

GETTING TO KNOW YOUR GLASS BOWL CHOPPER





1. Pulse LOW button
2. Pulse HIGH button
3. Chopper top
4. Splatter guard (Part #: 07330, Gasket part #: 09259)
5. Chopping blade with removable base (Part #: 770240)
6. Storage lids (2 included) (Black: 081327EE; Red: 081327XZ31)
7. 4-cup glass storage bowls (2 included) (Part #: 99015)

HOW TO USE

This product is for household use only.

GETTING STARTED

- Remove all packing material, any stickers, and the plastic band around the power plug. • Remove and save literature including this booklet.
- Please visit the web to register your warranty.
- Before using the first time, wash the bowl, cutting blade and splatter guard in warm soapy water and dry thoroughly. These parts are also dishwasher-safe. recommended in the top rack. Do not immerse the chopper top in water.

ASSEMBLING THE CHOPPER

1. Place the blade assembly into the flat bottom of the glass bowl. Ensure blade is screwed onto base. (A)
2. Place ingredients into the bowl over top of the blades.
3. Place the splatter guard over the bowl. (B)
4. Place the chopper top onto the splatter guard.
5. Plug the cord into a standard outlet.
6. Rest your hand comfortably over the chopper top so that your fingers extend over the pulse HI/LOW button area. (C)
7. Press and release pulse buttons to begin chopping. One dot indicates LOW speed and two dots indicates HIGH speed.
8. Operation will stop when you release the pulse button. Be sure the blade stops spinning before removing the chopper top. Unplug the unit. Remove the splatter guard and carefully remove the blade before serving food.
9. Chopped, minced, mixed and baked food may be served straight from the glass bowl.
10. Glass bowl may be used in oven, freezer, microwave, and dishwasher (top rack only). Storage lids are dishwasher safe. Lids are intended for refrigerator and freezer use only - do not use lid in oven or microwave





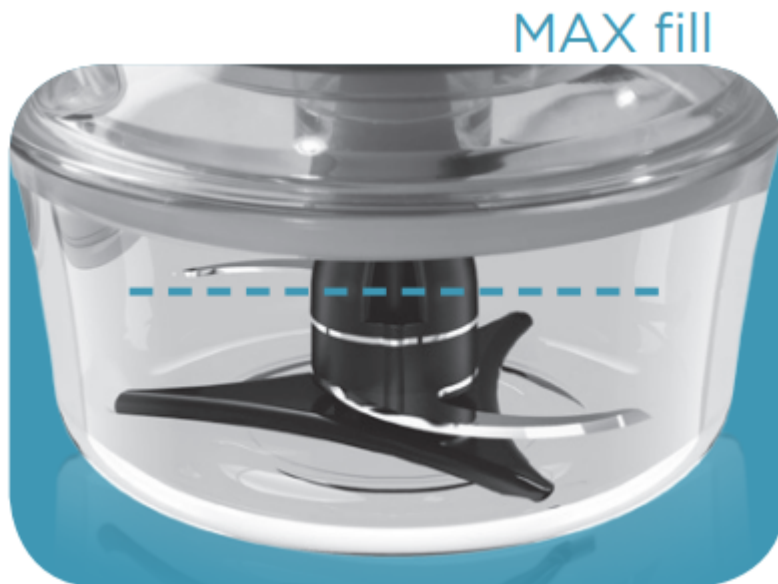
CARE AND CLEANING

This product contains no user-serviceable parts.

1. Wash the bowls, lids, splatter guard, and cutting blade in warm, soapy water after use. These parts are dishwasher safe recommended top rack only.
2. Wipe the chopper top with a damp cloth or sponge. Do not immerse chopper top in water.
3. Blade is extremely sharp. Handle very carefully and store it in the glass bowl.

OPERATING TIPS

- Do not operate the appliance when empty.
- This chopper has a 3-cup dry food capacity and 1½-cup liquid capacity. Do not fill above 1½-cups MAX for liquid foods.
- This appliance is intended for processing small quantities of food. It is not intended to prepare large quantities of food at one time.
- Avoid running the motor for more than 1 minute continuously.
- Pulsing for a few seconds at a time avoids over-processing.
- The longer you pulse, the finer the texture.
- For coarsely chopped foods, use LOW speed and pulse for shorter times. • Unit is not intended to chop raw meats.



GLASS BOWL USE & CARE

- Do not heat over 415°F.
- Not for stovetop, broiler, or toaster oven use.
- Do not place over direct flame or heat source.
- Avoid severe temperature changes.
- Do not add liquid to hot glassware.
- Do not use or repair any glassware that is chipped, cracked or severely scratched.
- Avoid impact with hard objects and do not strike utensils against it.
- Caution when handling broken glass because pieces may be extremely sharp.

CHOPPING GUIDE

FOOD	CHOPPER SPEED	PREPARATION TIPS
Onions	HIGH	Cut into ½ inch pieces; then PULSE chop to desired consistency.
Celery	HIGH	Cut into 1-inch pieces, then PULSE chop until desired consistency.
Bread Crumbs	HIGH	For moist crumbs, use fresh bread. For dry crumbs use day old dried bread. Tear into 1-inch pieces. PULSE 2-4 times; then run continuously until desired consistency.
Cookie Crumbs	HIGH	Break cookies into pieces. PULSE chop; then run continuously until desired consistency.
Cracker Crumbs	HIGH	Break crackers into pieces. PULSE chop; then run continuously until desired consistency.
Nuts/Peanuts	HIGH	PULSE chop 2-3 times; then run continuously until desired consistency.
Parsley/Herbs	HIGH	PULSE chop to desired consistency.
Parmesan Cheese	HIGH	Cut cheese into ½-inch pieces. PULSE chop 5-6 times; then run continuously until desired consistency.
Dips/Spreads	HIGH then LOW	Use HIGH speed to mix together sour creams, yogurts and cream cheese. Use LOW speed to blend in additional chopped ingredients.

NEED HELP?

What does it cover?

- Any defect in material or workmanship provided; however, Spectrum Brands, Inc's liability will not exceed the purchase price of product.

For how long?

- Two years from the date of original purchase with proof of purchase.

What will we do to help you?

- Provide you with a reasonably similar replacement product that is either new or factory refurbished.

How do you get service?

- Save your receipt as proof of date of sale.
- Visit the online service website or call toll-free 1-800-231-9786, for general warranty service.
- If you need parts or accessories, please call 1-800-738-0245.

What does your warranty not cover?

- Damage from commercial use

- Damage from misuse, abuse or neglect
- Products that have been modified in any way
- Products used or serviced outside the country of purchase
- Glass parts and other accessory items that are packed with the unit
- Shipping and handling costs associated with the replacement of the unit
- Consequential or incidental damages (Please note, however, that some states do not allow the exclusion or limitation of consequential or incidental damages, so this limitation may not apply to you.)

How does state law relate to this warranty?

- This warranty gives you specific legal rights. You may also have other rights that vary from state to state or province to province.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.