



**Chefmaster Cordless Pre-programmed  
Stick Blender Instruction Manual**

**Model**

**HEG847 – 250mm Shaft**

**Thank you for purchasing your Chefmaster Stick Blender. To make full use of the product please read this manual carefully before using the product and keep it safe for future reference.**

If you find any damage when the product is unpacked, contact your Chefmaster supplier within 24 hours of receipt of goods.

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# 1. Important Information

	Please read this instruction manual before using this appliance. Pay attention to all precautions and notice. Make sure you understand all before start operating, and store this manual in a proper place so that you can access it whenever requires.
	<b>WARNING !</b> This triangular warning symbol appears when there is a risk of personal injury
	<b>CAUTION !</b> This circular warning symbol appears when there is a risk of damaging your appliance
	<b>NOTE :</b> This symbol is to provide supplementary information, hints and tips
	This electric appliance is for indoor use only.
	Please dispose this appliance according to the WEEE recommended procedure
	This appliance has been checked and meets the standards of the CE-marking directives
	This appliance conforms to the European Framework Regulation EC 1935/2004 demonstrates that foodstuffs contained within an FCM are safe for human consumption.
 RoHS	This appliance conforms to the European Framework Directive 2002/95/EC, Restriction of Hazardous Substances (RoHS) which hazardous materials for electrical and electronic products.
	This appliance is of Class III appliance



**In order to reduce the risk of electric shocks, personal injury, or fire, and avoid material damage due to misuse of the appliance, please read this manual carefully and follow the instructions and guidance. Reading this manual will help you to use this appliance in the correctly. This manual should be maintained so all users can access it. First time users of this appliance should read this manual thoroughly.**

## 2. General Precaution



- READ ALL INSTRUCTIONS.
- **WARNING:** Read all safety warnings and instructions. Failure to follow the warnings and instructions may result in electric shock, fire or serious injury.
- To protect against risk of electrical shock, do not place battery pack or motor housing in water or other liquids.
- Do not modify or attempt to repair the appliance or the battery pack except as indicated in the instructions for use and care.
- This appliance must be installed, commissioned and serviced by qualified technician in accordance with current regulations.
- Have servicing performed by suitably qualified personnel using only identical replacement parts. This will ensure that the safety of the product is maintained.
- This appliance should be operated by professional chefs or trained users.
- This appliance must only be used for its intended use and design.
- The Manufacturer and distributor are not responsible and liable for any damage if it is not used correctly.
- This appliance is not intended to be used by people with reduced physical, sensory or mental capabilities, or lack of experience.
- Don't let children to use this appliance under any circumstances
- Do not operate appliance after it is malfunctions, or is dropped or damaged in any manner. Disconnect the Battery pack [1] from appliance. Return it to the nearest authorised service facility for examination, repair, or adjustment.
- Do not expose the motor housing (the Motor housing [2]) of this appliance to water or any liquids. If the motor housing ( [2]) falls into water, please disconnect Battery pack [1] from the appliance immediately, and do not use this appliance until you have a thorough inspection by qualified a technician. Failure to follow this instruction may lead to fatal danger.
- Don't try to open the housing of this appliance
- Don't insert any objects into the housing of this appliance
- Don't touch the Battery pack [1] with wet or damp hands
- Don't try to repair this appliance yourself. This may cause electrical shock!
- In case of malfunctioning, any repair must be performed by suitably qualified personnel.
- Don't submerge the motor housing ([2]) in water or any liquids
- This is an attended appliance.
- Don't use any devices which are not supplied together with the stick blender
- Remove any plastic coating and clean this appliance before use.

