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› Deerma JS100 Electric Food Chopper User Manual

Deerma JS100

Deerma JS100 Electric Food Chopper User Manual

Model: JS100

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the Deerma JS100 Electric Food Chopper. Retain this manual for future reference.

- **Blade Safety:** The stainless steel blade is extremely sharp. Exercise extreme caution when handling, cleaning, and installing the blade to prevent injury. Keep fingers away from the blade during operation and cleaning.
- **Child Safety:** Keep the appliance out of reach of children. This appliance is not intended for use by persons 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.
- **Electrical Safety:** Do not immerse the motor unit in water or any other liquid. Ensure the charging port is dry before connecting the charging cable. Use only the provided or a compatible Type-C charging cable.
- **Operation Limits:** Do not operate the appliance continuously for more than 30 seconds. Allow the machine to rest for at least 2 minutes after 30 seconds of continuous use to prevent overheating and prolong motor life.
- **Food Preparation:** Ensure all ingredients are cut into small, manageable pieces before placing them in the chopper to avoid overloading the motor and damaging the blades. Remove any hard pits, bones, or shells.
- **Assembly:** Ensure the blade is correctly installed and the lid is securely locked in place before operating the chopper.
- **Cleaning:** Always unplug the appliance before cleaning. The bowl and blades are detachable for easy cleaning. The motor unit should be wiped clean with a damp cloth. This appliance is not dishwasher safe.

2. PRODUCT OVERVIEW

The Deerma JS100 is a compact and portable electric food chopper designed for quick and efficient preparation of various ingredients. It features a powerful motor, sharp stainless steel blades, and a rechargeable battery for cordless operation.

Components

- Motor Unit (with integrated battery and control button)
- Transparent Chopping Bowl
- Stainless Steel Blade Assembly

- Lid
- Small Scraper (for cleaning)
- Type-C Charging Cable (not always included, check packaging)



Figure 2.1: Deerma JS100 Electric Food Chopper with ingredients in the bowl.

The image above shows the main components of the Deerma JS100 Electric Food Chopper, including the motor unit, transparent chopping bowl, and the blade assembly visible inside. The device is shown with garlic and chili prepared for chopping.

3. SETUP

3.1 Initial Charging

Before first use, fully charge the Deerma JS100. The device is powered by a built-in rechargeable battery.

1. Locate the Type-C charging port on the motor unit.
2. Connect the Type-C charging cable to the port and the other end to a suitable USB power adapter (not included) or a USB port.

3. Charge for approximately 2 hours for a full charge. A full charge typically provides power for up to 30 uses, depending on the load.



Figure 3.1: Charging the Deerma JS100 Electric Food Chopper.

This image illustrates the Deerma JS100 being charged via its Type-C port, highlighting its 1500 mAh battery capacity and the estimated 30 uses per full charge after 2 hours of charging.

3.2 Assembly

Assemble the chopper before adding ingredients.

1. Place the stainless steel blade assembly onto the central pin inside the transparent chopping bowl. Ensure it sits securely.
2. Add your desired ingredients into the chopping bowl. Do not overfill; ensure ingredients are below the 'Maximum' mark.
3. Place the motor unit (lid) onto the chopping bowl, aligning the grooves. Twist or press down until it locks securely. The chopper will not operate if the lid is not properly secured.

4. OPERATING INSTRUCTIONS

The Deerma JS100 features a simple one-touch operation for efficient chopping.

1. Ensure the chopper is fully assembled and the lid is securely locked.
2. Press and hold the power button located on top of the motor unit to begin chopping. The blades will rotate rapidly.
3. Release the button to stop chopping. For finer results, use short pulses.
4. Do not operate the chopper continuously for more than 30 seconds. If more chopping is needed, allow the unit to rest for 2 minutes before resuming.
5. Once chopping is complete, carefully remove the motor unit, then the blade assembly, and finally the chopped ingredients.



Figure 4.1: Easy operation steps for the Deerma JS100.

This image visually guides the user through the four simple steps of operating the chopper: 1) Install the blade, 2) Add ingredients, 3) Close the lid and tap the switch, and 4) Take out the ingredients.

4.1 Recommended Uses

The Deerma JS100 is versatile and suitable for chopping various ingredients:

- Garlic, ginger, onions, carrots, peppers, tomatoes.
- Small amounts of boneless meat.
- Complementary food for infants.
- Preparing various sauces and condiments.

Easy To Operate ,Only Four Steps



01 Install the blade



02 Add the ingredients



03 Close the lid and tap the switch



04 Take out the ingredients

Figure 4.2: Examples of ingredients processed by the chopper.

