



Jamba®

Blender Mélangeur Licuadora



Questions? ¿Preguntas?
1.855.621.2982
www.jambaappliances.com

READ BEFORE USE
LIRE AVANT UTILISATION
LEA ANTES DE USAR

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions.
2. 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 use of the appliance by a person responsible for their safety.
3. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
4. To protect against risk of electrical shock, do not put cord, plug, base, or motor in water or other liquid.
5. Unplug cord from outlet when not in use, before putting on or taking off parts, and before cleaning.
6. Avoid contact with moving parts.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair, or electrical or mechanical adjustment.
8. The use of attachments, including canning jars, not recommended or sold by the appliance manufacturer may cause a risk of injury to persons.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces, including stove.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Keep hands and utensils out of the jar and away from the cutting blade, while blending or chopping food, to reduce the risk of severe personal injury and/or damage to the blender or available attachments (attachments may not be provided with blender). A rubber spatula may be used but must be used only when blender is not running.
13. Blades are sharp; handle carefully—especially when cleaning inside blender jar.
14. Do not use a broken, chipped, or cracked blender jar.
15. Do not use broken, cracked, or loose cutting blade assembly.
16. Always operate blender with lid in place. Remove emulsion cup only for adding ingredients or to insert the tamper.
17. When blending hot liquids, secure emulsion cup and close any edge cover opening intended for pouring. To prevent possible burns: Do not exceed the 6-cup (1420-ml) level. Hot liquids may push off lid during blending; therefore, with the protection of an oven mitt or thick towel, place one hand on top of the lid, keep exposed skin away from the lid, and start blending at lowest speed.
18. Ensure cutter assembly is tight and secure to jar. Injury can result if moving blades accidentally become exposed.
19. Do not leave blender unattended while it is operating.
20. Before plugging cord into wall outlet, turn off the appliance. To disconnect cord, switch to OFF (O). Then remove plug from wall outlet.
21. Do not use appliance for other than intended purpose.

SAVE THESE INSTRUCTIONS!

Other Consumer Safety Information

This product is intended for household use only.

⚠ WARNING

Electrical Shock Hazard:

This product is provided with a grounded (3-prong) plug to reduce the risk of electric shock. The plug fits only one way into a grounded outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or by using an adapter. If the plug does not fit into the outlet, have an electrician replace the outlet.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. The extension cord must be a grounding-type, 3-wire cord. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

If the cutting blade assembly locks and will not move, it will damage the motor. Do not use. Call the toll-free customer service number for information.

Do not place blender jar in the freezer filled with food or liquid. This can result in damage to the cutting blade assembly, jar, blender, and possibly result in personal injury.

NOTE: This machine is equipped with motor overload protection. If the motor stops during operation due to overheating, unplug and allow it to cool down for approximately 15 minutes. Plug machine back in to resume normal operation.

Wattage/Peak Power Information

The wattage/ampere rating of the blender is determined by an Underwriters Laboratory test and is based on available cutting blade assembly, jar combinations, and attachments that may not be provided with your unit, but are available as replacement parts. This is a measure of input wattage/amperes after 30 seconds of operation under a specified load. The blender as provided may draw significantly less power.

Peak power is the measure of the motor wattage during the first seconds of operation. This is when a blender requires the most power to crush ice, frozen fruit, etc. This is a better measure of what a blender motor can consume when power is needed most.

BEFORE FIRST USE: After unpacking blender, wash everything except blender base in hot, soapy water. Dry thoroughly. Wipe blender base with a damp cloth or sponge. **DO NOT IMMERSE BASE IN WATER.** Care should be taken when cleaning inside of blender jar as the cutter assembly is very sharp.

