

BLACK+DECKER™

LEAN GREEN PREP MACHINE

Use & Care Manual
SL1050



IMPORTANT SAFEGUARDS.

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

- Read and save all instructions.
- To protect against risk of electrical shock, do not immerse base, motor, cord or plug in water or other liquid. Do not use the appliance in the bathroom, near water, or outdoors.
- Close supervision is necessary when any appliance is used by or near children.
- This appliance should not be used by children.
- Unplug cord from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Do not use the appliance if the cable is damaged or if the appliance has been dropped or damaged in any way. Do not use the appliance if any part is broken. Contact our toll-free customer service number for information on examination, repair, electrical or mechanical adjustment.
- Do not touch moving parts or blades. The blades are sharp; store out of reach of children.
- Don't use fingers or cutlery to push food down the feed chute - only use the pusher. Any utensils to move the food may be used ONLY when the appliance is not running.
- Don't use the appliance for any purpose other than those described in these instructions.
- The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
- Do not let the cord hang over edge of table or counter, or touch hot surfaces.
- Don't run the motor continuously for more than 10 minutes as it may overheat. After 10 minutes, switch off the appliance for at least 10 minutes to recover.
- Make sure the cones have come to a full stop before removing.
- Always use the pusher to clear the food chute. When this method is not possible, unplug cord from outlet and disassemble unit to remove the remaining food.
- This appliance is not intended for commercial, professional or industrial use. It is designed and built exclusively for household use only.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Unplug the appliance before fitting or removing attachments.
- Do not use the appliance other than for intended use.
- 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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

SAVE THESE INSTRUCTIONS.

This product is for household use only.

SAFETY FEATURES

POLARIZED PLUG (120V models only)

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 into 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.

TAMPER-RESISTANT SCREW

Warning: This appliance is equipped with a tamper-resistant screw to prevent removal of the outer cover. To reduce the risk of fire or electric shock, do not attempt to remove the outer cover. There are no user-serviceable parts inside. Repair should be done only by authorized service personnel.

ELECTRICAL CORD

1) A short power cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

2) Longer detachable power cords or extension cords are available and may be used if care is exercised in their use.

3) If a long detachable power cord or extension cord is used,

a) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance,

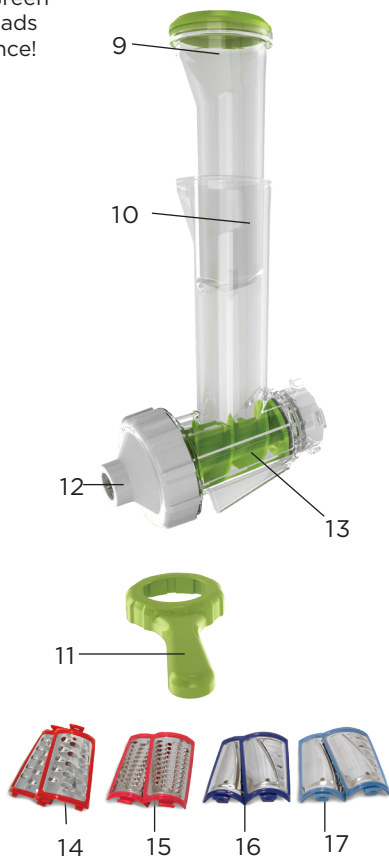
b) If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

c) 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 unintentionally.

Note: If the power cord is damaged, please contact the warranty department listed in these instructions.

GETTING TO KNOW YOUR LEAN GREEN PREP MACHINE

Congratulations on the purchase of your Lean Green Prep Machine! We hope you will love making salads and desserts in one easy and convenient appliance!



Food processor attachment

1. Food pusher lid (Part# SL1050-01)
2. Food pusher & blade storage (Part# SL1050-02)
3. Wide-mouth food chute (Part# SL1050-03)
4. Twist-lock ring (Part# SL1050-04)
5. Blade cone (Part# SL1050-05)
6. Handle
7. Base
8. On/off power switch

Frozen dessert attachment

9. Pusher (Part# SL1050-06)
10. Food Chute (Part# SL1050-07)
11. Wrench (Part# SL1050-09)
12. Nozzle (Part# SL1050-08)
13. Auger (Part# SL1050-10)

Blades

14. Coarse shredding blade (Part# SL1050-13)
15. Fine shredding blade (Part# SL1050-14)
16. Thick slicing blade (Part# SL1050-11)
17. Thin slicing blade (Part# SL1050-12)

HOW TO USE

This product is for household use only.

