

**CHEFMAN**

**RJ12-V3 Series**

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# FOOD CHOPPER



**CUSTOMER SUPPORT:** 888.315.6553 | [customersupport@chefman.com](mailto:customersupport@chefman.com)

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# COOKING FORWARD

**Thanks for purchasing a Chefman® appliance.**

Love to cook or rarely enter the kitchen? We've got you covered. Creating innovative kitchen appliances and guides for all skill levels just so happens to be our expertise.

Saving time, reducing stress and cooking more efficiently are just a few things to enjoy as you create restaurant-quality meals using our products. You'll embrace a new world of culinary possibilities and cook with confidence. We like to call this the cooking forward effect!

So go ahead, promote yourself from cook to head chef in your household. (You deserve it!)

From our kitchen to yours,  
**Chefman® Team**



**READ ALL INSTRUCTIONS BEFORE USE**

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

## INTRODUCTION

With your new Chefman® Mini Food Chopper, the possibilities are endless. This unit is small enough to fit on any countertop and has a large variety of foods that you can create.

Try grating hard cheeses, like parmesan or pecorino, with just a few taps of the button. Use it to prep vegetables for recipes, like finely chopping onions or even mincing garlic. The stainless steel blades work quickly and efficiently on herbs and nuts, or can be used to create perfectly creamy hummus.

Clean-up is easy: all the removable parts are top-rack dishwasher safe. Before using the Chefman® Mini Food Chopper, please read this user guide in full.



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# SAFETY INSTRUCTIONS

## IMPORTANT SAFEGUARDS

**When using electrical appliances, basic safety precautions should always be followed including the following:**

1. Always disconnect the appliance from the power supply before leaving unattended and before assembling, disassembling or cleaning.
2. Switch off the appliance and disconnect from power supply before changing accessories or approaching parts that move in use
3. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge with proper supervision or instruction concerning use of the appliance in a safe way and given understanding of the hazards involved.
4. Always ensure the product is unplugged from the electrical outlet and the all parts stopped before assembling, disassembling, relocating, or cleaning.
5. Do not leave the product unattended while in use. Always unplug the product from the electrical outlet when not in use.
6. Do not place the base, power cord, or plug of this product in or expose the parts to water or other liquids.
7. Avoid contact with moving parts. Keep hair, hands, fingers, or any other body part from coming into contact with the moving parts while the product is in operation.

# SAFETY INSTRUCTIONS

## IMPORTANT SAFEGUARDS

8. Keep hands and utensils away from moving blades while operating the product. A scraper may be used when the product is not in operation.
9. Keep the power cord and product away from heated surfaces.
10. Blades are sharp. Handle with extreme care.
11. Do not use attachments not recommended or sold by the product manufacturer.
12. Never place cutting blades on the base without first putting the bowl properly in place.
13. Always ensure the cover is securely locked in place before operating.
14. Do not attempt to force the cover interlock mechanism.
15. Do not operate the product if it has a damaged or cut power cord or plug, if wires are exposed, if it malfunctions, if it is dropped or damaged, or exposed to water. This product has no user-serviceable parts. Do not attempt to examine or repair this product yourself. Only qualified service personnel should perform any servicing; take the product to the appliance repair shop of your choice for inspection and repair.
16. This product is intended for use in indoor, non-commercial, non-industrial chopping of foods for human consumption. Do not use the product outdoors or for any other purpose.
17. Always place the product on a flat, level, stable surface.

# SAFETY INSTRUCTIONS

## IMPORTANT SAFEGUARDS

**WARNING:** This appliance has a polarized plug (one blade is wider than the other). 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 or force it into the outlet. This could result in injury or electric shock.

### SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards of 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 extension cord should be at least as great as the electrical rating of the appliance.
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.



