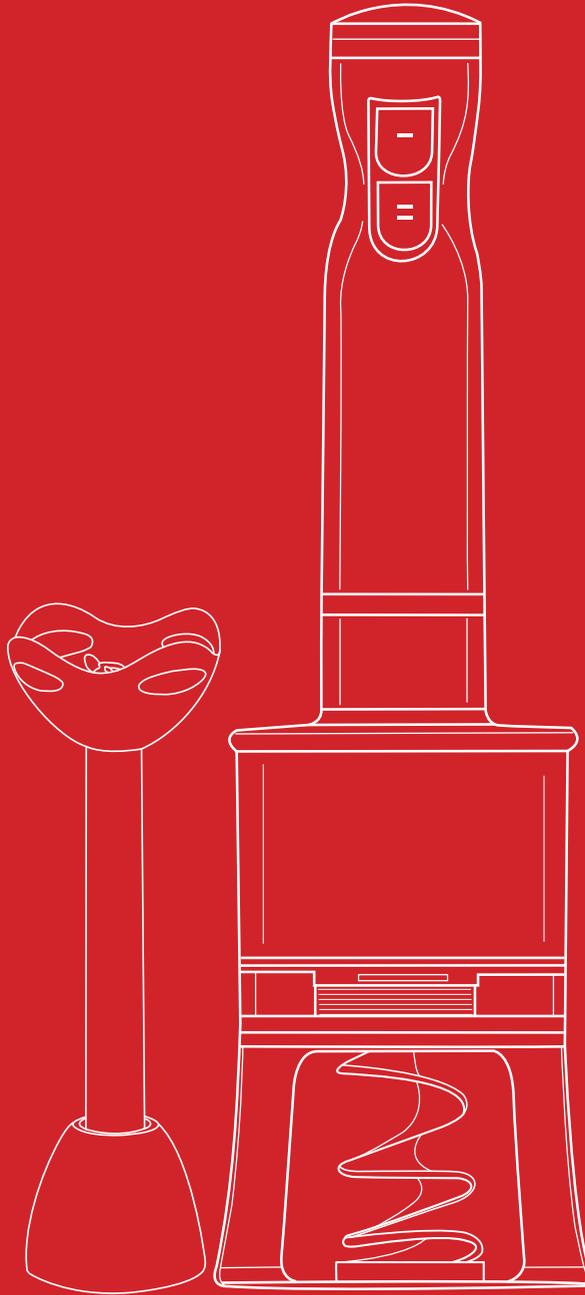


MODEL

RJ19-SP-BLACK



**ELECTRIC SPIRALIZER IMMERSION
BLENDER COMBO KIT**

CUSTOMER SERVICE

customerservice@chefman.com

888.315.6553

1 YEAR LIMITED WARRANTY



VISIT **CLUBCHEFMAN.COM** FOR RECIPES, VIDEO TUTORIALS
AND TIPS TAILOR-MADE FOR YOUR CHEFMAN PRODUCT.



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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Introduction

Congratulations!

You have made an excellent choice with the purchase of this quality Chefman® product. By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety, supported by the high quality standards of Chefman®.

We want you to be completely satisfied with your purchase so this Chefman® product is backed by a comprehensive manufacturer's 1-year warranty and an outstanding after sales service through our dedicated Helpline.

We hope you will enjoy using your purchase for many years to come.

If you require technical support or in the unlikely event that your purchase is faulty please telephone our Helpline for immediate assistance. Faulty product claims made within the 1-year warranty period will be repaired or replaced free of charge provided that you have satisfactory proof of purchase (keep your receipt). This guarantee is in addition to your statutory rights. Your statutory rights are not affected. This limited warranty does not apply in cases of damage caused by accident, improper use, abuse and force majeure.

This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental, or consequential damages, so the foregoing limitations may not apply to you.

This limited warranty will be invalidated if the appliance is tampered with in any way whatsoever. In case of questions or technical problems please call the following toll-free help line number: 888-315-6553, Monday - Friday 9am to 5pm EST.

If the appliance has to be returned to us, it must be packed correctly as we cannot accept any responsibility for damage caused in transit. We recommend you use a traceable, insured delivery service.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

THIS APPLIANCE IS 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. READ ALL INSTRUCTIONS
2. In order to protect against risk of electrical shock, do not place cord, plug, or appliance in water or other liquids.
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or who 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.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use, before attaching or disassembling attachments or accessories, and before cleaning.

