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## Midea MJ-BL3508W2 Table Blender



# **Specifications**

• Product Model: MJ-BL3508W2

Rated voltage: 220-240V~
Rated frequency: 50/60Hz

• Rated power: 350W

**Warning notices:** Before using this product, please read this manual carefully and keep it for future reference. The design and specifications are subject to change without prior notice for product improvement. Consult with your dealer or manufacturer for details. The diagram above is just for reference. Please take the appearance of the actual product as the standard.

### THANK YOU LETTER

Thank you for choosing Midea! Before using your new Midea product, please read this manual thoroughly to ensure that you know how to operate the features and functions that your new appliance offers in a safe way.

## **SAFETY INSTRUCTIONS**

#### Intended Use

The following safety guidelines are intended to prevent unforeseen risks or damage from unsafe or incorrect operation of the appliance. Please check the packaging and appliance on arrival to make sure everything is intact to ensure safe operation. If you find any damage, please contact the retailer or dealer. Please note modifications or alterations to the appliance are not allowed for your safety concern. Unintended use may cause hazards and loss of warranty claims.

# **Explanation of Symbols**



#### Danger

This symbol indicates that there are dangers to the life and health of persons due to extremely flammable gas.



#### Warning of electrical voltage

This symbol indicates that there is a danger to life and health of persons due to voltage.



#### Warning

The signal word indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.



#### Caution

The signal word indicates a hazard with a low degree of risk which, if not avoided, may result in minor or moderate injury.



### Attention

The signal word indicates important information (e.g. damage to property), but not danger.



#### **Observe instructions**

This symbol indicates that a service technician should only operate and maintain this appliance in accordance with the operating instructions.

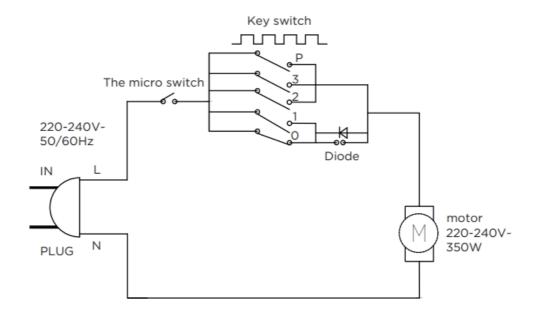
Read these operating instructions carefully and attentively before using/commissioning the unit and keep them in the immediate vicinity of the installation site or unit for later use!

### IMPORTANT SAFETY INSTRUCTIONS

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Care shall be taken when handling the sharp cutting blades, emptying the bowl, and during cleaning. Always disconnect the blender from the supply if it is left unattended and before assembling, disassembling or cleaning.

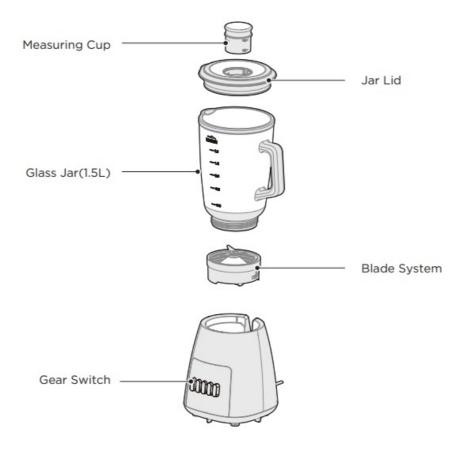
- Switch off the appliance and disconnect from the supply before changing accessories or approaching parts that move in use.
- Appliances can be used by persons with reduced physical, sensory or mental
  capabilities or lack of experience and knowledge if they have been given supervision
  or instruction concerning use of the appliance in a safe way and if they understand the
  hazards involved.
- Children shall not play with the appliance.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- Do not use outdoors.
- This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential-type environments;
  - bed and breakfast type environments.
- WARNING: Misuse may cause potential injury.

# **Circuit Principle Diagram**



## PRODUCT OVERVIEW

### **Part Name**



# **Accessories (optional)**



### **NOTE**

All the pictures in this manual are for explanatory purposes only. Any discrepancy between the real object and the illustration in the drawing shall be subject to the real subject.

# **OPERATION INSTRUCTIONS**

### **Before First Use**

- Before using your blender for the first time, remove any packaging material and promotional labels.
- Be careful when handling the blades as they are extremely sharp.

 Wash the jug, lids, blade assembly and attachments in warm soapy water with a soft cloth. Rinse and dry thoroughly. All parts (except motor base) may be washed in the dishwasher, on the top shelf.

