FARBERWARE[®]

BLENDER

Model Number: 103742 UPC: 681131037426

Customer Assistance

1-855-451-2897 (US)



Please consider the option to recycle the packaging material and donate any appliance you are no longer using.

IMPORTANT SAFEGUARDS

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

- Read all instructions before use.
- To protect against electric shock do not immerse cord or plugs or motor unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from wall outlet when not in use, before putting on or taking off parts, and before cleaning.
- Flashing light indicates the appliance is ready to operate. Avoid any contact with blades or moving parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Call our toll-free customer assistance number for information on examination, repair, or adjustment.
- The use of accessory attachments, including canning jars, not recommended by the appliance manufacturer may result in fire, electric shock or injuries to persons.
- Do not use outdoors or in a damp area.
- Do not let power cord hang over edge of table or counter.
- To disconnect, switch off appliance by pressing \dot{U} button (on/off), then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the appliance. A scraper may be used but must be used only when the appliance is not running.
- Blades are sharp. Handle carefully.
- To reduce the risk of injury, never place blade unit and base on motor unit without jar or cup properly attached.
- Container must be properly in place before operating appliance.
- Always operate appliance with the jar lid in place.
- Do not blend hot liquids in the jar or cup. Allow any hot liquids to cool to a lukewarm temperature before pouring them into the blending attachment.
- Press the **DRINK CUP** button when operating the cup. Do not press any other function button.
- Do not blend ice or nuts in the cup.
- Do not place the appliance close to the edge of the counter-top.

SAVE THESE INSTRUCTIONS!

ADDITIONAL SAFEGUARDS

This appliance is for **HOUSEHOLD USE ONLY**.

DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

Extension cords

- A short detachable power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use. If long detachable power-supply cord or extension is used:
 - The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance.
 - If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord; and
 - The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

Polarized plug

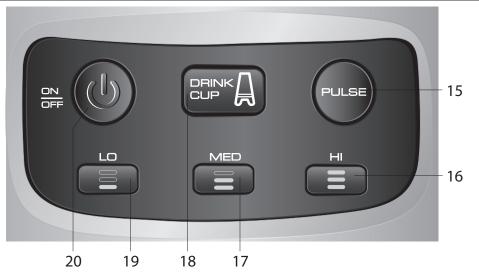
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.



- 2. Adaptor ring with seal
- 3. Blade unit with seal
- 4. Blade base
- 5. Cord cut-out
- 6. Power cord with plug
- 7. Control panel
- 8. Cord storage

- 10. Anti-slip feet
- 11. Cup lid with seal
- 12. Jar
- 13. Jar lid with spout covers
- 14. Measuring cup

PARTS



- 15. PULSE button
- 16. **HI** button (high speed)
- 17. **EMED** button (medium speed)
- 18. DRINK CUP button
- 19. **LO** button (low speed)
- 20. Übutton (on/off)



ILLUSTRATIONS





OPERATION

Before first use

- Remove all packaging materials, labels and/or stickers from your appliance.
- Check package contents for completeness and damage. Do not operate the appliance if package content is incomplete or appears damaged. Return it immediately to the dealer.

CAUTION: Danger of suffocation! Packaging materials are not toys. Always keep plastic bags, foils and Styrofoam parts away from babies and children. Packaging material could block nose and mouth and prevent breathing.

• Clean your appliance thoroughly before using for the first time (\mapsto Cleaning).

Assembly

• Place the motor unit (9) on a clean, flat and stable surface.

NOTE: Ensure all seals are correctly placed during assembly and not damaged. Do not use the appliance without the seals.

CAUTION: The blades on the blade unit **(3)** are very sharp. Always handle blade assemblies with care. Do not touch blades; this may cause injuries (ill. **(j)**).

OPERATION

- Carefully assemble the jar or cup (ill. a+b+c).
 - Jar:
 - Place the blade unit with seal (3) on the blade base (4).
 - Slightly tilt the jar (12) while carefully guiding it over the blade unit (3).
 - Secure the jar (12) to the blade base (4) by turning it clockwise. Ensure a tight seal.
 - Once food has been placed in the jar (12), place the jar lid (13) together with the measuring cup (14) in on the jar (12). Ensure one of the spout covers is placed over the spout.
 - Cup:
 - Place the blade unit with seal (3) on the blade base (4).
 - Slightly tilt the adaptor ring with seal (2) while carefully guiding it over the blade unit (3).
 - Secure the adaptor ring (2) to the blade base (4) by turning it clockwise. Ensure a tight seal.
 - Once food has been placed in the drink cup (1), place the assembled adaptor ring (2), blade unit (3) and blade base (4) on the drink cup (1) and secure it by turning it clockwise.
- Align the bottom of the blade base (4) with the top of the motor unit (9) (ill. d).

