Mini Food Chopper
Owner's Manual
Lot No. 780-5530
Important Safeguards

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

1. **READ ALL INSTRUCTIONS.**
2. To protect against risk of electrical shock do not put cord, plugs, or appliance in water or other liquid. Ensure that appliance does not get wet (water splashes etc.) and do not use it with wet hands.
3. 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 appliances by a person responsible for their safety.
4. Children should be supervised to ensure that they do not play with the appliance.
5. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning. You might accidentally start the appliance if the unit is still plugged into the outlet and cause serious personal injury.
6. Avoid contacting moving parts. Blades are sharp and spin at a high speed and can cause injuries.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment.
8. The use of attachments not recommended or sold by the manufacturer may cause a risk of injury to persons. Only items designed for use with this appliance should be used at all times.
9. Do not use outdoors. This unit is designed to be used only indoors.
10. Do not let cord hang over edge of table or counter. The cord can get tangled or cause the appliance to fall.
11. Do not let cord contact hot surface, including the stove. The protective insulation will burn making the appliance inoperable or unsafe to operate.
12. Keep hands and utensils away from moving blades while processing food to reduce the risk of severe injury to persons or damage to the Mini Chopper. A scraper may be used but must be used only when the Mini Chopper is not running.
13. Blades are sharp. Handle carefully. Use the blade’s collar to handle. Touching the blades can cause injuries.
14. To reduce the risk of injury, never place chopping/mincing blade onto the motor base alignment without first putting chopper bowl properly in place. Doing so can cause bodily harm.
SAVE THESE INSTRUCTIONS!
FOR HOUSEHOLD USE ONLY
ADDITIONAL IMPORTANT SAFEGUARDS

1. All users of this appliance must read and understand this owner’s manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120 V ac electrical outlet only.
3. Do not leave this appliance unattended during use.
4. If this appliance begins to malfunction during use, immediately release the Pulse/on button and unplug the cord. Do not use or attempt to repair the malfunctioning appliance. A damaged appliance may cause serious personal injury, start fires, or cause property damage.
5. If this appliance falls or accidentally becomes immersed in water, unplug it immediately. Do not reach into the water! Do not use this appliance after it has fallen into or becomes immersed in water, unplug it immediately. Do not reach into the water due to the danger of electrocution.
6. To reduce the risk of injury to persons or property, never use this appliance in an unstable position.
7. Do not use this appliance for other than its intended use. The appliance may be damaged and cause serious personal injury, start fires, or cause property damage.
8. Use extreme care when handling the blades. Always insert and remove blade by using the blade stem. Do not touch the blades with your fingers. The blades are very sharp and can cause injury if touched.

9. This Mini Chopper is intended for processing small quantities of food. It is not intended to prepare large quantities of food at one time.

10. Never use for extended periods of time. The Mini Chopper does its work in seconds.

11. Do not operate the Mini Chopper without food contents in chopper bowl.

12. Do not use if the chopper bowl is cracked or chipped.

NOTES ON THE PLUG
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.

NOTES ON THE CORD
The provided short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this product.

PLASTICIZER WARNING
CAUTION: To prevent plasticizers from migrating to the finish of the counter top or table top or other furniture, place non-plastic coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

ELECTRIC POWER
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.
GETTING TO KNOW YOUR MINI FOOD CHOPPER
Product may vary slightly from illustrations.

Figure 1

Lid
Lid Lock Tab
Blade Stem
Stainless Steel Chopping/Mincing Blade
Chopper Bowl
Bowl Tabs
Base Lid Lock Slot
PULSE/ON Button
Drive Shaft
Motor Base
Base Notches
Non-Slip Rubber Feet
BEFORE USING FOR THE FIRST TIME
1. Remove all packaging materials before using the Cooks Mini Chopper.
2. Wash Mini chopper lid, chopping/mincing blade and chopper bowl in warm soapy water; rinse and dry thoroughly, see cleaning instructions.
   CAUTION: Blades are sharp, handle with care. Always grasp the blade stem when assembling or disassembling.
   CAUTION: Do not immerse motor base in water or other liquids.

OPERATING INSTRUCTIONS
1. Place the Mini chopper on a stable, dry and level surface.
2. Place the chopper bowl (without lid and blade) onto the base.
   Line up bowl tabs with notches in the motor base and turn clockwise to lock into position.
3. Lower the chopping/mincing blade over the center drive shaft in the chopper bowl, rotating if necessary, until it drops down into place.
4. Cut food to be processed into uniform pieces no larger than 1/2-inch.
   IMPORTANT: Place no more than 1-1/2 cups of food into the chopper bowl.
5. Place the lid on the bowl. Turn the lid clockwise until lid lock tab slides into the base lid lock slot. The lid will lock into place.
   NOTE: This appliance is equipped with a cover interlock mechanism. The Mini Chopper will not operate unless the lid lock tab is correctly inserted into the base lid lock slot.
6. Plug into a 120 V ac electrical outlet.
7. To start, press the Pulse/on button for 3 to 5 seconds and then release; the motor will stop. Press and quickly release to Pulse for a finer consistency.

**NOTE:** If the Mini Chopper does not start, check to make sure the chopper bowl is properly assembled onto the base and that the lid is properly assembled on the chopper bowl and is locked to the base.

