

TE

TODD ENGLISH

800W HIGH SPEED VACUUM BLENDING SYSTEM



**INSTRUCTIONS
MODEL TEVBLF**

MEET CHEF ENGLISH



Todd English is a celebrated chef, restaurateur, author, and television personality. He has opened innovative and award-winning restaurants around the globe. Among his numerous accolades from the culinary world, Chef English is a four-time James Beard Foundation Award winner and was named *Bon Appetit's* Restaurateur of the Year. He has authored four critically acclaimed cookbooks, including his most recent, *Cooking in Everyday English*. Chef English has also created the record-breaking housewares line, The Todd English Collection, and hosted the Emmy-nominated PBS travel series *Food Trip with Todd English*.

Todd English Kitchen is an exceptional range of high-performance countertop appliances. Todd's passion for the creative process results in these products delivering extraordinary blending, cooking, frying, mixing and ease of use. As Todd continues pushing the limits of imagination, his attention to detail and progressive design intrinsically allows endless possibilities that heighten the delicious world that surrounds us.

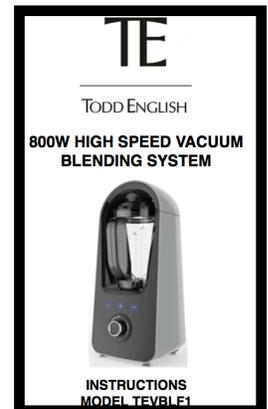
CONGRATULATIONS!

Congratulations on buying the Todd English Vacuum Blending System. This appliance will help you make fresh smoothies, dips, ice cream and etc. I love making smoothies to start my morning off and hope you will to! I've included a travel mug for when you are on the go or storage. I've also included some of my favorite easy to make recipes to get you inspired. Enjoy!

WHAT'S INCLUDED



Vacuum Storage Jar & Lid



Instruction Manual

Blender & Blender Jar and Lid

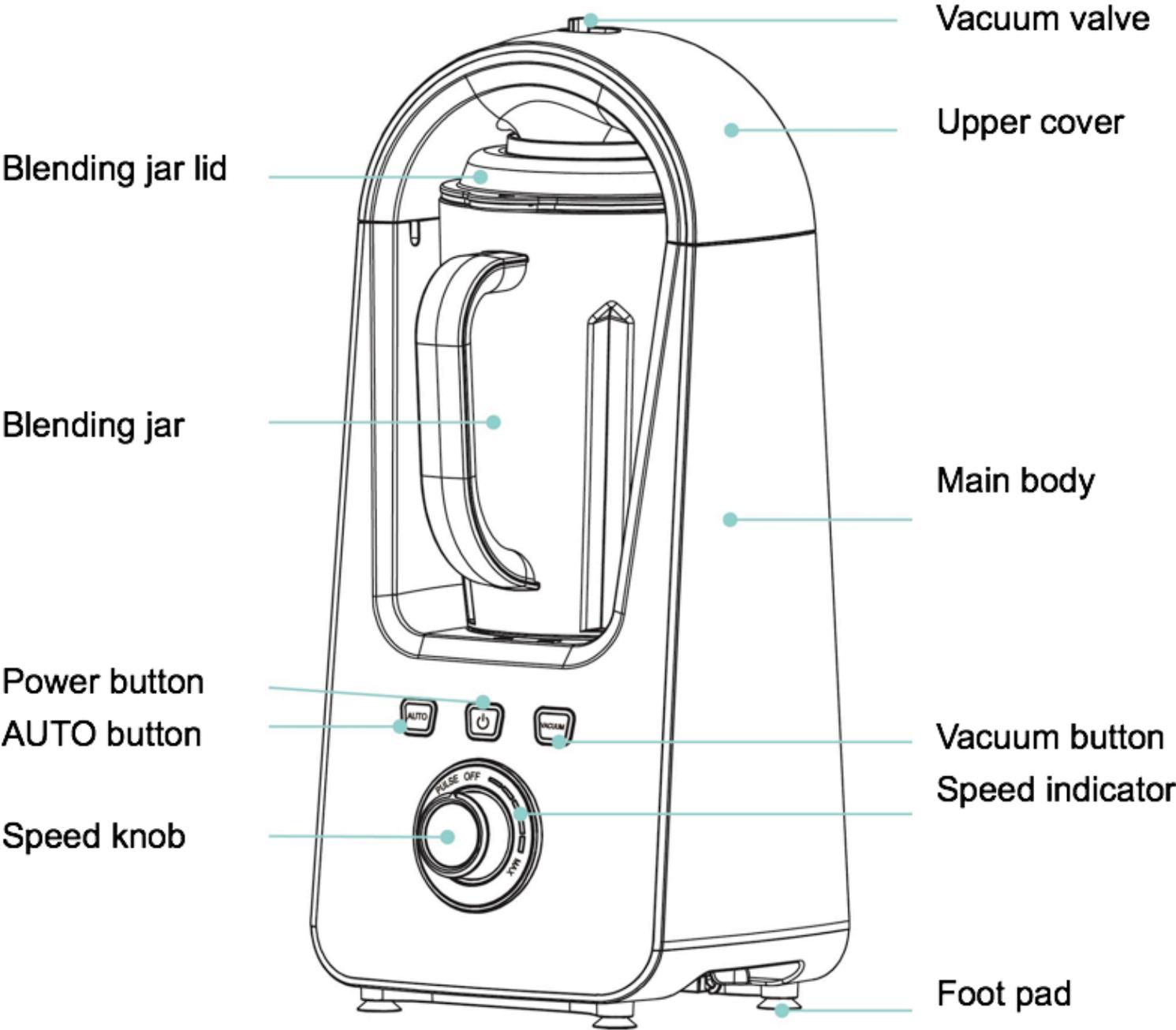
IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should be followed as follows:

