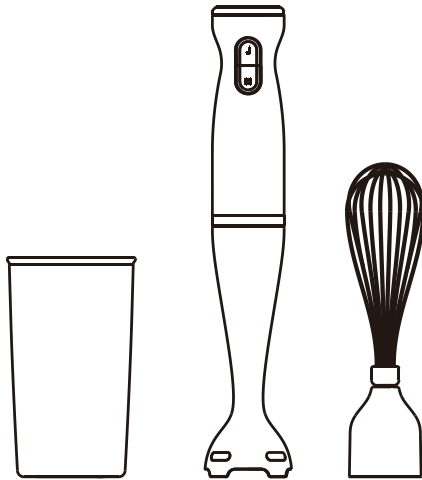


# **comfee**

## **3-in-1 2-Speed Hand Blender Set**



### **Instruction Manual**

IMPORTANT NOTE: Please read the instructions carefully before use the machine. Please properly retention of the instructions for your future reference.

<b>IMPORTANT SAFEGUARDS</b> .....	<b>3</b>
<b>PARTS AND FEATURES</b> .....	<b>5</b>
<b>ATTACHMENTS</b> .....	<b>6</b>
<b>CARE AND CLEANING</b> .....	<b>9</b>
<b>MAINTAINING</b> .....	<b>10</b>
<b>PRODUCT INFORMATION</b> .....	<b>10</b>
<b>FAULT ANALYSIS AND ELIMINATION</b> .....	<b>10</b>
<b>SMOOTHIES AND DRINKS</b> .....	<b>11</b>
<b>LIMITED ONE YEAR WARRANTY</b> .....	<b>17</b>

### Read This Manual

Inside you'll find many helpful hints on how to use and maintain your Hand Blender properly. Just a little preventive care on your part can save you a great deal of time and money over the life of your appliance.

These instructions may not cover every possible condition of use, so attention to safety details is required when operating and maintaining this product.



### CAUTION

- This appliance is not intended for use by people (including children) with reduced physical, sensory, or mental capabilities or lack of experience and knowledge, unless they have been provided with supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The appliance shall be installed in accordance with national wiring regulations.

### Welcome

You are about to see how quick, easy, and delicious healthy eating can be!

Please read all the safety information, warnings, and instructional material found in this booklet before getting start. Set your machine on a dry, level surface.

Then, follow the cleaning instructions to prepare your machine for use. Always clean your machine before the first use.

# IMPORTANT SAFEGUARDS

To prevent injury to the user or other people and property damage, the instructions shown here must be followed. Incorrect operation due to ignoring of instructions may cause harm or damage. The level of risk is shown by the following indications.

## WARNING

- Read all instructions.
- To protect against electric shock, do not put the motor body, cord or electrical plug of this hand blender in water or other liquids. Only the detachable blending shaft and other certain parts of this appliance have been designed for immersion into water or other liquids. Never submerge any other portion of this unit. If hand blender falls into liquid, remove immediately. Do not reach into the liquid without unplugging the unit first.
- This appliance should not be used by children. To avoid possible accidental injury, close supervision is necessary when any appliance is used by or near children or individuals with certain disabilities.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contacting moving parts and check work bowl for presence of foreign objects before using.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- Household use only. Do not use outdoors or for other than its intended use.
- Do not let cord hang over edge of table or counter.
- Do not let cord come in contact hot surfaces, including the stove.
- Remove detachable shaft from the motor body before washing the blades or shaft.

