Contents

02 Warranty Page
03 Welcome
04 General Information and Safety Instructions
06 Features
07 Assembly and Parts List
08 Getting Started
12 Hints & Tips
14 Other Useful Information
15 FAQ
16 Index
17 Repair & Refurbished Goods or Parts Notice
The product is guaranteed to be free from defects in workmanship and parts for a period of 60 months from the date of purchase. Defects that occur within this warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion. The benefits conferred by this warranty are in addition to all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Supplier name: Winplus Australasia
Supplier address: PO Box 537
              Bayswater Business Centre VIC 3153
Supplier telephone: 1300 663 907
Supplier email address: customercare@winplus.com.au
Welcome

Congratulations on choosing to buy a Kuchef® product.

All products brought to you by Kuchef® are manufactured to the highest standards of performance and safety, and, as part of our philosophy of customer service and satisfaction, are backed by our comprehensive 5 Year Warranty.

We hope that you will enjoy using your purchase for many years to come.
General Information and Safety Instructions

GENERAL INFORMATION & SAFETY INSTRUCTIONS

• Do not use in dusty conditions.

• Do not drop the Professional Blender. Dropping or rough use of the unit will cause damage.

• Do not place near strong magnets or strong electric currents.

• If the Professional Blender is not in use, turn off and unplug from any power source.

• Do not attempt to repair, open or alter any components of the Professional Blender. In the case of improper usage or if you have opened, altered and repaired the product yourself, all guarantees are void.

• The supplier does not accept responsibility for additional or consequential damage other than covered by legal product responsibility.

• The supplier is not responsible for the end use of this product including any improper use or when used for purposes that are not specified.
## Warnings

1. Read all instructions before operating the Professional Blender for the first time.

2. 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.

3. Do not use the appliance for other than intended or specified purposes.

4. Only use the Professional Blender with Australian Standard 220-240V AC 50Hz 10A rated power supply.

5. To avoid electrical shock, do not place the cord, plug or blender base in water or other liquids.

6. Do not operate appliance with wet hands or operate in a wet working environment.

7. Keep the professional blender and power cable away from heat sources and hot surfaces.

8. Always protect the power cable from undue flexing and wearing – do not allow the cable to hang off edge of the counter or table.

9. If the supply cord is damaged, do not use the product. Contact customer service for repair or replacement.

10. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

11. Children should be supervised to ensure that they do not play with the appliance.

12. Do not move the Professional Blender while it is switched on.

13. Do not leave your Professional Blender unattended when power is connected.

14. Do not use this appliance with an external timer or separate remote-control system of any kind.

15. Do not fill the container above its maximum indicated level.

16. Ensure that the blender is switched OFF before removing the container from the motor base.

17. Always operate Professional Blender according to instructions. Do not operate without container, lid or lid plug correctly in place. Only remove lid or lid plug to add ingredients when the appliance is turned OFF.

18. Take care blending hot liquids or creating soups as there is risk of burns; ensure the lid and lid plug are firmly in place.
Warnings Continued

19. Always wait until blades have stopped moving before removing container from motor base or removing lid. Do not touch moving parts.

20. Do not store or leave non-food items such as cutlery in the container. Never attempt to use the blender with a non-food item inside the container.

21. Take extreme care and use appropriate tools when emptying or cleaning the container as the blades are very sharp. Do not touch the blades with your hands.

22. Do not place hands or any other items into the container while blending.

23. Switch off the appliance and disconnect from power supply before changing accessories or approaching parts that move in use.

Features

- Powerful motor
- Variable speed
- Stainless steel blades
- 2L copolyester container, BPA free
- Safety switch

Technical Specifications

- **Model Number:** CB1390
- **Colour:** White
- **Voltage:** 220-240V AC 50HZ
- **Power:** 1390W
- **Capacity:** 2L
- **Weight:** 4.5kg
- **Warranty:** 5 years
Assembly and Parts List

1. Lid Plug
2. Container Lid
3. 2L Container
4. Handle
5. Tamper
6. Centering Pad
7. ON/OFF Switch
8. Variable Speed Dial
9. PULSE/OFF Switch
10. Motor Base
Getting Started

Before First Use

Remove any packaging material and promotional labels before using your Professional Blender for the first time. Wash the container, lid, lid plug and tamper in warm soapy water before first use. Position your Professional Blender on a firm level table or bench.

NOTE: You may notice a slight odour from the blender motor on first use. This is normal and expected for the motors first operation.

About Your Professional Blender

There are some important features you need to know before using your Professional Blender:

ON/OFF Function
The ON/OFF switch will activate the motor on a continuous setting.

PULSE Function
The PULSE function is used for a short burst of power. Activating this switch will cause the blades to turn at their highest speed and can assist with crushing ingredients such as ice.

Tamper
The tamper can be used to assist in pushing ingredients down onto the blades. In the case where not much liquid is in the container, larger ingredients may sit on top of the blades. Use the tamper to press down the ingredients and continue movement.

