

AMZCHEF NY-8088MJD

AMZCHEF 2000W High-Performance Blender NY-8088MJD User Manual

Model: NY-8088MJD

Thank you for choosing the AMZCHEF Blender. Please read this manual carefully before use and keep it for future reference.

1. IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions when using electrical appliances. Read all instructions before using the AMZCHEF Blender.

- Always unplug the blender from the outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Do not immerse the motor base in water or other liquids.
- Keep hands and utensils out of the container while blending to prevent severe injury to persons or damage to the blender. A tamper may be used but only when the blender is not running.
- Ensure the lid is securely locked in place before operating the appliance.
- Do not blend hot liquids in the blender. Allow hot ingredients to cool before blending to avoid pressure buildup and potential injury.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- 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.
- Avoid contact with moving parts.
- Do not use attachments not recommended or sold by the manufacturer.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Always operate the blender on a flat, stable surface.
- The blades are sharp. Handle with extreme care when cleaning.
- The blender features a safety lock. It will not operate unless the pitcher is correctly seated on the motor base.

2. PRODUCT COMPONENTS

Familiarize yourself with the parts of your AMZCHEF Blender:

- **Motor Base:** Contains the powerful 2000W motor and control panel.
- **2L Tritan Pitcher:** Durable, BPA-free container with measurement markings.
- **Lid:** Securely seals the pitcher during operation.
- **Lid Cap:** Removable cap for adding ingredients during blending.
- **8 Stainless Steel Blades:** Sharp, 3D-mounted blades for efficient blending.
- **Tamper:** For pushing ingredients towards the blades when blending thick mixtures.
- **Cleaning Brush:** For thorough cleaning of the pitcher and blades.
- **User Manual & Recipe Book:** Provides instructions and recipe ideas.



Image 2.1: Overview of the AMZCHEF Blender components, including the motor base, 2L Tritan pitcher filled with fruits, and the tamper.



Image 2.2: Detailed view highlighting key features: the manual control panel, 8 sharp 3D-mounted blades, 2000W motor, 2L BPA-free pitcher, safety protection, small opening for adding ingredients, large cooling vents, and a stable silicone base.

3. SETUP AND FIRST USE

- Unpack:** Carefully remove all components from the packaging.
- Clean:** Before first use, wash the pitcher, lid, and tamper with warm, soapy water. Rinse thoroughly and dry. The motor base can be wiped with a damp cloth.
- Assemble:** Place the motor base on a clean, dry, and stable surface.
- Attach Pitcher:** Place the 2L Tritan pitcher onto the motor base. Ensure it is securely seated and locked into position. The blender will not operate if the pitcher is not correctly aligned due to the safety lock feature.
- Add Ingredients:** Place your desired ingredients into the pitcher. Do not exceed the MAX fill line.
- Secure Lid:** Place the lid onto the pitcher and ensure it is firmly closed. Insert the lid cap.
- Plug In:** Plug the power cord into a standard electrical outlet.

4. OPERATING INSTRUCTIONS

The AMZCHEF Blender offers both manual speed control and preset programs for versatile blending.

4.1 Control Panel Overview

The control panel features a power switch, a pulse switch, a variable speed dial (1-8), an LCD display, and four preset program buttons.

- Power Switch (On/Off):** Turns the blender on or off.
- Pulse Switch:** Provides short bursts of high-speed blending for chopping or quick mixing. Hold for desired duration.
- Speed Dial (1-8):** Adjusts blending speed manually. Turn clockwise to increase speed.

- **LCD Display:** Shows current speed setting or timer for preset programs.
- **Preset Programs:** Dedicated buttons for specific blending tasks.

4.2 Using Manual Speed Control

1. Ensure the blender is set up as described in Section 3.
2. Turn the Power Switch to "On".
3. Rotate the Speed Dial to your desired speed (1-8). Start with a lower speed and gradually increase if needed.
4. Blend until desired consistency is achieved.
5. To stop, turn the Speed Dial to "0" and then turn the Power Switch to "Off".

4.3 Using Preset Programs

The blender includes 4 preset programs for common tasks:

- **Juice:** Optimized for extracting juice from fruits and vegetables.
- **Ice Crush:** Designed for crushing ice cubes into fine snow.
- **Grind:** Suitable for grinding nuts, coffee beans, or grains.
- **Smoothie:** Creates smooth and creamy smoothies from fruits and liquids.

