

Instruction Manual



Countertop Blender Brand:amzchef Model:WX-Y10 120V~60Hz 1200W

PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING RETAIN THIS MANUAL FOR FUTURE REFERENCE

CONTENT

SAFETY WARNING	1
SPECIFICATIONS	2
GETTING TO KNOW YOUR COUNTERTOP BLENDER	3
CONTROL PANEL SURFACE	4
JSING YOUR COUNTERTOP BLENDER	5
TROUBLESHOOTING	8
RECIPES	S
WARRANTY 1	12

Manufacturers: Zhongshan KUTO Electrical Appliances Co.,Ltd Add.: No.68 ,YuFeng Road,Dongfeng Town,Zhongshan City,Guangdong Province,China.

Contact: Emily Tel: +1(838)910 8317 E-Mail: info01@iamzchef.com

SAFETY WARNING

Read all instructions prior to using the appliance and its accessories.

Carefully observe and follow all warnings and instructions. This unit contains electrical connections and moving parts that potentially present risk to the user.

Do not touch the sharp blades to avoid injury!

Before replacing accessories or accessible parts, which move during operation, before assemble and dissembler before cleaning or maintain, turn off the appliance and disconnect it from the mains by pulling the power cord from the power socket.

Turn the appliance OFF, then unplug the appliance from the outlet when not in use, before assembling or disassembling parts, and before cleaning. To unplug, grasp the plug by the body and pull from the outlet. NEVER unplug by grasping and pulling the flexible cord.

Before use, wash all parts that may contact food.

DO NOT use this appliance outdoors. It is designed for indoor household use only.

DO NOT operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. This appliance has no user-serviceable parts.

To protect against the risk of electric shock, DO NOT submerge the appliance or allow the power cord to contact any form of liquid.

DO NOT allow the cord to hang over the edges of tables or counters. The cord may become snagged and pull the appliance off the work surface.

DO NOT allow the unit or the cord to contact hot surfaces, including stoves and other heating appliances.

ALWAYS use the appliance on a dry and level surface.

DO NOT allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.

This appliance is NOT intended to be used by people 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.

Keep hands, hair, and clothing out of the container when loading and operating.

DO NOT operate the appliance with an empty container

DO NOT microwave any containers or accessories provided with the appliance.

NEVER leave the appliance unattended while in use.

DO NOT blend hot liquids. Doing so may result in pressure buildup and steam exposure that can pose a risk of the user being burned.

DO NOT process dry ingredients without adding liquid to the aukey home blender. They are not intended for dry blending.

NEVER operate the appliance without lids and caps in place.

DO NOT attempt to defeat the interlock mechanism. Ensure the container and lid are properly installed before operation.

Before operation, ensure all utensils are removed from containers. Failure to remove utensils can cause containers to shatter and potentially result in personal injury and property damage.

DO NOT open the pitcher's pour spout cap while blender is operating.

If you find unmixed ingredients sticking to the sides of the pitcher, stop the appliance, remove the lid, and use a spatula to dislodge ingredients.

NEVER insert your hands into the pitcher, as you may contact one of the blades and experience a laceration.

DO NOT attempt to remove the container or lid from the motor base while the blade assembly is still spinning. Allow the appliance to come to a complete stop before removing lids and containers.

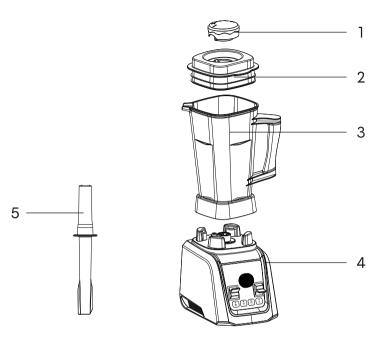
SPECIFICATIONS

Product Name	Countertop Blender	
Model	WX-Y10	
Voltage	120V~ 60Hz	
Power Supply	1200W	





GETTING TO KNOW YOUR COUNTERTOP BLENDER



Parts:

1. Feeding Lid

- 2. **Pitcher Lid**: The lid has a seal that closes the blender jug tightly. It has a hole in the center to make the addition ingredients easier during blender operation. Also it is convenient to put the pusher to stir.
- 3. **2L Pitcher**: The large-capacity jug is made of PCTG which is a safer, lighter and easier to handle material than glass.
- 4. Motor Base: The base have powerful motor.
- 5. Pusher: help stir food

€,∧MZCHEF



Function description

Start/Stop: Press the button upwards to power on the machine. The buzzer will sound once, and the LED lights will be fully displayed for 0.5 seconds before turning off. The machine will enter standby mode. Push down the button to shut down.

