

CHEFMAN®
RJ27-15-PJ 8-Speed
1.5L Blender
Elektra Undefined



CHEFMAN RJ27-15-PJ 8-Speed 1.5L Blender Elektra Undefined User Guide

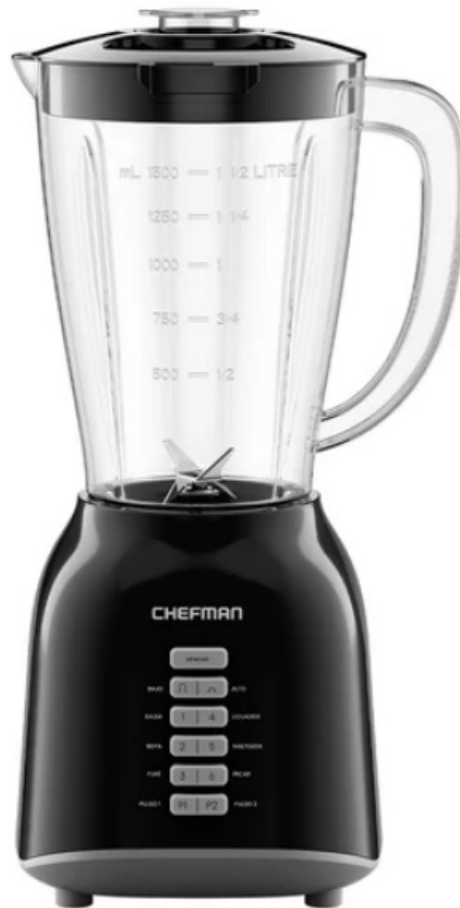
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CHEFMAN®

CHEFMAN RJ27-15-PJ 8-Speed 1.5L Blender Elektra Undefined



Product Information

Welcome to the 8-speed 1.5L Blender user guide. This blender features a 1.5-liter plastic jar, a motor housing base, a blade assembly, and various speed settings to cater to your blending needs. Please read all instructions carefully before use for your safety and optimal product performance.

Specifications:

- **Product Name:** 8-Speed 1.5L Blender
- **Model Number:** RJ27-15-PJ
- **Capacity:** 1.5 liters
- **Speed Settings:** 8 speeds

Product Usage Instructions

Safety Instructions:

It is essential to follow these safety guidelines:

1. Read all instructions before use.
2. Avoid putting the unit base or power cord in water or other liquids.
3. Do not use the appliance outdoors.

Operating Instructions:

1. Before first use, remove all packaging materials and ensure all parts are present.

2. Place the ingredients in the blender jar, ensuring the cover is in place.
3. Select the desired speed using the speed selector button.

Blending Tips:

- For best results, start blending at lower speeds and gradually increase for smoother consistency.
- Avoid overfilling the jar to prevent spills.

Cleaning and Maintenance:

After each use, detach the jar and clean it thoroughly with warm soapy water. Wipe the motor base with a damp cloth. Ensure all parts are completely dry before reassembling.

Notes:

Keep the blender away from hot surfaces and never place it on a stovetop. Follow the care instructions to prolong the lifespan of your blender.

Warranty:

Register your warranty as per the terms and conditions provided in the manual for any future assistance or claims.

FAQ:**Q: Can I use the blender without the cover?**

A: No, always operate the blender with the cover in place to ensure safety and proper blending.

Welcome!

Whether this is your first Chefman® appliance or you're already part of our family, we're happy to be cooking with you! With your new 8-speed 1.5L Blender, blending has never been easier, faster, or more convenient. Purée soups, chop vegetables for salsa, blend up smoothie ingredients, or make frozen cocktails in seconds. The blender boasts 8 motor speeds to tackle everything, a lightweight but sturdy plastic jar, and a convenient, removable 25-mL measuring cup integrated into the lid. We know you're excited to get blended, 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.

SAFETY INSTRUCTIONS**IMPORTANT SAFEGUARDS****WARNING:**

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

1. Read all instructions.
2. To protect against the risk of electrical shock do not put the unit base or power cord in water or other liquid.
3. 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 the use of the appliance by a person responsible for their safety.