This image displays a variety of ingredients such as onions, carrots, tomatoes, peppers, garlic, meat, pumpkin, and ginger, all shown in their finely chopped state after being processed by the Deerma JS100.



Figure 4.3: High-speed chopping action.

The image illustrates the powerful motor and fast speed of the Deerma JS100, capable of cutting ingredients up to 60 times per second for efficient food preparation.

5. MAINTENANCE AND CLEANING

Proper cleaning and maintenance ensure the longevity and hygienic use of your Deerma JS100.

1. **Disassembly:** After each use, carefully detach the motor unit from the chopping bowl. Remove the blade assembly from the bowl.
2. **Cleaning Bowl and Blades:** The transparent chopping cup (food-grade AS) and the stainless steel blade (food-grade SUS304) are detachable and can be rinsed directly under running water. Allow them to cool down before cleaning if used for hot ingredients.
3. **Motor Unit Cleaning:** The motor unit should never be immersed in water. Wipe it clean with a damp cloth. Ensure no water enters the charging port.
4. **Dishwasher Safety:** The Deerma JS100 is NOT dishwasher safe. Hand wash all detachable parts.
5. **Stubborn Residue:** Use the provided small scraper to clean the inner wall and crevices of the chopping bowl.

and around the blade assembly.

6. **Drying and Storage:** Ensure all parts are thoroughly dry before reassembling or storing the appliance. Store in a cool, dry place.



Figure 5.1: Using the small scraper for cleaning.

This image demonstrates the utility of the small scraper included with the Deerma JS100, showing how it can be used to easily clean the inner wall and crevices of the chopping bowl, especially after processing sticky or finely chopped ingredients like chili.

Detachable Parts

Food-grade AS transparent cup and food-grade SUS304 stainless steel blade, supporting direct flushing and high temperature sterilization and being more healthy and hygienic.



Figure 5.2: Detachable parts for easy cleaning.

The image highlights the detachable design of the Deerma JS100, showing the transparent cup being rinsed under water. This feature allows for direct flushing and high-temperature sterilization of the food-grade AS cup and SUS304 stainless steel blade, promoting hygiene.

6. TROUBLESHOOTING

If you encounter issues with your Deerma JS100, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Battery is depleted. Lid not securely locked. Motor unit not properly seated.	Charge the appliance fully. Ensure the lid is twisted/pressed until it clicks into place. Reassemble the motor unit onto the bowl correctly.

Problem	Possible Cause	Solution
Chopping is inefficient or blades are stuck.	Too many ingredients. Ingredients are too large or hard. Battery low.	Reduce the quantity of ingredients. Cut ingredients into smaller pieces. Remove hard items like pits or bones. Charge the appliance.
Appliance stops during operation.	Overload protection activated. 30-second continuous operation limit reached.	Reduce ingredients and restart. Allow the appliance to rest for 2 minutes before resuming operation.
Unusual noise or vibration.	Blade not properly installed. Foreign object in the bowl.	Disassemble and re-install the blade assembly correctly. Check for and remove any foreign objects.

7. SPECIFICATIONS

Feature	Specification
Brand	Deerma
Model Number	DEM-JS100
Product Dimensions	14D x 10W x 10H Centimeters
Item Weight	480 g
Colour	Blue
Power Source	Battery Powered
Battery Capacity	1500 mAh
Charging Time	Approx. 2 hours
Uses per Charge	Approx. 30 times
Blade Material	Stainless Steel (SUS304)
Chopping Bowl Material	Food-grade AS
Special Feature	Built-in Grinder
Dishwasher Safe	No
Country of Origin	China

Detachable Parts

Food-grade AS transparent cup and food-grade SUS304 stainless steel blade, supporting direct flushing and high temperature sterilization and being more healthy and hygienic.



Figure 7.1: Product dimensions of the Deerma JS100.

This image provides a visual representation of the Deerma JS100's dimensions, indicating a height of 112mm and a width/depth of 90mm, showcasing its compact design.

8. WARRANTY & SUPPORT

8.1 Warranty Information

Specific warranty terms and conditions may vary by region and retailer. Please refer to the warranty card included with your product or contact your point of purchase for detailed warranty information.

8.2 Customer Support

For technical assistance, troubleshooting not covered in this manual, or spare parts, please contact your local distributor or the importer:

- **Importer:** ALLIN IMPEX SERVICES PVT LTD
- **Address:** C-38, SECTOR-63, NOIDA, UP, 201301

- **Phone:** 9313132789
- **Email:** sales@allinexporters.com

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