1. Ensure the blender is set up as described in Section 3.
2. Turn the Power Switch to "On".
3. Select the desired preset program by pressing its corresponding button. The LCD display will show the program's duration.
4. The blender will automatically run through the program and stop when complete.
5. To stop a program prematurely, turn the Power Switch to "Off".

4.4 Using the Pulse Function

The Pulse function is ideal for quick chopping, mixing, or when you need short bursts of power.

1. Ensure the blender is set up as described in Section 3.
2. Turn the Power Switch to "On".
3. Press and hold the Pulse Switch for short intervals. Release to stop.
4. To stop completely, turn the Power Switch to "Off".



AMZCHEF

AMZCHEF 2000 Watt Blender Professionnel
est une bonne aide dans votre cuisine

Image 4.1: Examples of food preparation with the AMZCHEF Blender, including baby food, juices, smoothies, crushed ice, nut powders, sauces, and minced meat.

5. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and optimal performance of your blender.

5.1 Self-Cleaning Function

The self-cleaning feature makes daily cleaning quick and easy:

1. After use, empty the pitcher.
2. Add warm water (up to half full) and a few drops of dish soap to the pitcher.
3. Secure the lid.
4. Turn the Power Switch to "On".
5. Press and hold the "Pulse" button for 30 to 60 seconds.
6. Empty the soapy water, rinse the pitcher thoroughly with clean water, and let it air dry.



Image 5.1: Illustration of the self-cleaning function, where water and detergent are blended to clean the pitcher and blades.

5.2 Manual Cleaning

- **Motor Base:** Wipe the motor base with a damp cloth. Never immerse it in water.
- **Pitcher, Lid, Tamper:** These parts are dishwasher safe. For manual cleaning, use the provided cleaning brush to safely clean around the blades. Be extremely careful as the blades are very sharp.
- **Storage:** Store the blender in a clean, dry place with the lid slightly ajar to prevent odors.

6. TROUBLESHOOTING

If you encounter any issues with your AMZCHEF Blender, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Blender does not turn on.	Not plugged in. Pitcher not correctly seated. Power switch is off.	Ensure the power cord is securely plugged into a working outlet. Check that the pitcher is properly aligned and locked onto the motor base. Turn the Power Switch to "On".
Ingredients are not blending smoothly.	Too little liquid. Overfilling the pitcher. Ingredients are too large or dense.	Add more liquid (water, milk, juice) to facilitate blending. Reduce the amount of ingredients. Do not exceed the MAX fill line. Cut ingredients into smaller pieces. Use the tamper to push ingredients towards the blades.
Blender stops during operation.	Overload protection activated. Pitcher dislodged.	Turn off the blender, unplug it, remove some ingredients, and let the motor cool down for 15-20 minutes before restarting. Ensure the pitcher is securely seated.

Problem	Possible Cause	Solution
Unpleasant odor during use.	New motor smell (normal for first few uses). Overheating.	This should dissipate after a few uses. Turn off the blender and let it cool down. Reduce blending time or load.

7. SPECIFICATIONS

Brand	AMZCHEF
Model Number	NY-8088MJD
Color	Black
Dimensions (L x W x H)	30.99 x 25.4 x 36.8 cm (approx. 12.2 x 10 x 14.5 inches)
Capacity	2 Liters
Power	2000 Watts
Voltage	120V (Standard)
Material	BPA-free Plastic (Tritan pitcher), Stainless Steel Blades, Metal Base
Number of Speeds	8
Noise Level	78 Decibels
Special Features	4 Preset Programs, 8 Sharp 3D-Mounted Blades, 8-Speed Control, Countdown Timer (LCD)
Item Weight	4.8 Kilograms
Included Components	Motor base, 8 stainless steel blades, 2L BPA-free Tritan pitcher, tamper, cleaning brush, user manual, recipe book.



Image 7.1: Dimensional drawing of the AMZCHEF Blender, showing approximate height of 48cm, width of 19cm, and depth of 18cm.

8. WARRANTY AND SUPPORT

AMZCHEF is committed to providing high-quality products and excellent customer service.

- This product includes a user manual and a recipe book to assist you in maximizing your blender's potential.
- For Amazon customers, AMZCHEF offers permanent technical support and 24-hour premium service.
- Should you encounter any issues with your product, please contact AMZCHEF customer support directly. We are dedicated to providing a satisfactory solution as quickly as possible.
- For support, please refer to the contact information provided in your purchase documentation or on the official AMZCHEF website.

