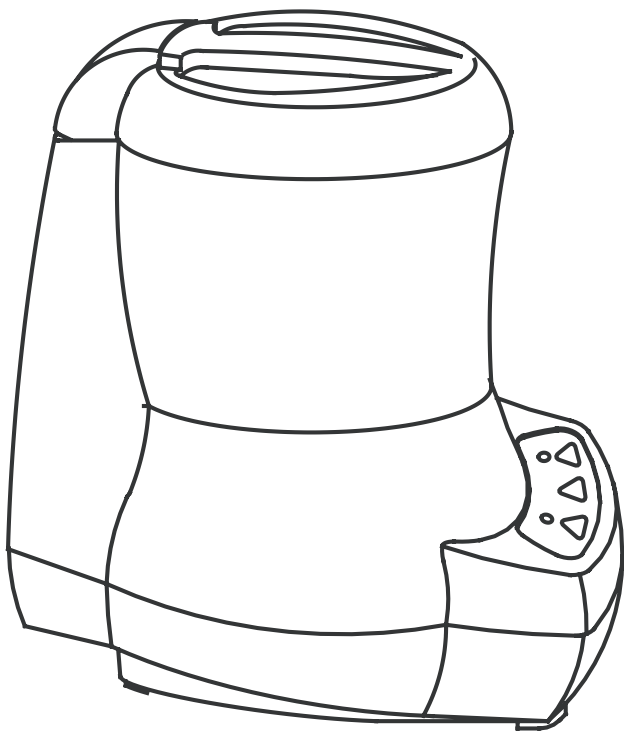


OWNER'S MANUAL

Model No. MJCH100B

Salton®

MINI CHOPPER



IMPORTANT SAFEGUARDS

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

READ ALL INSTRUCTIONS BEFORE USING.

1. Read all instructions.
2. To protect against risk of electrical shock do not put cord, plug, 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 the Chopping Blade while chopping food to reduce the risk of severe injury to persons or damage to Mini Chopper. A scraper may be used but must be used only when the Mini Chopper is not running.
12. Chopping Blade is sharp. Handle carefully.
13. To reduce the risk of injury, never place Chopping Blade on Base 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.

**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 Hub. Do not touch the Chopping Blade with your fingers. The Chopping Blade is 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 Mini Chopper does its work in seconds.
11. Do not operate Mini Chopper without food contents in Preparation Bowl.
12. Do not use if the Preparation Bowl is 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 placemats 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 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 Mini Chopper is not in use.

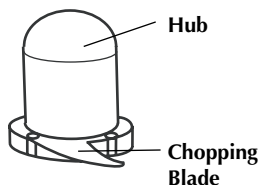
OPERATING INSTRUCTIONS

BEFORE FIRST USE

1. Carefully unpack the Mini Chopper and accessories.
2. Wash the Preparation Bowl, Chopping Blade, Whisk Attachment, Cover, and Storage 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 Mini Chopper 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.



CONTROL PANEL



CHOP (CHOPPING BLADE)

CHOP foods such as herbs, celery, onion, and garlic. The CHOP control is ideal for preparing sauces and salad dressings. Press the CHOP Button until the food is processed to desired consistency. The Mini Chopper will STOP when the Button is released.

GRIND (CHOPPING BLADE)

GRIND coffee beans, dried fruit, hard cheese, chocolate etc. Press the GRIND Button until desired consistency is achieved. The Mini Chopper will STOP when the Button is released. The desired result for preparing seeds or coffee will always depend on individual taste, typically, 20 to 40 seconds is sufficient time.

WHISK (WHISK ATTACHMENT)

Use the Whisk Attachment for emulsifying foods. Prepare mayonnaise, cappuccino foam, stiffen egg whites, etc.

When lightly pressed, Mini Chopper will STOP when the Button is released. Use this method for short bursts of whisking action. Press firmly on the WHISK Button and the unit will remain ON. WHISK to desired consistency. Press the WHISK Button again to turn Mini Chopper OFF.

