



by **TAYLOR**

Chopper & Blender Prep System Instruction Manual



Item # AC-1200-BL 120V ~ 60Hz 260W

Thank you for your purchase of The Biggest Loser™ Chopper & Blender Prep System. Please **READ** this instruction manual carefully before use.

SAVE THESE INSTRUCTIONS

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS COMPLETELY BEFORE USING.**
2. To protect against electrical shock do not immerse or rinse cord, plugs or this appliance in water or any other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Avoid all contact with moving parts and blades.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. Return the appliance to Taylor® (see warranty) for examination, repair or adjustment.
7. Do not use attachments that are not supplied for this appliance from Taylor®. The use of attachments, including canning jars, is not recommended by Taylor and may cause a risk of injury to persons, or permanently damage this product.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces including a stove.
10. Keep hands and utensils out of the blender container or chopper bowl while blending or chopping to reduce the risk of severe injury to persons or damage to the Chopper & Blender. A scraper may be used but must only be used when the Chopper & Blender is not running.
11. Blades are sharp; handle very carefully.
12. To reduce the risk of injury, never place cutter-assembly blades on the base without the blender jar or chopping bowl properly attached. Ensure the unit is completely assembled before using.
13. Do not operate uncovered; always operate the blender and chopper with the cover in place. Do not attempt to remove the cover until blades have come to a complete stop.
14. Do not blend hot liquids.
15. Make sure the motor stops completely and the electrical cord is unplugged before disassembling or cleaning.
16. To disconnect, be sure the unit is off, then remove the plug from the wall outlet by grasping the plug and pulling. Never unplug the appliance by pulling on the cord.
17. When using this appliance, provide adequate air space above and on all sides for air circulation.
18. Do not place this appliance near a hot gas or electric burner or in an oven.
19. Do not leave the appliance unattended during use.
20. Do not use this appliance for other than its intended use.
21. The Chopper & Blender does its work in seconds. Never process for extended periods.
22. Do not operate the Chopper & Blender while it is empty.
23. Before using, check that there are no unwanted objects inside the chopper or blender containers.
24. Do not attempt to defeat the cover's interlock mechanism, as serious injury may result.

SAVE THESE INSTRUCTIONS

SPECIAL INSTRUCTIONS

This appliance is for **HOUSEHOLD USE ONLY**.

- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, 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 modify the plug in any way.
- Make sure the voltage in your outlet is the same as the voltage indicated on the appliance. For 120 –Volt AC electrical outlet only.
- The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a long cord. For safety, it is not recommended to use an electrical extension cord with this appliance.
- Do not immerse or rinse base of unit, plug or cord in water or other liquids.
- Use with wall receptacle only.
- Do not attempt to service this unit yourself.