### 3. Specific Precaution for this appliance



- This appliance is intended for blending ingredients or purée food in the container in which they are being prepared. If it is being used for other purpose, it may lead to damage of this appliance and or even harmful to the user.
- Avoid contact with moving parts while operating the appliance
- CAUTION: Blades are very sharp, Must be handle very carefully
- Never remove parts or clean the appliance unless battery pack is disconnected from the appliance
- Do not place hands or utensils near to the appliance's blades. Doing so may cause severe personal harm and / or damage to the appliance
- When blending hot liquids (anything over 38°C), ensure the blades are fully submerged before turning on the appliance to avoid splashing.
- The protective blade guard and shaft of this appliance have been designed for submersion in water or other liquids. Never submerge any other portion of this unit in any liquid.
- Avoid contact with moving parts.
- Keep hands, hair, clothing and utensils away from blade and mixing container while operating the appliance to prevent the possibility of severe injury to persons and/or damage to appliance
- A spatula may be used, but must be used only when the unit is not operating.
- When mixing liquids, especially hot liquids, use a tall container to reduce spillage and possibility of injury.

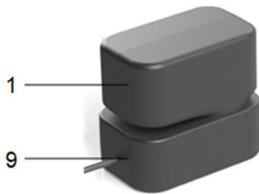
### 4. Specific Precaution for Battery Pack



- Only use with specifically designated battery pack. Use of other battery pack may create a risk of injury and fire.
- When battery pack is not in use, keep it away from other metal objects, like paper clips, coins, keys, nails, screws or other small metal objects, that can make a connection from one terminal to another. Shorting the battery terminals together may cause burns or a fire.
- Do not use a battery pack or appliance that is damaged or modified. Damaged or modified batteries may exhibit unpredictable behaviour resulting in fire, explosion or risk of injury.
- Do not expose a battery pack or appliance to fire or excessive temperature. Exposure to fire or temperature above 130°C may cause explosion.
- Disconnect the battery pack from the appliance before making any adjustments, changing accessories, or storing appliance. Such preventive safety measures reduce the risk of starting the appliance accidentally.
- To prevent unintentional starting, do not carry the appliance with your finger on the Power or Safety switch.
- Recharge only with the charger specified by the manufacturer. A charger that is suitable for one type of battery pack may create a risk of fire when used with another battery pack.
- Follow all charging instructions and do not charge the battery pack or appliance outside of the temperature range specified in the instructions. Charging improperly or at temperatures outside the specified range may damage the battery and increase the risk of fire.
- Only connect the battery charger to electricity supply with voltage and frequency as declared in the product label
- Under abusive conditions, liquid may be leak from the battery; avoid contact. If contact accidentally occurs, flush with water and seek medical assistance. If liquid contacts eyes, additionally seek medical help. Liquid ejected from the battery may cause irritation or burns.
- Whenever you find a battery pack is damaged, please replace it with an OEM battery
- Please check the electric plug and power cord of the battery charger regularly. If the electric plug or power cord is damaged, replace it or them by a qualified person
- Please not to let the electric wire of the battery charger touch any sharp or hot objects, and to avoid it to be close to open fire. To disconnect the battery charger from main socket, please always pull the electric plug but not by pulling the electric wire.

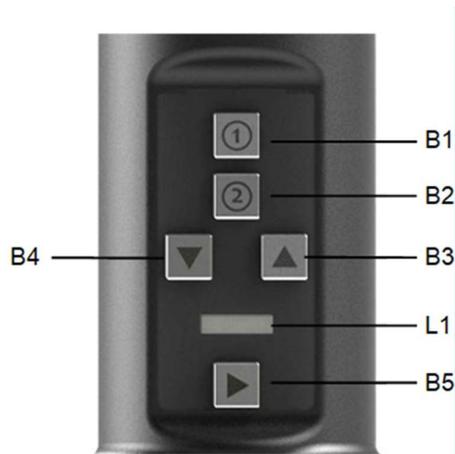
## 5. Unit Overview

No.	Description
1	Battery pack
2	Motor housing
3	Control panel
4	LCD screen
5	Blending stick locking nut
6	Blending stick 250mm
7	Protective blade guard
8	Cutting Blade
9	Battery charger



