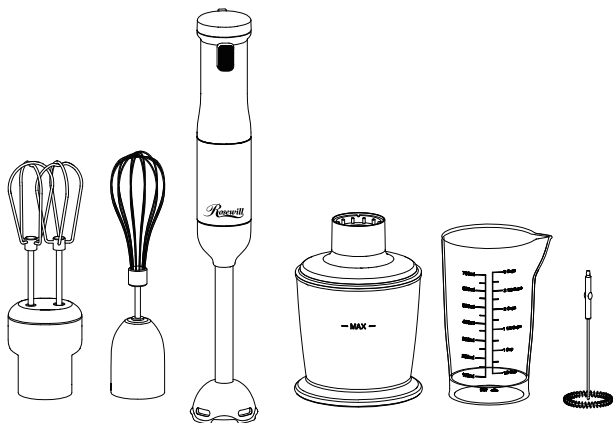


6 IN 1 CORDLESS HAND BLENDER User Manual



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IMPORTANT SAFEGUARDS



Note: Take precautions to avoid potential personal injury or damage to property.

Please read the instruction manual carefully before using this product. To avoid improper use of the device, please strictly follow the operating instructions.

- Before use, please check whether the voltage you are using is consistent with the product's rated voltage.
- Do not remove the main unit or open the bowl cover until the blade assembly has completely stopped rotating. The bowl cover should only be opened after the blades have stopped.
- The blade assembly is very sharp. Please handle with care when removing the protective sleeve and cleaning.
- When unplugging the device, grasp the plug firmly and pull it out. Do not pull directly on the power cord.
- The host unit of this product is designed for specific use and should not be repurposed for other functions.
- Before cleaning, ensure the product has cooled to room temperature, then disassemble and clean it.
- Make sure the power cord is not hanging over the edge of a table or counter, and avoid contact with hot surfaces.
- Do not place the product near a gas stove, induction cooker, hot oven, or other heat sources.
- Do not touch the blade with your hands or utensils while the product is in operation, as this may cause injury or damage. If a spatula is needed, ensure the product is fully stopped before use.

- Do not wet the power cord, plug, or host in water or any other liquid, as this may cause fire, electric leakage, or personal injury.
- Avoid touching any moving parts during operation.
- Do not use parts that are not recommended or sold by the manufacturer, as unauthorized parts may pose fire, electric leakage, or injury risks.
- If the power cord is damaged, it must be replaced by the manufacturer, an authorized service center, or a qualified professional to prevent hazards.
- This product is not recommended for use by individuals (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. If use is necessary, a guardian must supervise and guide the operation.
- Keep children away from the device to prevent them from playing with it.
- Cleaning and maintenance should not be performed by children without supervision.
- Use the product only as instructed. This appliance is designed for household use only and must not be repurposed.
- Before use, ensure the product is securely placed and stable.
- Do not immerse the product in water.
- Do not use this appliance to crush ice, blend hard nuts, or process dry food.
- Always unplug the blender when not in use and before disassembling or cleaning.
- Keep this manual for future reference.



Warning: This product is for household use only!

