

CHEFMAN®

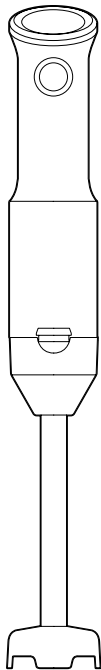
Cordless

IMMERSION BLENDER

USER GUIDE

- Safety Instructions
- Features
- Operating Instructions
- Blending Tips
- Cleaning and Maintenance
- Notes
- Terms and Conditions
- Warranty Registration

RJ19-R1



COOKING FORWARD™

Welcome!

Whether this is your first Chefman® appliance or you're already part of our family, we're happy to be cooking with you! With your new Cordless Immersion Blender, blending has never been easier, faster, or more convenient. Purée a soup right in the pot with no worry about a power cord, effortlessly mix smoothie ingredients to delicious perfection, or whip cream to voluminous heights in seconds. We designed the blender to offer ample power with one-touch variable speed control—simply squeeze the speed control button a little harder for faster blending. The stainless-steel shaft detaches with the touch of a button and is dishwasher-safe. The blender holds a charge up to a year, and a full charge provides almost 20 minutes of use. Color-coded LED lights let you know when you need to recharge the blender.

We know you're excited to get blending, but please take a few minutes to read our directions, safety instructions, and warranty information.

From our kitchen to yours,
The Chefman® Team



READ ALL INSTRUCTIONS BEFORE USE

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

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SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

WARNING: When using electrical appliances, basic safety precautions should always be followed, including:

READ ALL INSTRUCTIONS.

1. Be sure to detach the USB cord before using. Detach the shaft from the motor housing before putting on or taking off parts, and before cleaning.
2. To protect against the risk of electrical shock, do not put the motor housing in water or other liquids.
3. This blender should not be used by or near children or individuals with certain disabilities.
4. 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 the appliance by a person responsible for their safety.
5. Children should be supervised to ensure that they do not play with the appliance.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

6. Avoid contact with moving parts.
7. Never put the blender on or near a burner, in an oven (regardless of whether it's hot or not), or the motor housing in a dishwasher.
8. Do not operate the blender if damaged during use or after the product has malfunctioned. Contact Chefman Customer Support for replacement, analysis, or repair.
9. Do not use outdoors or for anything other than intended use.
10. **WARNING:** The mixing blade is SHARP. Handle with care when using and cleaning the product.
11. Always place the blender on a firm, stable surface when not in use.
12. The use of attachments not recommended or sold by Chefman may cause fire, electrical shock, or injury.
13. Never use abrasive cleaning agents or abrasive cloths when cleaning the blender.
14. Do not use fingers to scrape food away from the cutting blade while the blender is under power. Serious injuries may occur.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

15. Use the blender only when it is completely assembled.
17. Before using for the first time, remove all packaging and wash and dry parts.
18. Ensure the unit is fully charged prior to first use.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

SAVE THESE INSTRUCTIONS

California Proposition 65:
(Applicable for California Residents only)



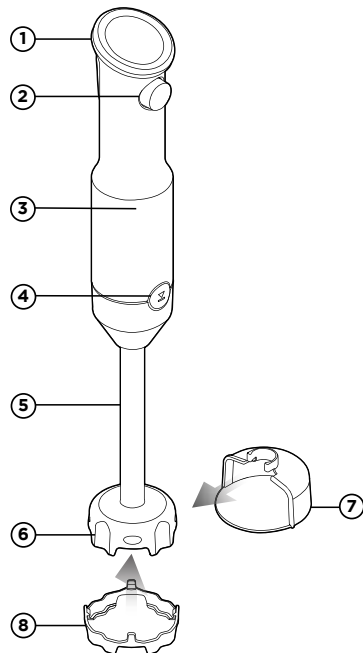
WARNING:
Cancer and Reproductive Harm -
www.P65Warnings.ca.gov.



