



# chopper with blender attachment

Owner's Manual

Lot No. 2146

COOKS



Model CKMC264

# 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.
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 contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact Consumer Service for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter.
10. Do not let cord contact hot surface, including the stove.
11. Keep hands and utensils away from moving blades or discs while processing food to reduce the risk of severe injury to persons or damage to the Chopper or Blender. A scraper may be used but must be used only when the Chopper or Blender are not running.
12. Blades are sharp. Handle carefully.
13. To reduce this risk of injury, never place Chopping Blade on Motor Housing without first putting Preparation Bowl properly in place.
14. Be certain Cover is securely locked in place before operating appliance.
15. Do not attempt to defeat the Safety Interlock Mechanism.
16. When blending hot liquids, remove center piece of two-piece Blending Jar Lid.
17. Always operate blender with cover in place.

## 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 120V AC electrical outlet only.
3. Do not leave this appliance unattended during use.
4. If this appliance begins to malfunction during use, immediately turn the unit OFF and unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
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.
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.
8. Use extreme care when handling the Chopping Blade. Always insert and remove Blade by using the Blade Holder. Do not touch the Blades with your fingers. The Blades are very sharp and can cause injury if touched.
9. This 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 Chopper and the Blender do their work in seconds.
11. Do not operate the Chopper without food contents in Preparation Bowl or the Blender without liquid.
12. Do not use if the Preparation Bowl or Blender Jar are cracked or chipped.

## **POLARIZED 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 in 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.

## **SHORT CORD INSTRUCTIONS**

A short power-supply cord is provided 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 from the finish of the countertop or tabletop or other furniture, place NON-PLASTIC coasters or place-mats between the appliance and the finish of the countertop or tabletop.

**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.

## **SAFETY INTERLOCK SYSTEM**

This appliance will not operate if it is not assembled properly. The Preparation Bowl or the Blender Jar must be seated on the Motor Housing; the Cover must be properly closed and the Cover Latch must be locked into place over the Cover.

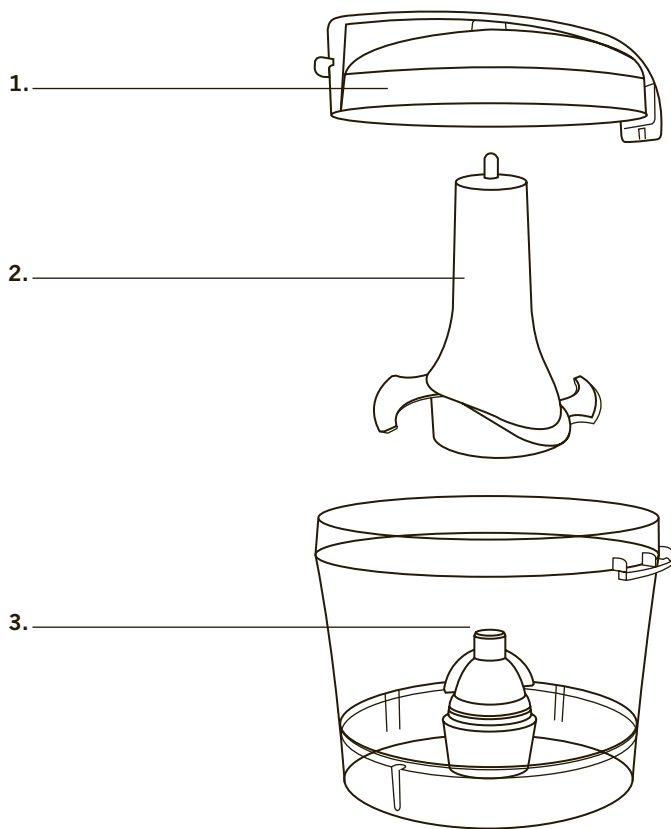
**CAUTION: To protect against risk of electrical shock, never immerse Motor Housing in water or other liquid.**

**CAUTION: Use this product with the proper 120V AC voltage rating only. Be sure to unplug the power cord when the appliance is not in use.**

