



**Chefmaster Beverage Blender  
Instruction Manual**

**Chefmaster Manual Blender**

**HEG679**

**Thank you for purchasing your Chefmaster Digital Blender. To make full use of the appliance please read this manual carefully before using and keep it safe for future reference.**

### **Safety Tips**

- If you find any damage when the product is unpacked, contact your Chefmaster supplier within 24 hours of receipt of appliance.
- Repairs should always be carried out by a qualified technician
- Do not remove food debris from the blender until the unit has been isolated and come to a complete stop
- Do not use this product outside
- Do not use any extra accessories that are not supplied with the appliance
- Do not insert anything into the rotating hooks whilst the blender is in use
- Always switch off and unplug the unit before cleaning
- If the power cord becomes damaged it must be replaced by a qualified technician
- This product is not designed to be used by persons with reduced physical or mental capabilities, lack of experience or knowledge, unless they are given suitable supervision, this includes children

### **Pack Contents**

- 1x Chefmaster blender base unit
- 1x Sound reducing enclosure
- 1x 1.5L Blender jug
- 1x Blender jug lid with lid plug

### **Before You Begin**

Remove all packaging

Clean the unit with a clean, damp cloth to remove any dirt or dust.

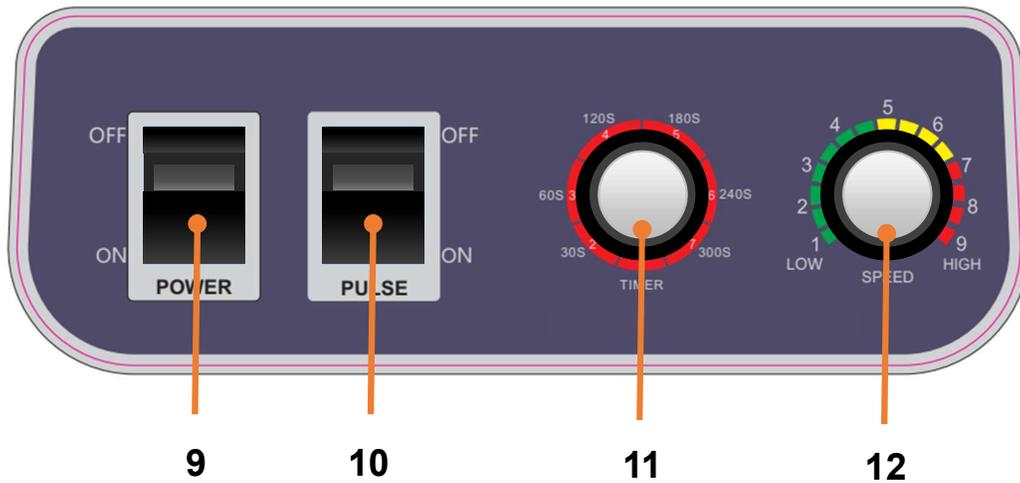
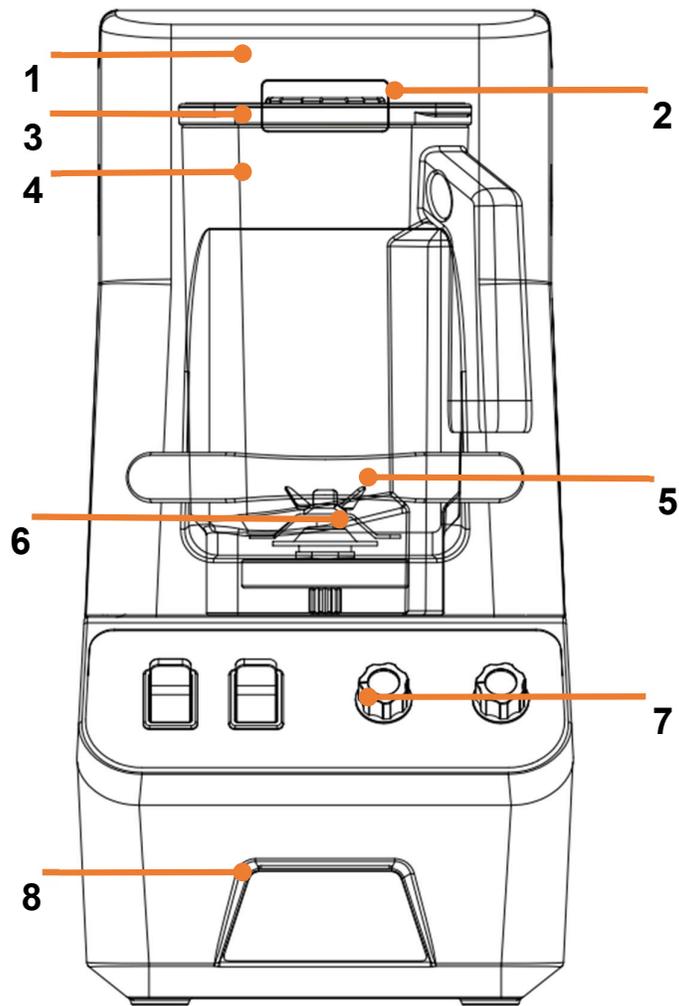
Fill the jug with water and rinse thoroughly.

Dry thoroughly with a soft absorbent cloth.