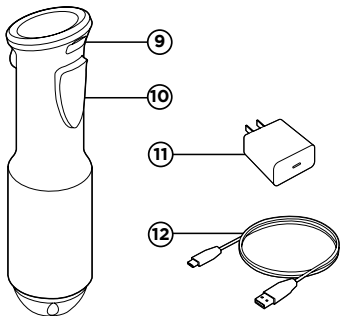
Do not place the appliance on a stovetop or any other heatable surface, even if stovetop is not on. Doing so is a fire hazard.

FEATURES

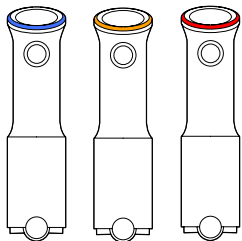
1. **LED Charge Indicator Ring** - changes color to indicate charge level
2. **Variable Speed Control Button** - pressure adjusts blending speed
3. **Motor Housing** - BPA-free plastic
4. **Shaft-Release Button** - detaches shaft
5. **Blade Shaft** - stainless steel and dishwasher-safe
6. **Blade** - stainless steel
7. **Blade Guard** - covers blade while in storage
8. **Blade Edge Guard** - prevents scratching of bowls and pans



FEATURES



- 9. **USB Port** – covered to keep out debris
- 10. **Safety Lock Button** – must be pressed with speed control button to use blade
- 11. **Charger Adapter** – 5V 2A
- 12. **USB Cord** – Type C



LED CHARGE INDICATOR COLORS

Blue: 50-100% (full = 18-20 minutes of use)

Orange: 20-50% (time to recharge)

Red: 5-20%

Red and blinking: 5% or less

OPERATING INSTRUCTIONS

BEFORE FIRST USE

For best results, follow these steps before using your Cordless Immersion Blender for the first time.

1. Remove all packaging materials, and check to ensure that all parts and accessories are accounted for.
2. Wipe down the motor housing with a damp cloth to remove any packaging residue.
3. Wash the blending shaft with warm, soapy water and dry thoroughly. (The blending shaft is also top-rack dishwasher-safe.) **WARNING:** The mixing blade is sharp. Handle with care both when using and cleaning.
4. Charge the blender according to the directions below.

HOW TO CHARGE THE BLENDER

One full charge will provide almost 20 minutes of blending and will hold for a year. **IMPORTANT:** For best results, use the included USB cord and charger adapter when charging.

1. Plug the smaller pin on the blender's charging cord into the blender's USB port. Insert the larger pin into the charger adapter.
2. Plug the charger adapter into a grounded electrical outlet.
3. Let charge for 130 minutes (about 2 hours) for a full charge.

OPERATING INSTRUCTIONS

4. During charging, the LEDs will slowly pulse. The colors will change from red to orange to blue as the blender becomes more charged. The blue lights will pulse once 85% charged and will become steady once the blender is fully charged. A full charge will provide about 18 minutes of use. **NOTE:** You can use the blender for a quick task before it is fully charged.
5. Remove the USB cord from the blender. (Do not use the blender while plugged in.) Use right away or store. If storing, slide the blade guard onto the blade for added safety.
6. During use, the LEDs will be a steady blue while the charge is above 50%. When the charge falls below 50%, the ring will turn orange, which is when you should recharge the blender. It will turn solid red below 20%. If the blender falls below a 5% charge, it will blink red before powering off.
7. To check the blender's charge when not in use, simply press the speed button without pressing the unlock button.

HOW TO ASSEMBLE THE BLENDER

The blender is easy to assemble and disassemble. **IMPORTANT:** Do not press the safety button while attaching or removing parts or accessories.

1. If you like, before attaching the shaft, put on the pan edge guard to prevent the blade from scratching pans or bowls while blending.

OPERATING INSTRUCTIONS

2. Align the motor body housing with the blending shaft, and push the pieces together until you feel (and hear) them click together. To remove the shaft, simply press the shaft-release button.