## WARNING

- During operation, keep hands, hair and clothing, as well as spatulas and other utensils, away from attachments and any mixing container to reduce risk of injury to persons and/or damage to the appliance. A spatula may be used, but must be used only when the unit is not operating.
- Blades are SHARP. Handle carefully when removing, inserting or cleaning. Exercise the same care when removing or inserting the cutting blade, or disc for the food processor attachment.
- To reduce the risk of injury, never place cutter-assembly blades on base without jar properly attached.
- The use of attachments inside a glass jar is not recommended by the manufacturer. It may cause a risk to injury to persons.
- Do not blend hot liquids.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If still does not fit, contact a qualified electrician. Do not modify the plug in any way.
- The maximum rating is based on the wand-type attachment as it draws the greatest load. Other attachment may draw significantly less power.
- Be certain cover is securely locked in place before operating appliance.
- When mixing liquids, use a tall container or mix small quantities at a time to reduce spillage, splattering and the possibility of injury from burning.
- Make sure the appliance is off, the motor has stopped completely, and the appliance is unplugged from outlet before putting on or taking off attachments and before cleaning.

## NOTICE

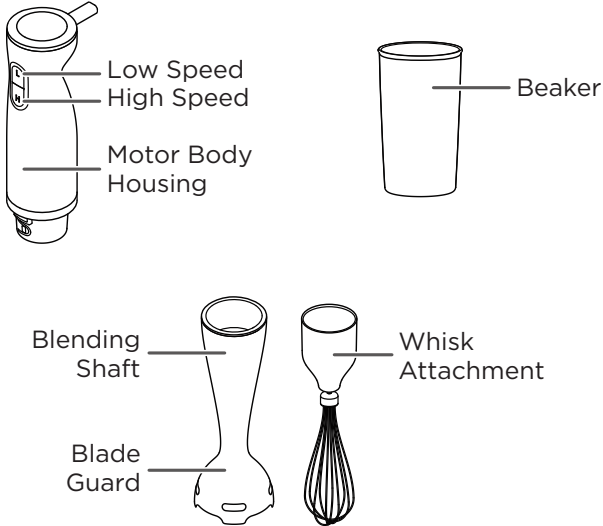
The failure to follow any of the important safeguards and the important instructions for safe use is a misuse of your hand blender that can void your warranty and create the risk of serious injury.

# SAVE THESE INSTRUCTIONS



The appliance must not be disposed of with household waste, but taken to an authorized waste separation and recycling center.

## PARTS AND FEATURES

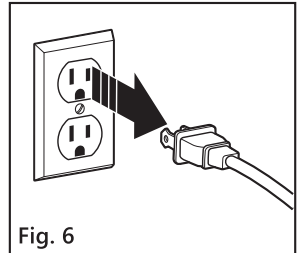
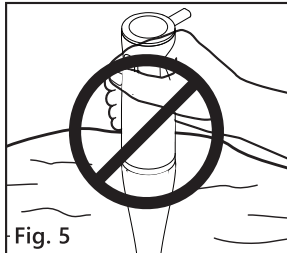
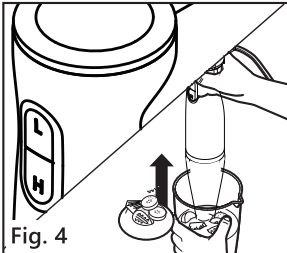
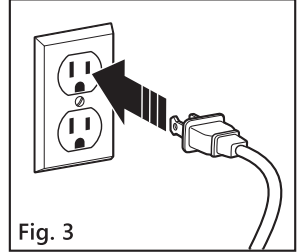
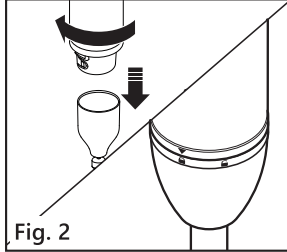
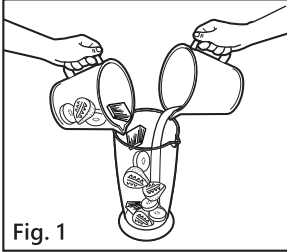


## NOTICE

- The hand blender is not designed for use as a heat source.
- This appliance is not intended to chop ice.
- To use the hand blender in a saucepan, remove the pan from the stove.
- To puree foods, liquid is needed. Add cooking liquid, broth, juice, milk, or cream until desired consistency is reached.
- For thorough blending, move hand blender up and down in mixture until smooth.
- To achieve best blending results and to reduce splattering, use deep, tall containers.
- Beaker size: Max 600ml (20oz.).
- Speeds of the hand blender: High Speed and Low Speed.

