

CHEFMAN®

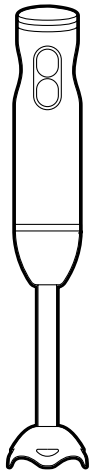
IMMERSION BLENDER

This is your one-stop guide to using your product. From the below links, you can jump ahead to a specific document if desired.

QUICK LINKS

- [User Guide](#)

RJ19-V3-RBR SERIES



USER GUIDE

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 Immersion Blender, blending has never been easier or faster: Purée a soup right in the pot, effortlessly mix smoothie ingredients—including frozen fruit and ice—to delicious perfection, or whip cream to voluminous heights in seconds. We designed the blender to offer ample power, two speeds for customized control, and an ergonomic grip.

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

This appliance is for **HOUSEHOLD USE ONLY**.

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

READ ALL INSTRUCTIONS.

1. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
2. To protect against risk of electrical shock, do not put the entire Immersion Blender 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 in a dishwasher.
8. Do not operate the blender with a damaged cord or plug, or after it malfunctions. In such cases, contact Chefman Customer Support.
9. Do not use outdoors or for anything other than intended use
WARNING: The mixing blade is SHARP. Handle with care both when using and cleaning the product.
10. Do not let the cord hang over the edge of a table or counter, come into contact with sharp edges, or touch hot surfaces.
11. Do not pull on the power cord to disconnect.
12. Always place the blender on a firm and stable surface when not in use.
13. The use of attachments not recommended or sold by Chefman may cause fire, electric shock, or injury.
14. Never use abrasive cleaning agents or abrasive cloths when cleaning the blender.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

15. Do not use fingers to scrape food away from the cutting blade while the blender is plugged in. Serious injury may result.
16. Use the blender only when it is completely assembled.
17. Before using for the first time, remove all packaging and wash and dry parts.

SAVE THESE INSTRUCTIONS

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

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.

This appliance has a Polarized Plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit the outlet perfectly, reverse the plug. If it should still not fit, contact a qualified electrician. Do not modify the plug in any way.

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

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 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.
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 POWER CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

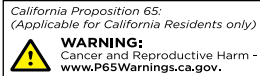
SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

CAUTION: To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

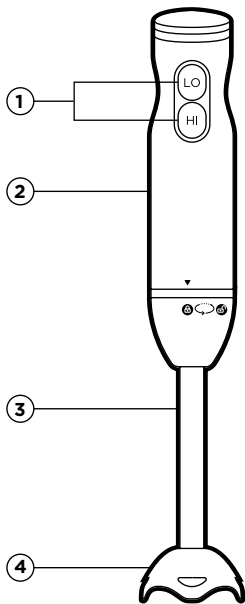
IMPORTANT: During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

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.



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

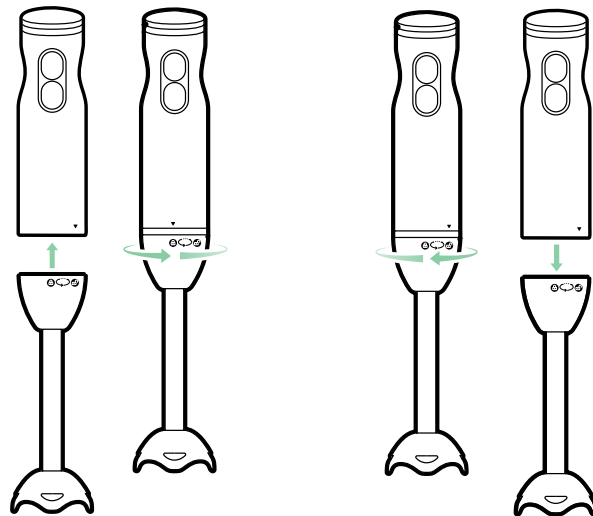
FEATURES



1. Speed Buttons
2. Motor Housing
3. Removable Blending Shaft
4. Stainless Steel Blade and Blade Guard

FEATURES

ATTACHING AND REMOVING THE BLENDING SHAFT



ATTACHING

Connect shaft to housing and twist until locked icon on shaft aligns with arrow on motor housing.

