

CHEFMAN®

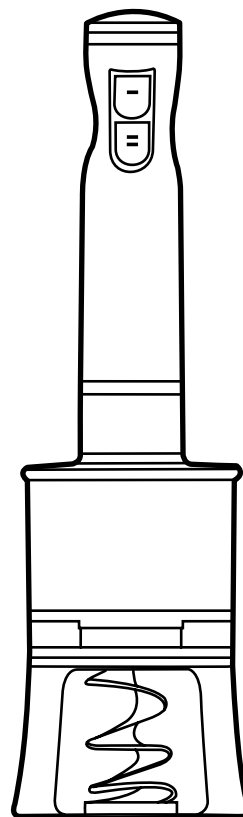
6-IN-1

SPIRALIZING FOOD PREP KIT

USER GUIDE

- Safety Instructions
- Features
- Assembly and Operating Instructions
- Cleaning & Maintenance
- Terms & Conditions
- Warranty Registration

RJ19-V2-SBP-BLACK



COOKING FORWARD™

Welcome!

Whether this is your first Chefman® appliance or you're already a part of our family, we're happy to be in the kitchen with you! With your new Ultimate 6-in-1 Food Prep Kit, it has never been faster or easier to prep a huge range of healthy, delicious meals. Turn fresh vegetables into spiral ribbons for gorgeous salads, puree soups right in the pot, effortlessly blend smoothies, chop ingredients in seconds, and whip egg whites to voluminous heights. We designed the Food Prep Kit to offer ample power, two speeds for customized control, and an ergonomic grip.

Before you get cooking, 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: Using electrical appliances, basic safety precautions should always be taken, including the following:

1. Read all instructions.
2. Unplug from the outlet when not in use, before putting on or taking off parts and before cleaning.
3. To protect against risk of electrical shock, do not put the appliance or power cord in water or other liquids.
4. This appliance should not be used by or near children or individuals with certain disabilities.
5. 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.
6. Children should be supervised to ensure that they do not play with the appliance.
7. Avoid contact with all moving parts.
8. Never put the unit near a hot burner, in an oven, or in a dishwasher.
9. Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions. Should this occur, please contact Chefman® Customer Support.
10. Do not use outdoors or for anything other than intended use.
11. Keep hands and utensils away from the blade during operation to reduce the risk of personal injury and/or damage to the immersion blender. **WARNING:** The cutting blades are SHARP. Handle with care both when using and cleaning the product.
12. Do not let the cord hang over the edge of a table or counter, come into contact with sharp edges, or touch hot surfaces.

SAFETY INSTRUCTIONS

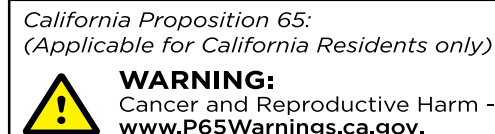
IMPORTANT SAFEGUARDS

13. Do not pull on the power cord to disconnect.
14. Always place the appliance on a firm, stable surface when in use and not in use.
15. The use of attachments not recommended or sold by Chefman® may cause fire, electric shock, or injury.
16. Never use abrasive cleaning agents or abrasive cloths when cleaning the unit.
17. Do not use fingers to scrape food away from the cutting blade, especially while the appliance is plugged in. Serious injury may result.
18. Use the unit only when it is completely assembled.
19. Before using for the first time, remove all packaging, and wash and dry the parts.
20. To avoid overheating the motor, do not use the blender for more than 1 minute continuously. Allow the motor to cool between uses.

WARNING: To avoid the risk of injury, avoid the blade when the unit is still rotating.

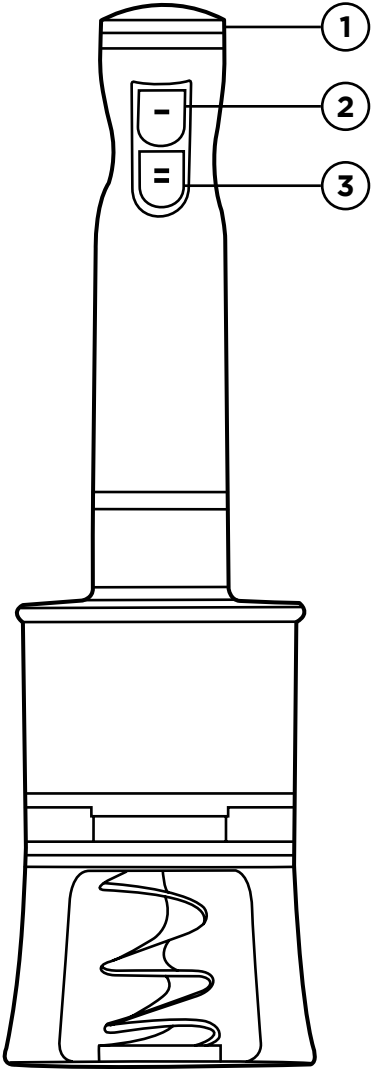
HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS



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.

