

Super Chopper

Owner's Manual & Recipe Booklet



Model CPC611

Congratulations on the purchase of your new Chef Pro™ Super Chopper. This will definitely become the most used appliance in your kitchen. Chef Pro™ Super Chopper can chop onion, puree tomatoes, grind spices and herbs, mince meats, grate cheese, peppers etc. You will soon find out how easy and quickly you can prepare variety of delicious and nutritious snacks and meals using Chef Pro™ Super Chopper. You just have to press the switch in short bursts for the foods to reach its desired consistency.

We have provided instructions on use of Chef Pro™ Super Chopper and selection of easy to prepare recipes.

Chopping, grinding, whipping, crushing and mincing foods will no longer be a task with Chef Pro™ Super Chopper.

Bon Appetit!

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. To protect against electric shock, do not immerse cord, plugs, or this appliance in water or any other liquid.
3. Avoid contact with moving parts.
4. **BLADES ARE SHARP, HANDLE CAREFULLY.**
5. Make sure motor has completely stopped before removing the chopper cover. If the machine does not stop, do not use it. Call the nearest authorized service center for assistance.
6. Do not use outdoors.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service center facility for examination, repair or adjustment.
8. Do not let cord hang over edge of table or counter or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner or in a heated oven.
10. To disconnect, remove the cord from the wall socket or outlet by gripping the plug.
11. Unplug appliance when not in use.

12. To reduce the risk of injury never put blades on the base unless the cup or jar is properly attached.
13. Do not use start switch if the switch is detached from the base.
14. Be sure chopper cover is locked in place before operating appliance.
15. Do not fill cup completely when using this appliance
16. Do not use this appliance with boiling liquid or too juicy food in the cup.
17. Do not use appliance for other than its use intended by the manufacturer.
18. Do not use attachments not recommended by the manufacturer.
19. Do not over heat appliance.
20. Close supervision is necessary when any appliance used by or near children.
21. The use of accessory attachments is not recommended by the appliance manufacturer as it may cause injuries.
22. The motor of Super Chopper is very powerful. Do not operate the appliance for more than 20 seconds at a time. If necessary, allow Super Chopper to cool down for a minimum of 15 minutes before next use.
23. If this appliance has a polarized plug (one prong is wider than the other), to reduce the risk of electric shock, this plug will 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, then contact a qualified electrician. Do not modify the plug in any way.
24. Warning: To reduce the risk of fire or electric shock, repair should be done only by Chef Pro™. Do not remove the base panel or open the appliance. No user serviceable parts are inside.
25. This appliance is for INDOOR HOUSEHOLD USE ONLY.

Before first use – Carefully wash chopper cup, blade and cover.

DO NOT WASH BASE UNIT. HANDLE CAREFULLY WHEN CLEANING.

Use with AC outlet. Do not use with DC outlet.

SAVE THESE INSTRUCTIONS

OPERATING INSTRUCTIONS

STEP 1 - UNPACKING

- a. Remove the contents from the box. Make sure no parts are missing.
- b. Save the box and packing materials. You may want to use it later.

STEP 2 – OPERATING INSTRUCTIONS

- a. Do not plug the Chef Pro™ Super Chopper until the appliance is completely assembled and ready for operation.
- b. Place the cup firmly on the base and carefully place the blade on to the center shaft until it clicks in to position securely.
- c. Place the food which has been cut in to fairly sized pieces (1 inch cube) in the cup. Do not fill the cup completely.
- d. Place the cover on the cup and turn it counterclockwise ↺ until it clicks and locks in to place.
- e. Plug the appliance into an electric A/C outlet.
- f. Press and hold the start switch for short intervals of 3-5 seconds.
- g. If the appliance does not work, then there is a possibility of food being stuck under or between the blade and cup. Remove excessive food and try again.
- h. You can stop the process of using the chopper in short bursts when the food is processed to your desired consistency.
- i. The appliance stops when you release the start switch. Once the motor has stopped and the blade has stopped rotating, open the cover by turning it clockwise ↻.
- j. Press the button on top center of the blade to remove and lift the blade and cup together. Place the cup on a flat surface and then remove the blade. Now remove the processed food from the cup with a spatula.

