



CHEFWAVE



MODEL CW-HB500

Please read this manual carefully before using the blender.
Save these instructions.



CHEFWAVE

WELCOME!

Dear ChefWave Customer,

Congratulations on your purchase of the ChefWave InterMix 500-Watt 9-Speed Immersion Hand Blender.

To ensure your safety and many years of trouble-free operation, please read this manual carefully before using this product and keep it in a safe place for future reference.

We hope you enjoy your new ChefWave InterMix Immersion Hand Blender.

Sincerely,

The ChefWave Team

For technical assistance and warranty service, please email us at cs@mychefwave.com.



@CHEFWAVEKITCHEN



@MYCHEFWAVE

TABLE OF CONTENTS

Safety Instructions	2
Parts & Accessories	4
Operating Instructions	5
Cleaning & Maintenance	12
Technical Specifications	12
ChefWave Warranty	13



SAFETY INSTRUCTIONS

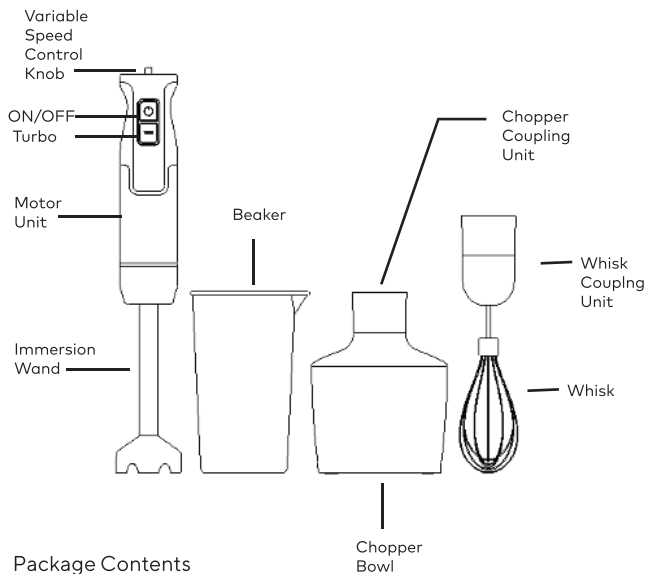
When using electrical appliances, basic safety precautions should be observed. Please read and follow these warnings and instructions:

- Check each accessory carefully before using this unit.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or a 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.
- Do not allow children to use the blender without supervision.
- Before using this unit, check that the mains power voltage corresponds to the voltage shown on the marking plate.
- DO NOT run the blender for more than 3 minutes at a time. It is designed for use in short intervals.
- Always disconnect the blender from the power supply if it is left unattended and before assembling, disassembling, or cleaning.
- Do not turn the appliance on if it appears to be faulty in any way.
- Do not immerse the base into water for cleaning. See the "Cleaning & Maintenance" section for proper cleaning instructions.
- Avoid pressing any buttons with wet hands or fingers.

- Turn off the unit regularly. Keeping it on and running for extended periods can damage the inner parts.
- When the motor is running, do not insert your finger or other objects into the parts or container.
- If the cable is damaged, do not attempt repair. Contact a technician or similarly qualified person to replace it.
- Only use this appliance with the provided accessories. Use the appliance for its intended purposes only. Do not use the appliance or accessories for any purpose other than described in this instruction manual. Misuse of the chopper blades is dangerous.
- Take care when handling the sharp chopper blades, emptying the container, and during cleaning.
- When using the immersion wands, do not submerge in volumes that go beyond the widest part of the wand at the top, otherwise you will risk water damage to the motor unit



PARTS & ACCESSORIES



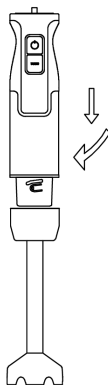
Package Contents
6.3" Immersion Wand
8.5" Immersion Wand
Whisk
20 oz. Beaker
Chopper with 20 oz. Bowl

OPERATING INSTRUCTIONS

Using the Immersion Wands

The immersion wands are ideal for mixing and preparing dips, sauces, mayonnaise, or baby food. They can also be used for milkshakes or smoothies. The different sizes are designed for flexibility with different pot or bowl sizes.

1. Insert one of the immersion wands into the motor unit, and turn clockwise to lock it into the motor unit.



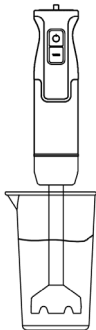


2. Place the ingredients into the beaker (or another container). To prevent splattering, immerse the blade guard completely in the ingredients.