CAUTION: Never place the blade assembly (3+4) on the motor unit (9) without first assembling it to the jar (12) or drink cup (1).

• To remove either the drink cup (1) or jar (12), make sure the blender is off and then lift them upwards off the motor unit (9).

Using the appliance

Use the blender for pureeing very finely and for blending. Use the jar for preparing sauces, smoothies, shakes, baby food, vegetables, fruit thin batter, puree. Use the cup only for preparing smoothies and shakes.

NOTE: The appliance has a rated power of 800W. Before plugging it into the wall outlet, ensure that the electrical circuit is not overloaded with other appliances. This appliance should always be operated on a separate 120V ~ 60Hz wall outlet.

CAUTION: Always ensure there is food in the jar (12) or drink cup (1) before using the appliance. Do not use the jar (12) or drink cup (1) to blend hot liquids. Do not overfill the appliance. The **MAX** line of the drink drink cup (1) is for liquid only, not for solid food. Do not use the appliance without the jar (12), drink cup (1) or without the jar lid (13) (ill. h + i). Do not use the jar or drink cup in a microwave. **CAUTION:** Never leave the appliance unattended during operation.

- Assemble the required attachment, jar (12) or drink cup (1) (\rightarrow Assembly).
- Place the food in either the jar (12) or drink cup (1).

OPERATION

NOTE: Peel or core any fruits or vegetables and cut them into small chunks. Cut solid food into small cubes. Do not overfill the attachments, jar **(12)** or drink cup **(1)**.

- Attach either the jar (12) or drink cup (1) on the motor unit (9). Align the bottom of the blade base (4) with the top of the motor unit (9) (ill. d).
- Connect the plug (6) to a wall outlet (ill. (e)).

CAUTION: Ensure that the attachment is securely fastened to the motor unit (9) before switching the appliance on.

• Press the 0 button (20). The appliance is now is stand-by mode and the 0 button (20) is flashing blue.

NOTE: If no function is selected, the appliance will switch off automatically after 3:30 minutes. To start using the appliance again, press the 0 button (20).

BUTTON	DURATION	SPEED (CYCLE)	USE
PULSE	until released	max	 short bursts of power allows varying levels of blending use for ice crushing, chopping nuts, herbs or biscuit crumbs
Ξн	about 60sec	max - low	liquefying and whippingblending at high speed
	about 60sec	high - low	 blending smoothies, milk shakes and frozen drinks chopping larger ingredients blending at medium speed
LO	about 60sec	med - low	 making baby food, chopping and mixing blending at low speed
DRINK CUP	about 50sec	med - low	 preparing smoothies, fruit or vegetable drinks

NOTE: During use, the appliance circulates the speed output as mentioned above. **NOTE:** Allow the appliance some time to cool down during operation cycles. It is recommended to allow a cooling down of equal cycle time after each usage.

OPERATION

NOTE: HI, MED, LO programs are changeable during operation and total operation time is about 60 sec. Press O button (20) or **PULSE** button (15) to finish the program during operation.

DRINK CUP program is independent with others. Press other function keys will not affect its operation. Only press button (20) to finish the program.

NOTE: This is appliance is featured with the perfect blend technology. The appliance is programmed to change speeds during operation. The change of speeds allows the food to drop toward the blades giving an improved performance.

- Press the button representing the required function then the U button (20) is steady blue. Once the operation cycle has finished the U button (20) starts flashing again.
- For drink cup operation use the **DRINK CUP** button **(18)** only. Use of other function buttons may damage the appliance.
- To stop an operation cycle prematurely, press the \bigcirc button (20).

NOTE: When using the jar **(12)**, it is possible to add additional food during the operation cycle by removing the measuring cup **(14)** from the jar lid **(13)** (ill. (9)). **NOTE:** Do not hold drink cup during operation. When blending heavy loads using the drink cup, the appliance may turn slightly. If desired the appliance can be stabilized by holding the left side of the base.

