

Start Here



nutrishopkitchen.com/register

nutrichef™



NUELREKN3 - NUELREKN3RED - NUELREKN3BLACK

Electric Bread Knife

USER GUIDE

About NutriChef

A mission born out of need

NutriChef was created on the principle that healthy home cooking should be attainable to all, regardless of skill level and economic status. Starting in 2014, we noticed the disconnect in our lives and in the lives of those around us. We were so busy, always rushing forward, and our health and personal lives suffered. We needed to find some way to slow down and put our health first, all without sacrificing convenience or taste. Could we somehow create healthier versions of our favorite foods, easily in our own kitchens? The answer was a resounding yes, and NutriChef was born.

We create products that make life a little easier and a little healthier

Our brand was created out of a desire to provide an alternative to fast food convenience and reintroduce people to home cooking. A healthy home-cooked meal is what brings families and friends together. We believe strongly in the value of simple pleasures. An evening spent cooking and sharing a meal of wholesome, nourishing foods is a memory in the making.

We believe a moment shared is priceless

Today, we have built upon our original mission and now in addition offer products that make the art of entertaining a simpler one. Entertaining and hosting family and friends are one of the great joys of life. Why waste a moment stuck in the kitchen? We offer products that free you up to socialize, while never sacrificing quality or taste.



Features:

- Lightweight and Easy to Use
- Comfortable Contoured Grip Handle
- Designed with Safety Locks
- Constant ON/OFF Pressing Function Button
- Ideal for Cutting Bread, Cakes, Cooked Meats, and More
- Can Slice Quickly and Evenly
- Made of Stainless Steel Blades
- Made with ABS and Stainless Steel Material

What's in the Box:

- Handle
- Knife
- USB Cable
- UL Charger

Technical Specs:

- Construction Material: ABS (Handle), Stainless Steel (Knife)
- Food Compatibility: Bread and Meat
- USB Cable Length: 31.49" -inches
- Charger Type: Type-C USB Cable 5V/1A
- Knife Dimension (L x W x H):
17.79" x 1.49" x 2.04" -inches (With Handle)
- Knife Dimension (L x W x H):
11.42" x 1.34" x 0.59" -inches (Without Handle)

****Due to irregular product updates and improvements, some specifications may change without notice.***

To prevent injury and damage to the unit, please read and pay close attention to all the instructions contained in this manual. Misuse or abuse of unit will void manufacturers warranty.

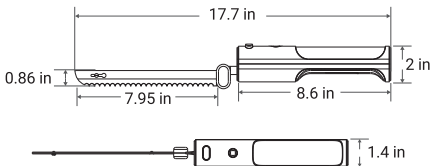
SAVE THESE INSTRUCTIONS

⚠ WARNING: READ AND SAVE THESE INSTRUCTIONS BEFORE USING THIS PRODUCT.

After-sales service will not be available for machine's damage, personal injury and property loss caused by violating this instruction. When using electrical appliances, especially when children or animals are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and personal injury, including, but not limited to the following:

1. **DO NOT** attempt to perform any service or maintenance not outlined in instruction manual.
2. **WARNING:** This machine is not intended for use by children. Adult assembly and operation required.
To reduce the risk of injury, close supervision is necessary when an appliance is used near children.
3. **DO NOT** use the machine against human body.
4. **DO NOT** use as a toy.
5. Avoid contact with moving parts.
6. **DO NOT** handle plug or appliance with wet hands.
7. **DO NOT** use this machine when charging.
8. When using this machine, please stay away from fire sources.

9. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
10. **DO NOT** leave the machine when charging (the machine needs to be kept in sight at all times), and please unplug the power supply in time after it is fully charged.
11. **WARNING:** Never use a machine with a damaged cord or plug, or after the machine malfunctions or is dropped, damaged.
12. **DO NOT** disassemble this machine personally.
DO NOT disassemble the battery. If the machine malfunctions, refer to the **Troubleshooting Guide**.
13. **DANGER:** To protect against risk of electrical shock.
DO NOT immerse main machine, cord or plug in water or other liquid. **DO NOT** operate knife in water or under running water.
14. **WARNING: DO NOT** expose this machine to extreme temperature.
15. **WARNING: DO NOT** use strong acids, strong bases or other corrosive liquids for cleaning machines or blades, it may cause safety hazards, corrosion damage to machines or blades.



