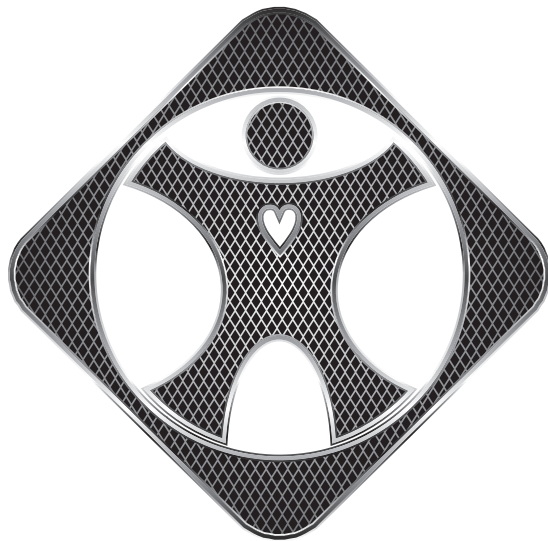


RPM

Professional

Owners Manual



L'EQUIP®
Life In Healthy Balance

RPM Professional
188 N Bluff Street Ste 100
St George, UT 84770
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L'EQUIP®
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CONGRATULATIONS

Congratulations on your purchase of the L'EQUIP RPM Professional Blender. This product is superbly engineered, innovatively designed, and built with lasting quality. We know you will enjoy it for years to come. After all, it's a L'EQUIP.

IMPORTANT SAFEGUARDS

The following basic safety precautions apply when using any electrical appliance.

Read all instructions.

- To protect against risk of electrical shock do not put in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contacting moving parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- The use of attachments, including canning jars, not recommended by the manufacturer may cause injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Do not let cord contact hot surface, including the stove.

HOUSEHOLD USE ONLY

- Keep hands and utensils out of pitcher while blending to reduce the risk of severe injury to persons or damage to the blender. A scraper may be used, but must be used only when the blender is not running.
- Blades are sharp. Handle carefully.
- To reduce the risk of injury never place blender blade assembly on base without pitcher properly attached.
- Always operate blender with lid in place.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- When blending hot liquids, Always secure the lid on top of the pitcher, make sure the funnel has been placed in the lid to allow for the escape of hot expanding gases.
- Never look directly into the blender while the motor is running.
- Blend no more than 8 ounces of hot liquid at a given time.
- Always start the blender at low speed and carefully increase the speed.

SAVE THESE INSTRUCTIONS.

MESURES DE PROTECTION IMPORTANTES

Les consignes de sécurité élémentaires suivantes s'appliquent lors de l'utilisation de n'importe quel appareil électrique.

Lisez toutes les instructions.

- Pour éviter tout risque d'électrocution, ne pas immerger l'appareil dans l'eau ou dans d'autres liquides.
- Une surveillance étroite est nécessaire lorsque l'on utilise un appareil à proximité des enfants.
- Débranchez votre appareil lorsque vous ne l'utilisez pas, avant de le monter ou de le démonter, et avant de le nettoyer.
- Évitez tout contact avec les pièces mobiles.
- N'utilisez pas un appareil dont le cordon est endommagé, ne le branchez pas après un mauvais fonctionnement, ou s'il est tombé ou endommagé de quelque façon que ce soit. Ramenez l'appareil au service de maintenance habilité le plus proche pour être vérifié, réparé ou pour un ajustement électrique ou mécanique.
- L'utilisation d'accessoires, comprenant des bocaux en verre, qui ne sont pas recommandés par le fabricant, peut entraîner des blessures.
- Ne l'utilisez pas à l'extérieur.
- Ne laissez pas le cordon pendre de la table ou du comptoir.
- Ne laissez pas le cordon rentrer en contact avec une surface chaude, y compris les plaques chauffantes.

USAGE RÉSIDENTIEL UNIQUEMENT

- Ne mettez ni les mains ni des ustensiles dans le pichet lors du mélange afin de réduire le risque de blessures graves et d'endommager le mixeur. Un grattoir peut-être utilisé, mais seulement si le mixeur ne fonctionne pas.
- Les lames sont aiguisées. À manier avec précautions.
- Pour réduire le risque de blessures, ne placez jamais la lame du mixeur sur sa base sans que le pichet ne soit correctement fixé.
- Faites toujours fonctionner le mixeur avec son couvercle placé comme il se doit.
- L'utilisation d'accessoires non recommandés ou non vendus par le fabricant peut entraîner un incendie, une électrocution ou des blessures.
- Lors du mélange de liquides chauds, fermez bien le couvercle du pichet, assurez-vous que l'entonnoir a été placé dans le couvercle de manière à laisser passer l'air dilaté.
- Ne regardez jamais directement dans le mixeur lors de la mise en marche du moteur.
- Ne mélangez pas plus de 237 ml (8 onces) de liquide chaud à la fois.
- Démarrez toujours le mixeur à basse vitesse et augmentez-la progressivement.