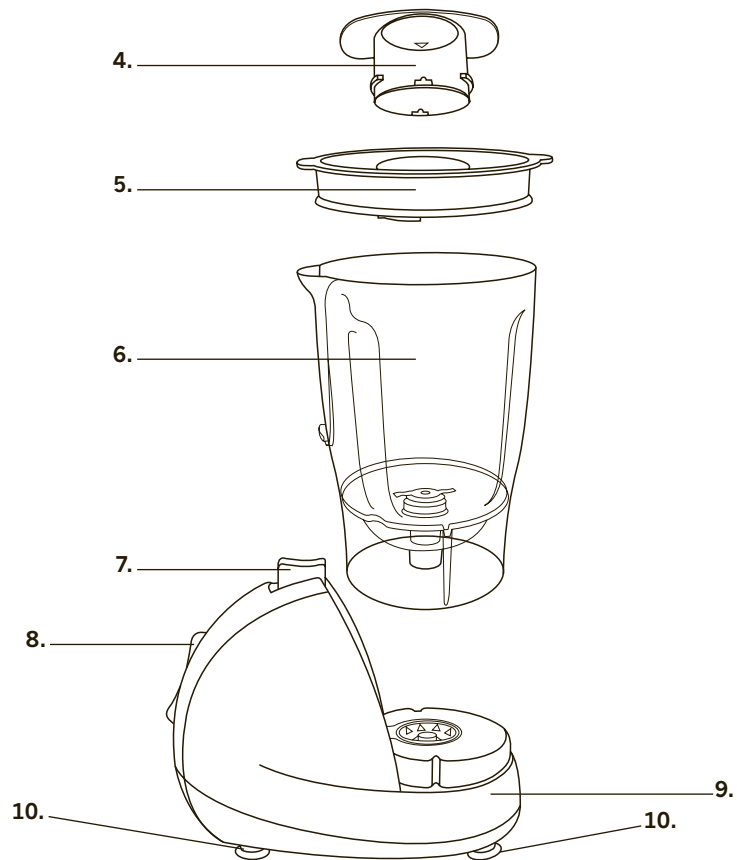
## GETTING TO KNOW YOUR APPLIANCE

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATION

1. Cover (P/N: 71210)
2. Chopping Blade (P/N: 71211B)
3. Preparation Bowl (P/N: 71212)



- 4. Filler Cap Lid (P/N: 71207)
- 5. Blending Jar Lid (P/N: 71208B)
- 6. Blender Jar (P/N: 71209B)
- 7. Release Button
- 8. Speed Button
- 9. Motor Housing
- 10. Suction Feet



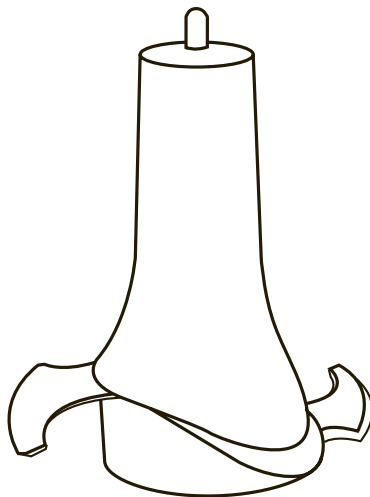
## BEFORE FIRST USE

1. Carefully unpack the appliance and accessories.
2. Wash the Preparation Bowl, Chopping Blade, Cover, Blender Jar and Blending Jar Lid in warm, soapy water. Rinse and dry thoroughly.
3. Never immerse the Motor Housing in water or any other liquid. If necessary, the Motor Housing can be wiped clean with a moistened cloth.

**CAUTION: Always unplug the appliance from outlet before assembly and before installing or removing Attachments.**

**CAUTION: Use extreme care when handling the Chopping Blade. Always insert or remove Chopping Blade by grasping the Hub. Do not touch the Chopping Blade with your fingers. The Chopping Blade is very sharp and can cause injury if touched.**

Figure 1: Chopping Blade



## ASSEMBLY AND OPERATING INSTRUCTIONS FOR THE CHOPPER ATTACHMENT

1. Place the Motor Housing on a stable, dry and level surface.
2. Place the Preparation Bowl on the Motor Housing. The tabs on the bottom of the Preparation Bowl will slide into the grooves on the Motor Housing.
3. Install the Chopping Blade. Grasping the Hub, place the Chopping Blade over the Center Stem. The Hub will drop down into place.
4. Add food ingredients to the Preparation Bowl, distributing them evenly. Larger pieces of food should be pre-cut into approximately  $\frac{1}{2}$ " cubes or pieces.
5. With the Chopper facing you, place the Cover on top of the Preparation Bowl.
6. Press the Cover over the Preparation Bowl and gently press down on the covered Preparation Bowl until it "clicks" into the Release Button located at the top of the Motor Housing. This ensures that the Cover is locked in place.