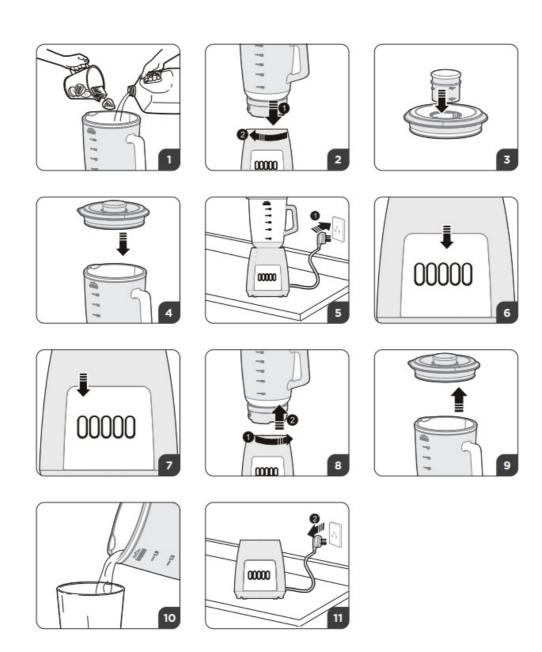
# **Overload Protection System**

- The working time of the grinding cup should not be more than 30 seconds and the
  max capacity shall not exceed 50g, the continuous working interval must be 5 minutes
  and no more than 3 times, and the working time of the mixing cup should not exceed
  2 minutes. After the shutdown, it is necessary to let it fully heat, cooling to room
  temperature.
- The MAX line is usually a good indicator to prevent overly heavy loading, however some especially dense combinations of ingredients may still strain the motor. If the motor seems to be straining or running slowly, only operate for 10 seconds at a time, or reduce the amount of ingredients used. Adding more liquid can also help to loosen dense mixtures.

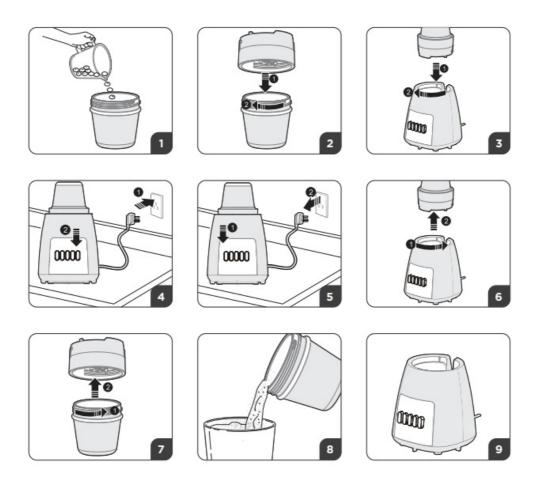
### **NOTE**

- Do not process hot foods or liquids in blender.
- Do not store food or liquids in the blender jar.
- Avoid bumping or dropping the blender.

## **Table Blender**



**Grinder (Optional)** 



# **Recipes**

# **Blending programs**

The blending times in the chart below are not approximate and should be adjusted to suit your own tastes, different food quantities and food manufacturer's instructions.

Food	Preparation	Quantity	Functions (speed)	Time
Smoothie	Milk, fruit, yoghurt, ice cream	Max 1500mL	Chop(speed 1): Liquify(speed 2)	60secs
Blended soups	Cool to room temp	1500mL	Chop(speed 1)	60secs
Carrots juicer	Carrots, water	600g carrots, 900g water	Speed 2	60secs
Coffee bean	Coffee bean	50g(max)	Speed 3	30secs

### CAUTION

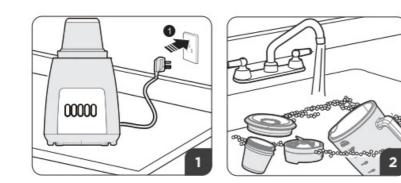
- Hot liquids can erupt during blending. Do not blend hot liquids.
- This product is not suitable for mixing dry food. Never run the appliance empty.

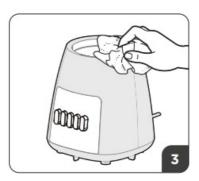
# TIP

- In the process of operation, press the "OFF" key to complete the program in advance
- Press the "OFF" key to stop any program and shut down the device during operation

# **CLEANING AND MAINTENANCE**

# Cleaning





#### **WARNING**

Caution hazard: Blades in jar are very sharp. Use caution when cleaning. Unplug the power cord from the power outlet after use for safety reasons.

### Jug, blades and lids

Avoid allowing food residue to dry on. Follow these steps as soon as possible after use:

- Rinse most of the residue off the jug, blades and lids.
- Hand wash in warm, soapy water using a mild liquid detergent and a non-abrasive sponge.

