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› [LINKChef 4-in-1 Immersion Blender User Manual \(Model HB-2180-21\)](#)

LINKChef HB-2180-21

LINKChef 4-in-1 Immersion Blender User Manual

Model: HB-2180-21

1. INTRODUCTION

Thank you for choosing the LINKChef 4-in-1 Immersion Blender. This versatile appliance is designed to simplify your kitchen tasks, offering powerful blending, chopping, and whisking capabilities. Please read this manual thoroughly before first use to ensure safe and optimal operation.



Image 1.1: The LINKChef 4-in-1 Immersion Blender with its complete set of accessories.

2. IMPORTANT SAFETY INSTRUCTIONS

WARNING: Read all safety warnings and instructions before using this appliance.

- Always unplug the appliance from the power supply before assembling, disassembling, or cleaning.
- Do not immerse the motor body in water or other liquids. Clean with a damp cloth only.
- Blades are sharp. Handle with extreme care when assembling, disassembling, and cleaning.
- Keep hands, hair, clothing, and utensils away from moving parts during operation to prevent injury.
- This appliance is not intended for use by children. Close supervision is necessary when any appliance is used near children.
- 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.
- Avoid contact with moving parts.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not use attachments not recommended or sold by the manufacturer.

3. PRODUCT COMPONENTS

The LINKChef 4-in-1 Immersion Blender includes the following parts:

1. **Motor Body:** The main unit containing the 800W motor, speed control dial, and power buttons.
2. **Blending Shaft:** Stainless steel shaft with a 4-leaf titanium steel blade and bell-shaped splash guard.
3. **Whisk Attachment:** For whipping eggs, cream, and light batters.
4. **Chopper Bowl (1000ml):** Includes a chopping blade and lid for processing ingredients.
5. **Storage Rack:** For organized storage of the main unit and attachments.



Image 3.1: Overview of the 4-in-1 Hand Blender Set components.



Image 3.2: Detail of the SUS304 Stainless Steel 4-Blade.

4. SETUP AND ASSEMBLY

4.1 Attaching the Blending Shaft

1. Align the motor body with the blending shaft.
2. Twist the blending shaft clockwise until it locks securely into place.

4.2 Attaching the Whisk Attachment

1. Insert the whisk into the whisk coupler.
2. Attach the whisk coupler to the motor body by twisting clockwise until secure.

4.3 Assembling the Chopper

1. Carefully place the chopping blade onto the center pin inside the chopper bowl.
2. Add ingredients to the chopper bowl.
3. Place the chopper lid onto the bowl.
4. Attach the motor body to the chopper lid by twisting clockwise until secure.

5. OPERATING INSTRUCTIONS

5.1 General Operation

- Ensure the appliance is properly assembled and plugged into a power outlet.
- Adjust the speed control dial on top of the motor body to your desired setting (1-20).
- Press and hold the power button for continuous operation. For maximum power, press the Turbo button.
- Release the button to stop operation.



Image 5.1: Speed control dial and Turbo button on the motor body.

5.2 Using the Blending Shaft

Ideal for soups, smoothies, sauces, and purees.

1. Attach the blending shaft to the motor body.
2. Immerse the blade guard completely into the ingredients.
3. Start blending at a low speed and gradually increase as needed. Move the blender up and down gently for even blending.
4. The scratch-resistant blade guard protects your cookware.



Image 5.2: Blending a beverage with the immersion blender.

5.3 Using the Chopper

Suitable for chopping meat, vegetables, nuts, and herbs.

1. Assemble the chopper as described in Section 4.3.
2. Do not overfill the chopper bowl. Ensure ingredients are cut into small pieces before processing.
3. Pulse the power button for coarse chopping, or hold for finer results.



Image 5.3: Chopping ingredients using the chopper attachment.

5.4 Using the Whisk Attachment

Perfect for whipping cream, beating eggs, and mixing light batters.

1. Attach the whisk as described in Section 4.2.
2. Place the whisk into the ingredients.
3. Start at a low speed and increase gradually until desired consistency is achieved.

Your browser does not support the video tag.

Video 5.1: This video demonstrates the assembly and use of the LINKChef immersion blender for blending smoothies, chopping meat, and whisking eggs, showcasing its 20-speed adjustment and various attachments.

6. CLEANING AND MAINTENANCE

WARNING: Always unplug the appliance before cleaning.

6.1 Cleaning the Motor Body

Wipe the motor body with a damp cloth. Do not immerse it in water or any other liquid.

6.2 Cleaning Attachments

- The blending shaft, whisk, and chopper bowl are detachable and can be washed with warm soapy water. Rinse thoroughly and dry immediately.
- The chopping blade is very sharp. Handle with extreme care.
- All detachable parts are dishwasher safe (top rack only).

Easy to Clean & Disassemble



Image 6.1: Easy cleaning and disassembly of the blender parts.

6.3 Storage

Use the provided storage rack to keep all components organized and easily accessible. Store in a dry place.

Easy to Dry & Store



Image 6.2: Organized storage of the blender and its accessories.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet not working; motor body not properly attached to attachment.	Ensure plug is securely in outlet; test outlet with another appliance; re-attach motor body until it clicks into place.
Poor blending/chopping performance.	Too many ingredients; ingredients too large; incorrect speed setting.	Reduce quantity of ingredients; cut ingredients into smaller pieces; increase speed or use Turbo mode.
Motor overheats.	Continuous operation for too long; processing very hard ingredients.	Allow the appliance to cool down for at least 10-15 minutes before resuming use. Avoid continuous operation for more than 1 minute.

8. SPECIFICATIONS

Feature	Detail
Brand	LINKChef

Feature	Detail
Model Number	HB-2180-21
Power	800W
Voltage	120V
Number of Speeds	20 + Turbo Mode
Blade Material	Titanium Steel (SUS304)
Chopper Capacity	1000 ml
Material Type Free	BPA Free
Item Weight	4.09 pounds
Product Dimensions	1"D x 1"W x 1"H (Approximate, main unit)

800W Powerful & Durable Motor

Blends Juice in Just 5 Seconds



Image 8.1: Internal view of the 800W motor.





9. WARRANTY AND CUSTOMER SUPPORT

LINKChef offers a **5-year warranty** for this immersion blender. For any product-related inquiries, technical assistance, or warranty claims, please contact LINKChef customer service. We provide lifetime customer service and 24/7 support.

For further assistance, please refer to the contact information provided with your product packaging or visit the official LINKChef website.

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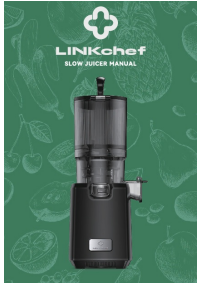
Related Documents - HB-2180-21

	<p>LINKChef MC-8017 A Mini Food Processor User Manual</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>LINKChef SJ51 Slow Juicer Quick Start Guide</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>LINKChef SJ-051 Master Series Whole Slow Juicer User Guide</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>LINKChef SJ-051 Master Series Whole Slow Juicer Bedienungsanleitung</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>



[LINKChef Slow Juicer: Quick Start Guide & Assembly Instructions](#)

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.



[LINKChef Kaltpressensafter Bedienungsanleitung](#)

Umfassende Anleitung für den LINKChef Kaltpressensafter, die wichtige Sicherheitshinweise, Montage, Bedienung und Wartung abdeckt, um die optimale Nutzung des Geräts zu gewährleisten.