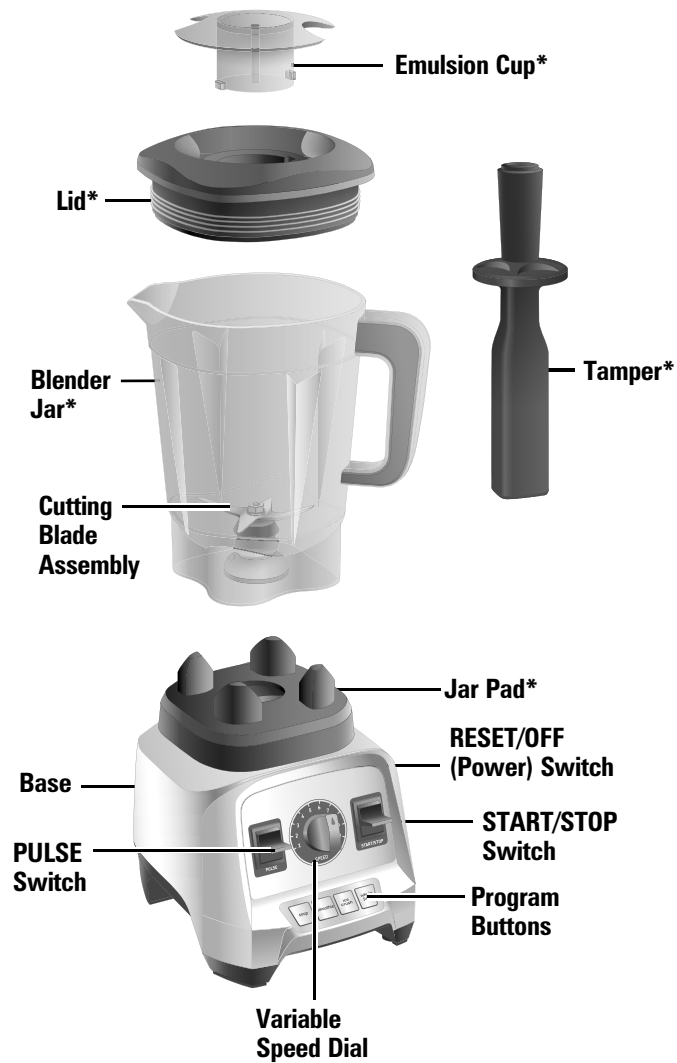
Parts and Features

*To order parts:

US: 1.855.621.2982

www.jambaappliances.com

BEFORE FIRST USE: After unpacking the blender, follow the instructions in "Cleaning Your Blender."



Parts and Features (cont.)

Emulsion Cup: The emulsion cup helps create dressings and sauces that require slowly adding liquid ingredients into the jar while the blender is in operation.

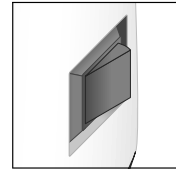
Lid: The lid is easy to put on, take off, and clean. Always use the lid and the emulsion cup when the machine is in operation.

Blender Jar: Ounces, cups, and milliliters are clearly marked.

Tamper: The tamper helps mix thick or frozen recipes that cannot be processed with regular blending. It prevents air pockets from forming and is a handy tool when making nut butters or frozen desserts.

RESET/OFF (Power) Switch/Circuit Breaker:

The RESET/OFF (Power) Switch is located on the right-hand side of the blender base. This lighted switch controls power to the blender. This switch is also a circuit breaker that, if tripped, must be turned off and back on to reset.

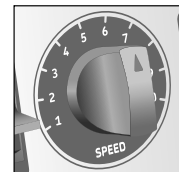


Control Panel



Variable SPEED Dial:

The center VARIABLE SPEED DIAL determines the blender speed setting when blending in MANUAL mode.



Program Buttons:

There are four program settings: SOUP, SMOOTHIE, ICE CRUSH, and WHOLE JUICE. Select the desired program by pressing the button for that program.

START/STOP Switch:

The START/STOP Switch is used to begin or end the MANUAL mode or to stop a program before the cycle ends.



PULSE Switch:

Press and hold down the PULSE Switch to blend at the speed setting shown on the VARIABLE SPEED DIAL in MANUAL mode.

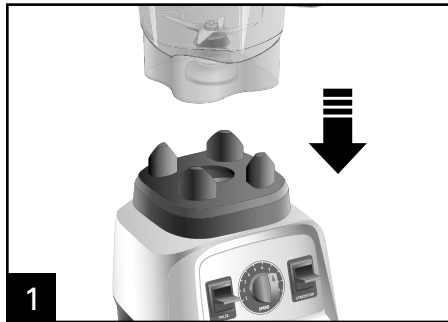


Automatic Overload Protection: This machine is equipped with motor overload protection. If the motor stops during operation due to overheating, unplug and allow it to cool down for approximately 15 minutes. Plug machine back in to resume normal operation.