CAUTION: AVOID CONTACT WITH MOVING PARTS.

6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, is dropped, or has been damaged in any manner. Contact Constomer Service for examination, repair, or adjustment.
7. The use of attachments, including canning jars, is not recommended and may cause a risk of injury.
8. Do not use outdoors.
9. Do not let the cord hang over the edge of tables or counters.
10. Do not let the cord contact hot surfaces, including the stove.
11. Blades are very sharp. Handle with care.
12. Use the spiralizer blade's two finger holes to handle the mode.
13. Always completely assemble the spiralizer before getting started.
14. Never place any Chefman Spiralizer attachments or accessories into a microwave oven.
15. Keep hands and utensils away from the lades and bottom container to reduce the risk of severe injury to persons or damage to the unit. A scraper may be used only when the blender is not turned on.
16. Never add to container while pressing one of the buttons.
17. Container must be properly in place before operating appliance.

SAFETY INSTRUCTIONS

18. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
19. If this appliance begins to malfunction during use, immediately release the button and stop using the spiralizer.
20. If this appliance falls or accidentally becomes immersed in water, unplug it immediately. DO NOT reach into the water!
21. Do not use this appliance after it has fallen into or becomes immersed in water.
22. To reduce the risk of injury to persons or property, never use this appliance in an unstable position.
23. Do not use this appliance for anything other than for its intended use.
24. Do not use if the container, handheld component, or attachment is cracked or chipped.
25. Keep fingers away from opening.

BLADES ARE SHARP. HANDLE WITH EXTREME CARE WHEN REMOVING, INSERTING OR CLEANING .

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

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

IMPORTANT: 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.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

SHORT CORD INSTRUCTIONS

- a. This unit includes a short power-supply cord in order to reduce risks resulting from becoming entangled in or tripped over a longer cord.

SAFETY INSTRUCTIONS

- b. Longer extension cords are available and may be used if care is exercised in their use.
- c. If 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. If the appliance is of the grounded type the extension cord should be a grounding type 3-wire cord; and
 - 3. The longer cord should be arranged that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over.

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 call Customer Service.
- 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.

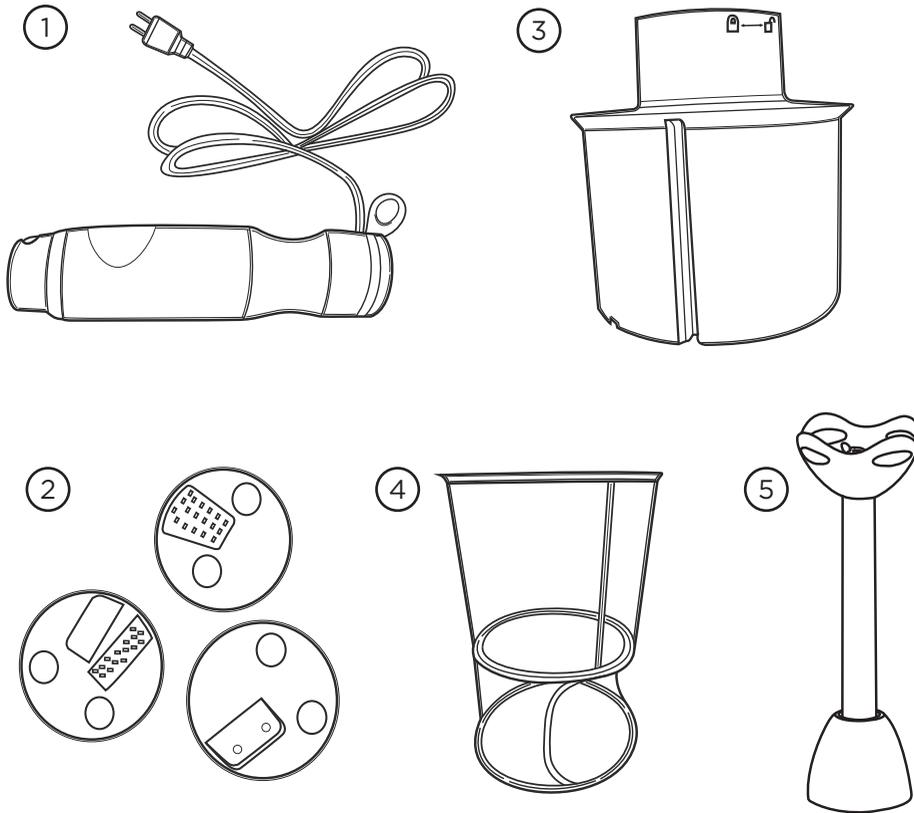
DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

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.