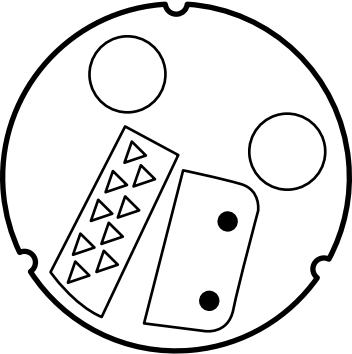
FEATURES



- 1. Handheld Motor Unit
- 2. Low Speed Button
- 3. High Speed Button
- 4. Spiralizer Head
- 5. Spiked Food Gripper (not pictured)
- 6. Spiralizer Discs (3; see diagram, p 4)
- 7. Spiralizer Base
- 8. Chopper Head (not pictured)
- 9. Chopper Blade (not pictured)
- 10. Chopper Bowl
- 11. Immersion Blender Attachment
- 12. Whisk Attachment
- 13. Whisk Coupler

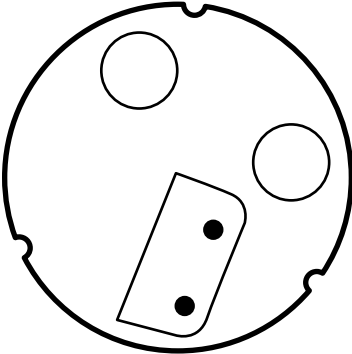
FEATURES

SPIRALIZER DISCS



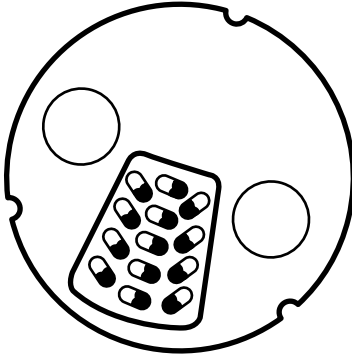
Spiral Blade

Use to create long, thin spirals, such as zoodles (spaghetti-like strands of zucchini). Ideal for zucchini, beets, and butternut squash.



Ribbon Blade

Use to create wide spiral ribbons similar to pappardelle. Potatoes, apples, and zucchini all work great with this blade.



Grate Blade

Use as you would the narrow holes of a box grater. Grate potatoes and onions for hash browns or carrots or radishes for salads. You can also use it to grate hard cheeses.

OPERATING INSTRUCTIONS

BEFORE FIRST USE

The Food Prep Kit comes with a number of parts all designed to create beautiful, healthful food.

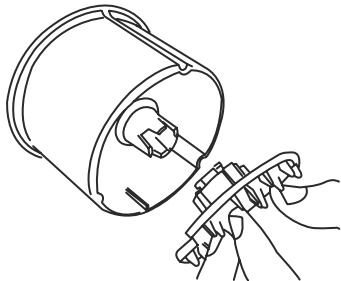
1. Carefully unpack the Food Prep Kit and remove all packaging materials. Before throwing away any packaging, check that all attachments and accessories are accounted for.
2. Wipe down the handheld motor unit with a damp cloth to remove any packaging debris. Never immerse the motor unit in water.
3. Wash all accessories and attachments as detailed in the Cleaning and Maintenance section on p. 12.

HOW TO ASSEMBLE THE SPIRALIZER

The spiralizer enables you to easily cut vegetables and fruits into long, spiraled strands, ribbons, or thin shreds to make beautiful salads, desserts, and plant-based “noodle” dishes. You can also use the grating disc to grate hard cheeses. Note that you may need to trim the ingredient to fit in the spiralizer base.

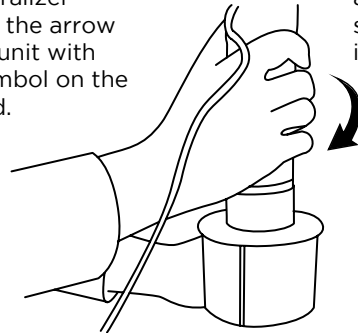
STEP 1:

Ensure that the spiked food gripper is snapped into place on the spiralizer head (push until you hear a click).