4. 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.
5. Avoid contacting moving parts.
6. Do not operate any 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.
7. The use of attachments not recommended or sold by Chefman® may cause fire, electric shock, or injury.
8. Do not use outdoors.
9. Keep hands and utensils out of the container while blending to reduce the risk of severe injury to persons or damage to the blender. A scraper may be used but must be used only when the blender is not running.
10. Blades are sharp. Handle carefully.
11. Always operate the blender with the cover in place.
12. Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.

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.

California Proposition 65:

(Applicable for California Residents only)

WARNING:

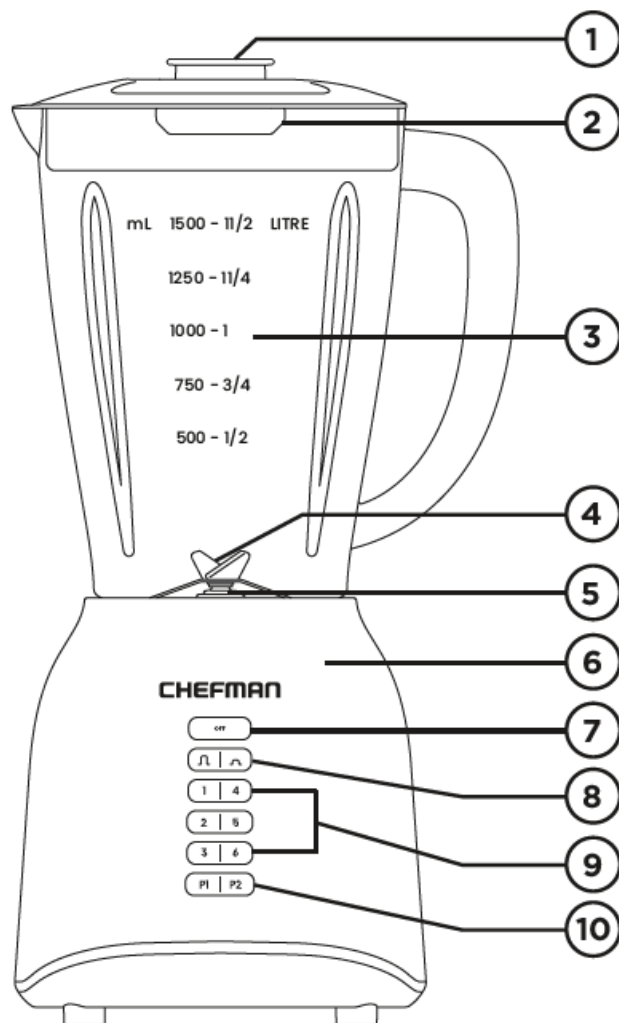
Cancer and Reproductive Harm www.P65Warnings.ca.gov.

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

FEATURES

1. 25-mL Measuring cup
2. Pour-through lid
3. 1.5-Liter plastic jar
4. Jar base with blade assembly
5. Sealing gasket (not shown)
6. Motor housing base

7. OFF button
8. Speed selector button (IN = speeds 4, 5, 6; OUT = speeds 1, 2, 3)
9. 3 Continuous blend buttons (for 6 speeds)
10. Pulse button (2 speeds)



OPERATING INSTRUCTIONS

BEFORE FIRST USE

For best results, follow these steps before using your blender for the first time.

1. Remove all packaging materials, and check to ensure that all parts and accessories are accounted for.
2. Wipe down the base with a damp cloth to remove any packaging debris. Do NOT immerse the base in water.
3. Wash the blender jar, blade assembly, and two-piece lid in warm, soapy water. Rinse and dry well.

WARNING: The mixing blades are sharp. Handle with care both when using and cleaning the product.

HOW TO ASSEMBLE THE BLENDER



The blender is extremely easy to assemble and disassemble.

