

CHEFMAN™

INSTRUCTION BOOKLET



READ ALL INSTRUCTIONS BEFORE USE.

HAND BLENDER WITH FOOD CHOPPER

RJ19 Series

For your safety and continued enjoyment of this product, always read the instruction manual before using.

IMPORTANT SAFEGUARDS



- FOR HOUSEHOLD USE ONLY -

WARNING: When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. To protect against electrical shock, do not put the motor body, cord or electrical plug of this hand blender in water or other liquid. The shaft of this appliance, where the blades are housed, has been designed for submersion in water or other liquids. Never submerge any other portion of this unit. If hand blender falls into liquid, remove immediately. **Do not reach into the liquid without unplugging the unit first.**
2. This appliance should not be used by children, and close supervision is necessary when any appliance is used near children.
3. **Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. To unplug, grasp plug and pull from electrical outlet. Never pull cord.**
4. Avoid contacting moving parts to prevent personal injury or damage to the blender.
5. During operation keep hands, hair, clothing, as well as spatulas and other utensils away from attachments and any mixing container to reduce risk of injury to persons, and/or damage to the appliance. A spatula may be used, but must be used only when the unit is not operating.
6. Blades are SHARP. Handle with care when removing, inserting or cleaning.
7. Do not operate this appliance with a damaged cord or plug or after appliance malfunctions or has been dropped or damaged in any manner. Return appliance to nearest authorized service facility for examination, repair or adjustment.
8. Remove detachable shaft from blender before washing the blades of shaft.
9. When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage, splattering and possibility of injury from burning.
10. Be certain the food chopper cover is securely locked in place before operating appliance. Do not attempt to remove cover until blade has stopped rotating.
11. Check food chopper bowl for presence of foreign objects before using.
12. Use this appliance for its intended use. The use of attachments or accessories not recommended by Chefman may cause fire, electrical shock, or risk of injury.
13. Do not use outdoors or for commercial purposes.

14. Do not let cord hang over edge of table or counter, or touch hot surfaces including stovetop.
15. Make sure the appliance is “off”, the motor has stopped completely, and the appliance is unplugged from outlet before putting on or taking off attachments, and before cleaning.
16. Always operate on a flat surface.

SAVE THESE INSTRUCTIONS

This appliance is for HOUSEHOLD USE ONLY. It may be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet.



WARNING: This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply extension cord is used:

- 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and:
- 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

LINE CORD SAFETY TIPS

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced. Please return it to an authorized service representative.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