Features



Carefully unpack the Chefman vegetable spiralizer and remove all packaging materials. Check the contents to ensure that all attachments and accessories are present, and have been received in good condition:

1. Handheld component
2. Spiralizer Blades - Grate, Spiral and Ribbon shapes
3. Spiralizer Head
4. Spiralizer Base
5. Immersion Blade

Features

The user-friendly controls to get the best looking results with your vegetable spiralizer.

Top Button (Handheld Component)

The top button is the slower setting, creating slightly thicker layers.

Bottom Button (Handheld Component)

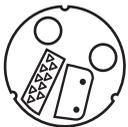
The bottom button is the faster setting, creating thinner layers.



RIBBON

Ribbon Blade

This mode is what creates the beautiful wide ribbon version of the vegetable.



SPIRAL

Spiral Blade

This mode shreds your vegetables so that you can mix them in salads, create hash browns, or add a bit of decoration to your dinner.



GRATE

Grate Blade

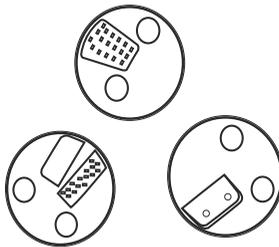
This mode creates thin strings of vegetables or fruit that can be sprinkled on top of your salad or dish.

Operating Instructions

Prepare Your Vegetables and Fruit

1. Wash all vegetables and fruit before getting started.
2. Remove the skin or peel of foods with harder skins, such as butternut squash. You won't need to do this for foods with softer skins, such as potatoes and apples.
3. Remove the core for fruits like pears or apples.
4. Trim or cut any vegetable or fruit if you wish to create a different look.

How to Prepare the Three Spiralizer Blades



1. Handle all blade attachments with their two-hole finger guides. The two holes are for your thumb and finger to insert the blade into the bottom container.
WARNING: Do not touch the blades as they are very sharp. Use extreme care when handling. Failure to do so can result in personal injury.
2. Wash all accessories and attachments with warm, soapy water before first use. Rinse thoroughly.
3. Wipe the handheld component with a damp cloth.
WARNING: DO NOT IMMERSE THE MOTORIZED BASE UNIT IN WATER.

Using the Immersion Blade

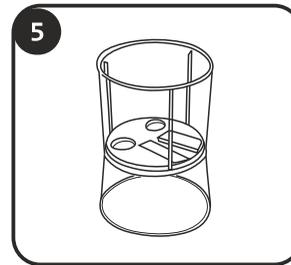
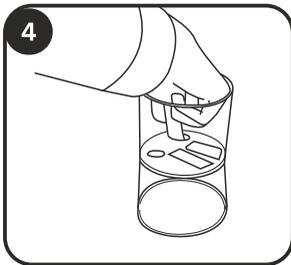
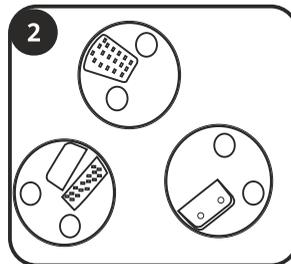
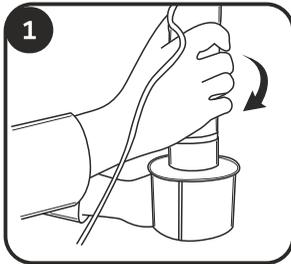
The specially designed blade is for mixing and stirring all kinds of foods, including salad dressings, powdered drink products, and sauces. It is ideal for combining dry ingredients, and can be used to emulsify mayonnaise too. This blade mixes and stirs while adding only a minimum of air to your mixture. 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.

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.