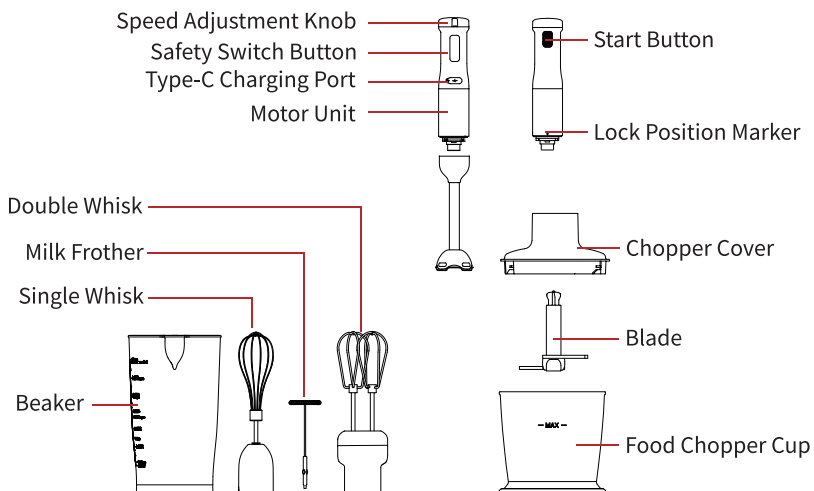
- After chopping food, first remove the blade assembly before handling the chopped food. Never handle food with your hands while the blade components are still in place.
- When removing the blade sheath, be careful not to touch the blade. The blade is extremely sharp - handle with care to avoid cutting your hands.
- When cleaning the blade assembly:
 - If wiping is needed, use a cleaning cloth
 - Never touch the blade directly to prevent hand injuries
- After use, always:
 - Place the blade assembly on its protective cover
 - Store it in the bowl
 - This prevents accidental hand injuries

PRODUCT DESCRIPTION

Technical Specification

Model	RHHB-25001GR, RHHB-25001BL, RHHB-25001MO, RHHB-25001RU
Rated Power	7.4V ~ 200W
Type-C Charging	5V $\equiv$ 2A
Mixing Cup Capacity	700ml (23.6 oz)
Chopper Cup Capacity	600ml (20.3 oz)
Dimensions	300 x 130 x 205mm (11.81" x 5.12" x 8.07")
Weight	1.69kg (3.718lb)

Product Overview



HOW TO USE

BEFORE FIRST USE:

Before first use, make sure the battery is fully charged. Clean and wipe the chopper bowl and all accessories thoroughly. Note that the main body and gear assembly components should only be wiped with a damp cloth - never immerse these parts in water.

Tips:

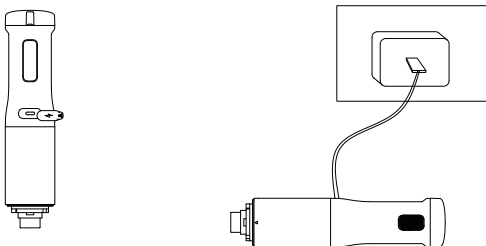
To comply with transportation safety regulations, the device ships with only a limited factory charge. For optimal battery performance, we recommend an initial charge of more than 4 hours. This product uses a lithium-ion battery - please note that battery runtime may gradually decrease with normal use over time due to charge cycles and natural battery aging, which is an expected characteristic of all rechargeable batteries.

Warning: The blades are extremely sharp - handle with extreme caution. Always ensure the power switch is in the OFF position before assembling or disassembling the device.

Note: Do not operate the blender for more than 15 seconds when empty (without ingredients).

CHARGING MODE:

1. The product features a single LED light to display battery power status.
2. To charge the device, first remove the rubber cap from the charging port. Then firmly insert the Type-C charging cable into the port, and connect the USB end of the cable to a 5V-2A USB adapter (not included). The LED indicator will light up red to show that charging is in progress.
3. Position the unit horizontally during charging.



4. When fully charged, the LED will illuminate green.
5. The motor cannot operate while charging, and all buttons will be disabled.

Warning:

1. This product is powered by a lithium-ion battery. When carrying or moving the blender, keep your fingers away from the release button to prevent accidental activation of the product.
Do not charge the product when use it.
2. You must use only the original lithium-ion battery installed in this product, as using modified or alternative lithium batteries may create fire hazards and risk of injury.
3. If the battery is misused and begins to leak, avoid contact with the leaking liquid as it may cause irritation or chemical burns; should the liquid come into contact with your skin, immediately rinse the affected area with plenty of water, and if it enters your eyes, seek emergency medical attention without delay.
4. Before disposing of this product, you must ensure the battery is removed and properly recycled at an authorized battery disposal facility.
5. This product contains a built-in lithium battery. Please note the following precautions:
 - A. Use and store the product only in environments between 0°C and 40°C.
 - B. If the product will not be used for an extended period, recharge the battery every 3 months to avoid permanent damage.

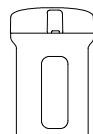
C. Charging efficiency may decrease in temperatures below 10°C (50°F)—this is normal and not a malfunction.

D. Recharge the battery promptly when power is low to prolong its lifespan.

6. When disposing of this product, please comply with local regulations by placing the waste electrical equipment in designated recycling facilities.

WORKING MODE:

1. Press and hold the Safety Switch button for 1 second - the LED indicator will illuminate green and automatically turn off after 5 seconds.
2. Press and hold the Safety Switch button, then within 2 seconds press the Start button to activate the device.
3. Press the Start button to activate the device - the LED will turn green and the motor will begin operating. After 50 seconds of continuous operation, release the Start button to stop the motor. The product will automatically enter standby mode after 5 seconds of inactivity.
4. While the Safety Switch button remains pressed (standby state), the product cannot be activated by pressing the Start button - you must first release the Safety Switch button for normal operation.
5. When the battery power approaches low level, the LED indicator will flash red as a warning.



Safety Switch Button

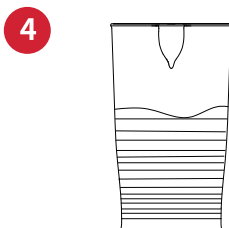
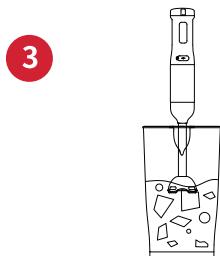
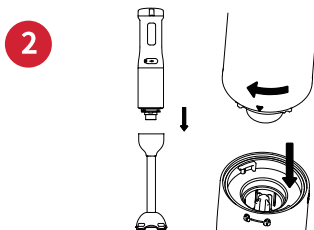
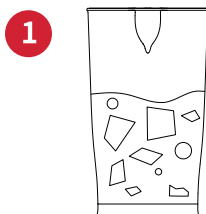
CAUTION:

During device operation, if the power drops to a low level, the LED indicator will flash red briefly before turning off, and the motor will automatically stop functioning.

HAND BLENDER AND BEAKER

Use the hand blender with the included beaker to blend vegetables and fruits.

1. Place the beaker on a flat, stable surface and add your mixing ingredients (approximately 300ml). For optimal results, please refer to the recommended ingredient ratios in the accompanying recipe (see Figure 1).
2. Align the triangle symbol on the main body with the unlock symbol on the blending rod. Rotate the main body clockwise until the triangle symbol aligns with the lock symbol, ensuring proper engagement (see Figure 2).
3. Insert the blending rod into the beaker and press downward firmly. Then, press and hold the safety switch button while simultaneously pressing the start button within 5 seconds to activate blending. Continue processing until the ingredients reach your desired consistency (see Figure 3).
4. Only handle the ingredients after the device has completely stopped rotating (see Figure 4).



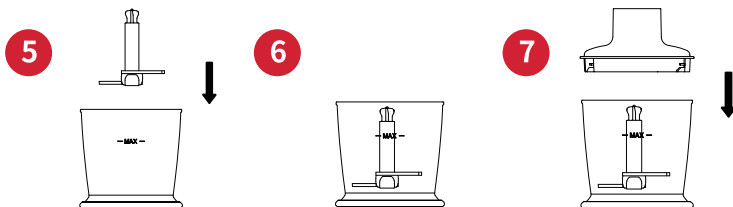
CHOPPER

The chopper is designed primarily for chopping meat and vegetables. When using this mode, allow the device to rest for 2 minutes after every three consecutive operating cycles.

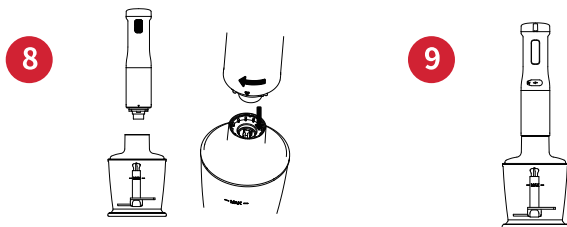
1. Place the chopper bowl on a flat, stable surface and securely install the blade assembly onto the fixed shaft in the center of the bowl (see Figure 5).