Using Your Blender

BEFORE FIRST USE: After unpacking the blender, follow the instructions in "Cleaning Your Blender."

IMPORTANT: The blender jar and cutting blade assembly are subject to wear during normal use. Always inspect jar for nicks, chips, or cracks. Always inspect cutting blade assembly for broken, cracked, or loose blades. If jar or cutting blade assembly is damaged, do not use. Call the toll-free customer service number to obtain replacement parts.



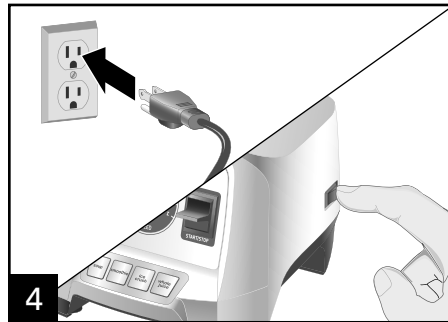
1 Place blender jar on base.



2 Add ingredients.



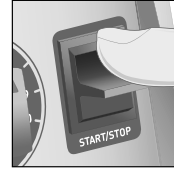
3 Place lid and emulsion cup on jar. Insert the cup into the lid and secure by turning clockwise. Remove the emulsion cup to use the tamper or to add ingredients.



4 Plug in blender. Move the RESET/OFF Switch to the RESET position to turn on power to the blender and ready it for blending. The switch and the front lights will illuminate. Move the RESET/OFF Switch to the OFF (O) position anytime the machine is left unattended.

Using Program Settings

Programs are optimized for recipe categories and vary in blending speed and duration. Pressing a program button illuminates only the program button selected. The blender automatically starts when the program button is pressed and automatically stops at the end of the program. To stop blender before program cycle ends, press START/STOP. Pressing the program button again will reset the program, and it will start back from the beginning. Should you press START/STOP again, the blender defaults to MANUAL mode.



SOUP

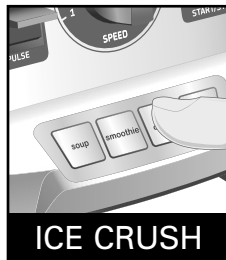
The SOUP setting purees and heats ingredients to just under the boiling point. Do not blend more than 6 cups (1420 ml) on this program. When making soups, start with cold or room-

temperature ingredients. The emulsion cup can be kept in the lid. Blender runs for 5 minutes, 45 seconds.



SMOOTHIE

The SMOOTHIE setting blends frozen or fresh smoothies. Blender pulses five times at the beginning to chop ice or frozen ingredients and then ramps up to run on high speed for 45 seconds.



ICE CRUSH

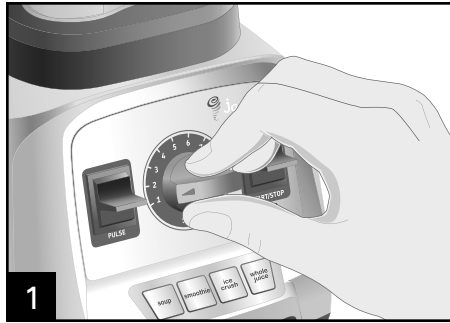
The ICE CRUSH setting breaks ice into pieces small enough for slushies or fine cocktails. Blender continuously pulses from low to medium for 1 minute.



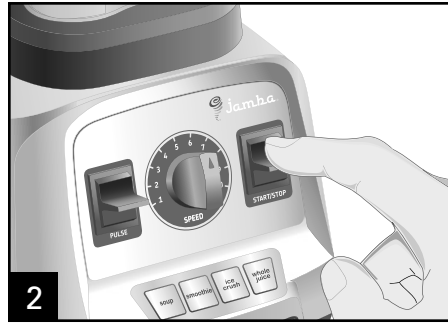
WHOLE JUICE

When a recipe calls for making a fruit or vegetable juice, run the WHOLE JUICE program. The WHOLE JUICE setting gives a smooth consistency to pureed fruit or vegetables and a fine texture when whole grains or seeds are included in the juice recipe. It is great for blending more fibrous fruits and vegetables into a delicious, healthy juice. The blender slowly ramps up from low to high, running for 55 seconds.