IMPORTANT

During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

GETTING TO KNOW YOUR HAND BLENDER

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS

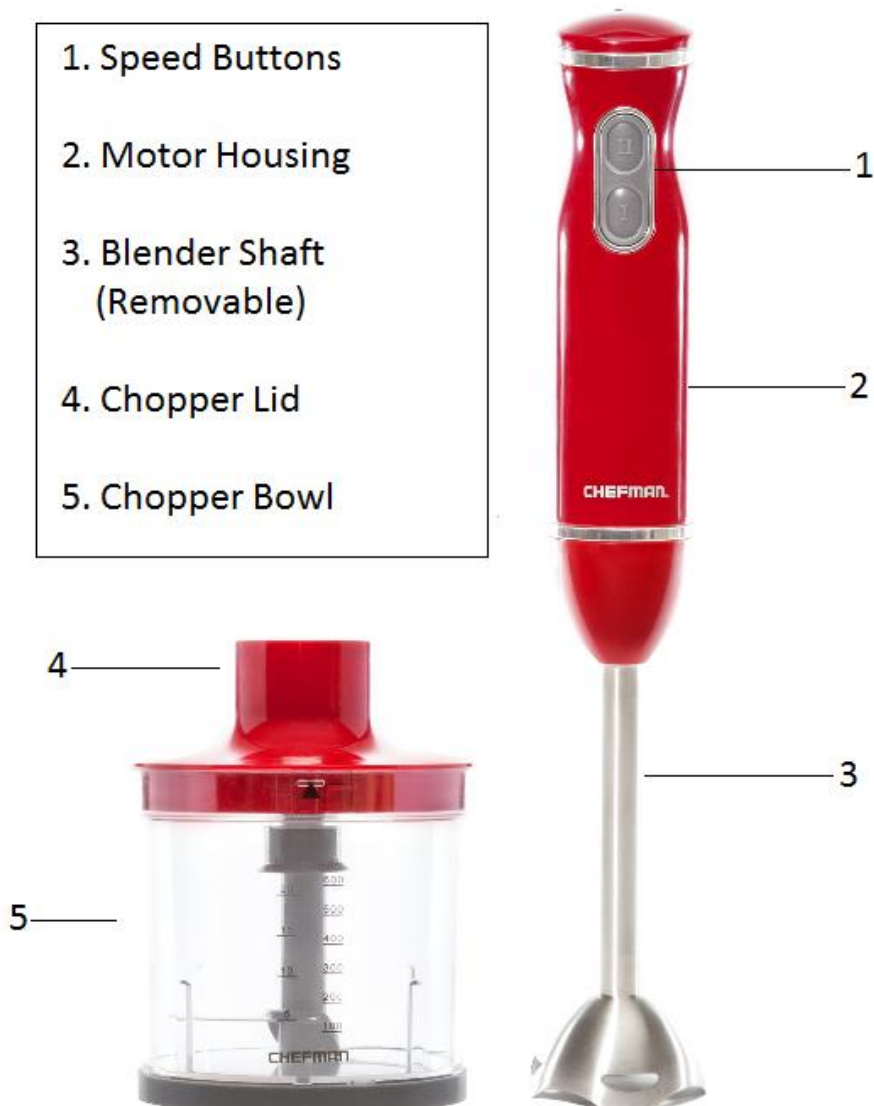
1. Speed Buttons

2. Motor Housing

3. Blender Shaft
(Removable)

4. Chopper Lid

5. Chopper Bowl



OPERATING INSTRUCTIONS

USING YOUR HAND BLENDER FOR THE FIRST TIME

Blending & Mixing.

The specially designed blade is for mixing and stirring all kinds of foods, including salad dressings, powdered drink products, and sauces. It is ideal for combining dry ingredients, and can be used to emulsify mayonnaise too. This blade mixes and stirs while adding only a minimum of air to your mixture. A gentle up-and-down motion is all you need to make the most flavorful, full-bodied liquid recipes. Be careful never to remove the Chefman Hand Blender from the liquid while in operation.

Chopping & Mixing.

This blade also chops and purées cooked fruits, vegetables, baby foods, and cooked meats/poultry. To chop or mince, always cut food into uniform pieces of 1/2" to ensure perfect results. Keep the Chefman Hand Blender over the food being processed, while placing a free hand on the mixing container for support. You may wish to place your free hand over the top of the container to prevent chopped ingredients from escaping. Use a forceful up-and-down motion when chopping and blending. This allows the blade to process the food more efficiently.

NOTE: If a piece of food becomes lodged in the guard surrounding the blade, follow the safety instructions below:

1. Release the power button and unplug the electrical cord from the wall socket.
2. After the power source is disconnected, use a spatula to carefully remove the food lodged in the guard. Avoid injury. Do not use your fingers to remove lodged objects.
3. After the lodged food has been removed you may plug the electrical cord into the wall socket and continue blending.

TIPS FOR USING YOUR FOOD CHOPPER ATTACHMENT

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| Size: | Always cut food into pieces of even size - about 1/4 to 1/2 inch (6-12mm). If you don't start with pieces that are small and uniform, you will not get an even chop. |
| Quantity: | Do not overload the food chopper bowl. Overloading causes inconsistent results and it strains the motor. |