# ATTACHMENTS

Align the motor body housing with the attachment shaft and push the pieces together until you hear and feel them click together. Assemble as shown in Fig. 2.



## NOTICE

Do not immerse the motor unit in water.

## ⚠ CAUTION

- Always inspect attachments before each use.
- Do not use cracked, bent, or damaged attachments.

## Blending Attachment

1. Detachable Blending Shaft and Blade Guard  
Snaps into the motor body housing. The fixed mount stainless blade is partially covered by a stainless guard to keep splatter to a minimum.
2. Beaker (20 oz)  
Beaker is top-rack dishwasher safe. Use this container to blend drinks, shakes, salad dressings and more. Designed for easy gripping and drip free pouring.
3. Please check accessories before using this appliance.
4. Place the beaker on a flat surface, do not pour over 600ml.
5. Assembled appliance body and blending shaft completely (secure blending shaft is locked onto motor body housing).
6. Place plug into socket of supply power.
7. Hold appliance body tightly and let finger can easy operate speed button.
8. Hold motor body housing tightly allowing fingers to easily control high or low speed levels.
9. To purée a soup, use the hand blender to blend the soup ingredients to the desired consistency using a gentle up-and-down motion right in the saucepan or pot.
10. Release speed button, let the blade stop. Then pull hand blender wand out of the beaker. Unplug the power cord.

## Whisk Attachment

1. Do not immerse whisk attachment gearbox in water or any other liquids.
2. Use the whisk attachment for beating heavy cream or egg whites.
3. When beating egg whites, use a very clean metal or glass bowl, never plastic. Plastic can contain hidden oils and fats that can ruin the delicate egg-white foam. To help stabilize the egg whites, add 1/8 teaspoon of cream of tartar per egg white prior to beating them. (If using a copper bowl, omit the cream of tartar.) Beat the egg whites until desired peaks form.
4. When adding sugar to beaten egg whites, add it slowly when soft peaks just begin to form, and then continue beating to form desired peaks.
5. Beating the egg whites too long causes them to dry out and become less stable.
6. When beating heavy cream, if possible and time allows, use a chilled bowl and chill the whisk attachment. The best shaped bowl for whipping cream is one that is deep with a rounded bottom to minimize any splatter.
7. The cream should come out of the refrigerator just before whipping. Whipped cream may be used at either soft or firm peaks, depending on preference. It may be flavored as desired. For best results, whip cream just before using.
8. It may also be used for any task that you would normally whisk.

## Blender Attachment

1. When blending, pour liquid ingredients in first, unless recipe instructs otherwise.
2. When blending a fruit, smoothie, cut most solid foods into 1/2-inch pieces for easy blending.
3. Be sure that blending blade guard is fully submerged before blending ingredients.
4. Do not attempt to blend fruit pits, bones or other hard materials, as these are liable to damage the blades.
5. Do not fill mixing containers too full. The level of mixture will rise when blending and can overflow.
6. Liquid should not come closer than 1 inch of where the shaft attaches to the motor housing.
7. Using a gentle up-and-down motion is the best way to blend and incorporate ingredients
8. To whip air into a mixture, always hold the blade just under the surface.
9. When using a nonstick cooking surface, be careful not to scratch the coating with the hand blender.
10. To purée a soup, use the hand blender to blend the soup ingredients to the desired consistency using a gentle up-and-down motion right in the saucepan or pot.
11. When blending ingredients right in a pot or pan, tilt the pan away from you to create a deeper area for blending to prevent splatter.
12. Do not let hand blender stand in a hot pot on stove while not in use.
13. Use the hand blender to make smooth gravies and pan sauces.
14. The hand blender is perfect for frothing milk for cappuccino or lattes. Just warm milk in a small saucepan, and then pulse the hand blender gently, being sure to keep the blending blade guard fully submerged.
15. Do not immerse motor body housing in water or any other liquids.



## CARE AND CLEANING

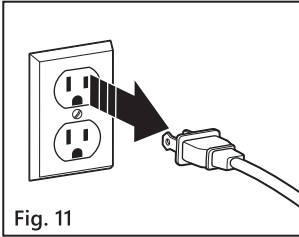


Fig. 11

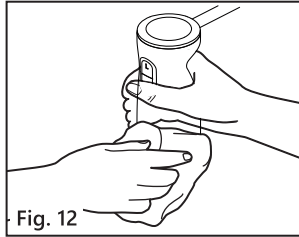


Fig. 12

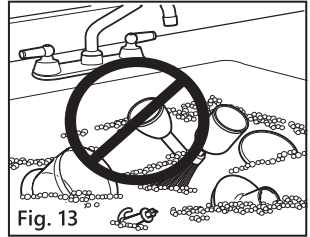


Fig. 13

*Chopper lid, Whisk holder,  
Blending shaft inner, Main Unit*

### WARNING

Never hold motor unit portion of hand blender under running water. Simply wipe clean with a damp cloth.

### Cleaning Motor Body and Blending Shaft

1. Unplug before cleaning the motor body and blending shaft thoroughly after using.
2. Remove the blending shaft from the motor body. Clean the motor body only with a sponge or damp cloth. Do not use abrasive cleaners that could scratch the surface.
3. To clean the blending shaft, wash by hand in hot water, using mild detergent.
4. Be mindful of the fixed, razor-sharp edges.
5. Do not put the motor body or blending shaft in the dishwasher.

### Cleaning Whisk Attachment

1. To clean your whisk attachment, simply release the attachment from the motor body housing.
2. Once the whisk is removed, detach the metal whisk from the gearbox by pulling the pieces apart. To clean the gearbox, simply wipe with a damp cloth.
3. To clean the metal whisk, wash with warm, soapy water or put in the top shelf of the dishwasher.
4. Do not submerge the gearbox in water or any other liquids.

### NOTICE

Any service, other than cleaning and normal user maintenance, should be performed by an authorized Service Representative.

## MAINTAINING

1. If the power cord is damaged, for safety reasons, it must be send to our company authorized shop repair and changed.
2. If the appliance is in an abnormal state, please contact with shop where purchase this appliance and make it clear or change it.
3. When not use, please store away from children.
4. Keep appliance in a dry storage place when not in use.
5. Do not plug in when not in use.

## PRODUCT INFORMATION

### Specifications

Model	CHB20P4ATB/CHB20P4ATR
Rated Voltage	120V~
Rated Frequency	60Hz
Rated Power	200W Max.
Max. Speed	13000rpm

## FAULT ANALYSIS AND ELIMINATION

Symptom	Analysis of Possible Causes	Countermeasure
Product does not work	Did not press the inching switch	Keep the point switch in the pressed state
Mixing sword master	Excessive amount of food processing	Reduce the quantity of ingredients
	Ingredients stick to blade	Cut off the power supply, clean up the blade on the ingredients
The abnormal odor products, hot, the phenomenon such as smoking	Excessive amount of food processing	Reduce the quantity of ingredients
	Product continuous working time is too long	Shorten the product continuous working time
	Processing the ingredients of temperature is too high	The temperature of the ingredients do not exceed 60 °C

## SMOOTHIES AND DRINKS

### Simple Fruit Smoothie

Makes 16 Ounces: 1/2 cup juice (use your favorite), 1/2 banana, cut into 1-inch pieces 1.1/2 cups mixed fruit, fresh or frozen.

1. Put all ingredients, in the order listed, into the mixing cup.
2. Using the blending shaft, start blending on Low, gradually increasing to High until smooth, about 30–45 seconds.
3. Serve immediately.

Nutritional information per serving (8 ounces):

• Calories 112 (4% from fat) • carb. 28g • pro. 1g • fat 1g • sat. fat

### Breakfast Shake

Makes about 16 ounces: 1/2 cup juice (use your favorite), 1/2 cup low-fat yogurt, 1/2 cup peach pieces (fresh or frozen, cut into 1/2-inch pieces), 1/4 cup blueberries, 1 tablespoon ground flax seeds (optional), 1 frozen banana, cut into 1/2-inch pieces.

1. Put all ingredients, in the order listed, into the mixing cup.
2. Using the blending shaft, start blending on Low, gradually increasing to High until smooth, about 30–45 seconds.
3. Serve immediately.

Nutritional information per serving (8 ounces):

• Calories 181 (11% from fat) • carb. 38g • pro. 4g • fat 2g • sat. fat 0g  
• chol. 4mg • sod. 43mg • calc. 111mg • fiber 4g

### Power Blast Protein

Makes about 16 ounces: 1/2 cup coconut milk, 1/3 cup low-fat yogurt, 2 tablespoons protein powder, 1 banana (cut into 1/2-inch pieces), 1 cup mango pieces (1/2-inch pieces), 1/2 cup pineapple pieces (1/2-inch pieces).

1. Put all ingredients, in the order listed, into the mixing cup.
2. Using the blending shaft, start blending on Low, gradually increasing to High until smooth, about 30–45 seconds.
3. Serve immediately.

Nutritional information per serving (8 ounces):

• Calories 270 (40% from fat) • carb. 38g • pro. 6g • fat 13g • sat. fat 11g  
• chol. 5mg • sod. 68mg • calc. 89mg • fiber 4g

## Cherry Ginger Smoothie

Coconut milk beverage is made for drinking and has fewer calories and grams of fat than canned coconut milk. For a thicker, creamier drink, substitute 2/3 cup canned coconut milk for the coconut milk beverage.

Makes about 1 cup: 1 cup dark, sweet, frozen cherries, 3/4 cup coconut milk beverage, 1.1/2-inch piece fresh ginger, peeled.

1. Put all ingredients, in the order listed, into the mixing cup.
2. Using the blending shaft, start blending on Low, gradually increasing to High until smooth, about 30–45 seconds.
3. Serve immediately.

Nutritional information per serving (1 cup):

- Calories 128 (23% from fat) • carb. 24g • pro. 1g • fat 3g • sat. fat 3g
- chol. 0mg • sod. 1mg • calc. 1mg • fiber 4g

## Mango Lassi

Adjust the amount of sugar in this recipe based on your personal preference and the ripeness of your mango—riper mangoes are sweeter.

Makes 2 cups: 4 ice cubes, 1 ripe mango, peeled, pitted and cut into 1/2-inch pieces, 1.1/2 cups plain, whole-milk yogurt, 1/2 teaspoon ground cardamom, 1/2 teaspoon ground cinnamon, pinch kosher salt, 3 teaspoons granulated sugar, divided.

1. Put the ice cubes, mango, yogurt, spices, and salt into the mixing cup.
2. Using the blending shaft, start blending on low, gradually increasing to High until smooth, about 1 minute.
3. Taste and add sugar, 1 teaspoon at a time, blending after each addition, until desired sweetness is reached.
4. Serve immediately.

### NOTICE

If a thinner drink is desired, add cold water, a tablespoon or two at a time, blending after each addition, until desired consistency is achieved.

Nutritional information per serving (1 cup):

- Calories 223 (25% from fat) • carb. 34g • pro. 9g • fat 6g • sat. fat 4g
- chol. 23mg • sod. 181mg • calc. 319mg • fiber 2g

## Sweet Whipped Cream

Spoon a dollop over our milkshake or Mexican Hot Chocolate (page 20) for a finishing touch.

Makes 2 cups: 1.1/4 cups chilled heavy cream, 2 tablespoons confectioners' sugar, 1.1/2 teaspoons pure vanilla extract.

1. Put all ingredients in a large bowl. Using the whisk attachment, begin to whip on Low speed, being sure the whisk just skims the surface of the cream.
2. Continue blending on Low until cream begins to thicken, then gradually increase speed to High and move whisk in an up-and-down motion throughout the bowl until desired stiffness is achieved. Whipped cream will reach soft peaks between 50 to 60 seconds.