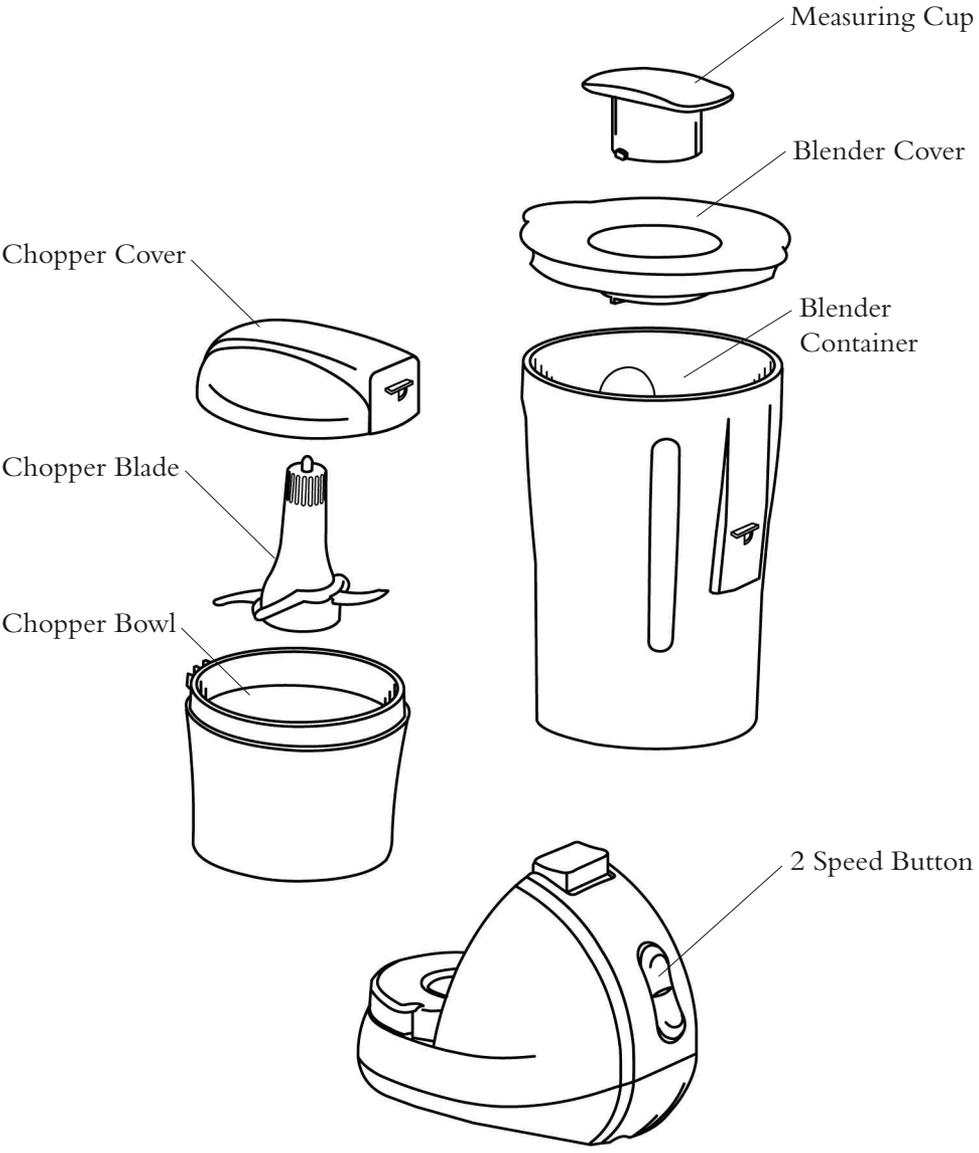
Pulse Operation

- This appliance operates with Pulse Control. The unit will operate only as long as the 2-Speed Power Button is held down. When the 2-Speed Power Button is released, the unit will automatically turn OFF. To restart, power off then turn back on.

INTRODUCTION

Now you can learn how to prepare and enjoy great tasting, healthy meals in minutes using your The Biggest Loser™ Chopper & Blender Prep System by Taylor®. You will learn how to make the delicious and easy recipes that cut out calories, but leave in all the taste. The appliance and recipes are great tools to get you on track. There are over 125 more healthy and delicious recipes that you can find in the Biggest Loser Cookbook. When you start eating right, you may feel better, have more energy and feel empowered. For more information on NBC's The Biggest Loser, or to join The Biggest Loser Club, please visit the official Biggest Loser web site at www.nbc.com/The_Biggest_Loser.com or www.biggestloser-club.com

DESCRIPTIVE DIAGRAM



USING YOUR CHOPPER & BLENDER PREP SYSTEM

BEFORE FIRST USE

- Make sure the voltage in your outlet is the same as the voltage indicated on the appliance. This product is for 120 –Volt AC electrical outlet only.
- The chopper bowl is equipped with a safety locking system to increase security during operation. The chopper function will not work if the chopper bowl, blades and cover are not properly locked in place.
- Remove any bags, labels or stickers from the appliance.
- Clean the unit with a damp soft cloth.
- Wash all of the removable parts – chopper bowl, blade and cover, blender container, cover and measuring cup, using a sponge, warm water and mild dish detergent. Rinse and dry carefully.
- **NOTE:** do not immerse the base unit in water when cleaning

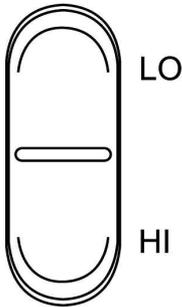
HOW TO USE YOUR CHOPPER

- Place the unit on a flat, sturdy surface with adequate clearance (i.e., do not place under wall cabinets or on carpeting or other soft surfaces). This appliance is not for use in convection or conventional ovens, microwaves, or on stovetop.
- Make sure the appliance is switched off and unplugged.
- Wash and dry all components thoroughly as stated above.
- Assemble with chopper components. Always be sure that the appliance is properly assembled before using. Chopper blades are extremely sharp; never touch the cutting edge of blades.
- Clean and wash the food to be used.
- Add food ingredients to the chopping bowl, distributing them evenly with a spatula (not included). When chopping larger foods, pre-cut them into pieces of an even size, approximately ½ inch to ¾ inch pieces.
- Place the cover onto the chopper bowl. **NEVER OPERATE THE CHOPPER UNLESS THE COVER AND BOWL ARE CORRECTLY LOCKED IN.**
- Plug the appliance into the power outlet.
- Start the chopper by pushing the 2 speed button continuously. The chopper operates with pulse control – press the button once and the chopper will operate for 45 seconds then stop automatically. Press the button again to operate for an additional 45 seconds.
- Reverse the above procedure to remove the chopper cover, blade and bowl.