STEP 3 – CLEANING INSTRUCTIONS

- a. You must always unplug the appliance from the electric outlet before cleaning the Super Chopper, before first use and after every use, clean each part thoroughly. The base can be cleaned with a damp cloth.
- b. Do not put the base in the water or any other liquid or dishwasher.
- c. Do not use abrasive cleaning pads or detergents.
- d. The blade can be easily cleaned by passing it under a strong jet of warm water under the tap, making sure no traces of food are left on the blade. Be extremely careful when handling the blade during cleaning, as the blade is very sharp, and sharp objects can cut and cause bleeding.
- e. The cup, cover and accessories can also be washed with a detergent and then should be allowed to dry on the draining tray. You may also place the cup, cover and accessories on the top rack of dishwasher.

USEFUL REMINDERS

- a. Chef Pro Super Chopper will not turn on without the cover on or with the cover not in locked position for your safety.
- b. Always cut the food such as cheese, onion, meats into small pieces about (1 inch cube), before using the Super Chopper. Do not place more food than the recommended quantity; otherwise you will damage the appliance.
- c. Do not hold the start switch on for more than 3-5 seconds at a time, to avoid overheating.
- d. This appliance is intended for domestic use to process small quantities of food. This appliance is not intended for commercial use or to process large quantities of food.

ONE YEAR LIMITED WARRANTY

- a. This one year limited warranty is for consumers only. You are a consumer if you have bought the Chef Pro™ Super Chopper for personal, family or household use. Except as otherwise required under applicable state law, this warranty is not available to retailers, other commercial buyers or owners.
- b. Chef Pro™ warrants this product to be free of defects in material or workmanship during normal household use for one year from the date of original purchase.
- c. This warranty does not apply to damage resulting from misuse, abuse, accidents or alterations to the product, or to damages incurred in transit, other than ordinary household use. This warranty does not apply to cords or plugs.
- d. Your Chef Pro™ Super Chopper has been manufactured to strict specifications and been designed for use with approved Chef Pro™ accessories only. This warranty expressly excludes any defects and damages caused by accessories or repair service other than those that have been authorized by Chef Pro™.
- e. In the unlikely event, if your Chef Pro™ Super Chopper proves to be defective in material or workmanship, we will repair free of charge.
- f. All returns must be carefully packed and made transportation prepaid with a description of the claimed defect, complete model number, your name, street address (No P.O. Box numbers, please), phone number and original dated sales receipt.

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Chef Pro™ will pay for:

Replacement parts and repair labor costs to correct defect in materials and workmanship. Service must be provided by an authorized Chef Pro Service Center.

Chef Pro™ will not pay for:

1. Repairs when the product is used in other than normal household use.
2. Damage resulting from abuse, misuse, accidents, alterations or damage caused during transit.
3. Any shipping or handling costs to ship your product to an authorized service center.
4. Replacement parts or repair labor costs for product operated outside the 50 United States.

RECIPES

Standard measuring cups and spoons are used in our recipes. All cup and spoon measurements are level. Conversions are listed below for ready reference.

1 cup = 250 ml

1 cup = 8 fluid ounces

1 cup = 1/2 US pint

2 cups = 1 US pint

4 cups = 1 quart

2 US pints = 1 quart

1.06 quarts = 1 liter

4 quarts = 1 Gallon or 3 3/4 liters

3 teaspoons = 1 tablespoon

1 tablespoon = 20 ml

4 tablespoons = 1/4 cup

5 tablespoons = 1/3 cup

8 tablespoons = 1/2 cup

11 tablespoons = 2/3 cup

12 tablespoons = 3/4 cup

16 tablespoons = 1 cup

Chart for recommended quantity and suggested time of processing food

Food	Ounces	Grams	Suggested Time
Onions	5	150	3 bursts of 3 seconds each
Tomatoes	6	175	2 bursts of 3 seconds each
Carrots	5	150	2 bursts of 3 seconds each
Garlic	2	60	2 bursts of 3 seconds each
Ginger	2	60	2 bursts of 3 seconds each
Parsley	1	30	2 bursts of 3 seconds each
Celery	5	150	3 bursts of 3 seconds each
Boiled Eggs	6	175	1 burst of 5 seconds
Bread Crumbs	1.75	50	2 bursts of 3 seconds each
Chicken Boneless	7	200	2 bursts of 3 seconds each
Steak Boneless	7	200	2 bursts of 3 seconds each
Almonds	7	200	3 bursts of 3 seconds each
Walnuts	5	150	3 bursts of 3 seconds each
Hazelnuts	7	200	4 bursts of 3 seconds each
Soybeans	8	225	3 bursts of 3 seconds each

- The above times are suggestions. You may reduce or increase the time for desired consistency of your foods.
- All recipes are easier with the help of Chef Pro™ Super Chopper

RECIPES:

Peanut Butter

Ingredients:

- 1 cup unsalted roasted peanuts
- 1 tbsp. peanut oil



Directions:

For **SMOOTH** peanut butter:

- Mix the peanuts with the peanut oil, and pour the mixture into the Super Chopper.
- Process the mixture until it's very smooth.
- Store your smooth peanut butter in a sealed container in the refrigerator. It will be good for 2 weeks.