Nutritional information per serving (2 tablespoons):

- Calories 67 (88% from fat) • carb. 2g • pro. 0g • fat 6g • sat. fat 5g
- chol. 25mg • sod. 6mg • calc. 0mg • fiber 0g

## Vinaigrette

Makes about 1 cup: 1/4 cup wine vinegar (any variety will work), 1 teaspoon Dijon mustard, 1/4 teaspoon kosher salt, 1/8 teaspoon freshly ground black pepper, 3/4 cup extra virgin olive oil.

1. Put all ingredients, in the order listed, into the mixing cup.
2. Using the blending shaft, blend on Low, keeping the blade guard completely submerged, until the mixture starts to emulsify. Continue processing, using a gentle up-and-down motion, until homogenous, about 30 seconds.
3. Taste and adjust seasoning as desired.

Nutritional information per serving (2 tablespoons):

- Calories 181 (100% from fat) • carb. 0g • pro. 0g • fat 21g • sat. fat 3g
- chol. 0mg • sod. 91mg • calc. 0mg • fiber 0g

## Mayonnaise/Aioli

A hefty amount of garlic transforms this mayonnaise recipe into aioli, a dip traditionally used for crudités. Like mayonnaise, it can also be used to top burgers, fish and crab cakes.

Makes 1 cup: 2 garlic cloves, peeled (if making aioli), 2 large egg yolks, 2 tablespoons fresh lemon juice, 1 to 2 pinches kosher salt, 1 tablespoon Dijon mustard, 1.1/3 cups vegetable oil.

1. Put all ingredients (omitting the garlic if making mayonnaise), in the order listed, into the mixing cup. Allow to sit for about 30 seconds to 1 minute.
2. Insert the blending shaft into the mixing cup so that the blade guard touches the bottom of the cup. Blend on Low, keeping the blade on the bottom. Once the ingredients thicken and start to emulsify, continue processing, using a gentle up-and-down motion, until thick and all of the oil is completely incorporated.
3. Taste and adjust seasoning as desired.

Nutritional information per serving (1 tablespoon, Mayonnaise):

• Calories 169 (98% from fat) • carb. 0g • pro. 0g • fat 19g • sat. fat 2g  
• chol. 23mg • sod. 32mg • calc. 3mg • fiber 0g

Nutritional information per serving (1 tablespoon, Aioli):

• Calories 169 (98% from fat) • carb. 1g • pro. 0g • fat 19g • sat. fat 3g  
• chol. 23mg • sod. 33mg • calc. 4mg • fiber 0g

## Chocolate Peanut Butter Ice Cream Shake

Makes 2 cups: 1.1/2 cups chocolate ice cream, 2 teaspoons creamy peanut butter, 1 teaspoon chocolate syrup, 3/4 cup whole milk.

1. Put all ingredients, in the order listed, into the mixing cup.
2. Using the blending shaft, blend on Low, using a gentle up-and-down motion, until smooth and homogenous, about 30-40 seconds.
3. Serve immediately.

Nutritional information per serving (1/2 cup):

• Calories 156 (46% from fat) • carb. 18g • pro. 4g • fat 8g • sat. fat 5g  
• chol. 23mg • sod. 69mg • calc. 112mg • fiber 1g

## Hollandaise

Using a hand blender makes this tricky-to-make sauce a no-fuss recipe that you will want to put on top of more than just poached eggs.

Makes about 1 cup: 4 large egg yolks, 1 tablespoon fresh lemon juice, 3/4 teaspoon kosher salt, 1/2 pound (2 sticks) unsalted butter, melted and kept slightly warm (not hot), warm water, as needed

1. Put the egg yolks, lemon juice and salt into the mixing cup. Slowly pour the warm butter into the cup, carefully leaving any white milk solids on the bottom of the pot behind. Allow to rest for about 1 minute.
2. Insert the blending shaft into the cup so that the blade guard touches the bottom of the cup. Blend on Low, keeping the blade on the bottom. Once the ingredients thicken and start to emulsify, continue processing, using a gentle up-and-down motion, until thick and all the ingredients are incorporated.
3. If sauce is too thick, blend in warm water, 1 teaspoon at a time, until desired consistency is achieved (approximately 2 tablespoons total).
4. Taste and adjust seasoning as desired. Serve immediately or transfer to a double boiler to keep warm.

