

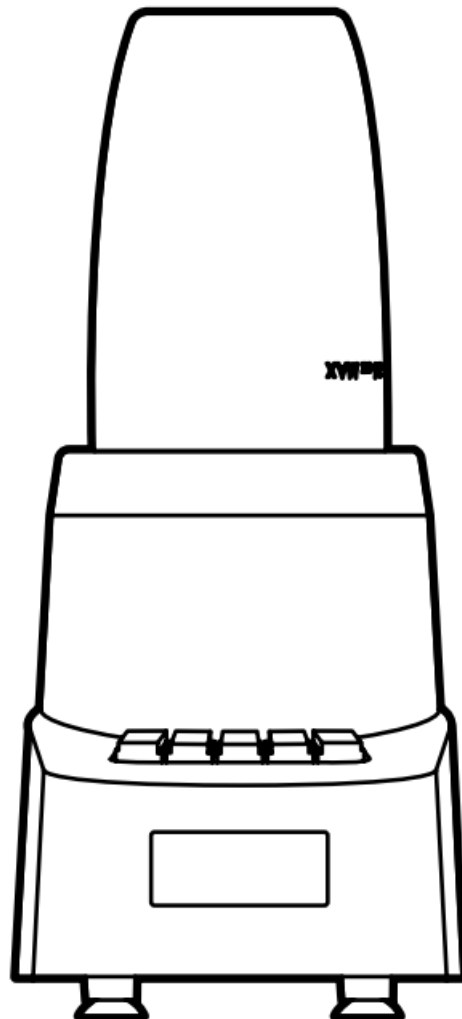


## CHEFMAN RJ35-V3 Dynamic Blending System User Guide

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# CHEFMAN

RJ35-V3 Dynamic Blending System  
User Guide



## COOKING FORWARD™

**Welcome!** Whether this is your first Chefman® appliance or you're already part of our family, we're happy to be in the kitchen with you! With your new Chefman® Dynamic Blending System, you can achieve evenly blended results easier and faster than ever. With its powerful 700-watt motor, two different blending blades, multiple speeds, and an extra-large 32-ounce blending pitcher, the Blending System can do everything from pureeing ingredients for soups and sauces to grinding coffee beans to crushing ice. The 12-piece set also comes with various size tumblers and a to-go travel lid so you can take your morning smoothie on the road. With its dishwasher-safe parts, the blender is also a breeze to clean. We know you're excited to start blending, 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.

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## SAFETY INSTRUCTIONS

### IMPORTANT SAFEGUARDS

This appliance is for HOUSEHOLD USE ONLY.

**WARNING:** When using electrical appliances, basic safety precautions should always be followed including the following:

1. READ ALL INSTRUCTIONS.
2. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
3. To protect against the risk of electrical shock, do not put an appliance or power cord in water or other liquids.
4. This appliance should not be used by or near children or individuals with certain disabilities.
5. 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 the appliance by a person responsible for their safety.
6. Children should be supervised to ensure that they do not play with the appliance.
7. Avoid contact with all moving parts.
8. Never put the unit near a hot burner, in an oven, or in a dishwasher.
9. Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions. If this should occur, contact Chefman Customer Support.
10. Do not use outdoors or for anything other than intended use. 1
11. Keep hands and utensils away from the blade during operation to reduce the risk of personal injury and/or

damage to the blender.

**WARNING:** The cutting blades are SHARP. Handle with care both when using and cleaning the product.

12. Do not let the cord hang over the edge of the table or counter, come into contact with sharp edges or touch hot surfaces.
13. Do not pull on the power cord to disconnect.
14. Always place the appliance on a firm and stable surface when in use.
15. The use of attachments not recommended or sold by Chefman may cause fire, electric shock, or injury.
16. Never use abrasive cleaning agents or abrasive clothes when cleaning the unit.
17. Do not use your fingers to scrape food away from the cutting blade while the appliance is plugged in. Serious injury may result.
18. Use the unit only when it is completely assembled.
19. Do not leave the blender unattended while the unit is running.
20. Before using for the first time, remove all packaging and wash and dry parts.
21. To avoid overheating the motor, do not use the blender for more than 10 minutes continuously. Allow the motor to cool between uses.