- Disconnect the plug (6) from the wall outlet (ill. (k)).
- When too much food is placed in the blender, the load can exceed its rated power and preventing blade from turning. When this occurs the appliance will stop working within a few seconds and the \circlearrowright button (20) light starts flashing. If this occurs, press the \circlearrowright button (20) to switch off the appliance. Remove some of the load. Turn appliance on and press desired speed.
- If the appliance is operated with heavy loads for long period of time or multiple cycles, it will turn off to protect from overheating. The appliance will stop and the \bigcirc button (20) light starts flashing. Press the \bigcirc button (20) to switch off the appliance and unplug from wall outlet. Wait at least 10 to 15 minutes before plugging appliance back in for normal operation.

Strawberry Smoothie (Speed – MED)

1 cup	frozen fruit
1 cup	milk
1 cup	strawberry yogurt
¹∕₂ scoop	unflavored or strawberry protein powder (optional)
2 tbsps	sugar (sweeten to taste)
1 cup	ice

- Place ingredients in blender jar in the order given above.
- Make sure ice is evenly distributed over the mixture.
- Protein powder, if used, should be evenly distributed over the ingredients.
- Turn appliance on and use **MED** button (17). Stop when desired consistency is achieved.

Strawberry Banana Smoothie (Speed – MED)

1 cup	frozen fruit
1 cup	milk
½ cup	banana
1 cup	strawberry yogurt
½ scoop	unflavored or strawberry protein powder (optional)
2 tbsps	sugar (sweeten to taste)
1 cup	ice

• Place ingredients in blender jar in the order given above.

• Make sure ice is evenly distributed over the mixture.

• Protein powder, if used, should be evenly distributed over the ingredients.

• Turn appliance on and use **MED** button (17). Stop when desired consistency is achieved.

Peach Smoothie (Speed – MED)

1 cup	frozen peach slices
1 tbsp	unsweetened natural peach preserve
1 cup	milk
1 cup	vanilla yogurt
½ scoop	unflavored or vanilla protein powder (optional)
2 tbsps	sugar (sweeten to taste)
1 cup	ice

- Place ingredients in blender jar in the order given above.
- Make sure ice is evenly distributed over the mixture.
- Protein powder, if used, should be evenly distributed over the ingredients.
- Turn appliance on and use MED button (17). Stop when desired consistency is achieved.

Peach / Mango Smoothie (Speed – MED)

½ cup	frozen peach slices
½ cup	frozen mango pieces
1 tbsp	unsweetened natural peach preserve
1 cup	milk
1 cup	vanilla yogurt
½ scoop	unflavored or vanilla protein powder (optional)
1 tbsps	sugar (sweeten to taste)
1 cup	ice

- Place ingredients in blender jar in the order given above.
- Make sure ice is evenly distributed over the mixture.
- Protein powder, if used, should be evenly distributed over the ingredients.
- Turn appliance on and use **MED** button (17). Stop when desired consistency is achieved.

Frozen Drinks – Margaritas, Daiquiris, and Pina Coladas (Speed – MED)

16 oz.	frozen peach slices
4 oz.	alcohol – tequila, rom, or as recommended by drink mix instructions
4 cups	ice

- Place liquids in blender jar in the order given above
- Make sure ice is evenly distributed in the jar
- Turn appliance on and use **MED** button (17). Stop when desired consistency is achieved.

Vanilla Milk Shake (Speed – MED)

1 cup	milk	
4 tsps	vanilla extract	
1 tbsps	sugar (sweeten to taste)	
2 cups	vanilla ice cream	

- Place ingredients in blender jar in order given above.
- Do not pack the ice cream to tight. Liquids should be able to flow through the ice cream.
- Turn appliance on and use **MED** button (17). Stop when desired consistency is achieved.

Strawberry Milk Shake (Speed – MED)

1 cup	frozen strawberries
1 cup	milk
1 tsp	vanilla extract
2 tbsps	sugar (sweeten to taste)
2 cups	vanilla ice cream

- Place ingredients in blender jar in order given above.
- Do not pack the ice cream to tight. Liquids should be able to flow through the ice cream.
- Turn appliance on and use **MED** button (17). Stop when desired consistency is achieved.

