

USING THE TOTAL CRUSHING® PITCHER

IMPORTANT:

- Review all warnings at the beginning of this Owner’s Guide before proceeding.
- As a safety feature, if the pitcher and lid are not properly installed, the first program LED will illuminate while the other programs follow in sequence and the motor will be disabled. If this happens, repeat **step 5**. When the pitcher and lid are properly installed, the program button LEDs will illuminate, indicating the appliance is ready to use.

⚠WARNING: Stacked Blade Assembly is sharp and not locked in place. If using the pour spout, ensure the lid is fully locked onto the blender pitcher. Failure to do so will result in a risk of laceration.

⚠WARNING: Stacked Blade Assembly is sharp and not locked in place. If pouring with the lid removed, carefully remove the Stacked Blade Assembly first, holding it by the shaft. Failure to do so will result in a risk of laceration.

NOTE:

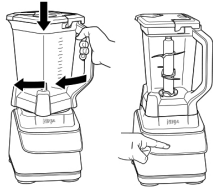
- If the Stacked Blade Assembly is not fully seated, you will not be able to install and lock the lid.
- The pitcher lid handle will not fold down unless it is attached to the pitcher.

- 1

Plug in motor base and place on a clean, dry, level surface such as a countertop or table.
- 2

Lower the Total Crushing Pitcher onto the motor base. The handle should be aligned slightly to the right and the pitcher should be oriented so the **LOCK** symbols are visible on the motor base. Rotate the pitcher clockwise until it clicks into place.
- 3

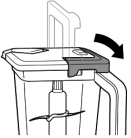
Exercising care, grasp the Stacked Blade Assembly by the top of the shaft and place it onto the drive gear inside the pitcher. Note that the blade assembly will fit loosely onto the drive gear.



- 4

Add ingredients to the pitcher. **DO NOT** add ingredients past the **MAX LIQUID** line.
- 5

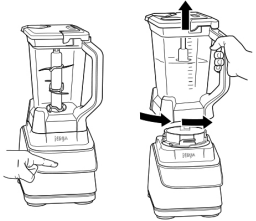
Place the lid on the pitcher, aligning the triangle symbol on the lid with the triangle symbol on the handle. Press down on the handle until it clicks into place. The triangle symbols **MUST** be aligned for the lid to lock and the unit to operate. Once the lid is locked in place, press the Power button to turn unit on. The available program buttons will illuminate and the unit will be ready for use.



- 6a

If using a preset program, first select the program that best suits your recipe. The preset feature will automatically stop at the end of the program. To stop the unit at any time, press the currently active button again.
- 6b

If using a manual program, select your desired speed. Once the ingredients have reached your desired consistency, press the active button again, or wait for the unit to come to a complete stop after 60 seconds.



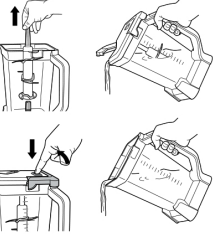
- 7

To remove the pitcher from the motor base, turn the pitcher counterclockwise and then lift up.
- 8a

To pour out thinner mixtures, ensure the lid is locked in place, then open the pour spout cap.
- 8b

For thicker mixtures that cannot be emptied through the pour spout, remove the lid and Stacked Blade Assembly before pouring. To remove the lid, press the **RELEASE** button and lift the handle. To remove the blade assembly, carefully grasp it by the top of the shaft and pull straight up. The pitcher can then be emptied.
- 9

Turn the unit off by pressing the Power button. Unplug the unit when finished. Refer to the Care & Maintenance section for cleaning and storage instructions.



USING THE SINGLE SERVE CUP

IMPORTANT:

Review all warnings at the beginning of this Owner’s Guide before proceeding.

⚠WARNING: Handle the Pro Extractor Blades® Assembly with care, as the blades are sharp and loose.

⚠WARNING: Remove utensils prior to processing. Failure to remove may cause the Single-Serve Cup to be damaged or to shatter, which may cause personal injury.

⚠WARNING: Do not blend hot, effervescent, or carbonated liquids. Doing so may cause excessive pressure buildup, resulting in risk of laceration and or the user being burned.

⚠WARNING: Remove the Pro Extractor Blades Assembly from the Single-Serve Cup upon completion of blending. Do not store ingredients before or after blending them in the cup with the blade assembly attached. Some foods may contain active ingredients or release gases that will expand if left in a sealed container, resulting in excessive pressure buildup that can pose a risk of injury.