NOTE: Some recipes may call for the use of both the Chopping Blade and the Whisk Attachment. For example, to prepare a mousse or a soufflé, first use the CHOP control with the Chopping Blade to CHOP ingredients; then change to the Whisk Attachment and use the WHISK control to finish processing.

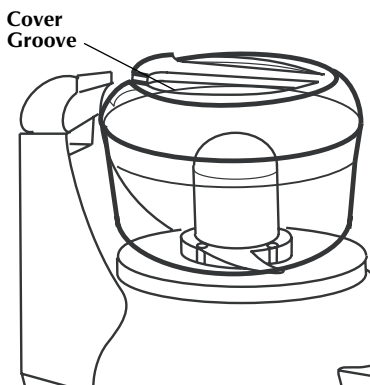
MINI CHOPPER OPERATION

1. Place the Motor Housing on a stable, dry and level surface.
2. Place the Preparation Bowl over the Center Stem on the Motor Housing. Turn the Preparation Bowl clockwise to lock into place.
3. Install the Chopping Blade or Whisk Attachment. Grasping the Hub, place the Chopping Blade or Whisk Attachment 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 1/2" to 3/4" cubes or pieces.
5. Press the Cover Release Button and make sure the Cover Latch is open. With the Mini Chopper facing you, place the Cover on top of the Preparation Bowl, with the groove slightly to the left of the Latch. The Cover Tabs will slide easily into the Preparation Bowl's Slots allowing you to turn the Cover clockwise until it locks into place.

NOTE: The groove in the Cover MUST line up at the back of the unit, next to the Cover Latch, or the Cover will not lock.

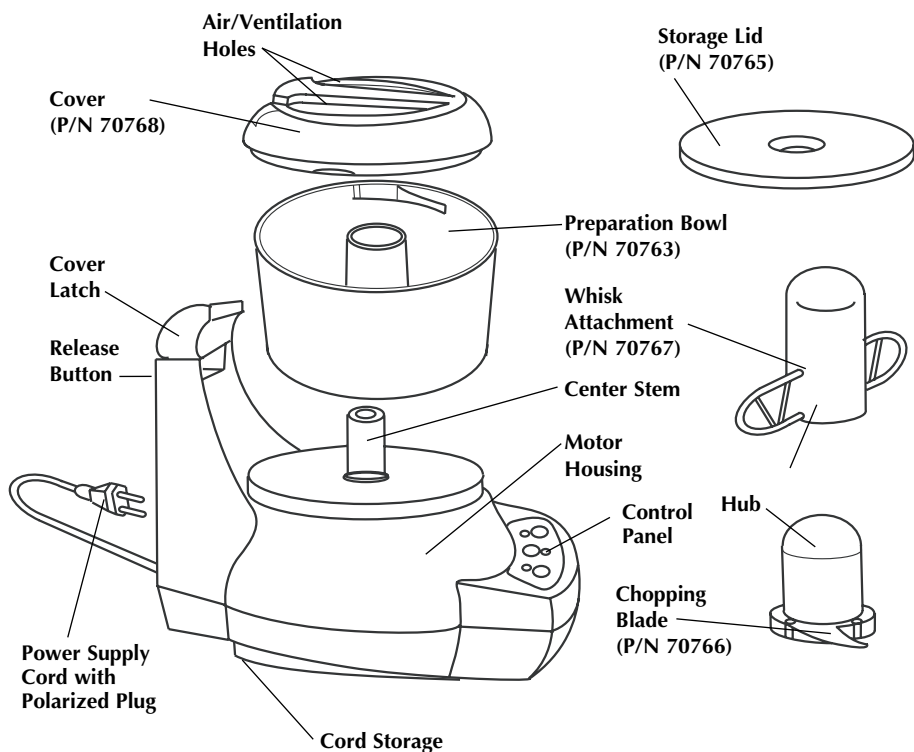
6. Press the Cover Latch down over the Cover until it "clicks." This ensures that the Cover is locked in place.

