

Quick Chef™ Pro



Key Features and Benefits

- No need to lock the cover, just place the cover on top of the base, and the rim seals to ensure that you can safely and quickly prepare foods (even liquids) without leaks. For best results, push down on the cover firmly.
- Thanks to its three blades, you can cut fruits, vegetables and herb very quickly.
- Virtually airtight and liquid-tight seal is included, and fits on the base of the container to store recipes in the refrigerator.
- Included small basket can be placed in the base and used to spin-dry fresh herbs or small salads.
- 5½-cups/1.3 L base, provides space for thoroughly chopping and mixing. Plus, it's clear enough to easily see how the chopping and mixing is progressing without opening the cover.
- Three sharp blades are positioned to chop fruits and vegetables quickly and thoroughly.
- The paddle whisk is designed to easily whisk and blend cream, batters, dressings, dips and more.
- The paddle whisk's bottom edge is flanged, to push ingredients upward for even mixing.
- The ergonomic shape of the handle makes it easy to turn, even when the funnel is in use.
- The cover with ergonomic grip ensures a comfortable, firm grip while turning the handle with the other hand.
- The funnel has a maximum capacity of 3 tbsp./44.4 mL. Turn the funnel from the closed position to one of the open positions to regulate the speed the ingredient is added. Symbols on the funnel indicate settings from closed (smallest circle) to fully open (largest circle). Push the funnel down in the closed position to ensure that no liquid drips into the base.
- The soft anti-slip rim on the bottom holds the base securely in place when in use.
- Store blades, handle, funnel and whisk inside the base for storage. Store basket and seal can separately.

Product Specifications

- **Care:** The top of the cover unsnaps, and it can be placed in the dishwasher. To open the cover, gently insert a butter knife in the slot between the top of the cover and the rim of the cover bottom. The blade attachment and the anti-slip rim on the base should be hand washed. All other parts of the Quick Chef™ Pro are dishwasher safe.
- **Warning: The blades are very sharp. Handle with care. Do not use the blades to chop ice or frozen foods**
- **Dimensions:** 7 x 3.5 X 9" (including knob)/17.9 x 9 X 22.8 cm
- **Capacity:** 5½ cups/1.3L
- **Mold Numbers:** Container 5578, foot rim 5579, cover bottom 5580, cover top 5581, gear mechanism frame 5582, beater 5586, 79mm blade 5587, funnel 5588, funnel closing cap 5589, 83mm 5597, cutter axle for 3 blades 6306, gear green 80673, screw cutter 80744, screw gear frame 80745, handle and knob 80747, seal 228, basket 5595
- **Q Warranty:** free of manufacturing defects for one year

How to Position

The Quick Chef™ Pro is a time saving alternative to an electric food processor. Versatile product has three sharp blades for chopping, a paddle whisk for mixing and whisking; a funnel with measurements for making dressings; a small basket to dry fresh herbs and small salads, an ergonomic cover and handle for easy turning and an airtight and liquid tight seal for storing.

How to Demonstrate

- “No more dragging out the heavy blender. Just a few turns of the handle and you can blend most any fruit and liquid.”
- “Its portable size is still large enough to make the best salsas for your family.”
- “It’s absolutely amazing how easy it is to chop with the Quick Chef™ Pro. It is much easier than a food processor, plus it takes up less room and does not use electricity.”
- “This chopper works great on a variety of foods. It will chop onions, tomatoes and more. with little effort on your part.”
- “Keep more than one for your kitchen! Dice onions, celery, carrots, tomatoes, and then switch to the whisk attachment and make ice cream, pudding, whipped cream—you name it, it can be done with this one little machine.”
- “If I had to move and take one processor with me, it would be this one because it is compact for easy storage. Parts store inside the base making it compact and easy to store and take out for everyday use!”
- “With the Quick Chef™ Pro, you can chop everything you need. If you are mixing a dip, such as salsa, you can make it right in the Quick Chef™ Pro without having to dirty any other dishes. Now you can make those recipes you may have avoided due to the mess. With this product you won’t hesitate to create those recipes!”
- “Use it for everything from appetizers, hash browns, sauces and desserts.”
- “Great for anyone who is short on time and loves to cook.”
- “Save money by buying a large box of tomatoes and onions from your local farmer. Chop them up all at once in your Quick Chef™ Pro and freeze in small portions for stews and sauces.”
- “Great for making baby food that contains no preservatives or artificial ingredients—just wholesome food.”
- “You can chop an onion in seconds with no tears”

To Chop or Mix

- Place the blade or paddle whisk on the inside center pole of the base.
- Place ingredients in the base, preferably to a maximum of one-fourth of the base capacity.
- On a countertop, place the cover on the base and press down.
- Turn the handle clockwise with one hand, holding the cover steady with the other hand. Occasionally turn in opposite direction to help to mix or pick up bits. To ensure all food is chopped or mixed, lightly tap the container.
- After you have removed the blade or whisk you can use the Saucy Silicone Spatula to scrape the food out of the base into your recipe, or just place the seal on the base and store in the refrigerator.

Usage Suggestions

- Chopping vegetables such as onions, carrots, cucumbers, lettuce, zucchini, peppers, cabbage, etc.
- Chop nuts like walnuts, almonds, peanuts and cashews.
- All in one preparation of an omelet, frittata, or quiche from the vegetables and potatoes to the eggs and cheese.
- Fantastic dips and spreads such as guacamole, hummus, salsa or tzatziki.
- Delicious strawberry, raspberry, blackberry, or blueberry sauces for your ice-cream, pancakes, waffles and cakes.
- With the paddle whisk, prepare a tasteful cocktail, vinaigrette or marinara sauce.
- Make a delicious milk shake out of milk, cream, ice cream and fruits to refresh your family and guests.

How To Cross Sell

- Have a Salsa Party! Up sell with the Salsa Set, Keeper, and Modular Mates® Containers.
- Create recipes for party demonstration with food preparation items, *Entertaining with Ease* and *Time Savers* products.

Notes: