



Distributed by:

Thane Canada Inc.
Mississauga ON L4W 5M6, Canada
www.thane.ca

Thane USA, Inc.
Canton OH 44718, U.S.A.
www.thane.com

Thane Direct UK Ltd
London EC1Y 8NA, UK
www.thane.tv

Operadora Ainoa, S.A.P.I. DE C.V.
C.P 02480, México. D.F.
www.mejorcompratv.com

Danoz Direct Pty Ltd
Alexandria NSW 2015, Australia
www.danozdirect.com.au

TVINS
211 18 Malmö, Sweden
www.tvins.com



FlavorChef™



Express Kitchen System

USER'S GUIDE

MODEL No: EP0030K

"Thane", "FlavorChef" and related logos and variations are trademarks or registered trademarks, in Canada and/or other countries, of Thane IP Limited.

© 2016 Thane IP Limited
MADE IN CHINA

FlavorChef™ EKS MNL ENG R1 160204

Safety Cautions and Warnings

PLEASE READ THIS USER'S GUIDE COMPLETELY AND CAREFULLY.

⚠ WARNING

TO REDUCE THE RISK OF BURNS, ELECTROCUTION, FIRE, OR INJURY, PLEASE READ ALL INSTRUCTIONS, SAFEGUARDS, AND WARNINGS IN THIS USER'S GUIDE BEFORE USING THIS APPLIANCE.

1. Keep this User's Guide in a safe place for future reference.
2. Verify that the main voltage indicated on the Rating Plate on this appliance corresponds with the voltage of your electrical outlet.
3. After removing the packaging, make sure that the product is not damaged and that no pieces are missing. If in doubt, do not use.
4. To avoid danger of suffocation or any other hazards, do not leave packaging (such as plastic bags, polystyrene, etc.) within reach of children.
5. This appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.
6. Cleaning and maintenance shall not be performed by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.
7. Keep this appliance and its cord out of reach of children.
8. Close supervision is necessary when the appliance is operated near children to ensure that they do not play with this appliance.
9. Children shall not play with this appliance.
10. Keep hands, loose clothing and other items away from the rotating blades.
11. Never feed food into the unit by hand. Always use the Food Pusher.
12. Do not use the appliance if the rotating blades are damaged.
13. Do not use the appliance without the lid securely locked in place.
14. Do not immerse this appliance (container, cord, motor housing) in water or any other liquids.
15. Do not operate this appliance with wet hands.
16. This appliance contains no user-serviceable parts. All repairs should only be carried out by a qualified engineer to avoid hazard. Improper repairs may place the user at risk of harm.
17. Do not operate this appliance if it has malfunctioned, or if it has been dropped or damaged in any way.
18. Do not leave this appliance unattended while it is plugged into an electrical outlet.
19. This appliance must be unplugged from the electrical outlet after use and while any maintenance, such as cleaning, is being conducted.
20. Always use the appliance on a sufficiently large, stable, dry, heat-resistant surface.
21. Place the unit securely in the center of the counter or work space.
22. Ensure that the power cord is kept away from heat or sharp edges that could cause damage.
23. Do not allow the power cord to hang over the edge of work surfaces or tabletops.
24. If the power supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified technician in order to avoid creating a hazardous condition.
25. Never force the plug into an outlet or pull or carry the unit by the cord. Do not use the cord as a handle, close a door on the cord or pull the cord around sharp edges or corners. Keep the cord away from heated surfaces.
26. Do not pull the cord in order to remove the plug from an outlet.
27. To avoid power overload, the appliance should not be connected in the same outlet simultaneously with another high wattage appliance.
28. Do not place this appliance where it can fall or be pulled into water or other liquid.
29. Do not reach for this appliance if it has fallen into water. Unplug immediately!
30. Always unplug this appliance before attempting to move it.
31. Always use both hands when moving the entire unit and make sure to pick it up by the unit's base. Do not carry the appliance by the container handle.
32. Do not move the appliance while it is in use.
33. Do not use the appliance for any purpose other than its intended use as described in this User's Guide.

Notes

Maintenance & Care

- Never overload your FlavorChef™ unit.
- Never immerse the Motor Housing in water.
- All product parts are dishwasher safe except for the Motor Housing, Freezer Bowl, Vacuum Seal Attachment and Vacuum Seal Bags.

Troubleshooting

Problem	Probable Cause/Solution
Unit does not operate on any speed or pulse	<ul style="list-style-type: none"> • Is the unit plugged in? Does the outlet work? • Is the lid latched in place? Refer to 'Assembly and Use' section of this User's Guide. • Is the food chute overfilled? Do not add food above the MAX line.
Food is not sliced or shredded uniformly	<ul style="list-style-type: none"> • Packing too much food in the food chute or pushing too hard on the food pusher may cause processed food to be irregularly sliced or shredded.
Unit stops and will not come back on	<ul style="list-style-type: none"> • Is the lid latched in place? Refer to 'Assembly and Use' section of this User's Guide. • Is the outlet still working? Check it by plugging in another working appliance. You may have overloaded the circuit and blown a fuse or tripped the circuit breaker. • Turn unit OFF (O), allow it to stand for 3 to 4 minutes, and then turn it back on. If none of these suggestions correct the problem, DO NOT attempt to repair the unit yourself. Call the Customer Service number.
Unit has a burning smell	<ul style="list-style-type: none"> • There may be a residue left on the motor from the manufacturing process, causing a slight odor during initial use. This will go away. If a strong odor or any visible smoke appears, unplug the unit IMMEDIATELY and call the Customer Service number.
Motor seems weak	<ul style="list-style-type: none"> • You may be over-packing the unit or using pieces of food that are too large. Try unloading some of the ingredients or use smaller pieces of food. Refer to 'Assembly and Use' section.
Soft Cheese is not shredding well	<ul style="list-style-type: none"> • Soft cheese should be processed immediately after being removed from the refrigerator. Soft cheese, like mozzarella, should be placed in the freezer for 30 minutes prior to processing to ensure it is firm enough for shredding.
Ice cream is not firm enough OR Ice cream maker is still running after 60 minutes	<ul style="list-style-type: none"> • The Freezer Bowl was not in the freezer long enough, which is preferably overnight. • The freezer is not cold enough. Ice cream sets at 10° to 14°F (-12° to -10°C). If the freezer is not at 0°F (-18°C), the ice cream will not set. • Too much of the recipe mixture was put in the Freezer Bowl. The maximum volume of the recipe mixture should not exceed 500ml/17oz. • Ingredients are warm or at room temperature. • The Freezer Bowl was left at room temperature and not placed onto the Motor Housing immediately before use. • The freezer door was opened and closed too many times during the freezing process. • The Freezer Bowl has a thick coating of ice on the walls. After washing, dry completely prior to placing back in freezer.
Ice Cream Maker stops churning before the ice cream is ready.	<ul style="list-style-type: none"> • Mix-in ingredients, such as chocolate chips or chopped nuts, were added too soon. Wait until the ice cream has churned for at least 6 minutes or until the mixture is thick and has started to freeze before adding the mix-in ingredients. • The mix-in ingredients are too large, causing the paddle to jam. Make sure to chop nuts or other mix-in ingredients before adding. • Too large of a quantity of mix-in ingredients has been added.

- This appliance is intended for household use only. It is designed to process normal household quantities of food and liquids. It is not suitable for continuous or commercial operation. Commercial use of this appliance voids the manufacturer's warranty.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.
- This appliance is for indoor use only. Do not expose the appliance to outdoor weather.
- Do not use any accessories or attachments with this appliance other than those recommended by the supplier, as unapproved attachments may result in personal injury.
- The manufacturer and distributor are not responsible for any damage caused to this appliance due to incorrect use.
- Before turning the appliance on, make sure all parts are properly assembled.
- Before placing foods in the appliance for processing, make sure all wrappers have been removed (i.e., paper, aluminum foil or plastic).
- Avoid contact with moving parts while the appliance is in use to prevent personal injury or damage to the appliance.
- To avoid injury, always follow the instructions provided in this User's Guide when it comes to handling any of the sharp attachments and blades.
- The metal blades and disk are extremely sharp and should be handled with extreme care. Always hold the blade assembly by the finger grip or stem, away from the cutting edge, both when handling and cleaning.
- To reduce the risk of injury, never place the processing blade or circle blade assembly on the drive shaft without the processing jar locked properly in place.
- Never put your fingers or other objects into the unit opening while it is in operation. If food becomes lodged in the opening, use food pusher or another piece of fruit or vegetable to push it down. When this method is not possible, turn the unit off and disassemble to remove the remaining food.
- Make sure the Master Jar and the Master Jar Lid are secured into place before turning the appliance on. The unit will not work if both the Jar and Lid are locked into lace properly.
- Switch off the appliance and disconnect from the power supply before removing the container from the unit base, changing accessories or getting near moving parts.
- Always disconnect the appliance from the power supply if it is left unattended and before assembling, disassembling or cleaning. To avoid overburdening the motor and possibly resulting in burning out, always follow the recommended total operation times specified for each attachment throughout the User's Guide.
- Warning: Potential injury from misuse. Care shall be taken when handling the sharp cutting blades, while emptying the various jar attachments and during cleaning.
- To avoid overburdening the motor and possibly resulting in burning out, always follow the recommended total operation times specified for each attachment throughout the User's Guide.
- Never process hot foods and/or liquids, such as soups, with the FlavorChef™ Express Kitchen System. Always wait for the food and/or liquid to cool before using the FlavorChef™ unit to process it.
- Always observe the appliance carefully when it is turned on.
- Always wait until the motor completely stops before removing any attachments or their corresponding lids.
- Always unplug the appliance from the outlet when not in use and before removing parts for cleaning.
- After use, make sure all the attachments that were used are cleaned properly.
- To avoid personal injury, care must be taken when cleaning any of the attachments that have sharp blades.
- All of the attachments and their corresponding lids (except for the Freezer Bowl that comes with the Ice Cream Maker attachment) are NOT refrigerator and freezer safe.
- None of the attachments and their corresponding lids are microwave safe.
- With the exception of the unit base, all of the attachments and their corresponding blades and lids are dishwasher safe.

HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

FlavorQuik™ Technology

The FlavorChef™ unit is equipped with the patented FlavorQuik™ Technology - featuring a gearing mechanism, several Jars with corresponding Bases, each fitted with Blades and gears as follows:

- **Motor Housing**

A 300W motor connected to a gearing mechanism that automatically configures the power output (in terms of Torque and RPM) by means of a fast rotating or a slow rotating gear.

Note: The 300W motor comes in two versions: 220-240V (50/60Hz) or 120V (60Hz). Given the sizes and capacities of the Jars that connect to the motor, and given the power produced by the motor, an effective power/load ratio can be achieved.

- **Individual Bases**

The Multipurpose Base, Blender Base & Grinder Base are fitted with custom processing Blades. Each Base screw onto one or more of the following Jars: The Master Jar, the Blending Jar or the Grinding Jar. Also, each Base has a gear that automatically connects to one of the gears in the motor housing.

- **Bases, Jars and Motor Housing Connection**

Once a Base is screwed onto a Jar, the Base and Jar can be connected to the Motor Housing.

In doing so, the gear in the Base automatically connects to the appropriate gear in the Motor Housing (either to the fast rotating or to the slow rotating gear). This ensures that the power (in terms of Torque and RPM) is optimally configured to match the processing demands of the task at hand.

- **Dual Speed with Pulse Dial**

Within the mechanical selected power configuration (i.e. Torque to RPM ratio), the rotational speed of the Blades can be electronically adjusted (slow, fast and pulse). This functionality further optimizes the processing performance of the Blades.

- **Power Rating**

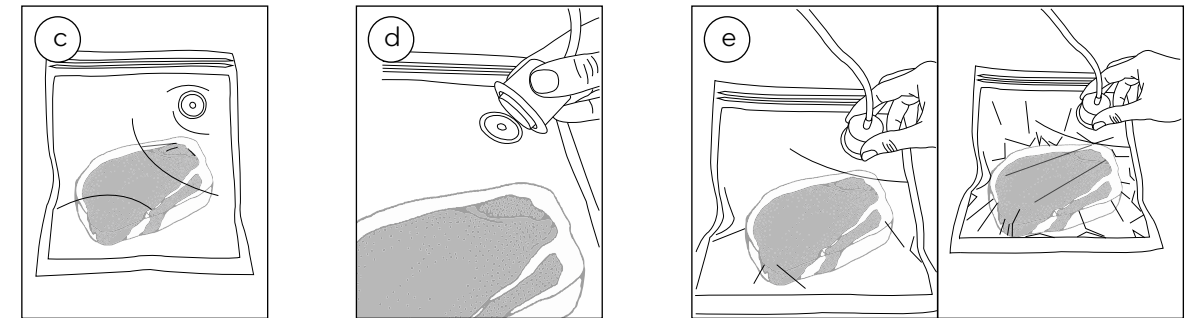
Please note that Power Rating can be achieved only when using the Blending Jar and the Master Jar with Dough Blade (for Kneading). Power Rating is the highest power input allowed to flow through any particular electrical equipment. Other FlavorChef™ Express Kitchen System attachments may draw significantly less power or current.

Vacuum Seal Bags Optional Accessories

Tip Bags are reusable

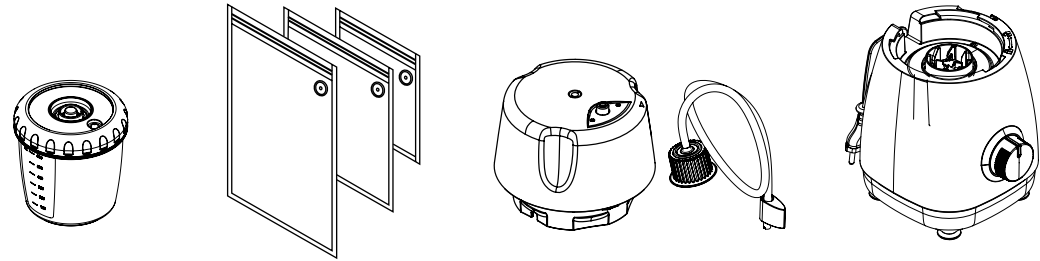
7. Follow steps 1. and 2. above.
8. Open the bag and place food inside the bag, then seal securely (see c. below).
9. Place the suction head of the pipe directly over the Air Valve (see d. below).
10. While holding the suction head firmly in place, turn the unit on until the air has been removed (see e. below).
11. Once the air has been removed, remove the suction head and store bag.

NOTE: The total operating time should not be longer than 1 minute.



NOTE: The Vacuum Seal Containers and Bags cannot be used without the Vacuum Seal Base and Pipe.

Vacuum Seal (Dark Grey) Optional Attachment

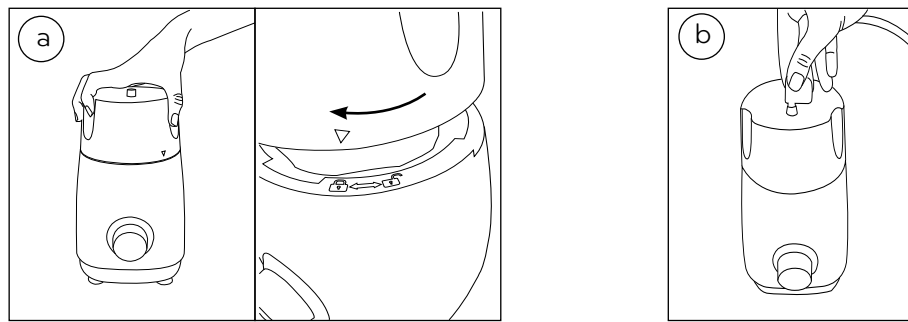


Vacuum Seal Container Vacuum Seal Bags Vacuum Seal Base with Pipe (Dark Grey) Motor Housing

- Place the Vacuum Seal Base onto the Motor Housing by aligning the arrow on the Vacuum Seal Base to the unlock graphic on the Motor Housing. Turn it in a clockwise direction to secure in place (see a. below).

IMPORTANT The unit will not work unless the Vacuum Seal Base is fitted correctly onto the Motor Housing.

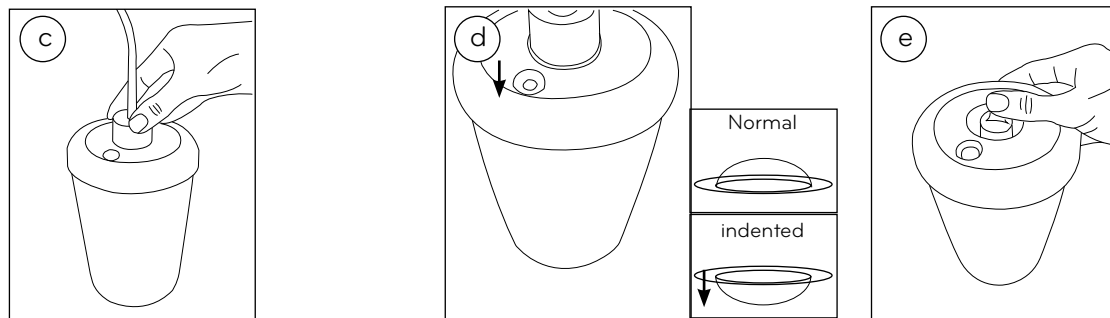
- Connect one end of the Pipe to the Vacuum Seal Base by pressing the connector piece on the Pipe into the black connection piece on the Vacuum Seal Base (see b. below).



Vacuum Seal Containers Optional Accessories

- Follow steps 1. and 2. above.
- Place the round connector piece of the Vacuum Seal Pipe firmly over the centre of the Vacuum Seal Container Lid (see c. below).
- Turn the unit on speed setting 2 for 40 seconds to remove air. As the air is removed, the bubble indicator will become indented (see d. below).
- To open the container after storage, first lift the release valve, then unscrew the container lid (see e. below).

NOTE: The total operating time should not be longer than 1 minute.



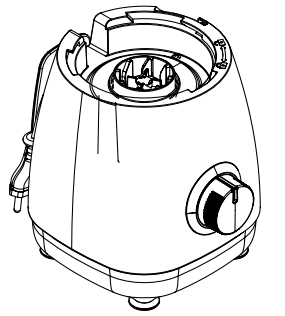
Overview of All Parts

The product is made up of the following main parts:

Each of the below Bases and parts are color coded. This makes it quick and easy to configure parts for each particular job, e.g. chopping, slicing, grating or shredding (julienne).

Motor Housing

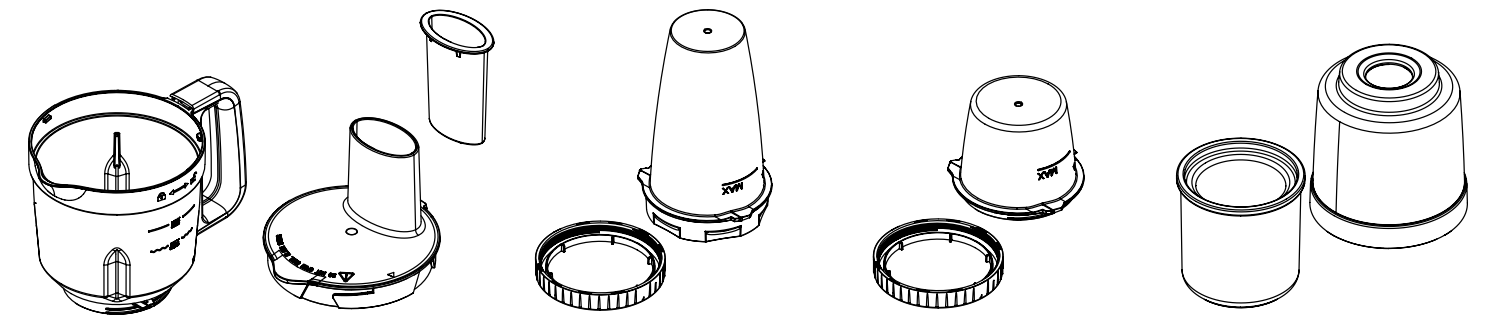
The motor housing contains the motor and is the base that all attachments are connected to.