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



GETTING TO KNOW YOUR SALTON® MJCH100B MINI CHOPPER

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATION



MINI CHOPPER OPERATION (Continued)

7. Plug the Mini Chopper into a 120V AC electrical outlet.
8. To CHOP or GRIND, the Chopping Blade must be installed. With one hand on top of the Cover, hold the Mini Chopper firmly and press the desired Button: CHOP or GRIND. The corresponding red LED will illuminate when either Button is pressed. Hold the CHOP or GRIND Button down until desired consistency is achieved. When the processing task is complete, release the CHOP or GRIND Button. Remove plug from electrical outlet.
9. To WHISK, install the Whisk Attachment. Press the WHISK Button lightly to WHISK for short bursts. When the Button is released, the Mini Chopper will STOP. If you wish to WHISK for extended time, press the WHISK Button firmly to turn the Mini Chopper ON. When the whisking task is complete, press the WHISK Button again to turn Mini Chopper OFF. Remove plug from electrical outlet.
10. **Wait until the Whisk and/or Chopping Blade Attachment has come to a complete stop before attempting to open the Cover.** Press the round Release Button on the back of the unit to unlock the Cover Latch.

CAUTION: Always unplug Mini Chopper from outlet before assembly and before installing or removing Attachments.

11. Carefully turn the Preparation Bowl with Cover counter-clockwise and release it from the Motor Housing. Place on countertop or flat working area. Turn the Cover counter-clockwise and remove.
12. Carefully remove the Whisk and/or 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.
13. 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 or Whisk Attachment on the Center Stem without first putting Preparation Bowl properly in place.

NOTE: Always be sure to remove the Whisk and/or Chopping Blade Attachment before storing foods in the Preparation Bowl with Storage Lid.

FOOD PROCESSING CHART

INGREDIENT	CHOP	GRIND	WHISK	NOTES/TIPS
Basics:				
Baking Chocolate	☀	☀		Process no more than 1 ounce at a time. Break into 4 pieces 1/2" each. Chill in freezer for 3 minutes before chopping.
Butter	☀			
Chantilly cream			☀	Do not WHISK for too much time or you will process into butter
Cheese (hard)		☀		GRIND only small quantity. Cut into small pieces.
Cheese (soft)	☀			Well chilled.
Fruit cocktail	☀			
Mayonnaise			☀	All ingredients at same temperature (not too cold).
Milk for cappuccino			☀	Use full fat, cold milk. WHISK no more than 1/2 cup at a time.
Milk shakes	☀		☀	First CHOP, then WHISK to foam.
Stiffly beaten egg whites			☀	Continuous speed, several times in intervals. Use room temperature eggs. Maximum 2 eggs at a time for airing purposes.
Meat/Fish:				
General meats/fish	☀			Cold or precooked, cut in small pieces. CHOP in intervals and check frequently.
Bacon	☀			Fry or grill first.
Sauces	☀			
Vegetables/Herbs:				
Celery	☀			
Cooked vegetables	☀			Cook until soft, then process.
Garlic	☀			
Ginger root	☀			
Herbs (fresh)	☀			
Horseradish	☀			
Mushrooms	☀			
Olives	☀			Remove pits first.
Onions	☀			
Peppers (fresh)	☀			
Dry Foods:				
Cinnamon sticks		☀		
Coffee beans		☀		GRIND about 1/2 cup at a time, 20-40 seconds depending on taste (e.g., espresso powder requires longer GRIND time than filter coffee).
Nuts	☀	☀		
Peppercorns		☀		
Dry seeds		☀		Cumin, pine nuts, etc.