REMOVING

Twist blending shaft until unlocked icon on shaft aligns with arrow on motor housing.

OPERATING INSTRUCTIONS

BEFORE FIRST USE

For best results, follow these steps before using your Chefman® 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 debris.
3. Wash the blending shaft with warm, soapy water and dry thoroughly. (Blending shaft is also top-rack dishwasher safe.)

WARNING: The mixing blade is sharp. Handle with care both when using and cleaning the product.

OPERATING INSTRUCTIONS

HOW TO USE YOUR IMMERSION BLENDER

The Immersion 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 and grind solid foods like onions and nuts.

1. Place food to be processed in a sufficiently deep mixing bowl or saucepan to inhibit splatter.

NOTE: Avoid having fruit pits, bones, or other hard foods in the blending mixture as these can damage the blade.

2. Attach the blending shaft: Connect the blending shaft to the motor housing. Twist the blending shaft until the locked icon is aligned with the arrow on the motor housing.
3. Plug in blender.
4. Lower blending shaft into the mixture to be blended, then press a speed button to start processing. To avoid overheating the motor, blend ingredients in short spurts and do not run the blender for more than 1 minute straight at a time.

WARNING: Use caution when blending hot ingredients. Never leave blender in a hot pot or lean it against sides.

OPERATING INSTRUCTIONS

5. To stop blending, release the speed button. When completely finished, unplug blender from wall outlet.

WARNING: If a piece of food becomes lodged in the blade or the guard surrounding the blade, immediately turn off the blender, unplug it, and detach the blending shaft. Then use a spatula or similar to carefully remove the food. Avoid using your fingers. After the stuck food has been removed, reattach shaft, plug blender back in, 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.
- The immersion blender operates at very high speeds during the mixing process. As such, it is suggested that quart containers be used to avoid potential over-spilling while the product is in use.
- Leave room at the top of the container as blending can cause the liquid level to rise and may overflow if too full.
- 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.

1. Before cleaning, unplug the blender.

WARNING: Unplugging the blender before removing and cleaning the blending shaft is vital for preventing injury. Never clean blending shaft while blender is plugged in or serious harm can occur.

2. Detach the shaft from the motor housing by twisting the shaft to the unlocked position, then pulling it off.
3. The detachable blending shaft is top-rack dishwasher safe. Or carefully wash it by hand in warm water with a mild detergent.
WARNING: The mixing blade is sharp. Handle with care when cleaning the product.
4. 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 surface.
5. Dry thoroughly and carefully before storing.

NOTE: When processing foods with color (like carrots), the plastic parts of the blender can discolor. Wipe these parts with cooking oil to remove any stains before cleaning them with a mild detergent.

NOTES

TERMS AND 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 and 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 one that is comparable.

TERMS AND CONDITIONS

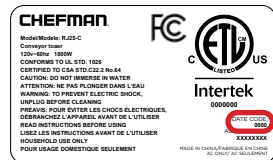
Limited Warranty

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 and 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

What do I Need to Register my Product?



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

NOTE: Label depicted here is an example.

How Do I Register my Product?

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

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



CHEFMAN® WARRANTY REGISTRATION

For product information, visit chefman.com

OTHER LIMITATIONS: ALL WARRANTIES OF ANY KIND WHATSOEVER, EXPRESS, IMPLIED AND STATUTORY, ARE HEREBY DISCLAIMED. ALL IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE HEREBY DISCLAIMED, PROVIDED THAT IF ANY IMPLIED WARRANTIES OF ANY KIND IS REQUIRED BY ANY JURISDICTION, INCLUDING MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, THE DURATION OF SUCH IMPLIED WARRANTIES IS LIMITED TO ONE (1) YEAR. 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.

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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