Variable Speed Dial
The Variable Speed Dial lets you set the rotation speed of the blades. MIN will be the slowest speed and MAX will be the highest. This feature enables more control over how you blend or chop your ingredients.
Basic Operation Of Your Professional Blender

1. Ensure the ON/OFF switch is in the OFF position. Plug into a household power outlet and turn on the power at the outlet.

2. Place the container onto the motor base. To locate correctly you may need to rotate the drive gear so that the container aligns and sits correctly on the base.

NOTE: The blender will not operate if the container is not correctly in place. A safety switch prevents the motor turning on without the container correctly in place.

3. Load the container with desired ingredients, ensuring not to fill above maximum level.

4. Press lid firmly into container. Insert lid plug, then twist to line up the lock symbols.
5. Ensure the speed dial is set to MIN.

6. Turn the ON/OFF switch to ON to activate the blades.

**WARNING:** Do not place any body part or foreign object in the blender during operation as blades are very sharp and can cause serious injury.

7. Blend ingredients for required time, adjusting the speed dial as required, then turn the ON/OFF switch to OFF and speed dial to MIN once finished.

8. Remove container from motor base, then remove the lid and use a plastic scraper or spatula to remove mixture if necessary.

**NOTE:** Do not use metal utensils to remove ingredients as it may damage the blades.
Pulse

Use the PULSE function for a short burst of power. Activating this switch will cause the blades to turn at their highest speed. The PULSE function will work with the ON/OFF switch in the ON or OFF position. Also note that the switch will always spring back to the OFF position.

To use the PULSE function:

1. Follow steps 1 - 5 listed under ‘Basic Operation Of Your Professional Blender’ on page 10.
2. Press the *PULSE/OFF* button to PULSE.
3. Continue following steps 7 & 8 listed under ‘Basic Operation Of Your Professional Blender’ on page 10.

Using The Tamper

Utilise the tamper to press the ingredients down towards the blades. It is recommended to move the tamper around the sides of the blender as well as straight down for best results. Do not use excessive force with the tamper.

To use the tamper:

1. Follow steps 1 - 3 listed under ‘Basic Operation Of Your Professional Blender’ on page 10.

2. Press lid firmly into container, do not insert lid plug.
3. Insert the tamper through the lid hole.
4. Turn blender ON or use PULSE function. Use the tamper through the lid hole and push the ingredients down.

WARNING: Never force the tamper further down than the lid opening allows as this may cause damage to the tamper or the blender. Never use the tamper without the lid in place.
Hints & Tips

Crushing Ice

For the best results when crushing ice, you will need to add some water to the container.

1. Fill container with desired amount of ice.
2. Cover with water to float ice above blades.
3. Press lid firmly into container. Insert lid plug, then twist to line up the lock symbols.
4. Activate PULSE three times quickly.
5. Drain water from ice using a strainer.

Heating

Your Professional Blender has the ability to heat up ingredients which makes it perfect for cooking soups in minutes. This process occurs by friction produced from the rapid rotation of the blades. In most cases the heating process will take between 5 to 10 minutes once the ingredients are puréed. Refer to the soup section of the recipe book for detailed instructions.

WARNING: When cooking hot liquids or creating hot soups take caution as there is risk of burns.

Jammed Ingredients

When blending certain ingredients, chunks may become stuck below the blades. This can often be indicated by a loud noise emitted from the blender. In this occurrence follow the instructions below:

1. Turn the blender OFF.
2. Remove the container from motor base and remove lid.
3. Using a plastic utensil, carefully shift the ingredients from underneath the blades.
4. Place container back correctly onto motor base, attach lid and proceed with blending

NOTE: If the ingredients continue to get jammed, it is recommended to completely remove large chunks and chop down to a smaller size then continue blending.
**Overheat Reset Procedure**

The blender has a built in safety feature which will shut off the motor in the event it overheats:

1. Turn ON/OFF switch to OFF.
2. Turn off power outlet and unplug blender.
3. Allow approximately 10 - 30 minutes to let motor cool down.
4. Ensure ON/OFF switch is still in the OFF position. Plug blender back into power outlet and turn power outlet on.
5. Press the reset button underneath the motor base.
6. Proceed to turn motor ON and continue blending. If you still experience problems, please call customer service on 1300 663 907.

**Juicing**

When juicing, the high speed blades can blend the skins and seeds of fruits and vegetables. This ensures the fibre and other essential vitamins and nutrients are retained. You will notice that the juice is thicker due to the presence of the fibre and pulp in the juice. You can easily remove the pulp using a piece of muslin cloth, or a fine strainer, which will result in a thinner juice similar to that produced by a traditional juicer.

**How to Juice**

1. Chop your fruit or vegetables down to a manageable size and place in container.

2. Blend ingredients as per instructions listed on pages 11-12.

3. Strain juice through a muslin cloth if desired to separate pulp.

NOTE: You can blend all parts of fruits and vegetables including skins and seeds.
Other Useful Information

Rubber Drive Gear

Your Professional Blender comes with a spare rubber drive gear. It is possible the original rubber drive gear will deteriorate over time, so you may need to replace it. The gear provides positive contact between the zinc alloy drive gear on the container and the motor base. It is located within the drive gear on top of the motor base.