CAUTION: The blade is extremely sharp - do not touch it to avoid injury.

CAUTION: For optimal chopping results, use only boneless meat cut into small pieces. Prepare ingredients to suit your bowl's capacity: cut meat into approximately 15mm cubes, and ensure each batch does not exceed 200 grams for safe and efficient operation.



3. Securely place the bowl cover onto the bowl until it clicks into position (see Figure 7).
4. Insert the main unit vertically into the chopper assembly until it securely locks in place (see Figure 8).
5. Press and hold the safety switch button, then within 5 seconds press the start button to begin operation (see Figure 9).



After food processing, first release the speed control button. Wait until the blade assembly has completely stopped rotating before removing the main unit and opening the cover. When handling the blade assembly, always grip only the designated plastic support base (never touch the blades, as they remain extremely sharp).

Tips:

1. This device is suitable for preparing sauces, soups, mayonnaise, baby food, and mixed shakes.
2. This device is not suitable for processing very hard foods including frozen items, coffee beans, grains, or spices, nor should it be used for melting chocolate.

Be attention to below:

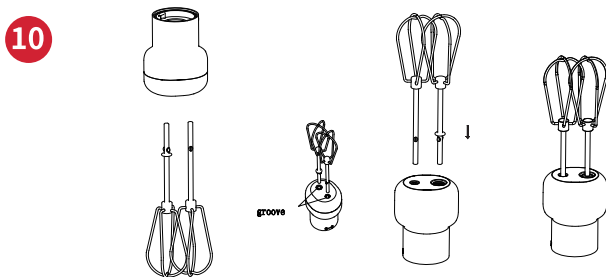
1. When chopping meat, do not exceed the maximum capacity of 150 grams per batch.
2. In this mode, allow a 2-minute cooling period after every three consecutive operating cycles.
3. Always unplug the device after use.
4. The bowl and blades are dishwasher-safe, but the chopper cover must be washed by hand.
5. Do not place ingredients hotter than 40°C (104°F) in the bowl to prevent deformation or damage.
6. Always handle the blade assembly by its plastic support base - the blades are extremely sharp and must never be touched directly.

Warning:

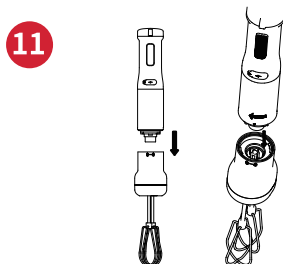
Before chopping food, ensure the cover is securely locked in position.

DOUBLE WHISK

1. To assemble the double whisk, insert both whisk rods firmly into the corresponding grooves of the whisk head until they click into place (see Figure 10).



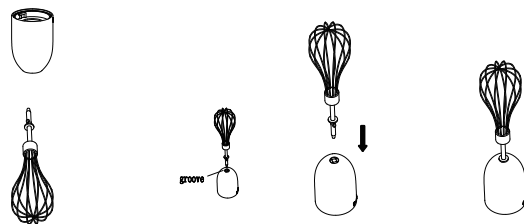
2. The double whisk is designed for whisking eggs; in this mode, allow a 2-minute cooling period after every three consecutive operating cycles.
3. Align the triangle symbol on the main unit with the unlock symbol on the double whisk, then rotate the main body clockwise until the triangle symbol securely locks with the lock symbol - verify proper alignment by ensuring both symbols are perfectly matched (see Figure 11).
4. Press and hold the safety switch button, then within 5 seconds press the start button to activate operation - note that this mode requires a 2-minute cooling period after every three consecutive operating cycles.