GETTING STARTED

- Remove all packing material and any stickers from the product.
- Remove and save literature.
- Please visit www.prodprotect.com/applica to register your warranty.
- Handle blades carefully; they are very sharp. Wash all parts except base in hot soapy water. Rinse; then dry.

USING THE FOOD PROCESSOR ATTACHMENT

1. Make sure appliance is OFF and unplugged.
2. Remove twist-lock ring from food chute mouth by turning clockwise (A). Carefully remove blade cone.
3. Choose appropriate blade set for food you will be slicing or shredding.

Note: Use the same 2 blades on each side of cone.

4. To place the blades in cone opening, insert the small tabs on base of blade fitting into the bottom of the opening. Push top tab in until blade locks in place. (B)
5. Insert blade cone into food chute mouth (C) and place twist-lock ring over it. Twist ring counterclockwise to lock ring into place. (D)
6. Insert food chute assembly into base with the end angled up and to the right (the food chute mouth will be angled down towards counter). Turn the chute assembly counterclockwise until it locks into base and top of chute is pointing straight up. (E)
7. Place a bowl under chute mouth to catch prepped food.
8. Cut food to fit inside the chute and place food in the top of the food chute.

Tip: For best results, fill so the food does not spill over. Do not overpack food into chute.

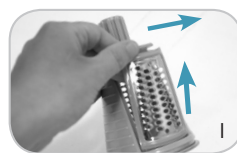
9. Switch on the appliance and gently push food down towards the blade using the food pusher. (F)

Note: Always use food pusher to feed food into food chute. Never push food through chute with hands or other objects.



DISASSEMBLING YOUR LEAN GREEN PREP MACHINE

1. When completed prepping food, switch the appliance to off and unplug it.
2. Turn the food chute clockwise to unlock and remove off the motor base.
3. Turn the twist-lock ring clockwise to unlock it, and lift it off the food chute mouth. (G)
4. Remove the blade cone from the chute mouth (H) and carefully remove each blade by pressing down on the top tab and pulling out away from the cone. Lift blade out of cone opening, wash and store in the top of the food chute. (I)



WARNING

DO NOT PUT YOUR FINGERS OR OTHER BODY PARTS INSIDE THE CHUTE OR BLADES.

USING THE FROZEN DESSERT ATTACHMENT:

1. Make sure appliance is OFF and unplugged.
2. Remove the food processor attachment, if on base.
3. Attach the frozen dessert attachment by inserting into base at an upward right angle. Turn counterclockwise to lock. (J)
4. Add frozen fruit to the food chute, switch on appliance and gently press down with the pusher. (K)



Tip: Let frozen fruit thaw about 10 minutes before blending.

5. Stir fruit in bowl to mix flavors.
6. Turn the appliance to off.

DISASSEMBLING THE FROZEN DESSERT ATTACHMENT:

1. When completed prepping food, switch the appliance to off and unplug it.
2. Turn the dessert attachment clockwise to unlock and pull it off the motor base. (L)
3. Turn the nozzle clockwise to unlock it, and remove the dessert attachment from the base.



Note: Use the provided wrench to loosen nozzle if difficult to unscrew

4. Remove the auger from inside the dessert attachment and wash all parts as indicated in CARE AND CLEANING section of this manual.

PROCESSING CHART

Attachment	Food
Dark blue thick slicing	Celery, apples, carrots, potatoes, sweet potatoes, cabbage, peppers, radishes, jicama, cucumbers
Light blue thin slicing	Zucchini, yellow squash, beets, strawberries
Red coarse shredding	Firm-chilled cheeses, potatoes, carrots, squash, zucchini, radishes, leeks, cabbage
Pink fine shredding	Firm-chilled cheeses, cabbage, chocolate, graham crackers
Dessert attachment	Raspberries, strawberries, blackberries, bananas, blueberries, chocolate pieces, hard shelled chocolate candies, juice concentrate, crushed mints, frozen yogurt, sandwich cookies, etc.

TIPS AND TECHNIQUES

- The Lean Green Prep Machine is excellent to slice and shred most foods. For best results, do not use your food processor for grinding grain, coffee beans, or spices; or slicing meat or frozen foods.
- Operating time will depend on quantity of food being processed. Most foods can be sliced, grated, or shredded in seconds. If unit is operated continuously for an extended period of time, let the processor rest about 10 minutes before continuing.
- Cut bottoms of food so they are flat in the food chute, helping to slice and shred the food more evenly
- To slice or shred cheese, use only firm cheese like Cheddar or Swiss that has been chilled for at least 30 minutes. Cheese should be processed immediately after being removed from the refrigerator. Soft cheese like mozzarella should be placed in the freezer for 30 minutes prior to processing to ensure it is firm enough for shredding.
- Use gentle pressure when processing foods as pushing the pusher too hard may make foods become soft or not properly slice/shred.
- To prevent browning of some sliced fruits, mix 1 Tablespoon lemon juice with one cup of water. Soak 3-5 minutes; drain fruit and pat dry with a paper towel. Refrigerate fruit immediately.

