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## Chefman Obliterator Power Blender

# Chefman Obliterator Power Blender

## USER MANUAL

### 1. Introduction

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Welcome to the Chefman Obliterator Power Blender user manual. This high-performance countertop blender is designed to efficiently process a wide range of ingredients, from crushing ice to blending smooth purees. With its powerful 1380W motor and intelligent features, it simplifies your blending tasks.



Figure 1.1: The Chefman Obliterator Power Blender, a powerful countertop appliance.

## 2. Important Safety Information

Always read and follow all safety instructions before using this appliance to prevent personal injury or damage to the blender.

- Ensure the blender is unplugged before assembly, disassembly, or cleaning.
- Keep hands and utensils out of the blending jar while operating to prevent severe injury.
- Do not blend hot liquids above 175°F (80°C). When blending hot liquids, remove the lid cover and cover the opening with a towel to avoid excess splatter.
- Always ensure the blending jar is securely seated on the motor base before operating.
- Do not operate the blender with damaged cords or plugs.

### 3. What's Included

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Your Chefman Obliterator Power Blender package includes the following components:

- Blender Base (Motor Unit)
- 48 oz. Tritan Blending Jar with Lid
- 2-in-1 Tamper and Scraper Tool

*Note: A travel jar may be included with specific bundle purchases. Refer to your product packaging for exact contents.*



Figure 3.1: All components included in the standard Chefman Obliterator package.



# Tamper + Scraper Tool Included

A two-in-one tool to  
push food down or  
keep the sides clear

Figure 3.2: The versatile 2-in-1 tamper and scraper tool for optimal blending.

## 4. Setup

Before first use, wash all removable parts (blending jar, lid, tamper/scraper) with warm, soapy water. Rinse thoroughly and dry. Ensure the motor base is placed on a stable, flat, and dry surface.

1. Place the 48 oz. Tritan blending jar securely onto the motor base. Ensure it clicks into place.
2. Add your desired ingredients to the blending jar. Do not exceed the maximum fill line indicated on the jar.
3. Secure the lid onto the blending jar. The lid features a removable cap that doubles as a 1 oz. liquid measuring cup.
4. Plug the blender into a standard 120V electrical outlet.

## 5. Operating Instructions

The Chefman Obliterator features intuitive controls for precise blending. The main dial allows selection of blending modes and speeds, while the pulse button offers quick bursts of power.

# Obliterate Anything

**1380W**  
Motor

**20K**  
RPMs

**6**  
Blending  
Speeds

**48 oz.**  
Blending  
Jar

Figure 5.1: The powerful 1380W motor and control panel with 6 blending speeds.

### 5.1 Control Panel Overview

- **Main Dial:** Selects blending modes (Clean, Ice Crush, Auto Blend) and manual speeds (1-5).
- **Pulse Button:** Provides short bursts of high-speed blending for chopping or quick mixing.
- **Digital Display:** Shows selected mode, speed, and countdown timer. Displays alerts like "Fix Jar" or "Add Liquid."

### 5.2 Blending Modes

- **Auto Blend:** This intelligent function analyzes ingredients and automatically adjusts blending settings for optimal consistency. Simply select 'Auto Blend' and press the dial to start.



Figure 5.2: Auto Blend Intelligence detects ingredients for flawless blending.

- **Ice Crush:** Specifically designed for crushing ice into snow or processing frozen fruits. Select 'Ice Crush' and press the dial.
- **Manual Speeds (1-5):** For precise control over blending. Turn the dial to select a speed from 1 (low) to 5 (high) and press the dial to start.
- **Clean:** A dedicated preset for easy cleaning of the blending jar. (See Section 6 for details).

### 5.3 General Blending Tips

- Always add liquids first, followed by soft ingredients, then harder ingredients and ice.
- Use the tamper tool through the lid opening to push ingredients towards the blades if they get stuck.
- Do not overfill the blending jar.

Your browser does not support the video tag.

Video 5.3: Official Chefman video demonstrating the powerful blending capabilities of the Obliterator.

## 6. Maintenance & Cleaning

Proper cleaning ensures the longevity and performance of your Chefman Obliterator Power Blender.

## 6.1 Easy Cleaning Options

- **Dishwasher Safe:** The Tritan blending jar, lid, and tamper/scrapper tool are top-rack dishwasher safe.
- **Clean Preset:** For quick and effortless cleaning, add a few drops of dish soap and warm water to the blending jar. Secure the lid, select the 'Clean' preset on the dial, and press to start. The blender will run a cycle to clean itself. Rinse thoroughly afterward.

The innovative blunt-blade design ensures safety during cleaning without sacrificing blending performance.

## 6.2 Motor Base Care

Wipe the motor base with a damp cloth. Do not immerse the motor base in water or any other liquid.



## Effortless Cleanup

The blending jar and included accessories are all top-rack dishwasher safe, for one blender with zero hassle.

Figure 6.1: Dishwasher-safe parts and built-in cleaning function for hassle-free maintenance.

## 7. Troubleshooting

If you encounter issues with your Chefman Obliterator, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Blender does not turn on.	Not plugged in; Jar not properly seated; Power switch off.	Ensure power cord is securely plugged in. Check if the jar is correctly locked onto the base. Verify the main power switch on the side is ON.
Digital display shows "Fix Jar".	Blending jar is not correctly aligned or locked.	Remove the jar and re-seat it firmly on the motor base until it clicks into place.
Digital display shows "Add Liquid".	Insufficient liquid for blending ingredients.	Add more liquid to the blending jar to ensure proper circulation of ingredients.
Ingredients are not blending smoothly.	Too little liquid; Ingredients are too large or dense; Overfilling.	Add more liquid. Cut ingredients into smaller pieces. Do not exceed the MAX fill line. Use the tamper tool to push ingredients towards the blades.

## 8. Specifications

Feature	Detail
Brand	Chefman
Model	Obliterator Power Blender
Wattage	1380W
Capacity	48 Fluid Ounces (1.4 Liters)
Product Dimensions (D x W x H)	4.5"D x 6"W x 16"H
Material	Tritan (Jar), Stainless Steel (Blade)
Number of Speeds	5 Manual Speeds + Auto Blend
Special Features	1380 Watt High Power, Auto-Blend, Ice Crush, Clean Preset, Pulse Function, 2-in-1 Tamper/Scraper
Dishwasher Safe Parts	Yes

## 9. Warranty & Support

The Chefman Obliterator Power Blender is backed by a 5-year warranty provided by Chefman, ensuring long-lasting durability and peace of mind.

For product support, troubleshooting assistance, or warranty claims, please visit the official Chefman website or contact their customer service department. Keep your purchase receipt as proof of purchase for warranty validation.

**Chefman Customer Support:**

Website: Visit the Chefman Store on Amazon