Strawberry Banana Milk Shake (Speed – MED)

1 cup	frozen strawberries
1/2	banana
1 cup	milk
1 tsp	vanilla extract
2 tbsp	sugar (sweeten to taste)
2 cups	vanilla ice cream

- Place ingredients in blender jar in order given above.
- Do not pack the ice cream to tight. Liquids should be able to flow through the ice cream.
- Turn appliance on and use **MED** button (17). Stop when desired consistency is achieved.

Chocolate Milk Shake (Speed – MED)

1 cup	milk
1 tbsp	chocolate syrup
1 tsp	vanilla extract
2 tbsp	sugar (sweeten to taste)
2 cups	chocolate ice cream

- Place ingredients in blender jar in order given above.
- Do not pack the ice cream to tight. Liquids should be able to flow through the ice cream.
- Turn appliance on and use **MED** button (17). Stop when desired consistency is achieved.

Tootie-Fruity Milk Shake (Speed – MED)

1 cup	milk
1 tsp	vanilla extract
½ cup	frozen strawberries
½ cup	canned pineapple tidbits
¼ cup	maraschino cherries
2 tbsps	sugar (sweeten to taste)
2 cups	vanilla ice cream

- Place ingredients in blender jar in order given above.
- Do not pack the ice cream to tight. Liquids should be able to flow through the ice cream.
- Turn appliance on and use MED button (17). Stop when desired consistency is achieved.

Oreo Milk Shake Treat (Speed – HI)

½ cup	milk
1 tsp	vanilla extract
2 tbsps	sugar (sweeten to taste)
2 cups	vanilla ice cream
1 cup	Oreo cookies (whole)

- Place ingredients in blender jar in order given above.
- Do not pack the ice cream to tight. Liquids should be able to flow through the ice cream.
- Turn appliance on and use **HI** button (16).
- Run until ingredients are completely mixed.
- To thicken treat by adding more ice cream after ingredients have been blended. Be sure to stop appliance before adding ice cream. Thicken shake to preference. Limit ice cream to no more than 3 cups per batch.

Heath-Bar Milk Shake Treat (Speed – HI)

½ cup	milk	
1 tsp	vanilla extract	
2 tbsps	sugar (sweeten to taste)	
2 cups	vanilla ice cream	
½ cup	small heath bars or crushed heath bar	

- Place ingredients in blender jar in order given above.
- Do not pack the ice cream to tight. Liquids should be able to flow through the ice cream.
- Turn appliance on and use **HI** button (16).
- Run until ingredients are completely mixed.
- To thicken treat by adding more ice cream after ingredients have been blended. Be sure to stop appliance before adding ice cream. Thicken shake to preference. Limit ice cream to no more than 3 cups per batch.

Chocolate, Cherry and Caramel Milk Shake Treat (Speed –

HI)

½ cup	milk	
1 tsp	vanilla extract	
1 tsbp	caramel syrup	
1 tsbp	chocolate syrup	
2 tbsps	sugar (sweeten to taste)	
2 cups	vanilla ice cream	
¹ ⁄ ₄ cup	maraschino cherries	

- Place ingredients in blender jar in order given above.
- Do not pack the ice cream to tight. Liquids should be able to flow through the ice cream.
- Turn appliance on and use **HI** button (16).
- Run until ingredients are completely mixed.
- To thicken treat by adding more ice cream after ingredients have been blended. Be sure to stop appliance before adding ice cream. Thicken shake to preference. Limit ice cream to no more than 3 cups per batch.

Canned Tomato Salsa (Speed – LO)

28 oz.	can whole can tomatoes	
1 cloves	garlic	
1 tbsp	lemon juice	
1 tsp	salt	
1 jalapeno	peppers (increase or decrease to taste)	
1	small onion	
½ cup	cilantro	

- Drain whole tomatoes
- Place half of the tomatoes in the blender jar. Make sure that the tomatoes are evenly distributed in the jar.
- Place garlic, lemon juice and salt in the jar next.
- Quarter the jalapeno peppers and place in the jar.
- Cut onion into eighths and put into jar. Remove outer layer of onion before placing in the jar.
- Make sure to remove the stems of the cilantro. Use only the leaves. Distribute the cilantro evenly in the jar.
- Place the remaining tomatoes in the jar.
- Turn appliance on and use LO button (19). Stop when desired consistency is achieved.

