

# CHEFMAN®

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## Auto

# FOOD PROCESSOR

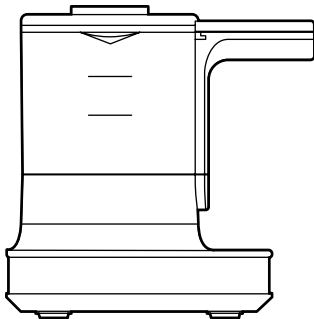
This is your one-stop guide to using your product. From the below links, you can jump ahead to a specific document if desired.

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## QUICK LINKS

- [Quick Start Guide](#)
- [User Guide](#)

RJ13-4-AFC SERIES

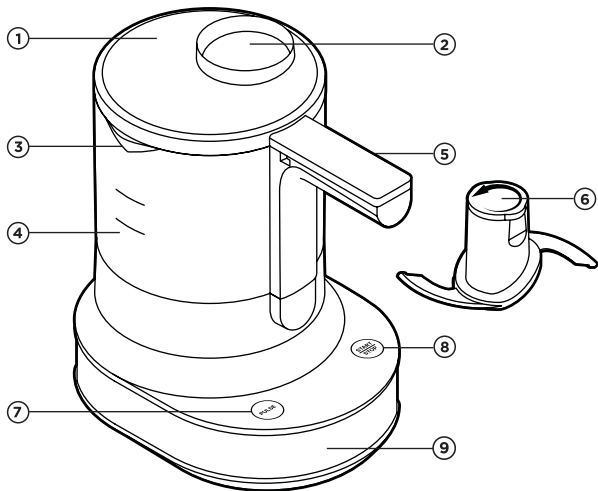


# QUICK START GUIDE

## BEFORE FIRST USE

1. Remove and discard all packaging materials and check to ensure that all parts and accessories are accounted for. Read and remove all removable stickers.
2. Wash and dry work bowl, lid, and blade in warm, soapy water to remove any packaging debris. Rinse well and dry. The work bowl, lid, and blade are also top-rack dishwasher safe. **WARNING:** The blade is sharp; handle with care when assembling and cleaning.
3. Wipe down the motor base with a damp cloth; the motor base is not dishwasher safe. Never immerse the motor base or cord in water.

# FEATURES



- |    |                   |    |                       |
|----|-------------------|----|-----------------------|
| 1. | Cover with Handle | 6. | Stainless Steel Blade |
| 2. | Drizzle Opening   | 7. | Pulse Button          |
| 3. | Pour Spout        | 8. | Start/Stop Button     |
| 4. | Work Bowl         | 9. | Motor Base            |
| 5. | Work Bowl Handle  |    |                       |

# OPERATING INSTRUCTIONS

## How to Assemble the Auto Food Processor

1. Place the base on a flat work surface near an outlet.
2. Place the work bowl on the base with the handle positioned over the PULSE button. Turn the bowl to the right until secured in place with the handle facing front positioned between the two control buttons on the base.
3. Lower the blade onto the shaft. **WARNING:** The blade is sharp; handle with care when assembling and cleaning. Failure to do so can result in personal injury.
4. When ready to chop, place the lid on top of the work bowl, aligning it with the handle of the work bowl. The processor will not run unless its parts are properly assembled.

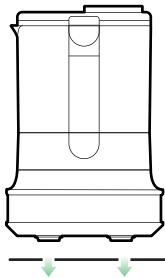
## How to Disassemble the Auto Food Processor

1. To remove the lid, slide the handle to the left, then lift it off.
2. To remove the blade, turn it counterclockwise, then carefully lift it out of the work bowl. **WARNING:** The blade is sharp; handle with care.
3. To remove the work bowl, hold the base steady with one hand and use the other to rotate the work bowl left, then lift it off the base.

# HOW TO USE THE AUTO FOOD PROCESSOR

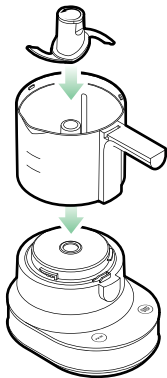
## STEP 1

Set the processor on a flat work surface near an outlet; do not plug in yet.