Package Included



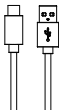
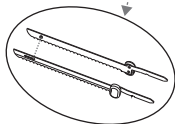
Main Machine*1



Blades Guard Sheath*1



Blades*1 set

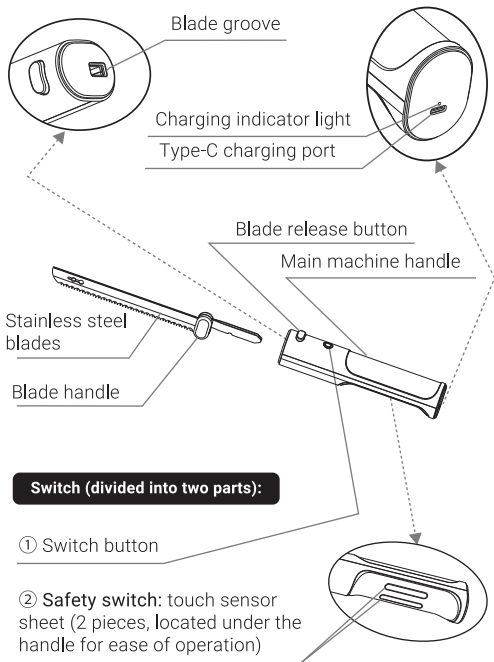


Charging Cable*1
(USB Type-C)



Instruction Manual*1

Parts Description

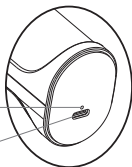


Start Your Job

1 Fully Charge the Battery

Charging indicator light

Type-C charging port



Back of the main machine

- Please use a USB charger with an output of 5V/1A.

Indicator color	Device status
Green	<ul style="list-style-type: none">• Working• Fully charged
Red	<ul style="list-style-type: none">• During charging• Low power (indicator flashes)
Red and green	<ul style="list-style-type: none">• The blade has cut something that doesn't fit and is stuck, and the machine suspends work (at this time, the machine needs to be turned off before restarting the machine)
Orange	<ul style="list-style-type: none">• The machine is overheated (the machine is forced to suspend use while this color light is flashing, please let the machine cool down to normal temperature and then restart)

Note: Please make sure the machine is turned off when charging.

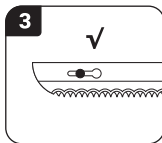
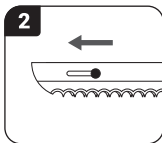
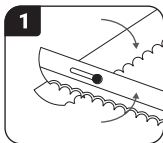
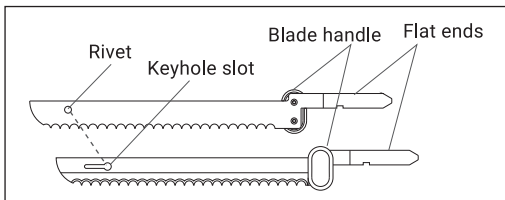
⚠ WARNING: DO NOT use USB Type-C charging cables and chargers not meeting local safety standards and product safety standards, as this may cause malfunction or permanent damage to the battery or other related safety concerns.

② Before first use

- Blades are sharp. Always handle with care and the sharp edges away from hand and body.
- Wash the blades in warm, soapy water, then dry thoroughly.

③ Assemble the blades

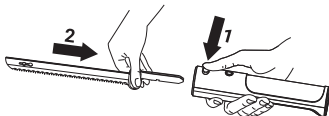
- Hold blades by the flat ends behind the blade handle and slide the rivet on one blade into the keyhole slot on the other blade (Below Fig.).
- Slide blades together lightly ensuring tips are interlocked.