Min/Max: In standby mode, adjust the middle knob to customize the speed, with a maximum working time of 2 minutes.

Pulse: In standby mode, push the Pulse button upwards to enter the jog function, with a maximum working time of 2 minutes.

ICE CRUSH: A preset programme, when you need to crush ice, select this function and the machine will automatically complete the work, (working time about 30 seconds).

SMOOTHIE: A preset programme, when you need to make smoothie, select this function and the machine will automatically complete the work, (working time about 55 seconds).

ICE CREAM: A preset programme, when you need to make ice cream, select this function and the machine will automatically complete the work, (working time about 60 seconds).

JUICE: A preset programme, when you need to make juice, select this function and the machine will automatically complete the work, (working time about 70 seconds).

USING YOUR COUNTERTOP BLENDER

- 1. Plug in motor base and place on a clean, dry, level surface such as a countertop or table.
- 2. Lower the Pitcher onto the motor base let it fixed on the motor base.

NOTE:

Sure to align the base with the mixing cup, otherwise it will not work

- 3. Add ingredients to the pitcher.
- 4. Press the pitcher lid down into th pitcher in the correct position, then align the protruding parts on both sides of the lower end of the feeding lid with the two grooves in the center of the pitcher lid. Press down and rotate counterclockwise to tighten it onto the pitcher lid.
- 5. Push the Start/Stop button upwards, turn on the power, and the machine enters standby mode. After selecting the corresponding function, the corresponding function indicator light will stay on and start stirring.
- 6. If want to put addition ingredients during the process, lower the speed or stop to take off plug to add.
- 7. For mixing thoroughly can put pusher through the center of hole to stir.

NOTE:

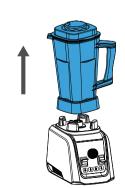
(, AMZCHEF

- 1.Please keep the pitcher stable during use, if need please press the lid with your hands.
- 2.Do not use the pusher alone without the pitcher lid fitted.
- 8. After waiting for the mixing to complete and the machine to come to a complete stop, remove the









pitcher from the motor base upwards.

- 9. Remove the pusher and pitcher lid, and then pour out the stirred mixture.
- 10. Push down the Start/Stop button to shut down, Then unplug the power socket. Refer to the clean and maintenance section for clean and storage instructions.





Detailed description of function buttons:

- 1. After putting the ingredients into the pitcher, install the pitcher on the motor base, cover the pitcher lid and feeding lid.
- 2. Push the Start/Stop switch upwards, turn on the power, touch the function button, select the function corresponding to the ingredient, such as "ice cream", the corresponding function indicator light will stay on, and the product will start stirring.
- 3. If you want to stop stirring during the work process, touch the corresponding function button again, such as "Ice Cream", and the product will stop working.
- 4. After the ingredient processing is completed, the product will automatically stop running. indicating that the food has been stirred. After the blade stops rotating completely, remove the power pitcher and pour out the mixture.

NOTE:

If the ingredients are not thoroughly stirred, in standby mode, push the Pulse switch upwards to enter the jog function and stir thoroughly again.

Detailed Description of Speed Regulation Function:

- 1. After putting the ingredients into the pitcher, install the pitcher on the motor base, cover the pitcher lid and feeding lid.
- 2. Push the Start/Stop switch upwards to turn on the power. Rotate the "speed control" knob to adjust the desired mixing speed (maximum working time of 2 minutes), and the product will start stirring.
- 3. After the food processing is completed, turn the speed control knob to the "Min" position and the product will stop running. After the blade stops rotating completely, remove the pitcher and pour out the mixture.



NOTE:

During the operation of the speed regulation function of the product, both the pulse function switch and function button cannot work.

Detailed Description of the Pulse Function:

- 1 . After putting the ingredients into the pitcher, install the power pitcher on the motor base, cover the pitcher lid and feeding lid.
- 2. Push the Start/Stop switch upwards to turn on the power. Push the Pulse switch upwards to enter the manual pulse function, and the machine will start stirring at the highest speed (maximum continuous operating time is 2 minutes)
- After the ingredient processing is completed, release the pulse switch and the machine will stop working. After the blade stops rotating completely, remove the pitcher and pour out the mixture.

