



# MasterBlend Prep System

Instruction Manual

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# 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 electric shock do not put the appliance base, power cord or plug in water or other liquid. Ensure that appliance does not get wet (water splashes etc.) and do not use it with wet hands.
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
4. Unplug unit from outlet when not in use, before putting on or taking off parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
5. Flashing light indicates ready to operate. Avoid inadvertent contact with the touch screen.
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 the manufacturer at their customer service telephone number for information on examination, repair, or adjustment.
7. Avoid contacting moving parts. Do not attempt to defeat any safety interlock mechanisms.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, electrical or mechanical adjustment. Contact customer service for examination, repair or adjustment.
9. The use of attachments, including canning jars, cups or covers not recommended or sold by the manufacturer may cause a risk of injury to persons. Only items designed for use with this appliance should be used at all times.
10. Do not use outdoors. This unit is designed to be used only indoors.
11. Do not let cord hang over edge of table or counter. The cord can get tangled or cause the appliance to fall.
12. Do not let cord contact hot surface, including the stove. The protective insulation will burn making the appliance inoperable or unsafe to operate.
13. This unit is turned on by pressing the power button or by turning the knob to the desired speed.
14. Blades are sharp. Handle carefully. Use the blade's collar to handle. Touching the blades can cause injuries.
15. Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons or damage to the blender. A scraper may be used but must be used only when the blender is not running.
16. To reduce the risk of injury, never place cutter-assembly blades or discs

on the motor base without first putting jar/bowl properly in place. Always completely assemble the blade and the jar in place.

17. Always operate blender and food processor with cover properly placed on the jar/bowl.
18. When blending hot liquids in the jar, remove center piece of two-piece cover. Blending hot liquids may cause the lid to unlock itself from the jar and the hot liquid can cause serious personal injuries.
19. Avoid any contact with blades or moveable parts.
20. 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 MasterBlend Prep System. A scraper may be used but must be used only when the unit is not running.
21. Be certain cover is securely locked in place before operating appliance.
22. Never feed ingredients down the food chute by hand. Always use food pusher to push ingredients down.
23. Do not fill the bowl, jar or personal cup above the maximum fill line to avoid risk of injury due to damage to the cover or bowl.
24. Risk of thermal burn injury due to excessive pressure in the container. Do not blend hot liquids.

## **FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS ADDITIONAL IMPORTANT SAFEGUARDS**

**All users of this appliance must read and understand this owner's manual before operating or cleaning this appliance.**

1. The cord to the appliance should be plugged into a 120 V AC electrical outlet only.
2. If this appliance begins to malfunction during use, immediately stop the appliance and unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
3. If this appliance falls or accidentally becomes immersed in water, unplug it immediately. Do not reach into the water.
4. Do not use this appliance after it has fallen into or becomes immersed in water.
5. To reduce the risk of injury to persons or property, never use this appliance in an unstable position.
6. Do not use this appliance for other than its intended use. The appliance may be damaged and cause serious personal injury or cause property damage.
7. Do not use if the jar is cracked or chipped.

**IMPORTANT:** Do not overfill. Never fill ingredients beyond the jar's max line.

**WARNING:** Failure to add enough liquid before processing may cause the jar to

break or chip.

**WARNING:** To avoid spills, make sure the lid is properly locked in place on the jar or bowl with the lid cap in position before selecting any SPEED.

### **NOTES ON THE CORD**

- A. A short power-supply cord (or detached power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a long cord.
- B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C. If a long detachable power-supply cord or extension cord is used:
  - 1. The marked electrical rating of the cord set, or extension cord should be at least as great as the electrical rating of the appliance.
  - 2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord; and
  - 3. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

### **NOTES ON THE PLUG**

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in 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, contact a qualified electrician. Do not modify the plug in any way.