Motor Housing

Containers with Lids

Containers connect to the motor housing.



Master Jar with Lid & Pusher

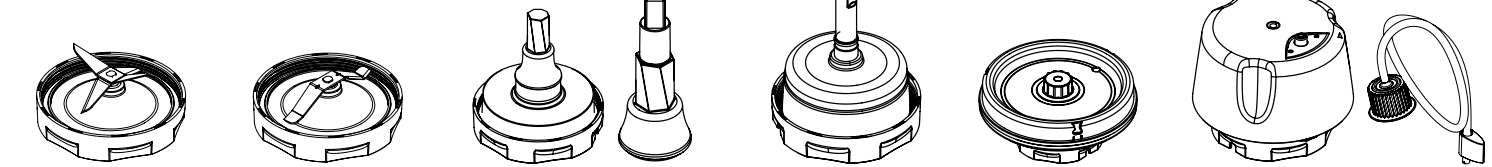
Travel Mug with Lid

Grinding Jar with Lid

*Freezer Bowl with Cover

Bases

Bases screw into the Master Jar



Blending Base

Grinding Base

Multi-Base & Spindle

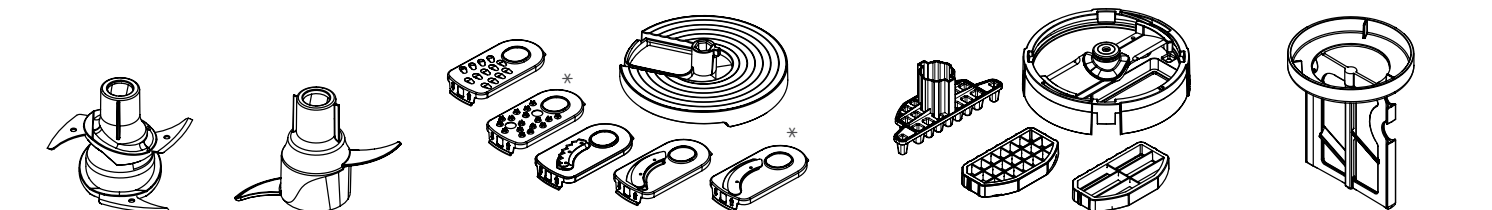
*Dice & Chip Base

*Ice Cream Base

*Vacuum Seal with Pipe

Attachments

Attachments are connected inside the Master Jar to perform a variety of functions.



Chopping Blade

Dough Blade

Circular Disc with Coarse Grating, *Fine Grating, Julienne, Medium Slicing and *Thin Slicing Blades.

*Dice & Chip Attachment with Dice & Chip Blades & Pusher

*Ice Cream Paddle

Note: Not all configurations include or come equipped with all the parts and attachments shown in this manual. To order more parts, please contact your local Distributor.

*Optional Item

PARTS OVERVIEW



Note: Not all configurations include or come equipped with all the parts and attachments shown in this manual. To order more parts, please contact your local Distributor.

*Optional Item

Ice Cream Maker Tips for Best Results

- Keep the Freezer Bowl in the freezer so that you can make ice cream at any time.
- For best results, the Freezer Bowl must be frozen thoroughly and for the sufficient specified amount of time (refer to table below). Make sure to set your freezer at the coldest setting. The temperature of the freezer should not be more than 0°F [-18°C].

Freezer Temperature	Minimum Time Needed for the Freezer Bowl to Freeze
-22°F (-30°C)	8 to 9 hours
-13°F (-25°C)	12 to 13 hours
0°F (-18°C)	22 to 24 hours

- The firmness of your homemade ice cream will depend on variables such as the recipe used, room temperature, freezer temperature, and the temperature of ingredients before churning.
- Some recipes require the recipe mixture to be precooked. In those cases, make the recipe mixture at least one day ahead of time and chill it in the refrigerator overnight. This will allow the mixture to cool completely and expand. The base mixture of the ice cream may not freeze if it is not thoroughly chilled beforehand.
- During the churning process, you can add finely chopped or pureed ingredients, such as chocolate, raisins and nuts through the opening in the Cover after the ice cream has churned for at least 6 minutes, or when the mixture is thick and has started to freeze. Alcohol should not be added since it significantly slows down the freezing process.
- The unit will run for 6 to 12 minutes with the Ice Cream Maker attachment. Do not turn it off during this time. The mixture may freeze to the walls and prevent the bowl from turning. Please refer to the Troubleshooting section of this User's Guide, after following the Ice Cream making directions in this User's Guide, if your unit did not make ice cream after 15 minutes.
- The finished result is a soft, spoonable ice cream. Homemade ice cream will not have the same consistency as hard, store-bought ice cream.
- Homemade ice cream tastes best when fresh. It will begin to lose its fresh taste after 1 to 2 weeks in the freezer.

Ice Cream Maker (Light Grey) Optional Attachment



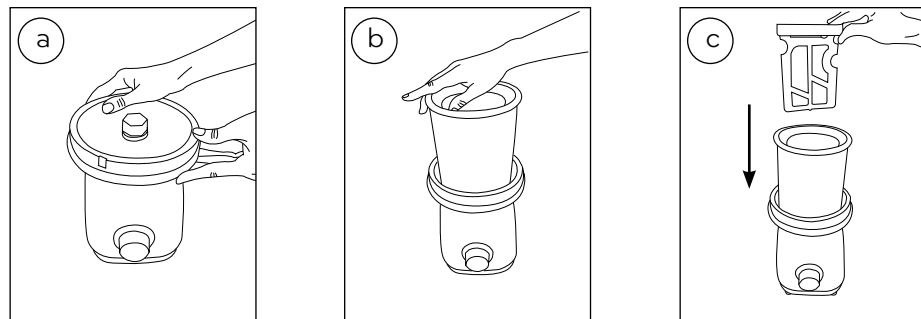
Ice Cream Base Freezer Bowl Ice Cream Paddle Ice Cream Cover Motor Housing

1. Before using the Ice Cream Maker, place the Freezer Bowl into the freezer for at least 12 hours (for first use, the Freezer Bowl must be frozen for at least 24 hours).

NOTE: Always freeze the Freezer Bowl in the freezer and chill the prepared recipe mixture in the refrigerator before churning.

NOTE: Always use the Freezer Bowl immediately after it has been removed from the freezer. The Bowl starts to defrost as soon as it is removed from the freezer.

2. Place the Ice Cream Maker Base onto the Motor Housing (see a. below).
3. Place the Freezer Bowl onto the Ice Cream Maker Base (see b. below).
4. Place the Ice Cream Paddle into the Freezer Bowl (see c. below).



5. Place the Freezer Bowl Cover (see d. below) so that the protrusions on the Cover fit into the grooves on the Ice Cream Maker Base (see e. below). It may be necessary to wiggle the Cover into place.

6. Turn the unit on.

NOTE: Always run the Freezer Bowl first before pouring the chilled recipe mixture into it.

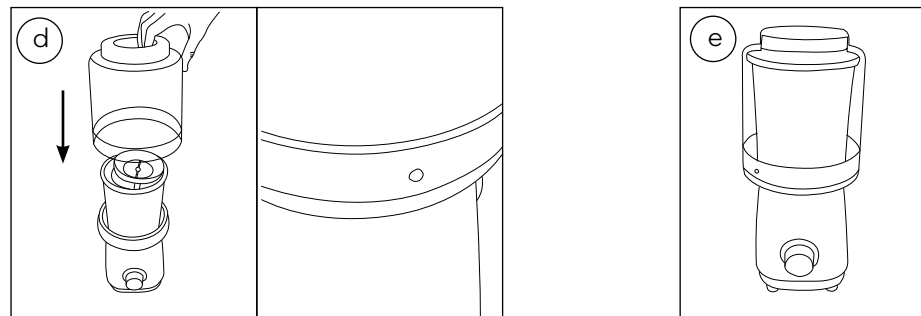
7. Add ice cream ingredients through the opening in the Cover while the motor is on.

NOTE: Do not use more than 500ml/17oz of the recipe mixture. Ice cream needs room to expand.

8. Recommended setting: 1 or 2 for 6 to 12 minutes.

NOTE: The total operating time should not be longer than 12 minutes.

NOTE: Preparation time may vary depending on recipe and environmental temperature.



NOTE: Do not heat the Freezer Bowl and take care not to puncture or damage it when it is not in use.

ASSEMBLY OVERVIEW COMPLETE SET



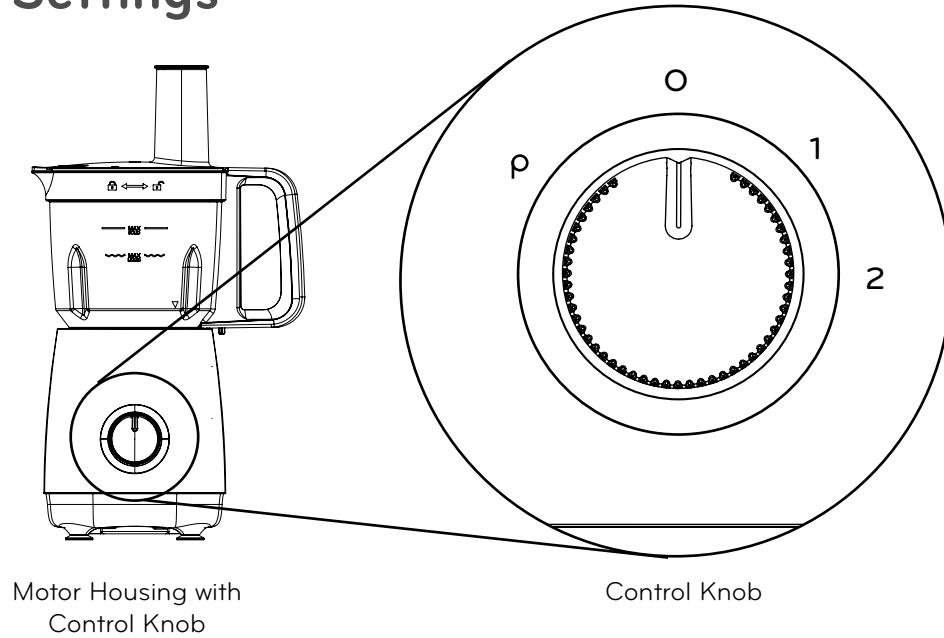
Note: Not all configurations include or come equipped with all the parts and attachments shown in this manual. To order more parts, please contact your local Distributor.

