

## LINKChef L1915-2

# LINKChef Electric Food Chopper User Manual

Model: L1915-2

## INTRODUCTION

Thank you for choosing the LINKChef Electric Food Chopper. This versatile 600W appliance is designed to simplify your food preparation tasks, allowing you to chop meat, vegetables, fruits, and even crush ice with ease. Its robust stainless steel bowl and powerful motor ensure efficient and consistent results. Please read this manual thoroughly before first use to ensure safe operation and optimal performance.



*Figure 1: LINKChef Electric Food Chopper, Model L1915-2. This image shows the assembled food chopper with its stainless steel bowl and motor unit.*

# EASY TO CLEAN

CAUTION: The main body should not be touched with any liquid!



*Figure 2: The durable, polished stainless steel bowl of the LINKChef food chopper, designed to resist scratches, bumps, corrosions, and tarnishing.*

## IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions before using the appliance.
- To protect against risk of electrical shock, do not immerse the motor unit, cord, or plug in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts. Blades are sharp. Handle with extreme care.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been dropped or damaged in any manner.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surfaces.

- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use appliance for other than intended household use.

## PARTS IDENTIFICATION

Familiarize yourself with the components of your LINKChef Electric Food Chopper:



*Figure 3: Exploded view showing the individual components of the LINKChef food chopper, including the motor unit, lid, blades, bowl, and anti-slip mat.*

- **Start Button:** Located on top of the main body, used to activate the chopping function.
- **Main Body (Motor Unit):** Contains the 600W motor and controls.
- **Food Grade Lid:** Transparent lid to cover the bowl during operation, ensuring safety and preventing splashes.
- **4 Bi-level Blades:** Sharp stainless steel blades designed for efficient chopping and grinding.
- **Stainless Steel Bowl (1.2L):** Durable and robust bowl for holding ingredients.
- **Anti-slip Rubber Mat:** Provides stability and prevents the bowl from sliding during use.

## Adamantine Connector

Sturdy And Wear-resistant  
Smooth Operation  
Durable and Quiet



*Figure 4: Close-up of the adamantine connector, highlighting its sturdy, wear-resistant design for smooth, durable, and quiet operation.*

## ASSEMBLY AND SETUP

Follow these steps to assemble your food chopper before use:



Figure 5: Visual guide for assembling the LINKChef food chopper, showing the four key steps from blade installation to starting operation.

1. **Install the Blade:** Place the anti-slip rubber mat under the stainless steel bowl. Carefully place the 4 bi-level blade assembly onto the fixed shaft inside the bowl. Ensure it is seated properly.
2. **Add the Ingredients:** Cut your ingredients into small, manageable pieces (approximately 1-2 inches) and add them into the stainless steel bowl. Do not overfill the bowl; ensure ingredients are below the maximum fill line.
3. **Install Main Body:** Place the food grade lid onto the bowl, aligning it correctly. Then, place the main body (motor unit) onto the lid, turning it slightly to lock it into place. Ensure all parts are securely assembled.
4. **Start Work:** Plug the chopper into a power outlet. Press the start button on top of the main body to begin chopping. Use short pulses for coarse chopping or hold for finer results.

## OPERATING YOUR FOOD CHOPPER

The LINKChef Electric Food Chopper features a pulsing button for ultimate control over your chopping results:



# Unbreakable Bowl

Polished stainless steel bowl, resist daily scratches, bumps, corrosions and tarnishing



Figure 6: Illustration demonstrating the pulsing button for precise control and examples of soft (fruits, garlic, peppers, onions) and hard (nuts, meats, beans, carrots) ingredients suitable for chopping.

- **Pulsing Action:** Press and release the start button in short bursts to achieve desired consistency. This method is ideal for coarse chopping or when you need more control over the texture.
- **Continuous Operation:** For finer chopping or pureeing, hold down the start button. Do not operate continuously for more than 30 seconds to prevent motor overheating. Allow the motor to rest between cycles.
- **Ingredient Preparation:** For best results, cut larger ingredients into smaller, uniform pieces before placing them in the bowl. Remove any bones from meat or hard pits from fruits.
- **Processing Different Ingredients:**
  - **Soft Ingredients:** Fruits, garlic, peppers, onions. These typically require shorter pulsing times.
  - **Hard Ingredients:** Nuts, meats, beans, carrots. May require slightly longer pulsing or continuous operation, but always monitor to avoid over-processing.
  - **Ice Crushing:** Use small ice cubes. Pulse briefly until desired consistency is achieved.
- **Safety Lock:** The chopper will only operate when the main body is correctly assembled and locked onto the lid and bowl.

## CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your LINKChef Food Chopper:



### ① Install the blade

Put the antislip rubber mat under bowl,  
Put the blade onto the fixed shaft carefully



### ② Add the Ingredients

Cut ingredients into small pieces, add it into the bowl



### ③ Install Main Body

Close the lid, place the mainbody  
onto the lid and turning it slightly



### ④ Start Work

Plug in the chopper and press the start button

Figure 7: Components of the food chopper (bowl, lid, blades, anti-slip mat) shown being easily cleaned under running water, emphasizing that the main motor unit should not be exposed to liquid.