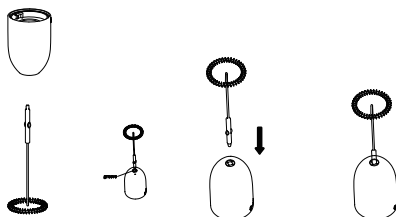
SINGLE WHISK

1. To assemble the single whisk, insert either two whisk rods or the milk frother attachment into the designated grooves of the whisk head, ensuring they are securely locked in place (see Figures 12 and 13).
2. The single whisk is specifically designed for whisking eggs, and when operating in this mode, it requires a mandatory 2-minute cooling period after every three consecutive working cycles to prevent overheating.
3. For proper attachment, align the triangle symbol on the main unit with the unlock symbol on the single whisk, then rotate the main body clockwise until the triangle symbol perfectly matches with the lock symbol, confirming full engagement by verifying the alignment marks (see Figure 14).

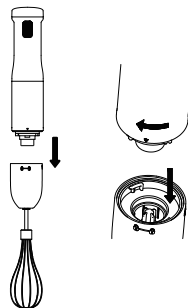
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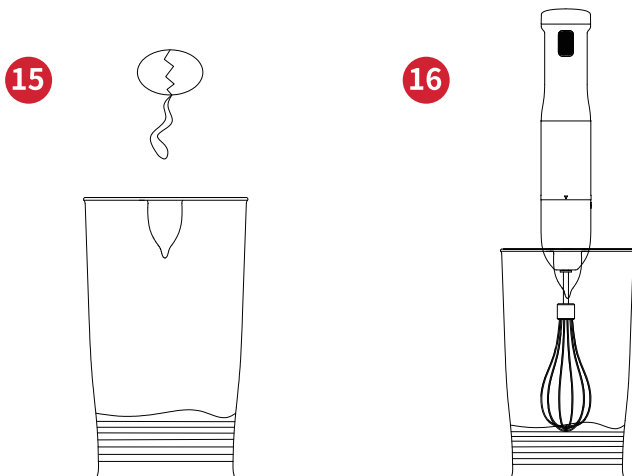
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14



4. Place the egg(s) into the beaker, ensuring it sits securely at the bottom (see Figure 15).
5. While securely holding the main unit with one hand and stabilizing the beaker with the other, insert the single whisk into the beaker. Then, press and hold the safety switch button while simultaneously pressing the start button within 5 seconds to begin operation (see Figure 16).
6. After completing the food processing cycle, release the start button and carefully remove the main unit from the beaker.