8. When finished chopping, unplug the unit and allow blades to stop rotating before disassembling.

9. Turn the lid counterclockwise and remove. Carefully grasp stem of blade and lift out of bowl. Turn bowl counterclockwise to release and lift off base.

10. Remove chopped food from bowl.

**CHOPPING/MINCING GUIDE**
Timing suggestions below apply to the Mini Chopper’s on Speed or Pulse action.

<table>
<thead>
<tr>
<th>To Make</th>
<th>Preparation</th>
<th>Processing Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bread, fresh, toasted, or stale</td>
<td>1-2 slices cut or torn into 3/4-inch pieces.</td>
<td>Process 5 to 7 seconds or Pulse to desired consistency.</td>
</tr>
<tr>
<td>Carrots</td>
<td>2 medium, peeled and cut into 1/2-inch lengths.</td>
<td>Press on and process to desired consistency.</td>
</tr>
<tr>
<td>Cheese, hard or soft</td>
<td>Cut into 1/2-inch pieces.</td>
<td>Pulse to desired consistency.</td>
</tr>
<tr>
<td>Crackers, Cookies</td>
<td>Break into 1/2-inch pieces.</td>
<td>Press on and process to desired consistency.</td>
</tr>
<tr>
<td>Eggs, hard boiled</td>
<td>Up to 3 eggs, chill cooked eggs. Peel, cut into quarters.</td>
<td>Press on and process 4 to 6 seconds or Pulse to desired consistency.</td>
</tr>
<tr>
<td>Garlic</td>
<td>1 or more large cloves, peeled.</td>
<td>Press on to process 5 to 7 seconds or Pulse to desired consistency.</td>
</tr>
<tr>
<td>Harder foods such as ginger, onions, radishes, celery</td>
<td>Cut into 1/2-inch pieces.</td>
<td>Pulse to desired consistency.</td>
</tr>
<tr>
<td>Chocolate squares, break each square into 8 pieces.</td>
<td>1 or 2 squares.</td>
<td>Press on to process 6 to 8 seconds or Pulse to desired consistency.</td>
</tr>
<tr>
<td>Nuts: almonds, cashews, peanuts, pecans, walnuts, macadamia</td>
<td>Place up to 1/2 cup in chopper bowl.</td>
<td>Pulse to desired consistency.</td>
</tr>
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<td>----------------------------------------------------------</td>
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</tr>
<tr>
<td>Fresh herbs and greens</td>
<td>Wash and dry thoroughly.</td>
<td>Pulse to desired consistency.</td>
</tr>
<tr>
<td>Fresh Fruits and vegetables: apples, pears, pickles, bananas, grapes, kiwi, mango, peppers, tomatoes, mushrooms</td>
<td>Clean, wash and dry. cut into 1/2-inch pieces.</td>
<td>Place in bowl and Pulse to desired consistency.</td>
</tr>
<tr>
<td>Cooked vegetables such as: peas, carrots, potatoes, sweet potatoes, squash, cauliflower, spinach</td>
<td>Cut into 1/2-inch pieces.</td>
<td>Place in bowl and Pulse to desired consistency.</td>
</tr>
</tbody>
</table>

**HINTS FOR BEST RESULTS**

- Process up to 1-1/2 cups of food at a time. DO NOT OVERFILL. If larger quantities are desired, process in several small batches.
- Cut food into uniform sized pieces, no larger than 1/2-inch.
- Be careful not to over-process. Most foods require only 3 to 8 seconds.
- Do not attempt to process extremely hard food which is difficult to cut with a kitchen knife.
- This Mini Chopper is not suitable for chopping/crushing ice.
- Remove bones, pits, and hard shells before processing to avoid damage to the unit.
- This unit is not designed for processing liquids or foods with a high liquid content.
USER MAINTENANCE INSTRUCTIONS
This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly must be performed by a qualified appliance repair technician.

CLEANING INSTRUCTIONS
CAUTION: Blades are sharp. Handle carefully. Always grasp the stem of the blade to clean.
CAUTION: Never place base of appliance in water or other liquids.
1. Unplug and allow chopping/mincing blade to stop rotating before disassembling.
2. Wash the lid, chopping/mincing blade and the chopper bowl in warm soapy water; rinse and dry thoroughly.
   Removable parts may also be placed on the top shelf of the dishwasher.
3. Clean the exterior and motor base with a soft damp cloth and dry.

STORING INSTRUCTIONS
1. Unplug and clean unit.
2. Assemble unit with lid and chopping/mincing blade in position. Store unit in its box or in a clean, dry place.
   CAUTION: Blades are sharp. Handle carefully. Always grasp the blade stem when storing for future use.
3. Never store unit while it is still plugged in.
4. Never wrap cord tightly around the appliance. Do not put any stress on the cord where it enters the unit, as it could cause the cord to fray and break.
Limited One (1) Year Warranty
J. C. Penney Corporation, Inc. (JCPenney) warrants this product to be free of defects in material and workmanship for a period of one (1) year from the date of original purchase (the "Warranty Period"). Dated proof of purchase such as a bill of sale is required to establish warranty eligibility. If the product fails to perform due to a defect in materials or workmanship during the Warranty Period, JCPenney will repair or, at JCPenney's option, replace the merchandise with the same or comparable item at no charge to you for parts or labor. In the event that the product can not be repaired and a suitable replacement item is not available, JCPenney will refund the original purchase price shown on your proof of purchase.

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What This Warranty Does Not Cover
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