

IMPORTANT NOTICE

Please read operating instructions before using this product. Please keep original box and packing materials in the event that service is required.

For questions or concerns please contact customer service at:

Synergy Housewares, LLC.

Toll-free: 866-444-4033

Hours: M-F 8:30am-5:00pm EST

Printed in China

Model SWPIKC30

WOLFGANG PUCK

USE AND CARE

IMMERSION PROCESSOR DICER



Wolfgang Puck is a trademark of Wolfgang Puck Worldwide

Actual product may differ slightly from image on this page

Model SWPIKC30

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 To protect against risk of electrical shock, do not put Motor Housing, cord or plug of the appliance in water or other liquid.
- 2 Blades are sharp. Handle carefully when removing, inserting or cleaning. Exercise the same care when removing, inserting the chopping blade or disc for the food processor and chopper accessories. Always verify that the accessory enclosure is free of cracks or other damages.
- 3 The 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 instructions concerning use of the appliance by a person responsible for their safety.
- 4 Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. To unplug, grasp plug and pull from electrical outlet. Never pull cord.
- 5 Avoid contacting blades or moving parts.
- 6 Keep hands and utensils out of the container while blending to prevent the possibility of severe injury to persons or damage to the unit. A scraper may be used but must be used only when the unit is not running.
- 7 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 an 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.
- 8 The maximum electrical rating occurs when using Food Processor Bowl, the electrical rating may be less when using other attachments.
- 9 Do not use outdoors or for anything other than its intended purpose.
- 10 Do not let any cord hang over the edge of the table or counter. Do not let cord contact hot surfaces, including stovetop.
- 11 Mixing flammable non-food substances can be harmful.
- 12 Remove any packaging materials and promotional labels before using the appliance for the first time.
- 13 The use of attachments/accessories not sold or recommended by the manufacturer may cause fire, electrical shock or risk of injuries to persons.

- 14 When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage, splattering and possibility of injury from burning.
- 15 The metal blending shaft and whisk may scratch or mark non-stick coatings. Do not use in non-stick cookware.
- 16 Be certain the work bowl lid is securely locked in place before operating appliance. Do not attempt to remove work bowl lid until blade has stopped rotating.
- 17 Check work bowl for presence of foreign objects before using.
- 18 All blades are extremely sharp. Use extreme care when removing or replacing blades.
- 19 Be certain the Food Processor Cover is securely locked in place before operating appliance.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

Additional Safety Information

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

Before Your First Use

CAUTION: The blades are very sharp. Use care when handling.

Carefully unpack the unit and accessories then remove all packaging materials. Clean your appliance according to the Care & Cleaning section of this manual.



In the beginning, there was Wolfgang Puck. There were cooks and there were kitchens and there were people eating food, but the world had never seen anything like Spago—with its California cuisine, its casual elegance, and its chef whose genuine warmth and love of craft redefined the dining experience. And they came—from LA and from everywhere—to experience the future. Wolfgang Puck shaped the modern culinary landscape: he was the first celebrity chef, the inventor of fusion cuisine, the first in farm-to-table. His work is inspired by California living, and an insistence on only the freshest ingredients. From

his legendary fine dining icons, his entrepreneurial spirit has built an empire—from dining, to catering, to products for the home—touching the lives of millions around the globe. Today, as always, Chef Puck is earnestly, restlessly, tirelessly at work behind the scenes inventing what's next. He is driven by a genuine love of his craft, a passion for what's possible, and its potential to change the world.

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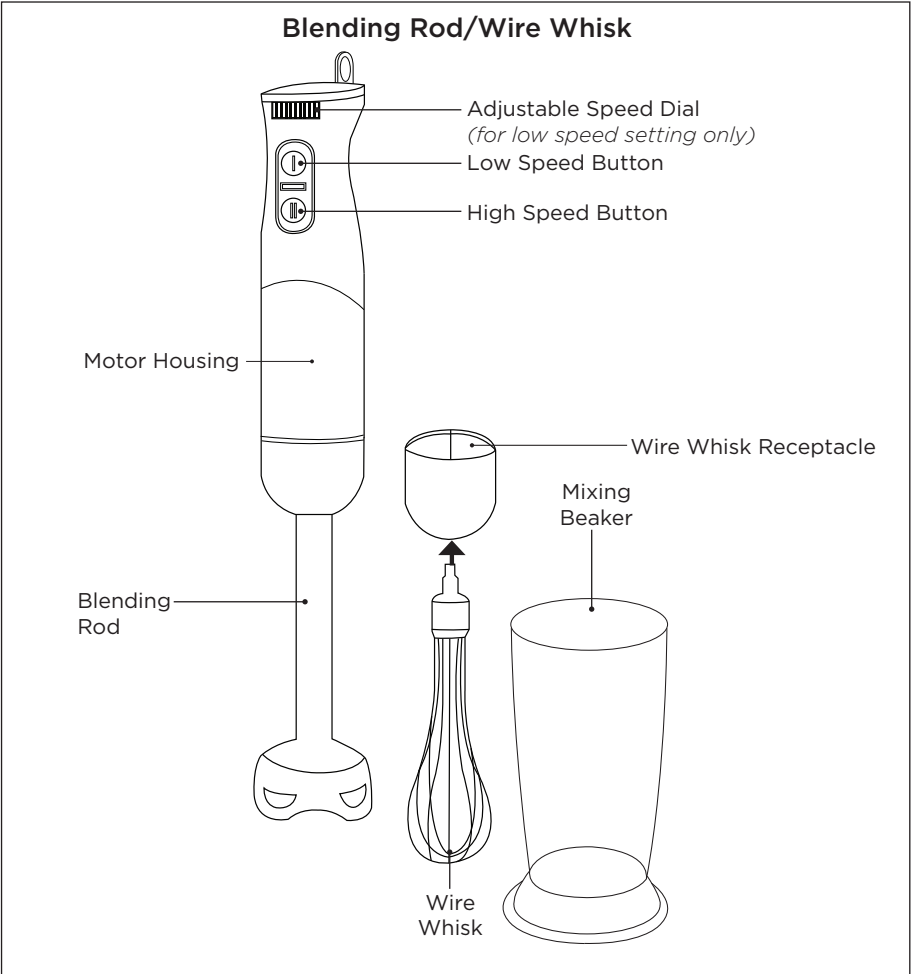
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Assembly and Use of Blending Rod/ Wire Whisk