Nutritional information per serving (2 tablespoons):

- Calories 230 (97% from fat) • carb. 0g • pro. 1g • fat 25g • sat. fat 15g
- chol. 153mg • sod. 218mg • calc. 11mg • fiber 0g Basic

## Watermelon-Mint Refresher

Makes 2 cups: 1 cup frozen strawberries, 1 tablespoon fresh mint leaves, 2 cups chopped watermelon (cut into 1/2-inch pieces).

1. Put all ingredients, in the order listed, into the mixing cup.
2. Using the blending shaft, start blending on low, gradually increasing to High until smooth, about 30–45 seconds.
3. Serve immediately.

Nutritional information per serving (1 cup):

- Calories 75 (10% from fat) • carb. 18g • pro. 1g • fat 1g • sat. fat 0g
- chol. 0mg • sod. 5mg • calc. 24mg • fiber 2g

## Mexican Hot Chocolate

Mexican chocolate is a stoneground chocolate that is mixed with sugar, spices or vanilla. It can be found in gourmet markets, some larger grocery stores or online.

Makes 1.1/2 cups: 1.1/2 cups whole milk, 3 ounces Mexican chocolate, broken into 1/2-inch pieces, 2 teaspoons granulated sugar, large pinch ground cinnamon, pinch cayenne, sweetened whipped cream (page 17), for serving.

1. Put the milk into a medium saucepan set over medium heat and bring to a strong simmer.
2. While the milk is heating, put the remaining ingredients into the chopping bowl. Pulse on High until chocolate is finely chopped, about 10 to 15 times.
3. Remove milk from heat and add in the chopped chocolate-spice mixture. Insert the blending shaft into the pot. Being sure to keep the metal blade completely submerged, pulse on Low speed until chocolate is completely melted and combined, and hot chocolate is frothy.
4. Serve immediately with sweetened whipped cream.

Nutritional information per serving (1/2 cup):

- Calories 207 (34% from fat) • carb. 31g • pro. 5g • fat 8g • sat. fat 5g
- chol. 18mg • sod. 66mg • calc. 161mg • fiber 1g



## LIMITED ONE YEAR WARRANTY

This is the only express warranty for this product and is in lieu of any other warranty or condition.

This product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of original purchase. During this period, your exclusive remedy is repair or replacement of this product or any component found to be defective, at our option; however, you are responsible for all costs associated with returning the product to us and our returning the product or component under this warranty to you. If the product or component is no longer available, we will replace with a similar one of equal or greater value.

This warranty does not cover glass, filters, wear from normal use, use not in conformity with the printed directions, or damage to the product resulting from accident, alteration, abuse or misuse. This warranty extends only to the original consumer purchaser or gift recipient. Keep the original sales receipt, as proof of purchase is required to make a warranty claim. This warranty is void if product is used for other than single-family household use or subjected to any voltage and waveform other than as specified on the label (e.g., 120V-).

We exclude all claims for special, incidental, and consequential damages by breach of express or implied warranty. All liability is limited to amount of the purchase price. Every implied warranty, including any statutory warranty or condition of merchantability or fitness for particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty.

This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental consequential damages, so the foregoing limitations may not apply to you.

### NOTICE

**Customer Service Management Office:**

5 Sylvan Way, Suite 100 Parsippany, NJ, 07054

Amazon Store: <https://www.amazon.com/comfee>

Tel: 866-646-4332

E-mail: [officialservice@comfeeappliance.com](mailto:officialservice@comfeeappliance.com)

***comfee'***