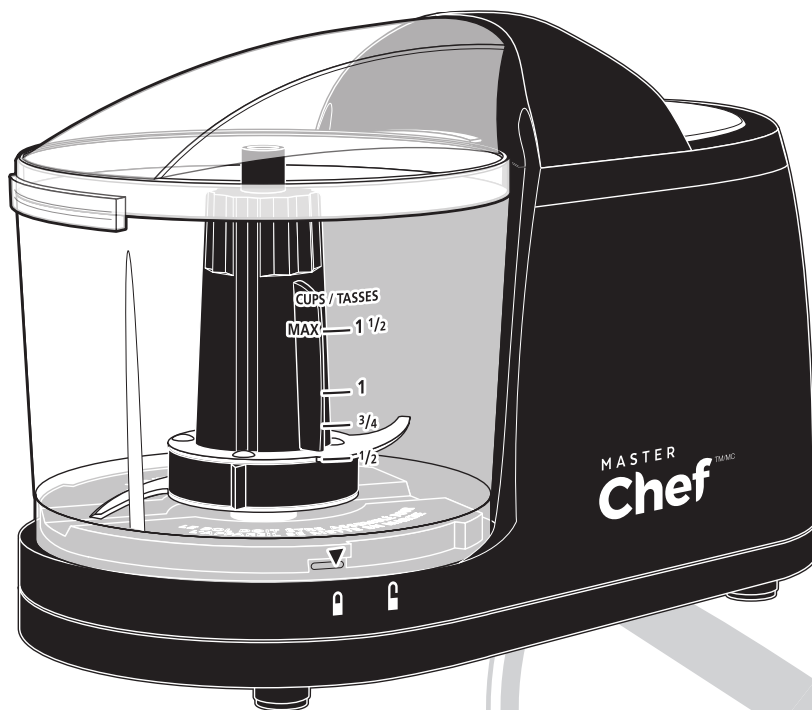




FOOD CHOPPER

Model no. 043-5726-2



INSTRUCTION MANUAL

Read this manual thoroughly before using and save it for future reference.

Model no. 043-5726-2 | Contact us: 1-855-803-9313

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Trileaf Distribution Trifeuil Toronto, Canada M4S 2B8

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury to persons, including the following:

- 1. READ ALL INSTRUCTIONS CAREFULLY.**
- To protect against risk of electric shock, do not put base, cord or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting or taking off parts, and before cleaning. To disconnect, grasp plug and pull from electrical outlet. Never yank on cord.
- Avoid contacting moving parts.
- 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 the 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 appliance manufacturer may cause fire, electric shock or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- Keep hands and utensils away from cutting blades while chopping food to reduce the risk of severe injury to persons or damage to the food chopper. A food scraper may be used, but only when the food chopper is not running.

11. Blades are sharp. Handle carefully.
12. To reduce the risk of injury, never place cutting blade on base without first putting bowl properly in place.
13. Be certain lid is securely locked in place before operating appliance.
14. Do not attempt to defeat the cover interlock mechanism.
15. Do not use this appliance for other than intended use.
16. Do not twist, kink or wrap the power cord around the appliance as this may cause the insulation to weaken and split, particularly in the location where it enters the unit.
17. **Never leave appliance unattended while it is plugged into an outlet.**

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY



POWER CORD INSTRUCTIONS

1. A short power-supply cord is provided to reduce the hazard resulting from entanglement or tripping over a long cord.
2. Extension cords may be used if care is exercised. If you must use an extension cord, it should be positioned so that it does not drape over the counter or tabletop where it can be pulled on or tripped over by children.
3. The electrical rating of the extension cord must be equal to or greater than the rating of this appliance. The label with the electrical rating is located on the underside of the appliance.
4. Avoid pulling or straining the power cord at outlet or appliance connections.