- Ensure the MOTOR HOUSING is unplugged. Attach BLENDING ROD to the MOTOR HOUSING by aligning the arrow symbol on the MOTOR HOUSING with the unlock symbol on the BLENDING ROD. Rotate the BLENDING ROD until the arrow symbol on the MOTOR HOUSING is over the lock symbol on the BLENDING ROD.
 - If using the WIRE WHISK, ensure the Wire Whisk is fully seated into the WIRE WHISK RECEPTACLE by pressing straight in until it stops. Attach the assembled WIRE WHISK to the MOTOR HOUSING by aligning the arrow symbol on the MOTOR HOUSING with the unlock symbol on the WIRE WHISK RECEPTACLE. Rotate the assembled WIRE WHISK RECEPTACLE until the arrow symbol on the MOTOR HOUSING is over the lock symbol on the WIRE WHISK RECEPTACLE.
 - Place food in suitable container for mixing (MIXING BEAKER or other bowl or stockpot). For best results solid foods should be no larger than 1/2-inch cubes.
 - Plug into 120-volt 60 Hz AC only outlet.
 - Immerse the BLENDING ROD or WIRE WHISK into your ingredients. Press the desired SPEED BUTTON. You can only adjust the ADJUSTABLE SPEED DIAL when using the LOW SPEED BUTTON. Slowly move the BLENDING ROD or WIRE WHISK up, down and sideways through your ingredients.
 - **Note:** Never lift the BLENDING ROD or WIRE WHISK out of your ingredients while the unit is running to avoid splatter.
- Note:** At any time during the blending process, you can press the HIGH SPEED BUTTON to increase the blender to its maximum speed.
- Do not operate the motor continuously for more than one minute when using the BLENDING ROD, simply pulse the selected speed to your desired consistency.
 - When you are finished, release the selected SPEED BUTTON, unplug the MOTOR HOUSING, twist the selected blending attachment until the arrow on the MOTOR HOUSING is above the unlock symbol on the selected attachment.

Suggested Uses

Function	Speed
Beat cream, whip egg whites, puddings, sauces, frostings and other airy, foamy mixtures. When using, move BLENDING ROD up and down to draw air in. Use a tall, narrow container such as the MIXING BEAKER for best results when foaming milk, making cream and whipping egg whites.	Low
Mix and stir shakes, drinks, omelet batters, sauces and emulsions. Use for pancake batter, gravies and dressings.	Medium to High
Cut, chop, and crush raw or cooked meat and hard vegetables. Grind cooked meat for use in recipes such as casseroles or chicken salad.	High
Chop, crush, and mash vegetables, and fruit for baby food, soups and sauces.	Medium to High



Blending Rod Helpful Hints

- The BLENDING ROD can be used in hot liquids. Always use care when using in hot liquids. To avoid splashing insert the BLENDING ROD into the pan first, set the speed dial to "MIN", then press the LOW SPEED BUTTON for operation, slowly raising the speed to your desired setting.

CAUTION: Do not tilt or lift the BLENDING ROD out of the pan while the motor is running, as a serious burn or injury can occur from food splatter.

- To puree foods, a certain amount of liquid is needed. Add cooking liquid, broth, juice, milk, or cream, until desired consistency is reached.
- For thorough blending, move BLENDING ROD up and down in mixture until smooth.
- You will achieve better mixing results if you use deep, tall containers.
- For easy cleanup, unplug the MOTOR HOUSING and rinse under running water immediately after using.
- Before turning the appliance on, immerse the BLENDING ROD into the prepared ingredients, thus ensuring they will not spill over.
- For greater efficiency, move the BLENDING ROD in small outward spiraling circles while mixing.
- The BLENDING ROD cannot blend hard or fibrous ingredients unless they are in less than 1/2-inch pieces, soft ones into 1/2 to 1-inch pieces.
- Some foods require a small amount of liquid to allow them to move freely around the blades. Soft or wetter foods require less liquid, while dry ingredients require more liquid. Add the liquid a little at a time until the mix gains the required consistency.
- When using the BLENDING ROD, ensure the blades are covered to avoid splashing.

Assembly and Use of the Masher Attachment

The MASHER is designed to process soft, cooked food. To avoid damaging the attachment do not attempt to process uncooked hard food. Always remove peels, seeds, nuts or any hard parts of fruits and vegetables before processing.