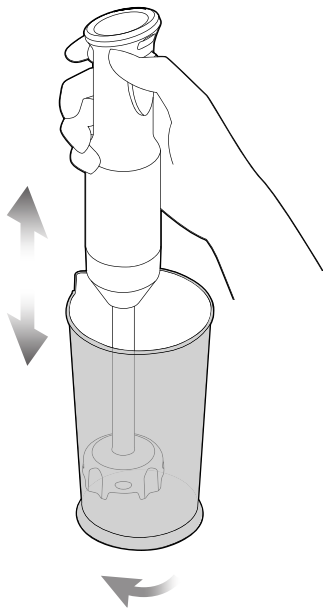
HOW TO USE THE BLENDER

The blender's blade is specially designed for processing and pureeing all kinds of foods, including salad dressings, smoothies, and sauces. It can also whisk dry ingredients and chop foods like onions and nuts.

1. Ensure the food to be processed is in a sufficiently deep container to inhibit splatter. **NOTE:** Remove fruit pits, bones, or other hard items from the blending mixture as they can damage the blade.
2. Attach the blending shaft to the motor housing, if necessary.
3. With a loose grip, grab the blender with one hand just below the top of the motor housing, but do not press any buttons.
4. Lower the shaft deeply into the mixing container. Place the other hand on the container (if hot, use the handle) to stabilize it, if necessary. **WARNING:** Use caution when blending hot ingredients. Never leave the blender in a hot pot or lean it against the sides.
5. When ready to blend, squeeze both the speed-control button in front and the safety lock button at the top back of the blender. Your palm should be able to easily press the safety button while your finger (or fingers) presses the speed-control button.

OPERATING INSTRUCTIONS

- To adjust the speed, vary the pressure on the speed-control button. The harder you press, the faster the blade will spin. To pulse, press and release the button.
- As you blend, move the shaft slightly up, down, and around in order to blend evenly. To avoid overheating the motor, do not run the blender continuously for more than a minute or so. Let it rest briefly before blending again.
- To stop blending, release the speed and safety buttons. Do not lift the blender out of the mixture until the blade has stopped. **WARNING:** If a piece of food becomes lodged in the blade, remove the blending shaft before trying to dislodge it. Then use a spatula or similar utensil to carefully remove the food. Avoid using your fingers. After the stuck food has been removed, reattach the shaft, and continue blending.



BLENDING TIPS

- Cut solid foods into uniform sizes** for easy blending and consistent results.
- To avoid splatter**, do not turn the blender on until the blade is beneath the surface of the food, then turn the blender off before removing it. Never take the blender out of a mixture while it is running.
- Blend in short spurts** to avoid overheating the motor; do not run the blender continuously for long periods. If the blender overheats, it will automatically turn off (the red LEDs will blink). After a short rest, it should come back on.
- Leave room at the top of the container** as blending can cause the liquid level to rise and may overflow if too full. Tall, sturdy containers, such as quart containers, can also help prevent overflow.
- Move the blender up and down**, keeping the blade submerged at all times, for mixtures in which you want to incorporate air, such as whipped cream. Carefully tilt the mixing container as needed to ensure the blade reaches all the ingredients.
- For recipes calling for ice, use crushed ice** (not whole cubes) for best results.

CLEANING AND MAINTENANCE

With a detachable blending shaft that's top-rack dishwasher-safe, the immersion blender is easy to clean. Follow these steps for safety and best results. **IMPORTANT:** Make sure that the safety button is not being pressed while attaching or removing parts or accessories.

1. Before cleaning, detach the shaft from the housing by pressing the shaft-release button. Remove the blade edge guard if necessary. **WARNING:** Never clean the blending shaft while still attached to the motor housing, or serious harm can occur.
2. The detached blending shaft is top-rack dishwasher-safe. It can also be carefully washed by hand with warm, soapy water. The blade is sharp. Handle with care when cleaning the product.
3. Clean the motor housing with a sponge or damp cloth only. Never immerse the motor housing in water or wash in the dishwasher. Do not use abrasive cleansers, which could scratch the finish.
4. Dry thoroughly and carefully.
5. Cover the blade with the blade guard before storing in a drawer or cabinet. The blender will hold its charge for up to a year.
6. For best results, recharge the blender as soon as the LED indicator lights turn orange.