- Read all instructions.
- Do not use for anything other than intended use.
- Do not place the unit on or near gas or another hot environment to avoid damages.
- Use extreme caution when moving the unit.
- Do not use near an open flame or cooktop.
- Place the unit on a level surface away from walls and cupboards. Do not let the cord hang over the edge of a table or counter or touch hot surfaces including the stove.
- Do not immerse the unit in liquid or allow liquid to be in contact with electrical parts.
- Close supervision is necessary when the appliance is used by or near children.
- The lid must be locked in place for the unit to operate.
- To protect against risk of electrical shock do not put the whole unit, power cord, or plug in water or other liquid.
- Do not touch the control panel with any sharp instruments.
- Unplug unit from outlet when not in use, before putting on or taking off parts and before cleaning.
- Do not use unit with an extension cord, always plug into a wall outlet.
- To prevent electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
- Do not use the unit if the cord is damaged or is dropped or damaged in any manner.
- The use of attachments not sold by the manufacturer may cause fire, electric shock or injury.
- Do not use the appliance if your hands are wet or if you are standing on a wet floor.
- Take care as the blades are very sharp.
- Keep hands and utensils away from the blade while blending to reduce the risk of severe injury to persons or damage to the vacuum blender.

- This appliance will be damaged and may cause injury if the interlock mechanism is subjected to excessive force.
- Do not use the vacuum blender more than three minutes.
- Do not leave the appliance unattended while it is on.
- Keep your hair, clothing and jewelry away from rotating parts.
- Refrain from touching moving parts while the device is in use.
- Before removing the blender jar, switch the unit off and wait until the blades have completely stopped.
- Do not move the unit while it is in use.
- Never turn the blender on without anything in it.
- Do not exceed the Max line on the jars.
- Always unplug the appliance before disassembling or assembling the appliance.
- Do not use outdoors.
- **SAVE THESE INSTRUCTIONS.**
- **HOUSEHOLD USE ONLY.**

