STEP 5

After blending for about 30 seconds, turn the dial to the "STOP" position, the machine will stop blending.



STEP 6

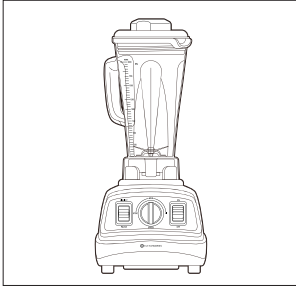
To add more ice cubes while blending, flip the switch to "OFF", remove the jar lid and add the ice cubes. Replace the cap and flip the switch to "ON".



STEP 7

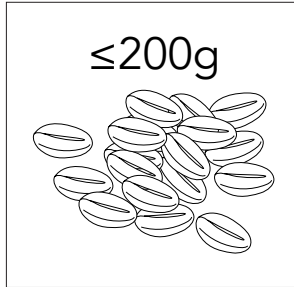
Once you're done blending, flip the switch to "OFF" remove the blending jar from the silicone base, remove the jar lid and cap, then pour and serve.

GRINDING COFFEE BEANS



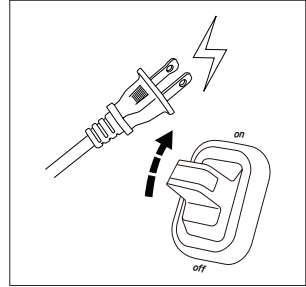
STEP 1

Place your blender on a flat, dry surface.



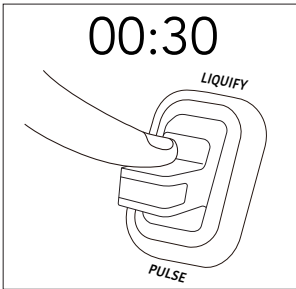
STEP 2

Prepare 7 ounces (200g) of roasted coffee beans. The maximum capacity of food to be grinded should not exceed 200g. Close the jar lid and place the blending jar in place.



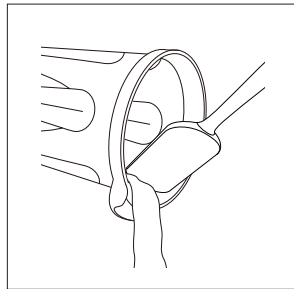
STEP 3

Connect the appliance to a power source, and turned the machine on by flipping the switch to "ON".



STEP 4

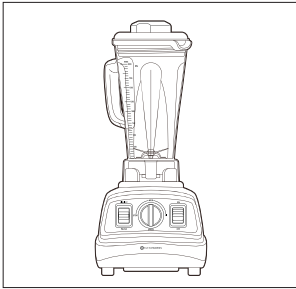
Press and hold the mode switch at "PULSE" speed setting for 30 seconds and the blender will start to grind the coffee beans.



STEP 5

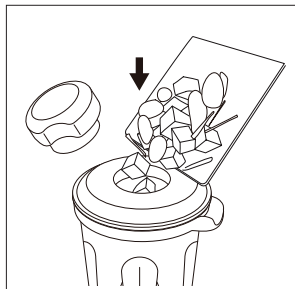
Once you're done grinding, remove the blending jar from the silicone base, remove the jar lid and cap, then pour and serve.

MAKING HOT SOUP



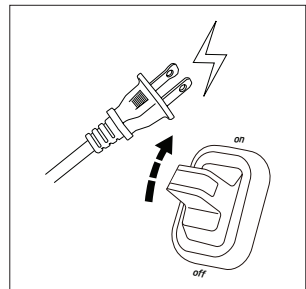
STEP 1

Place your blender on a flat, dry surface.



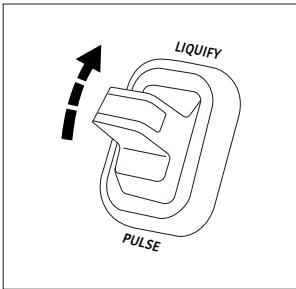
STEP 2

Put the required ingredients into the blender jar and fill the blender jar with the appropriate amount of room-temperature purified water. The amount of mixture should not exceed 1000ml. Close the jar lid and place the blending jar in place.