**WARNING:** Unplug blender from power outlet before replacing the rubber drive gear.

1. Ensure motor is unplugged from outlet and that you have the spare rubber drive gear ready.

2. Remove existing rubber drive gear using small pliers, gently pull up to pull the gear out.

3. Push new rubber drive gear in the opening, it will slot into place.

4. Ensure new rubber drive gear sits flush.

Cleaning and Storage

To clean motor base, unplug from power outlet. Use a moist cloth to wipe down the exterior. Do not submerge the motor base in water. To clean the container, lid, lid plug and tamper, wash thoroughly in warm soapy water, rinse and dry.
### FAQ

<table>
<thead>
<tr>
<th>Problem</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>My blender won’t turn on</strong></td>
<td>• Check that the blender is correctly plugged into a power outlet.</td>
</tr>
<tr>
<td></td>
<td>• Check the power outlet is turned on.</td>
</tr>
<tr>
<td></td>
<td>• Check that the container is correctly assembled with the lid in place.</td>
</tr>
<tr>
<td></td>
<td>• Follow the Overheat Reset Procedure on page 14 after checking all of the above.</td>
</tr>
<tr>
<td><strong>My ingredients are not moving</strong></td>
<td>• Turn blender OFF, remove container from the base, remove the lid and using plastic utensil attempt to shift the ingredients. Replace the lid and replace the container on the base, then turn ON.</td>
</tr>
<tr>
<td></td>
<td>• Turn blender OFF. Remove lid plug and insert Tamper, this can assist moving thicker ingredients. See page 11 for more details.</td>
</tr>
<tr>
<td></td>
<td>• Follow steps outlined under Jammed Ingredients on page 13.</td>
</tr>
<tr>
<td><strong>My blender stopped working</strong></td>
<td>• Check that the blender is correctly plugged into a power outlet.</td>
</tr>
<tr>
<td></td>
<td>• Check the power outlet is turned on.</td>
</tr>
<tr>
<td></td>
<td>• Check that the container is correctly assembled to the base.</td>
</tr>
<tr>
<td></td>
<td>• The blender may have overheated due to the wrong setting or overuse. Follow the Overheat Reset Procedure on page 14.</td>
</tr>
</tbody>
</table>
## Index

<table>
<thead>
<tr>
<th>Section</th>
<th>Page(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assembly and Parts List</td>
<td>7</td>
</tr>
<tr>
<td>Centering Pad</td>
<td>7</td>
</tr>
<tr>
<td>Container</td>
<td>5-15</td>
</tr>
<tr>
<td>Drive Gear</td>
<td>9, 14</td>
</tr>
<tr>
<td>FAQ</td>
<td>15</td>
</tr>
<tr>
<td>Features</td>
<td>6, 8</td>
</tr>
<tr>
<td>General Information and Safety Instructions</td>
<td>4</td>
</tr>
<tr>
<td>Getting Started</td>
<td>8</td>
</tr>
<tr>
<td>Handle</td>
<td>7</td>
</tr>
<tr>
<td>Lid</td>
<td>5, 7-12, 14-15</td>
</tr>
<tr>
<td>Lid plug</td>
<td>5, 7-9, 11-12, 14-15</td>
</tr>
<tr>
<td>Motor Base</td>
<td>5, 7, 9, 10, 12-14</td>
</tr>
<tr>
<td>Overheat</td>
<td>13, 15</td>
</tr>
<tr>
<td>Pulse</td>
<td>7, 8, 11, 12</td>
</tr>
<tr>
<td>Tamper</td>
<td>7, 8, 11, 14, 15</td>
</tr>
<tr>
<td>Technical Specifications</td>
<td>6</td>
</tr>
<tr>
<td>Variable Speed Dial</td>
<td>6-8</td>
</tr>
<tr>
<td>Warning</td>
<td>5, 6, 10-12</td>
</tr>
<tr>
<td>Warranty Details</td>
<td>2</td>
</tr>
<tr>
<td>Welcome</td>
<td>3</td>
</tr>
</tbody>
</table>
Unfortunately, from time to time, faulty products are manufactured which need to be returned to the Supplier for repair.

Please be aware that if your product is capable of retaining user-generated data (such as files stored on a computer hard drive, telephone numbers stored on a mobile telephone, songs stored on a portable media player, games saved on a games console or files stored on a USB memory stick) during the process of repair, some or all of your stored data may be lost.

We recommend you save this data elsewhere prior to sending the product for repair.

You should also be aware that rather than repairing goods, we may replace them with refurbished goods of the same type or use refurbished parts in the repair process.

Please be assured though, refurbished parts or replacements are only used where they meet ALDI’s stringent quality specifications.

If at any time you feel your repair is being handled unsatisfactorily, you may escalate your complaint. Please telephone us on 1300 663 907 or write to us at:

Supplier name: Winplus Australasia
Supplier address: PO Box 537
              Bayswater Business Centre VIC 3153
Supplier telephone: 1300 663 907
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