## 6. Control Panel

No.	Parts										
B1	Manual mode selection button										
B2	Program mode selection button										
B3	UP / Speed increase button / Program up button										
B4	DOWN / Speed decrease button / Program down button										
B5	Start button										
L1	Speed indication light: <table border="1" data-bbox="267 1297 565 1457"> <thead> <tr> <th>Speed level</th> <th>LED colour</th> </tr> </thead> <tbody> <tr> <td>Low</td> <td>Green</td> </tr> <tr> <td>Medium</td> <td>Yellow</td> </tr> <tr> <td>Medium-high</td> <td>Orange</td> </tr> <tr> <td>High</td> <td>White</td> </tr> </tbody> </table>	Speed level	LED colour	Low	Green	Medium	Yellow	Medium-high	Orange	High	White
Speed level	LED colour										
Low	Green										
Medium	Yellow										
Medium-high	Orange										
High	White										



## 7. LCD Display

The LCD Display only operates in Program Operation Mode. In Program Mode, the LCD screen shows the available programs for selection



## 8. Technical Specifications

Model	HEC847
Input voltage	220 - 240V 50Hz (for battery charger)
Power	300W, 12V / 25A (rating)
Speed	1000 - 12000 rpm
Charging time	1.5 hours
Head dimension	Dia. 80mm x L. 300mm
Blender stick	Dia. 20mm x L. 250mm
Weight	1.2 kg

## 9. Unpacking

- Carefully remove the appliance from the packaging and take out all parts, attachments and accessories
- **WARNING:** some of the parts, attachments and accessories are very sharp, e.g. knives and cutting / slicing plates etc.

## 10. Assembly

There are two connections:

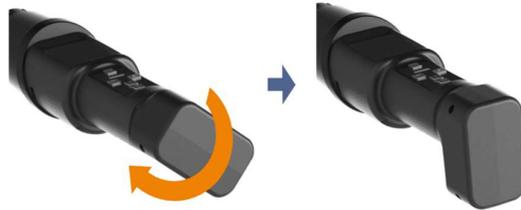
- A. Connecting the Blender stick to the motor housing
- B. Connecting the Battery pack to the motor housing



A. To connect the blender stick to the Motor housing, you should turn the Blender stick according to the direction shown at the right.



B. For connecting the Battery pack to the motor housing, you should turn the Battery pack according to the direction shown below.



## 11. Battery Charging



**CAUTION: Charge and store the battery pack at room temperature only. Avoid exposure to high temperatures to prevent damage**

- Before first use, place the Battery pack [1] into the Battery charger [10] for 1.5 to 2 hours.



- Charge indicator light will illuminate when properly placed. A red light indicates battery is charging, and a green light indicates that it is fully charged.

Charging (red)



Full charged (green)