### **Motor base**

To clean the motor base, wipe with a soft, damp cloth then dry thoroughly. Wipe any excess food particles from the power cord.

# Cleaning agents

Do not use abrasive scouring pads or cleaners on either the motor base or any part of the blender, as they may scratch the surface. Use only warm soapy water with a soft cloth.

### **Dishwasher**

The jug, lids and blade assembly may be washed in the dishwasher on the top shelf

#### Stubborn food stains and odours

Strong smelling foods such cumin and coriander, and some vegetables such as carrots may leave an odour or stain.

To remove, pour warm soapy water and fill to the MAX mark. Set aside to soak for 5 minutes. Then wash with a mild detergent and warm water, rinse well and dry thoroughly. Store blending bottle and jug with lids off.

### **Maintaining**

Store your blender upright with the blender jug assembled on the motor base, or beside it. Do not place anything on top. To allow air to circulate, keep the lid off.

## **TROUBLESHOOTING**

Operation of your appliance can lead to errors and malfunctions. The following tables contain possible causes and notes for resolving an error message or malfunction. It is recommended to read the tables carefully below in order to save your time and money that may cost for calling to the service center.

# **Abnormality Handling**

- In case of abnormalities such as abnormal noises, smell, smoke, etc., you should immediately cut off power and stop use.
- If the product does not work, please check whether the power is on, whether the "MIX
  or BLEND or GRIND" key is pressed, and whether the accessories are installed in
  place.
- If the product still cannot work after checks mentioned above, please consult the designated repair centre for maintenance.

# **Fault Analysis and Elimination**

Problem	Cause	Solution	
	Appliance not plugged in	<ul> <li>Insert the plug into the wall outlet</li> <li>Check fuses and circuit breaker</li> </ul>	
	Wall outlet not energized		
	Appliance not switched on		
	Overheated appliance	Press the "OFF" key, unplug the appliance from the wall outlet and allow to cool down before using it again	
The appliance is not working	Over current protection activated	Press the "OFF" key, to switch the appliance off Resume blending operation	
	Too much food in the jar	Press the "OFF" key, remove some food, shake ingredients to redistribute and restart blending operation	
	Malfunctioning appliance	Press the "OFF" key, unplug the appliance from the wall outlet and contact qualified personnel to check and repair the appliance	
The blades are rotating very slowly	Too much food in the jar / Motor is overloaded	Press the "OFF" key, remove some food, shake ingredients to redistribute and restart blending operation	
The blades are rotating very slowly	Not enough liquid in the jar / Motor is overloaded	Press the "OFF" key, add some liquid and restart blending operation	
	Ingredients too large	Press the "OFF" key, remove ingredients and cut them into smaller pieces	
Food not fully blended	Too much food in the jar	Press the "OFF" key, remove some food, shake the jar to redistribute the ingredients and then restart blending operation	
	Parts not tightly secured	Check and secure the parts carefully	
	Missing seal ring on the lid	Place the required seal	
Water leakage	Damaged seal ring on the lid	Replace with a proper new seal	
	Damaged seal ring on the blade unit	Replace the blade unit	

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This manual is created by Midea and Midea reserves all copyrights thereof. No entity or individual may use, duplicate, modify, distribute in whole or in part this manual, or bundle or sell with other products without the prior written consent of Midea.

All the described functions and instructions were up to date at the time of printing this manual. However, the actual product may vary due to improved functions and designs.

### **DATA PROTECTION NOTICE**

- For the provision of the services agreed with the customer, we agree to comply without restriction with all stipulations of applicable data protection law, in line with agreed countries within which services to the customer will be delivered, as well as, where applicable, the EU General Data Protection Regulation (GDPR).
- Generally, our data processing is to fulfil our obligation under contract with you and for product safety reasons, to safeguard your rights in connection with warranty and product registration questions. In some cases, but only if appropriate data protection is ensured, personal data might be transferred to recipients located outside of the European Economic Area.
- Further information are provided on request. You can contact our Data Protection
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   your personal date being processed for direct marketing purposes, please contact us
   via MideaDPO@midea.com. To find further information, please follow the QR Code.



## **FAQ**

• Q: Can I use the blender for hot liquids?

**A:** It is recommended to allow hot liquids to cool to room temperature before blending to prevent pressure buildup.

# **Documents / Resources**



Midea MJ-BL3508W2 Table Blender [pdf] User Manual

MJ-BL3508W2, MJ-BL3508W2 Table Blender, MJ-BL3508W2, Table Blender, Blender

### References

- User Manual
  - ▶ Blender, Midea, MJ-BL3508W2, MJ-BL3508W2 Table Blender, Table
- Midea Blender

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