HELPFUL HINTS AND INSTRUCTIONS

- Cut larger food into pieces of even size, approximately 1/2" to 3/4" cubes or pieces.
- When preparing certain recipes, such as mousse, you may need to use the Chopping Blade first and then the Whisk Attachment.
- For sauces containing dry seeds (e.g., pesto sauce), GRIND the dry seeds separately, and then CHOP with the rest of the ingredients.
- Never overload the Preparation Bowl. As a guide, the maximum volume of ingredients to be processed should not exceed 3/4 of the Bowl capacity, and after being processed about 1/2 of the Bowl capacity.
- While the unit is running, you can add liquids to the food being processed. Pour oil, water, milk, etc. through the air ventilation holes located at the top of the Cover. Add liquids slowly, one teaspoon at a time. For air flow purposes, use only one of the openings to add the liquids.
- Be careful not to over-process. The Mini Chopper processes food in seconds. Never use the Mini Chopper continuously for more than 1 minute.
- To remove food from the side of the Preparation Bowl during processing, stop the Mini Chopper and wait until the Whisk and/or Chopping Blade Attachment has come to a complete stop. Unplug the Mini Chopper. Unlock, remove the Cover, and use a spatula to scrape the food into the center. Do not use your hand or fingers for this purpose.
- Scratches on the Preparation Bowl may result from grinding hard food items such as dried fruit, beans, and some herbs. These scratches will not affect the performance of the Mini Chopper.
- For food storage, remove Attachments from Preparation Bowl, add Storage Lid to top of Preparation Bowl and store in refrigerator.

USER MAINTENANCE INFORMATION

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

CLEANING

CAUTION: Never immerse the Motor Housing, Cord, or Plug in water or any other liquid.

1. Always unplug the unit before cleaning.
2. **Wait until the Whisk and/or Chopping Blade Attachment has come to a complete stop before attempting to open the Cover.** Press the round Release Button on the back of the unit to unlock the Cover Latch. Carefully turn the Preparation Bowl with Cover counter-clockwise and release it from the Motor Housing. Carefully remove the Whisk and/or Chopping Blade Attachment by grasping the Hub and lifting up and out of the Preparation Bowl.
3. Wash the Preparation Bowl, Chopping Blade and/or Whisk Attachment, and Cover immediately after each use in warm, soapy water. The Preparation Bowl, Cover, and Storage Lid can be washed in the dishwasher on the top rack and the Chopping Blade and Whisk Attachment in the cutlery basket. Rinse and dry thoroughly. **DO NOT** allow to soak in water for extended periods of time. This could damage the finish.
4. If necessary, wipe exterior surface of the Motor Housing with a moist cloth or sponge and dry thoroughly with a soft cloth.

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.

STORAGE

1. Unplug and clean unit.
2. Wrap cord around the cord storage area on the underside of the Mini Chopper.
3. Store the Mini Chopper and Attachments in the original box in a cool, dry place.
4. Be sure to store the Chopping Blade away from the reach of children.
5. Never store the Mini Chopper while it is plugged in.

LIMITED ONE YEAR WARRANTY

Warranty Coverage: This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

Warranty Service: To obtain warranty service, you must call our warranty service number at 1-800-233-9054 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

To return the appliance, ship to:

ATTN: Repair Center
708 South Missouri Street
Macon, MO 63552 USA

To contact us, please write to, call, or email:

Consumer Relations Department
PO Box 7366
Columbia MO 65205-7366 USA
1-800-233-9054
E-mail:
consumer_relations@toastmaster.com

What Is Not Covered: This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused by anything other than defects in material or workmanship during ordinary consumer use. This warranty is invalid if the serial number has been altered or removed from the product. This warranty is valid only in the United States and Canada.

LIMITATION ON DAMAGES: THERE SHALL BE NO LIABILITY FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITION ON THIS PRODUCT.

DURATION OF IMPLIED WARRANTIES: EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ALL IMPLIED WARRANTIES AND CONDITIONS, INCLUDING, WITHOUT LIMITATION, IMPLIED WARRANTIES AND CONDITIONS OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE OR USE ON THIS PRODUCT ARE LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may have other rights under the laws of your jurisdiction.

For more information on our products, visit our website: www.maxim-toastmaster.com.

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