Detailed Description of the ICE CRUSH Function:

- 1. In order to achieve the best ice crushing effect, add no more than 1000ml of ice cubes.
- 2. Then turn on the "ICE CRUSH" function.

Clean and Maintenance

Clean parts with a soft and wet cloth with a little detergent, do not use coarse and aggressive cleaning agents (eg sharp,objective, scrapers,diluting agentsor other solvents)

How to Clean the Blades Correctly?

Pour approx. 0.5 litres of water into the pitcher, add the cleaning agent and switch on the "pulse function". If the blades is heavily contaminated, repeat the above steps several times. Do not touch the blades directly with your hands.

Are They Dishwasher Safe?

All parts (pitcher, feeding lid, pitcher lid) are NOT dishwasher safe.





TROUBLESHOOTING

Please read the following before calling your service center.

Problems	Solution
Motor doesn't start or knife doesn't rotate	Make sure the unit is plugged in.
Countop blender suddenly turn off while running	Unplug the blender and allow the blender to cool down for about 30 minutes If you are still unable to start your machine, please contact customer service.
Food is unevenly chopped	Either you are put too much food at once, or you are not pulsing properly. Reduce the amount of food in the cup.
Food is too finely chopped or two watery	The food has been over processed.Use short pulses for best results.



Burnt odour from the machine

When using the blender for the first time there may be a burning smell. This is normal. It will not be a safety or food safety hazard and the smell will diminish with more use.

• The machine produces smoke

When the machine is used continuously for too long or overloaded, it may cause the machine to emit smoke, but this is only a rare phenomenon, there will be no safety or food safety hazards, at this time, you just need to let the machine rest for a while.

If your machine is damaged as a result, please email us at info01@iamzchef.com and we'll get you sorted out.

• The machine needs to rest every 10 minutes to protect the motor.



RECIPES

SMOOTHIE

REASBERRY SMOOTHIE

Resberries: 200gBananas: 2pcsCocoa milk: 300mL

Procedure:

Clean and wash the rasberries. Get the banana peel and break the bananas into smaller pices. Then place all the ingredients in the bllender and mix them til smooth.



CRABERRY SMOOTHIE

Cranberries: 200gCranberry juick: 200mLYoghurt: 100mLStrawberries: 25g

Procedure:

Clean the cranberries and strawberries as required. Then place all the ingredients in the blender and mix them till smooth.



ICE CREAM

BANANA STRAWBERRY ICE - CREAM

Frozen Bananas: 4pcsFrozen Strawberries: 200g

Procedure:

Peel the bananas, cut them into smaller pieces and freeze them. Clean and wash the strawberries as required. Then put everything in the blender and mix it. When preparing ice-cream, use the pusher to push the ingredients to the blades. Frozen bananas from ice-cream consistency nicely.



GREEN APPLE ICE CREAM

- 180g (6 ounces) frozen apple juice concentrate, thawed
- 2 banana, peeled, halved
- 60g (1/2 cup) spinach
- 520g (4 cups) ice cubes

Procedure:

Place all ingredients into pitcher and secure lid. Select ice cream, Use the pusher to press the ingredients. In about 40 seconds, the sound of the motor will change and four mounds should form. Stop machine. Do not over mix or melting will occur. Serve immediately.





RECIPES

JUICE

GINGER ORANGE JUICE

- 1-inch piece ginger, peeled, cut in quarters
- 1 orange peeled, cut in quarters
- 1/3 cup raspberries
- 1/2 cup orange juice
- 1/2 cup frozen pineapple chunks
- 1/2 cup frozen mango chunks

Procedure:

Place all ingredients in the pitcher in the order listed. Select juice function.





Plus up to 12 months

Extension for excellent after-sales service

Please send your Amazon order number to our email (info01@iamzchef.com) to register AMZCHEF super member.

Once the email is successfully sent:

(1	You will automatically get 1 year of warranty, and upgrade to full replacement
(T)	guarantee.

If anything goes wrong with your product, we will provide you with a brand new unit as a replacement, or provide you with a full refund.

If there is a problem with your parts and accessories, you can replace them for free.

Send: info01@iamzchef.com
Subject: Warranty
Amazon Order ID:

Please note: Please send us your order number within 2 weeks of receiving the goods to ensure successful registration.