For **CHUNKY** peanut butter:

- Take about 1/4 cup out of your 1-1/2 cups of peanuts and set them aside.
- Mix the rest of the peanuts with the oil, and pour the mixture into the Super Chopper.
- Process the mixture until it's very smooth, and then stir in the peanuts that you had set aside.
- Process a few seconds more to create the chunks in your chunky peanut butter.
- Store your chunky peanut butter in a sealed container in the refrigerator. It will be good for 2 weeks.

Classic Hamburger

Ingredients:

- 1 lb. boneless beef cut in to small 1-2 inches cubes
- 2 tbsp. oil
- 8 lettuce leaves
- 4 hamburger rolls
- 1 tomato
- 1 green bell pepper
- 2 small onions
- 4 cheese slices
- 2 tbsp. bread crumbs
- Salt & pepper to taste



Directions:

- Place the boneless beef cubes in to the Super Chopper and mince the meat.
- Place the minced meat into a mixing bowl. Add one egg, yolk and all.
- Next, dice both one small white onion and one green bell pepper.
- Then, add a small handful of bread crumbs and mix the entire lot with your hands until all the ingredients are completely mixed in.
- Take small handfuls of the mixture and pat into individual burger patties until they're about 6 inches around and a half-inch thick.
- Take a frying pan and place it on medium-high heat.
- Add oil to it and place the burger patties in the frying pan.
- Cook 3-4 minutes per side turning the burger patties once or twice to check.
- Warm hamburger rolls on a plate.
- Place bottom part of the roll on a plate and place lettuce leaf, sliced tomatoes, onion, sliced cheese, burger patty, salt & pepper to taste and lastly cover with the hamburger roll top.

Authentic Mexican Basic Tomato Salsa

Ingredients:

2 large, red ripe tomatoes, peeled and seeded

1 garlic clove peeled

1 Anaheim green chili, seeded and cut into thirds

3 green onions, cleaned and cut into 1 inch pieces

4 green chilies

1 to 3 whole jalapeños deveined and seeded (*optional to taste*)

1/4 cup fresh cilantro

1 tsp. olive oil

1 tbsp. lime juice

Salt and pepper to taste

1/4 cup ice water



Directions:

- Char the tomatoes over a gas grill or under the flame of a hot broiler for a few seconds, turning them until the peel blisters. Slip off the peel, and the flesh will still be firm. Remove the green stem core and cut the tomatoes in half vertically. Use a teaspoon to scoop out the seeds.
- Place the garlic, cilantro, green onions and jalapeños into the cup of the Super Chopper to chop. Turn on the switch for just a few seconds.
- Turn off the motor and scrap down the sides of the bowl using a spatula.
- Place all the remaining ingredients from the tomato salsa recipe, tomatoes, Anaheim chili, the green chilies, olive oil and lime juice in the Super Chopper cup. Process with brief pulses to reach the desired texture, somewhere between a chow-chow relish and a textured puree.
- You want to see bits of all the vegetables through out the salsa.
- Add salt and pepper to taste.
- Pour into a serving bowl and allow to season for approximately one hour.
- Just before serving mix in the 1/4 cup of ice water to cool the salsa.
- Serve with tortilla chips, enhance your favorite chicken recipes, fish, barbecue beef, or with beans wrapped in a tortilla.

