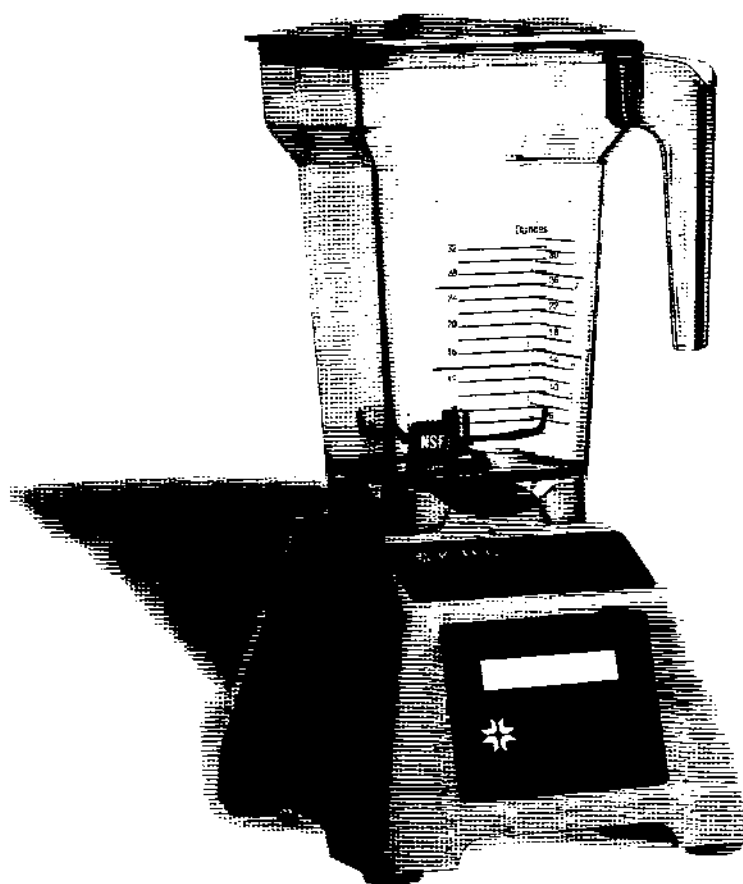


The Champ *High Performance Blender*

Care and Use Instructions

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Quick and Delicious Recipes for Healthy Living



K-TEC

World Leader in Blender Technology

420 N. Geneva Road
Lindon, UT 84042

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\$19.95

Congratulations!

You now have the world's finest kitchen appliance. Your **High Performance Champ** is ready to use and will soon be your favorite appliance in the kitchen.

This owner's manual has been prepared to help you become better acquainted with the unique features and operations of your machine. Your **High Performance Champ** is designed to be owner-friendly and machine-smart. Once you become familiar with the simple and easy push-button operation, your use of the High Performance Champ will only be limited by the imagination.

K-Tec constantly strives to place customer satisfaction as one of our top priorities. As you use your High Performance Champ, we ask that you share with us your suggestions, tips, recipes or other ideas. We will, in turn, make every effort to answer your questions and concerns.

We wish you every success, ease, and enjoyment as you now discover your new **High Performance Champ**.

K-TEC

420 North Geneva Road
Lindon, Utah 84042
800-748-5400

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Warranty!

The quality of your HP Champ is unsurpassed! In fact, we offer the best warranties in the business! We know you'll enjoy years of wonderful and reliable service from your Champ.

Warranty Description

K-TEC warrants the Champ High Performance Blender base and jar, as described in the Limited Warranty below, for 8 years.
K-TEC warrants the Champ High Performance Blender blade for a lifetime.
K-TEC warrants the Champ High Performance Blender coupling for a lifetime.
K-TEC warrants the Champ High Performance Blender keypad for a lifetime.

Warranties begin from the date of shipment. Cosmetic damage, product abuse, unreasonable use, damage resulting from an accident, product tampering, servicing performed or attempted by unauthorized service agencies, units that have been modified or used for commercial purposes are not included under this warranty.

Limited Eight Year Warranty

K-TEC warrants each new Champ High Performance Blender motor to be free of defect in material and workmanship for a period of eight years. The jar is covered against breakage for 8 years. During this period, such defects will be repaired or the product replaced, at K-TEC's discretion, without charge. This warranty does not cover damage caused by misuse, accident, or negligence. All implied warranties, including but not limited to implied warranties of fitness and merchantability are limited in duration to a period of eight years on motor unit and jar. Any unit submitted for repair must be accompanied by proof of original purchase and shipped, prepaid, to:

K-TEC Incorporated
420 North Geneva Road
Lindon, UT 84042

In the event you have any questions concerning the use and care of this product or concerning service, please write a letter explaining the nature of your concern.

Model Number

Date Warranty Mailed

Service!

Welcome to the most wonderful service department you will probably never encounter! K-TEC prides itself on employing customer friendly and service oriented people. Quality products are usually surrounded by quality people. Here at K-TEC, we sincerely believe, you will find both!