* Optional Item

Assembly and Use

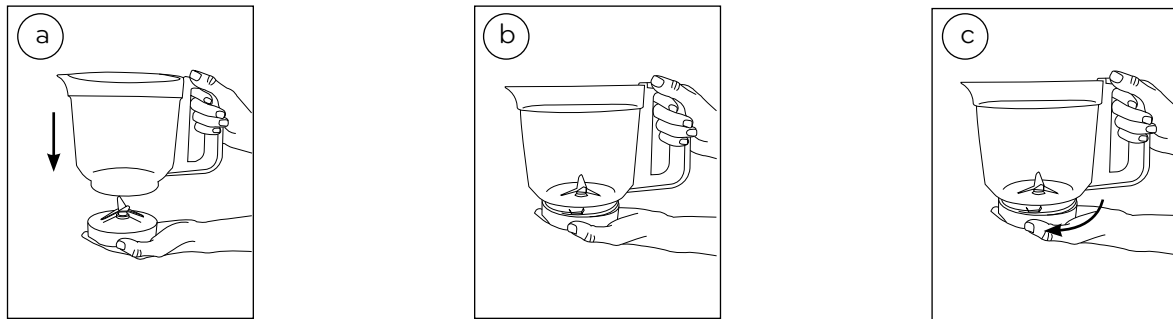
Control Knob Settings

- O** - OFF
- P** - Pulse
- 1** - Regular Speed
- 2** - High Speed

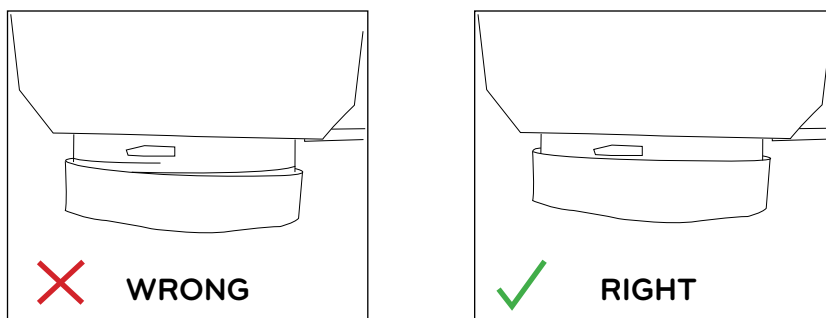


Connecting/Disconnecting Bases to the Master Jar

1. Select a desired Base (see a. below).
2. Align the Base with the bottom of the Master Jar (see b. below).
3. Screw the Base onto the Master Jar until it is securely connected to the Master Jar (see c. below).



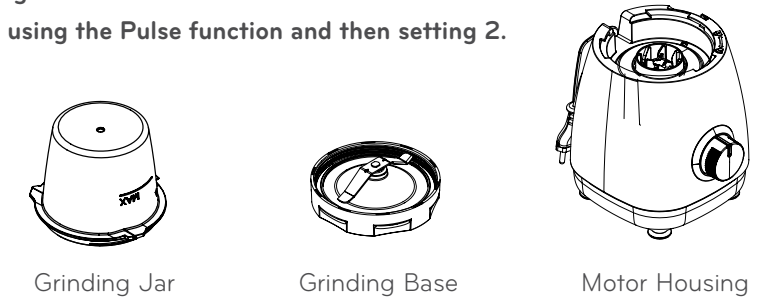
IMPORTANT Ensure the Base is properly and fully screwed onto the Master Jar, otherwise leakage may occur.



4. To disconnect a Base, unscrew it from the Master Jar by turning it in the opposite direction.

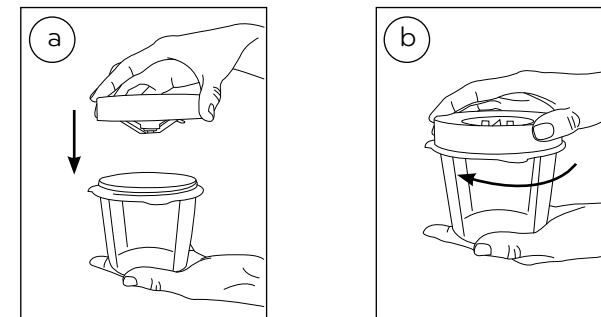
Grinding Jar (Orange)

Tip Herbs and garlic are best prepared using the Pulse function.
Nut spreads are best prepared initially using the Pulse function and then setting 2.



1. Connect the Grinding Base to the Grinding Jar:
 - 1.1. Align the Grinding Base with the Grinding Jar (see a. below).
 - 1.2. Secure the Grinding Base to the Grinding Jar by screwing it in place (see b. below).

IMPORTANT The unit will not work unless the Grinding Jar (with Grinding Base attached) is fitted correctly onto the Motor Housing.

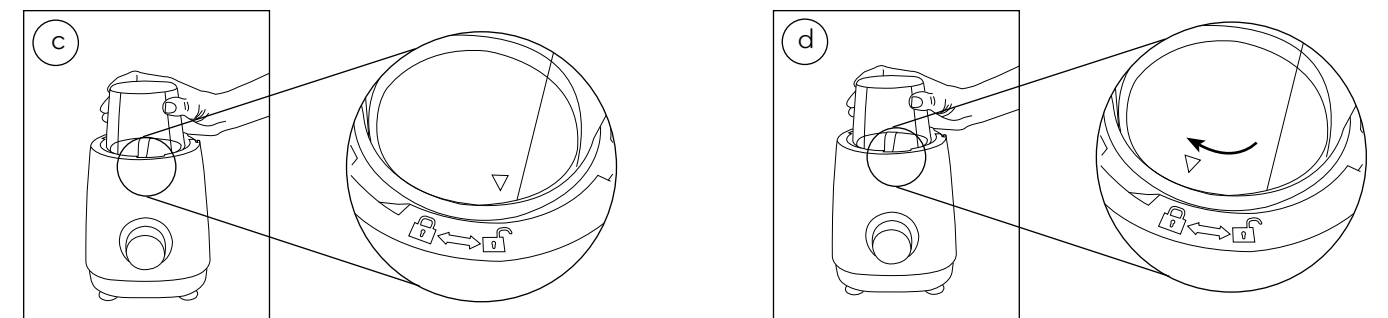


2. Connect the Grinding Jar (with Grinding Base) to the Motor Housing by aligning the arrow on the Grinding Jar with the "unlock" graphic on the motor housing (see c. below).
3. Turn the Grinding Jar in a clockwise direction, in the direction of the "lock" graphic (see d. below).

IMPORTANT Never use this attachment for processing liquid or meat.
Never fill the Grinding Jar past the MAX line marking.

4. Recommended setting: "P" and setting 2

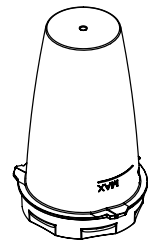
NOTE: The total operating time should not be longer than 1 minute.
The Pulse setting should not be used for longer than 3-5 seconds at a time.



- Suggested Use**
- Grinding nuts
 - Making peanut butter
 - Chopping herbs and garlic
 - Grinding coffee
 - Milling oats

Travel Mug (Green)

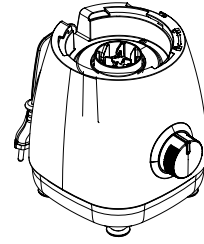
Tip Start smoothies by pulsing a few times before blending on setting 2.



Travel Mug



Blending Base



Motor Housing

1. Connect the Blending Base to the Travel Mug:
 - 1.1. Align the Blending Base with the Travel Mug (see a. below).
 - 1.2. Screw the Blending Base into the Travel Mug to secure in place (see b. below).

IMPORTANT The unit will not work unless the Travel Mug (with Blending Base attached) is fitted correctly onto the Motor Housing.

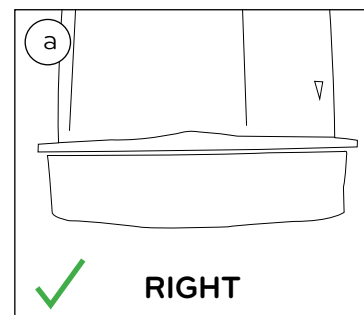
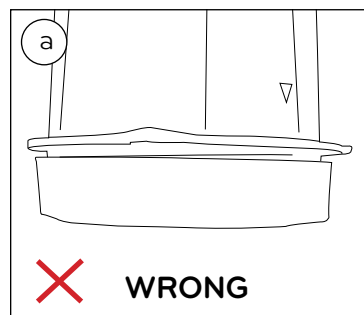
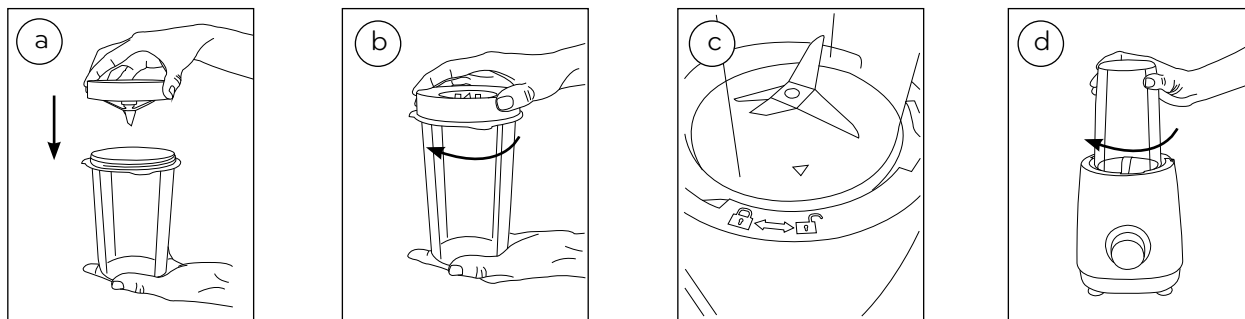
Ensure the Travel Mug is fully screwed in to prevent contents from leaking.