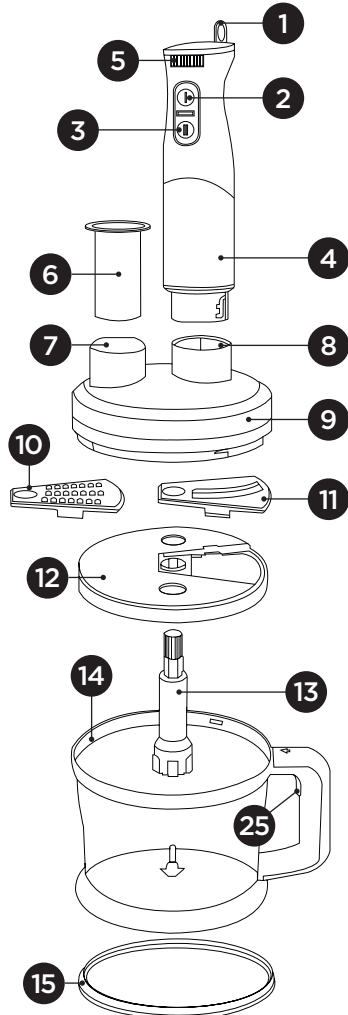
- Ensure the MOTOR HOUSING is unplugged. Attach the MASHER GEARBOX to the MOTOR HOUSING by aligning the arrow symbol on the MOTOR HOUSING with the unlock symbol on the top of the MASHER GEARBOX. Rotate the MASHER GEARBOX until the arrow symbol on the MOTOR HOUSING is aligned with the lock symbol on the top of the MASHER GEARBOX.
- Attach the MASHER to the MASHER GEARBOX by aligning the arrow symbol on the bottom of the MASHER GEARBOX with the unlock symbol on the MASHER. Rotate the MASHER GEARBOX until the arrow symbol on the bottom of the MASHER GEARBOX is aligned with the lock symbol on the MASHER.
- Attach the assembled MASHER to the MOTOR HOUSING by aligning the arrow symbol on the MOTOR HOUSING with the unlock symbol on the top of the MASHER GEARBOX. Rotate the MASHER GEARBOX until the arrow symbol on the MOTOR HOUSING is aligned with the lock symbol on the top of the MASHER GEARBOX.
- Place the MASHER PADDLE over the MASHER SPINDLE on the bottom of the MASHER. Turn counter-clockwise to lock into place.
- Plug into 120-volt 60 Hz AC only outlet.

CAUTION

- Never use the MASHER during the cooking process or while the pan is over direct heat.
- Remove the cooking vessel from the heat and allow the cooking vessel to cool slightly.
- Hold the cooking vessel with an oven mitt and begin to process your food with the MASHER in your other hand.
- For consistent results never process food in a cooking vessel that is more than half full. If necessary, process in batches.
- It is best to allow the MASHER to cool down in-between batches for at least 3 minutes to avoid overheating the gears.
- Press and hold the LOW SPEED BUTTON and process your ingredients by using a straight up and down motion until you reach your desired texture.
- Release the LOW SPEED BUTTON and unplug the MOTOR HOUSING from the outlet.
- The MASHER PADDLE can be removed for cleaning by rotating it clockwise.
- Remove the MASHER attachment from the MOTOR HOUSING by holding the MOTOR HOUSING while turning the MASHER attachment until the arrow on the MOTOR HOUSING is aligned with the unlock symbol on the MASHER. Pull the MASHER attachment out of the MOTOR HOUSING.