CONSERVEZ CES INSTRUCTIONS



PARTS DESCRIPTION

Stir Stick Handle
Stir Stick
Funnel
Lid
Lid Gasket
Blender Pitcher
Blade Assembly
Blender Base
Control Knob
Suction Feet



Stir Stick Handle: Folds down for compact storage. You must push the yellow button on the top of the stir stick to fold down the handle.

Stir Stick: Patented design, helps maintain circulation by pushing ingredients into the blades.

Funnel: Fits into the lid and enables you to add ingredients while the blades are turning and the lid is in place. The funnel is also helpful for drizzling oil in a slow steady stream when making mayonaise.

Lid: Lid has a tight fitting silicone sealing ring. The underside of the lid can be used as a blade wrench to tighten or loosen blade assembly.

Blender Pitcher: 8 cup pourable capacity Tritan Co-Polyester BPA Free Pitcher. New pitcher design enhances blending action.

Blade Assembly: Stainless Steel with a Titanium "Crusher" cross blade.

Blender Base: Low center of gravity design provides extreme stability. Suction cup feet keep the blender from moving.

Control Knob: One-touch variable speed dial with integrated pulse button turns the blender on/off and regulates speed. Push for full-power pulsing. Turn knob for precise speed control. When on, push to stop.



BEFORE FIRST USE

1. Remove all packing material and labels from the appliance.
2. Make sure the blade assembly is tight (follow assembly instructions on the following page).
3. Clean the blender before your first use by adding 1-2 cups warm water and a few drops of dish washing detergent to the pitcher.
4. Run at half speed for less than one minute.
5. Rinse in warm water and dry thoroughly.
6. Your RPM Professional is now ready for use.



QUICK TIPS

- Make sure the lid is secure before starting the motor.



- Always start with softer foods first on the bottom and add harder foods and ice on top. By doing this it will blend quicker and easier.



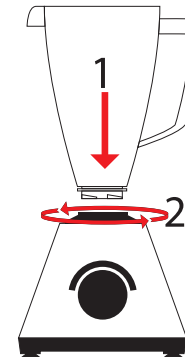
- If you get a piece of food logged in the blades use the pulse button to dislodge food.



- Remember the more ice or frozen food you add the thicker your consistency.

QUICK TIPS

- If machine does not turn on, make sure the container is fully locked into place.



- Always clean the container right after use with soap and water. If you let food dry on or inside the container it is much harder to clean later.

- Only use the smoothie stick when the lid is in place. If it is used without the lid, you run the risk of hitting the blades and ruining the stir stick.

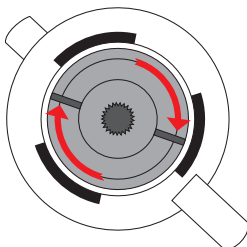


FIRST USE - GETTING STARTED

ASSEMBLY

Make sure the blender is unplugged from the power source.

1. Make sure the blade assembly is tight by turning the blender jar upside down and tightening the blade assembly with either your fingers or using the blender lid as a wrench.

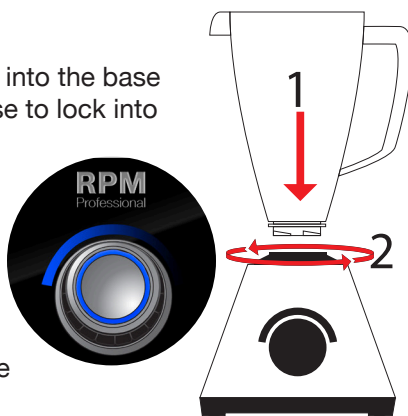


NOTE: Blender lid has slots built into the underside that fit over the tabs of the blade assembly to help install or remove it.

2. Unwind the cord from the cord storage and plug it into your power source.

3. Place the blender jar down into the base (1) and twist counter clockwise to lock into place (2).

4. The light above the knob will flash once when you plug in the blender.



NOTE: Blender jar must be firmly locked into place for the motor to run.

5. Add ingredients. Make sure the blade assembly is always in place before adding ingredients. Never run the blender empty.
6. Allow the blender to come to a full stop before removing the pitcher.
7. Unplug the appliance after use. Convenient storage for the entire cord is located underneath the base.

OPERATING THE RPM

PULSE OPERATION: for bursts of power push the control knob. For continuous pulsing, push and hold the control knob.



STOP: To immediately stop the machine when blending, push the control knob once.



BLENDING:

- To begin blending, turn the knob to the right to increase power and speed. Turn it until you reach your desired speed.



- Turn the control knob to the left to decrease the speed or to stop.



BLENDING HOT DRINKS:

Use extreme caution when processing hot foods or liquids to avoid burns.

- Never look directly into the blender while the motor is running.
- Always secure the lid on top of the pitcher when working with hot liquids.
- Make sure the funnel has been placed in the lid to allow for the escape of hot, expanding gases and to prevent splashing.
- Blend no more than 8 ounces of hot liquid at a given time.
- Always start the blender at low speed and carefully increase to full speed.