2. Connect the Travel Mug (with Blending Base) to the Motor Housing by aligning the arrow on the Travel Mug with the "unlock" graphic on the motor housing (see c. below).
3. Turn the Travel Mug in the direction of the "lock" graphic (see d. below).

IMPORTANT Never use this attachment for processing meat or boiling liquid. Never fill the Blending Jar past the MAX line marking.

4. Recommended Setting: "P" and then 2

NOTE: The total operating time should not be longer than 2 minutes. The Pulse setting should not be used for longer than 3-5 seconds at a time.



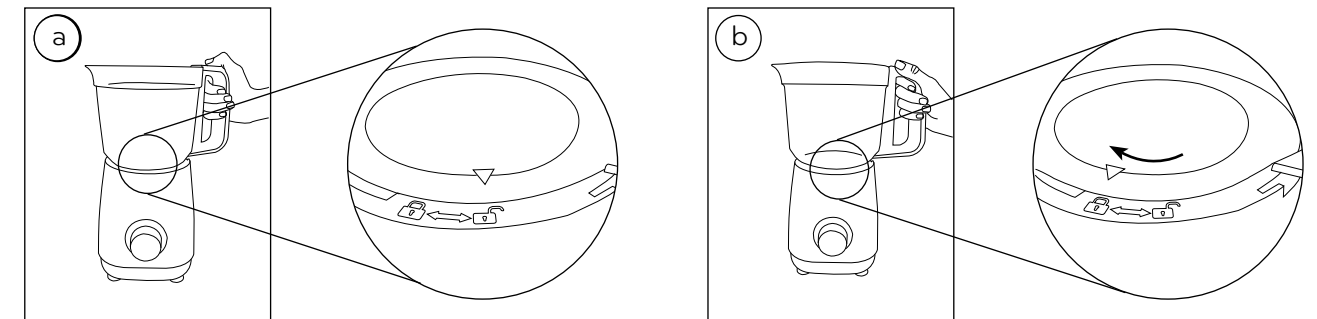
Suggested Use

- Green Smoothies
- Dairy Smoothies
- Milkshakes

Connecting the Master Jar to the Motor Housing

1. Connect the Master Jar to the Motor Housing by aligning the arrow on the Master Jar with the "unlock" graphic on the Motor Housing (see a. below).
2. Turn the Master Jar in the direction of the "lock" graphic (see b. below).

The Master Jar should now be fitted securely to the motor housing.

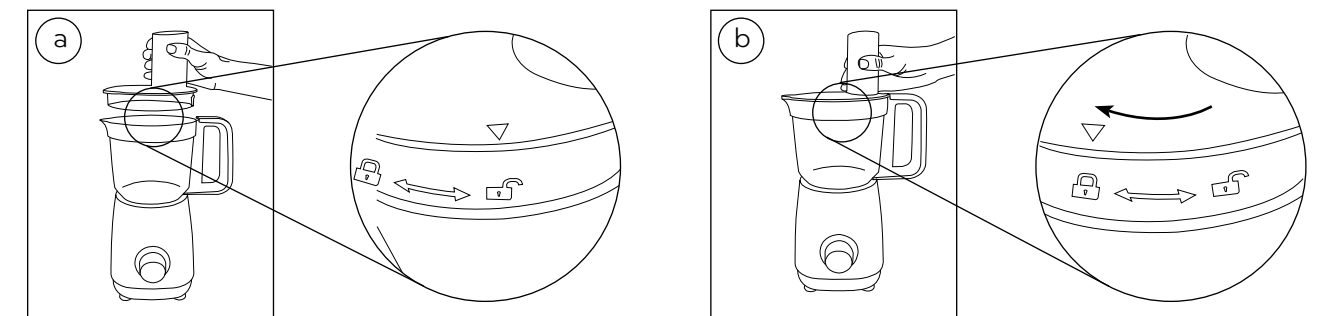


Connecting Attachments

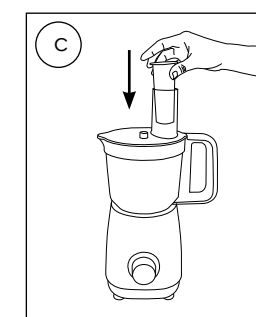
- Depending on the desired function, fit the required attachment within the Master Jar.

Fitting the Lid to the Master Jar

1. Align the arrow on the Master Jar Lid with the unlock graphic on the Master Jar (see a. below).
2. Turn The Lid in the direction of the locking arrow (see b. below). The Lid should now be securely fitted onto the Master Jar.

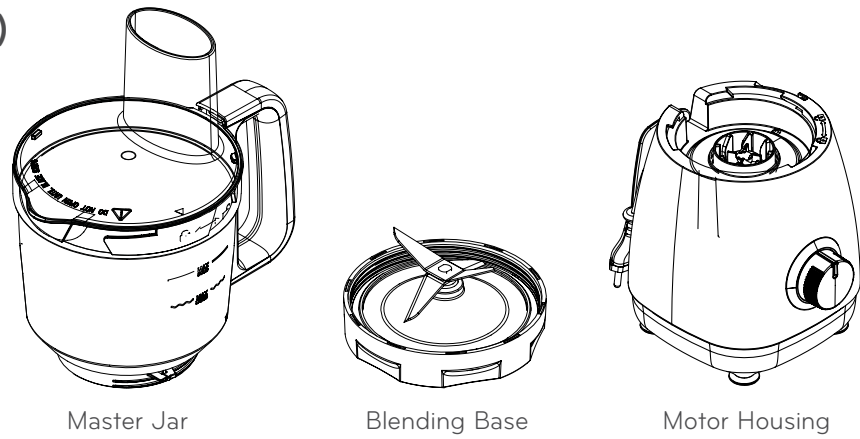


3. To insert the Pusher, slot it into the Chute (see c. below).



IMPORTANT The unit will not work unless the Master Jar is fitted correctly to the Motor Housing AND the Lid is fitted correctly to the Master Jar.

Blending (Green)

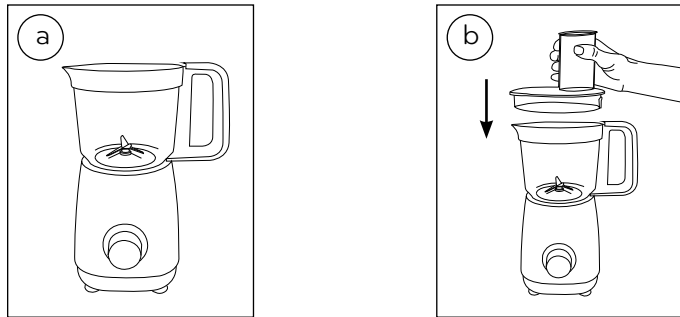


IMPORTANT Make sure the unit is turned off and unplugged before use. You can plug it in only once all the parts are assembled.

1. Connect the Blending Base to the Master Jar (see "Connecting/Disconnecting Bases").
2. Connect the Master Jar (with Blending Base) to the Motor Housing (see "Connecting the Master Jar to the Motor Housing").
3. Place ingredients to blend inside the Master Jar.

IMPORTANT When blending liquids such as soups or smoothies, do not exceed the "MAX Liquid" line marking.

4. Connect the Lid to the Master Jar and ensure the Pusher is in place to prevent contents from escaping (see b. below).



5. Turn the unit on.
6. Recommended setting for Blending: 2 or "P"

NOTE: The total operating time should not be longer than 2 minutes.
The Pulse setting should not be used for longer than 3-5 seconds at a time.

Suggested Use

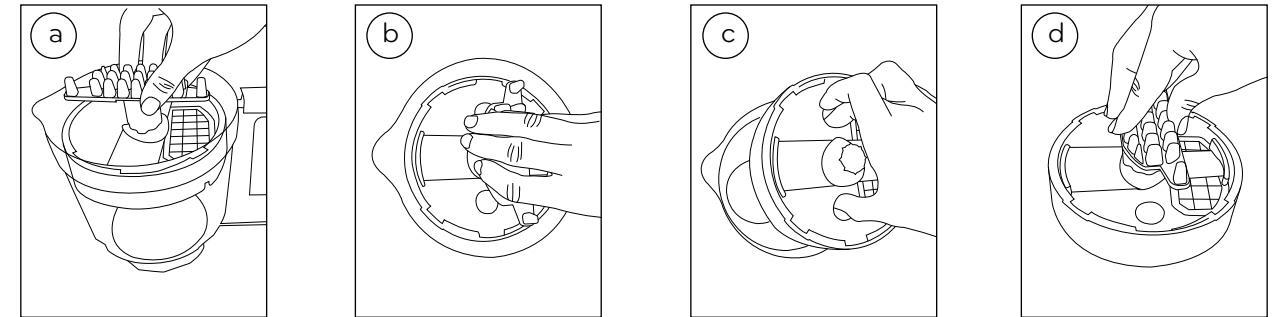
- Blending Soups
- Crushing Ice
- Making Frozen Cocktails

After Use

1. After dicing/chipping, allow the unit to run for a few more seconds to clear the attachment of debris.
2. Turn the unit off and unplug it, then remove the Master Jar (with Dice & Chip Base) from the Motor Housing and remove the Lid from the Master Jar. Place the open end of the Dice & Chip Pusher Tool over the central knob of the Horizontal Blade (see a. below).

WARNING NEVER TOUCH THE BLADES. THEY ARE EXCEPTIONALLY SHARP.