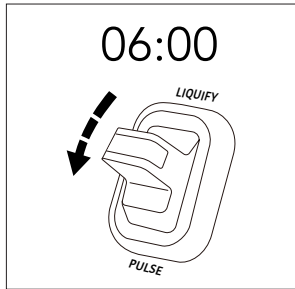
STEP 3

Connect the appliance to a power source, and turned the machine on by flipping the switch to "ON".



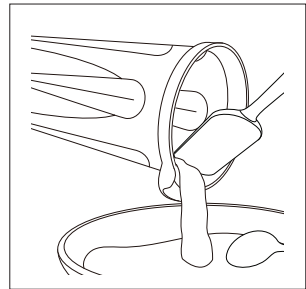
STEP 4

Flip the switch to "LIQUIFY" speed setting and the blender will start to make the soup.



STEP 5

After cooking for about 6 minutes, flip the switch from "LIQUIFY" to the neutral position, the machine will stop cooking.



STEP 6

Once you're done cooking, remove the blending jar from the silicone base, remove the jar lid and cap, then pour and serve.

TIP:

- Position lid above the container and push lid onto the container until it locks in place.
- The lid must always be secured when processing, especially hot liquids that may scald.

⚠ CAUTION

- ⚠ THE DIAL MUST BE AT "STOP" POSITION AND POWER SWITCH MUST BE AT "OFF" POSITION AND THE POWER OUTLET MUST BE UNPLUGGED BEFORE REMOVING THE BLENDER JAR.
- ⚠ USE CAUTION; ESCAPING STEAM OR SPLASHES MAY SCALD.
- ⚠ LOCK THE LID. THIS WILL PREVENT EXPANSION FROM AFFECTING THE POSITION OF THE LID WHEN THE MACHINE IS TURNED ON.
- ⚠ START ON A LOW SPEED SETTING, SLOWLY INCREASING TO "HI".

HOW TO USE THE TAMPER

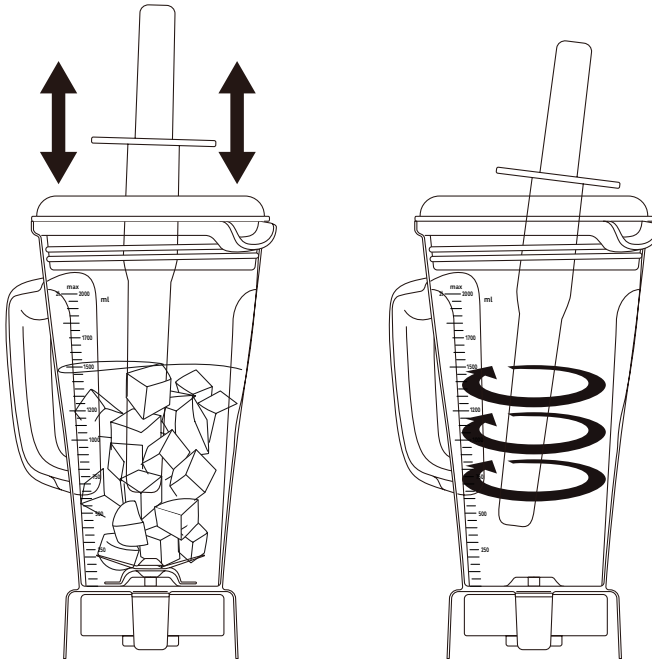
The tamper allows you to accelerate the process of blending very thick and/or frozen mixtures that cannot be processed in a regular blender. Using the tamper maintains circulation by preventing air pockets from forming. While the machine is running, and only through the lid plug opening, use the tamper to press ingredients into the blades as you make frozen ice creams and nut butters, or purée fruits and vegetables.