1. Position the motor base on a dry, level surface such as a countertop or table. Be sure the power cord is unplugged.

2. Be sure the sealing gasket is seated firmly in the blade assembly, then position the blade assembly under the jar with the blades inside.
3. Tighten clockwise to secure the blade assembly to the jar.
4. Position the jar correctly on the motor base, aligning the tabs on the jar with the slots on the base. Rotate the jar **FIRMLY** until you feel and hear the jar lock into place.
5. It is recommended to operate this appliance on a separate outlet and circuit from other appliances to avoid overloading the circuit.

HOW TO USE THE BLENDER

1. With the blender assembled, add food or liquid to the jar. NOTE: This blender is meant to process small, evenly-sized pieces of food.
2. Place the blender lid on the jar and rotate clockwise until the lid tabs lock over the tabs on the jar. Place the clear inner part of the lid (measuring cup) into place, aligning the tabs on the cup with the slots on the lid, then rotate counterclockwise to lock. CAUTION: NEVER operate the blender without the lid placed on the jar.
3. Plug the power cord into a household power outlet.
4. To choose the high speeds 4, 5, or 6, or high pulse, press the Speed Selector button to the IN position, then press your desired speed button. For low speeds (1, 2, or 3, or low pulse), leave the Speed Selector button in the OUT position, and simply press your chosen button. CAUTION: Do NOT run the blender continuously for more than 2 minutes.

TOP BUTTON	OFF	
SPEED SELECTOR BUTTON	 (OUT = Low Speeds)	 (IN = High Speeds)
CONTINUOUS BLEND BUTTONS	Speed 1	Speed 4
	Speed 2	Speed 5
	Speed 3	Speed 6
BOTTOM BUTTON	Low Pulse	High Pulse

5. If using pulse, the blending action stops when you release the button. For the other speeds, press the OFF button to stop blending. Wait for the blade to stop spinning before removing the lid from the jar or the jar from the base. Rotate the lid counterclockwise to remove from the jar.

BLENDING TIPS

- Cut solid foods into uniform sizes (about 1 inch or smaller) for easy blending and consistent results.
- When blending hard fruits and vegetables, such as carrots, add water to the jar, in a ratio of 2 parts food to 3 parts water, to facilitate blending.
- Leave room at the top of the container, as blending can cause the liquid level to rise and may overflow if too full.
- If you need to scrape down the sides of the jar, do NOT do it while the blender is running. Press the OFF button and unplug the blender from the outlet. Scrape the sides with a silicone or plastic spatula and replace the lid before plugging back in and continuing to blend.
- Do not place anything other than liquids or food inside the blender jar.
- This blender is not meant to knead dough or mash potatoes.

- NEVER place boiling ingredients into the blender jar. If blending warm ingredients, do not fill the blender jar with more than 475 mL.
- Follow recipe directions, but as a rule of thumb add liquid ingredients into the blender jar before adding solid ingredients.
- Heavy ingredients and mixtures will blend more evenly by using intermittent pulses of about 10 seconds.
- For blending the maximum capacity of a large amount of fruits and vegetables, be sure that the speed selector is set at the highest speed (speed 6). If too low a speed is selected, the motor will be damaged due to insufficient torque. If the motor seems too slow when first blending, immediately switch to a higher speed setting or turn the speed selector to "0" to stop blending.
- Do not run the blender for more than 2 minutes continuously. Let the motor rest and cool down for 10 minutes in between blending cycles.
- The blender motor will not operate without the jar positioned correctly on top of the motor base.
- Do not remove the blender lid while operating. To add liquid ingredients while blending, remove the centerpiece of the two-piece lid and pour ingredients through the opening. Do not put a utensil or any other object through the opening in the lid.
- NEVER store foods or liquids in the jar.
- To reduce wear on the blade assembly and motor, add solid foods in 1/2 cup increments.

CLEANING AND MAINTENANCE

The blender's easy-clean function makes it fast and convenient to clean after each use. It's best to clean the blender shortly after use before the ingredients have a chance to dry out and adhere to the blades or other parts.

NOTE: The blender is NOT dishwasher safe.