BLENDING ICE DRINKS:

Below are general instructions.

- Add ice or frozen ingredients.
- Add enough liquid (milk, juice, water) to cover frozen ingredients.
- Place the lid securely on the blender pitcher.
- Pulse the blender a few times to dislodge any frozen items that may be locked in the blades.
- Turn knob to the right to start motor. Increase speed gradually as high as necessary to crush ingredients.
- Use the stir stick to tamp frozen ingredients into the liquid. Blend for as short a time as possible. Too much blending creates friction heat that may melt the ingredients.

GRINDING COFFEE BEANS AND NUTS

The RPM will grind coffee beans, all nuts and seeds.

- For small seeds - add only enough seeds to come up to the blades. Try not to cover the blades. Place the lid on the pitcher and begin blending at half speed. Increase speed as necessary.
- For coffee beans or large nuts such as cashews, add one cup at a time. Place the lid on the pitcher and begin blending at half speed. Increase speed as necessary.

BASIC CLEANING & CARE

Caution: Do not use any abrasive cleaning tools, copper sponges, steel wool, bleach or other strong detergents on any blender parts.

Blades:

These may be removed for cleaning. Blades are extremely sharp, **USE CAUTION!** It is not necessary to remove blades after every use. We recommend blades not be washed in the dishwasher. The heat, steam, and harsh detergents of an automatic dishwasher will damage the ball bearings and lubrication. Carefully wash the blade assembly by hand. Avoid letting it soak in soapy water.

Blade Gasket:

This rubber gasket may be removed for cleaning and is replaceable. We recommend replacing the gasket at least once a year.



Lid:

Wash the lid with gentle dish washing liquid, a sponge, or a soft brush.

Lid Gasket:

This silicone gasket may be removed for cleaning and is replaceable.



Pitcher / Funnel / Stir Stick:

Remove the blade assembly before washing in dishwasher. The blender pitcher, funnel and stir stick are dishwasher safe, but whenever possible place them in the top rack.

Motor Base:

Unplug the power cord. Use a damp cloth or sponge to clean the surface of the motor base. Clean the knob with a soft cloth or sponge. Never immerse the motor base in water.



TROUBLE SHOOTING GUIDE

PROBLEMS	POSSIBLE REASONS & SOLUTIONS
Motor doesn't start or blades don't rotate.	Make sure the appliance is plugged in to a working electrical outlet.
	Be sure the blender pitcher is firmly locked into the base counter clock-wise.
Noise level increases. (other than normal increase with power level)	Make sure the blade assembly is tightened securely into the blender pitcher.
	Be sure the blender pitcher is firmly locked into the base counter clock-wise.
Food is unevenly chopped.	Uneven sizes of food or too much food in the blender pitcher. Try smaller batches of even portions.
Food is chopped too fine or is too watery.	Food has been over processed. Use pulse button for controlled processing.
Food collects on the lid or sides of the blender pitcher.	The mixture is too thick. Add more liquid.
	Use the stir stick to move ingredients into blending area.



For additional service or operational information visit us at

www.lequip.com

or call us at 877.267.2434

KEEP DATED SALES RECEIPT FOR WARRANTY SERVICE

If your blender is not functioning properly, contact our customer service department at the number above.

Your Name: _____

Purchase Receipt Date: _____

Place of Purchase: _____

Blender Serial Number: _____
(located on the bottom of the motor base)

WARRANTY

L'CHEF LLC, dba L'EQUIP warrants the **L'EQUIP RPM Professional Blender**, to the original purchaser, to be free of manufacturing defects in materials and workmanship for a period of 10 years. Defective product will be repaired or replaced with a comparable model at our sole discretion, upon receiving the defective product.

This warranty applies only to the original noncommercial purchaser. Since an unauthorized dealer is an original purchaser, the warranty does not apply to consumers purchasing from unauthorized dealers. It also does not apply to damage resulting from accident, misuse, shipping, normal wear, commercial use, neglect, incidental or consequential damages, or from damage caused by any foreign objects getting into the appliance.

Implied warranties of merchantability and fitness for a particular purpose and all other warranties express or implied, other than the limited warranty described on this page, are excluded. The only remedy for damage covered by the limited warranty is repair or replacement. L'EQUIP will not refund the purchase price or provide any other remedy.

This warranty applies to products purchased and operated in the U.S.A. and Canada, only. Transportation, handling, and/or shipping costs are not included in this warranty.

Read the instructions before attempting to use the product.

This product contains no user serviceable parts. Any attempt to repair it will void the warranty. If you have a problem with your Expandable Dehydrator and to obtain performance of this warranty, return it securely packed, along with a dated proof of purchase:

L'EQUIP Attn: Service Dept.
3505 West California Ave. Suite #100
Salt Lake City, UT 84104

For your convenience, there is a (Request Warranty Service Form) located at www.lequip.com under the warranty tab. For more information email customer service at service@lequip.com or call 1.877.267.2434.

To insure prompt service, include a statement with the product, giving specific reasons for the return, along with your information.