⚠ CAUTION


- ⚠ ROTATING BLADES CAN CAUSE SEVERE INJURY
- ⚠ DO NOT PUT HANDS, SPATULAS, ETC. IN THE CONTAINER WHILE THE MACHINE IS RUNNING OR WHILE THE CONTAINER IS STILL ON THE BASE.

NOTE:

- The splash disk (near the top of the tamper) and lid prevent the tamper from hitting the blades when the lid is secured properly in the locked position.
- The container should not be more than two-thirds full when the tamper is used during blending.
- Do not use the tamper for more than 30 consecutive seconds (to avoid overheating).
- If the food does not circulate, the machine may have trapped an air bubble. Carefully remove the lid plug while making sure the lid stays firmly in place. Release the air bubble by inserting the tamper through the lid plug opening.
- Holding the tamper straight down may not always help the ingredients circulate. If need be, point the tamper towards the side or corner of the container.



IMPORTANT SAFEGUARDS

 **WARNING:** For your continued safety and to reduce the risk of injury or electric shock, please follow all the safety precautions listed below.

1. Read all the instructions carefully before using this appliance and keep them for future reference.
2. Before using this appliance ensures that the voltage of your electricity supply is the same as that indicated on the rating plate of the appliance.
3. Ensure that the power cable does not touch any hot surface and that it does not overhang the edge of your work surface.
4. Do not use the appliance near a source of heat or on an unstable surface.
5. Do not operate the appliance with a damaged power cable or power plug or after the appliance or any attachment has been damaged. Seek qualified technicians for assistance.
6. If the power cable is damaged it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard. Please contact us at cs@blend-works.net to arrange for examination, repair or electrical or mechanical adjustment.
7. Avoid contacting moving parts.
8. Do not leave foreign objects, such as spoons, forks, knives or the measuring cup, in the blender jar as this will damage the blades and other components when starting the machine and may cause injury.
9. Do not use attachments or accessories which are not recommended by the manufacturer. They may cause malfunction or injury.
10. The blender jar should not be more than $\frac{3}{4}$ full when the tamper is left in while blending. Do not exceed 30 seconds of continuous blending with the tamper in place.
11. When making nut butters or oil based foods, do not process for more than one minute after the mixture starts circulating. Over-processing can cause dangerous overheating.
12. When blending hot liquids or ingredients, use caution: spray or escaping steam may cause scalding and burns. Do not fill container to the maximum capacity. Always begin processing on the lowest speed setting. Keep hands and other exposed skin away from the lid opening to prevent possible burns.
13. Turn all controls to "**OFF**" or "**STOP**" and unplug the blender when it is not in use, before putting on or taking off parts, and before cleaning.
14. Never leave the appliance unattended while it is running.
15. Do not immerse the motor unit or the mains cable or plug in liquids.
16. If scraping is necessary, turn the power "**OFF**", unplug from the electrical outlet, and use a rubber spatula only.
17. Always operate blender with lid in place.
18. Never put non-food items into the jar to blend.
19. Do not open the lid before the blade stops running completely to avoid hazard.
20. Do not place your hand in the blender jar. The sharp blade may cause injury.
21. Do not use the appliance outdoors.
22. Unplug the appliance from the mains supply when not in use, when removing or attaching attachments, and before cleaning any part of the appliance.
23. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision. Children should be supervised to ensure that they do not play with the appliance.
24. They shall state that care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
25. This appliance is for household use only. Do not use it for professional catering. Do not use the appliance for any purpose not expressly specified in this manual.