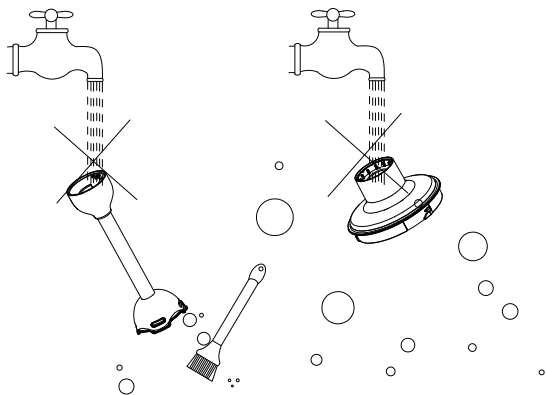


RECIPE

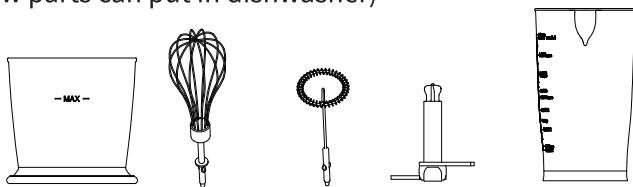
THE PARTS WILL NEED	RECIPE	SPEED	TIME	MAX. CAPACITY
Motor unit + Blender	Mango Milkshake	LOW	30s	80g mango + 100g banana + 120mL milk (Fruit cut into c cubes)
	Strawberry Puree	LOW	30s	120g strawberries + 180mL water
	Baby Food (Carrot/Potato Puree)	HIGH	60s	150g (cut into 0.591" cubes)
Motor unit + Single whisk	Whipped Egg Whites	HIGH	180s	100g egg whites
	Buttercream Icing	LOW	60s	90g butter + 160g powdered sugar + 15mL water
	Mayonnaise	LOW	60s	3 egg yolks + 2 tbsp sugar + 0.5 tbsp salt + pinch of pepper + 2 tbsp vinegar + 0.5 tbsp cooking wine + 150mL oil
Motor unit + Double whisk	Cake Batter	HIGH	180s	55g cake flour + 125g eggs (2-3 eggs) + 45g sugar + 5mL corn oil
	Cookie Dough	LOW	120s	1 egg + 30mL milk + 75g cake flour + 18g sugar + 20mL corn oil + 5mL lemon juice
Motor unit + Chopper	Carrot Cubes	HIGH	30s	200g (cut into 0.591" cubes)
	Apple Cubes	HIGH	30s	200g (cut into 0.591" cubes)
	Beef Cubes (Trimmed)	HIGH	30s	150g *(remove sinew/membrane, cut into 0.591" cubes)*
	Onion Cubes	HIGH	30s	150g (cut into 0.591" cubes)
	Garlic Cloves	HIGH	30s	150g (peeled)
	Chili Peppers	HIGH	30s	150g (remove stems, halve lengthwise)

CLEAN AND MAINTAIN

Warning: The main unit and all gear assembly components (including the blending rod head, double whisk head, single whisk head, and chopper cover) must only be cleaned with a damp cloth – never immerse these parts in water.



1. Always clean the blending rod, whisk rods, bowl, and lid using only a soft cloth, avoiding any abrasive cleaning tools, and ensure the device is stored in an upright position after cleaning.
2. Thoroughly wash the beaker, chopper bowl, and chopper blade with soapy water, rinse them with clean water, and dry all components completely with a dry cloth before storage.
(Below parts can put in dishwasher)



CAUTION: The blades are extremely sharp – handle with care and avoid all contact to prevent injury.

TROUBLE SHOOTING

FAULT	ANALYSIS OF CAUSES	SOLUTION
Stop after the operation	The battery level may be too low.	Check the battery level; charge the product if it is too low
Abnormal vibration or loud noise	1. The chopper blade may not be fixed in place.	1. Secure the blade in place.
	2. The product may be placed unstably.	2. Position the product properly.
	3. The ingredients may be overloaded.	3. Turn off the power and remove excess ingredients.
Blade jammed	The blade may get jammed or clogged by ingredients.	Turn off the power, remove the ingredients, and cut them into smaller pieces.

Remark: The preceding guidelines outline common fault analyses and troubleshooting methods. For all other issues, please contact our company's customer service department or visit an authorized service center for repairs. Under no circumstances should you attempt to disassemble or repair the device yourself, as this may void your warranty and compromise safety.

WARRANTY

Register One (1) Year Limited Warranty

This One (1) Year Limited Warranty applies to purchases made from authorized retailers of Rosewill Inc. ("Rosewill") by the original appliance owner and is not transferable. Please visit www.rosewill.com to register your new Rosewill appliance. Failure to register your product will not diminish your warranty rights. You will be asked to provide the store name, date of purchase, model number (found on the back of your appliance) and serial number (found on the bottom of your appliance) along with your name and email address.

Warranty Service

To obtain warranty service, please contact our Consumer Care Department by email to techsupport@rosewill.com or call to 1-800-575-9885. We will try to contact you as soon as possible. If we are unable to resolve the problem, you may be asked to send your appliance to the Service Department for quality inspection. Rosewill is not responsible for shipping costs related to warranty service. When returning your appliance, please include your name, mailing address, email address, phone number, and proof of the original purchase date as well as a description of the problem you are encountering with the appliance.



Appliances need to be disposed of separately for scrap. Throwing them directly into the garbage is prohibited.



Explore more at *Rosewill.*

Technical Support Information

 techsupport@rosewill.com  1-800-575-9885  www.rosewill.com

Thank you for purchasing a quality Rosewill product.

Please register your product at www.rosewill.com for complete warranty information and support for your product.