Using Manual Mode



1 Rotate the VARIABLE SPEED DIAL to 1.



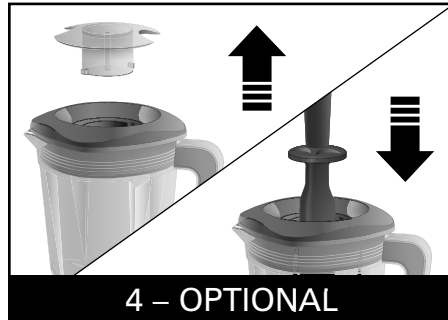
2 Press START/STOP and slowly rotate the VARIABLE SPEED DIAL to the right or left during blending to increase or decrease blending speed.

If using PULSE, the blender will run at the speed on the dial only when the PULSE Switch is held down.



3 – OPTIONAL

⚠ WARNING Burn Hazard. Do not fill blender jar with hot liquid beyond the 6-cup (1420-ml) level. With the protection of an oven mitt or thick towel, place one hand on top of lid. Keep exposed skin away from lid. Start blending at lowest speed.



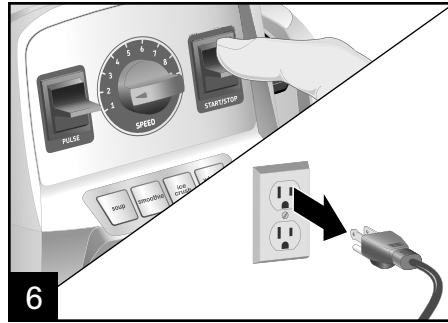
4 – OPTIONAL

Remove emulsion cup and insert tamper into hole in lid. Rotate cup counterclockwise from “locked” to “unlocked” position and lift out. **NOTE:** Turn blender OFF (O) before removing emulsion cup and when adding the tamper.

Using Manual Mode (cont.)



Place one hand on top of lid to move thick mixtures around in blender jar.



At the end of the blending cycle, rotate the VARIABLE SPEED DIAL back to the 1 position and press the START/STOP Switch to stop blending. Turn off the blender with the RESET/OFF Switch on the right side of the base. Unplug blender after blending.

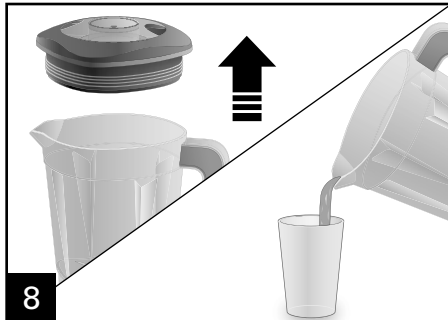


Remove blender jar.

⚠ WARNING Burn Hazard.



Metal parts under blending jar get hot after extended use.



Remove lid by lifting up on any corner while holding blending jar securely. Serve.

Using Your Blender (cont.)

Blender Tips

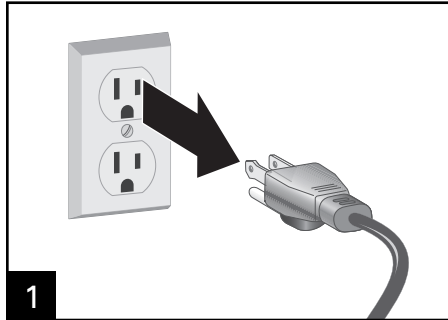
- To add foods when blender is operating, remove emulsion cup and add ingredients through the opening.
- For best performance, the minimum amount of liquid needed per recipe is one cup (8 ounces/237 ml). Add more liquid if food is not blending properly. The amount of liquid needed will vary based on the other ingredients required for blending.
- If blending action stops during blending or ingredients stick to sides of jar, insert tamper to help move the mixture around or add more liquid to blender jar.
- Do not store food or liquids in blender jar.
- Avoid bumping or dropping blender when in operation or at any time.
- Use tamper when making nut butters and blend in 1-minute intervals.
- Cutting large whole fruits and vegetables may allow them to blend more quickly.
- Do not fill blender jar past highest graduation marking.
- Always place liquid in blender jar first, then remaining ingredients.
- If ice or frozen fruit pieces are not blending, stop the blender and pulse a few times.
- Do not allow ice to stand or freeze in jar. Immediately crush ice after placing in jar.