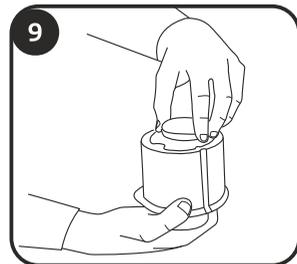
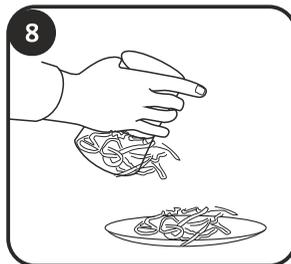
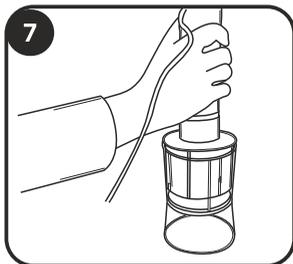
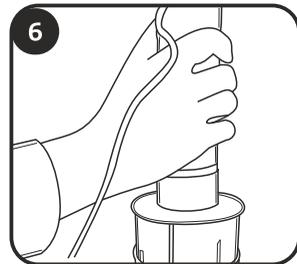
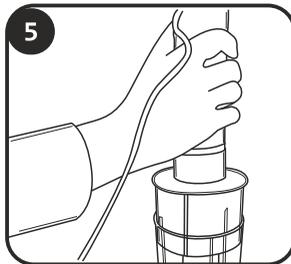
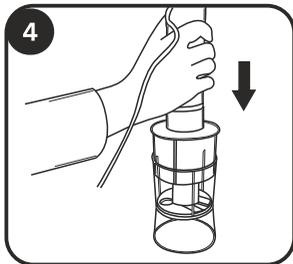
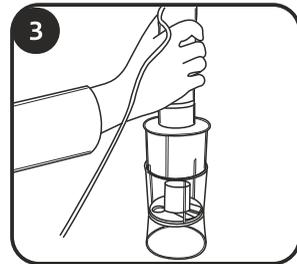
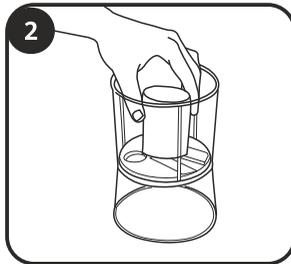
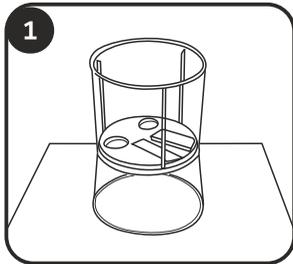
Operating Instructions

How to Assemble the Vegetable Spiralizer



1. Place the attachment on the end of the handheld component and twist it to the left until it clicks.
2. Determine which of the three blades you would like to use.
3. Use the two finger holes and align the three grooves on the side of the blade with the wall of the bottom container.
4. Lower the blade into the top portion of the bottom container until it reaches the lip.
5. Make sure the blade is not tilted.
WARNING: Take caution when handling the sharp blades as you lower the blade.

Operating Instructions



Operating Instructions

How to Use the Vegetable Spiralizer

1. Place the bottom container on a flat, even surface.
2. Lower the vegetable so that it rests on top of the mode.
3. Using the handle, align the three notches on the attachment with the bumps and lower the attachment into the bottom container.
4. Press down on the vegetable.
5. Press either the slow setting (upper button) or fast setting (lower button) on the handheld component.
Note: To reduce risk of overheating the unit, do not hold down on button for longer than 1 minute at a time.
6. Hold the button down while pressing down on the fruit or vegetable.
7. Release the button when vegetable or fruit stops spinning. The attachment will be close to the blade.
8. Unplug the unit and pull the spiraled fruit or vegetable from underneath the container.
9. Carefully remove any of the remaining vegetable or fruit from the attachment.

Operating Instructions

Tips and Tricks

The following tips and tricks will help you get the ideal and most creative results.

USE THE BEST VEGETABLES AND FRUITS FOR THE BEST RESULTS

Firm vegetables and fruits do the best, like potatoes and apples.

Creative Shapes

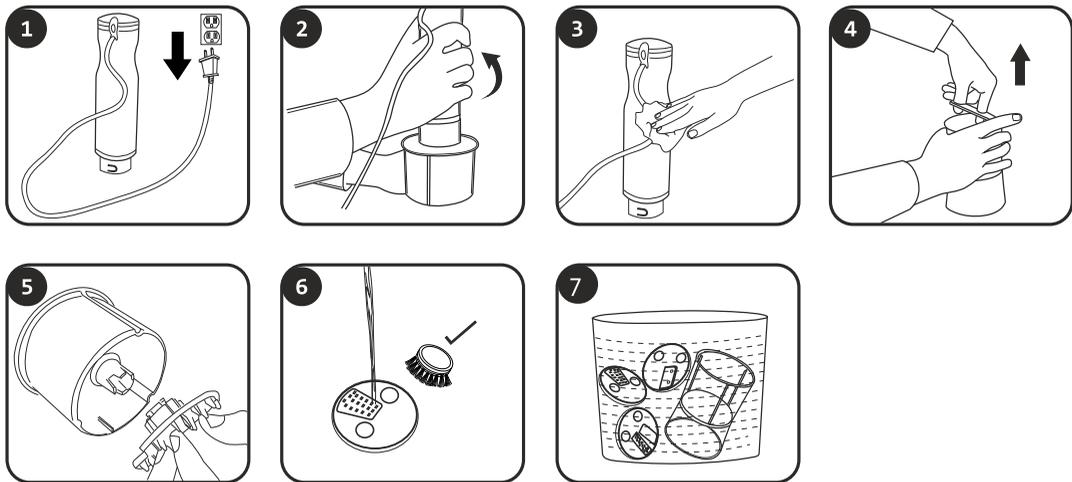
The reason many people use spiralizers is to create a healthier type of noodle – one made from vegetables. With the right cuts before getting started, you can create noodles, crescent shapes, and other interesting shapes with the single blade mode.

