

## Cautions

### Before Use

- Check that your mains power supply corresponds to the voltage shown in this manual (also shown on the rating plate, located under the Motor Body ⑨).
- Do not connect the Plug ⑫ into your socket with wet hands.
- Ensure that the Mains Lead ⑫ is not near any hot surface, and is not in a position on the worktop where it could be 'snagged'. The Mains Lead should not hang over the side of the worktop, where it could accidentally snagged or pulled by children. There is a cord shortening facility located under the Motor Body ⑨.
- Do not move the appliance around by pulling the Mains Lead ⑫.
- Inspect the Jug ③ to ensure it is free from chips or cracks - these could cause the Jug to break during use causing injury.
- Always keep the appliance out of the reach of children.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience or knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- The appliance should only be used as instructed: there is potential for injury from misuse.
- Never mount the Cutter Blade Assembly ⑥ onto the Revolving Spigot ⑧ without the Jug ③ attached.
- Never leave the appliance unattended while it is operating.
- The Jug ③ and Lid ② must be securely locked in position before operating the machine: do not attempt to defeat the safety interlock mechanisms.
- Do not use any other jug or parts other than those supplied with the appliance.

### In Use

- Do not attempt to remove the Jug ③ or Lid ② while the machine is working.
- Do not operate the motor when the Jug ③ is empty.

### After Use

- Ensure the Cutter Blade Assembly ⑥ has come to a complete stop before removing the Lid ② from the Jug ③.
- Always disconnect the electricity supply before removing the Jug ③ from the Motor Body ⑨, or approaching any part that moves in use.
- Do not use fingers to scrape food away from the Cutter Blade Assembly ⑥. A plastic scraper may be used, but only when the electricity supply has been disconnected.
- Care must be taken handling the sharp blades when assembling, emptying the Jug ③ and during cleaning.
- Unplug the appliance when not in use.
- Pull the plug (not pull Mains Lead) to disconnect from mains socket.
- Do not immerse the Motor Body ⑨ in water.

### Faults and damage

- If the Jug ③ is chipped or cracked
- If the Mains Lead ⑫ has been damaged in any way.
- If the Blender appears to be faulty or damaged in any way
- **Do not switch on or attempt to operate.** Please contact Judge Customer Services, for address see Guarantee Section. Never attempt to repair to the appliance yourself
- Please keep your purchase receipt.

## Specification

Name	Model No.	Capacity	Rated Voltage	Rated Frequency	Rated Power
Judge Blender with Glass Jug	JEA51	1.5L	220 - 240v	50Hz	550W



### Judge 2 Year Domestic Electrical Guarantee

- The Judge 2 Year Domestic Electrical Guarantee covers the product to be free of defects in materials and workmanship for a period of TWO YEARS from the date of original retail purchase.
- During this period, JUDGE will, at their option, repair or replace defective parts of the product, or replace the product, providing the Use Care and Safety Advice have been followed.
- The Guarantee does not cover damage, defect or failure caused by or resulting from accidents, external damage, alteration, modification, abuse, misuse or misapplication.
- The Guarantee does not cover any damage caused by taking the appliance apart yourself, or attempting to repair the appliance yourself.
- **THE PRODUCT IS INTENDED FOR DOMESTIC USE ONLY.**
- Please keep your Purchase Receipt and contact us directly if you encounter any problems with your product.

**HORWOOD SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES RESULTING FROM THE USE OF THIS PRODUCT (INCLUDING COLOUR FADING, SCRATCHES OR ACCUMULATED DIRT) WITHOUT FOLLOWING THE USE, CARE & SAFETY INSTRUCTIONS.**

*Note: Due to the introduction of improvements from time to time, the right is reserved to supply products which differ slightly from those illustrated and described in this publication.*

Errors and Omissions Excepted.