# SAFETY INSTRUCTIONS

## IMPORTANT SAFEGUARDS

### POWER CORD SAFETY TIPS

3. Never pull or yank on cord or the appliance.
4. To insert plug, grasp it firmly and guide it into outlet.
5. To disconnect appliance, grasp plug and remove it from outlet.
6. Before each use, inspect the power cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced, and the power cord replaced. Please contact Chefman Customer Support for assistance.
7. 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 POWER CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.**

*California Proposition 65:  
(Applicable for California Residents only)*

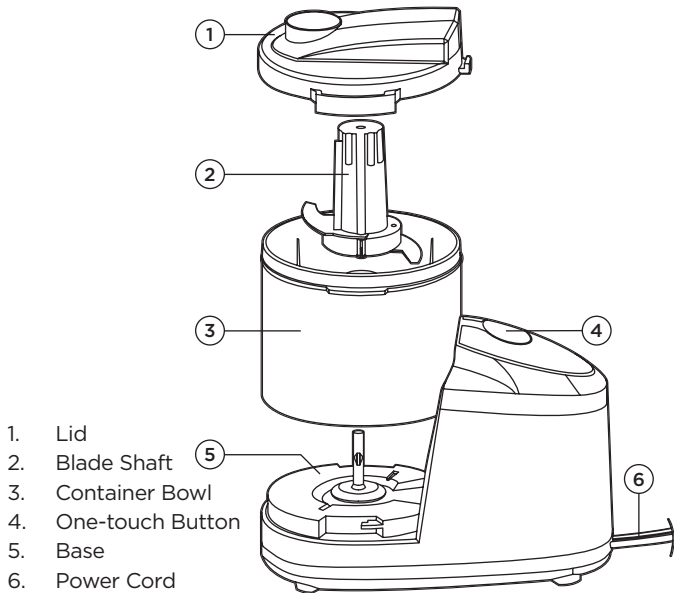


**WARNING:**  
Cancer and Reproductive Harm -  
[www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).



**Do not place the appliance on a stovetop or any other heatable surface.**

## FEATURES



# OPERATING INSTRUCTIONS

## BEFORE FIRST USE

1. Remove product from the box and check to ensure all parts are present.
2. Discard packaging materials.
3. Separate the container bowl from the base by twisting the bowl counterclockwise.
4. Wash the container bowl, lid, and blade with warm, soapy water.
5. With a soft cloth, wipe down the base.  
**NOTE:** Never submerge the base of the food chopper or its power cord in water.
6. Dry all parts thoroughly before use.

## HOW TO USE

1. Place the container bowl on the base and twist clockwise until the bowl clicks into place.
2. Carefully place the blade in the container bowl so that the peg in the underside of the blade fits inside the hole in the center of the container bowl.
3. Gently spin the top of the blade to ensure it is connected to the gears inside. There should be some resistance.
4. Place the product on a flat surface and plug the power cord into

## OPERATING INSTRUCTIONS

a standard 120V outlet.

5. Fill the container bowl with desired ingredients. Do not fill past the 1.5 cup line on the bowl.
6. Place the lid on the container bowl and twist clockwise into place until it clicks two times. The hole in the top of lid will be away from the button on the base and the parallel lines on the lid will align with the parallel lines on the base.

**NOTE:** The food chopper will not be operable until all parts are securely in place.

7. Press the button to either pulse or continuously blend the ingredients in the bowl.

**NOTE:** Stopping the chopper occasionally to scrape down the sides of the container bowl with a small spatula can improve the results.

**WARNING:** Do not attempt to open the lid until the blade has stopped moving.

8. When finished chopping, unplug unit.
9. Remove the lid by twisting counterclockwise.
10. Remove container bowl by twisting counterclockwise and set aside.
11. Carefully remove the blade from the container and set aside to be cleaned.
12. Empty the contents of the container bowl.

**WARNING:** Overfilling the container bowl could cause spillage, resulting in serious burns and/or property/product damage.

# RECIPES

## EASY PESTO

Total Time: 10 mins.