4 Install the blade

(**DO NOT** press the machine start switch at this time)

- Press the blade release button and insert the blade into the blade slot until you hear a "click" (please take the blade handle when installing the blade, please **DO NOT** touch the edge of the blade, it will cause injury).



IMPORTANT:

- Please hold the blade handle when installing or removing the blade, please do not touch the cutting edge of the blade, it will cause injury
- When installing the blade, please not to point the cutting blade towards yourself or the people around you to prevent accidents.
- How to confirm whether the blade is installed in the correct direction?



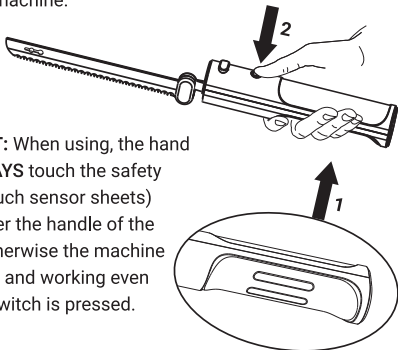
1. After the blade is installed, try to pull up by holding the blade handle. If the two blades cannot be pulled out, the blade is installed correctly, and the machine can be used normally.



2. Please note that if the blade is installed in the wrong direction, the blade will be slidable and can be pulled out of the blade groove, at this time, remove the blade and reinstall it correctly.
3. **DO NOT** use the blade with incorrectly installed blades as there is a risk of personal injury or machine damage.

5 Start the machine (The following two actions must be completed at the same time to start the machine)

1. Hold the handle of the main machine with your hand, be sure you hand touch the safety switch under the machine handle.
2. Press (One click) the switch button at the same time to start the machine.



IMPORTANT: When using, the hand **MUST ALWAYS** touch the safety switch (2 touch sensor sheets) located under the handle of the machine, otherwise the machine will not start and working even if the start switch is pressed.

6 Start cutting the food

- The following are the foods that this electric knife recommends to cut:
 1. Toast
 2. Cake
 3. Baguette
 4. Cooked meat(boneless)

IMPORTANT:

1. **WARNING:** To avoid personal injury and machine damage, **DO NOT** disassemble the blade during use.
2. Please **DO NOT** cut too sticky ingredients, hard ingredients (as bone), frozen ingredients, this will cause damage to the machine and blades.
3. During use, when your hand leaves the safety switch (leaves any touch sensor sheet), that is, when you put down the machine, it will automatically shut down.
4. **NOTE:** It is recommended to be stopped and cooled for 5 minutes before reuse after each operation of this device for 10 minutes, this will prolong the life of the device.

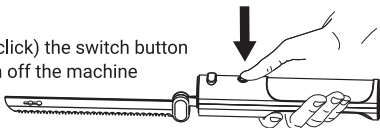
Slicing Tips

1. Always place food to be sliced on a wooden or plastic cutting board. **DO NOT** slice food on glass, metal or bench tops as scratching may occur.
2. Guide blades through food.
A sawing action is not necessary.
DO NOT force blades through food.
3. For best results when carving meat and poultry, allow cooked meat to stand for at least 10 minutes before slicing. This allows the juices to set and make carving easier and neater.

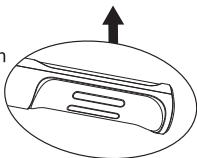
7 Turn OFF the Machine

(any of the following methods can be used)

1. Press (One click) the switch button again to turn off the machine



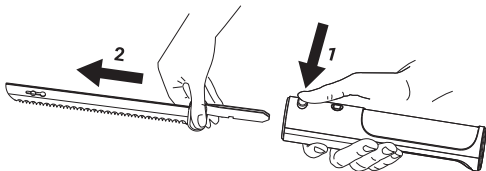
2. Your hand leaves the safety switch (leaves any touch sensor sheet)



8 Remove the blade

(DO NOT press the machine start switch at this time)

- Hold down the blade release button with one hand, hold the blade handle on both sides of the blade with the index finger and thumb of the other hand, and gently pull out the blade.