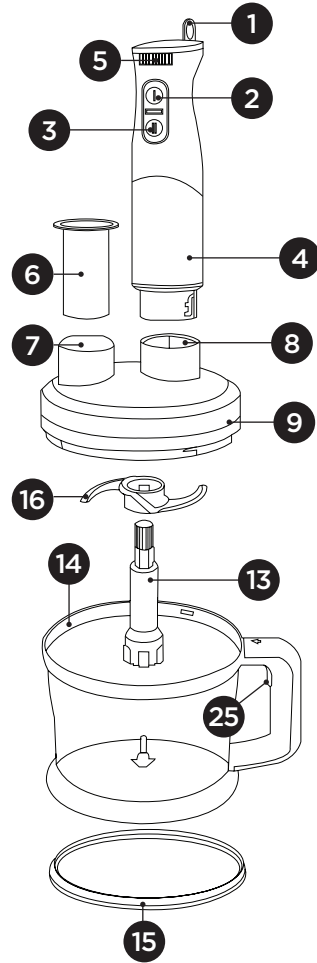
Know Your Parts

Slicer/Shredder



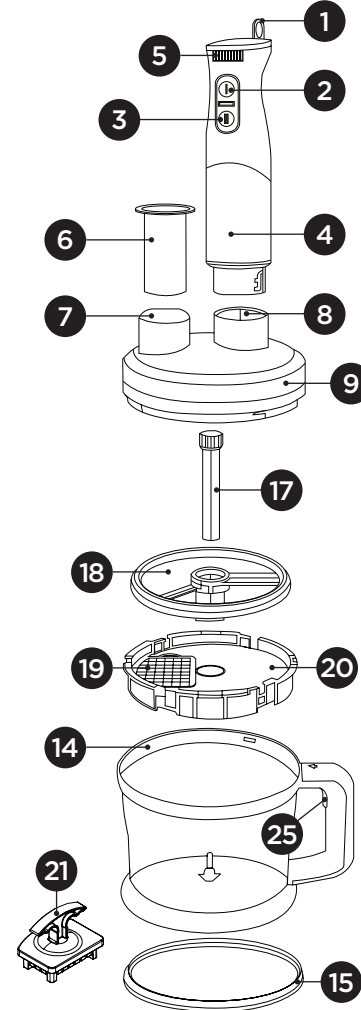
1. Hanging Clip
2. Low Speed Button
3. High Speed Button
4. Motor Housing
5. Adjustable Speed Dial
(for low speed setting only)
6. Food Pusher
7. Hopper
8. Motor Housing Receptacle
9. Work Bowl Lid
10. Shredding Blade
11. Slicing Blade
12. Slicer/Shredder Blade Disc
13. Disc Stem for Chopper Blade
or Slicer/Shredder Blade Disc

Chopper

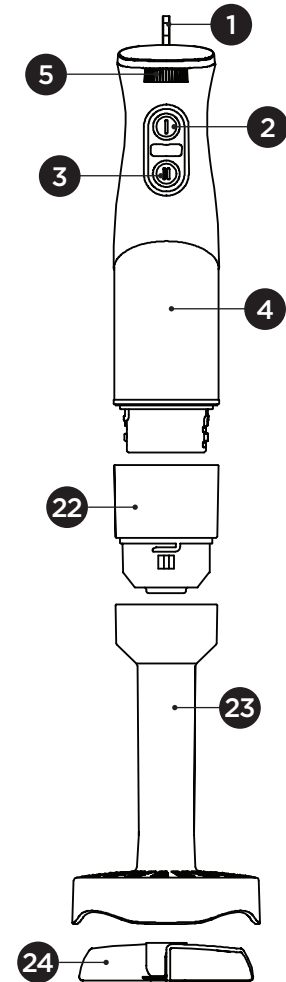


14. Work Bowl with Handle
15. Nonskid Ring
16. Chopping Blade
17. Dicer Spindle
18. Dicer Top Disc
19. Dicer Cutter
20. Dicer Bottom Disc
21. Dicer Cleaning Tool
22. Masher Gearbox
23. Masher
24. Masher Paddle
25. Lid Unlock Button

Dicer



Masher



Actual product may differ slightly from Illustrations in this manual

Slicer/Shredder Assembly and Use

- 1 Place WORK BOWL with NONSKID RING attached on a flat, level, stable surface.
- 2 Place the DISC STEM over the pin at the bottom of the WORK BOWL.
- 3 Assemble the desired attachment (SLICING or SHREDDING BLADE) according to the section "Slicer/Shredder Disc Assembly".
- 4 Place the assembled SLICER/SHREDDER BLADE DISC on top of the DISC STEM and push down until it stops. It will not click into place.
- 5 **WARNING:** Never handle SLICER/SHREDDER BLADE DISC by the blade itself. Blades are sharp! Always handle by two finger holes opposite each other on the DISC to avoid a laceration injury.
- 6 Place the WORK BOWL LID onto the WORK BOWL by aligning the unlock symbol on the WORK BOWL LID with the arrow on the WORK BOWL HANDLE.
- 7 Turn WORK BOWL LID counter-clockwise until the lock symbol is aligned with the arrow on the WORK BOWL HANDLE.
- 8 Place the MOTOR HOUSING into the MOTOR HOUSING RECEPTACLE of the WORK BOWL LID by aligning the arrow of the MOTOR HOUSING over the unlock symbol on the MOTOR HOUSING RECEPTACLE.
- 9 Turn the MOTOR HOUSING clockwise to align the MOTOR HOUSING with the lock symbol on the MOTOR HOUSING RECEPTACLE.
- 10 Plug the MOTOR HOUSING into 120-volt 60 Hz AC only outlet.
- 11 Use the LOW SPEED BUTTON and place food to be processed into the HOPPER. Do not use excessive force to push food into the HOPPER as this will result in uneven processing.

WARNING: Never use fingers to push food into HOPPER to avoid a laceration injury. Once food height reaches the top of the HOPPER use the FOOD PUSHER to continue processing.

When you are finished, simply release the SPEED BUTTON and unplug the MOTOR HOUSING.

Remove MOTOR HOUSING from the WORK BOWL LID, then remove the WORK BOWL LID from the WORK BOWL by holding the LID UNLOCK BUTTON in and rotating the LID clockwise.

Remove the assembled SLICER/SHREDDER BLADE DISC and DISC STEM from the WORK BOWL before removing your food.

To remove the selected BLADE from the SLICER/SHREDDER BLADE DISC, hold the SLICER/SHREDDER BLADE DISC firmly while pushing the BLADE up from the bottom of the SLICER/SHREDDER BLADE DISC until it pops up. Carefully remove from the SLICER/SHREDDER BLADE DISC.

WARNING: Never handle BLADES by the blade itself. Blades are sharp! Always pop out of SLICER/SHREDDER BLADE DISC from the underside of the SLICER/SHREDDER BLADE DISC only to avoid a laceration injury.

Slicer/Shredder Disc Assembly

- 1 Place SLICER/SHREDDER BLADE DISC on a flat surface.
- 2 Hold the selected BLADE opposite the sharpened side and tilt into SLICER/SHREDDER BLADE DISC as shown in Figure 1 at an angle.
- 3 Press the BLADE down into the SLICER/SHREDDER BLADE DISC until it clicks into place and is flush with the SLICER/SHREDDER BLADE DISC as shown in Figure 2.
- 4 **WARNING:** Blades are sharp, never grasp or touch BLADE when handling to avoid a laceration injury.

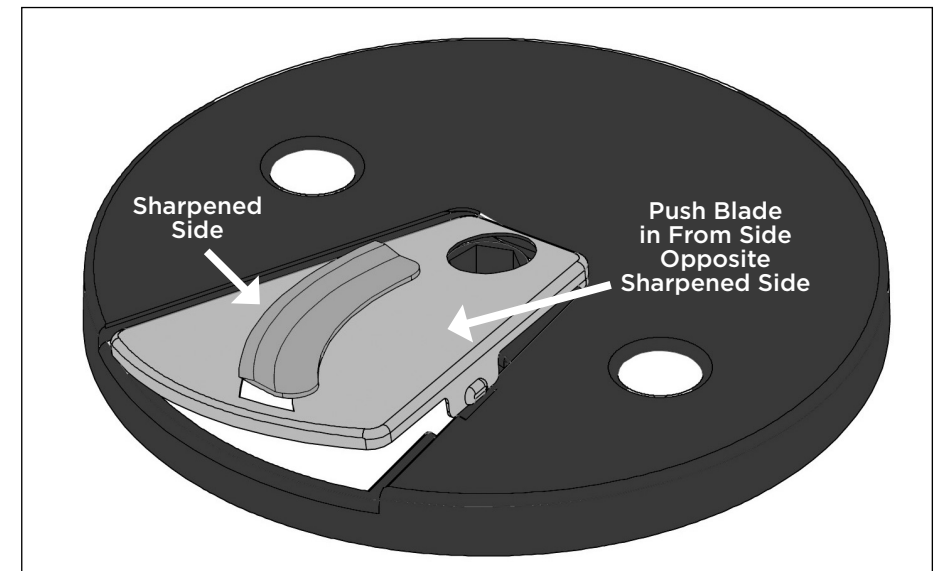


Figure 1

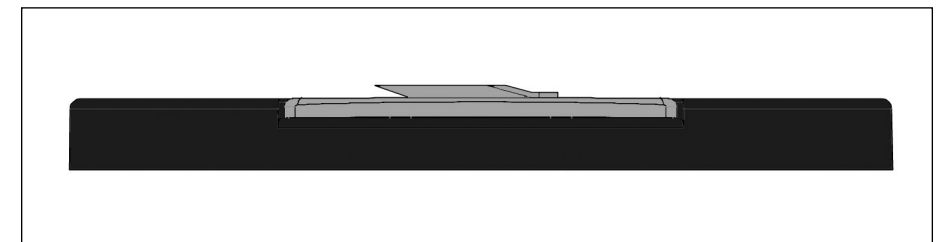


Figure 2

Dicer Assembly and Use

- 1 Place WORK BOWL with NONSKID RING attached on a flat, level, stable surface.
- 2 Assemble DICER according to the section "Dicer Assembly" on next page.
- 3 Place the assembled DICER into the WORK BOWL. The DICER CUTTER side should be opposite the WORK BOWL HANDLE, line up the notches in the assembled DICER with the two tabs in the WORK BOWL (see Figure 6).
- 4 **WARNING:** Always handle DICER TOP DISC, DICER BOTTOM DISC or assembled DICER by placing your finger through the center hole. Handle DICER CUTTER only by the plastic frame. Blades are sharp, never grasp or touch BLADE when handling to avoid a laceration injury.
- 5 Place DICER SPINDLE into center of the assembled DICER until it reaches the bottom of the WORK BOWL.
- 6 Place the WORK BOWL LID onto the WORK BOWL by aligning the unlock symbol on the WORK BOWL LID with the arrow on the WORK BOWL HANDLE.
- 7 Turn WORK BOWL LID counter-clockwise until the lock symbol is aligned with arrow on the WORK BOWL HANDLE.
- 8 Place the MOTOR HOUSING into the MOTOR HOUSING RECEPTACLE of the WORK BOWL LID by aligning the arrow of the MOTOR HOUSING over the unlock symbol on the MOTOR HOUSING RECEPTACLE.
- 9 Turn the MOTOR HOUSING clockwise to align the MOTOR HOUSING with the lock symbol on the MOTOR HOUSING RECEPTACLE.
- 10 Plug the MOTOR HOUSING into 120-volt 60 Hz AC only outlet.
- 11 Use the LOW SPEED BUTTON and place food to be diced into the HOPPER. Do not use excessive force to push food into the HOPPER as this will result in uneven dicing.

WARNING: Never use fingers to push food into HOPPER to avoid a laceration injury. Once food height reaches the top of the HOPPER use the FOOD PUSHER to continue processing.

When you are finished, simply release the SPEED BUTTON and unplug the MOTOR HOUSING.

Remove MOTOR HOUSING from the WORK BOWL LID, then remove the WORK BOWL LID from the WORK BOWL by holding the LID UNLOCK BUTTON in and rotating the LID clockwise.