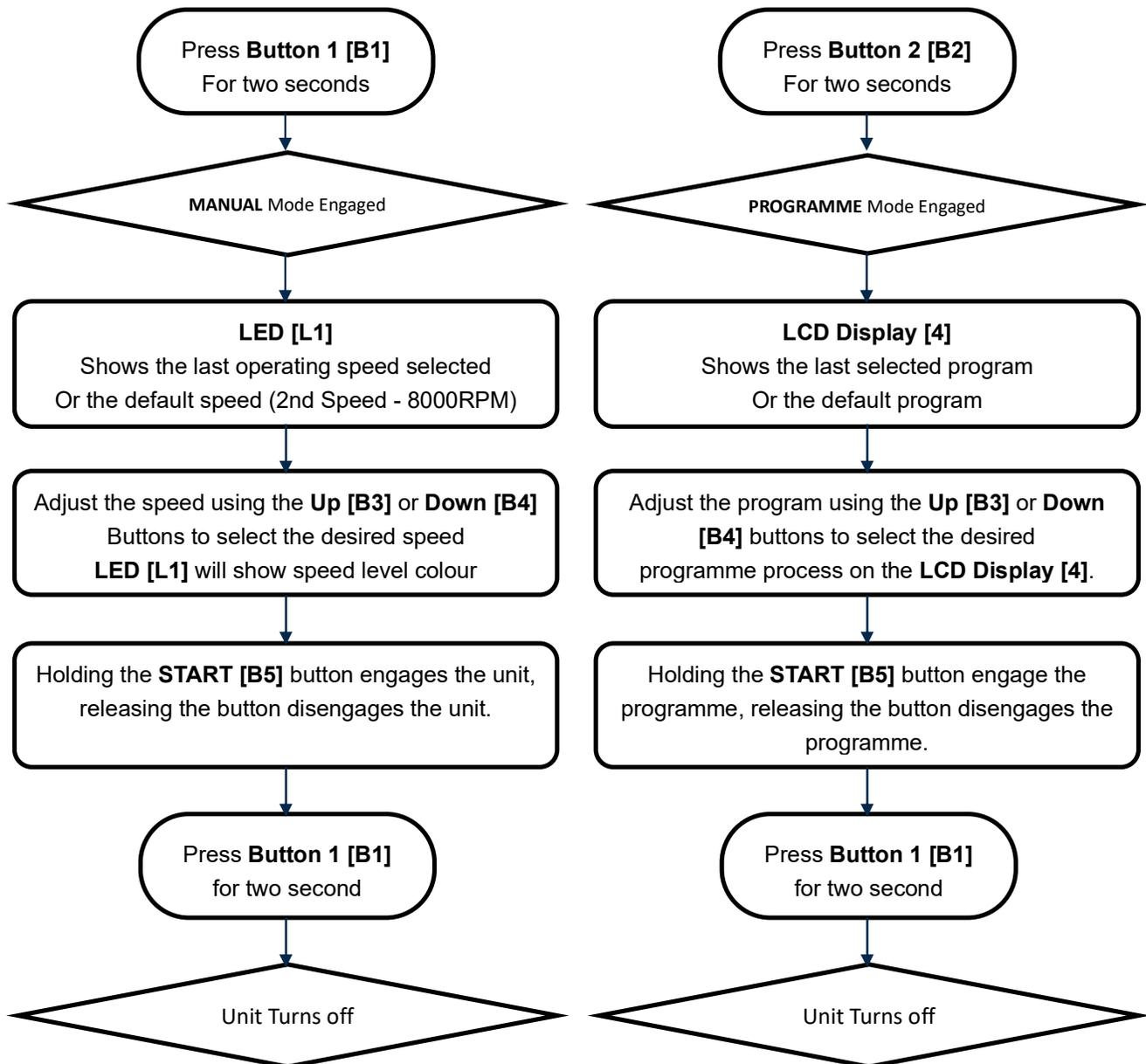


- To remove the Battery pack [1] from the Battery charging station [10].



## 12. Operation Flow Chart

Level	Colour Indicator	RPM
1st	Green	6000
2nd	Yellow	8000
3rd	Orange	10000
4th	White	12000



## Manual Operation Mode

<p>1.1 Press and hold button 1 [B1] for two seconds and the appliance will enter Manual Operation Mode</p>	<p>1.2 Speed indication LED L1 will show the last operating speed or the default speed (8000RPM)</p>	<p>1.3 User can adjust speed by button [B3] and [B4], LED [L1] will show the adjustment</p>
		
<p>1.4 Hold the Start Button [B5] to start the blender</p>	<p>1.5 Press and hold button 1 [B1] for two seconds to turn the unit off.</p>	
		

## Program Operation Mode

<p>2.1 Press button B2 for 2 seconds, the appliance enters into Program Operation Mode</p>	<p>2.2 LCD display [4] shows the last selected program or the default program</p>	<p>2.3 user can change the selected program by button B3 and B4, LCD display [4] will be changed accordingly</p>
		