**IMPORTANT: This appliance is equipped with a Safety Interlock System and will not operate if it is not assembled properly.**

7. Plug the appliance into a 120V AC electrical outlet.
8. To chop, the Chopping Blade must be installed. With one hand on top of the Cover, holding the Chopper firmly, press the Speed Button at Low (Lo) or High (Hi) Speed and hold until desired consistency is achieved. When the processing task is complete, release the Speed Button. Remove plug from electrical outlet.
9. Wait until the Chopping Blade Attachment has come to a complete stop before attempting to open the Cover. Press the Release Button on the top of the unit to unlock the Cover.

**CAUTION: Always unplug the appliance from outlet before assembly and before installing or removing Attachments.**

10. Press the Release Button and carefully remove the Preparation Bowl with Cover from the Motor Housing. Place on countertop or flat working area.
11. Carefully remove the Chopping Blade Attachment by grasping the Hub and lifting up and out of the Preparation Bowl. Set aside. Use a spoon or small spatula and remove processed food.
12. Clean unit and attachments as instructed in the User Maintenance Instructions section of this manual.

**NOTE: For your safety, this unit has a Safety Interlock System that will prevent unit operation if the Cover is removed. Do not attempt to start the unit without making sure that the Cover is correctly positioned and the Cover Latch is locked.**

**CAUTION: Never place Chopping Blade on the Base without first putting Preparation Bowl properly in place.**



## ASSEMBLY AND OPERATING INSTRUCTIONS FOR THE BLENDER ATTACHMENT

**CAUTION: Use extreme care when handling the Blade Assembly. Do not touch the Blades with your fingers. The Blades are very sharp and can cause injury if touched.**

1. Make sure the appliance is unplugged before pressing and releasing the Speed Button.
2. Place the Blender Jar on the Motor Housing. The tabs on the bottom of the Blender Jar will slide into the grooves on the Motor Housing. Align the locking tab on the Blender Jar with Release Button located at the top of the Motor Housing and gently press down on the Blender Jar until it “clicks” into the Release Button. When properly locked, the Blender Jar will engage the Safety Interlock System.
3. Place ingredients and liquid to be processed into the Blender Jar. Never fill container more than  $\frac{3}{4}$  full; the action of the Blade Assembly will cause the ingredients to rise in the container. Make large recipes in several batches.
4. Place the Blending Jar Lid on the Blender Jar.

**NOTE: Always operate the Blender with Blending Jar Lid in place.**

5. Insert the Filler Cap into the center of the Blending Jar Lid and turn it about 1/4 turn (clockwise or counter clockwise) to engage the locking tabs.
6. Plug the Power Cord into a 120V AC electrical outlet.
7. With one hand on top of the Cover, holding the Blender Jar firmly, press the Speed Button at Low (Lo) or High (Hi) Speed and hold until desired consistency is achieved. When the processing task is complete, release the Speed Button. Remove plug from electrical outlet.

**NOTE: When using blender to crush ice add  $\frac{1}{2}$  cup of water per 7 ice cubes to aid the process.**

**CAUTION: Always unplug the appliance from outlet before assembly and before installing or removing Attachments.**

8. Press the Release Button and carefully remove the Blender Jar with Blending Jar Lid from the Motor Housing. Place on countertop or flat working area.
9. Clean unit and attachments as instructed in the User Maintenance Instructions section of this manual.

## **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.

**CAUTION: Never immerse the Motor Housing, plug or cord in water or any other liquid.**

1. Always unplug the unit before cleaning. Disassemble the Preparation Bowl or the Blender Jar from the Motor Housing.
2. Whenever possible, rinse parts immediately after processing to make cleanup easier.  
CAUTION: Use extreme care when handling the Blade Assemblies. Do not touch the Blades with your fingers. The Blades are very sharp and can cause injury if touched.
3. Wash the Preparation Bowl, Chopping Blade, Cover, Blender Jar and Blending Jar Lid in warm, soapy water. Rinse and dry thoroughly. Never use rough scouring pads or abrasive cleansers on any plastic or metal parts as the surface may be damaged. Do not wash in the dishwasher.
4. If necessary, wipe exterior surfaces with a moist cloth or sponge and dry thoroughly.
5. Do not fill the Blender Jar with boiling water or place any of the parts in boiling water.
6. Do not allow either Blade Assembly to soak in water for long periods of time.
7. Quick clean-ups of the interior of the Blender Jar can be made by using the Pulse setting. Plug the cord into an electrical outlet then pour some warm water and a small amount of detergent into the Blender Jar. Repeat for several short bursts. The unit will clean itself without you having to handle the sharp Blades. Unplug the Blender, rinse and dry thoroughly, being careful as the Blades are sharp.
8. Properly reassemble all parts before storing.