Service Procedure

Should you experience any difficulty in using your K-TEC High Performance Champ Blender, please do the following:

Under Warranty

Step 1. Contact K-TEC immediately at 1-801-785-3600 or your sales representative to diagnose the difficulty. Please have ready your serial number and a description of the problem. Do not attempt to do your own repairs. Repairs made by persons other than K-TEC authorized service representatives will void the warranty. Please be aware, many issues can be resolved simply and quickly over the telephone!

Step 2. If the difficulty cannot be resolved over the telephone, your unit may require repair or replacement. If your blender is under warranty, K-TEC will provide repairs at no charge. If your unit is no longer under warranty, K-TEC will bill you for services rendered.

Step 3. Upon receiving instructions from K-TEC, securely box your broken or damaged unit and enclose the following: a) a detailed explanation of the problem, b) your name, address, and telephone number, c) the unit serial number (located on the bottom of the blender base), d) your purchase date, and finally e) the place of purchase. Please Ship the unit and requested items to:

K-TEC, Inc.
Attn: Service Department
420 North Geneva Road
Lindon, UT 84042

No Longer Under Warranty

Should you experience any difficulty after your warranty has expired, don't worry! Remember, your dealing with one of the best and most reasonably priced service departments you will probably never encounter! Simply follow steps 1 through 3, and K-TEC will bill you for services rendered.

IMPORTANT SAFEGUARDS

**READ ALL INSTRUCTIONS CAREFULLY BEFORE USING YOUR K-TEC
CHAMP HIGH PERFORMANCE BLENDER.**

SAFETY CERTIFICATION

The CHAMP HIGH PERFORMANCE blender is certified by CSA/NRTL Report No. 46039-10.

HEALTH CERTIFICATION

The CHAMP HIGH PERFORMANCE blender is certified by the National Safety Foundation (NSF) as of November 17, 1995 under the letter K (for K-TEC) in the NSF Official Listing.

AVOID CONTACT WITH MOVING PARTS

- Keep fingers, hands, hair and clothing away from all moving parts.
- Keep all utensils away from the drive socket and blender blades during operation.
- **NEVER** put hands into blender jar or add substances by hand when blender is operating.
- **NEVER** place jar into drive socket if blender motor is operating.
- Do not rock the blender when it is operating. Keep the blender jar straight up until the operation is complete.

POWER CORD PRECAUTIONS

- Do not operate with a damaged cord or plug.
- Do not let the cord hang over the edge of the work surface.
- Never use extension cord with the blender unit.
- Unplug the blender before changing its location or cleaning.

NEVER ATTEMPT TO REPAIR THE POWER UNIT.

Never remove the blender base cover. The blender base does not contain self-adjustable or serviceable parts. All service and adjustments must be made at the K-TEC factory. **Removing the cover or attempting to service the blender will void the warranty.**

TURN THE UNIT OFF WHEN NOT IN USE.

**THE 110/120 VOLT RECEPTACLE FOR THE POWER UNIT SHOULD BE PROTECTED BY A
20 AMP CIRCUIT BREAKER.**

NEVER OPERATE IF THE UNIT APPEARS DAMAGED.

If the blender malfunctions, or if it is dropped or damaged in any way, return the blender to K-TEC immediately for examination, repair, electrical or mechanical adjustment, or possible replacement.

DO NOT IMMERSE THE MOTOR UNIT IN LIQUID.

Do not operate the blender and blender base in water or any other liquid. Do not clean motor base by holding it under a stream of water. Do not use the blender outdoors.

**NEVER PUT ITEMS SUCH AS METAL, ROCKS, OR OTHER HARD MATERIALS INTO
BLENDER.**

ALWAYS SECURE THE BLENDER LID BEFORE STARTING THE MACHINE.

SAVE THESE INSTRUCTIONS

UNPACKING

SAVE THE BOXES AND TWO FOAM INSERTS FOR FUTURE STORAGE OR SHIPPING. SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

UNPACKING YOUR BLENDER

Step 1. Refer to the packing slip attached to your shipment for an inventory of parts you ordered. You should have received the following items:

- Model ES-3 **CHAMP HIGH PERFORMANCE** Blender Base
- Blender Jar with Lid
- Additional Blender Jars (optional)

Step 2. Remove blender base and blender jar from carton.

Step 3. Unwind the power cord.

Step 4. Check for any packing material which may have blocked ventilation holes in the power unit

Step 5. Inspect all items to ensure no damage occurred in shipment.

Step 6. If any damage has occurred call K-TEC immediately at 1-800-748-5400.

RECORDING YOUR SERIAL NUMBER AND DATE OF SHIPMENT

Record below your blender serial number (located on the bottom of the blender base) and date of purchase. You will need these when contacting K-TEC.

Blender Serial # _____

Date of Shipment _____

Refer to these whenever contacting K-TEC.

OPERATING INSTRUCTIONS

Step 1. Place blender base on clean dry surface.

Step 2. Make sure a 110/120 volt plug outlet (Preferably with 20 amp circuit protection) is available within four feet of the blender base. **The main power switch must be turned off prior to plugging in the unit.** Plug in the blender base.