STEP 2:

Place the handheld motor unit on the other side of the spiralizer head, aligning the arrow on the motor unit with the unlock symbol on the spiralizer head.



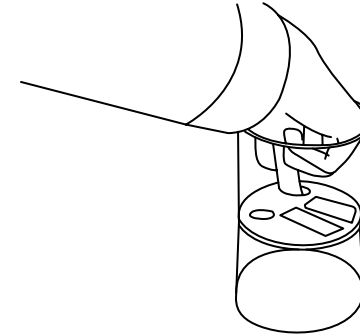
STEP 3:

Twist until the arrow on the motor unit aligns with the lock symbol and it clicks into place.

OPERATING INSTRUCTIONS

STEP 4:

Choose one of the three spiralizer discs (see diagram on p. 4). With the sharp side of the blade facing up, insert your fingers into the finger holes and align the three grooves on the side of the disc with the three ridges on the spiralizer base. **WARNING:** Use caution when handling as the blades are sharp.



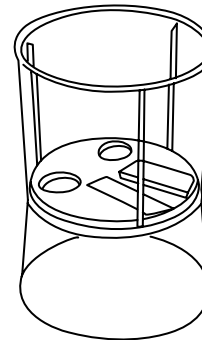
STEP 5:

Lower the disc into the top portion of the spiralizer base until it comes to rest on the lip. Make sure the disc is level and not tilted.

HOW TO USE THE SPIRALIZER

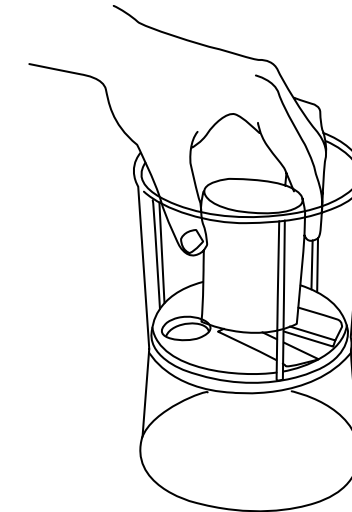
STEP 1:

Place the spiralizer base on a flat, even work surface.



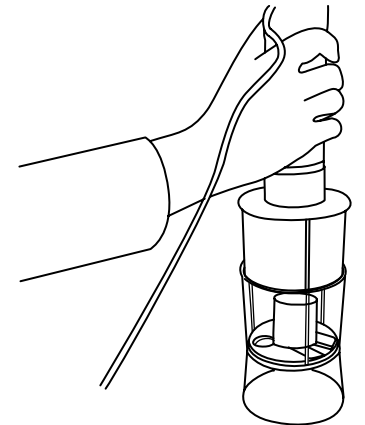
STEP 2:

Put the vegetable in the spiralizer base so that it rests on top of the blade.



STEP 3:

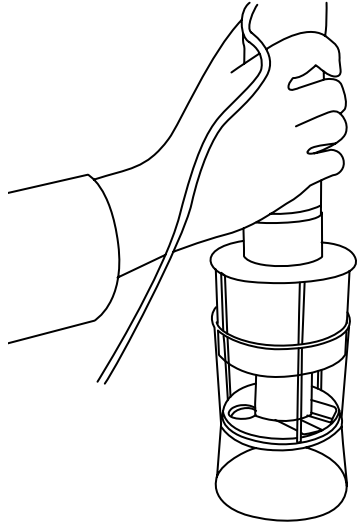
Align the three grooves on the spiralizer head with the three ridges on the spiralizer base, then lower the head into the base until it rests on the vegetable.



OPERATING INSTRUCTIONS

STEP 4:

Plug in the motor unit.



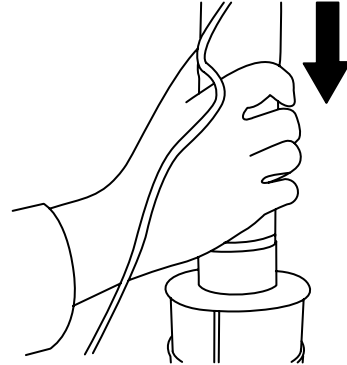
STEP 5:

Press one of the speed buttons on the motor unit. You may need to steady the top of the spiralizer head with your free hand. **WARNING:** Keep fingers free of the openings on the spiralizer base.



