

nutrichef



NCBLSM150

Professional Home Kitchen Heating Blender
Digital Countertop Blender with Heat for Soup Maker Ability,
Adjustable Time/Temp/Speed Settings

USER MANUAL

For household use only!

To ensure proper operation, please read this Instruction Manual carefully before using this product. Keep this manual in a safe place for future reference.

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Chapter 1 Safety Use Announcements

When using electric appliances, basic safety precautions should always be followed including the following:

Please read this manual carefully before using.

1. Keep the cord, plug and motor base dry.
2. Do not perform operations not described in this manual. Do not disassemble or modify this product without authorization. Otherwise, the life of the product will be affected.
3. Blades are sharp. Handle carefully.
4. The power cord must be reliably grounded. Unplug the product before putting or taking off the pitcher.
5. Unplug the product when it is not in use.
6. Do not allow children to use the appliance alone or get close and touch the appliance during operation. Keep out of reach of children to avoid unexpected accidents.
7. Do not modify, damage, pull, twist or mistreat the power cord to avoid unexpected accidents.
8. Do not operate any appliance with a damaged cord or plug. Contact customer service for assistance in obtaining an overhaul or replacement.
9. High speed motor is adopted. Intermittent fast and slow speed during operation is normal.
10. Cut the food material to 2-3cm before putting into the pitcher.
11. Do not use any appliance near fire, water or combustibles.
12. Close supervision is necessary when any appliance is used by physical inconvenient, elderly, children and mentally deficient (lack of experience and knowledge).
13. Wipe the spill-proof carbon rod to prevent function failure.
14. Strictly control the scale between 800-1400 under the soup mode, otherwise it will cause burning or uncooked.
15. Do not open the cover or lid while working to prevent scald by hot steam.
16. Do not touch the hot pitcher while working. No access to children to avoid burns.
17. Keep dry and clean of the coupler and switch contacts before use.
18. Do not immerse any appliance(motor base and pitcher assembly) in water or other liquids.
19. Never run any appliance without food to avoid oil seal wear and water leakage of the blade.
20. Never heat without food under soup mode.
21. Do not store this product in direct sunlight or in a damp place.

Chapter 2 Components & Operating Guide & Usage

Components

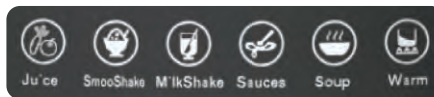


Operation Guide

1. Insert the plug into the socket that matches the voltage indicated on the product;
2. Load the ingredients into the pitcher; press the cover (including lid) down onto the pitcher, clockwise rotate the cover until the tab on the cover line up with the tab on the pitcher, place the pitcher on the motor base to make sure both couplers aligned.






3. Turn the quick function selector knob to find the proper quick function (juice, smoothshake, milkshake, sauces, soup, warm);



six quick function selections



4. Press  start button to power on, the appliance works under the selected program.
5. In case of adding ingredients during working, press  button to stop working and rotate anticlockwise to open the lid;

After adding ingredients through the hole, rotate clockwise to assemble the lid in place and press  button to start working.

Remark:

1. Under the Soup and Warm modes, make sure your ingredients and liquid do not exceed 1.4L
2. Under the Sauces mode, make sure your ingredients and liquid do not exceed 800mL
3. Check the gasket on the cover to make sure it is completely seated to avoid spill of liquid
4. Do not open the cover during the working process in case of any injury by the hot spilled ingredients or liquid.

Function Guide

1. Operation Panel






2. Function Guide

1. Digital Display: (working)



speed minute second

1. **Speed:** 1, 2, 3, 4, 5, 6, 7, 8, H; **(from low to high)**
 2. **Time:** The first 2 digits show minute, the last 2 digits show second;
- #### 2. Quick Function Knob:
1. 360° rotation going clockwise/anticlockwise to select juice, smoothie, milkshake, sauces, soup and warm quick function

2. The corresponding function icon lights up during the rotation of the knob (LED)
3. Press  button to start working under the selected mode
4. Press  button again to pause
5. Long press  button for 3 seconds to quit the program and stop working.

3. **+/- button: (touch button)**

Used to regulate setting program such as motor speed, working time and heating temperature

4. **DIY Setting Button: (self defining program/touch button)**

1. Press **DIY** button and start DIY motor speed setting



2. Press +/- button and regulate motor speed setting; (1, 2, 3, 4, 5, 6, 7, 8, H)



3. Press **DIY** button again to start time setting


4. Press +/- button to set working time: (1 minute as shown below)





5. Press **DIY** button again to set temperature; (90°F~210°F)

6. Press +/- button to set heating temperature: (210°F as shown below)




7. **DIY** setting program finished, press  button to start working with the setting program.