Always dispose of battery-operated products according to federal, state, and local regulations. Contact a recycling agency in your area for recycling locations.

NOTES

TERMS AND CONDITIONS

Limited Warranty

RJ Brands, LLC d/b/a Chefman® offers a limited 1-year Warranty (the “Warranty”) available on sales through authorized distributors and retailers only. Please note that this Warranty becomes valid from the date of initial retail purchase and that the Warranty is non-transferable and applies only to the original purchaser.

This Warranty is void without proof of purchase within the United States and Canada. Please be aware that this Warranty supersedes all other warranties and constitutes the entire agreement between the consumer and Chefman®. Any changes to the Terms and Conditions of this Warranty must be in writing, signed by a representative of Chefman®. No other party has the right or ability to alter or change the Terms and Conditions of this Warranty.

We may ask you to please submit, via email, photos and/or video of the issue you are experiencing. This is to help us better assess the matter and possibly offer a quick fix. Photos and/or video may also be required to determine warranty eligibility.

We encourage you to register your product. Registering can make the Warranty process easier and can keep you informed of any updates or recalls on your product. To register, follow the directions on the Chefman® Warranty Registration page in the Chefman® User Guide. Please retain your proof of purchase even after registering. In the event that you do not have proof of your purchase date, we may declare your Warranty void or we may, at our sole discretion, apply the date of manufacture as the purchase date for purposes of this Warranty.

TERMS AND CONDITIONS

Limited Warranty

WHAT THE WARRANTY COVERS

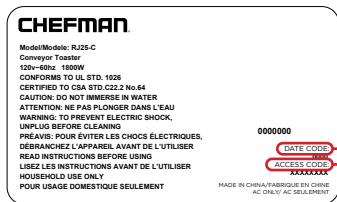
- **Manufacturer Defects** - Chefman® products are warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of purchase when used in accordance with the directions listed in the Chefman® User Guide. If your product does not work as it should, please contact Customer Support at support@chefman.com so that we may assist you.

THIS WARRANTY DOES NOT COVER

- **Misuse** - Damage that occurs from neglectful or improper use of products, including, but not limited to, damage that occurs as a result of usage with incompatible voltage, regardless of whether the product was used with a converter or adapter. See Safety Instructions in the Chefman® User Guide for information on proper use of product;
- **Poor Maintenance** - General lack of proper care. We encourage you to take care of your Chefman® products so that you may continue to enjoy them. Please see Cleaning and Maintenance directions in the Chefman® User Guide for information on proper maintenance;
- **Commercial Use** - Damage that occurs from commercial use;
- **Altered Products** - Damage that occurs from alterations or modifications by any entity other than Chefman® such as the removal of the rating label affixed to the product;
- **Catastrophic Events** - Damage that occurs from fire, floods, or natural disasters;
- **Loss of Interest** - Claims of loss of interest or enjoyment.

CHEFMAN® WARRANTY REGISTRATION

What do I need to register my product?



- Contact Information
- Model Number
- Proof of Purchase (online confirmation, receipt, gift receipt)
- Date Code
- Access Code

NOTE: Label depicted here is an example.

How do I register my product?

All you need to do is fill out a simple Chefman® registration form. You can easily access the form in one of the two ways listed below:

1. Visit chefman.com/register.
2. Scan the QR code to access site:



CHEFMAN® WARRANTY REGISTRATION

For product information

Please visit us at Chefman.com.

EXCEPT WHERE SUCH LIABILITY IS REQUIRED BY LAW, THIS WARRANTY DOES NOT COVER, AND CHEFMAN® SHALL NOT BE LIABLE FOR, INCIDENTAL, INDIRECT, SPECIAL, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, DAMAGE TO, OR LOSS OF USE OF THE PRODUCT, OR LOST SALES OR PROFITS OR DELAY OR FAILURE TO PERFORM THIS WARRANTY OBLIGATION. THE REMEDIES PROVIDED HEREIN ARE THE EXCLUSIVE REMEDIES UNDER THIS WARRANTY, WHETHER BASED ON CONTRACT, TORT OR OTHERWISE.

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