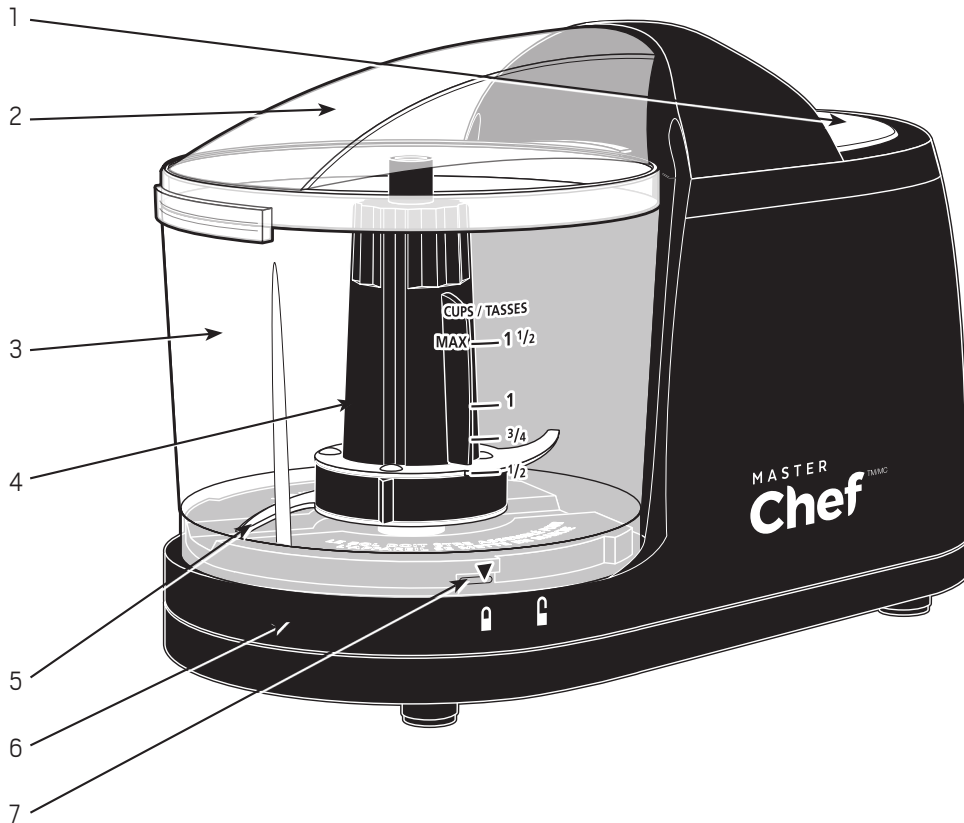
POLARIZED PLUG

1. This appliance has a polarized plug (one blade is wider than the other).
2. To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way.
3. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, please contact a qualified electrician. Do not attempt to modify the plug in any way.

WARNING: Improper use of the power cord may result in the risk of electric shock. Consult a qualified electrician if necessary.

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Know your Food Chopper



RATING: 120 V, 60 Hz, 100 W, AC ONLY

1		Pulse Button
2	*	Lid
3	*	Bowl
4	*	Central Blade Hub

5		Stainless Steel Blade
6		Base
7		Locking Tabs

* denotes parts available for replacement. Call 1-855-803-9313 for ordering details.

Be sure to read this book in its entirety, paying special attention to the sections on “Assembling your Food Chopper” and “Care and Cleaning” to learn the correct methods for assembling and cleaning the unit.

Carefully unpack the product and remove all packaging materials. Wash the bowl, lid and stainless steel blade in warm, soapy water. You may wipe the base with a clean, damp cloth.



CAUTION: Handle blades carefully; they are sharp. Always handle blades by the central plastic hub.



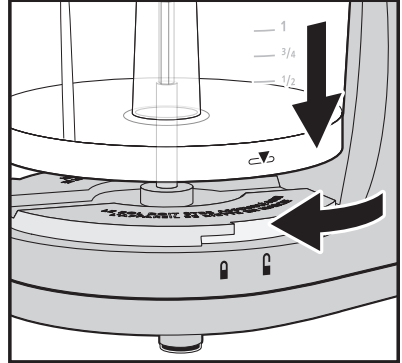
WARNING: Do not immerse the base, cord or plug in water or other liquid. Do not use harsh detergents or abrasive cleaners on any part of your food chopper.

Before First Use



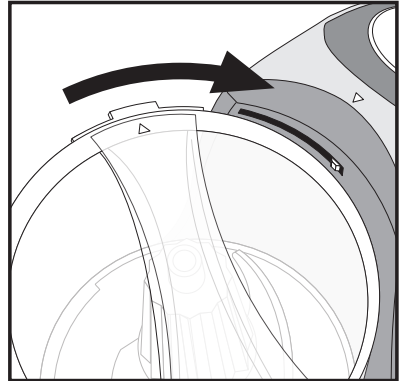
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1. Be sure the unit is unplugged before assembly. Place the base of the unit on a flat, clean, dry counter or tabletop.
2. Place the bowl on the base, lining up the locking tabs on the bowl with the locking tabs on the base. Turn the bowl clockwise, as indicated by the arrow icons until the bowl locks into place and the arrow icons are aligned.
3. Place the blade over the center post in the bowl.



CAUTION: THE BLADE IS VERY SHARP; HANDLE BY CENTRAL HUB ONLY.

4. Place the lid onto the bowl so the extended tab of the lid will fit into the slot at the top of the base. Turn the lid clockwise, as indicated by the arrows until it locks into place and the arrows are aligned. Your food chopper is now ready to use.



IMPORTANT: For your protection, this unit has been designed with a safety interlock system. The chopper will not operate unless the tab on the lid is correctly located inside the slot of the base. Do not attempt to operate this unit without the lid correctly in place, or if the tab is broken.