<p>2.4 User operates by pressing button B5 continuously, the blade rotates according to the selected program</p>	<p>2.5 if the user presses button B2 for 2 seconds, the appliance is OFF</p>	<p>2.6 if the user presses button B1 for 2 seconds, the appliance goes to Manual operation mode</p>
		

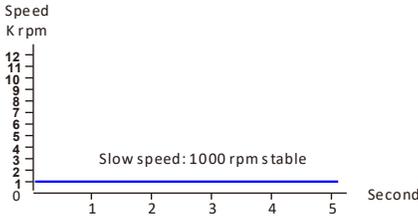
# 13. Pre-programmed Recipe Outline

## Program 1: Eggs

- EGGS
- HUMMUS
- ICE
- MAYONNAISE
- MILKSHAKE
- PANCAKE BATTER
- PESTO SAUCE
- SALAD DRESSING
- SOUP
- TOMATO SAUCE
- WHIPPED CREAM



Operate at the slowest speed



Speed K rpm

Slow speed: 1000 rpm stable

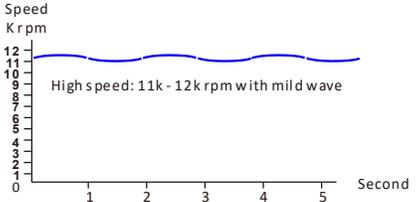
Second

## Program 2: Hummus

- EGGS
- HUMMUS
- ICE
- MAYONNAISE
- MILKSHAKE
- PANCAKE BATTER
- PESTO SAUCE
- SALAD DRESSING
- SOUP
- TOMATO SAUCE
- WHIPPED CREAM



Operate at high speed with mild wave



Speed K rpm

High speed: 11k - 12k rpm with mild wave

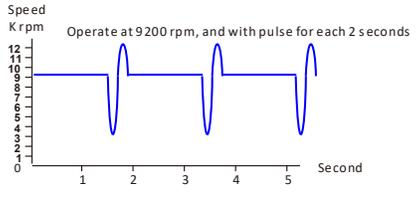
Second

## Program 3: Ice

- EGGS
- HUMMUS
- ICE
- MAYONNAISE
- MILKSHAKE
- PANCAKE BATTER
- PESTO SAUCE
- SALAD DRESSING
- SOUP
- TOMATO SAUCE
- WHIPPED CREAM



Operate at high speed with pulse



Speed K rpm

Operate at 9200 rpm, and with pulse for each 2 seconds

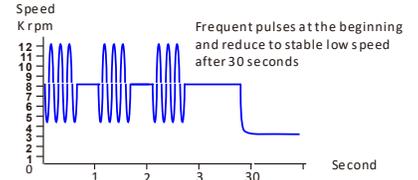
Second

## Program 4: Mayonnaise

- EGGS
- HUMMUS
- ICE
- MAYONNAISE
- MILKSHAKE
- PANCAKE BATTER
- PESTO SAUCE
- SALAD DRESSING
- SOUP
- TOMATO SAUCE
- WHIPPED CREAM



Beginning with strong pulses, then change to slow speed after 3 times of pulses



Speed K rpm

Frequent pulses at the beginning and reduce to stable low speed after 30 seconds

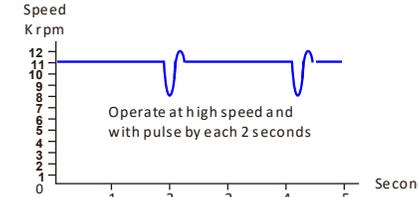
Second

## Program 5: Milkshake

- EGGS
- HUMMUS
- ICE
- MAYONNAISE
- MILKSHAKE
- PANCAKE BATTER
- PESTO SAUCE
- SALAD DRESSING
- SOUP
- TOMATO SAUCE
- WHIPPED CREAM