Lamb Kebab (Serves 6)

Ingredients:

1-1/2 lbs. boneless lamb cubes

1 tsp. crushed garlic

1 tsp. finely grated
fresh ginger

2 tsp. salt

1-1/2 tsp. garam masala (spice medley of cumin, ginger, coriander, cardamom, nutmeg, pipli, cloves, cinnamon, turmeric powder)

2 tbsp. roasted chick peas flour

2 tbsp. ground almonds

2 tbsp. finely chopped fresh coriander

2 fresh green chilies, seeded and finely chopped

2 tbsp. yogurt

1 tbsp. lemon juice



Directions:

- Place the cubes in to the cup of the Super Chopper. Turn on the chopper in short bursts until meat is finely minced.
- Remove the minced meat in to a mixing bowl.
- Place the onion, mint, cilantro, ginger and chilies into the cup of the Super Chopper. Chop these ingredients.
- Remove chopped ingredients with minced lamb. Season with cumin, coriander, paprika, cayenne, and salt. Cover, and refrigerate for 2 hours.
- Mold handfuls of the lamb mixture, about 1 cup, to form sausages around skewers. Make sure the meat is spread to an even thickness. Refrigerate until you are ready to grill.
- Preheat grill for high heat.
- Brush grate liberally with oil, and arrange kabobs on grill. Cook for 10 minutes, or until well done, turning as needed to brown evenly.

Hummus with Tahini Recipe

Ingredients:

- 16 oz. garbanzo beans or chickpeas
- 1/4 cup of the water from a can of chickpeas
- 3 to 5 tbsp. lemon juice
- One and a half tbsp. tahini
- 2 cloves crushed garlic
- 1/2 tsp. salt or to taste
- 2 tbsp. olive oil



Directions:

- Drain the chickpeas and then set aside the water that has been collected from the can.
- Mix all the remaining ingredients in Super Chopper.
- Add the liquid from the chickpea can and blend the mixture with 4 bursts of 3 seconds each or until the mixture is smooth and thoroughly mixed.
- Remove the mixture in a large serving bowl and then create a sort of well in the center of the Hummus mixture.
- Add about 1 or 2 tablespoons of olive oil in this well and garnish with a bit of parsley.

- Serve with toasted or warm pita bread or cover the hummus and refrigerate.
- If you want your hummus spicy, then add a single sliced red chili or a bit of cayenne pepper.
- Hummus can be kept refrigerated for up to 3 days and then can be kept in the freezer for a month. If it appears to be dry, then add a little bit of olive oil.

Hummus without Tahini Recipe

Ingredients:

16 oz. chickpeas or garbanzo beans

1/4 cup olive oil

1 tsp. cumin

1 tbsp. lemon juice

Directions:

- Blend all these ingredients in the Super Chopper with 4 bursts of 3 seconds each or until the mixture becomes creamy and smooth.
- Serve the mixture immediately with veggies, pita chips or pita bread.
- Store the hummus in an airtight container for 3 days, not more.

Strawberry Sorbet

- Place the sugar and water in a small saucepan, over low heat, and stir until the sugar is completely dissolved (about 3-5 minutes). Boil the mixture for one minute then remove from heat. Pour the sugar syrup into a heatproof container, and place in the refrigerator until completely chilled (about an hour or so).
- Meanwhile, thaw the strawberries and then place the thawed strawberries in the Super Chopper and process until the strawberries are pureed. Transfer to a large bowl, add the lemon juice and liqueur (if using), and refrigerate until the mixture is thoroughly chilled. (If using fresh strawberries, puree the berries in the food processor, transfer to a large bowl, add the lemon juice and liqueur (if using), and place in the refrigerator until chilled.)



- Once the simple syrup and pureed strawberries are completely chilled, combine the simple syrup with the pureed strawberries. Pour the mixture into a 8 inch (20 cm) or 9 inch (23 cm) stainless steel pan (sorbet will freeze faster in stainless steel), cover with plastic wrap, and place in the freezer. When the sorbet is completely frozen (3 to 4 hours), remove from freezer and let stand at room temperature until partially thawed. Transfer the partially thawed sorbet to the Super Chopper, and process to break up the large ice crystals that have formed on the sorbet. (This step is what gives the sorbet its wonderful fluffy texture.) Place the sorbet back into the pan and refreeze for at least three hours, and up to several days.

Peaches 'n Cream Banana Smoothie

Ingredients:

1-1/4 cups milk

1/4 cup vanilla yogurt

1 banana, broken into chunks

1 packet peaches and cream flavor
instant oatmeal

2 packets granular no-calorie sucralose
sweetener (such as Splenda®) (optional)

5 ice cubes

Directions:

- Place the milk, yogurt, banana, instant oatmeal, sweetener, and ice cubes into the Super Chopper.
- Place the cover and lock the cover, and puree until smooth.
- Pour into glasses to serve.



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