Fresh Tomato Salsa (Speed – LO)

28 oz.	can tomatoes	
1 clove	garlic	
1 tbsp	lemon juice	
1 tsp	salt	
1 jalapeno	peppers (increase or decrease to taste)	
1	small onion	
½ cup	cilantro	

- Cut Roma tomatoes in eighths
- Place 2 tomatoes in the blender jar. Make sure that the tomato is evenly distributed in the jar.
- Place garlic, lemon juice and salt in the jar next.
- Quarter the jalapeno pepper and place in the jar.
- Cut onion into eighths and put into jar. Remove outer layer of onion before placing in the jar.
- Make sure to remove the stems of the Cilantro. Use only the leaves. Distribute the Cilantro evenly in the jar.
- Place the remaining tomato in the jar. Be sure to cut tomato into eight equal parts
- Turn appliance on and use **LO** button **(19)**. Stop when desired consistency is achieved.

Tomato / Tomatillo Salsa (Speed – LO)

14.5 oz.	can whole can tomatoes	
4	tomatillos	
1 cloves	garlic	
1 tbsp	emon juice	
1 tsp	salt	
1 jalapeno	peppers (increase or decrease to taste)	
1	small onion	
½ cup	cilantro	

- Drain whole tomatoes
- Place the tomatoes in the blender jar. Make sure that the tomatoes are evenly distributed in the jar.
- Place garlic, lemon juice and salt in the jar next.
- Quarter the jalapeno peppers and place in the jar.
- Cut onion into eighths and put into jar. Remove outer layer of onion before placing in the jar.
- Make sure to remove the stems of the Cilantro. Use only the leaves. Distribute the Cilantro evenly in the jar.
- Place the Tomatillos in the jar. Tomatillos should be quartered.
- Turn appliance on and use **LO** button **(19)**. Stop when desired consistency is achieved.

Marinara Sauce (Speed – LO)

28 oz.	can whole can tomatoes	
6 oz. can	tomato paste	
1 cloves	garlic	
4 tbsps	chopped parsley	
1 tsbp	oregano	
1 tsp	salt	
¼ tsp	black pepper	
1	small onion	
½ cup	white wine	
6 tbsp	olive oil	

- Drain whole tomatoes.
- Place the tomatoes in the blender jar. Make sure that the tomatoes are evenly distributed in the jar.
- Place garlic, parsley, oregano, salt and black pepper in the jar next.
- Cut onion into eighths and put into jar. Remove outer layer of onion before placing in the jar.
- Add white wine and 6 tbsps olive oil.
- Turn appliance on and use LO button (19). Stop when desired consistency is achieved.
- After the blender stops place ingredients in a sauce pan and simmer for 20 minutes.

Whipped Cream Recipe Speed (Speed – HI)

2 cups	whipped cream	
2 tbs	sugar	
1 tsp	vanilla	

DRINK CUP

Frozen Drinks – Margaritas, Daiquiris, and Pina Coladas

(Drink Cup Button)

4-6 oz.	drink mix
1-2 oz.	alcohol – tequila, rom, or as recommended by drink mix instructions
1 cup	ice

- Place liquids in blender jar in the order given above.
- Make sure ice is evenly distributed in the jar.
- Turn appliance on and only use **DRINK CUP** button (18).

Strawberry Smoothie (Drink Cup Button)

½ cup	frozen fruit	
½ cup	milk	
1⁄2 cup	strawberry yogurt	
½ scoop	unflavored or strawberry protein powder (optional)	
1 tbsp	sugar (sweeten to taste)	
½ cup	ice	

- Place ingredients in blender jar in the order given above.
- Make sure ice is evenly distributed over the mixture.
- Protein powder, if used, should be evenly distributed over the ingredients.
- Turn appliance on and only use **DRINK CUP** button (18).

Strawberry Smoothie (Drink Cup Button)

1 cup	frozen fruit
1 cup	fruit juice
1 tbsp	sugar (sweeten to taste)

- Place ingredients in blender jar in the order given above.
- Make sure frozen fruit is evenly distributed in juice.
- Turn appliance on and only use **DRINK CUP** button (18).