### JUDGE

#### CUSTOMER SERVICES

Horwood, Avonmouth Way,  
Bristol, BS11 9HX, Great Britain

[www.judgecookware.co.uk](http://www.judgecookware.co.uk)

customerservice@horwood.co.uk

Tel: 0117 940 0000



### CORRECT DISPOSAL OF THIS PRODUCT



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

**FOR DOMESTIC USE ONLY**

# JUDGE

## Blender with Glass Jug

Model No. JEA51 - 550W

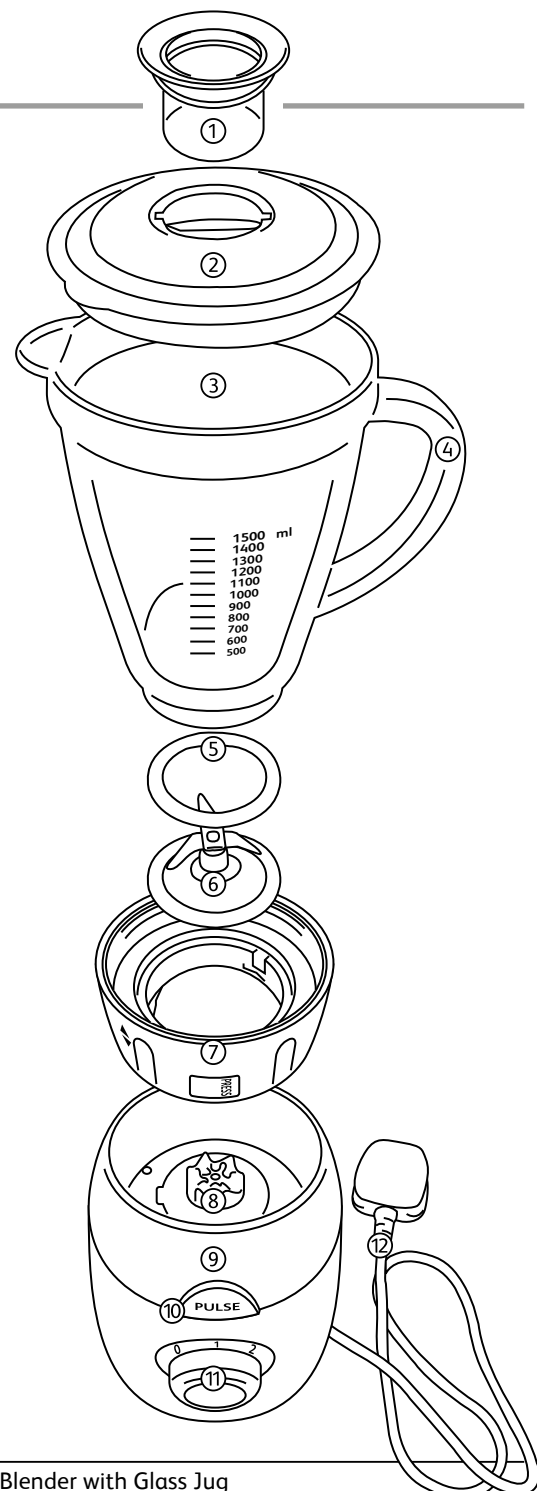
## Instruction Manual

Please read this instruction manual carefully before use and save for later reference.



**UNPACK YOUR BLENDER CAREFULLY (CUTTER BLADES ARE SHARP!) AND REMOVE PACKING PIECES, LABELS AND STICKERS BEFORE USE.**

## Identifying the parts of your Judge Blender

- 
- ① Measuring Cup / Pouring Hole Cover  
(SPARE PART CODE: JEA51M)
  - ② Lid, with Pouring Hole  
(SPARE PART CODE: JEA51L)
  - ③ Glass Jug  
(SPARE PART CODE: JEA51J)
  - ④ Jug Handle
  - ⑤ Sealing Gasket
  - ⑥ Cutter Blade Assembly  
(Take Care - Sharp Blades)
  - ⑦ Jug Base
  - ⑧ Revolving Spigot
  - ⑨ Motor Body
  - ⑩ Pulse Button
  - ⑪ Operating Switch  
0 = OFF  
1 = Low Speed  
2 = High Speed
  - ⑫ Mains Lead and Plug

For Spare Parts please contact  
**Judge Customer Services** -  
for address see Guarantee Section.