NOTE: This machine is equipped with motor overload protection. If the motor stops during operation due to overheating, unplug and allow it to cool down for approximately 15 minutes. Plug machine back in to resume normal operation.

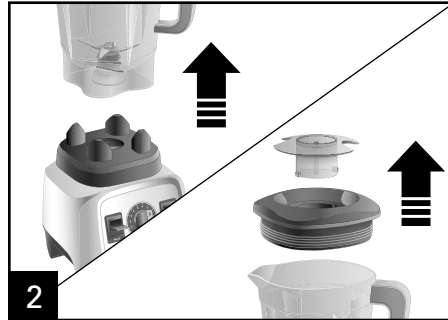
Using the Tamper

- The hand protector on the tamper and the lid work together to prevent the tamper from hitting the blades when the lid is secured properly on the blender jar.
- The blender jar should not be more than two-thirds full when the tamper is used during blending.
- Only use the tamper provided with this model blender. Do not use tampers made for any other blender or blender model.
- If food does not circulate, an air bubble may be trapped in the mixture. Remove the blender jar from the blender base. Remove the emulsion cup. Release the air bubble by inserting the tamper through the emulsion cup opening.
- Holding the tamper straight down may not help ingredients circulate. If necessary, point the tamper toward the sides or corners of the blender jar. **DO NOT** try to force the tamper deeper into the jar.

Cleaning Your Blender



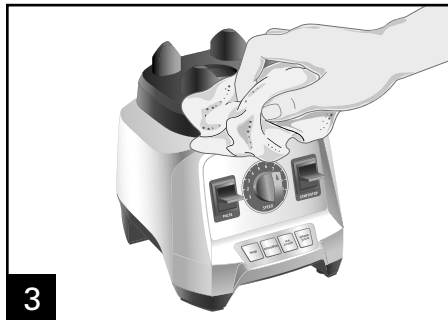
Unplug blender.



Remove jar, lid, and emulsion cup.

⚠ WARNING Electrical Shock Hazard. Disconnect power before cleaning. Do not immerse cord, plug, base, or motor in water or other liquid.

⚠ WARNING Burn Hazard: Metal parts under blending jar get hot after extended use.



Wipe blender base, control panel, and cord with a damp cloth or sponge. To remove stubborn spots, use a mild, nonabrasive cleanser.



DO NOT use the "SANI" setting when washing in the dishwasher. "SANI" cycle temperatures could damage your product. Parts may also be washed with hot, soapy water. Rinse and dry thoroughly. Do not soak.

BLENDER JAR:

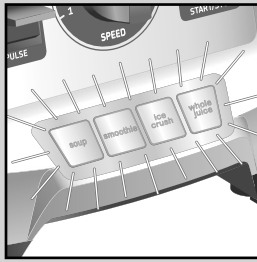
- **HAND WASH ONLY.** Alternative is to fill jar halfway with water and add 2–3 drops of dish soap. Blend for 30 seconds. Rinse and dry thoroughly.
- To clean after blending oily foods, sprinkle 1/4 cup (59 ml) baking soda in blender. Add 1 cup (237 ml) white vinegar. Mixture will bubble. When bubbling subsides, add 2 cups (473 ml) water and blend on the SOUP cycle. Wash any remaining residue with dish soap and water. Rinse and dry thoroughly.

Troubleshooting

Error Messages

PROBLEM

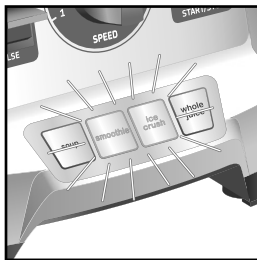
All program buttons are flashing.



PROBABLE CAUSE/SOLUTION

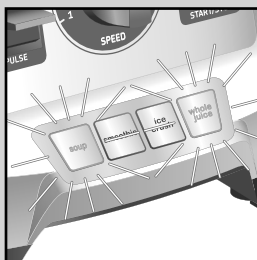
- The motor has overheated during use. Turn Power Switch to OFF (O) and allow to cool for 7 to 10 minutes. Turn Power Switch to RESET, run blender on HIGH for 1 minute, and resume normal operation.

The SMOOTHIE and ICE CRUSH buttons are flashing.