STEP 6:

Hold the button down while pressing on the fruit or vegetable with the motor unit/spiralizer head. **NOTE:** To reduce risk of overheating, do not hold down the button for longer than 1 minute at a time.



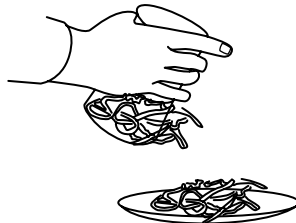
STEP 7:

Hold the button until the vegetable or fruit stops spinning, and then release it to stop. The spiralizer head will be close to the blade.



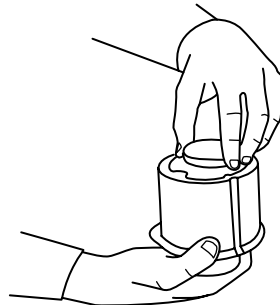
STEP 8:

Unplug the unit and remove the spiralized fruit or vegetable from the spiralizer base. Depending on how much you are grating or spiralizing, you may need to do this a few times.



STEP 9:

Carefully remove any of the remaining vegetable or fruit from the spiralizer head.



OPERATING INSTRUCTIONS

SPIRALIZING TIPS

- Use high speed to create thinner spirals and low speed for thicker spirals.
- Firm fruits and vegetables spiralize best. Good candidates include apples, potatoes, butternut squash, zucchini, and root vegetables.
- If foods have a hard, inedible skin, such as butternut squash, remove it before spiralizing. Likewise, if foods have an inedible core (apples, pears), remove that before spiralizing.
- Apply more pressure when working with firmer and narrower vegetables and fruits.

HOW TO ASSEMBLE THE CHOPPER

Think of the chopper as a mini food processor, perfect for chopping small quantities of fresh vegetables or nuts. It can also puree cooked fruits or vegetables for baby food, make a small batch of hummus or other dips, and grind nuts.

1. Lower the chopper blade onto the shaft in the chopper bowl.
2. Insert the handheld motor unit in the top of the chopper head, aligning the arrow on the motor unit with the unlock symbol on the chopper head.
3. Twist until the arrow on the motor unit aligns with the lock symbol and clicks into place.

HOW TO USE THE CHOPPER

1. Place the chopper bowl on a flat, even work surface.
2. Place ingredients in the chopper bowl. For best results, be sure the food is cut into similar-size pieces.
3. Place the chopper head with the motor unit attached on the bowl, aligning the tabs on the chopper head with the tabs on the bowl. Twist the chopper head clockwise to lock.
4. Plug in the motor unit.

OPERATING INSTRUCTIONS

5. Press one of the speed buttons on the motor unit, depending on the chopping task. Press and release the button repeatedly to pulse or hold it down for continuous chopping. **NOTE:** To reduce risk of overheating, do not hold down the button for longer than 1 minute at a time.
6. Twist the chopper head counterclockwise to unlock and remove from the bowl. Remove the chopper blade before removing any food from the bowl.

CHOPPER TIPS

- For best results, start with foods cut to a similar size. If the pieces are not uniform to begin with, you will not get an even chop.
- Do not overload the chopper bowl. Overloading causes an uneven chop and puts strain on the motor.
- Pulse the button rather than holding it down to avoid overprocessing.
- If food sticks to the bowl, release the button, wait for the blade to stop spinning, remove the lid, and scrape down the bowl with a spatula before continuing.

HOW TO ASSMBLE THE IMMERSION BLENDER

The immersion blender is ideal for emulsifying salad dressings, mayonnaise, and other sauces. Perfect for blending smoothies, it also can puree soups right in the pot.

1. Insert the handheld motor unit into the immersion blender attachment, aligning the arrow on the motor unit with the unlock symbol.
2. Twist until the arrow aligns with the lock symbol and clicks into place.

HOW TO USE THE IMMERSION BLENDER

1. Place food to be processed in a bowl, saucepan, or pot deep enough to contain any increase in volume from using the blender. **NOTE:** Avoid having fruit pits, bones, or other hard materials in the blending mixture as these can damage the blade.

OPERATING INSTRUCTIONS

2. Plug in the motor unit.
3. Lower the blending shaft into the mixing container as deeply as possible, then press one of the speed buttons. To avoid overheating the motor, blend ingredients in short spurts and do not run the blender for more than 1 minute at a time.
WARNING: Use caution when blending hot ingredients. Never leave the blender in or against the side of a hot pot.
4. To stop blending, release the speed button. When completely finished, unplug from the wall outlet.