HINTS AND TIPS

- Cut foods into smaller pieces will allow a quicker blending process.
- Add liquid food into the jar or cup first before adding solid food. This way all ingredients are mixed evenly.
- For best results, cut solid food into approximately 0.5 inch (1.3 cm) to 1 inch (2.5 cm) cubes. Cut cheese into pieces no larger than 0.5 inch (1.3 cm).
- Operate the appliance for only as long as needed to reach the right consistency. To stop an operation cycle, press the U button (**20**).
- Do not operate the appliance for more than three minutes at a time. After each use, allow appliance to cool for at least three minutes.
- It is recommended to clean all accessories used after each operation.
- It is recommended to use the cup lid (11) when storing food in the drink cup (1) or for easy consumption of a prepared smoothie.
- Allow the appliance to come to a complete stop before changing speed settings.

CAUTION: Do not rinse the jar **(12)** with hot water after preparing cold food. Danger of injuries and shattering of jar **(12)**.

CLEANING

Proper maintenance will ensure many years of service from your appliance. Clean the appliance after every use. The appliance contains no user serviceable parts and requires little maintenance. Leave any servicing or repairs to qualified personnel.

CAUTION: Disconnect the plug **(6)** from the wall outlet. Allow all parts of the appliance to cool down completely.

NOTE: Do not immerse the power cord with plug **(6)** and motor unit **(9)** into water or any other liquid. Do not use abrasive cleaners, steel wool or scouring pads (ill. (m)). Dry all parts thoroughly after cleaning, before using or storing the appliance. Ensure that no water enters the appliance housing.

- All parts, apart from power cord with plug (6), motor unit (9) and blade unit (3) can be fully immersed in water and are dishwasher safe.
- Clean all parts of the appliance after each use.
- Clean the motor unit (9) with a slightly damp, soft cloth.
- Disassemble the jar and cup in reverse of assembly (→ Assembly).
- Do not put the jar or any other part in boiling water.

CLEANING

CAUTION: The blades are very sharp. Clean carefully. Danger of injuries! **NOTE:** Be careful not to damage or lose the seals.

NOTE: Dry all parts and surfaces thoroughly before use. Make sure that all parts and surfaces are completely dry before connecting the appliance to a wall outlet.

Storage

- Before storage, always make sure the appliance is completely cool, clean and dry.
- It is recommended to store the appliance in a dry place.
- Store the power cord in the cord storage (8) of the appliance (ill. n).
- Store the appliance on a stable shelf or in a cupboard, preferably in its original packaging. To avoid accidents, ensure that both the appliance and its power cord are beyond reach of children or pets.

TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
The appliance is not working	Appliance not plugged in	Insert the plug (6) into the wall outlet
	Wall outlet not energized	Check fuses and circuit breaker
	Appliance not switched on	Switch the appliance on by pressing the
	The motor is overheated	Unplug the appliance and allow the appliance to cool down for at least 10-15 minutes. Restart cycle
	Too much food in drink cup (1)	Switch the appliance off by pressing the U button (20) . Remove some food and restart the cycle.
The blades are rotating very slowly	Too much food in the drink cup (1) or jar (12)	Remove some food and restart cycle Add some liquid and restart cycle
Water Leakage	Between parts not fully tight	Secure the parts carefully
	Missing seal ring	Place the required seal ring

If additional assistance is needed, please contact our Customer Assistance at 1-855-451-2897 (US).

TECHNICAL DATA

Rated voltage: 120V ~ 60Hz Rated current: 6.67 A

Rated power input: 800 W Capacity:

Cup: max. 20oz (590 ml) Jar: max. 48oz (1500 ml)

CUSTOMER ASSISTANCE

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model number and product name ready for the operator to assist you. This number can be found on the bottom of your appliance and on the front page of this manual.

Model Number:

Product Name:

Customer Assistance Number 1-855-451-2897 (US) Keep these numbers for future reference!

Two-year limited warranty

What does your warranty cover?

- Any defect in material or workmanship.
- For how long after the original purchase?
- Two years.

What will we do?

- Provide you with a new one.
- For those items still under warranty but no longer available, WAL-MART reserves the right to replace with a similar FARBERWARE branded product of equal or greater value.

How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest WAL-MART store or call Customer Assistance at 1-855-451-2897 (US).

What does your warranty not cover?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/ or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- WAL-MART, FARBERWARE and the product manufacturer expressly disclaim all responsibility for special, incidental, and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you.

What if you encounter a problem with this product while using it outside the country of purchase?

 The warranty is valid only in the country of purchase and if you follow the warranty claim procedure as noted.

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