Step 3. Turn on the main power switch located on the back of the blender base.

Step 4. Place the properly filled blender jar on the base, making sure the jar is seated all the way down. Attach the blender lid securely.

Step 5. Press the desired touchpad button once. (If you have filled the jar over half full, it may be advisable to hold the blender jar lid closed while activating the motor) To cancel or stop the blender at any time, press the touchpad button a second time.

Step 6. When the cycle is complete, additional blending can be achieved by holding the pulse button for the desired time.

AUTOMATIC CYCLE OPERATION

Buttons 1, 2, 3, and 4 on the touchpad are pre-programmed cycles designed for easy-to-use recipes included in your recipe book. The cycles will start with the press of a button and will stop automatically when the cycle is complete.

Button 5 is a speed key: This button is unique because it allows you to set the speed to your own desired setting. To set the speed, simply hold the 5 button down for a number of seconds. The *Green LED display* will reflect the speed setting (1 through 10) on the left side. When you release the button, the motor will remain at the speed selected for 50 seconds unless you touch the button again to terminate the cycle.

■**Button 1:** Blends soft items such as ice creams and shakes. It runs for 27 seconds at low speed. This setting is ideal for soft fruits such as grapes, peaches and oranges.

■**Button 2:** Great granita and margarita cycle. Good for ice cubes, fruit syrups or concentrates. This is a short cycle at only 14 seconds varying between low and high speeds. Great for soft fruits.

■**Button 3:** This is the most frequently used speed of all. This button provides a robust cycle for more difficult "smoothies" or frozen drinks of fruit and ice. The cycle runs 23 seconds. This cycle handles firmer fruits such as apples, pineapple with the core, watermelon with seeds, etc.

■**Button 4:** This cycle is for frozen fruits and hard vegetables. This cycle fluctuates between lower and higher speeds to pull thicker materials into the blade. It is an excellent cycle for carrots, broccoli and hard materials such as whole wheat and rice.

■**Button 5:** The speed key. This key is used when one wishes to control the cycle. In this mode, the motor will run as long as 50 seconds and at whatever speed you select up to speed 10 (28,000RPM plus).

■**Button P:** The Pulse button provides one with the ability to chop foods or make chunky salsa's by controlling the blade. The motor runs only while the "P" button is held down.

TROUBLESHOOTING SUGGESTIONS

◆**BLENDER DOES NOT WORK**◆ If the blender does not work, try the following:

- Make sure the main power switch in the back lower-left corner is turned on.
- Unplug, then plug in the power cord.
- Check the breaker switch to make sure it is set to the on position.
- Check blender jar to make sure the blade turns freely while unattached to the base. If blade does not move, the problem is in the jar, not the base.

Welcome to K-TEC Champ Excellence

♦**BLENDER CAVITATES**♦ If the blender blade spins freely while the ingredients seem to be suspended in the top of the blender jar, the mixture is too cold. Try adding less ice or additional liquid to the mixture. Cavitation is usually caused by not having enough liquid in the jar in relation to frozen ingredients.

♦**BLADE STOPS**♦ If overload switch stops blender, remove blender jar and carefully check for blockage of the blade. If no blockage is found, replace jar and use the "P" button on the touchpad to quickly pulse the blade through the mixture. Once the blade spins freely, a pre-programmed button may be used. Caution: When pulsing with the "high" button hold the lid tightly to prevent contents from spilling out.

♦**BLENDED TEXTURE UNSATISFACTORY**♦ If the blended texture of product is uneven, do the following:

- Make sure drive shaft on the jar is fully engaged into the drive socket.
- Increase cycle time. (Pulse the "P" button to achieve the desired texture.)

♦**BLENDER WALKS ON CABINET**♦ If the blender moves on the counter top during operation, clean dust and grime from the bottom of the rubber feet on the blender motor base. Use any common household cleaner.

TRIED EVERYTHING? If none of the preceding suggestions work, contact K-TEC at **1-800-748-5400** for further assistance.

DAILY CLEANING

Step 1. Using hot tap water from the hot water tap, add 4 cups water and 1 1/2 teaspoons of liquid dish washing soap to the blender jar.

Step 2. Place the lid tightly onto the jar. Place the blender jar on the blender base and press the "P" button for 15 seconds or use an appropriate automated blend cycle.

Step 3. Rinse with clear water until all soap is rinsed from jar and lid.

Step 4. Clean the blender base by simply wiping the base and touchpad with a damp rag, soft soap (such as glass cleaner), and water.

LONG-TERM SANITATION

Step 1. For long-term sanitation, periodically fill the blender jar with hot tap water.

Step 2. Add one teaspoon of liquid chlorine bleach.

Step 3. Stir for 10 seconds to mix water and bleach. Let mixture stand in blender jar for five minutes.

Step 4. Empty water/bleach mixture and turn jar upside down on dish rack until dry.

Please note:

The preceding pages are only the first few pages in the instruction manual that comes with the champ blender.

The rest of the 150 page book contains recipes, nutrition info, and more.

We hope you have found this helpful.
www.discountjuicers.com