SAVE THESE INSTRUCTIONS

⚠ WARNING

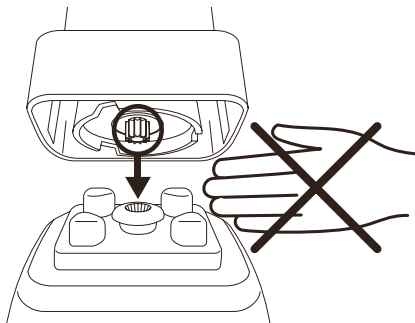
⚠ **TO AVOID INJURY, READ AND UNDERSTAND INSTRUCTION MANUAL BEFORE USING THIS MACHINE.**

- ⚠ ELECTRICAL SHOCK HAZARD. USE GROUNDED OUTLET ONLY.
- ⚠ DO NOT REMOVE GROUND.
- ⚠ DO NOT USE AN EXTENSION CORD.
- ⚠ FAILURE TO FOLLOW INSTRUCTIONS CAN CAUSE DEATH OR ELECTRICAL SHOCK.

- ⚠ ROTATING BLADES CAN CAUSE SEVERE INJURY
- ⚠ DO NOT PUT HANDS, SPATULAS, ETC. IN THE CONTAINER WHILE THE MACHINE IS RUNNING OR WHILE THE CONTAINER IS STILL ON THE BASE.

- ⚠ THE DIAL MUST BE AT "STOP" POSITION AND POWER SWITCH MUST BE AT "OFF" POSITION AND THE POWER OUTLET MUST BE UNPLUGGED BEFORE REMOVING THE BLENDER JAR.
- ⚠ USE CAUTION; ESCAPING STEAM OR SPLASHES MAY SCALD.
- ⚠ LOCK THE LID. THIS WILL PREVENT EXPANSION FROM AFFECTING THE POSITION OF THE LID WHEN THE MACHINE IS TURNED ON.
- ⚠ START ON A LOW SPEED SETTING, SLOWLY INCREASING TO "HI".

- ⚠ MOVING PARTS MAY BECOME HOT WITH EXTENDED USE. DO NOT TOUCH.



IMPORTANT INSTRUCTIONS FOR SAFE USE

This product is intended for **HOUSEHOLD USE ONLY** and is not intended to be used for commercial purposes.

Do not leave your BlenderWorks blender unattended when operating.

Any repair, servicing, or the replacement of parts must be performed by BlendWorks™ or service representative.

NOTE:

- THE FAILURE TO FOLLOW ANY OF THE IMPORTANT SAFEGUARDS AND THE IMPORTANT INSTRUCTIONS FOR SAFE USE IS A MISUSE OF BLENDWORKS™ BLENDER THAT CAN VOID YOUR WARRANTY AND CREATE THE RISK OF SERIOUS INJURY.

CLEANING & MAINTENANCE

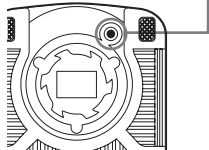
The Auto-Clean feature can help to clean the blender and blade assembly easily and rapidly in complete safety.

- After use, reassemble the blender jar and pour in about 400-500ml of warm water and gradually turn the speed dial to "HI" or push the function switch to "Pulse" position to work for a few seconds to remove the residual food.
- After stop, remove the blender jar from the motor unit and rinse the blender jar under running water.
- Wipe the outer surface of the motor unit with a damp cloth, do not use abrasive cleansers. Never immerse in water or other solution for cleaning.
- All parts except the motor unit are dishwasher-safe. You can also wash the parts, except the motor unit, in warm, soapy water.
- Dry all parts and then reassemble them again. But store the appliance with the jar lid not closed completely to allow air to circulate and prevent jar odors.
- If any problem has been encountered during use, never disassemble the Motor Unit by yourself, there are no user serviceable parts inside. Contact only the authorized service facility for examination and repair.

⚠ WARNING

- ⚠ THE BLADES ARE VERY SHARP, HANDLE CAREFULLY WHEN CLEANING.
- ⚠ DO NOT USE ABRASIVE CLEANERS. NEVER IMMERSE THE MOTOR UNIT IN WATER FOR CLEANING.