### **PLASTICIZER WARNING**

**CAUTION:** To prevent plasticizers from migrating to 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.

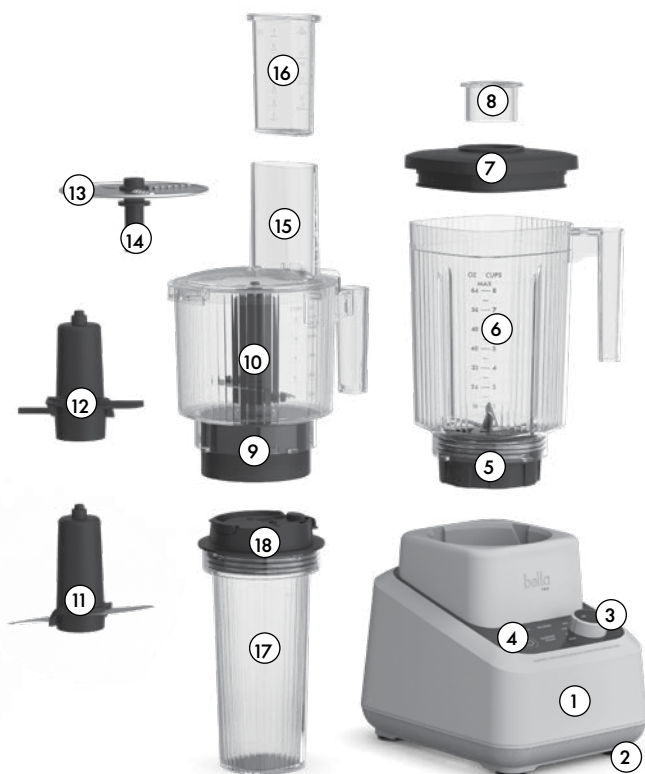
### **TO RESET THE UNIT**

Your Bella MasterBlend Prep System is equipped with a Resettable Thermal Protector to protect the motor. If the motor shuts down, unplug the unit. Let the unit rest for approximately 20 minutes. Once the resting period has elapsed, plug the power cord back into the outlet and continue operating. If your unit does not function properly following this procedure, discontinue use and contact Consumer Service.

## GETTING TO KNOW YOUR MASTERBLEND PREP SYSTEM

Product may vary slightly from illustration.

1. Base (Housing)
2. Nonslip Feet
3. Speed Control Dial
4. Control Panel
5. Stainless Steel Blender Blade Collar
6. Blender Jar
7. Blender Lid
8. Measuring Cup
9. Drive Shaft (Gearbox)
10. 5 Cup Food Processing Work Bowl
11. Stainless Steel Processing Blade
12. Plastic Dough Blade
13. Reversible Slicing / Shredding Disc
14. Disc Support
15. Food Processor's Lid
16. Food Pusher
17. Personal Blender cup
18. Personal Blender Cup Lid



## BEFORE USING FOR THE FIRST TIME

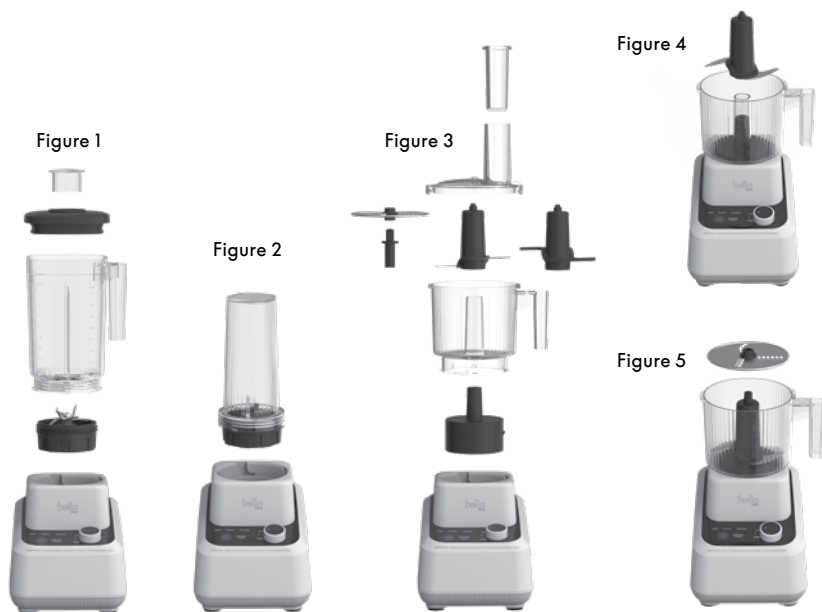
1. Carefully unpack the Bella MasterBlend Prep System and remove all packaging materials. Check the contents to ensure that all parts are present, and have been received in good condition.
2. Only handle blending blades by their collar or stem.