- **Always unplug the appliance** before cleaning.
- **Bowl, Lid, and Blades:** These parts are dishwasher safe. Alternatively, they can be washed by hand with warm, soapy water. Rinse thoroughly and dry immediately. Handle blades with extreme care as they are very sharp.
- **Main Body (Motor Unit):** The main body should **NOT** be touched with any liquid. Wipe the exterior of the motor unit with a damp cloth. Do not immerse it in water or any other liquid.
- **Anti-slip Mat:** Wash with warm, soapy water and dry thoroughly.
- **Storage:** Store the assembled chopper in a dry place, away from direct sunlight and heat.

## TROUBLESHOOTING

If you encounter any issues with your food chopper, please refer to the following table:



Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; parts not assembled correctly; motor overheated.	Ensure plug is securely in outlet. Check that the bowl, lid, and motor unit are correctly locked into place. Unplug and let cool for 30 minutes if motor feels hot.
Ingredients are not chopping evenly.	Bowl is overfilled; ingredients are too large; not enough pulsing.	Reduce the amount of ingredients. Cut ingredients into smaller, more uniform pieces. Use short, controlled pulses.
Motor sounds strained or stops.	Too much load; hard ingredients; motor overheating.	Reduce the quantity of ingredients. Ensure ingredients are suitable for chopping. Unplug and allow the motor to cool down.
Lid or bowl is difficult to remove.	Parts are tightly sealed after use.	Ensure the motor unit is fully disengaged. Gently twist and lift.

If the problem persists after trying these solutions, please contact customer support.






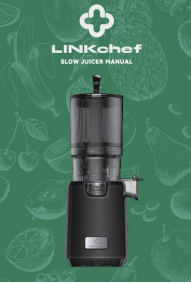
## PRODUCT SPECIFICATIONS

- **Brand:** LINKChef
- **Model Number:** L1915-2
- **Power:** 600 Watts
- **Bowl Material:** Stainless Steel
- **Blade Material:** Stainless Steel
- **Bowl Capacity:** Approximately 1.2 Liters
- **Product Dimensions (L x W x H):** 19.28 x 19.28 x 22.99 cm (7.59 x 7.59 x 9.05 inches)
- **Item Weight:** 1.29 Kilograms (2.84 lbs)
- **Dishwasher Safe Parts:** Yes (Bowl, Lid, Blades, Anti-slip Mat)
- **UPC:** 756244217123

## WARRANTY AND CUSTOMER SUPPORT

LINKChef products are manufactured to the highest quality standards. For information regarding warranty coverage, please refer to the warranty card included with your purchase or visit the official LINKChef website. If you have any questions, concerns, or require technical assistance, please do not hesitate to contact LINKChef customer support. Please have your model number (L1915-2) and purchase details ready when contacting support.

For the most up-to-date contact information, please visit the official LINKChef website or refer to your product packaging.

	<p><a href="#">LINKChef MC-8017 A Mini Food Processor User Manual</a></p> <p>This document provides instructions and safety precautions for the LINKChef MC-8017 A Mini Food Processor. Learn how to safely operate and maintain your food chopper for preparing ingredients like meat, vegetables, onions, and baby food.</p>
	<p><a href="#">LINKChef SJ51 Slow Juicer Quick Start Guide</a></p> <p>A concise guide to setting up and using the LINKChef SJ51 Slow Juicer, covering operation, cleaning, and maintenance for optimal performance.</p>
	<p><a href="#">LINKChef SJ-051 Master Series Whole Slow Juicer User Guide</a></p> <p>Comprehensive user guide for the LINKChef SJ-051 Master Series Whole Slow Juicer, covering assembly, operation, safety instructions, cleaning, maintenance, troubleshooting, and specifications.</p>
	<p><a href="#">LINKChef SJ-051 Master Series Whole Slow Juicer Bedienungsanleitung</a></p> <p>Entdecken Sie die Funktionen und die richtige Verwendung des LINKChef SJ-051 Master Series Whole Slow Juicer mit dieser umfassenden Bedienungsanleitung. Erfahren Sie mehr über Montage, Sicherheitshinweise und Reinigung.</p>
	<p><a href="#">LINKChef Slow Juicer: Quick Start Guide &amp; Assembly Instructions</a></p> <p>Get started with your LINKChef Slow Juicer. This guide provides essential information on assembly, disassembly, and cleaning for optimal performance. Learn how to use your juicer safely and effectively.</p>
	<p><a href="#">LINKChef Kaltpressensafters Bedienungsanleitung</a></p> <p>Umfassende Anleitung für den LINKChef Kaltpressensafters, die wichtige Sicherheitshinweise, Montage, Bedienung und Wartung abdeckt, um die optimale Nutzung des Geräts zu gewährleisten.</p>