**Note: DO NOT submerge the jug / the motor base in water or use water sprays to clean it. They should only be cleaned with soft damp cloth.**

**This is an attended appliance.**

**Unit Diagram**



1	Blender sound enclosure	2	Jug lid plug
3	Jug lid	4	Jug
5	Enclosure handle	6	Jug blade assembly
7	Control Panel	8	Blender motor base
9	On/Off switch	10	Pulse switch
11	Mechanical timer dial	12	Variable speed dial

## **Preparation**

- Place the motor base on to a flat, level and suitable work surface.
- Check the power switch is in the 'OFF' position.
- Ensure Variable speed dial is set to the lowest speed (Speed 1).
- Place the jug onto the motor base, ensure the jug is seated correctly and square to the base
- Connect the plug into grounded outlet. Do not use an adaptor or extension cord.

## **Operation**

### **This is an attended appliance**

- Put the ingredients into the jug. The ingredients shall be put in accordance with the order: Soft ingredients > Hard ingredients > Liquid ingredients.
  - Do not fill with more than 1200ml of liquid
- Ensure variable speed dial is set to the lowest speed (speed 1)
- Place the lid on the jug, check that the jug lid plug is secure.
  - Ensure lid is seated correctly
- Place the jug on the blender, ensuring it is seated correctly.
- Lower the Sound enclosure door.
- Keep a distance of at least 20cm from the unit before starting the blender.
- Set the Mechanical timer dial to the desired setting.
- Press the power switch to 'ON'
- Adjust the speed using the variable speed dial gradually to reach your required speed.
- When the timer is completed, the blender will turn off.
- Remove the jug/lid and serve.
- Rinse the jug before next use.

### **Pulse Switch**

The pulse switch is used to blend at maximum speed and designed for short term operation to agitate ingredients during the blending cycle. It is not recommended to start a blend with the pulse switch.

## **Cleaning & Maintenance**

- Before cleaning, please turn off the machine and disconnect the plug.
- Clean the blender motor base and jug separately.
- Pour warm water with detergent into the jug, put the lid on the jug and allow the blender to run for 5 minutes, pour out the water; use a sponge or cloth to clean the jug and set it upside down to dry.
- Clean the blender motor base using a damp cloth with light detergent. Dry thoroughly.
- Do not submerge the blender motor base water, place in a dishwasher or use water sprays to clean it.
- Do not reach into the jug to clean the jug and knife set. Suitable cleaning tools must be used to ensure safety. Wear suitable Personal Protective Equipment.
- Be careful the blade is sharp!

## **Attention!**

- Always clean and check your Chefmaster Blender daily.
  - Inspect the jug and blade assembly to ensure they are in good condition.
  - DO NOT use a broken, chipped, or cracked jug.
  - DO NOT use if the blade assembly shows excessive wear, nicks, fracturing, cracks or are broken.

## **Care tips**

- This blender is not designed to be used at maximum speed continuously. Running the unit at maximum will reduce the life of the blender and can generate excessive heat.
- Rinse the jug between each blend.
- Do not submerge the jug and blade assembly in water.
- Cleaning the jug in a dishwasher may lead to clouding due to detergent exposure.

## **Troubleshooting**

<b>Fault</b>	<b>Possible Cause</b>	<b>Solution</b>
The unit is plugged in but not working	The unit is not switched on	Check the unit is correctly plugged in and switched on
	The plug or lead are damaged	Contact your Chefmaster distributor
	The fuse has blown	Replace the fuse
	Overheat protection is triggered	Place the unit in a ventilated place, cool for 20 minutes. Press the “reset” button on the base
	The jug is not properly installed	Place the jug on motor base until hearing a “click” sound
Excessive vibration	The motor base is not placed evenly	Place the motor on a flat & stable surface
	The jug is not installed properly	Clean the motor base with soft cloth & Install the jug again
	Excessive amount of ingredients is put in the jug	Adjust the amount of ingredients
	Drive socket on motor base or jug is damaged	Replace the drive socket
Overflow	The amount of liquid exceeds the capacity	Adjust the amount of liquid to around 1.2L
	Lid is not installed properly	Install the lid again, ensure the jug is tightly sealed
The blade does not rotate	Hard ingredients jam	Disconnect the blender, remove the jug from the body and empty the contents. Using suitable tools remove the jammed ingredients. Check jug for cracks/damage.
	Spline drive gear has worn/seized	Check condition & function of spline drive on the motor body and base of the jug. Contact your Chefmaster Distributor

## **Transportation and Storage**

Please handle your Chefmaster blender with care to prevent any damage to the unit and internal parts. Please thoroughly clean and dry blender before storing. The blender should be stored somewhere which is well ventilated, clean and dry.

Do not store any flammable objects near the equipment.

## **Technical Information**

### **HEG679 – Chefmaster HD Blender with Manual Control**

Voltage 220V~240V, 50/60Hz

Power: 2000w

Weight: 8.4 kg

Dimensions: 235mm x 280mm x 480mm

- Chefmaster appliances are supplied with a 3 pin plug and lead with a 13 amp fuse
- Appliance must be earthed
- If in doubt contact a qualified electrician or your Chefmaster distributor

## **Disposal**



Under WEEE regulations this product must not be disposed of as household waste. To prevent damage to the environment and humans this product must be disposed of in an approved and environmentally friendly recycling process. For more information on how to dispose of this correctly please contact your Chefmaster distributor or local authority responsible for waste disposal.

## **Compliance**



All Chefmaster parts and products have undergone a stringent testing process to ensure that comply with all European standards and specifications.

All Chefmaster products carry the CE approval symbol.