**WARNING:** Do not touch blades. Blades are very sharp. Use extreme care when handling. Failure to do so can result in personal injury.

3. Wash lids, blades, disc, measuring caps and jars in warm, soapy water. Rinse and dry thoroughly.
4. Clean jar, food processor bowl and to-go cup before first use. Fill cup one-quarter full with clean, warm water. Following the steps outlined in the operating instructions, pulse several times using the blending blades. Rinse thoroughly.
5. The motor base and food processor's gear box may be wiped with a damp cloth.

**WARNING:** DO NOT IMMERSE THE MOTOR BASE OR FOOD PROCESSOR'S GEAR BOX IN WATER.

## ASSEMBLY INSTRUCTIONS



### BASE/BOWL/JAR ASSEMBLY

1. Before assembling and using the Bella MasterBlend Prep System, make sure that the power cord is unplugged.
2. Place the base facing you on a dry, level surface.

**WARNING:** Blade attachments are very sharp. Use extreme care to always grasp the center hub when handling the blades.

3. To assemble the blender, first screw in the blade holder by rotating it clockwise onto jar's base. Place lid on top of jar and push downwards. Place measuring cup on the lid, and twist clockwise to fix. Finally, fix blender into the main housing by turning it clockwise until locked in place. (Figure 1)
4. To assemble the personal blender, screw the blade holder clockwise to ensure it is fixed, then invert the personal blender cup and screw it clockwise into the main housing (Figure 2)
5. To assemble the food processor, first rotate the gearbox counterclockwise into the processing bowl, ensuring it is fixed. Then insert desired blade or disc (Stainless steel chopping blade/plastic dough blade/slicing and shredding disc with bracket), rotate the processing cup clockwise into the main housing, and assemble the bowl lid and food pusher. (Figure 3)

**NOTE:** The Food processor comes with a Stainless-Steel chopping blade, dough blade and slicing/shredding reversible disc. Choose your desired attachment.

### ATTACHING THE STAINLESS STEEL CHOPPING BLADE AND DOUGH BLADE

**WARNING:** Blade attachment is very sharp. Use extreme care to always grasp the center hub when handling the blade. Failure to do so can result in personal injury.

1. Fit the blade's center hole over the spindle (Figure 4). Turn the blade until it drops to the bottom of the processing bowl and is securely fastened.
2. Attach and lock the lid following the Lid Assembly Instructions.

#### **ATTACHING THE REVERSIBLE SLICING/SHREDDING DISC**

**WARNING:** Both sides of this disc are very sharp. Use extreme care to always grasp the center hub when handling the disc. Failure to do so can result in personal injury.

1. Place disc support on top of the drive shaft.
2. Grasping the center hub, hold the disc with the slicing blade UP to slice. Turn the disc over with the shredding.
3. Fit the disc's center hole over disc support. Turn disc until it easily drops down onto the top of the support and is securely fastened. (Figure 5)
4. Attach and lock the lid following the Lid Assembly Instructions.

#### **FOOD PROCESSOR'S LID ASSEMBLY**

1. Align the large tab on the lid so that it sits slightly directly over the lid/bowl interlock channel, slightly to the left of the handle.
2. Holding the handle of the processing bowl with one hand, grip the feed chute with the other hand and rotate the lid clockwise; an audible click can be heard as the lid locks into place.

**NOTE:** If the lid interlock is not properly engaged, the Food Processor will not operate.

3. Insert the food pusher into the feed chute.
4. Plug the cord into a 120V AC power outlet.
5. The Food Processor is now ready to use.