- 1

Plug in motor base and place on a clean, dry, level surface such as a countertop or table.
- 2

Add ingredients to the Single-Serve Cup. **DO NOT** add ingredients past the **MAX LIQUID** line on the cup.
- 3

Install the Pro Extractor Blades Assembly onto the top of the cup. Twist the lid clockwise until it’s sealed tightly.



- 4

Turn the cup upside down and install on the motor base. Align the tabs on the cup with the slots on the base, then rotate cup clockwise until it clicks into place. Once the cup is locked in place, press the Power button to turn unit on. The available program buttons will illuminate and the unit will be ready for use.



- 5a

If using a preset program, first select the program that best suits your recipe. The preset feature will automatically stop at the end of the program. To stop the unit at any time, press the currently active program again.
- 5b

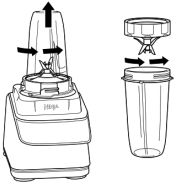
If using a manual program, select your desired speed. Once the ingredients have reached your desired consistency, press the active button again, or wait for the unit to come to a complete stop after 60 seconds.



- 6

To remove the cup from the motor base, turn the cup counterclockwise and then lift up.
- 7

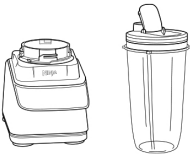
Remove the Pro Extractor Blades Assembly by twisting the cap counterclockwise. **DO NOT** store blended contents with Pro Extractor Blades Assembly attached. Exercise care when handling the blade assembly, as the blades are sharp.



- 8

Turn the unit off by pressing the Power button. Unplug the unit when finished. Refer to the Care & Maintenance section for cleaning and storage instructions.
- 9

To enjoy your drink on the go, place the Spout Lid onto the cup and twist lid clockwise until firmly sealed. For storing ingredients in the cup, use only the Spout Lid to cover.



USING THE PRECISION PROCESSOR™ BOWL

IMPORTANT:

- Review all warnings at the beginning of this Owner’s Guide before proceeding.
- As a safety feature, if the blade assembly is not fully seated, you will not be able to install and lock the lid.

⚠WARNING: Chopping Blade Assembly is sharp and not locked in place. Before removing blended ingredients from the bowl always carefully remove the Blade Assembly first, holding it by the shaft. Failure to do so will result in a risk of laceration.

NOTE: DO NOT

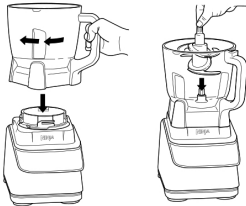
add ingredients before completing installation of the blade assembly.

- 1

Plug in motor base and place on a clean, dry, level surface such as a countertop or table.
- 2

Lower the Precision Processor Bowl onto the motor base and rotate clockwise until it clicks into place.
- 3

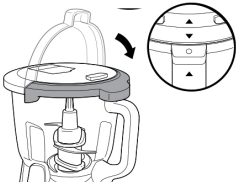
Exercising care, grasp the Chopping Blade Assembly by the top of the shaft and place it onto the drive gear inside the bowl. Note that the Chopping Blade Assembly will fit loosely onto the drive gear.



- 4

Add ingredients to the bowl, making sure not to exceed the **MAX FILL** line.
- 5

Place lid on the bowl, with black line on tab aligned slightly to the right of tab on front of bowl. Turn lid clockwise to lock in place. When properly locked, the white line on lid will line up with the black line on bowl. Once the lid is locked in place, press the Power button to turn unit on. The available program buttons will illuminate and the unit will be ready for use.

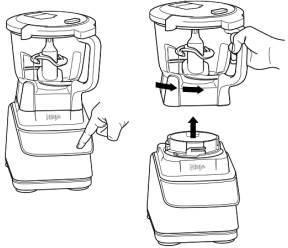


- 6a

If using a preset program, first select the program that best suits your recipe. The preset feature will automatically stop the unit at the end of the program. To stop the unit at any time, press the currently active program again.
- 6b

If using a manual program, select your desired speed. Once the ingredients have reached your desired consistency, press the active button again, or wait for the unit to come to a complete stop after 60 seconds.
- 7

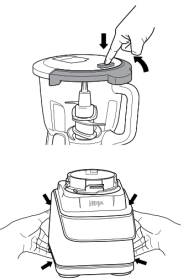
To remove the bowl from the motor base, turn the bowl counterclockwise and then lift up.



- 8

Remove the lid by pressing the **RELEASE** button on the front tab and then lifting up on the handle. Always remove the Chopping Blade Assembly before emptying the ingredients from the bowl. To remove the Chopping Blade Assembly, carefully grasp it by the top of the shaft and lift it out of the bowl.
- 9

Turn the unit off by pressing the Power button. Unplug the unit when finished. Refer to the Care & Maintenance section for cleaning and storage instructions.