CAUTION: DO NOT place any parts in microwave.

Before using your chopper, ensure that the unit is assembled correctly.



WARNING: Blades are sharp – handle with care.

1. Place the base of the unit on a flat, clean, dry counter or tabletop. Plug the unit into a working 120 volt 60Hz AC outlet. Arrange cord so it does not drape over countertop or tabletop where it can be pulled on by children or tripped over accidentally.
2. Your chopper has been designed to process 175 mL ($\frac{3}{4}$ cup) of dry food at a time. If you need to process more than this, simply do several batches. It is recommended that most foods be cut into small pieces (1.5 cm / $\frac{1}{2}$ in). Place the food in the bowl. Place the lid on the bowl and lock in place.
3. Press the "Pulse" button and hold down for several seconds. Release the "Pulse" button and the motor will stop. You will be able to examine the food's consistency through the transparent bowl. If more processing is required, simply press the "Pulse" button for a few more seconds. Be careful not to over process, as most foods will only require several seconds.



This appliance is designed for "Pulse operation".

Do not operate motor continuously for longer than one minute.

Allow to rest for 3 minutes before using again.

4. If your chopper does not operate, refer to the section on "Assembling your Food Chopper". Check that the locking tabs on the bowl and the extended tab on the lid are properly assembled.
5. Once the food has reached the desired consistency, release the "Pulse" button and the blade will stop rotating.
6. Once the chopping blades have come to a complete stop, unplug the unit and remove the lid. Carefully remove the blade from the bowl by handling it by the central hub. Remove the bowl from the base and empty the contents. A spatula may be used if necessary.

Carrots	Cut into 2 cm ($\frac{3}{4}$ in) pieces, place no more than 175 mL ($\frac{3}{4}$ cup) in bowl at a time.
Celery	Cut into 1 cm ($\frac{1}{2}$ in) pieces, place no more than 175 mL ($\frac{3}{4}$ cup) in bowl at a time.
Cheese	Cut into 1 cm ($\frac{1}{2}$ in) pieces, place no more than 175 mL ($\frac{3}{4}$ cup) in bowl at a time.
Chocolate	Place up to 175 mL ($\frac{3}{4}$ cup) of chocolate chips in bowl at a time.
Eggs	Place no more than 2 peeled and quartered hard-cooked eggs in bowl at a time.
Garlic	Place no more than 8 peeled cloves in bowl.
Meats	Do not process raw meat. Cut cooked meat into 1 cm ($\frac{1}{2}$ in) pieces. Place up to 175 mL ($\frac{3}{4}$ cup) in bowl at a time.
Nuts	Place up to 125 mL ($\frac{1}{2}$ cup) of nuts in bowl at a time.
Onions	Place 1 medium or 2 small peeled and quartered onions in bowl at a time.
Parsley	Cut off the stems, place no more than 175 mL ($\frac{3}{4}$ cup) of clean dry packed parsley in bowl at a time.

Other than the care and cleaning procedures mentioned in this manual, no other servicing or maintenance of this unit is necessary. Any other servicing must be performed by an authorized service representative.

Always ensure that the chopper is unplugged before cleaning.

To make cleaning easier, rinse removable parts immediately after processing.

**NOTE:**

Some foods and spices will discolour the bowl, lid and/or the central blade hub.

Wipe the body of the base with a clean, damp cloth. Allow to air dry thoroughly. Wash the bowl, lid, and stainless steel blade in warm, soapy water. Rinse and dry thoroughly.



NOTE: With prolonged use, the plastic components may deteriorate through the use of a dishwasher for cleaning. We recommend hand washing to prolong the life of your food chopper.



WARNING: Blades are sharp – handle with care.

Do not use abrasive detergents, harsh cleansers or scouring pads on any part of the chopper. If necessary, a small nylon bristle brush may be used.

Do not fill the bowl with boiling water or place any of the parts in boiling water.

Do not allow blade to soak in water for extended periods of time.



CAUTION: Do not immerse the base, cord or plug in water or any other liquid.



IMPORTANT: Do not attempt to sharpen the cutting edge of the chopping blade. It has been precision honed at the factory and will be damaged by any attempted sharpening.

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1-Year Limited Warranty

This product carries a one (1) year warranty against defects in workmanship and materials. Trileaf Distribution agrees to replace a defective product free of charge within the stated warranty period, when returned by the original purchaser with proof of purchase. This product is not guaranteed against wear or breakage due to misuse and/or abuse.

Made in China

Imported by

Trileaf Distribution Trifeuil Toronto, Canada M4S 2B8

For assistance regarding this appliance, please call 1-855-803-9313.

MASTER
Chef[™]



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