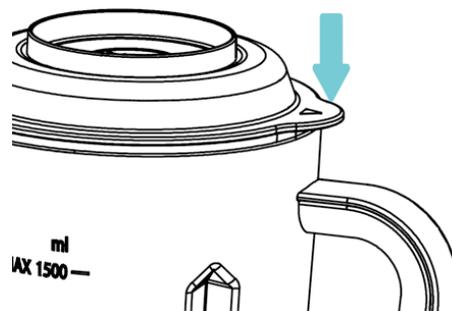
PARTS IDENTIFICATION



OPERATING INSTRUCTIONS

BLENDING:

1. Plug the unit into a wall outlet.
2. Lift up the upper cover and install the blender jar onto the base of the unit. To install place the jar aligned with the unlocked and turn to the locked position. Press the power button to turn the unit on.
3. Fill the jar with ingredients for blending. (it is suggested to put frozen ingredients or ice on top).
4. Place the lid on the jar with one lip aligned with the handle of the jar. Note: If the lid is not properly installed the unit will not operate and will beep when trying to blend. See image below.



5. To manually blend, press VACUUM, it is suggested to vacuum for about 45 seconds then press VACUUM again to stop.
6. Once ingredients are vacuumed, rotate the speed knob clockwise depending on desired speed.
7. To pulse during blending, turn the knob counterclockwise and rotate as many times as desired.

8. When blending consistency has been reached turn the speed knob to OFF.
9. To use the AUTO function, press AUTO. The blender will automatically vacuum for 45 seconds and blend for one minute. Note: When using the AUTO program, it can only be stopped by pressing AUTO again.
10. Once blending is completed either manually or AUTO, release the vacuum seal on the blender by opening the vacuum valve on top of the upper cover and lift the top cover up. Once there is no audible air coming out release the upper cover. Once that is completed release the air from the vacuum valve on the blending jar lid. Turn the jar to the unlocked position to lift out of the base.
11. After the vacuum seal is released, the lid should lift up and the ingredients will be able to be poured out.

VACUUMING:

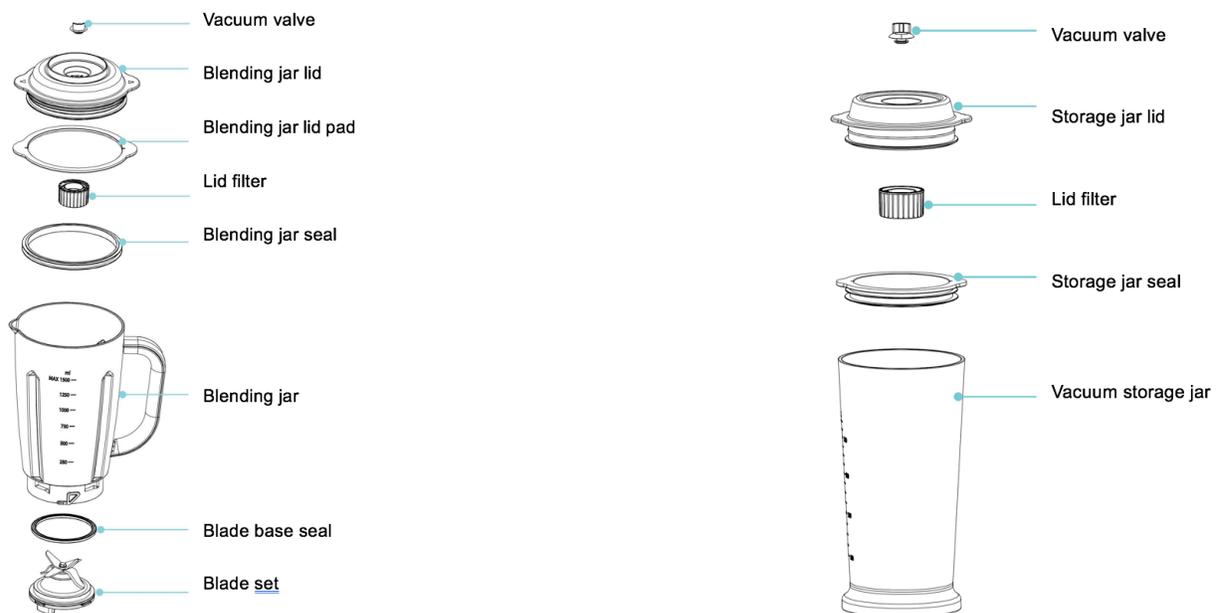
1. Plug the unit into a wall outlet.
2. Install the vacuum storage jar onto the base of the unit.
3. Fill the jar with ingredients for vacuuming. Place the lid on the jar.
4. Press VACUUM, the unit will vacuum for 45 seconds.
5. The vacuum process will be complete when the indicator light goes out. Note: Only the VACUUM button can stop operation.