## **STORAGE**

**NOTE: Always assemble clean Chopper and Blender parts correctly before storing.**

Unplug and clean unit. Store in original box or in a clean, dry place. Never store the appliance when it is plugged in. Never wrap cord tightly around the appliance. Never place any stress on cord, especially where the cord enters the unit, as this could cause the cord to fray and break.

## Helpful Hints

- Add ingredients to Blender Jar a little at a time to ensure proper blending and prevent overflow. Never fill Blender Jar more than  $\frac{3}{4}$  full; the action of the Blade will cause ingredients to rise in the Jar. Make large recipes in several batches.
- Place liquid ingredients into the Blender first, unless recipe instructs otherwise. The liquid will speed processing at a lower speed.
- It only takes seconds to perform a function, not minutes. Stop the Chopper or Blender after several seconds to check the results. This will help avoid over-processing.
- Always secure the Cover on Preparation Bowl and the Blending Jar Lid on the Blender Jar before operating.
- Do not remove Preparation Bowl or Blender Jar from the Motor Housing when the motor is running.
- Thick mixtures require special attention during processing. Turn Chopper or Blender off if chopping or blending stops or ingredients stick to sides of the Preparation Bowl or Blender Jar. Remove the Cover off the Preparation Bowl or the Blending Jar Lid off the Blender Jar and with a rubber spatula, push the mixture toward the blades. Replace the Cover on the Preparation Bowl or the Blending Jar Lid on the Blender Jar and continue processing.
- Extra ingredients may be added while blending by removing the Filler Cap on top of Blending Jar Lid. Add solids and ice a little at a time through the hole in the Blending Jar Lid. Always cut solid foods, such as vegetables and cheese, into small chunks before placing in the Blender Jar.
- Do not store food in Preparation Bowl or in the Blender Jar.
- To prevent excessive heat expansion, always remove Filler Cap from Blending Jar Lid when processing hot ingredients. Add hot foods slowly.
- The processing or blending of foods that are gummy or sticky, such as fresh ginger is not recommended.

## Blender Jar Guide

Foods	Mixing Procedure
Powdered Milk	Add water then dry milk. Blend on Low Speed for 15 - 30 seconds
Frozen Juice	Add one 6 ounce can frozen juice, then water. Blend on Low Speed 15 - 30 seconds or until thoroughly mixed.
Pancake Batter	Add liquid, eggs, then enough mix for 15 small pancakes. Blend on Low Speed 5 seconds. Stop and scrape sides. Blend another 5 -10 seconds or until large lumps disappear.
Instant Pudding	Add milk then mix. Blend on Low Speed 30 seconds or until smooth.
Milk Shake	Add milk, flavoring and ice cream. Blend on Low Speed 15 - 90 seconds.
Baby Food Vegetables	Cut into 1-inch pieces, simmer until tender. Cool. Add 1/2 cup liquid and up to 1 cup of cooked vegetables. Blend on High Speed until desired consistency.
Fruit Toppings	Slightly thaw a 10 ounce package of frozen fruit. Blend on High Speed until desired consistency.
Creamed Soups, Reconstitute	Add liquid, then soup. Mix on High Speed 5 seconds or until smooth.
Sauces	Add liquids then solids. Mix on High Speed until desired consistency.
Fruit Puree	Cut fruit into 1/2-inch cubes and place in container. Blend on High Speed until desired consistency.
Salad Dressing	Add liquids, then solids. Mix on High Speed until desired consistency.
Frozen Drinks	Place up to 1 cup of liquids then solid food. Mix 5 -10 seconds then quickly drop 5 -10 ice cubes, one at a time, through the Filler Cap Opening in the lid. Immediately replace Filler Cap Lid after each addition to prevent splattering.