**WARNING:** To avoid the risk of injury, avoid the blade when the unit is still rotating.

**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 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.

#### **POWER CORD SAFETY TIPS**

1. Never pull or yank on a cord or the appliance.
2. To insert the plug, grasp it firmly and guide it into an outlet.
3. To disconnect the appliance, grasp the plug and remove it from the outlet.
4. Before each use, inspect the power cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced, and the power cord replaced. Please contact Chefman Customer Support for assistance.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

**DO NOT OPERATE THE APPLIANCE IF THE POWER CORD SHOWS ANY DAMAGE OR IF THE APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.**

California Proposition 65: (Applicable for California Residents only)

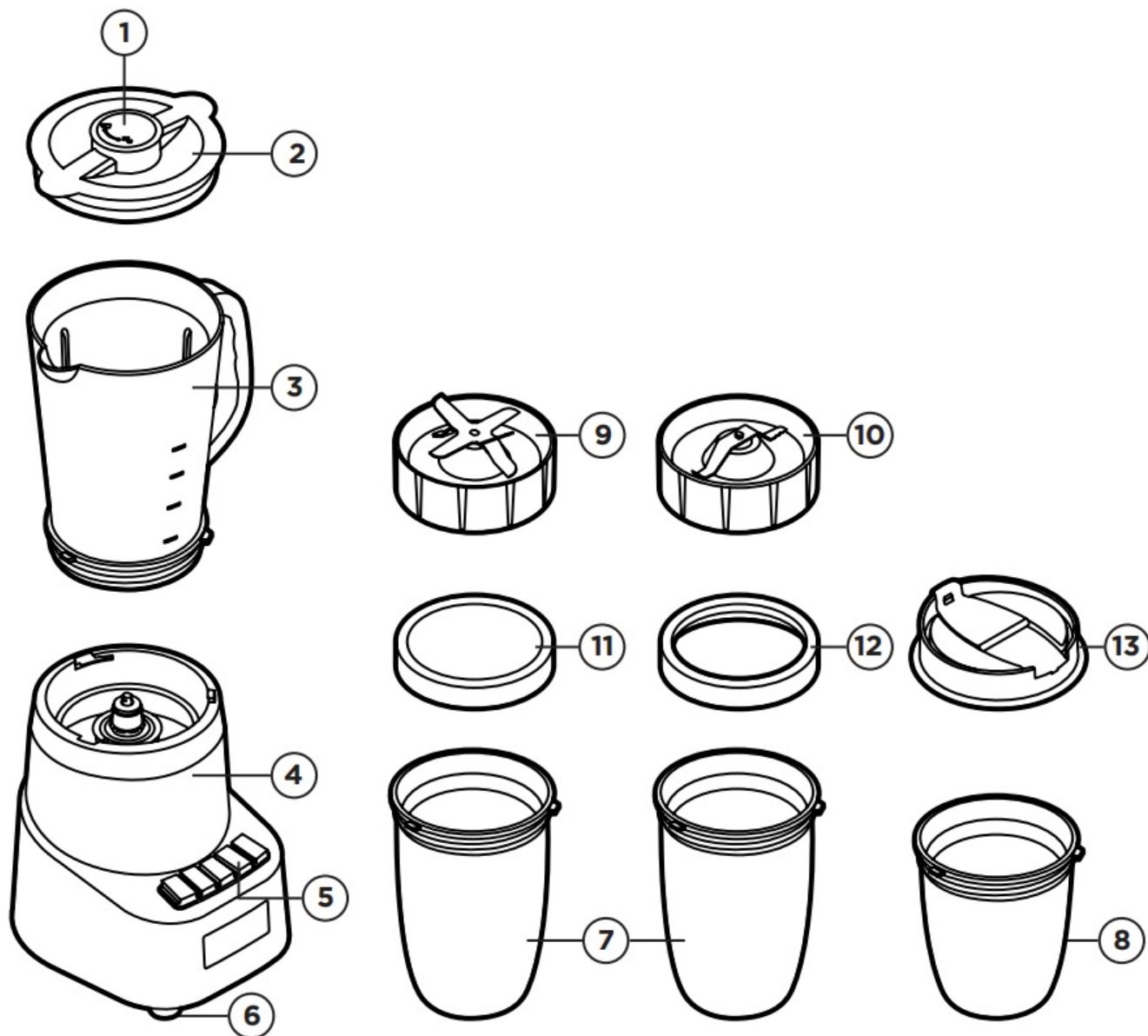


**WARNING:** Cancer and Reproductive Harm – [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).



Do not place the appliance on a stovetop or any other heatable surface.

## FEATURES



1. Removable Filler Cap
2. Blending Pitcher Lid
3. Large (32-oz) Blending Pitcher with Handle
4. Motor Base
5. Control Buttons
6. Non-Skid Feet
7. Tall (24-oz) Tumbler (2)

8. Short (12-oz) Tumbler (1)
9. Stainless Steel Emulsifying Blade
10. Stainless Steel Grinding Blade
11. Storage Lid
12. Tumbler Comfort Ring
13. Travel Lid with Sealed Spout

## OPERATING INSTRUCTIONS

### BEFORE FIRST USE

1. Remove and discard all packaging materials and check to ensure that all parts and accessories are accounted for. Read and remove all removable stickers.

2. Wash and dry all attachments and accessories in warm, soapy water to remove any packaging debris. Rinse well and dry thoroughly. All attachments and accessories, except for the motor base, are also top-rack only dishwasher safe.

**WARNING:** The mixing blades are sharp. Handle them by their collars when assembling and cleaning the blender. Failure to do so can result in personal injury.

3. Wipe down the motor base with a damp cloth; the motor base is not dishwasher safe.