CLEANING GUIDE

Always unplug the unit before cleaning. Clean the blender jar & lid and vacuum storage jar & lid after each use. To clean hand wash with water, non-abrasive liquids and a sponge, dry with a soft cloth. To clean the unit, wipe with a dry cloth. These are also dishwasher safe but hand washing is suggested. Note: Never immerse the motor base or power cable in water.

CAUTION: Blades are extremely sharp and should be handled with care.

How to Remove Jar Parts for Cleaning



If it is desired for a more thorough clean begin by removing the parts for the lid first then the blade and base seal from the bottom of the unit. Once all desired parts are removed, hand wash with water, non-abrasive liquids and a sponge, dry with a soft cloth.

Please note that it is crucial for the vacuum blender to work to have all parts installed correctly back on to the jars.

STORAGE

1. Unplug the cord from the unit.
2. Make sure all parts are clean and dry.

TIPS

- It is suggested to load the blender with softer foods and liquid first then to add frozen ingredients or ice on the top.
- Adding liquid will help to make the consistency less thick.
- If there are too many ingredients in the blender jar, take out some ingredients and begin blending process again to avoid damaging the motor.
- Beware of over processing some ingredients. Stop and check the consistency frequently.
- It is easier to open the blender jar or vacuum storage jar if you use one hand to release the vacuum seal and the other hand to open the lid.
- Chop vegetables and grate fibrous food like carrots and ginger.
- Start at a lower speed then gradually increase to a higher speed.
- Use pulse to process thick blends.
- For best results, pulse to crush ice.

RECIPES

Acai Bowl

Ingredients

- 1 Frozen Acai Packet
- 1/2 Banana
- 2/3 cup Frozen Mangos
- 2/3 cup Frozen Pineapple
- 2/3 cup Raspberries
- 1 Cup Almond Milk
- 1 Tablespoon Chia Seeds

Options For Toppings:

Chia seeds, fresh fruit, coconut flakes, agave, honey

Preparation

1. In the blender jar, pour in the milk and chia seeds then add the banana, mangos, pineapples, raspberries and Acai packet. Note: Depending on desired thickness more liquid can be added.
2. Close the lid. Press VACUUM and let the unit vacuum for about 45 seconds.
3. Rotate the speed knob clockwise depending on desired speed and blend until desired consistency is reached.
4. Serve in a bowl and top with various toppings such as chia seeds, berries, coconut flakes, agave, honey, etc.

Detox Smoothie

Ingredients

1 Handful Kale or Spinach
1/2 Tablespoon Ginger Paste
1 Stalk Celery
1/2 Apple Chopped in quarters
1/2 Medium Sized Cucumber
1 Lemon (for the juice)
1 Tablespoon Flax seeds
1 Cup Coconut water
5-6 Ice cubes

Preparation

1. In the blender jar, pour in the coconut water, lemon juice and flax seeds then add the rest of the ingredients with the ice on top. Note:
Depending on desired thickness more liquid can be added.
2. Close the lid. Press VACUUM and let the unit vacuum for about 45 seconds.
3. Rotate the speed knob clockwise depending on desired speed and blend until desired consistency is reached.
4. Serve in a glass.

Chocolate Cherry Smoothie

Ingredients

- 1/2 Cup Chocolate Coconut Water
- 1/2 Banana
- 1/2 Cup Frozen Cherries
- 1 Scoop Chocolate Protein Powder (Whey or Soy)
- 1 Tablespoon Chia Seeds

Preparation

1. In the blender jar, pour in the coconut water, protein powder and chia seeds then add the rest of the ingredients with the frozen cherries on top. Note: Depending on desired thickness more liquid can be added.
2. Close the lid. Press VACUUM and let the unit vacuum for about 45 seconds.
3. Rotate the speed knob clockwise depending on desired speed and blend until desired consistency is reached.
4. Serve in a glass.