#### **OPERATING INSTRUCTIONS**

1. Place the motor base on a flat, clean, dry countertop or table.
2. Make sure the unit is unplugged.
3. The Bella MasterBlend Prep System comes with one 64-oz PCTG plastic jar with lid, one 40-oz (5-cup) PCTG plastic food processor, and one 24-oz PCTG personal blender. Place the food to be processed into the desired container.

#### **BLENDER:**

1. Assemble the blender jar following the assembly instructions, place the assembled plastic jar and blade base onto the motor block until it is securely engaged. Make sure blender is switched OFF and the speed control dial is set to O.

**IMPORTANT:** Check to make sure the jar is properly fixed to the motor block.

2. **NOTE:** The blade can be detached from the jar by turning counter-clockwise to make cleaning easier. Always handle blades with extreme care to avoid injury.

**WARNING:** Never operate the Blender when the plastic jar is empty.

**WARNING:** Never over fill the jar. Do not exceed the Max Line.

3. Place ingredients in the jar; push down the lid on top of the plastic jar until it is locked.
4. To process, plug the unit into a 120V plug, press power button and press any of the speeds on the speed control base or twist the knob to reach a desired speed or pulse function.

#### **FOOD PROCESSOR:**

1. The food processor bowl comes with a reversible slicing and shredding disc, a chopping blade and a dough blade. To assemble the food processor bowl, place the desired disc or blade in the bowl and insert assembled bowl onto the motor block until it is securely engaged following the assembly instructions. Make sure unit is switched OFF and the speed control dial is set to O.

**IMPORTANT:** Check to make sure the bowl is properly fixed to the motor block.

**WARNING:** Never operate the unit when the plastic bowl is empty.

2. Place ingredients in the bowl; Insert the food pusher into the food chute of the lid. Place lid on top of bowl and twist it clockwise until locked.

**WARNING:** Never over fill the bowl. Do not exceed the Max line.

3. To process, plug the unit into a 120V plug and turn the speed control dial to PULSE (P) or LOW (L) to begin operation.
4. Use LOW (L) speed to prepare doughs and batters. HIGH (2) speed is ideal for most other chopping, mixing, and processing tasks. Use HIGH (2) or LOW (L) when slicing/shredding.

**NOTE:** PULSE (P) will stop when the dial is released.

5. If it becomes necessary to add additional ingredients to the processing bowl, simply remove the food pusher. Use the cup provided to pour small amounts of oil or other liquids through the feed chute while processing.

**CAUTION:** Never use fingers or utensils to push food down the feed chute. Always use the food pusher.

6. Use even, constant pressure on the food pusher to feed food into the feed chute.
  7. For best results, do not fill processing bowl to maximum. Limit food quantity to 5 cups for optimal food processing performance.
- NOTE:** When processing multiple ingredients for one recipe, avoid over-processing foods at the bottom of the bowl by chopping small batches of each ingredient.
8. When processing is complete, turn the speed control dial to O. Unplug the unit.
  9. Grasping the feed chute and the processing bowl handle, rotate the lid counter-clockwise to unlock. Remove lid.
  10. Use the center hub on the shredding/slicing disc to lift the processing blade or slicing/shredding disc up and off the spindle.
  11. Grasping the processing bowl handle firmly, rotate the bowl counter-clockwise to unlock. Lift to remove the processing bowl from base. Then remove the spindle.
  12. Use a spatula to carefully remove processed food from the blade and the processing bowl.

