

IMPORTANT SAFEGUARDS.

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

- To protect against risk of electric shock, do not immerse base, cord or plug in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contacting moving parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, has been dropped, or damaged in any manner. Return the appliance to the nearest authorized service center for examination, repair, or electrical or mechanical adjustment. Or, call the appropriate toll-free number listed on this sheet.
- The use of attachments not recommended 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.
- The blade is sharp. Handle carefully.
- Keep hands and utensils away from the cutting blade while chopping food to reduce the risk of severe injury to persons or damage to the food chopper. A scraper may be used but only when the food chopper is not running.
- To reduce the risk of injury, never place cutting blade on base without first putting bowl properly in place.
- Be certain lid is locked securely in place before operating appliance.
- Do not attempt to defeat the lid interlock mechanism.
- Do not use this appliance for other than intended use.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

SAVE THESE INSTRUCTIONS. This product is for household use only.

SAFETY FEATURES

POLARIZED PLUG (120V models only)

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

TAMPER-RESISTANT SCREW

Warning: This appliance is equipped with a tamper-resistant screw to prevent removal of the outer cover. To reduce the risk of fire or electric shock, do not attempt to remove the outer cover. There are no user-serviceable parts inside. Repair should be done only by authorized service personnel.

ELECTRICAL CORD

1) A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

- 2) Longer detachable power cords or extension cords are available and may be used if care is exercised in their use.
- 3) If a long detachable power-supply cord or extension cord is used,
- a) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance,
 - b) The appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord, and
 - c) The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

Note: If the power cord is damaged, please contact the warranty department listed in these instructions.

GETTING TO KNOW YOUR ERGO CHOPPER with NESTABLE STORAGE BOWLS



1. Pulse HIGH button
2. Pulse LOW button
3. Chopper top
4. 2 tier stainless steel chopping blade (Part #: PS1000-01)
5. Slip-resistant base (also storage lid) (Part #: PS1000-02)
6. Storage lid (also slip-resistant base)
7. 3-cup Nestable storage bowl (Part #: PS1000-03)

HOW TO USE

This product is for household use only.

GETTING STARTED

- Remove all packing material and any stickers from the product.
- Remove and save literature.
- Please visit www.prodprotect.com/applica to register your warranty.
- Before using for the first time, wash the bowl and cutting blade in warm, soapy water and dry thoroughly. Both of these parts and the slip-resistant base/lid are dishwasher-safe. Wipe the chopper top with a damp cloth and dry. Do not immerse the chopper top in water.

Note: Do not operate the appliance when empty. This appliance is intended for processing small quantities of food. It is not intended to prepare large quantities of food at one time. This product has a pulse action feature. Avoid running the motor for more than 1 minute continuously.

Warning: Do NOT place chopper bowl or lid in a microwave oven. They are not microwave-safe.

ASSEMBLING THE CHOPPER

1. To assemble, press the slip-resistant base/lid onto the bottom of the bowl. This slip-resistant base prevents the bowl from sliding while operating the chopper.
2. Carefully slide the cutting blade down over the post without touching the blade. You may have to turn the blade slightly by rotating the shaft until it falls into place.

Caution: blade is extremely sharp.



CHOPPING / MINCING

1. This chopper has a 3-cup (750 ml) dry food capacity and 1 ½ cup (300 ml) liquid capacity. Do not fill above the MAX for liquid foods.
Note: Some foods process best with smaller amounts. Larger amounts should be processed in small batches.
2. Plug the cord into a standard outlet
3. Rest your hand comfortably over the soft-grip surface of the chopper top so that your fingers extend over the pulse HIGH/LOW button area.
4. Press and release the button with 2 dots for HIGH speed or the button with 1 dot for LOW speed. Pulse for a few seconds at a time. Be careful not to overprocess. The longer you pulse, the finer the texture. For coarsely chopped foods, use LOW and pulse for shorter times.

5. Operation will stop when you release the pulse button. Be sure the blade stops spinning before removing the chopper top. Unplug the unit. Grasp the shaft, twist slightly, and carefully pull the cutting blade straight up before removing food.
6. Chopped/minced food may be stored directly in the bowl. Just pull the slip-resistant base off the bottom of the bowl, flip it over, and press it onto the top of the bowl for a storage lid.