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| Pulse action: | Use pulse action to prevent over processing. To coarsely chop, two or three pulses are often enough. Be sure to check the food frequently to prevent over processing. |
| Continuous-hold action: | <p>Continuous-hold action is best when you want to finely chop or mince food. For some very hard foods, it is best to pulse several times and then run continuously to reach the desired consistency. When you operate the unit for more than 10 seconds, use a pulse action every 10 seconds or so to allow food to drop to the bottom of the food chopper bowl. This provides more consistent results. Never operate the food chopper continuously for longer than 1 minute at a time.</p> <p>Note: The food chopper bowl may become scratched when you use it for grinding coffee, grain and spices. This does not affect the performance of the Chefman Hand Blender</p> |
| Adding Liquid: | You cannot add liquids such as water, oil or flavoring while the machine is running. You will need to stop the Chefman Hand Blender, remove the lid, add liquid and then replace the lid before continuing to process. |
| Removing Food from the Sides of the Bowl: | Occasionally food will stick to the sides of the bowl as you process. Stop the machine to clear it away. AFTER THE BLADE HAS STOPPED MOVING, remove the cover, and use a small spatula to scrape the food from the sides of the bowl back into the center. |

HELPFUL HINTS

1. Cut most solid foods into 1/2" cubes for easy blending. Suggestion: use the food chopper bowl for chopping and grinding solid foods.
2. Pour liquid ingredients into the mixing container first unless recipe instructs otherwise.
3. To avoid splashing, do not pull the hand blender out of the mixture while it is running.
4. Do not let hand blender stand in a hot pot on stove while not in use.
5. To prevent splashing, don't turn the hand blender on until the blade is beneath the surface of the mixture.
6. Do not put fruit pits, bones, or other hard material into the blending mixture as these are liable to damage the blades.
7. Do not fill mixing containers too full. The level of mixture will rise when blending and can overflow.
8. Adding liquids that are warm, not cold, facilitates blending solids with liquids.
9. For recipes calling for ice, use crushed ice (not whole cubes) for best results.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Refer it to qualified personnel if servicing is needed.

CLEANING YOUR PERSONAL BLENDER

IMPOTANT: UNPLUG BEFORE CLEANING. DO NOT IMMERSE THE BLENDER MOTOR HOUSE IN WATER OR ANY OTHER LIQUID.

CLEANING YOUR CHEFMAN HAND BLENDER

1. Always clean the Chefman Hand Mixer thoroughly after using.
2. Remove the shaft from the motor body. The shaft with the blade can be cleaned in the dishwasher, or by hand in hot water with a mild detergent. It is not necessary to remove the blade from the shaft.
3. Clean the motor body with a sponge or damp cloth only. Do not use abrasive cleansers which could scratch the surface.
4. Never immerse the motor body in water.

Suggestion: When processing foods with color (like carrots), the plastic parts of the appliance can become discolored. Wipe these parts with cooking oil before cleaning them with a mild detergent.

CLEANING YOUR CHEFMAN FOOD CHOPPER BOWL

To simplify cleaning, rinse the bowl, cover and blade immediately after use, so that food won't dry onto them, wash in warm soapy water. Rinse and dry, wipe the underside of the chopper bowl cover with a sponge or damp cloth to remove any food. Wash the blade carefully. Avoid leaving it in soapy water where it may disappear from sight.

If you have a dishwasher, you can wash the food chopper & blade on the upper shelf. Insert the food chopper bowl upside down. Put the blade in the cutlery basket. Unload the dishwasher carefully to avoid contact with the sharp blade.

WARRANTY TERMS AND CONDITIONS

CHEFMAN LLC warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of THREE (3) years. CHEFMAN LLC, at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, CHEFMAN LLC will repair or replace the same effecting all necessary parts replacements for a period of three years from the date of purchase. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

CONDITIONS: This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty. Warranty registration is not necessary to obtain warranty on CHEFMAN LLC Products. Save your proof of purchase receipt.

ABOUT YOUR PRODUCT WARRANTY: Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

NORMAL WEAR: This warranty does not cover normal wear of parts or damage resulting from any of the following: Negligent use or misuse of the product; Improper voltage or current; Use contrary to the operation instructions; Deviation from instructions regarding storage and transportation; Repair or alteration by anyone other than CHEFMAN LLC or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes. CHEFMAN LLC shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

HOW TO OBTAIN WARRANTY SERVICE: You must contact CHEFMAN LLC. Customer Service at 888-315-8407 Ext: 400. A Customer Service representative will attempt to resolve warranty issues over the phone. If telephone resolution is not possible, the Customer Service representative will require your assistance in performing routine diagnostic procedures. This warranty is effective for the time periods listed above and subject to the conditions provided for in this policy

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