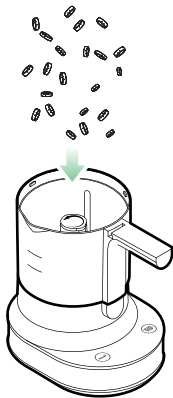
## STEP 2

Attach the work bowl to the base then lower the blade onto the shaft.



## STEP 3

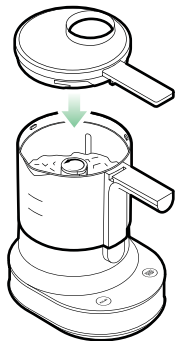
Put ingredients to be processed inside the work bowl.



# HOW TO USE THE AUTO FOOD PROCESSOR

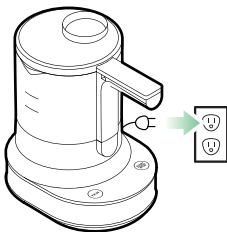
## STEP 4

Secure the lid on the work bowl.



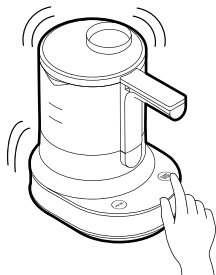
## STEP 5

Plug unit in.



## STEP 6

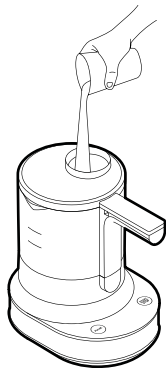
For continuous processing press the START/STOP button. For short bursts of chopping, press and release the PULSE button.



# HOW TO USE THE AUTO FOOD PROCESSOR

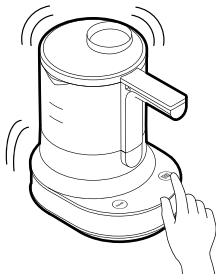
## STEP 7

If adding liquid, carefully pour it into the drizzle opening on top of the lid.



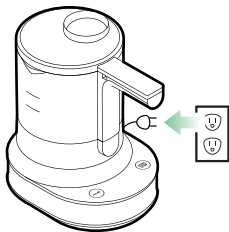
## STEP 8

When ingredients are processed to your liking, press the START/STOP button if necessary.



## STEP 9

Unplug the unit before removing the lid, work bowl, or blade.



## CLEANING AND MAINTENANCE

1. Unplug the unit before disassembling and cleaning.
2. The work bowl, lid, and blade are all top-rack dishwasher safe. Or wash by hand with hot soapy water, then rinse well and dry.
3. Clean the base by wiping it with a damp cloth. The base is not dishwasher safe. Do not use abrasive cleaners or scouring pads to clean base or other parts as it could damage the finish.



# USER GUIDE

## COOKING FORWARD™

### Welcome!

Whether this is your first Chefman® appliance or you're already part of our family, we're happy to be cooking with you! With your new Auto Food Processor, you can easily achieve perfectly processed results at the touch of a button. The processor's patented blade moves up and down for the most thorough and even processing, while its dual illuminated controls allow for either automatic operation—perfect for sauces and soups—or a pulse function for ultimate control. With a 4-cup capacity, the processor is sized just right for everyday cooking, and its dishwasher-safe parts make cleanup a breeze.

We know you're excited to start chopping, but please take a few minutes to read our directions, safety instructions, and warranty information.

From our kitchen to yours,  
**The Chefman® Team**



### **READ ALL INSTRUCTIONS BEFORE USE**

**For your safety and continued enjoyment of this product, always read the instruction manual before using.**

# **CONTENTS**

- 1** Safety Instructions
- 6** Features
- 7** Operating Instructions
- 11** Chopping and Processing Tips
- 12** Cleaning and Maintenance
- 13** Terms and Conditions
- 15** Chefman® Warranty Registration

# OPERATING INSTRUCTIONS

## BEFORE FIRST USE

1. Remove and discard all packaging materials and check to ensure that all parts and accessories are accounted for. Read and remove all removable stickers.
2. Wash and dry the work bowl, lid, and blade in warm, soapy water to remove any packaging debris. Rinse well and dry. The work bowl, lid, and blade are also top-rack dishwasher-safe. **WARNING:** The blade is sharp; handle with care when assembling and cleaning. Failure to do so can result in personal injury.
3. Wipe down the motor base with a damp cloth; the motor base is not dishwasher-safe. **WARNING:** Never immerse the motor base or cord in water.