CARE AND CLEANING

This product contains no user serviceable parts. Refer service to qualified service personnel.

1. Wash the bowl, cutting blade and slip-resistant base/lid after use, either in warm, soapy water or in the dishwasher – top rack only.
2. Wipe the chopper top with a damp cloth or sponge; then dry. Do not immerse chopper top in water.
3. Blade is extremely sharp. Handle very carefully and store it in the unit.

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.

BASIC VINEGRETTE

To create your own signature vinaigrette, mix and match your choice of vinegar, mustard and oil using the chart below.

Vinegar (¼ cup)	Mustard (2 tsp)	Oil (2/3 cup)
Red wine vinegar	Dijon mustard	Olive oil
White wine vinegar	Honey Dijon mustard	Grape seed oil
Balsamic vinegar	Course grain mustard	Safflower oil
Rice vinegar	Other flavored mustard	Other oil
Apple cider vinegar		
Other flavored vinegar		

Place vinegar and mustard in processor bowl. Run on LOW a few seconds to combine. Add oil; process on LOW until well combined. Serve on salad greens, or other cooked or raw vegetables. Dressing may be stored in refrigerator up to 4 days.

Makes 1 cup

MANGO SALSA

- 2 ripe mangos, peeled, pitted and cut into pieces
- ¼ of a small red onion, cut into 1-inch pieces
- ¼ of a small red bell pepper, cut into 1-inch pieces
- ½ of a small jalapeno pepper, seeded and deveined, cut into quarters
- ¼ cup loose packed cilantro leaves
- 2 Tbsp. fresh lime juice
- ¼ tsp. chili powder

Place all ingredients into processor bowl. Pulse chop to desired consistency. Refrigerate 1 hour to allow flavors to blend. Serve with grilled salmon, chicken or pork.

TIP: To ripen mangos, place in a paper bag at room temperature.

CREAMY GUACAMOLE

- 1/4 small onion cut in half
- 1 clove garlic, peeled
- 2 ripe avocados, cut into quarters
- 1 Serrano chili, seeded
- ¼ cup loosely packed cilantro leaves
- 1 Tbsp. milk

Place all ingredients in processing bowl. Pulse chop 4-5 times; then run continuously until desired consistency. Serve with crackers, tortilla chips or cut up raw vegetables. Guacamole may be prepared ahead of time. Cover and store in refrigerator.

TARTER SAUCE

- 4 small sweet gherkin pickles
- ¼ onion cut in 1-inch pieces
- 1 cup mayonnaise
- 1 Tbsp. lemon juice
- 1 tsp. horseradish
- ⅛ tsp. Tabasco sauce

Pulse chop pickles and onion. Add remaining ingredients; mix on LOW until well blended. Refrigerate at least 1 hour to allow flavors to blend.

DEVILED EGGS

- 6 hard cooked eggs, peeled and halved
- ¼ cup mayonnaise
- 2 Tbsp. sour cream
- 1 tsp. Dijon mustard
- ¼ tsp. salt
- Dash, black pepper

Remove egg yolks from egg whites. Place egg yolks in processing bowl. Pulse chop 2-3 times. Add remaining ingredients (except egg whites); mix on LOW until well blended.

Spoon or pipe yolk filling into egg white halves. Refrigerate 1 hour to allow flavors to blend. Garnish with a sprinkle of paprika, if desired.

Makes 12 servings

Special add-ins:

- | | | |
|-----------------------|---------------------|---------------|
| Cooked crumbled bacon | Snipped chives | Pickle relish |
| Chopped ham | Fresh chopped herbs | |

Tip: Spoon egg yolk mixture into a small resealable plastic. Cut a small corner from the bottom of the bag; pipe filling into egg white halves.

NEED HELP?

For service, repair or any questions regarding your appliance, call the appropriate 800 number listed within this section. Please **DO NOT** return the product to the place of purchase. Also, please **DO NOT** mail product back to manufacturer, nor bring it to a service center. You may also want to consult the website listed on the cover of this manual.

Two-Year Limited Warranty (Applies only in the United States and Canada)

What does it cover?

- Any defect in material or workmanship provided; however, Applica'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 at www.prodprotect.com/applica, 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.