**WARNING:** Never immerse the motor base or cord in water.

## HOW TO BLEND USING THE BLENDING PITCHER

When blending large amounts, reach for the blending pitcher. Both the pitcher and the tumblers are made of sturdy, BPA-free plastic.

1. With blender unplugged, set motor base on a flat surface.
2. Choose the blade you want to use:
  - For processing softer ingredients in sauces, soups, and smoothies, use the emulsifying blade, which looks like an X.
  - For processing harder ingredients, such as chopping nuts and grinding coffee beans, choose the grinding blade.

**NOTE:** The grinding blade should only be used with dry foods; do not use it for ice.

3. Check that the white sealing ring is fitted into the collar of the blade; this creates an airtight seal.
4. Holding the blade attachment by its collar, screw it onto the bottom of the pitcher and turn it clockwise to tighten. 6
5. Add the ingredients to be blended to the pitcher up to the “Max” line.

**WARNING:** To avoid leaking and/or personal injury, never fill past the “Max” line as foods, especially liquids, rise in the pitcher when blended.
6. Secure the lid on the pitcher by twisting it clockwise. If the filler cap is not in already, insert it into the lid and twist clockwise until you hear a click to seal. (You can remove the filler cap during blending to add ingredients.)
7. Position the pitcher on the base by inserting the blade attachment collar into the motor base and fitting the locking tabs on the blade attachment into the slots on the motor base. Press the pitcher firmly down into the base, then turn clockwise until the blade attachment tabs lock securely in position.
8. Plug in the blender and press a speed button (HIGH, MEDIUM, LOW, or PULSE) to begin blending. (See p. 9 for more information on speeds.) **WARNING:** Do not operate the motor continuously for more than 1 minute at a time. Allow the motor to rest for 3 minutes before continuing.
9. Press the OFF button to stop blending. (If using the pulse function, the unit will turn off when the PULSE button is released.)
10. Remove the blending pitcher from base by rotating it counterclockwise.