Remark:

- a. In case of any modification after setting, button again to reset.
- b. To stop working, simply press  button to pause
- c. To cancel program during working, long press  button for 3 seconds to restore initial state.

5. **Pulse/Clean button: (touch button)**

1. Press **Pulse/Clean** button to start cleaning program;
(setting program/working for 1 minute)
2. Press **Pulse/Clean** button again to start pulse function
3. Under the cleaning program, simply press  button to run the 1 minute cleaning program

Chapter 3 Cleaning and Maintenance

1. Make sure plug is **OFF** before cleaning.
2. Letting the pitcher cool down before cleaning to prevent burn by after heat.
3. Caution the sharp blade to avoid injury while cleaning.
4. Do not use chemicals such as alcohol to do the wiping.
5. If the residue at the bottom of the cup is difficult to clean, first soak it in warm water, then brush it with the sponge or cloth in the same direction, finally rinse it off with water.
6. Do not rinse pitcher and motor base directly to avoid water leakage into the interior.
7. Keep dry of the cover and motor base after cleaning.
8. Keep any appliance away from heat and fire.

Chapter 4 Fault Analysis

Please check and analyze the fault before contacting the after-sales service department.

Fault phenomenon	Fault Analysis	Fault Removal
Ingredients can't be smashed	Low voltage	Stabilize voltage
	Over size ingredients	According to specified amount
	Little water	Above minimum water level
	Blunt blade	Replace new blade
Spill	Much water	Please add water by scale
	Dirt spill-proof carbon rod	Clean spill-proof carbon rod
Burnt	Over size ingredients	According to specified amount
Not heating	Over size ingredients trigger spill-proof	Reduce ingredients
	Circuit board failure	Repair
	Motor failure	Repair
No smashing	Circuit board failure	Repair
	Motor failure	Repair

Chapter 5 Warranty and After-sale Services

This product has no user-serviceable parts. Do not attempt to examine or repair this product yourself. Only qualified service personnel should perform any servicing. In case of damage, contact our after sales support line for advice on inspection, repair or return of the damaged product.

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Professional Home Kitchen Heating Blender

Digital Countertop Blender with Heat for Soup Maker Ability,
Adjustable Time/Temp/Speed Settings

Features:

- Professional Home Kitchen Blender System
- Sleek, Modern Food Blender Style
- Powerful High-Speed Blending Motor
- Heating Function for Soup Maker Ability
- Simple Electric Plug-in Design
- Unique Button-Activated 'Pulse' Blend Ability
- Warming 'Keep Warm' Mode
- Adjustable Blending Time & Blend Speed Settings
- LCD Display Screen with Digital Touch Button Controls
- Multiple Preset Programmed Blend Modes
- Stainless Steel Cutting Blade
- Reinforced Serrated Blades Blend Ice Easily
- Powerful 360° Cylindrical Impact for Instant Nutrition Extraction
- Stain Resistant, Heat-Resistant & Easy-to-Clean
- Large Capacity Easy-Pour Container
- BPA Free, Food Grade Construction
- Safe for Placement on Any Kitchen Table or Counter
- Perfect for Mixed Drinks, Fresh Juice Smoothies, Soups & More

What's in the Box:

- Electric Blender Base
- Blend Container with Blade
- Container Cover
- Removable Lid Cap
- Food Recipe Book

Technical Specs:

- High-Powered Blender Motor: 1000 Watt
- Blend Speed Settings: Up 26,000+ RPM
- Adjustable Speed Control: (9) Speed Settings
- Adjustable Blend Time Setting: Up to 99 Minutes
- Adjustable Heat / Temperature Setting: 90 - 210° Fahrenheit (32 - 99° Celsius)
- Blending Cup Capacity: 1400ml / 47 oz. (Hot Food)
- Blending Cup Capacity: 1750ml / 59 oz. (Cold Food)
- Noise Operating Level: <90dB
- Construction Material: Clear Tritan Blend Container, Engineered ABS Housing
- Power Cable Length: 3' ft.
- Power Supply: 120V
- Total Blender Size (L x W x H): 9.3" x 8.0" x 19.0" -inches



Questions? Issues?

We are here to help!

Phone: (1) 718-535-1800

Email: support@pyleusa.com



WARNING:

This product can expose you to a chemical or group of chemicals, which may include "Lead (Pb)" which is known in the state of California to cause cancer, birth defects, or other reproductive harm. For more info, go to <https://www.p65warnings.ca.gov/>.



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