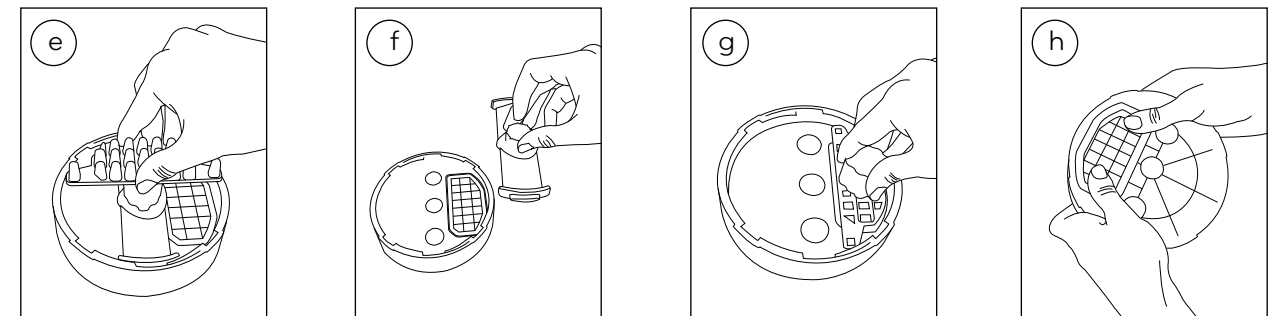
3. Turn the Dice & Chip Pusher Tool to expose the grip holes (see b. below).
4. Grip the Dice & Chip Attachment in the grip holes and lift upward to remove it from the Master Jar (see c. below).
5. Place the open end of the Dice & Chip Pusher Tool over the centre of the Horizontal Blade once again (see d. below).



6. Turn the Dice & Chip Pusher Tool so as to align the edges of the Horizontal Blade with the gaps in the periphery of the Dice & Chip Attachment (see e. below).
7. Remove the Dice & Chip Pusher Tool. Grip the knob on the Horizontal Blade and lift it out of the Dice & Chip Attachment (see f. below).

WARNING NEVER TOUCH THE BLADES. THEY ARE EXCEPTIONALLY SHARP.

8. Use the Dice & Chip Pusher Tool to remove any debris located in the dicing/chipping grid (see g. below).
9. Turn the Dice & Chip Attachment over and push on the underside of the dicing/chipping grid to remove (see h. below).



- Gently and carefully use the grip holes to line up the Dice & Chip Attachment grooves with the protrusions in the Master Jar (see e. below).

WARNING THE BLADES ARE EXCEPTIONALLY SHARP. HANDLE WITH CARE.

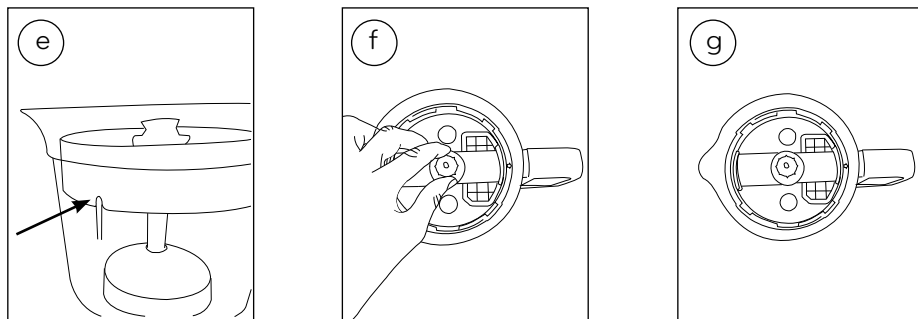
- The Dice & Chip Attachment is fitted correctly when (i) the silver spindle is protruding through the central knob (see f. below); (ii) the arrow on the periphery of the Dice & Chip Attachment is aligned with the centre of the handle (see g. below); and (iii) the grooves under the attachment fit snugly in the protrusions of the Master Jar (see e. below).
- Connect the Lid to the Master Jar.
NOTE: If you cannot connect the lid to the Master Jar, you have not fitted the Dice & Chip Attachment correctly.
- Place the food to be processed into the Chute, and using the Pusher Tool move the food down the Chute towards the Dice & Chip Attachment.

WARNING USE ONLY THE PUSHER TOOL TO MOVE FOOD DOWN THE CHUTE. NEVER USE YOUR FINGERS FOR THIS PURPOSE AS SERIOUS PERSONAL INJURY CAN OCCUR.

NOTE: Use gentle force when pressing down on the food Pusher. Excessive force could cause damage to the the Dice & Chip Attachment.

NOTE: Do not exceed the "MAX Solid" line marking when loading food to be chopped into the Master Jar.

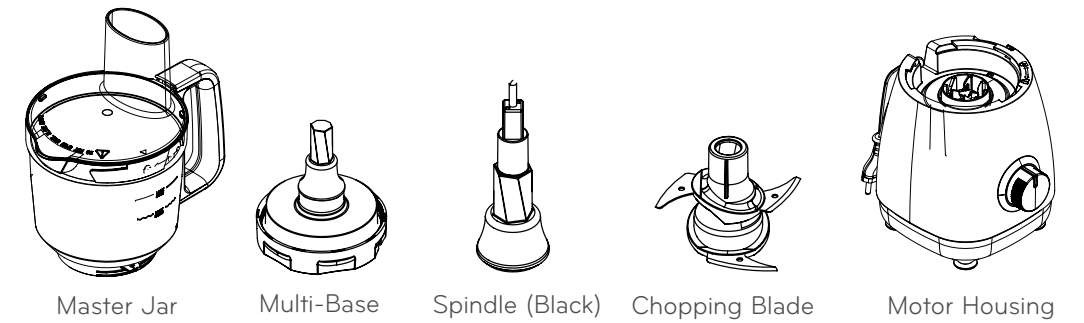
- Turn the unit on.
- Recommended setting for dicing/chipping: 1
NOTE: The total operating time should not be longer than 2 minutes.



Suggested Use

- Dicing Insert: Salsa
- Chipping Insert: Mini Potato Chips

Chopping (Red)

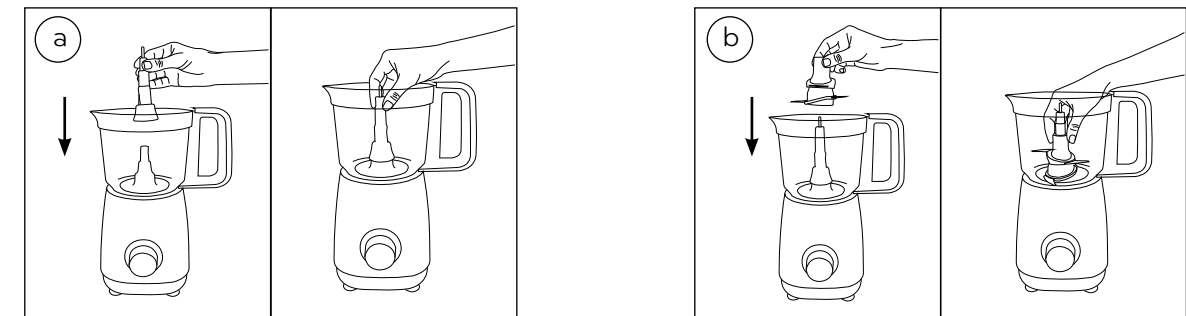


IMPORTANT Make sure the unit is turned off and unplugged before use. You can plug it in only once all the parts are assembled.

- Connect the Multi-Base to the Master Jar (see "Connecting/Disconnecting Bases").
- Connect the Master Jar (with Multi-Base) to the Motor Housing (see "Connecting the Master Jar to the Motor Housing").
- Connect the Spindle to the Multi-Base (see a. below).
- Place the Chopping Blade on top of Spindle (see b. below).

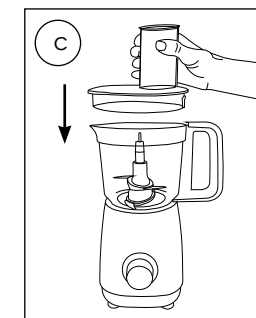
WARNING THE CHOPPING BLADE IS VERY SHARP, USE EXTREME CAUTION WHEN HANDLING.

- Place food to be chopped inside Master Jar.



NOTE: Do not exceed the "MAX Solid" line marking when loading food to be chopped into the Master Jar.

- Connect the Lid to the Master Jar and ensure the Pusher is inserted into the Chute to prevent the contents from escaping (see c. below).

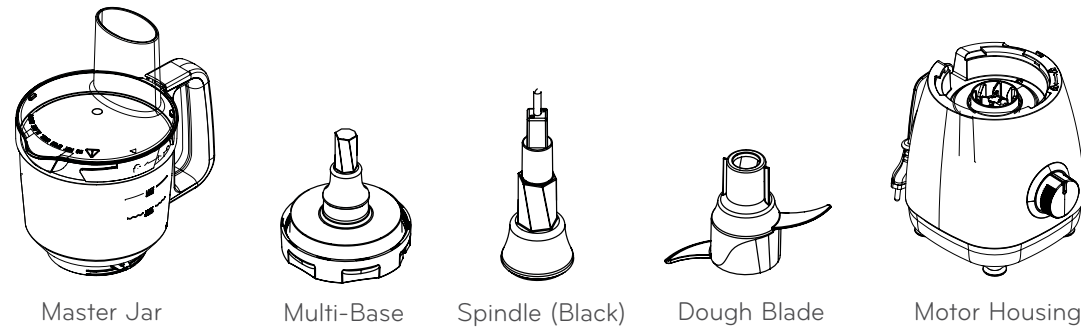


- Turn the unit on.
- Recommended setting for Chopping: "P" or 2
NOTE: The total operating time should not be longer than 1 minute. The Pulse setting should not be used for longer than 3-5 seconds at a time.