Dicer Assembly

- 1 Place DICER CUTTER into DICER BOTTOM DISC as shown in Figure 3. The DICER CUTTER will simply lay in the DICER BOTTOM DISC receptacle, it is not designed to snap into place.
- 2 Pull DICER BOTTOM DISC BLADE LOCKS out as show in Figure 4.
- 3 Place DICER TOP DISC with DICER BLADE facing up in the DICER BOTTOM DISC then push DICER DISC BLADE LOCKS in ensuring that all four LOCKS are holding the DICER TOP DISC in the DICER BOTTOM DISC. See Figure 5.
- 4 **WARNING:** Always handle DICER TOP DISC, DICER BOTTOM DISC or assembled DICER by placing your finger through the center hole. Handle DICER CUTTER only by the plastic frame. Blades are sharp, never grasp or touch BLADE when handling to avoid a laceration injury.

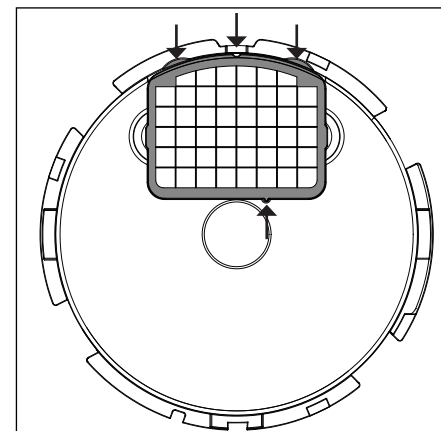


Figure 3

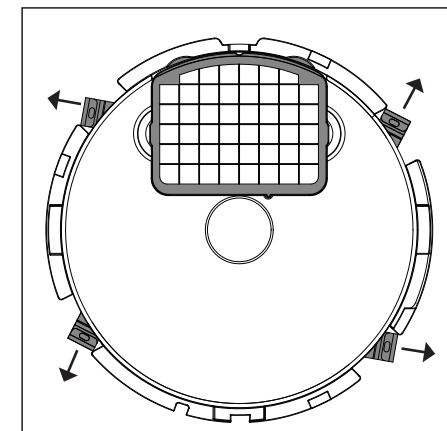


Figure 4

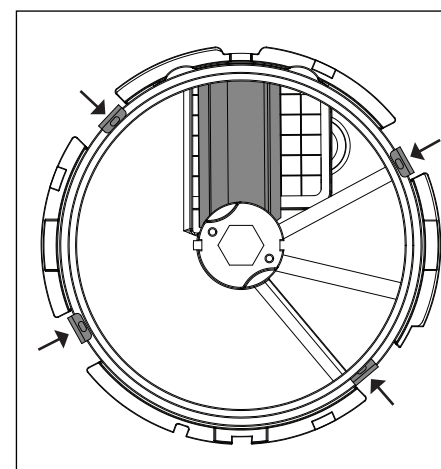


Figure 5

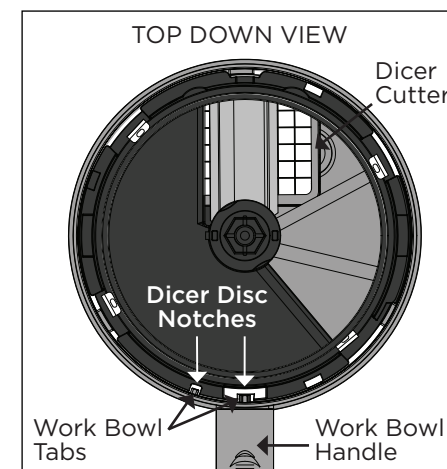


Figure 6

Food Processor with Chopper Assembly and Use

- 1 Place WORK BOWL with NONSKID RING attached on a flat, level, stable surface.
- 2 Place the CHOPPING BLADE over the DISC STEM and push down until the CHOPPING BLADE is flush at the bottom of the DISC STEM.
- 3 **WARNING:** Never handle CHOPPING BLADE by the blade itself. Blades are sharp! Always handle by the CHOPPING BLADE PLASTIC RING only to avoid a laceration injury.
- 4 Place the assembled DISC STEM over the pin at the bottom of the WORK BOWL.
- 5 Place the WORK BOWL LID onto the WORK BOWL by aligning the unlock symbol on the WORK BOWL LID with the arrow on the WORK BOWL HANDLE.
- 6 Turn WORK BOWL LID counter-clockwise until the lock symbol is aligned with the arrow on the WORK BOWL HANDLE.
- 7 Place the MOTOR HOUSING into the MOTOR HOUSING RECEPTACLE of the LID by aligning the arrow of the MOTOR HOUSING over the UNLOCK symbol on the MOTOR HOUSING RECEPTACLE.
- 8 Turn the MOTOR HOUSING clockwise to align the MOTOR HOUSING with the lock symbol on the MOTOR HOUSING RECEPTACLE.
- 9 For best results use a pulse action when chopping by pressing and releasing the desired SPEED BUTTON.
- 10 Do not operate the motor continuously for more than 30 seconds when using chopper attachment, otherwise food will be too finely chopped.
- 11 When you are finished, simply release the SPEED BUTTON and unplug the MOTOR HOUSING.
- 12 Remove MOTOR HOUSING from the WORK BOWL LID, then remove the WORK BOWL LID from the WORK BOWL by holding the LID UNLOCK BUTTON in and rotating the LID clockwise. Remove the assembled CHOPPING BLADE and DISC STEM from the WORK BOWL before removing your food.
- 13 **WARNING:** Never handle CHOPPING BLADE by the blade itself. Blades are sharp! Always handle by the CHOPPING BLADE PLASTIC RING only to avoid a laceration injury.
- 14 To remove the CHOPPING BLADE from the DISC STEM hold the CHOPPING BLADE PLASTIC RING and push the DISC STEM through the CHOPPING BLADE PLASTIC RING.

