

Wet & Dry Grinder

Owner's Manual & Recipe Booklet



Model CPG501/CPG502

Congratulations on the purchase of your new Chef Pro™ Wet & Dry Grinder. This will definitely become most used appliance in your kitchen. Chef Pro™ Wet & Dry Grinder can grind spices and herbs, coffee beans, nuts etc. You will soon find out how quickly and easily you can prepare a variety of delicious and nutritious snacks and meals using Chef Pro™ Wet & Dry Grinder. You just have to turn the switch for the foods to reach its desired consistency. Chef Pro™ Wet & Dry Grinder cup is dishwasher safe and easy to wash.

We have provided instructions on use of Chef Pro™ Wet & Dry Grinder and selection of easy to prepare recipes. Grinding foods will no longer be a task with Chef Pro™ Wet & Dry Grinder.

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 grinder 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. Do not use start switch if the switch is detached from the base.
13. Be sure grinder cover is locked in place before operating appliance.

14. Do not fill cup completely when using this appliance
15. Do not use this appliance with boiling liquid or too juicy food in the cup.
16. Do not use appliance for other than its use intended by the manufacturer.
17. Do not use attachments not recommended by the manufacturer.
18. Do not over heat appliance.
19. Close supervision is necessary when any appliance is used by or near children.
20. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
21. The motor of Wet & Dry Grinder is very powerful. Do not operate the appliance for more than 20 seconds at a time. If necessary and when overheated, allow Wet & Dry Grinder to cool down for a minimum of 15 minutes before next use.
22. 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.
23. Warning: To reduce the risk of fire or electric shock, repair should be done only by Chef Pro™ authorized service center. Do not remove the base panel or open the appliance. No user serviceable parts are inside.
24. This appliance is for INDOOR HOUSEHOLD USE ONLY.

Before first use – Carefully wash grinder 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™ Wet & Dry Grinder until the appliance is completely assembled and ready for operation.
- b. Place the cup firmly on the base.
- c. Place the food which has been cut into fairly sized pieces (1 inch) in the cup. Do not fill the cup completely.
- d. Place the cover in the cup, match the arrow, turn the cover counterclockwise ↺ until it clicks and locks in position
- e. Plug the appliance in to an electric A/C outlet.
- f. Turn the start switch counterclockwise ↺ for short intervals of 3-5 seconds pulse operation.
- g. Turn the start switch clockwise ↻ to 'Lo' position for low speed or 'Hi' position for high speed operation. Do not use the grinder in low or high speed for more than 20 seconds at a time.
- h. Wait until the blades have completely stopped before removing the cover. Grinder should be unplugged before removing the cover.
- i. 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.
- j. You can stop the process of using the grinder when the food is processed to your desired consistency.
- k. The appliance stops when you turn the start switch to 'Off' position. Once the motor has stopped and the blade has stopped rotating, open the cover by turning it clockwise ↻ .
- l. Remove and lift the cup. Place the cup on a flat surface. 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 Wet & Dry Grinder, 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. 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™ Wet & Dry Grinder 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 into small pieces about 1 inch, before using the Wet & Dry Grinder. Do not place more food than the recommended quantity; otherwise you will damage the appliance.
- c. Do not use this Wet & Dry Grinder for more than 20 seconds at a time, to avoid overheating.
- d. This appliance is intended to process small quantities of food. This appliance is not intended to process large quantities of food. This appliance is for household only, not for commercial use.

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™ Wet & Dry Grinder 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™ Wet & Dry Grinder 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™ Wet & Dry Grinder 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, to address below:

*Mercantile International NA
140 Ethel Road West, Unit M,
Piscataway, NJ 08854
Toll Free: 1 (855) Chef Pro
www.chefprousa.com*

Chef Pro™ will pay for:

Replacement parts and repair labor to correct defect in materials 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 or 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.	3 teaspoons = 1 tablespoon
1 cup = 8 fluid ounces	1 tablespoon = 20 ml
1 cup = 1/2 US pint	4 tablespoons = 1/4 cup
2 cups = 1 US pint	5-1/2 tablespoons = 1/3 cup
4 cups = 1 quart	8 tablespoons = 1/2 cup
2 US pints = 1 quart	11 tablespoons = 2/3 cup
1.06 quarts = 1 liter	12 tablespoons = 1/2 cup
4 quarts = 1 Gallon or 3-3/4 liters	16 tablespoons = 1 cup

Chart for recommended quantity and suggested time of processing wet foods

FOOD	QUANTITY	COARSE GRIND*	FINE GRIND*
Onions	8-10 1" pieces	6 seconds	10 seconds
Tomatoes	8-10 1" pieces	6 seconds	10 seconds
Garlic	20 cloves	10 seconds	15 seconds
Ginger	8-10 1" pieces	6 seconds	10 seconds
Parsley	Fill to brim	10 seconds	20 seconds
Mint	Fill to brim	10 seconds	20 seconds