- Suggested Use**
- Salsa (alternatively use the Multi-Cut Disc)
 - Ice Crushing
 - Chopping onion
 - Pesto
 - Finely chopping meats

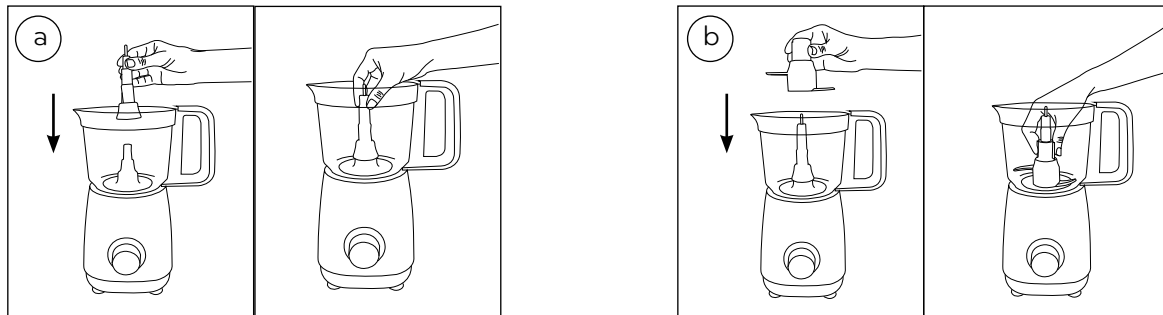
Dough Making (Red)

Tip Do not exceed 300g/0.66lb of flour.



IMPORTANT Make sure the unit is turned off and unplugged before use. You can plug it in only once all the parts are assembled.

1. Connect the Multi-Base to the Master Jar (see "Connecting/Disconnecting Bases").
2. Connect the Master Jar (with Multi-Base) to the Motor Housing (see "Connecting the Master Jar to the Motor Housing").
3. Connect the Spindle to the Multi-Base (see a. below).
4. Place the Dough Blade onto the Spindle (see b. below).



5. Place ingredients inside the Master Jar

IMPORTANT Never try to process dough that is too stiff to knead comfortably by hand.

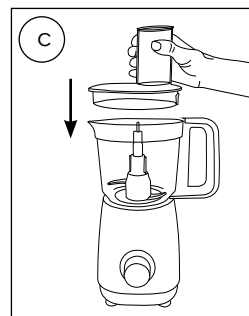
6. Connect the Lid to the Master Jar and ensure the Pusher is in place to prevent contents from escaping (see c. below).

WARNING USE ONLY THE PUSHER TOOL TO MOVE FOOD DOWN THE CHUTE. NEVER USE YOUR FINGERS FOR THIS PURPOSE AS SERIOUS PERSONAL INJURY CAN OCCUR.

IMPORTANT All liquid ingredients should be added through the Chute while the unit is processing. The liquid should be added in a slow, steady stream for even distribution. It is important to add enough liquid to make dough soft enough to knead. Kneading dough that is too stiff can strain the motor and possibly cause burn out.

7. Turn the unit on.
8. Recommended setting for Dough Making: 2

NOTE: The total operating time should not be longer than 2 minutes.

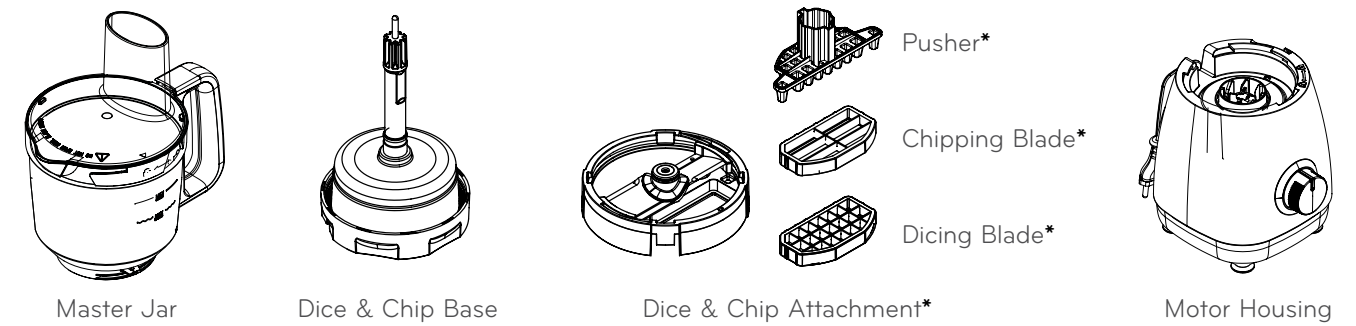


Dice and Chip (Purple) Optional Attachment

Tip For best results, use firm vegetables for dicing and chipping.

When dicing tomatoes, remove the skin to expose the flesh.

There will be some debris left on the Dice & Chip Attachment after use. This is normal.



WARNING THE BLADES ARE EXCEPTIONALLY SHARP. HANDLE WITH CARE.

Using the Dice & Chip Attachment

IMPORTANT Make sure the unit is turned off and unplugged before use. You can plug it in only once all the parts are assembled.

1. Connect the Dice & Chip Base to the Master Jar (see "Connecting/Disconnecting Bases").
2. Connect the Master Jar (with Dice & Chip Base) to the Motor Housing (see "Connecting the Master Jar to the Motor Housing").
3. Prepare the Dice & Chip Attachment:

- 3.1. Select either the Dicing Blade or Chipping Blade and place it into the Dice & Chip Attachment (see a. below).

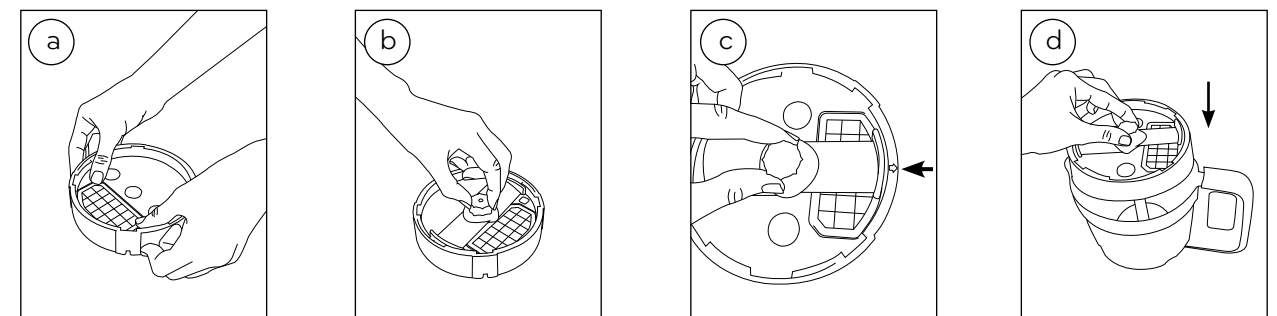
IMPORTANT Both the Dicing and Chipping Blades can only be placed into the Dice & Chip Attachment in one way so that the angled corners match.

- 3.2. Grip the central knob of the horizontal cutting blade and place it through the gaps in the periphery of the Dice & Chip Attachment (see b. below).

WARNING THE BLADES ARE EXCEPTIONALLY SHARP. HANDLE WITH CARE.

- 3.3. Gently turn the central knob of the horizontal cutting blade so that the one end of the blade is aligned with the arrow on the periphery of the Dice & Chip Attachment (see c. below).

3. Place the Dice & Chip Attachment into the Master Jar by gripping the central knob and positioning it onto the spindle of the Dice & Chip Base and aligning the dicing (or chipping) blade and the arrow with the handle of the Master Jar (see d. below).



WARNING THE GRATING BLADE IS VERY SHARP, USE CAUTION WHEN HANDLING.

9. Remove the Lid from the Master Jar.
10. Place the Circular Disc on top of the Spindle (see c. below).
11. Connect the Lid to the Master Jar (see d. below).
12. Turn the unit on.
13. Place the food to be processed into the Chute and using the Pusher move the food down the Chute towards the Circular Disc.

WARNING USE ONLY THE PUSHER TOOL TO MOVE FOOD DOWN THE CHUTE. NEVER USE YOUR FINGERS FOR THIS PURPOSE AS SERIOUS PERSONAL INJURY CAN OCCUR.

NOTE: Use gentle force when pressing down on the food Pusher. Excessive force could cause damage to the the Circular Disc.

14. Recommended setting for grating: 2

NOTE: The total operating time should not be longer than 1 minute.

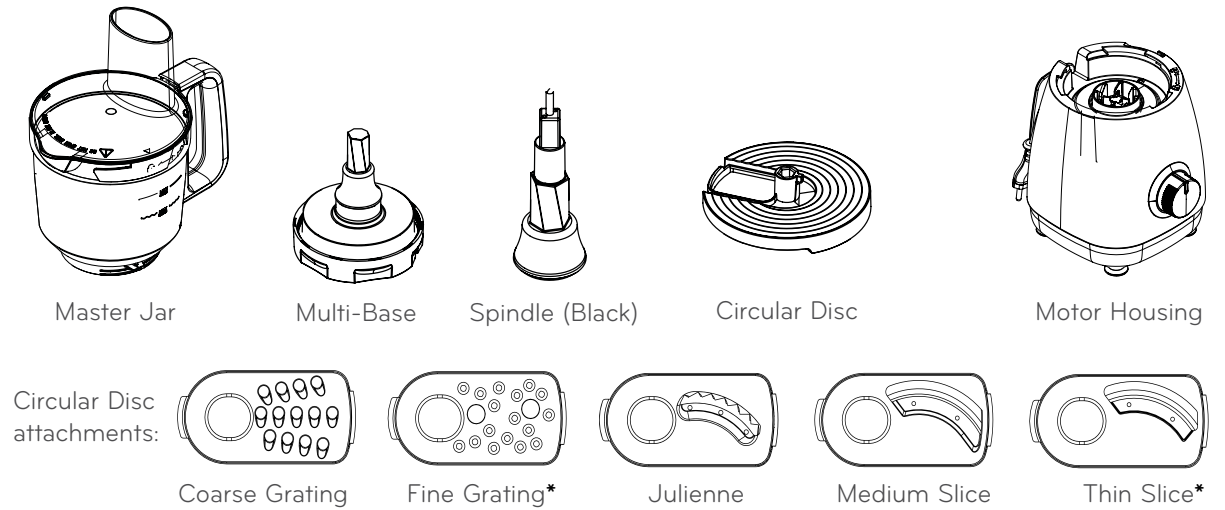


Suggested Use

- Pesto with parmesan
- Cheesy quesadillas

Slicing/Grating/Julienne (Red)

Tip Grater not recommended for soft cheese. For best results, place cheese in fridge for a few hours before grating.