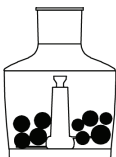
NOTE: The beaker's maximum capacity is 2.5 cups (600 ml).



1. Turn on the motor unit by pressing the Turbo or On/Off button.
2. Use the speed control knob to change the blending speed.
3. Blend the ingredients thoroughly by slowly stirring the immersion wand up, down, and in circles.



Using the Chopper



The chopper is ideal for chopping hard foods, such as meats, cheeses, onions, herbs, garlic, carrots, walnuts, almonds.

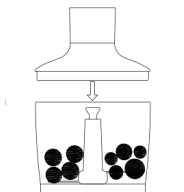
NOTE: Remember to remove the pits from any foods before chopping.

CAUTION: Don't chop extremely hard foods, such as ice cubes, nutmeg, coffee beans, and grains. The blades are very sharp! Be careful when handling the blade unit.

1. Put the chopper blade unit in the chopper bowl, press down the blade unit, and lock the bowl.
2. Place the ingredients in the chopper bowl. Solid ingredients should not be larger than 3/4" (2 cm) pieces.

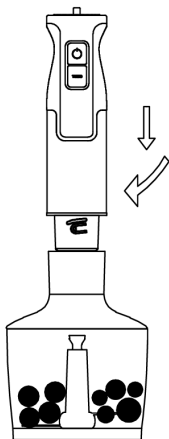
NOTE: The bowl's maximum capacity is 8.8 oz. (250 g).

3. Put the chopper coupling unit into place on the chopper bowl.

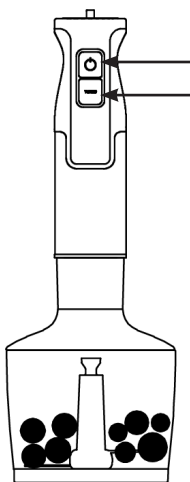




4. Fasten the motor unit onto the chopper bowl. Turn the bowl clockwise to lock it in, per the instructions for inserting the immersion wands in the “Using the Hand Blender” subsection.



5. Turn on the motor unit by pressing the Turbo or On/Off button.

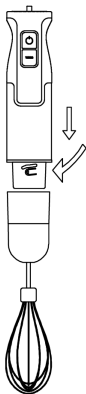




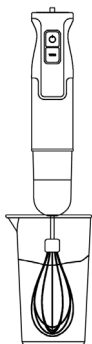
Using the Whisk

The whisk is ideal for whipping cream, beating egg whites, and mixing cakes.

1. Firmly insert the whisk into the whisk coupling unit until it clicks.
2. Connect the whisk and coupling unit to the motor unit. Turn the whisk clockwise to lock it in, per the instructions for inserting the immersion wands in the “Using the Hand Blender” subsection.



3. To prevent the ingredients from splashing, turn on the motor unit by pressing the On/Off button. After approximately 30 seconds, press the Turbo button.





CLEANING & MAINTENANCE

1. Before cleaning, unplug the appliance and detach the accessories.
2. Wipe the motor unit, the chopper coupling unit, and the whisk coupling unit with a damp cloth. Do not immerse them in water. The whisk, chopper bowl, beaker, and immersion wands are dishwasher-safe or can be hand-washed.
3. If food is not easily rinsed off the blade or whisk, place a drop of dish detergent in your mixing container and add water. Plug the cord into an outlet. Immerse the chopper blade or whisk and operate the unit for about 10 seconds. Unplug the motor unit, rinse the attachments under running water, and then dry.

NOTE: The blades are very sharp. Be careful when cleaning them.

4. When the unit is out of use for an extended period, keep it well-ventilated in a dry area. Moisture or dampness can damage the motor unit.

TECHNICAL SPECIFICATIONS

Rotational Speed: 15000 RPM \pm 10%

Voltage: 110~120 V

Frequency: 60 Hz

Power: 500 W

Working Time: \leq 3min.

CHEFWAVE WARRANTY

This appliance is guaranteed against defects in materials and workmanship for a period of 1 year from the date of purchase. Under this warranty, ChefWave will repair or replace any parts found to be defective. This warranty is only valid if the appliance has been used in accordance with the instructions and if it has not been modified, repaired, or interfered with by any unauthorized person or damaged through misuse.

This warranty does not cover wear and tear nor breakables such as glass and ceramic items, bulbs, etc. This warranty does not affect your statutory rights nor any legal rights you may have as a consumer under applicable national legislation governing the purchase of goods.

If the product fails to operate and needs to be returned, pack it carefully, enclosing your name, address, and order number and the reason for return.

Please email us at cs@mychefwave.com for questions and warranty service.



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Intertek