Care and Cleaning

- 1 Unplug the MOTOR HOUSING from the outlet.
CAUTION: Blades are sharp. Handle with care.
 - 2 Do not immerse the MOTOR HOUSING, CORD or PLUG in water. Wipe these parts with a damp cloth only.
 - 3 The WORK BOWL LID and MASHER GEARBOX can be washed with a soapy damp cloth, rinsed, and dried thoroughly. Do not fully immerse these parts in water to soak as there are gears located in both attachments.
 - 4 The following parts are top rack dishwasher safe, or can be washed in warm soapy water, rinsed, and dried thoroughly:
 10. Shredding Blade
 11. Slicing Blade
 12. Slicer/Shredder Blade Disc (With blade removed)
 13. Disc Stem for Chopper Blade or Slicer/Shredder Blade Disc
 14. Work Bowl with Handle
 15. Nonskid Ring
 16. Chopping Blade
 17. Dicer Spindle
 18. Dicer Top Disc
 19. Dicer Cutter
 20. Dicer Bottom Disc
 21. Dicer Cleaning Tool
 23. Masher
 24. Masher Paddle
 - 5 Do not use pointed or sharp objects to remove food particles from any attachments. If food particles are stuck in the Dicer Cutter use the Dicer Cleaning Tool to push them through the Cutter.
 - 6 Do not use abrasive or harsh cleansers.
- Important:** Do not try to sharpen the cutting edges of any blades. They have been precision honed at the factory and will be damaged by any attempted sharpening.

Recipes

Lamb Burgers

Makes 4 servings

INGREDIENTS

1 1/2 pounds lamb roast
6 whole garlic cloves
12 Kalamata olives, pitted
Kosher salt and fresh pepper to taste
1 tablespoon olive oil
Buns and condiments of your choice, for serving

METHOD

- 1 Cut lamb into 1-inch chunks then freeze for 30 minutes or until semi-firm.
- 2 Fit appliance with the Chopping Blade.
- 3 Add 1/3 of the lamb chunks, 2 garlic cloves, and 4 olives to the work bowl then secure lid.
- 4 Pulse 7-10 times or until coarsely ground.
- 5 Transfer lamb mixture to a mixing bowl then repeat in 2 batches with remaining lamb, garlic and olives.
- 6 Gently pat lamb mixture into 4 equal patties then season with salt and pepper.
- 7 Preheat the oil in a large skillet over medium-high heat.
- 8 Add the patties to the skillet and cook for 2 minutes on each side or until desired doneness.
- 9 Remove patties, place on buns and serve with condiments of your choice.

Pancakes

Makes 12 pancakes

INGREDIENTS

For the Pancakes:

2 cups all purpose flour
1 tablespoon granulated sugar
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon kosher salt
3 large eggs
2 tablespoons vegetable oil + more for cooking
2 cups whole milk
2 teaspoons white vinegar

For Topping:

Unsalted butter
Maple syrup
Fresh berries

METHOD

- 1 Fit appliance with the Wire Whisk.
- 2 Combine the flour, sugar, baking powder, baking soda and salt in a mixing bowl then mix for 5 seconds and set aside.
- 3 Add remaining pancake ingredients to the Mixing Beaker, use the Wire Whisk to mix for 5 seconds until combined then pour over dry ingredients in the mixing bowl.
- 4 Using the Wire Whisk, mix for 10-15 seconds until no dry flour remains but still lumpy.
- 5 Preheat a large skillet or griddle over medium heat.
- 6 Apply a thin layer of oil using paper towels to the skillet or griddle surface.
- 7 Using 1/4 cup batter per pancake, cook for 1-2 minutes until bubbles form on the surface then flip and cook for an additional 1 minute or until brown.
- 8 Repeat with remaining batter.
- 9 Top and garnish as desired before serving.

Vegan Mayonnaise

Makes 1 cup

INGREDIENTS

1 can (15 ounces) chickpeas, undrained
1 teaspoon white vinegar
1/2 teaspoon kosher salt
1/2 teaspoon granulated sugar
2 teaspoons lemon juice
2 teaspoons dry mustard powder
3/4 cup vegetable oil

METHOD

- 1 Measure 1/4 cup of the chickpea can liquid and reserve chickpeas for another use.
- 2 Add chickpea liquid and all remaining ingredients to the Mixing Beaker.
- 3 Position the Blending Rod all the way at the bottom of the Mixing Beaker.
- 4 While keeping the Blending Rod in place at the bottom of the Mixing Beaker, blend for 30 seconds or until mayonnaise is forming at the bottom of the Mixing Beaker.
- 5 While continuing to blend, slowly raise the Blending Rod towards the top of the oil until all ingredients are incorporated into the mayonnaise.
- 6 When blending is complete, transfer to an air-tight storage container.
- 7 Keep refrigerated for up to 1 week.