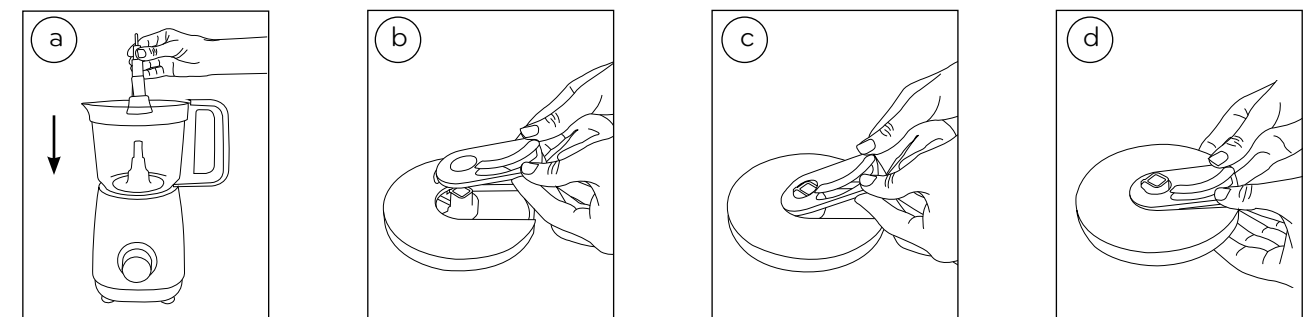
***NOTE:** The Fine Grating and the Thin Slicing (1.5mm/0.06") Blades are Optional Accessories that do not come with the standard unit.

Using the Circular Disc

IMPORTANT Make sure the unit is turned off and unplugged before use. You can plug it in only once all the parts are assembled.

1. Connect the Multi-Base to the Master Jar (see "Connecting/Disconnecting Bases").
2. Connect the Master Jar (with Multi-Base) to the Motor Housing (see "Connecting the Master Jar to the Motor Housing").
3. Connect the Spindle to the Multi-Base (see a. below).
4. Prepare Circular Disc:
 - 4.1. Select the blade insert for slicing, grating or julienne .
 - 4.2. Place the opening of the blade insert, over the central protrusion of the circular disc (see b. below).
 - 4.3. Hook the blade insert onto the centre of the circular disc (see c. below).
 - 4.4. Press the opposite end of the blade insert over the edge of the circular disc (see d. below).

WARNING THE GRATING, JULIENNE AND SLICING BLADES ARE VERY SHARP, USE CAUTION WHEN HANDLING.



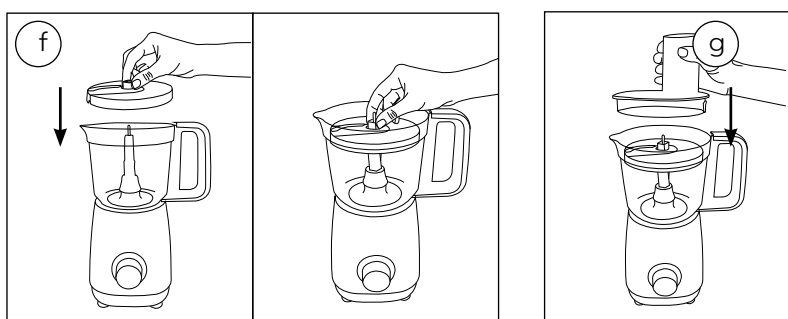
5. Place the Circular Disc on top of the Spindle (see f. below).
6. Connect the Lid to the Master Jar (see g. below).
7. Place the food to be processed into the Chute and using the Pusher move the food down the Chute towards the Circular Disc.

WARNING USE ONLY THE PUSHER TOOL TO MOVE FOOD DOWN THE CHUTE. NEVER USE YOUR FINGERS FOR THIS PURPOSE AS SERIOUS PERSONAL INJURY CAN OCCUR.

NOTE: Use gentle force when pressing down on the food Pusher. Excessive force could cause damage to the the Circular Disc.

8. Turn the unit on.
9. Recommended setting for slicing and julienne: 1
10. Recommended setting for grating: 2

NOTE: The total operating time should not be longer than 2 minutes.



Suggested Use

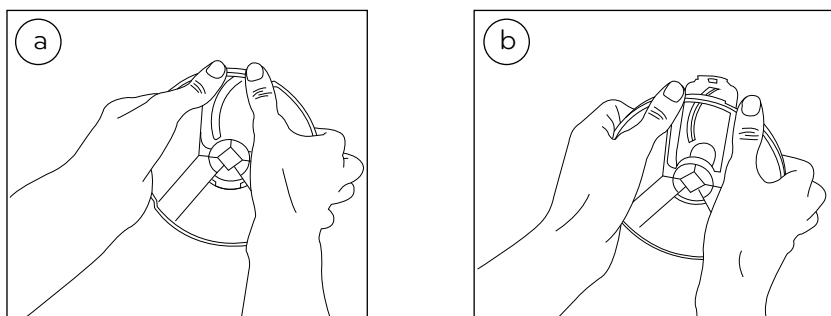
- Slicing (Medium - 3mm/0.12" and Thin* - 1.5mm/0.06"): Vegetables and Potatoes
- Grating (Coarse): Cheese
- Grating (fine*): Hard cheese, chocolate
- Julienne: Vegetables

***NOTE:** The Fine Grating and the Thin Slicing (1.5mm/0.06") Blades are Optional Accessories that do not come with the standard unit.

After Use

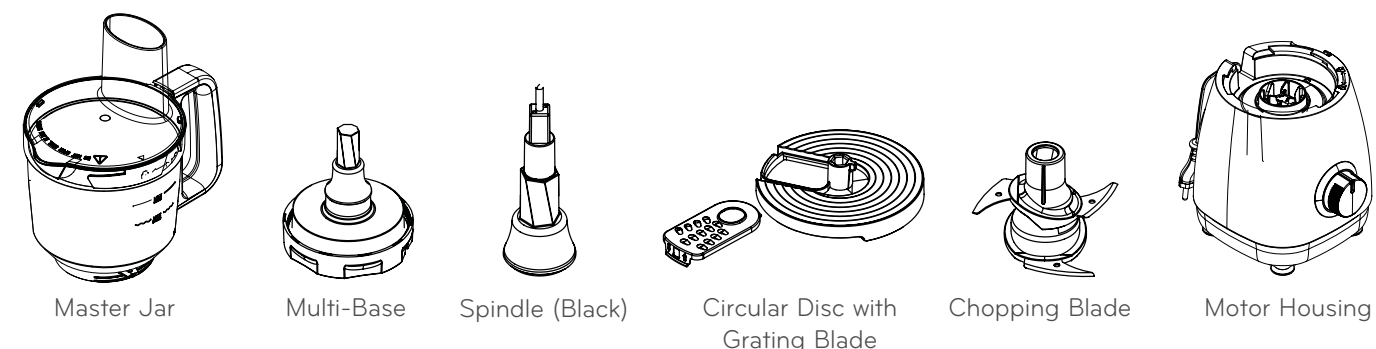
1. To remove the blade insert from the Circular Disc, turn the Circular Disc over and using both thumbs, press down on the edge of the blade insert (see a. below).
2. The blade insert should now be release from the Circular Disc (see b. below).

WARNING THE GRATING, JULIENNE AND SLICING BLADES ARE VERY SHARP, USE CAUTION WHEN HANDLING.



Chopping and Grating (Red)

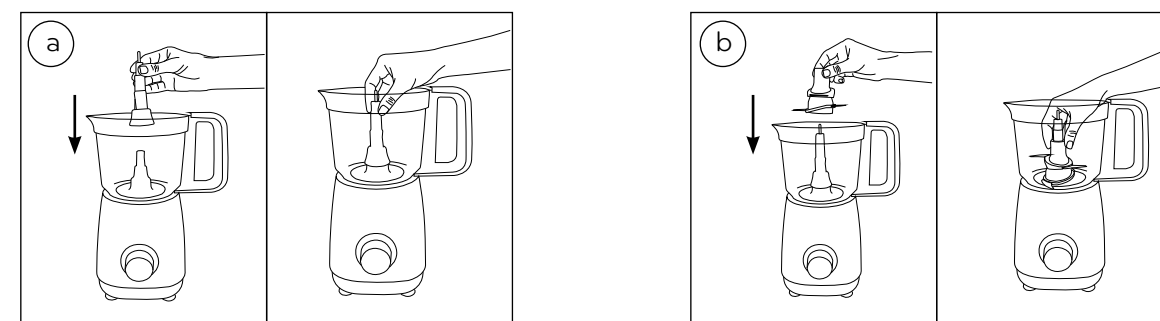
Tip For best results, chop first and then grate.



IMPORTANT Make sure the unit is turned off and unplugged before use. You can plug it in only once all the parts are assembled.

1. Connect the Multi-Base to the Master Jar (see "Connecting/Disconnecting Bases").
2. Connect the Master Jar (with Multi-Base) to the Motor Housing (see "Connecting the Master Jar to the Motor Housing").
3. Connect the Spindle to the Multi-Base (see a. below).
4. Place the Chopping Blade onto of Spindle (see b. below).

WARNING THE CHOPPING BLADE IS VERY SHARP, USE EXTREME CAUTION WHEN HANDLING.



5. Place the food to be chopped inside the Master Jar.
6. Connect the Lid to the Master Jar.
7. Turn the unit on. Recommended setting: 1 or "P"
8. To add grated cheese to the chopped ingredients, connect either the fine* or coarse Grating Blade to the Circular Disc.

NOTE: The total operating time should not be longer than 1 minute. The Pulse setting should not be used for longer than 3-5 seconds at a time.