TROUBLESHOOTING YOUR MACHINE

Problem	Reason	Solution
Machine stops working after long periods of use	<i>The blender has overheated</i>	<p>Please flip the switch to "OFF" and unplug the power cable from the power outlet. Remove the blending jar from the base and free the blades from any obstruction NOTE: Do not use your hands or fingers to remove any obstruction. Press the black reset button on the underside of the base as detailed below</p> 
While blending on a high speed, the food has spilt out of the container	<i>The lid was not secure</i>	Lock the lid to ensure no steam or splashes escape to avoid possible burns. Start on a low speed, then slowly increasing to "MED" and finally "HI".
While blending on a high speed, the food does not circulate	<i>The machine may be overloaded or may have trapped an air bubble</i>	Carefully remove the lid plug while making sure the lid stays firmly in place. Release the air bubble by inserting the tamper through the lid plug opening. Lower the speed if circulation problem persists, then increase the speed once the food is blending normally.

WARRANTY

PRODUCT REGISTRATION

BlendWorks™ strongly encourages you to register your purchase. You can register online at www.blend-works.net. Registering your purchase will allow BlendWorks™ to better serve you with any of your customer service needs.

WHO CAN SEEK WARRANTY COVERAGE

This warranty is extended by BlendWorks™ to the owner of this machine for personal household use only. This warranty does not apply to products used for commercial, rental or re-sale purposes.

WHAT IS COVERED

BlendWorks™ warrants to the owner that if this machine fails within 1 year from the date of purchase on the purchase receipt due to a defect in material or workmanship, BlendWorks™ will repair or replace the failed machine or component part of the machine. Shipping and handling charges may apply. Please retain the original purchase receipt for the duration of the warranty period. BlendWorks™ reserves the right to refuse a warranty repair if proof of purchase cannot be provided. In the event of a warranty claim, please return the product with the original purchase receipt.

WHAT IS NOT COVERED

This warranty does not apply to machines that have been used commercially or in non-household applications. This warranty does not cover cosmetic changes that do not affect performance, such as discoloration or the effects of the use of abrasives or cleaners or food build up. This warranty is only valid if the machine is used and maintained in accordance with the instructions, warnings and safeguards contained in the owner's manual. The warranty does not apply in the event of failure to observe the operating or assembly instructions.

BlendWorks™ will not be responsible for the cost of any unauthorized warranty repairs.

NO EMPLOYEE OR REPRESENTATIVE OF BLENDWORKS™ IS AUTHORIZED TO MAKE ANY ADDITIONAL WARRANTY OR ANY MODIFICATION TO THIS WARRANTY WHICH MAY BE BINDING UPON BLENDWORKS™. ACCORDINGLY, PURCHASER SHOULD NOT RELY UPON ANY ADDITIONAL STATEMENTS MADE BY ANY EMPLOYEE OR REPRESENTATIVE OF BLENDWORKS™. IN NO EVENT, WHETHER BASED ON CONTRACT, INDEMNITY, WARRANTY, TORT (INCLUDING NEGLIGENCE), STRICT LIABILITY OR OTHERWISE, SHALL BLENDWORKS™ BE LIABLE FOR ANY SPECIAL, INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING, WITHOUT LIMITATION, LOSS OF PROFIT OR REVENUE.

Some states do not allow limits on warranties. In such states, the above limitations may not apply to you. Outside the U.S.A. and Canada, other warranties may apply.

For more information, visit www.blend-works.net.

Complete user instructions, FAQ and usage tips can be found at
Blend-Works.net

Email us at **cs@blend-works.net**
for any unanswered questions



This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household wares. There are separate collection systems for recycling in the EU. For more information, please contact the local authority or your retailer where you purchased the product.



FOR HOUSEHOLD USE ONLY
SÓLO PARA USO DOMÉSTICO
UNIQUEMENT POUR UN USAGE À DOMICILE

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