Yield: ½ cup

½ cup pine nuts

1 cup basil

¼ cup parmesan, grated

⅓ cup parsley

1 garlic clove

1 tsp salt

¼ cup olive oil

1 tsp lemon juice

1. Add all ingredients to the container bowl. Close and lock the lid.
2. Press the button and hold, occasionally stopping to scrape the sides and bottom until fully blended and smooth.
3. Carefully remove the blade.
4. Remove pesto from the container bowl and store in an air-tight container.

## CLEANING AND MAINTENANCE

1. Always unplug the unit before attempting to disassemble or clean any parts of the unit.  
**WARNING:** The blades are extremely sharp and must be handled carefully.
2. Wash the blade, container bowl and lid in warm, soapy water.  
**NOTE:** To avoid damaging the product, do not use scouring pads or abrasive chemical cleaners.
3. Wipe down the exterior of the base with a soft cloth.  
**NOTE:** Never submerge the base of the food chopper or its power cord in water.
4. Dry all parts completely before storing.

## COOKING TIPS

- For best results, do not overfill the container bowl. If chopping a high volume, chop the ingredient in multiple small batches.
- Food will be chopped better when put into the container bowl in smaller pieces. For example, chunks of onion will be more easily chopped than half an onion.
- Pulsing the button with typically chop ingredients more consistently than holding down the button.
- Over-chopping things can turn the ingredients into a paste. Pulse the button to have better control over the results.
- Stopping the chopper occasionally to scrape down the sides of the container bowl with a small spatula can improve the results.
- This chopper can be used to make breadcrumbs. The bread must be in small cubes for best results.

## **TERMS & CONDITIONS**

### **Limited Warranty**

Our products are backed by a limited 1-year warranty. To register, follow the instructions on the Chefman Warranty Registration page in this User Guide.

We offer a limited 1-year warranty from the date of purchase. This warranty is void without proof of purchase within the USA, Canada or Mexico. Service centers and retail stores do not have the right to alter or change the Terms & Conditions of this warranty.

### **WHAT THE WARRANTY COVERS**

- **Manufacturer Defects**

Chefman products are warranted against defects in material and workmanship for a period of 1 year from the date of purchase, when used in accordance with the Chefman User Guide.

- **Qualified Replacements**

If your product does not work as it should, we will send you a new one. If the product is no longer available, we will replace it with an identical product or one that is comparable.



## TERMS & CONDITIONS

### Limited Warranty

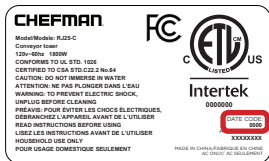
#### THIS WARRANTY DOES NOT COVER

- **Misuse** - Damage that occurs from neglectful or improper use of products; damage that occurs as a result of usage with incompatible voltage. See Safety Instructions for information on proper use.
- **Poor Maintenance** - General lack of proper care. See Cleaning & Maintenance Instructions 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®; removal of rating label.
- **Catastrophic Events** - Damage that occurs from fire, floods or natural disasters.
- **Loss of Interest** - Claims of loss of interest or enjoyment.

# CHEFMAN® WARRANTY REGISTRATION

Register your product to add an additional 3 months to your warranty.

## What do I Need to Register my Product?



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

## How Do I Register my Product?

We offer 2 convenient ways to access the Chefman registration form:

1. Visit [chefman.com/register](http://chefman.com/register).
2. Scan the QR code below to access site:



## CHEFMAN® WARRANTY REGISTRATION

### Have a Question?

Please reach out to us at [Chefman.com/contact](http://Chefman.com/contact).

### Need More Help?

We're here for you! Contact us at [customersupport@chefman.com](mailto:customersupport@chefman.com) or 888.315.6553 Monday-Friday.

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This Warranty gives you specific legal rights, and you may also have other rights that vary from state to state or Province to Province. Some states or Provinces do not allow the exclusions or limitations set forth in this Warranty, so the above limitations or exclusions may not apply to you depending on the jurisdiction of purchase.

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