Operate at high speed with low frequent pulses



Speed K rpm

Operate at high speed and with pulse by each 2 seconds

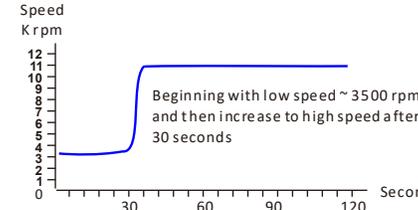
Second

## Program 6: Pancake batter

- EGGS
- HUMMUS
- ICE
- MAYONNAISE
- MILKSHAKE
- PANCAKE BATTER
- PESTO SAUCE
- SALAD DRESSING
- SOUP
- TOMATO SAUCE
- WHIPPED CREAM



Beginning with stable low speed and then change to high speed



Speed K rpm

Beginning with low speed ~ 3500 rpm and then increase to high speed after 30 seconds

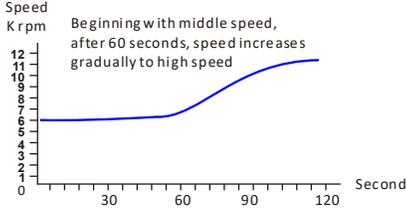
Second

### Program 7: Pesto sauce

- EGGS
- HUMMUS
- ICE
- MAYONNAISE
- MILKSHAKE
- PANCAKE BATTER
- PESTO SAUCE
- SALAD DRESSING
- SOUP
- TOMATO SAUCE
- WHIPPED CREAM



Beginning with low speed and then speed increase gradually



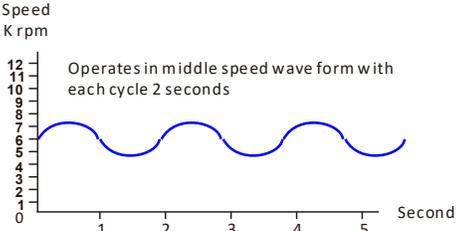
Beginning with middle speed, after 60 seconds, speed increases gradually to high speed

### Program 8: Salad dressing

- EGGS
- HUMMUS
- ICE
- MAYONNAISE
- MILKSHAKE
- PANCAKE BATTER
- PESTO SAUCE
- SALAD DRESSING
- SOUP
- TOMATO SAUCE
- WHIPPED CREAM



Operate with middle speed in wave form



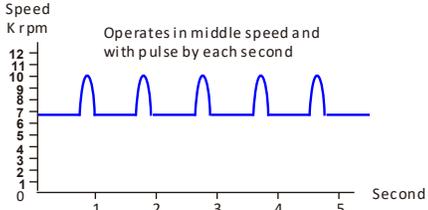
Operates in middle speed wave form with each cycle 2 seconds

### Program 9: Soup

- EGGS
- HUMMUS
- ICE
- MAYONNAISE
- MILKSHAKE
- PANCAKE BATTER
- PESTO SAUCE
- SALAD DRESSING
- SOUP
- TOMATO SAUCE
- WHIPPED CREAM



Operate with moderate speed and pulses



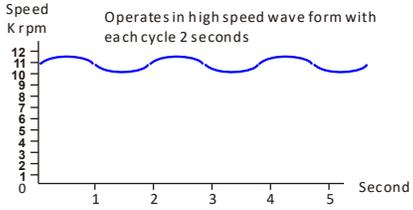
Operates in middle speed and with pulse by each second

### Program 10: Tomato sauce

- EGGS
- HUMMUS
- ICE
- MAYONNAISE
- MILKSHAKE
- PANCAKE BATTER
- PESTO SAUCE
- SALAD DRESSING
- SOUP
- TOMATO SAUCE
- WHIPPED CREAM



Operate with high speed and minor wave but great torque force



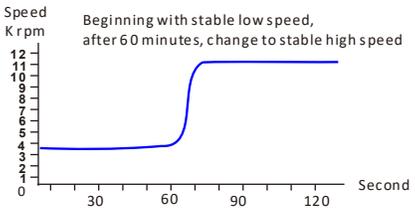
Operates in high speed wave form with each cycle 2 seconds

### Program 11: Whipped cream

- EGGS
- HUMMUS
- ICE
- MAYONNAISE
- MILKSHAKE
- PANCAKE BATTER
- PESTO SAUCE
- SALAD DRESSING
- SOUP
- TOMATO SAUCE
- WHIPPED CREAM



Start with low and stable speed, then change to high speed



Beginning with stable low speed, after 60 minutes, change to stable high speed

## 14. Cleaning



THIS CORDLESS IMMERSION BLENDER MUST BE CLEANED AND DRIED AFTER EACH USE, ACCORDING TO THE FOLLOWING INSTRUCTIONS.