### **GUIDELINE FOR FOOD PROCESSING:**

| <b>PROCESSING WITH THE FOOD PROCESSOR/CHOPPING BLADE</b> |  |
|--|--|
| <b>The Food</b>  | <b>How to prepare</b>  |
| Fruit and vegetables                                     | Peel and core if necessary. Remove large, hard pits and seeds. Cut into ¾-inch pieces and process up to 1 cup at a time.   |
| Meat, poultry and fish                                   | These should be very cold, but not frozen. First, cut into ¾-inch pieces. Put up to ½ pound in work bowl. Pulse until desired consistency is reached. Check texture every 2 or 3 seconds to avoid overprocessing.  |
| Bread, crackers or cookies                               | Break into 1-inch pieces and process continuously until texture for crumbs is fine. For seasoned crumbs, chop with herbs. For buttered crumbs, dribble melted butter through feed tube while processing. Process no more than 1 cup at a time.   |
| Crumb crusts   | Chop crackers or cookies as described in preceding paragraph. Add other ingredients as specified by recipe. Pulse until combined. Process no more than 1 cup at a time.  |
| Hard cheese - grated                                     | If it's too hard to cut with a knife, don't try to chop it - it may damage the blade. First cut into ½-inch pieces. Pulse until pea-sized, then process continuously. You can chop it as coarse or as fine as you want. Simply run machine longer for finer chop. Process no more than 3 ounces at one time. |
| Whipping cream   | Process refrigerated cream 1 cup at a time. It is excellent as a topping for desserts or hot drinks.   |
| Fresh herbs  | Work bowl and metal blade must be clean and dry. Remove stems; use leaves only. Dry herbs completely. The more herbs you chop at once, the finer chop you can get. Chopped herbs keep for several days in the refrigerator in airtight bags, or can be frozen for months. Chop up to ½ cup at one time.      |
| Grating citrus zest                                      | For best results, work bowl and blade must be clean and dry. Remove zest from fruit in strips (using vegetable peeler). Use no more than 8 strips at a time (zest of one medium lemon). Cut strips in half. Add strips and 1 teaspoon sugar (from recipe) to the work bowl. Process for 15 to 20 seconds.    |

| <b>PROCESSING WITH THE FOOD SLICING/SHREDDING DISC</b>         |   |   |
|--|---|---|
| <b>The Food</b>  | <b>To prepare for slicing</b>   | <b>To prepare for shredding</b>   |
| Long narrow foods like carrots, celery, cucumbers and zucchini | Cut into even lengths about 1 inch shorter than height of feed tube. Stand pieces upright in feed tube, flat side down, adding enough pieces so they cannot tilt. | For long shreds, cut into largest size that will fit sideways in feed tube. Stack in feed tube to about 1 inch from top. For shorter shreds, stand pieces upright in feed tube, flat side down (as described in slicing column). Cut into even lengths, about 1 inch shorter than height of tube. |

| PROCESSING WITH THE FOOD SLICING/SHREDDING DISC   |   |   |
|---|---|---|
| Apples, onions, potatoes, peppers, tomatoes and other large round fruits and vegetables | Cut, coring and seeding if necessary, into even pieces to fit into the feed tube. Pack solidly to prevent tilting. Fill feed tube to about 1 inch from top. Use light to moderate pressure. | Prepare same as for slicing. Place in feed tube sideways for longer shreds, or upright for shorter shreds.                                      |
| Strawberries, mushrooms, radishes and other small, round fruits and vegetables          | Prepare foods as required. Place in feed tube. Use light to moderate pressure.  | Radishes shred well. Prepare same as for slicing.   |
| Cabbage, iceberg lettuce  | Cut off top and bottom, leaving center section. Cut into wedges to fit feed tube upright. Remove core. Cut top and bottom pieces in similar wedges.   | Prepare same as for slicing.  |
| Soft cheeses like mozzarella  | Do not slice.   | Cut into pieces to fit feed tube. Chill in freezer for 5 minutes before processing. Stand pieces in feed tube and use light pressure on pusher. |
| Medium- hard cheeses like Cheddar and Swiss   | Cut into pieces to fit feed tube. Stand pieces in feed tube and use light pressure on pusher.   | Prepare same as for slicing.  |
| Hard cheeses like Parmesan  | Do not slice.   | Do not shred.   |

#### **PERSONAL BLENDER:**

1. Assemble the personal blender following the assembly instructions. Place the assembled cup and blade base onto the motor block until it is securely engaged. Make sure blender is switched OFF and the speed control dial is set to O.