### Chopper Preparation Bowl

Foods	Chopping Procedures
Bread	Tear into 1-inch pieces. Pulse on Low Speed to desired consistency.
Cereal, dry	Place in bowl and process on High Speed to desired consistency.
Cheese, hard or soft	Cut into 1/2-inch pieces. Pulse on High Speed to desired consistency.
Crackers, Cookies	Break into 1/2-inch pieces. Process on High Speed to desired consistency.
Eggs, hard boiled	Chill cooked eggs. Peel and cut into quarters. Process 1 or 2 eggs at a time on Low Speed to desired consistency.
Herbs, fresh	Wash and dry. Place up in container and Pulse on Low Speed to desired consistency.
Fruits and Vegetables (apples, pears, carrots, celery, garlic, ginger, onion, pickles, peppers, radishes, tomatoes)	Clean, wash and dry. Cut into 1/2-inch pieces. Place in bowl and Pulse on High Speed to desired consistency.
Nuts (almonds, cashews, peanuts, pecans, walnuts, macadamia)	Place up to 1/2 cup in bowl. Pulse on Low Speed to desired consistency.
Orange/Lemon Peel	Cut peel of one orange/lemon into 1-inch chunks. Chop on Low Speed to desired consistency.

### **ORANGE FROSTY**

3 ounces frozen orange juice concentrate

$\frac{1}{2}$  cup cold water

$\frac{1}{2}$  cup cold milk

$\frac{1}{4}$  cup sugar

$\frac{1}{2}$  teaspoon vanilla

5-6 ice cubes added one at a time

Combine all ingredients in Blending Jar. Cover and blend on HIGH speed while adding one ice cube at a time through the Filler Cap Opening. Continue blending until smooth. Pour into frosted mugs or glasses.

Makes 2 to 3 servings

### **CRANBERRY ORANGE COOLER**

$\frac{3}{4}$  cup orange juice

$\frac{1}{2}$  cup frozen cranberry cocktail concentrate, not thawed

4 large ice cubes, broken into chunks or  $\frac{1}{2}$  cup mini ice cubes

Combine all ingredients in Blender Jar. Cover and blend at High Speed until smooth. Pour into frosted mugs or glasses.

Makes 2 to 3 servings

### **CHOCOLATE MILK SHAKE**

$\frac{3}{4}$  cup cold milk

$\frac{1}{4}$  cup chocolate syrup

$1\frac{1}{2}$  cups vanilla or chocolate ice cream

Combine all ingredients in Blender Jar. Cover and blend at High Speed until smooth. Pour into frosted mugs or glasses.

Makes 2 to 3 servings

### **SOUTHWESTERN SALAD DRESSING**

2 jalapeno or Serrano chili peppers, quartered, stems discarded	$\frac{1}{4}$ cup red wine vinegar
1 large garlic clove, peeled	1 teaspoon salt
2 green onions cut into 1 inch pieces	$\frac{1}{2}$ teaspoon sugar
$\frac{2}{3}$ cup olive oil	$\frac{1}{2}$ teaspoon coriander
	$\frac{1}{2}$ teaspoon ground cumin

Place chili peppers and garlic in Blender Jar. Cover and process at High Speed until finely chopped. Add green onions, Pulse at Low Speed until onions are coarsely chopped. Add oil, vinegar, salt, sugar, coriander and cumin. Pulse at Low Speed just until dressing is combined. Refrigerate at least one hour or up to 1 week before serving.

Makes about  $1\frac{1}{4}$  cups

### **ORIENTAL MARINADE**

2 large garlic cloves, peeled  
2 thin slices fresh ginger root  
1 green onion, cut into 1-inch chunks  
 $\frac{1}{2}$  cup light or regular soy sauce or tamari  
2 tablespoons dark sesame oil  
2 tablespoons mirin (Japanese rice wine) or dry sherry  
 $\frac{1}{2}$  teaspoon dried red pepper flakes or hot chile oil

Place garlic and ginger in Blender Jar. Process the ingredients at High Speed until finely chopped. Add green onion; Pulse at High Speed until onion is coarsely chopped. Add soy sauce, sesame oil, mirin and pepper flakes; Pulse at Low Speed just until combined. Use immediately or cover and refrigerate up to 1 week before using.

Makes about  $\frac{3}{4}$  cup

## **FRESH SALSA**

1 small jalapeno pepper  
1/2 small onion cut into  
1-inch pieces  
2 tablespoons cilantro leaves  
1 tablespoon cider vinegar

salt and pepper to taste  
6-8 Roma tomatoes, quartered,  
seeded and cut into  
1-inch pieces

Add the first 4 ingredients to the Preparation Bowl. Pulse on Low Speed until desired consistency. Pour into bowl and set aside. Add one-half of the tomatoes to the Preparation Bowl and Pulse on Low Speed until desired consistency. Repeat for remaining tomatoes. Stir tomatoes into onion mixture. Cover and refrigerate for 2 hours to enhance flavor.