- Always remove the battery pack [1] and Blending stick [6] or [7] from Motor housing [2] before cleaning the Metal blade [9]. The Blender stick [6] and [7] are dishwasher safe.
- Blending stick should be cleaned after every use to prevent residue build up around the blade assembly for sanitation.
- Disconnect the Battery pack from main before cleaning this appliance
- Do not use water jet or steam cleaner.
- Never immerse the powering part (Motor housing [2]) of the appliance into water
- Remove the Blending stick from the power part (Motor housing [1]) and rinse the Blending stick under running water
- Scrub the Blending stick with soap and warm water for thorough cleaning. You may use detergent or disinfectant, but make sure to remove the detergent or disinfectant completely by water afterwards.
- Leave the Blending stick in air for drying
- Never put the motor base ([2]) in water for cleaning. Wrapping the surface of the power part (Motor housing) with a slightly damp cloth or sponge. Do not use detergents that are too alkaline.
- Do not use abrasive materials. Dry with a soft towel.
- It is vital to clean the appliance thoroughly between each job.

## 15. Safety



**The Metal Blade is very sharp. Handle with care !!!**



- The appliance is equipped with thermal protection which automatically stops the motor if the appliance is overloaded. If this happens, let the appliance cool completely before restarting. The thermal protection will reset automatically.

## 16. Troubleshooting

- If the appliance does not power ON, release the ON-OFF button, then remove the battery pack, check the power with the power charger then reconnect and restart the appliance.
- If the appliance overheats, press the ON-OFF buttons B1 or B2, to switch it off. Disconnect the Battery pack [1]. Wait for a few minutes for the engine [1] temperature to be cooling down and the thermal safety is reset. Then reassemble and restart the appliance.
- If you cannot locate the problem, call the after-sales services.

## 17. Disposal and recycling of Batteries

This product uses three Li-ion rechargeable and recyclable batteries. At the end of the batteries' useful life, they should be recycled. These batteries must not be incinerated or composted. Li-ion batteries should not be put in municipal waste systems. Contact your local waste collection agency for proper recycling and disposal information for your area. Please do not attempt to dismantle the power handle to replace these batteries on your own. Damage could result to the unit

## 18. Servicing and Warranty

All servicing, maintenance should be carried out by our recommended service agents or persons.

### Warranty

- This unit carries a Two years parts and labour, return to base warranty service.
- The warranty does not cover:
  - Accidental damage, misuse or use not in accordance with the supplier's instruction
  - Damage due to incorrect installation, modification, unauthorized service work or damage due to scale build-up, etc.

## 19. Transportation, Storage and Disposal

Please handle your Stick Blender with care to prevent any damage to the unit and internal parts. The Stick Blender should be stored somewhere which is well ventilated. Do not store any flammable objects near the equipment.

- Chefmaster Stick Blenders are supplied with a 3 pin plug and lead with a 13 amp fuse.
- Appliance must be earthed.
- If in doubt contact a qualified electrician or your Chefmaster distributor.

### Disposal



Under WEEE regulations this product must not be disposed of as household waste. To prevent damage to the environment and humans this product must be disposed of in an approved and environmentally friendly recycling process. For more information on how to dispose of this correctly please contact your Chefmaster distributor or local authority responsible for waste disposal.

### Compliance



All Chefmaster parts and products have under gone a stringent testing process to ensure that comply with all European standards and specifications. All Chefmaster products carry the CE approval symbol.