## HOW TO BLEND IN A TUMBLER

For smaller amounts, for blending and storing, or for making smoothie drinks to go, use a tumbler.

1. Follow steps 1-3 from How to Blend in the Blending Pitcher on p. 6.
2. Add ingredients to the tumbler; do not exceed the “Max” line.
3. Holding the blade attachment by its collar, screw it onto the open end of the tumbler and turn it clockwise to tighten.

**NOTE:** The blade attachment goes on what will be the top of the tumbler after blending is done.

4. Position the tumbler on the base by inserting the blade attachment collar into the motor base and fitting the locking tabs on the blade attachment into the slots on the motor base. Press the tumbler firmly down into the base, then turn clockwise until the blade attachment tabs lock securely in position.
5. Plug in the blender and press a speed button (HIGH, MEDIUM, LOW, or PULSE) to begin blending. (See p. 9 for more information on speeds.)

**WARNING:** Do not operate the motor continuously for more than 1 minute at a time. Allow the motor to rest for 3 minutes before continuing.

6. Press the OFF button to stop blending. (If using the pulse function, the unit will turn off when the PULSE button is released.)
7. Remove the tumbler from the base by turning the blade attachment counterclockwise, then flip the tumbler over so that the blade attachment is facing up. Twist the blade collar counterclockwise, and then lift the blade attachment up and out of the tumbler.
8. If drinking straight from the tumbler, press the tumbler comfort ring onto the lip of the tumbler. If taking the tumbler on the road, put on the travel lid. If storing the contents in the tumbler, put on the storage lid.

## **BLADE SPEED**

### **Low**

- Use low speed for lighter mixtures and creamy toppings. Ideal for mayonnaise, whipped cream, salad dressings, soups, sauces, and shakes. Generally used with the emulsifying blade.

### **Medium**

- Use medium and emulsifying blades for perfectly blended smoothies, fruit and vegetable purees, hummus, and bean dips. Use medium with the grinding blade to chop softer ingredients like onions, ginger, and garlic.

### **High**

- Use high speed with the emulsifying blade to uniformly blend thick fruits and vegetables. Or use high speed with the grinding blade to chop or grind harder ingredients, such as coffee beans, nuts, and cinnamon sticks.

**NOTE:** Grinding blades should only be used with dry foods.

### **Pulse**

- Use pulse function for short bursts of high power or for coarse chopping and blending any food, especially when you want to be careful about over-blending. Pulse is only activated for as long as the button is pressed and ends when the pulse button is released.

**WARNING:** Do not operate the motor continuously for more than 1 minute at a time. Allow the motor to rest for 3 minutes before continuing.

## **HOW TO CRUSH ICE**

1. If using a large pitcher, fit the pitcher with the emulsifying blade.
2. Fill the container of choice (pitcher or tumbler) no more than halfway with ice.

TIP: Remove ice cubes from the freezer for a few minutes before crushing.

3. If using a large blending pitcher, add  $\frac{3}{4}$  cup of water or other liquid. If using tumblers, add  $\frac{1}{2}$  and  $\frac{1}{4}$  cups

respectively for tall and short tumblers, then attach the emulsifying blade.

4. Attach container to base; put on the lid if necessary.
5. Press the PULSE button six times, then blend continuously at high speed for several seconds.
6. Check contents and, if necessary, add more liquid and continue to process until all cubes are reduced to the desired consistency.