Chart for recommended quantity and suggested time of processing dry foods

FOOD	QUANTITY	COARSE GRIND*	FINE GRIND*
Coffee Beans	½ grinder bowl	20 seconds	30 seconds
Cardamom	¼ grinder bowl	20 seconds	30 seconds
Cloves	½ grinder bowl	15 seconds	25 seconds
Cumin Seeds	½ grinder bowl	20 seconds	30 seconds
Walnuts	½ grinder bowl	15 seconds	30 seconds
Hazelnuts	¼ grinder bowl	20 seconds	30 seconds
Flaxseed	⅓ grinder bowl	20 seconds	30 seconds
Red Chillies Dried	½ grinder bowl	15 seconds	30 seconds

- *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™ Wet & Dry Grinder.

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 Wet & Dry Grinder.
- 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 Wet & Dry Grinder
- 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.



Coriander Chutney

Ingredients:

Big bunch of cilantro/coriander

5 - 6 jalapeños/green chilies
(or to taste)

1/2 bell pepper

1/2 tbsp. chat masala

1 tbsp. roasted cumin powder

1-1/2 tbsp. lime/lemon juice
(or to taste)

1 Inch pc. ginger

Salt to taste

1 tbsp. olive oil

Directions:

- First grind the coriander leaves in the grinder, then add all the ingredients (except Oil) in the grinder and grind to a smooth paste.
- Keep pushing down the chutney to help with the grinding process.
- Add the Oil right at the end for a final whirl to preserve the green color.
- Store in the refrigerator or deep freeze until ready to consume.



Mint Chutney

Ingredients:

1/2 cup mint leaves (packed)

1/4 medium onion

1/2 medium tomato

1/2" piece ginger

1 clove garlic

1 green chili (or to taste)

1/4 cup lemon Juice

1/2 tsp. salt (or to taste)

1/2 tsp. chat masala

1/2 tsp. sugar



Directions:

- First grind the washed mint leaves in the grinder.
- Add the following – onion, tomato, ginger, garlic, green chili and lemon juice. Grind well.
- Add salt, chat masala and sugar and grind again till the mixture becomes smooth and everything has blended well.
- Pour into serving dish.
- Makes about ½ cup and can be served with Kebabs, Samosas, Tandoori Chicken and many more dishes.

Guacamole

Ingredients:

2 ripe avocados

1 tbsp. finely chopped red onion

1 tbsp. fresh lime juice

1 medium jalapeño pepper,
seeded and chopped

1 garlic clove (*pressed*)

Salt to taste

Directions:

- Cut avocados in half. Scoop pulp into the grinder bowl, and grind until slightly chunky. Add chopped red onion and next 4 ingredients. Cover with plastic wrap, allowing wrap to touch mixture, and let stand at room temperature 30 minutes. Serve guacamole with tortilla chips.
- Cilantro Guacamole: Grind avocado until slightly chunky, add ingredients as directed and grind for 5-6 seconds. Add 3 tbsp. chopped fresh cilantro and an additional 1 tbsp. lime juice and grind for 3 seconds. Cover mixture, and let stand at room temperature 30 minutes.



Hummus

Ingredients:

16 oz. chickpeas or
garbanzo beans.

1/4 cup olive oil.

1 teaspoon cumin.

1 tablespoon lemon juice.



Directions:

- Blend all these ingredients in the Wet & Dry Grinder 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.

Coffee Beans

Ingredients:

Whole coffee beans

Directions:

- Fill half the grinder bowl with coffee beans.
- Grind the coffee beans for 15-20 seconds for coarse ground coffee or 25-30 seconds for fine ground coffee.



Tips:

- Purchase coffee beans in small quantities.
- Store coffee beans in airtight container in the freezer.
- Coffee beans do not need to be thawed before grinding.
- Large ground quantities should be stored in an airtight container and placed in freezer or refrigerator to maintain freshness.
- Follow the recommendations of your coffee maker for brewing quantities. Adjustments could be made to suit your own individual taste.
- Most coffee makers use 1 tablespoon of ground coffee for 1 cup of coffee.

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This Chef Pro™ product is protected against defects in materials and workmanship for one year from date of original purchase. If the product proves to be defective in materials or workmanship during this period it will be repaired free of charge. This warranty does not apply to damage resulting from misuse, accidents or alterations to the product, or to damages incurred in transit. This warranty does not apply to cords or plugs. All returns must be carefully packaged and made transportation pre-paid with a description of the claimed defect. Please include the complete model number, your name, street address (No P.O. Box Number, please), phone number and original dated sales receipt.



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