## HOW TO ASSEMBLE THE AUTO FOOD PROCESSOR

With just a few parts, the Auto Food Processor is easy to assemble.

1. Place the base on a flat work surface near an outlet.
2. Place the work bowl on the base with the handle positioned over the PULSE button. Turn the bowl to the right until secured in place. When properly assembled, the handle will face the front positioned between the two control buttons on the base.

## OPERATING INSTRUCTIONS

3. Lower the blade onto the shaft. **WARNING:** The blade is sharp; handle with care when assembling and cleaning. Failure to do so can result in personal injury.
4. When ready to chop, place the lid on top of the work bowl with the lid handle over the PULSE button. Slide the lid handle right until the handle of the lid aligns with the handle of the bowl. The processor will not run unless its parts are properly assembled.

## HOW TO DISASSEMBLE THE AUTO FOOD PROCESSOR

The Auto Food Processor comes apart easily and quickly, which makes cleanup a breeze.

1. To remove the lid, slide the handle to the left, then lift it off.
2. To remove the blade, turn it counterclockwise, then carefully lift it out of the work bowl.
3. To remove the work bowl, hold the base steady with one hand and use the other to rotate the work bowl left, then lift it off the base.

# OPERATING INSTRUCTIONS

## HOW TO USE THE AUTO FOOD PROCESSOR

Perfectly sized for common cooking tasks such as chopping onions and pureeing sauces, soups, and cooked fruits and vegetables, the Auto Food Processor is simple and intuitive to use.

1. Set the processor on a flat work surface near an outlet; do not plug it in.
2. Attach the work bowl to the base so that its handle is aligned between the two control buttons, then lower the blade onto the shaft until locked in place.
3. Add ingredients to be processed to the work bowl.

For best results:

- Cut the ingredients to be chopped into uniform pieces of 1 inch or less.
  - Fill the work bowl no more than two-thirds full. Overfilling can strain the motor and cause inconsistent results. Overfilling can also cause spillage that can result in serious burns if contents are hot.
  - Do not process extremely hard ingredients, such as whole nutmeg, which can damage the unit.
  - If including liquid, do not fill past the Max line indicated on the blade unit.
4. Secure the lid on the work bowl so that the lid's handle aligns with the handle of the work bowl.

## OPERATING INSTRUCTIONS

5. Plug the unit in. The capacitive control buttons (PULSE and START/STOP) will light up. **NOTE:** If the buttons do not light up, it may mean the processor has not been assembled correctly.
6. For continuous processing—good for pureeing soups and sauces—press the START/STOP button. The button will blink, and the unit will process until the button is pressed again. **WARNING:** To avoid overheating the motor, the unit will automatically turn off after 3 minutes of continuous use. Allow the motor to cool between continuous uses.
7. For short bursts of chopping, which can offer more control, press and release the PULSE button. The button will blink and the unit will process for as long as the PULSE button is held down; wait for the blade to stop spinning before pressing PULSE again.
8. If adding liquid, such as oil, while processing, slowly and carefully pour the liquid into the drizzle opening on top of the lid.
9. When ingredients are processed to your liking, press START/STOP if necessary.
10. Unplug the processor before removing the lid, work bowl, or blade. **WARNING:** Never use fingers to scrape food away from the cutting blade. Serious injury may result.

## CHOPPING AND PROCESSING TIPS

While the Auto Food Processor is easy to use, these handy tips will only enhance the experience.

- Always insert the blade before adding any ingredients to the work bowl.
- Let hot foods cool down before processing.
- For the smoothest soup, strain solid ingredients and process them without the liquid, then add the liquid and process to combine.
- For the best texture when grinding meat or cheese, freeze the ingredient briefly to get it cold but *not* frozen solid.
- To make breadcrumbs, break bread into pieces and pulse to your desired texture.
- To make cookie crumbs to use in a crust, break them into pieces, then process until finely ground.
- When making mayonnaise or any other emulsified sauce, add the oil very slowly through the drizzle opening while pulsing or processing.
- Use your Auto Food Processor to combine batters and even to whip cream.

## CLEANING AND MAINTENANCE

The Auto Food Processor must be cleaned after every use. Fortunately, that's easy to do.