**IMPORTANT:** Check to make sure the cup is properly fixed to the motor block.

**NOTE:** The blade can be detached from the cup by turning counter-clockwise to make cleaning easier. Always handle blades with extreme care to avoid injury.

**WARNING:** Never operate the Blender when the plastic cup is empty.

**WARNING:** Never over fill the cup. Do not exceed the Max Line.

2. Place ingredients in the cup; fix the blade collar to the cup by twisting it clockwise until locked.
3. To process, plug the unit into a 120V plug and press any of the speeds on the speed control base.
4. When the processing is completed, always press the power button to turn the unit OFF and make sure to unplug the unit.
5. Unlock and pull up the plastic jar, bowl or cup from the motor base.

**NOTE:** Number of cycles needed to achieve desired results will vary best on quantities and recipes.

#### **CONTROL PANEL CHART**



## POWER

- Upon connecting the blender to a power source, the control panel will illuminate and emit a beep sound, indicating it's in standby mode. To select any function, simply press the power button.
- To stop any operation, press the power button once more.

## CHOP

- To use CHOP mode, assemble unit with food processor bowl.
- Activate the unit by pressing the power button. The button will flash and the functions will light up.
- Select the CHOP function by pressing the CHOP button once. The CHOP button will flash. Start the operation by pressing the CHOP button again. Both the CHOP and POWER buttons will remain lit.
- Chops fresh vegetables into even pieces. Raw vegetables should be no bigger than ½" pieces before chopping them in the blender.
- Press either POWER or CHOP button again to turn CHOP OFF.
- CHOP has a fixed 6-cycle time and will automatically turn OFF after 45 seconds.

## DOUGH

- To use DOUGH mode, assemble unit with food processor bowl.
- Activate the unit by pressing the power button. The button will flash and the functions will light up.
- Select the DOUGH function by pressing the DOUGH button once. The DOUGH button will flash. Start the operation by pressing the DOUGH button again. Both the DOUGH and POWER buttons will remain lit.
- Make dough by adding water, flour, salt and olive oil into the food processor bowl.
- Press either POWER or DOUGH button again to turn DOUGH OFF.
- DOUGH has a fixed cycle time and will automatically turn OFF after 60 seconds.

## ICE CRUSH

- To use ICE CRUSH mode, assemble unit with blender jar.
- Activate the unit by pressing the power button. The button will flash and the functions will light up.
- Select the ICE CRUSH function by pressing the ICE CRUSH button once. The ICE CRUSH button will flash. Start the operation by pressing the ICE CRUSH button again. Both the ICE CRUSH and POWER buttons will remain lit.
- For optimal results when crushing ice, smaller ice cubes are typically easier to crush than larger ones. Alternatively, you can break larger ice cubes into smaller pieces before adding them to the blender's jar.
- ICE CRUSH quickly crushes ice cubes and is perfect for preparing frozen desserts or drinks.
- Press either POWER or ICE CRUSH button again to turn ICE CRUSH OFF.
- ICE CRUSH has a fixed 5-cycle time and will automatically turn OFF after 33 seconds.

## SMOOTHIE/CLEAN

- To use SMOOTHIE mode, assemble unit with blender jar or personal blender cup.
- Activate the unit by pressing the power button. The button will flash and the functions will light up.
- Select the SMOOTHIE function by pressing the SMOOTHIE button once. The SMOOTHIE button will flash. Start the operation by pressing the SMOOTHIE button again. Both the SMOOTHIE and POWER buttons will remain lit.
- Blends fresh or frozen fruits and vegetables into the perfect smoothie.
- Press either POWER or SMOOTHIE button again to turn SMOOTHIE OFF.
- SMOOTHIE has a fixed 6-cycle time and will automatically turn OFF after 60 seconds. After cycle, the unit will emit 6 beeps to indicate completion.

## PULSE/O/LOW/HIGH MANUAL KNOB

- When the knob is turned to the "LOW" position, the unit will run at a low speed.
- When the knob is turned to the "HIGH" position, the unit will run at a high speed.
- Select PULSE to blend ingredients through controlled bursts of power.
- Use PULSE to dislodge ingredients clumped around the blade and at the bottom of the jar.
- PULSE is activated as the knob is turned to PULSE. Release the knob and it will automatically return to O, stopping the unit.