## Assembly

- **BEFORE FIRST USE:** wash assembled Jug ③ and Lid in warm soapy water, rinse and dry.
  - **Ensure that the appliance is disconnected from the electricity supply before assembly.**
1. The Measuring Cup ① pushes into the Lid Pouring Hole ② - turn the Measuring Cup clockwise to positively lock into place.

## Use

- *The appliance should be sited on a dry, level and stable surface, away from direct heat.*
1. With the appliance switched OFF (⑪ Position 0) add ingredients to the Jug ③ by removing the lid ②.
  2. When you have added your ingredients to the Jug ③, push the Lid ② securely back into position.
  3. Stabilise the appliance by placing one hand on top of the Lid ② (with the Measuring Cup / Pouring Hole Cover ① fitted)
  4. For best results begin blending by pressing the Pulse Button ⑩ two or three times, allowing the ingredient pieces to drop to the bottom of the Jug between bursts.
  5. Food may then be further blended by using the Operating Switch ⑪ in position 1 (low speed) or 2 (high speed).
- *The Lid ② must always be attached to the Jug ③ while the appliance is operating.*
  - Ingredients may also be added to the Jug ③ while the appliance is operating (⑪ Position 1/2) by removing the Pouring Hole Cover ① from the Lid ②.

2. The Lid ② is a push-fit into the top of the Jug ③.
  3. Lower the assembled Jug ③ onto the Motor Body ⑨. Turn clockwise until the Jug locks into place.
- **NOTE:** the appliance will not operate until assembled correctly.

## Removing processed food

- Before removing food from the Jug ③, wait until the Cutter Blades ⑥ have stopped spinning.
1. Disconnect the appliance from the electricity supply.
  2. Remove the Lid ②.
  3. Pour food from the Jug ③, scraping contents down with a spatula if necessary.
- To remove foods of a more solid consistency, remove the Jug ③ from the Cutter Blade Assembly ⑥ (Take Care - Sharp Blades) and Jug Base ⑦. Scrape food from the Jug with a spatula.

## Self Clean Function

- Once you have emptied the contents, simply add 1L of water and a small amount of liquid detergent and follow the "Use" & "Removing processed food" instructions.

## Periodic Cleaning

- Thoroughly wash the Jug ③, Lid ② and Cutter Blade Assembly ⑥ using warm soapy water.
- Unscrew the Jug Base ⑦ from the Glass Jug ④ by turning anti-clockwise (if this is a little stiff simply pour some hot water between the glass jug and the Jug Case ⑦) remove the Sealing Gasket ⑤, Cutter Blade Assembly ⑥ and wash using warm soapy water.
- Detachable parts ①/②/③/⑤/⑥/⑦ are also dishwasher safe.
- Motor Body ⑨ is wipe clean only, using a damp, soapy cloth.

## Tips

- Keep ingredient pieces roughly the same size when possible, this makes uniform blending easier. Cubes approx. 2.5cm / 1" are ideal.
- It is usually best to put liquid ingredients into the Jug ③ first.
- The appliance can complete a task in seconds - stop and check the consistency every few seconds rather than overblend.
- Most chopping tasks are best performed by using the pulse control.
- Do not overload the motor with extra heavy or extra large loads. If the blender has been overfilled, disconnect from mains electricity supply and remove some of the ingredients before continuing.
- If you run the motor continuously for 3 minutes, wait at least 5 minutes before running the motor again.
- Use a plastic spatula to scrape-down any pieces of food that stick to the inside of the Jug ③: Ensure the machine is disconnected from mains electricity supply before placing utensils or fingers into the jug.
- The maximum temperature of liquid foods that can be processed is 80°C. It is better to allow soups, broths etc to cool to a lower temperature if possible.
- If processing hot liquids the maximum capacity is reduced to 1L.
- At least one cup of liquid must be added to Ice Cubes before they will blend properly.
- The Judge Blender is versatile but it isn't a replacement for all other kitchen gadgets: it will not mash potatoes, whisk egg whites, chop raw meat, knead or mix stiff doughs or extract juices from fruit and vegetables.

## Storage

- Reassemble the appliance and store with Lid ② ajar in a safe place.