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
Blender doesn't work after the speed button is pressed	Unit not plugged in Pitcher or tumbler is not correctly positioned on the motor base.	Plug unit in Press the OFF button. Reposition pitcher or tumbler being sure locking tabs on blade collar are aligned with slots on motor base. Press down firmly and turn clockwise until tabs lock into position.
Blender blade rotating very slowly	The pitcher or tumbler is overloaded.	Remove some food from the tumbler or the pitcher and continue blending. Add liquid to the pitcher or tumbler and continue blending.
Ingredients not mixing well	Heavier ingredients have fallen to the bottom	Press OFF. Stir ingredients in a pitcher or remove the tumbler and shake ingredients to redistribute. If still not blending well, add a little liquid and continue blending.
The blender stopped operating while in use	A hard or fibrous ingredient, such as a chunk of carrot, got stuck in the blade. The motor overheated	Unplug the unit, carefully remove the blade attachment and remove any debris. Stir food and replace the blade. Press OFF and let the blender rest for at least 3 minutes before trying to blend again.

## RECIPES

### BLUEBERRY AND BANANA SMOOTHIE Yield: 1 serving

Frozen blueberries are available all year long and make the smoothie nice and cold. When blueberries are in season, feel free to use fresh. Ingredients:

- 1 banana, cut into 2-inch pieces
- 1 cup frozen blueberries
- $\frac{3}{4}$  cup milk
- $\frac{1}{2}$  cup vanilla yogurt
- 1 Tbsp honey

#### Steps:

1. In a 24-oz tumbler, combine banana, blueberries, milk, yogurt, and honey.
2. Carefully attach the emulsifying blade to the tumbler and secure the tumbler on the blender base.
3. Press HIGH and blend ingredients until smooth.

## **CUCUMBER MELON GAZPACHO**

**Yield: 2 servings**

This colorful and refreshing cold soup makes a perfect starter. Though you want a tiny dice of the cucumber and cantaloupe for the garnish, the dice for the soup can be large, since it will be pureed in the blender.

### **Ingredients:**

- 1 English cucumber, peeled and diced
- ½ cantaloupe, peeled, seeded, and diced
- ½ cup olive oil
- ¼ cup plain yogurt
- 2 Tbsp chopped fresh basil, plus small leaves for garnish, if desired
- 2 Tbsp fresh lime juice
- 1 garlic clove, coarsely chopped
- 1 tsp kosher salt
- Sliced fresh chives, for garnish (optional)

### **Steps:**

1. Reserve a tiny handful of diced cucumber and cantaloupe for garnish if you like. Put the rest of the cucumber and cantaloupe in the pitcher fitted with the emulsifying blade.
2. Add the olive oil, yogurt, basil, lime juice, garlic, and salt.
3. Put on the lid and secure the pitcher to the blender base.
4. Press MEDIUM and blend ingredients until smooth.
5. Chill soup for at least 1 hour and up to 2 days.
6. Serve garnished with chives, diced cucumber and cantaloupe, and basil leaves, if desired.

## **BLENDER GUACAMOLE**

**Yield: 4 servings**

Serve this creamy, classic guac with tortilla chips or use it to garnish your favorite tacos.

### **Ingredients:**

- 2 ripe avocados, cut into ½-inch cubes
- ½ small red or yellow onion, coarsely chopped
- ¼ cup fresh cilantro leaves
- 2 Tbsp fresh lime juice
- 1 Tbsp finely chopped jalapeño
- 1 garlic clove, coarsely chopped
- ¼ tsp kosher salt

### **Steps:**

1. Combine avocados, onion, cilantro, lime juice, jalapeño, garlic, and salt in a pitcher fitted with the emulsifying blade.
2. Put on the lid and secure the pitcher to the blender base.
3. Press MEDIUM to blend, stopping once or twice to scrape down the pitcher, until smooth.  
(Alternatively, press PULSE a few times for a chunkier result.)



4. Transfer guacamole to a serving bowl and serve immediately or cover with plastic wrap and refrigerate until ready to eat.

## CLEANING AND MAINTENANCE

With easy-to-disassemble parts, the blender is easy to clean.