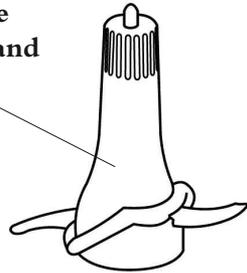
HOW TO USE YOUR BLENDER

- Place the unit on a flat, sturdy surface with adequate clearance (i.e., do not place under wall cabinets or on carpeting or other soft surfaces). This appliance is not for use in convection, or conventional ovens, microwaves, or on stovetop.
- Make sure the appliance is switched off and unplugged.
- Wash and dry all components thoroughly as stated above.
- Assemble with blender components. Always be sure that the appliance is properly assembled before using. Blender blades are extremely sharp; never touch the cutting edge of blades.
- Add ingredients to the blender a little at a time to ensure proper blending and to prevent overflow. Never fill container more than $\frac{3}{4}$ full; the action of the blade will cause ingredients to rise in the container. Make large recipes in multiple batches.
- Unless the recipe states differently, pour liquid ingredients into the blender before solid ingredients. The liquid will help the processing time go faster and at a lower speed. Always add 1 cup of liquid before processing ice.
- Place the cover and measuring cup onto the blender.
- Plug the appliance into the power outlet.
- Switch on by pressing the 2 speed button continuously. The blender operates with pulse control – press the button once and the blender will operate for 45 seconds then stop automatically. Press the button again to operate for an additional 45 seconds.
- Reverse the above procedure to remove the blender cover and container.

TIPS FOR PROCESSING FOOD AND SELECTING THE RIGHT OPERATION CONTROL



**Chopper Blade
for chopping and
grinding**



CHOPPING: Make sure that the bowl, blade and cover are in proper position. The “LO” and “HI” pulse buttons are designated for chopping, pureeing and mixing food. Use this function also for soft foods such as herbs, celery, onions, garlic, sauces and in preparation of salad dressings. Normally, 2 or 3 pulses are enough for chopping. Several pulse actions will help the food drop to the bottom for better chopping. Check the food frequently to prevent over processing.

GRINDING: Make sure that the bowl, blade and cover are in proper position. The “LO” and “HI” pulse buttons are designated for grinding coffee beans, dry fruits, hard cheese, chocolate, etc. For these foods, use continuous pulse for several seconds. The desired result for preparing seeds or coffee will always depend on taste but 20 to 40 seconds is normally enough.

BLENDING: Make sure the blender container and cover are in proper position. Blend for 30 seconds to one minute and check consistency. Continue blending until the desired consistency is reached. Over-blending will result in loose consistency.

A scraper may be used (not included), but must only be used when the blender is not running. Thick mixtures require special attention during blending. Periodically turn off the unit and scrape the mixture off of the sides of the container inward toward the blade. Replace the cover and continue blending. Select a higher speed if blending becomes sluggish. When the measuring cup is removed, you can add ingredients a little at a time through the hole in the blender cover. Always cut solid foods such as cheese or vegetables into small chunks before placing in the blender.

NOTE: always operate the Chopper & Blender Prep System with the cover in place.

IMPORTANT OPERATION INFORMATION

- Stability during processing: Due to the high power of the unit, it is recommended to use one hand to hold the unit while running. Make sure the cover is securely in place and keep hands away from blades and moving parts.
- Maximum operating time: Never use the appliance continuously for more than 1 minute at a time. **OVERTIME OPERATION PROTECTION** – a timer is built into the Chopper & Blender Prep System. It will automatically cut off the power when continuous operating time has reached one minute. Release the power button and allow the appliance to cool down before starting the next operation.
- Maximum quantity: Never overload the Chopper bowl or Blender container. As a guide, the maximum volume of ingredients to be processed is about $\frac{3}{4}$ of the chopper bowl or blender container capacity after processing.
- Chopper bowl and Blender container: The bowl and container are made of high quality plastic. However they may become scratched when used for grinding dry fruits, beans, nuts or some herbs. These scratches will not affect the performance or hygiene of the appliance.
- Removing food from the sides of the chopper bowl or blender container: If during processing you find some food sticking to the sides, unplug the unit and wait until the blades have come to a complete stop. Remove the cover and use a spatula to scrape the food inward toward the center and blades.
DO NOT USE YOUR HAND OR FINGERS.