**NOTE:** For best results, time the PULSES to ensure that blades come to a complete stop before pulsing again.

**NOTE:** Always turn the speed control dial to O after use

## USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

## CARE & CLEANING INSTRUCTIONS

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

1. Always unplug the MasterBlend Prep System before cleaning.

2. Whenever possible, simple rinse parts immediately after processing to make cleanup easier.
3. Always handle blades using the blade collar or stem.

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

4. For quick clean-ups, fill blender jar, food processor bowl or personal blender jar one-quarter full with clean warm water. Press Pulse several times or the "Clean" mode. Rinse thoroughly.
5. Remove the lids after use to clean. Wash the lids and the plastic jars and bowl in warm soapy water. Rinse and dry thoroughly.

**CAUTION:** never use rough scouring pads or abrasive cleansers on any plastic or metal parts as the surface may be damaged.

6. The blender jar and lid, food processor bowl, lid and pusher, and personal blender jar are top-rack ONLY dishwasher safe.

**IMPORTANT:** after dishwashing, always check to make sure the gasket seal on the lid is properly in place as the heat from some dishwasher may cause to become loose.

7. The motor base may be wiped with a damp cloth or sponge. Dry thoroughly.
8. Food processor's gear box may be wiped with a damp cloth or sponge. Dry thoroughly.
9. Clean blades, disc and blade collars with a small brush to avoid injuries when getting too close to blades.

**WARNING:** DO NOT IMMERSE THE MOTOR BASE IN WATER.

**NOTE:** The blade can be detached from the jar by turning counter-clockwise to make cleaning easier. Always handle blades with extreme care to avoid injury.

## **STORING INSTRUCTIONS**

1. Unplug and clean the unit.
2. Store in original box or in a clean, dry place.
3. Never store the MasterBlend Prep System while it is hot or plugged in. Never wrap cord tightly around appliance. Never place any stress on cord, especially where the cord enters the unit, as this could cause the cord to fray and break.
4. This unit comes with a cord storage at the base for convenient storage.



## LIMITED TWO-YEAR WARRANTY

SENSIO Inc. hereby warrants that for a period of **TWO YEARS** from the date of purchase, this product will be free from mechanical defects in material and workmanship, and for 90 days in respect to non-mechanical parts. At its sole discretion, SENSIO Inc. will either repair or replace the product found to be defective, or issue a refund on the product during the warranty period.

The warranty is only valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt, as proof of purchase is required to obtain warranty validation. Retail stores selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.

### EXCLUSIONS:

The warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use of the product, use of improper voltage or current, improper routine maintenance, use contrary to the operating instructions, disassembly, repair, or alteration by anyone other than qualified SENSIO Inc. personnel. Also, the warranty does not cover Acts of God such as fire, floods, hurricanes, or tornadoes.

SENSIO Inc. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in time to the duration of the warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, and therefore, the above exclusions or limitations may not apply to you. The warranty covers specific legal rights which may vary by state, province and/or jurisdiction.

### HOW TO OBTAIN WARRANTY SERVICE:

You must contact Customer Service at our toll-free number: 1-866-832-4843.

A Customer Service Representative will attempt to resolve warranty issues over the phone. If the Customer Service Representative is unable to resolve the problem, you will be provided with a case number and asked to return the product to SENSIO Inc. Attach a tag to the product that includes: your name, address, daytime contact telephone number, case number, and description of the problem. Also, include a copy of the original sales receipt. Carefully package the tagged product with the sales receipt, and send it (with shipping and insurance prepaid) to SENSIO Inc.'s address. SENSIO Inc. shall bear no responsibility or liability for the returned product while in transit to SENSIO Inc.'s Customer Service Center.





For customer service questions or comments  
1-866-832-4843 / [help@bellahousewares.com](mailto:help@bellahousewares.com)



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