- Remove the blender jar and press SOUP cycle. If SOUP cycle runs, check to be sure jar and contents are not causing the issue. If buttons still flash with jar removed, turn unit off, unplug from electrical outlet, and contact the customer service center.

The SOUP and WHOLE JUICE buttons are flashing.



- The blender speed has ramped up to high too quickly and run on high speed. Turn the unit off, unplug from the electrical outlet, and call the customer service center.

NOTE: Buttons start flashing 10 seconds after a problem has occurred.

Troubleshooting (cont.)

PROBLEM	PROBABLE CAUSE/SOLUTION
Blender fails to start and program lights are not illuminated.	<ul style="list-style-type: none"> • Make sure that the main power RESET/OFF button is in the RESET (I) position. • Check to see if unit is securely plugged into an electrical outlet of the proper voltage and frequency. • Check to see if the fuse for the electrical outlet has blown or if a circuit breaker has tripped.
Blender stops while it is running and the program lights are illuminated.	<ul style="list-style-type: none"> • This blender is equipped with motor overload protection. If the motor stops during operation due to overheating, unplug and allow the blender to cool down. Plug blender back in after 7 to 10 minutes. • Run blender on high speed for 1 minute; then resume normal operation.
Blender stops while running and START/STOP light flashes.	<ul style="list-style-type: none"> • Mixture in blender is too heavy of a load on the motor. This blender is programmed to stop running to protect itself from electrical damage. Remove some of the ingredients from the blender jar. Turn VARIABLE SPEED DIAL to 1 and press the START/STOP Switch to continue to process in MANUAL mode. Increase speed as necessary. If this issue happens again, remove more of the blender mixture and start the process again.
Ingredients will not mix properly.	<ul style="list-style-type: none"> • Check to see if enough liquid has been added to the ingredients. Mixture should be fluid and free-running at all times. • Solid pieces are too large. • Container is too full. Do not fill past highest (8 cups/1.9 L) graduation marking. • Cutter assembly blades are not sharp or are damaged. Inspect container and cutter assembly daily. • Select speed to create a fluid blend.
Blender smells like it is burning.	<ul style="list-style-type: none"> • Turn off blender and allow unit to cool. • Although motors are tested during the manufacturing process, heavy use may cause curing of motor windings. The smell may quickly dissipate after a few heavy uses. • If smell continues after additional heavy uses, call our customer care center.
There is grease around the bottom of the blender jar or on the counter top.	<ul style="list-style-type: none"> • Monitor the problem and source. This may indicate an issue with the jar bearings. • Call our customer care center if the condition persists.
Blender jar is cloudy or stained.	<ul style="list-style-type: none"> • Some cloudiness may be natural after use. The minerals from fruits, produce, and leafy greens, in addition to the oils of various nut butters, can sometimes cause a film on the blender jar or may be difficult to clean. • Sprinkle 1/4 cup (59 ml) baking soda in blender. Add 1 cup (237 ml) white vinegar. Mixture will bubble. When bubbling subsides, add 2 cups (473 ml) water and blend on the SOUP cycle. Wash any remaining residue with dish soap and water. Rinse and dry thoroughly.

Limited Eight-Year Warranty

This warranty applies to products purchased and used in the U.S. and Canada. This is the only express warranty for this product and is in lieu of any other warranty or condition.

This product is warranted to be free from defects in material and workmanship for a period of eight (8) years from the date of original purchase. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective, at our option; however, you are responsible for all costs associated with returning the product to us and our returning a product or component under this warranty to you. If the product or component is no longer available, we will replace with a similar one of equal or greater value.

This warranty does not cover glass, filters, wear from normal use, use not in conformity with the printed directions, or damage to the product resulting from accident, alteration, abuse, or misuse. This warranty extends only to the original consumer purchaser or gift recipient. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. This warranty is void if the product is used for other than single-family household use.

We exclude all claims for special, incidental, and consequential damages caused by breach of express or implied warranty. All liability is limited to the amount of the purchase price. **Every implied warranty, including any statutory warranty or condition of merchantability or fitness for a particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty.** This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental, or consequential damages, so the foregoing limitations may not apply to you.

To make a warranty claim, do not return this appliance to the store. Please call 1.855.621.2982. For faster service, locate the model, type, and series numbers on your appliance.