Mixed Berry Smoothie

Ingredients

- 1/2 Banana
- 1/4 Cup Raspberries
- 1/2 Cup Blueberries
- 1/2 Cup Strawberries
- 2 Tablespoons Greek Yogurt
- 1/2 Cup Coconut Water
- 5-6 Ice Cubes

Preparation

1. In the blender jar, pour in the coconut water and greek yogurt then add the rest of the ingredients with the ice on top. Note: Depending on desired thickness more liquid can be added.
2. Close the lid. Press VACUUM and let the unit vacuum for about 45 seconds.
3. Rotate the speed knob clockwise depending on desired speed and blend until desired consistency is reached.
4. Serve in a glass.

Green Machine Smoothie

Ingredients

1 Handful Kale or Spinach
1/2 Banana
1/2 Cup Peaches
1 Teaspoon Flax
1 Teaspoon Chia
1/2 Almond Milk
5-6 Ice Cubes

Preparation

1. In the blender jar, pour in the almond milk, kale or spinach, chia seeds, and flax seeds then add the rest of the ingredients with the ice on top.
Note: Depending on desired thickness more liquid can be added.
2. Close the lid. Press VACUUM and let the unit vacuum for about 45 seconds.
3. Rotate the speed knob clockwise depending on desired speed and blend until desired consistency is reached.
4. Serve in a glass.

Antioxidant Smoothie

Ingredients

- 1/2 cup frozen blueberries
- 1/2 cup frozen cherries
- 1 tablespoon chia seeds
- 2 tablespoons Greek Yogurt
- 1/2 cup coconut water
- 1 scoop Vanilla Protein Powder (Whey or Soy)

Preparation

1. In the blender jar, pour in the coconut water, greek yogurt, vanilla protein powder and chia seeds then add blueberries and cherries on top. Note: Depending on desired thickness more liquid can be added.
2. Close the lid. Press VACUUM and let the unit vacuum for about 45 seconds.
3. Rotate the speed knob clockwise depending on desired speed and blend until desired consistency is reached.
4. Serve in a glass.

Peanut Butter & Jelly Smoothie

Ingredients

- 1/2 banana
- 1/2 cup Frozen Blackberries
- 1 Tablespoon Peanut Butter
- 1 Tablespoon Flaxseed
- 1 scoop Vanilla Protein Powder
- 1/2 Cup Coconut Water

Preparation

1. In the blender jar, pour in the coconut water, vanilla protein powder, flaxseed and peanut butter then add the banana and blackberries on top. Note: Depending on desired thickness more liquid can be added.
2. Close the lid. Press VACUUM and let the unit vacuum for about 45 seconds.
3. Rotate the speed knob clockwise depending on desired speed and blend until desired consistency is reached.
4. Serve in a glass.

LIMITED 60 DAY WARRANTY

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts arising under normal use and care in this product for a period of 60 days from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt showing item and date of purchase is an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any part which proves defective, or replace unit with a comparable model. Shipping and handling costs are not included for warranty replacements and are the responsibility of the customer.

To obtain service under the terms of this warranty, call our customer care department at 312-526-3760 (Monday- Friday 10:00AM-6:00PM CST), or send an email to customercare@alliedrich.net. Please provide the model number listed on the bottom of this page when contacting us.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Damages in transit.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than authorized dealer or service center.
- Shipping and handling costs.
- This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.

Manufacturer does not assume responsibility for loss or damage for return shipment. We recommend that you keep your original packaging should you require repair service. Before returning product please contact our customer care department for return authorization. When returning product for repair please include your full name, return address, and daytime phone number. Also include a brief description of the problem you are experiencing and a copy of your sales receipt or other proof of purchase in order to validate warranty status.

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