CLEANING AND MAINTENANCE

After each use and before cleaning, unplug the appliance from outlet and allow the unit to stop. **DO NOT ATTEMPT TO CLEAN WHILE THE MOTOR IS RUNNING OR THE COMPONENTS ARE STILL MOVING.**

- **CAUTION: NEVER IMMERSER THE BASE UNIT, CORD OR PLUG IN WATER**
- Open the securing clamps by pushing the release button.
- Remove chopper bowl/blender container, cover and blades. It is recommended to wash the components immediately after each use in warm, soapy water. Rinse and dry thoroughly. Chopper blades are extremely sharp. Wash chopper blades carefully and avoid direct contact with the blades themselves. The preferred method of drying is to lay on a flat surface and air dry. Do not leave the blade where children can reach it.
- Chopper bowl and cover and blender container and lid are TOP RACK dishwasher safe. Put the blades in the cutlery basket of your dishwasher, but handle carefully.
- **NEVER WASH THE BASE MOTOR UNIT.** To clean the base, wipe clean with a damp sponge or cloth and dry immediately. Never use excess water, treated cloths, harsh cleaning agents, or sprays.
- Reassemble all parts and store in a dry place, unplugged and away from the reach of children.
- Some foods may discolor the containers. This is normal and will not affect the flavor of your food. Rub a soft cloth, dipped in vegetable oil to remove discoloration.

CHOPPING GUIDE

Variety of Food	Maximum Quantity	Approximate Time (Seconds)	Preparation
Apples	3.5 oz.	15-20	Peeled and cored, cut into 1" pieces
Bacon	9.5 oz.	15-20	Must be cooked crisp and drained
Carrots	3.5 oz.	15-20	Peeled, cut into 1" pieces
Cheese	1 oz.	15-20	Cut into 1" pieces
Chocolate	1 oz.	15-20	Cut into 1" pieces
Coffee Beans	2 oz.	15-20	
Eggs	2	5-10	Hard-boiled, peeled and cut into quarters
Meat –raw or cooked	9.5 oz.	15-20	Cut into 1" pieces. Raw meat will take slightly longer to chop than cooked meat.
Nuts	1.5 oz.	10-15	Use halved or pieces. Scrape down sides of bowl to ensure even chopping.
Onions	3.5 oz.	10-15	Peeled, cut into quarters
Parsley/Herbs	Few sprigs	10	For best results, be sure bowl and herbs are COMPLETELY dry. Remove stalks.

TROUBLESHOOTING

The Chopper & Blender Prep System will not operate.

- Has a household fuse blown, or has a circuit breaker tripped?
- Is the power supply cord properly seated in the unit and the outlet?
- Is the inter-locking bowl and lid secured properly?
- Has the cord been damaged in some way? If so, **DO NOT USE THE APPLIANCE**. Contact Customer Service for replacement information.
- Has the auto-shut off feature activated?

The Chopper & Blender Prep System is vibrating.

- Are the components securely positioned in the base? If not, turn off the unit and reposition the components onto the unit base.
- Has the appliance been overloaded? Attempting to process large quantities or large pieces of food may cause vibration. See section titled “How to use your Chopper” or the Chopping Guide.

The lid will not seat properly.

- Is the product assembled properly?
- Is there food blocking the ability to close the lid properly? If so, remove half of the ingredients and process in two batches.

Food is unevenly chopped.

- Either you are chopping too much food at one time, or the pieces are not small enough. Try cutting food into smaller pieces of even size and processing a smaller amount per batch.

Food is chopped too fine or is watery.

- The food is over processed. Use brief pulses, or process for less time.

Food is collecting on the sides of the bowl or container.

- You may be processing too much food. Turn machine off. When the blade stops completely, remove cover and clean with a spatula, turning food inward toward the blade.

Food hangs up on the blade.

- You may be processing too much food or pieces are too large. See Chopping Guide.

WARRANTY

Taylor® warrants this product to be free from defects in material or workmanship for one (1) year for the original purchaser from date of retail purchase. It does not cover damages or wear resulting from accident, misuse, abuse, commercial use, or unauthorized adjustment and/or repair. If service is required, do not return to retailer. Should this product require service (or replacement at our option), please contact Taylor Customer Service at 1-800-289-0944.

There are no expressed warranties except as listed above. This warranty gives you specific legal rights, and you may have other rights which vary from state to state.

If you need replacement parts:

- Use only Taylor specified parts. These specified parts will fit right and work right because they are made with the same precision used to build every new Taylor appliance.

Keep this book and your sales receipt together for future reference. You must provide proof of purchase for warranty purposes.

For additional product information, or warranty information in Canada or elsewhere outside the USA, please contact us through www.taylorusa.com.

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Made to our exact specifications in China.

www.taylorusa.com

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