1. Rinse the jar of its contents and fill it with about 500 mL of warm water. Add a little dish soap.
2. Ensure the Speed Selector button is in the OUT position, then press the Pulse button without releasing for 10–15 seconds.
3. Disassemble the blender by removing the jar from the base, turning the blade assembly counterclockwise, and lifting carefully off of the jar. **CAUTION:** The blades are sharp; do not touch the edges.
4. Thoroughly rinse and dry the jar and blade assembly.
5. Separate the two pieces of the lid and wash in warm, soapy water, rinse, and dry thoroughly.
6. Wipe the base with a damp cloth or sponge. NEVER IMMERSE the motor housing in water or any other liquid.
7. Dry thoroughly, then re-assemble and store.

TO STORE

- Be sure all parts are clean and dry. Store the blender in its box or in a clean, dry place. Never store it while it is hot or wet.
- Store the blender with the lid slightly open to avoid trapping odors or stagnant water in the jar.
- Never wrap the cord tightly around the blender; keep it loosely coiled.

TERMS AND CONDITIONS

Limited Warranty

RJ Brands, LLC d/b/a Chefman® offers a limited 1-year Warranty (the “Warranty”) available on sale through authorized distributors and retailers only. Please note that this Warranty becomes valid from the date of the initial retail purchase and that the Warranty is nontransferable 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. If 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.

WHAT THE WARRANTY COVERS

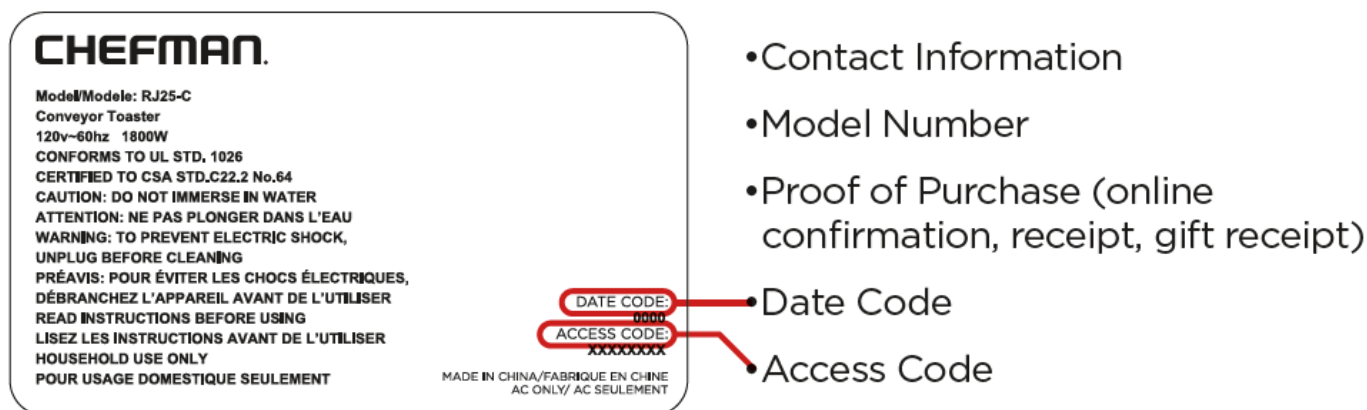
- **Manufacturer Defects** – Chefman® products are warranted against defects in material and workmanship, under normal household use, for 1 year from the date of purchase when used under the directions listed in the Chefman® User Guide. If your product does not work as it should, please contact Customer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

WARRANTY REGISTRATION

What do I need to register my product?



NOTE: The 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 access the site:



For product information

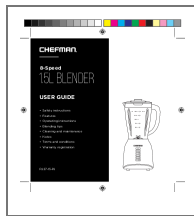
Please visit us at Chefman.com.

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Documents / Resources



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RJ27-15-PJ, RJ27-15-PJ 8-Speed 1.5L Blender Elektra Undefined, RJ27-15-PJ, 8-Speed 1.5L
Blender Elektra Undefined, 1.5L Blender Elektra Undefined, Blender Elektra Undefined, Elektra
Undefined, Undefined

References

- **[Kettles, Air Fryers, Toaster Ovens, Cookware & More - Chefman](#)**
- **[Product Registration – Chefman](#)**
- **[User Manual](#)**

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