1. Unplug the unit before disassembling and cleaning.
2. The work bowl, lid, and blade are all top-rack dishwasher-safe. Or wash by hand with hot soapy water, then rinse well and dry. **WARNING:** Handle the blade with care as it is extremely sharp. Use caution when attaching, detaching, cleaning, or storing.
3. Clean the base by wiping it with a damp cloth. The base is not dishwasher-safe. Do not use abrasive cleaners or scouring pads to clean the base or other parts as it could damage the finish.
4. Store in a cool, dry place.



# TERMS AND CONDITIONS

## Limited Warranty

RJ Brands, LLC d/b/a Chefman® offers a limited 1-year Warranty (the “Warranty”) available on sales through authorized distributors and retailers only. Please note that this Warranty becomes valid from the date of initial retail purchase and that the Warranty is non-transferable and applies only to the original purchaser.

This Warranty is void without proof of purchase within the United States and Canada. Please be aware that this Warranty supersedes all other warranties and constitutes the entire agreement between the consumer and Chefman®. Any changes to the Terms and Conditions of this Warranty must be in writing, signed by a representative of Chefman®. No other party has the right or ability to alter or change the Terms and Conditions of this Warranty.

We may ask you to please submit, via email, photos and/or video of the issue you are experiencing. This is to help us better assess the matter and possibly offer a quick fix. Photos and/or video may also be required to determine warranty eligibility.

We encourage you to register your product. Registering can make the Warranty process easier and can keep you informed of any updates or recalls on your product. To register, follow the directions on the Chefman® Warranty Registration page in the Chefman® User Guide. Please retain your proof of purchase even after registering. In the event that you do not have proof of your purchase date, we may declare your Warranty void or we may, at our sole discretion, apply the date of manufacture as the purchase date for purposes of this Warranty.

# TERMS AND CONDITIONS

## Limited Warranty

### WHAT THE WARRANTY COVERS

- **Manufacturer Defects** - Chefman® products are warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of purchase when used in accordance with the directions listed in the Chefman® User Guide. If your product does not work as it should, please contact Customer Support at support@chefman.com so that we may assist you.

### THIS WARRANTY DOES NOT COVER

- **Misuse** - Damage that occurs from neglectful or improper use of products, including, but not limited to, damage that occurs as a result of usage with incompatible voltage, regardless of whether the product was used with a converter or adapter. See Safety Instructions in the Chefman® User Guide for information on proper use of product;
- **Poor Maintenance** - General lack of proper care. We encourage you to take care of your Chefman® products so that you may continue to enjoy them. Please see Cleaning and Maintenance directions in the Chefman® User Guide for information on proper maintenance;
- **Commercial Use** - Damage that occurs from commercial use;
- **Altered Products** - Damage that occurs from alterations or modifications by any entity other than Chefman® such as the removal of the rating label affixed to the product;
- **Catastrophic Events** - Damage that occurs from fire, floods, or natural disasters; or
- **Loss of Interest** - Claims of loss of interest or enjoyment.

# CHEFMAN® WARRANTY REGISTRATION

## What do I need to register my product?



- Contact Information
- Model Number
- Proof of Purchase (online confirmation, receipt, gift receipt)
- Date Code
- Access Code

**NOTE:** Label depicted here is an example.

## How do I register my product?

All you need to do is fill out a simple Chefman® registration form. You can easily access the form in one of the two ways listed below:

1. Visit [chefman.com/register](http://chefman.com/register).
2. Scan the QR code to access site:



# CHEFMAN® WARRANTY REGISTRATION

## **For product information**

Please visit us at [Chefman.com](http://Chefman.com).

EXCEPT WHERE SUCH LIABILITY IS REQUIRED BY LAW, THIS WARRANTY DOES NOT COVER, AND CHEFMAN® SHALL NOT BE LIABLE FOR, INCIDENTAL, INDIRECT, SPECIAL, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, DAMAGE TO, OR LOSS OF USE OF THE PRODUCT, OR LOST SALES OR PROFITS OR DELAY OR FAILURE TO PERFORM THIS WARRANTY OBLIGATION. THE REMEDIES PROVIDED HEREIN ARE THE EXCLUSIVE REMEDIES UNDER THIS WARRANTY, WHETHER BASED ON CONTRACT, TORT OR OTHERWISE.

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