IMPORTANT: 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 to carefully remove the food. Avoid using your fingers. After the stuck food has been removed, reattach the shaft, plug the 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.
- Use a gentle up and down motion to blend all ingredients, being sure to keep the blender head beneath the surface.
- Tall, narrow containers such as plastic quart containers or taller saucepans are best for holding liquids as you blend, since the blender head must stay beneath the surface.
- 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 that the blade reaches all

OPERATING INSTRUCTIONS

the ingredients.

HOW TO ASSEMBLE THE WHISK

The whisk is perfect for whipping air into liquids, particularly cream or egg whites, to create a light foam. It’s also ideal for smoothly and evenly blending flour into liquids.

- 1. Insert the handheld motor unit into the whisk coupler, aligning the arrow on the motor unit with the unlock symbol.
- 2. Twist until the arrow on the motor unit aligns with the lock symbol and clicks into place.
- 3. Push the shaft of the whisk into the whisk coupler, aligning the tabs, until it clicks.

HOW TO USE THE WHISK

- 1. Place the food to be whisked in a bowl large enough to contain splatter. Narrow, deep containers can be useful for whipping small amounts of liquid, such as cream.
- 2. Plug in the motor unit.
- 3. Lower the whisk into the mixing container as deeply as possible, then press one of the speed buttons on the motor unit. **NOTE:** To reduce the risk of overheating, do not hold down the button for longer than 1 minute at a time.
- 4. To stop whisking, release the speed button. When completely finished, unplug from the wall outlet.

WHISKING TIPS

- Cream whips best when it is very cold. For best results, refrigerate the container and whisk attachment for about 15 minutes before whipping, and use high speed.
- When whipping egg whites, ensure that the container and whisk are completely clean without any trace of grease or oil, and use room-temperature egg whites. Start whipping on low speed and switch to high once the whites look foamy.
- To avoid overwhipping either cream or egg whites, switch to low speed once you are close to your desired stage.

CLEANING AND MAINTENANCE

With many dishwasher-safe attachments, cleaning your 6-in-1 Food Prep Kit is easy.

- 1. Always unplug the handheld motor unit.
- 2. Completely disassemble the parts (see assembly in sections above).
- 3. Wipe down the motor unit, whisk coupler, and cord with a damp cloth if needed. Do not submerge motor unit in water or place in the dishwasher.
- 4. For how to wash the remaining parts, refer to the chart below.

Part	Dishwasher-safe?	Hand-wash with soap and water?
Handheld Motor Unit	No	No
Spiralizer Discs	Yes (top rack)	Yes (use a brush to protect fingers)
Spiralizer Head	No	Yes
Spiked Food Gripper	Yes (top rack)	Yes
Spiralizer Base	Yes (top rack)	Yes
Chopper Head	No	Yes
Chopper Bowl	Yes (top rack)	Yes
Chopper Blade	Yes (cutlery basket)	Yes
Immersion Blender Attachment	Yes (top rack)	Yes
Whisk Coupler	No	No
Whisk Attachment	Yes (top rack)	Yes

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.

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

TERMS AND CONDITIONS

Limited Warranty

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;

- **Normal Wear and Tear**

Damage or degradation expected to occur due to normal use over time;

- **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**

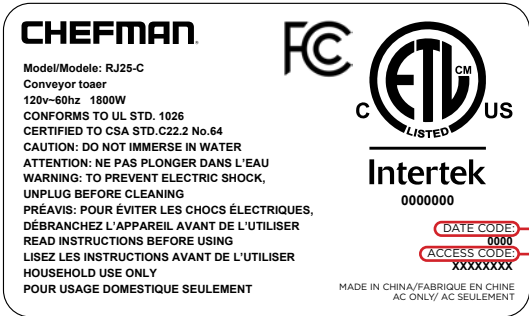
Damage that occurs from fire, floods, or natural disasters; or

- **Loss of Interest**

Claims of loss of interest or enjoyment.

CHEFMAN® WARRANTY REGISTRATION

What do I need to register my product?



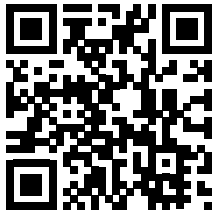
- Contact Information
- Model Number
- Proof of Purchase
(online confirmation,
receipt, gift receipt)
- Date Code
- Access Code

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 the right to access site:



CHEFMAN® WARRANTY REGISTRATION

For product information, visit 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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