

# how to use MD-326S

#### MADIN CHEFMASTER FOOD PREPARATION BLENDER

The most important of cooking is the ingredients

The texture, mixture of ingredietns will effected the taste of the dish

Chefmaster makes chef's work easier and more convenience!



### how to use MD-326S

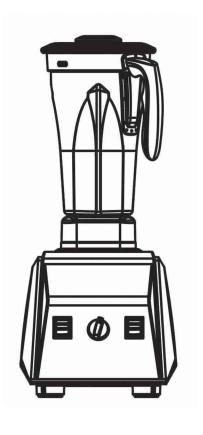
MADIN CHEFMASTER FOOD PREPARATION BLENDER











# Identification of parts MD-326S

MADIN CHEFMASTER











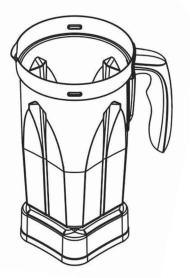
condiment cover

blender jar cover

stainless steel jar Capacity: 1800cc

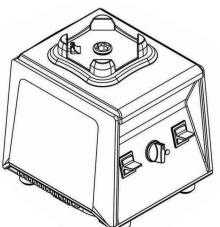








stirring rod



MD-326S main machine







#### START/STOP

To start or stop, pull up the power switch. To use the pulse function, pull down the switch. It will stop automatically when the swtich has released



#### **TIME PROGRAM**

Select the time program based on the ingrediens or beverages you want to make



#### VARIABLE SPEED

Adjust the variable speed to control the speed of the blending operation. There are 10 levels of variable speed







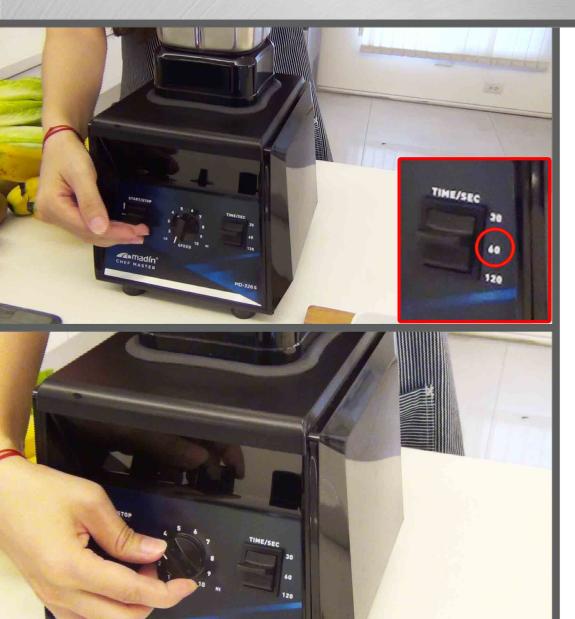
## Step 1 Put the ingredients

Chefmaster blends grains and beans very well into powder. It used for kitchen ingredient preparation, ingredients such as chilli, onions, garlics, etc

## Step 2 Put the blender jar on to the machine properly

close the blender jar with the jar cover and condiment lid





#### Step 3

#### Select the timer program

Choose the timer program that you need to suit your ingredients or beverages. There are 3 auto-timer choices: 30, 60, and 120 seconds

#### Step 4

#### Pull up the power switch (ON)

Switch ON to start the blending operation. The program will be finished automatically

#### Step 5

#### Adjust the variable speed

When the blending process is in operation, adjust the speed to the level that you need



#### C. Safety Instructions

Put the JAR COVER and LID PROPERLY into the blender jar

When using the stirring rod, blender jar MUST be covered with jar cover

DO NOT put finger when the blender is in working process

Before cleaning the machine or blender jar, remember to UNPLUG the cord

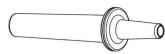
DO NOT use the machine for other purpose

Ex: Water, milk, fructose, etc

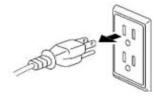
DO NOT let any liquid reach inside the machine.













DO NOT let any insects reach inside the machine



DO NOT put ice cube or ingredients until the whole jar







#### **Troubleshooting and Emergency Treatment**

#### 1. When motor does not move

Possible cause: Check the jar inserted correctly or not? Press"recovery key then unplug and re-plug the power code. (Decoding automatically)

#### 2. Operation suddenly stopped

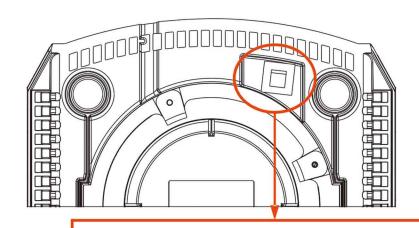
Possible cause: Too much amount ofingredients (ice cubes). concentration of the ingredients is too high or the viscosity is too sticky

Situation above, the amount should be reduced by half or adding more This machine is equipped with safety off device help machine will automatically power off when the electricity overload, please unplug and re-plug, and then the machine will be able to use again.





- 1. The blender is provided with "Overload Protection Device", when the temperature is over heat, the machine will turn off automatically.
- 2. Please unplug the power cord for 15 minutes. When the temperature back to normal, blender is ready to use again
- 3. If there is any sparkles or flames happened during operation. Please unplug it immediately and call nearest dealers or our company as soon as possible



The blender will automatically shut off when the temperature is over from normal. Unplug the cord, let it rest for 15 minutes. When the temperature back to normal. The machines Is ready to use again.

Temperature Protection Device