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› [MasterChef](#) /

› [MasterChef Glass Blender Instruction Manual](#)

## MasterChef B09DKB37WY

# MasterChef Glass Blender Instruction Manual

Model: B09DKB37WY

Brand: MasterChef

## INTRODUCTION

This manual provides essential information for the safe and efficient operation of your MasterChef Glass Blender. Please read all instructions carefully before first use and retain for future reference.

The MasterChef Glass Blender is designed for multiple everyday blending tasks, including making soups, sauces, smoothies, and more. It features sharp stainless steel blades and variable speed settings with a pulse function for precise consistency control.

## SAFETY INSTRUCTIONS

- Always ensure the blender is unplugged before assembling, disassembling, or cleaning.
- Do not immerse the motor base in water or any other liquid.
- Keep hands and utensils out of the container while blending to reduce the risk of severe injury to persons or damage to the blender.
- Blades are sharp. Handle with care when cleaning.
- Do not operate the blender with damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Ensure the lid is securely in place before operating the blender.
- Do not blend hot liquids in large quantities as this may cause pressure buildup and potential injury.

## PRODUCT COMPONENTS

- Motor Base (400W)
- Glass Jug (1 Liter / 33oz capacity)
- Stainless Steel Blade Assembly
- Lid with Removable Measuring Cup (30ml)



## Easy to use, family size tabletop blender



Figure 1: MasterChef Glass Blender with its components and ingredients for blending.

### SETUP

1. Unpack all components and remove any packaging materials.
2. Wash the glass jug, lid, and blade assembly in warm, soapy water. Rinse thoroughly and dry.
3. Place the motor base on a stable, flat, and dry surface.
4. Ensure the blade assembly is securely attached to the bottom of the glass jug.
5. Place the glass jug onto the motor base, ensuring it is correctly seated.
6. Plug the power cord into a suitable electrical outlet (110V).

### OPERATING INSTRUCTIONS

1. **Prepare Ingredients:** Cut ingredients into small pieces suitable for blending. Do not overfill the jug beyond the MAX mark.
2. **Add Ingredients:** Place ingredients into the glass jug. For best results, add liquids first, followed by soft ingredients, then harder ingredients and ice.
3. **Secure Lid:** Place the lid securely onto the glass jug. Ensure the measuring cup is inserted into the lid opening.

4. **Select Speed:** Turn the control dial to select one of the two speed settings (1 or 2) or use the 'P' (Pulse) function for short bursts of power.
5. **Blend:** Start blending. You can add ingredients mid-blending through the measuring cup opening in the lid.
6. **Stop:** Turn the control dial to '0' to stop the blender.
7. **Serve:** Carefully remove the lid and pour your blended mixture.



Figure 2: The MasterChef Glass Blender is ideal for preparing smooth and delicious beverages like smoothies.



Figure 3: Preparing pesto with fresh ingredients in the blender.



Figure 4: The blender can also be used to make homemade sauces like Mexican salsa.

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Video 1: A demonstration of the MasterChef Smoothie Blender in action, showcasing its blending capabilities for various ingredients.

## MAINTENANCE AND CLEANING

- **Daily Cleaning:** After each use, unplug the blender. Remove the glass jug from the motor base. Disassemble the lid and blade assembly. Wash all removable parts (glass jug, lid, blade assembly) in warm, soapy water or place them in the dishwasher.
- **Motor Base Cleaning:** Wipe the motor base with a damp cloth. Do not immerse the motor base in water.
- **Storage:** Ensure all parts are completely dry before reassembling and storing the blender. Store in a cool, dry place.



## Professional stainless steel blades



Figure 5: The professional-grade stainless steel blades are designed for efficient blending and are removable for easy cleaning.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Blender does not turn on.	Not plugged in; power switch off; jug not correctly seated.	Ensure plug is firmly in outlet; turn power switch on; re-seat the jug on the motor base.
Ingredients not blending smoothly.	Too little liquid; too many ingredients; ingredients too large.	Add more liquid; reduce quantity of ingredients; cut ingredients into smaller pieces. Use pulse function.
Blender stops during operation.	Overheating due to prolonged use or overloading.	Unplug and allow to cool for 15-20 minutes. Reduce load or blending time.

## SPECIFICATIONS

- **Brand:** MasterChef

- **Power:** 400W
- **Capacity:** 1 Liter (33oz) Glass Jug
- **Product Dimensions:** 6.5"D x 6.5"W x 15.8"H
- **Number of Speeds:** 2 + Pulse Function
- **Blade Material:** Stainless Steel
- **Container Material:** Glass, Plastic
- **Voltage:** 110V
- **Special Feature:** BPA Free materials



Figure 6: Dimensions of the MasterChef Glass Blender.

## WARRANTY AND SUPPORT

For warranty information or product support, please refer to the documentation included with your purchase or contact MasterChef customer service. The standard return policy allows for returns within 30 days of purchase.

Protection plans are available for extended coverage. Please check with your retailer for details on 3-Year, 4-Year, or Complete Protect plans.