- Make vertical cuts on the vegetable or fruit in one or two areas to create multiple spirals.
- Cut the end of the spirals to shorten them.
- Cut to the bottom of the vegetable, leaving about 10mm uncut. This will create circular potato shreds with the fine-grater.
- Apply more pressure when working with firmer and narrower vegetables and fruits.

Feel free to try different cuts, trims, and on various vegetables and fruits. Celery roots, parsnip, rutabaga, and kohlrabi can make some very interesting and tasteful results.

Cleaning & Maintenance

How to Clean the Spiralizer



After use take care to clean all of the components used, except the handheld component.

Caution: Do not immerse the handheld component or the power cord with plug in water or in any other liquids. Do not use abrasive pads or alcohol to clean your appliance.

1. Make sure the cord is unplugged.
2. Remove the spiralizer base from the handheld component by twisting to the left. It will unlock and slide off the end.
3. Wipe down the handheld component and cord.
4. The handheld component can now be stored away.
5. Using the two finger holes, pull the vegetable holder straight up and out of the spiralizer base.
6. Carefully wash the blade under running tap water.
IMPORTANT: We strongly recommend using a brush to remove lodged pieces of vegetable and fruit. DO NOT run your finger on or near the blades.
7. Clean the attachment and container in warm water with a mild detergent.

Make sure you remove all food particles before storing the appliance.

All pieces are top-rack dishwasher safe, EXCEPT the housing and spiralizer base.

How to Clean the Immersion Blade

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

Terms & Conditions

Limited Warranty

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 ONE (1) year. 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 one year from the date of purchase. If product is no longer available we will replace it with a product of equal value. Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser. This warranty is void if the product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120V - 60 Hz).

This warranty is available to consumers only. You are a consumer if you own a CHEFMAN® product that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

CONDITIONS: This warranty is valid for the original USA and Canada 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, 3rd party 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: If your CHEFMAN® product should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it. To obtain warranty service, simply email customerservice@chefman.com or call our toll-free number 1-888-315-6553 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at Chefman, 1 Sharp Plaza, Mahwah, NJ 07495.

This warranty is effective for the time periods listed above and subject to the conditions provided for within this policy.

CALIFORNIA RESIDENTS ONLY:

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells CHEFMAN® products of the same type. The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished. CHEFMAN® and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

CHEFMAN® is a registered trademark of RJ BRANDS, LLC.

Warranty



ELECTRIC SPIRALIZER IMMERSION BLENDER COMBO KIT



All data fields are required in order for us to process your request:

Model Number: _____

Full Name: _____

Address: _____

Phone: _____ Email: (if applicable) _____

Date of Purchase*: _____

*We recommend you keep the receipt with this warranty card

Retail Store of Purchase: _____

Description of Malfunction:

Return your completed warranty card to:

RJ Brands
1 Sharp Plaza
Suite 207
Mahwah, NJ
07495

**ELECTRIC SPIRALIZER IMMERSION
BLENDER COMBO KIT**

**MODEL:
RJ19-BP-BLACK**

888.315.6553

customerservice@chefman.com

Phone lines available Monday to Friday, 9am-5pm EST

1-YEAR LIMITED WARRANTY



To log-in to ClubChefman.com follow the below steps:

1. Enter www.clubchefman.com into your web browser.
2. Click on "Sign Up Now".
3. Fill in the required information as prompted.
NOTE: "Place of Purchase" refers to the store at which you purchased your product.
4. Sign in using your User Name and Password.

CLUB CHEFMAN ACCESS CODE:

2131521

CHEFMAN®



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