Maintenance and Storage method after use

1. Cleaning method after use

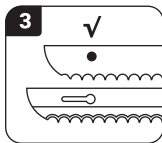
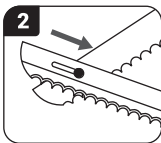
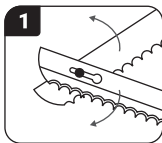
a. Blade cleaning (please be careful to wash, DO NOT get scratched by the blade)

a.1. Use a soft cleaning tool such as a soft cloth or dishwashing cotton and a detergent that does not react to stainless steel to clean it.

a.2. It can also be cleaned in the dishwasher, but the two blades need to be separated before cleaning.

a.2. 1. How to separate the blades:

-Hold blades by the flat ends behind the blade handle and slide the rivet on one blade into the keyhole slot on the other blade (Below Fig.). Gently separate the blades.



a.2.2. How to restore the blade:

-See "Start Your Job > 3. Assemble the blades"

IMPORTANT

- **DO NOT** soak the blade in water or any other solution for a long time, it may cause rust or damage.
- It is not recommended to use hard cleaning tools (such as hard scouring pads, steel wool, etc.) to clean the blades, which may cause scratches on the blades.

b. Main machine

- b.1.** Use a damp cloth to wipe the surface of the housing (DO NOT clean the unit with water directly; DO NOT use abrasive cleaning materials.), and then dry it with a dry cloth.

2. Storage

- a.** Be sure to dry the blade and the main unit (just like we usually maintain kitchen knives), and put the blade into the edge guard sheath.
- b.** Store the appliance in a dry and cool indoor place. Make sure it's out of reach of children.

3. Battery Maintenance

- a.** When not in use for a long time, please charge the main machine until full before storage.
It's recommended to charge the main machine at least 1 time for every 3 months.
- b.** DO NOT disassemble this machine personally.
DO NOT disassemble the battery.

4. Disposal of the Main Machine Battery

- a.** This product contains lithium ion batteries.
Dispose of batteries according to local regulations.

Troubleshooting Guide

No.	Problem	Possible Cause	Solution
1	Machine not working	Machine battery is dead (red indicator flashing)	Fully charge the machine and then restart it
		The safety switch (2 touch sensor sheets) under the handle of the machine is incorrectly not touched at the same time when powered on/used	Touch the safety switch (2 touch sensor sheets) below the handle of the machine at the same time, then turn it on and use it
		When the machine cuts inappropriate things, the locking down protection function is automatically activated (red and green indicator light flashes alternately)	Restart to use. (Please DO NOT cut such food, it may cause machine malfunction or damage)
		The battery voltage is too low due to the machine cutting unsuitable food, the over-discharge protection function starts automatically, and the machine shuts down	Charge the machine to reactivate the battery, and it can be used normally

Troubleshooting Guide

No.	Problem	Possible Cause	Solution
2	The machine cuts food slowly or not at all	The food being cut is too hard or too sticky	Please DO NOT cut such food, it may cause machine malfunction or damage
		Machine battery is dead (red indicator flashing)	Fully charge the machine and then restart it
3	It feels like the case of the machine is hotter	Cutting tough food (friction overheating) or working too long	Suspend use, wait for the machine to cool down to normal temperature
4	Machine not working	The machine is overheated, when the bottom light is orange, it is forced to suspend use	Suspend use, wait for the machine to cool down to normal temperature



NUELREKN3RED



NUELREKN3BLACK



NUELREKN3

California Prop 65 Warning

WARNING:

This product may expose you to chemicals, which is known to the state of California to cause cancer, birth defects and other reproductive harm. Do not ingest.

For more info go to: www.P65warnings.ca.gov



Register Product

Thank you for choosing Nutrichief. By registering your product, you ensure that you receive the full benefits of our exclusive warranty and personalized customer support. Complete the form to access expert support and to keep your Nutrichief purchase in perfect condition.

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Questions or Comments?

We are here to help!

Phone: 1.718.535.1800

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