Makes about 2 1/2 cups

## **BASIL VINAIGRETTE**

1 large garlic clove, peeled  
1/3 cup packed fresh basil leaves  
2/3 cup extra virgin olive oil  
1/3 cup white balsamic or white wine vinegar  
1 teaspoon sugar  
1 teaspoon salt  
1/2 teaspoon freshly ground black pepper

Place garlic in Preparation Bowl. Cover and process at High Speed until finely chopped. Add basil leaves and Pulse at High Speed until leaves are finely chopped. Add oil, vinegar, sugar, salt and pepper to Blender Jar. Add chopped garlic and basil leaves to Blender Jar. Mix on Low Speed just until combined. Refrigerate at least 1 hour or up to 1 week before serving.

Makes about 1 cup



## **FRUIT SMOOTHIE**

- $\frac{1}{2}$  cup sliced fresh or thawed frozen strawberries
- $\frac{1}{2}$  large ripe banana, peeled and broken into chunks
- 1 scoop ( $\frac{1}{2}$  cup) strawberry sorbet
- $\frac{1}{4}$  cup cold milk

Combine all ingredients in Blender Jar. Cover and blend at High Speed until smooth. Pour into frosted mugs.

Makes 1-2 servings

## **BEST EVER MEATLOAF**

- |   |   |
|---|---|
| 1 slice sourdough bread<br>broken into pieces | 1 tablespoon soy sauce                                    |
| 1 small onion, peeled & quartered             | $1\frac{1}{2}$ pounds lean ground beef, pork<br>or turkey |
| 2 large garlic cloves, peeled                 | 1 egg   |
| $\frac{1}{2}$ cup catsup                      | $\frac{3}{4}$ teaspoon salt                               |
| $\frac{1}{3}$ cup packed light brown sugar    | $\frac{1}{2}$ teaspoon freshly ground pepper              |
| 1 tablespoon Worcestershire sauce             |   |

Place bread in Preparation Bowl. Cover and pulse at Low Speed until bread is chopped in to coarse crumbs. Transfer crumbs to a medium mixing bowl. Add onion and garlic to Preparation Bowl. Cover and pulse until finely chopped. Add to bowl with crumbs. Add catsup, brown sugar, Worcestershire and soy sauce to Blender Jar. Cover and process on High Speed until smooth. Add  $\frac{1}{4}$  cup mixture to bowl with crumbs, reserve remaining sauce. Add meat, egg, salt and pepper to bowl with crumb mixture. Mix well and shape into an 8 x 5 inch oval loaf on a jelly roll pan or a shallow roasting pan. Spread remaining sauce over meatloaf. Bake in a 375°F oven for 50 minutes or until internal meatloaf reaches 160F. Let stand 5 minutes before slicing.

Makes 5-6 servings

## **SPINACH DIP**

2 ounces baby spinach leaves	$\frac{1}{2}$ cup plain yogurt
1 bunch green onions cut into 1 inch pieces	1 teaspoon salt
8 ounce can water chestnuts, drained	$\frac{1}{2}$ teaspoon dried tarragon leaves
2 cloves garlic	$\frac{1}{4}$ teaspoon dry mustard
$\frac{1}{2}$ cup sour cream	$\frac{1}{4}$ teaspoon fresh ground pepper

Using the Preparation Bowl, Pulse the spinach on Low Speed. Remove and place in a medium bowl. Add onions to Preparation Bowl and Pulse on Low Speed to desired consistency. Add to spinach. Add Chestnuts and garlic to Preparation Bowl and chop on Low Speed until thoroughly chopped and mixed together. Add to chopped spinach mixture. Add remaining ingredients to spinach mixture and combine thoroughly. Cover and refrigerate for 2 hours to enhance flavor.

Makes about 2 cups

# COOK'S

## Limited Warranty

### 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.

### To Obtain Warranty Service

In the event that your product requires repair during the Warranty Period, contact your nearest JCPenney retail store or call JCPenney Product Service Dept. (800) 933-7115 for information regarding where to obtain warranty service.

### What This Warranty Does Not Cover

This warranty does not cover (a) damage due to acts of nature, including but not limited to, lightning, wind, or flood; (b) damage due to accident; (c) damage due to neglect, abuse, misuse, improper installation, mishandling, or failure to follow instructions provided in the product's Owners Guide; (d) damage resulting from alteration, improper maintenance, or repair by other than JCPenney authorized agent; (e) labor charges for installation, or for removal and reinstallation of the item for servicing; (f) non-rechargeable batteries, consumables, normal wear parts; and/or (g) items used in commercial applications.

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