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## Chefman Immersion Stick Hand Blender

# Chefman Immersion Blender User Manual

Model: Immersion Stick Hand Blender

Brand: Chefman

## INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Chefman Immersion Blender. Please read all instructions carefully before use and retain this manual for future reference. The Chefman Immersion Blender is designed to handle various blending tasks, including pureeing soups, blending batters, smoothies, sauces, liquefying fruits and leafy greens, and mixing baby formulas.

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before operating the appliance.
- To protect against electrical shock, do not immerse the motor body, cord, or plug in water or other liquids.
- 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.
- 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.
- Keep hands and utensils out of the container while blending to prevent the possibility of severe injury to persons or damage to the unit. A scraper may be used but only when the appliance is not running.
- Blades are sharp. Handle carefully.
- Always operate the blender with the protective blade guard in place.
- Do not use the appliance for other than intended use.

## PRODUCT OVERVIEW

The Chefman Immersion Blender features a powerful 300-Watt motor and a durable stainless steel shaft with cross blades. Its ergonomic design ensures comfortable handling during use.

# BE A SMOOTH OPERATOR.

Make your creations  
as smooth as  
our silk-touch feel.



Image: The Chefman Immersion Blender, showcasing its sleek design and coral color.

## Key Features:

- **Powerful 300-Watt Motor:** Handles various blending tasks quietly and efficiently.
- **2-Speed Control:** Simple push-button operation for two blending speeds.
- **Stainless Steel Shaft & Blades:** Durable components for effective blending and ice crushing.
- **Ergonomic Design:** Soft silk-touch rubberized handle for comfortable, one-hand operation.
- **Detachable Shaft:** Blade detaches with a twist for easy cleaning.

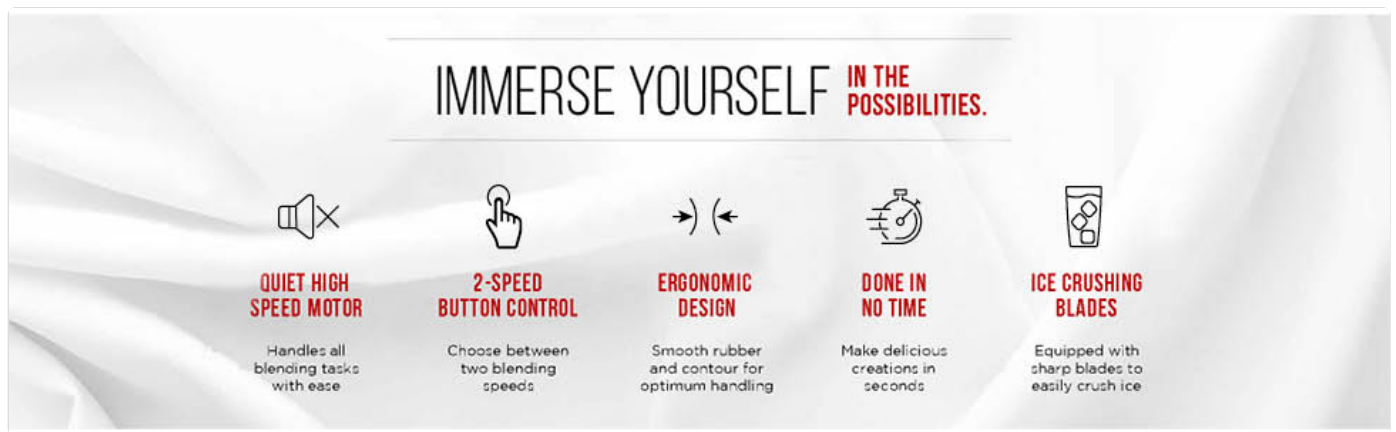


Image: A graphic highlighting the key features of the Chefman Immersion Blender, including its quiet motor, dual-speed control, ergonomic design, quick operation, and ice-crushing blades.

## SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash the detachable blending shaft in warm, soapy water. Rinse thoroughly and dry. Wipe the motor body with a damp cloth.
3. **Assemble:** Align the blending shaft with the motor body and twist until it locks securely into place. Ensure it is firmly attached before plugging in the appliance.
4. **Placement:** Place the blender in a stable, dry area, away from heat sources and water.

## OPERATING INSTRUCTIONS

The Chefman Immersion Blender is designed for ease of use. Follow these steps for optimal blending results:

1. **Prepare Ingredients:** Cut larger ingredients into smaller pieces for easier blending. For best results, ensure liquids cover the blade guard.
2. **Immerse Blender:** Submerge the blending shaft into the ingredients in a mixing bowl, large pot, or pitcher. Ensure the blade guard is fully immersed to prevent splattering.
3. **Select Speed:** Plug the blender into a 120V electrical outlet. Press and hold the desired speed button (Low or High) on the handle. The blender will operate as long as the button is held down.
4. **Blend:** Move the blender up and down gently through the ingredients to ensure even blending. Continue until the desired consistency is achieved.
5. **Release Button:** Release the speed button to stop the blender.
6. **Unplug:** Always unplug the appliance from the outlet immediately after use.



# MIX THINGS UP!



Image: A user demonstrating the Chefman Immersion Blender in a cooking pot, highlighting its ability to blend directly in containers.

## Tips for Best Results:

- For smoothies and purees, use the high-speed setting.
- When blending hot liquids, use caution and do not overfill the container.
- To crush ice, ensure there is enough liquid to cover the blades and use short pulses on the high-speed setting.

Video: A general overview video from Chefman, showcasing various kitchen appliances and their use in preparing different foods. This video provides context on the brand's approach to kitchen innovation.

## MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity of your Chefman Immersion Blender.

1. **Unplug:** Always unplug the blender before cleaning.
2. **Detach Shaft:** Twist the blending shaft counter-clockwise to detach it from the motor body.
3. **Clean Shaft:** The detachable blending shaft is dishwasher safe. Alternatively, wash it by hand in warm, soapy water. Rinse thoroughly and dry immediately. Be cautious of the sharp blades.
4. **Clean Motor Body:** Wipe the motor body with a damp cloth. **DO NOT immerse the motor body, cord, or plug in water or any other liquid.**
5. **Storage:** Store the blender in a dry place. The shaft and motor body can be stored separately to save space.

## TROUBLESHOOTING

If you encounter issues with your Chefman Immersion Blender, refer to the following table for common problems and solutions.

Problem	Possible Cause	Solution
Blender does not turn on.	Not plugged in; power outlet malfunction; motor overheating.	Ensure the blender is securely plugged into a working outlet. Check circuit breaker. If motor is hot, unplug and let cool for 30 minutes.
Blades are not blending effectively.	Ingredients are too large or too dense; insufficient liquid; blades are dull or damaged.	Cut ingredients into smaller pieces. Add more liquid to cover blades. If blades are dull or damaged, contact customer support.
Excessive splattering.	Blade guard not fully immersed; container too full.	Ensure the blade guard is completely submerged in ingredients. Do not overfill the blending container.
Shaft is difficult to detach.	Food residue buildup; improper alignment.	Ensure the blender is clean and dry. Twist firmly in the correct direction.

## SPECIFICATIONS

- **Brand:** Chefman
- **Model Number:** Immersion Stick Hand Blender
- **Power:** 300 Watts
- **Voltage:** 120 Volts
- **Number of Speeds:** 2
- **Material:** Stainless Steel (Shaft & Blades)
- **Product Dimensions:** 2 x 2 x 14.88 inches
- **Item Weight:** 2.14 pounds
- **Special Feature:** Manual control
- **UPC:** 816458023610

## WARRANTY AND SUPPORT

Your Chefman Immersion Blender is backed by a **1-year assurance** provided by Chefman. This warranty covers defects in material and workmanship under normal household use. For warranty claims or technical support, please refer to the contact information provided with your product packaging or visit the official Chefman website.