1. Always turn off and unplug the Chefman Dynamic Blending System before cleaning.
2. Whenever possible, rinse attachments and accessories immediately after processing for sanitary reasons and to make cleanup easier.
3. Except for the motor base, all parts are top-rack dishwasher safe. You can also wash parts (except for the motor base) by hand with soapy water; rinse and dry well. Do not use rough scouring pads or abrasive cleansers on any plastic or metal parts as the surface may be damaged.

**WARNING:** Use extreme care when handling blades. Handle the blades by the collar and do not touch the blades with your fingers. The blades are very sharp and can cause injury.

4. If necessary, soak the blades in soapy water for 10 to 15 minutes. Use a small nylon bristle brush to remove processed food from the blade and the blade area.
5. Clean the motor base as needed with a damp cloth or sponge. Dry thoroughly.

**WARNING:** Never immerse the base or the cord in water as damage and injury can occur.

6. Dry well before storing.

**WARNING:** Never wrap the cord tightly around the appliance. Never place any stress on the cord, especially where the cord enters the motor base, as this could cause the cord to fray and break.

## TERMS AND CONDITIONS

### Limited Warranty

Our products are backed by a limited 1-year warranty. To register, follow the instructions on the Chefman® Warranty Registration page in this User Guide. We offer a limited 1-year warranty from the date of purchase. This warranty is void without proof of purchase within the USA, Canada, or Mexico. Service centers and retail stores do not have the right to alter or change the Terms and Conditions of this warranty.

### WHAT THE WARRANTY COVERS

- **Manufacturer Defects**

Chefman® products are warranted against defects in material and workmanship for a period of 1 year from the date of purchase when used in accordance with the Chefman® User Guide.

- **Qualified Replacements** If your product does not work as it should, we will send you a new one. If the product is no longer available, we will replace it with one that is comparable.

### THIS WARRANTY DOES NOT COVER

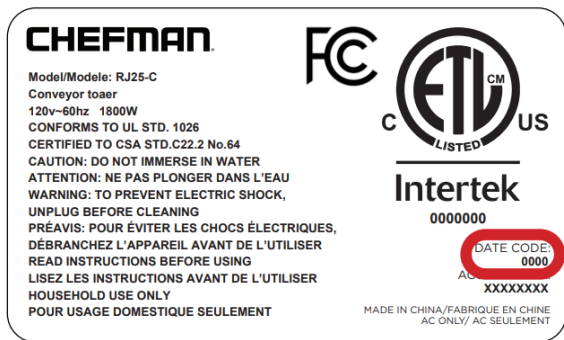
- **Misuse** – Damage that occurs from neglectful or improper use of products; damage that occurs as a result of usage with incompatible voltage. See Safety Instructions for information on proper use.
- **Poor Maintenance** – General lack of proper care. See Cleaning and Maintenance for information on proper maintenance.
- **Commercial Use** – Damage that occurs from commercial use.
- **Altered Products** – Damage that occurs from alterations or modifications by any entity other than Chefman®;

removal of a rating label.

- Catastrophic Events – Damage that occurs from fire, floods, or natural disasters.
- Loss of Interest – Claims of loss of interest or enjoyment.

## CHEFMAN® WARRANTY REGISTRATION

### What do I Need to Register my Product



- Contact Information
- Model Number
- Proof of Purchase  
(online confirmation, receipt, gift receipt)
- Date code

**NOTE:** Label depicted here is an example.

### How Do I Register my Product?

We offer two convenient ways to access the Chefman® registration form:



1. Visit [chefman.com/register](https://chefman.com/register).
2. Scan the QR code below to access the site:

**For product information, visit [chefman.com](https://chefman.com)**



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[www.chefman.com](http://www.chefman.com)



## Documents / Resources

 	<p><a href="#">CHEFMAN RJ35-V3 Dynamic Blending System</a> [pdf] User Guide RJ35-V3, Dynamic Blending System, RJ35-V3 Dynamic Blending System</p>
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## References

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

[Manuals+](#)