The images shown in this manual are for illustrative purposes only and may be subject to change.

CARE & MAINTENANCE

CLEANING

Separate all parts. Wash all containers in warm, soapy water with a soft cloth.

- Hand-Washing

Wash blade assemblies in warm, soapy water using a dishwashing utensil with a handle to avoid direct contact with the blades. Exercise care when handling blade assemblies as the blades are sharp. Thoroughly rinse and air-dry all parts.
- Dishwasher

All attachments are dishwasher safe. It is recommended that the lids, containers, and blade assemblies be placed on the top rack of the dishwasher. **ONLY**. Ensure the blade assemblies are removed from their containers before placing in the dishwasher. Exercise care when handling blade assemblies.
- Motor Base

Turn off the unit and unplug the motor base before cleaning. Wipe motor base with a clean, damp cloth. **DO NOT** use abrasive cloths, pads, or brushes to clean the base.

STORING

Store the unit upright and store all blade assemblies inside or attached to their respective containers with their lids locked in place. **DO NOT** store blended or unblended ingredients in the Single-Serve Cup with the Pro Extractor Blades® assembly attached. **DO NOT** stack items on top of the containers. Store any remaining attachments alongside the unit or in a cabinet where they will not be damaged or create a hazard.

RESETTING THE MOTOR

This unit features a unique safety system that prevents damage to the motor and drive system should you inadvertently overload the unit. If the unit is overloaded, the motor will be temporarily disabled. Should this occur, follow the reset procedure below.

- 1

Unplug the unit from the electrical outlet.
- 2

Allow the unit to cool for approximately 15 minutes.
- 3

Remove the container’s lid and blade assembly. Empty the container and ensure no ingredients are jamming the blade assembly.

IMPORTANT: Ensure that maximum capacities are not exceeded. This is the most typical cause of appliance overload.

TROUBLESHOOTING GUIDE

⚠WARNING: To reduce the risk of shock and unintended operation, turn power off and unplug unit before troubleshooting.

- Unit doesn’t turn on.

- Make sure unit is plugged in.
- Display appears off once connected to power.

- Place container on base and rotate it clockwise until container clicks into place. Press the Power button to turn unit on, and the available programs will illuminate indicating the unit is ready for use.

- The selected program on the display is blinking.

- Unplug the unit from the electrical outlet and allow it to cool for 15 minutes. Remove the container’s lid and blade assembly and empty the contents to ensure no ingredients are jamming the blade assembly.

- Lid/Pro Extractor Blades® Assembly is hard to install on the cup.

- Set the cup on a level surface. Carefully place the lid or Pro Extractor Blades Assembly on the top of the cup and align the threads so the lid/Pro Extractor Blades Assembly sits flat on the cup. Twist clockwise until you have a tight seal.

- Unit doesn’t mix well; ingredients get stuck.

- Using the preset programs is the easiest way to achieve great results. The pulses and pauses allow the ingredients to settle toward the blade assembly. If ingredients are routinely getting stuck, adding some liquid will usually help.
 - When filling the cup, start with fresh fruit or veggies, then leafy greens or herbs. Next add liquids or yogurt, then seeds, powders, or nut butters. Finally, add ice or frozen ingredients.

- Motor base won’t stick to counter or tabletop.

- Make sure surface and suction feet are wiped clean. Suction feet will only stick to smooth surfaces.
 - Suction feet will not stick on some surfaces such as wood, tile, and non-polished finishes.
 - DO NOT** attempt to use unit when the motor base is stuck to a surface that is not secure (cutting board, platter, plates, etc.).

- Unit is difficult to remove from counter for storage.

- Place your hands underneath both sides of the motor base and gently pull the unit up and toward you.

- Not all programs are illuminated.

- The unit can detect which container is on the motor base. You may be trying to use a program that is not designed for the container you have installed. The programs will light up, indicating which programs are available for each container.

- The unit doesn’t create snow from solid ice.

- DO NOT** use ice that has been sitting out or has started to melt. Use ice straight from the freezer.
 - Start with a few pulses and then use a continuous blending cycle.

- Food is not evenly chopped.

- For best results when chopping, cut pieces of ingredients in a uniform size and don’t overfill the Precision Processor™ Bowl.

- The pitcher lid handle will not fold down.

- If not attached to the pitcher, the handle will not fold down. For storage, place the lid on the pitcher and press down on the handle until it clicks into place.