Vegan Banana Date Ice Cream

2 servings

INGREDIENTS

4 overripe bananas, frozen
4 medjool dates, pitted
1/4 teaspoon vanilla extract

METHOD

- 1 Fit appliance with the Chopping Blade.
- 2 Cut frozen bananas into thirds, add to the Work Bowl along with remaining ingredients then secure lid.
- 3 Process for 30 seconds or until smooth.
- 4 Serve immediately.

Cherry Parfait

4 servings

INGREDIENTS

1 can (21 ounces) cherry pie filling
2 cups heavy cream
1 cup powdered sugar
Whipped cream, for serving
4 maraschino cherries, for serving
4 cherry-flavored twisted licorice candy, for serving

METHOD

- 1 Fit appliance with the Chopping Blade.
- 2 Add 1 cup of pie filling, heavy cream and powdered sugar to the Work Bowl then secure lid.
- 3 Process for 30-40 seconds or until cherry mixture thickens.
- 4 Layer 4 serving dishes with cherry mixture, additional pie filling and whipped cream.
- 5 Top each with a cherry and licorice candy before serving.
- 6 Let simmer for 20 minutes or until oats are thick and bubbly.
- 7 When cooking is complete, remove, top with berries and serve.

Mashed Rutabaga

2-3 servings

INGREDIENTS

4 pounds rutabaga, peeled and chunked
Kosher salt and fresh pepper to taste
1/2 cup whole milk or as needed
Unsalted butter to taste

METHOD

- 1 Place rutabaga into a large saucepan then add water until rutabaga are covered by 1-inch.
- 2 Place over medium-high heat then add salt and bring to a boil.
- 3 As soon as water is boiling, reduce heat to a simmer.
- 4 Cook for 30 minutes or until rutabaga are fork tender.
- 5 Drain the rutabaga thoroughly then mash the rutabaga using the Masher until smooth.
- 6 Stir in the pepper, milk and butter using a spatula until desired texture is achieved.
- 7 Serve hot.

Sugar Cookies

Makes 2 dozen cookies

INGREDIENTS

1/2 cup solid vegetable shortening
2/3 cup granulated sugar
1 tablespoon vanilla extract
1/4 cup sour cream
1/8 teaspoon ground nutmeg
2 cups all purpose flour
1/2 teaspoon baking soda
1/2 teaspoon kosher salt

METHOD

- 1 Preheat oven to 350°F and line two cookie sheets with parchment paper.
- 2 Fit appliance with the Chopping Blade.
- 3 Add shortening, sugar, vanilla and sour cream to the Work Bowl then secure lid.
- 4 Process for 1 minute or until smooth and fluffy.
- 5 Add remaining ingredients then pulse just until no dry ingredients are visible.
- 6 Drop cookie dough onto the sheet pans using a small ice cream scoop, spacing them out evenly then pat down tops using your palm.
- 7 Bake for 12-15 minutes or until golden brown and slightly puffed.
- 8 When baking is complete, remove and repeat with any remaining dough.
- 9 Serve hot, warm or at room temperature.

Delicata Squash Bread

Makes 1 loaf

INGREDIENTS

1 pound delicata squash, trimmed
1 1/4 cups light brown sugar, packed
2 large eggs
1/4 cup vegetable oil
2 teaspoons ground cinnamon
1 teaspoon kosher salt
1 teaspoon vanilla extract
2 teaspoons baking soda
2 cups all purpose flour

METHOD

- 1 Preheat oven to 350°F then grease a loaf pan and set aside.
- 2 Fit appliance with the Shredding Blade then secure lid.
- 3 Using the Hopper, process the squash.
- 4 Remove squash then squeeze out all the liquid using your hands or paper towels; set aside.
- 5 Fit appliance with the Chopping Blade.
- 6 Add all remaining ingredients to the Work Bowl then secure lid.
- 7 Process for 30 seconds or until smooth.
- 8 Remove the Chopping Blade from the appliance then stir in the shredded squash using a spatula.
- 9 Pour squash mixture into prepared loaf pan and bake for 1 hour or until brown and a wooden pick inserted off-center comes out clean.
- 10 When baking is complete, let cool for 30 minutes before removing from the pan.
- 11 Garnish as desired and serve.

Quick Pickles

Makes 1 Quart

INGREDIENTS

For the Vegetables:
1 small yellow onion, quartered
2 English cucumbers

For the Brine:
1 1/2 cups rice vinegar
2 tablespoons kosher salt or to taste
1 teaspoon granulated sugar
1/2 teaspoon anise seeds
1/2 cup fresh dill, coarsely chopped

METHOD

- 1 Fit appliance with the Dicer then secure lid.
- 2 Fit as many vegetables as will fit inside the Hopper and process until diced.
- 3 Repeat until all vegetables are diced then transfer to a lidded storage container.
- 4 In a small mixing bowl, whisk together all brine ingredients until salt is dissolved.
- 5 Pour brine over the vegetables in the storage container (not all vegetables need to be submerged).
- 6 Let container stand for 10 minutes, then shake or invert container to evenly distribute brine then let stand for an additional 10 minutes before serving.
- 7 Store in the refrigerator for up to 2 weeks.

Notes

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (866) 444-4033.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND CANADA AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state (province) to state (province).

Proof of purchase required to validate the warranty.

Shipping and handling charges may apply.