FROZEN DESSERT ATTACHMENT

- For best results when using the frozen dessert attachment:
 - To prep bananas or frozen fruit, peel the fruit and freeze in zip top bag for 24 hours prior to use. Spotted bananas work best.
 - Use frozen fruit that has been thawed for 8-12 minutes or that has been microwaved for twenty seconds. Microwave results may vary depending on settings and amount of fruit. Do not use fruit with pits. Do not use ice.
 - When using bananas with additional frozen fruit, alternate between banana halves and other fruit for a more even mixture.
 - Gently rotate the bowl while processing to create a frozen swirl.
 - For an indulgence, add candy pieces to bananas only.
 - For an ice cream blend, add your favorite flavor of ice cream or frozen yogurt and ice cream toppings to the chute, starting with a scoop of ice cream, followed by topping and repeat.

CARE AND CLEANING

This product contains no user serviceable parts. Refer service to qualified service personnel.

1. Switch the appliance off and unplug it. Wipe the outside of the motor unit with a clean damp cloth. Do not immerse the motor base in water.
2. Wash the removable parts in warm soapy water, rinse well, drain and air dry. You may also wash these parts in the **upper** rack of the dish a dishwasher.

CLEANING TIPS:

- Carotenoids, which are found in carrots and many other vegetables as well as carrots, can cause staining.
- Don't worry about the actual stains; they will not affect the operation of the appliance.
- Rubbing or spraying the stains with cooking oil immediately before washing helps remove the stains.
- If you use a dishwasher, the harsh environment inside the dishwasher may affect the surface finishes over time.

TROUBLESHOOTING

Problem	Possible Cause / Solution
Product is jamming	Switch the appliance off and unplug it. Dismantle the appliance, clean it, assemble it and start again.
Food is not sliced or shredded uniformly	Packing too much food in the food chute or pushing too hard on the food pusher may cause the food to be irregularly sliced or grated.
Unit stops and will not come back on	Is the outlet still working? You may have overloaded the circuit and blown a fuse or tripped the circuit breaker. Unplug unit, allow to stand for 10 minutes and then press ON. Check by plugging in a working lamp or other appliance. If none of these suggestions correct the problem, DO NOT attempt to repair the unit. Call Customer Service number at 1-800-231-9786
Unit has a burning smell	There may be a residue left on the motor from the manufacturing process, causing a slight odor during the initial use. This will go away. If a strong odor or any visible smoke appears, unplug unit IMMEDIATELY and call the Customer Service Number
Cheese is not shredded well	Cheese should be processed immediately after being removed from the refrigerator. Soft cheese like mozzarella should be placed in the freezer for 30 minutes prior to processing to ensure it is firm enough for grating
Fruits or vegetables are not slicing or shredded	Fruits or vegetables should be firm and not overripe. Store vegetables with high water content in the refrigerator prior to processing. Room-temperature vegetables are less firm and do not perform as well.
Frozen dessert flow contains chunks and/or ice chips	Defrost fruit/contents for several more seconds
Motor Slows Down	Contents exceed normal load limit or are too thick in consistency
Unit will not turn on	Chute (blades or frozen dessert attachment) is not fully engaged with interlock mechanism; unit is not plugged in.

ENVIRONMENTAL PROTECTION

To avoid environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with this symbol must not be disposed of with unsorted municipal waste, but recovered, reused or recycled.

SLICING & SHREDDING RECIPES

CUCUMBER VINEGAR SALAD

2 cucumbers	1 tablespoon sugar
½ teaspoon salt	½ teaspoon dill weed
1 small fresh white onion	¼ teaspoon black pepper
¼ cup vinegar	1 dash cayenne pepper
¼ cup water	

1. Using the thin slicing blade, insert cucumber slices into the food chute. Sprinkle with salt.
2. Insert one into the food chute. Stir
3. In a separate bowl, combine remaining ingredients and mix with a fork.
4. Pour over cucumbers and onions and toss lightly
5. Refrigerate for 30 minutes, stir before serving.

SUNSHINE CARROT SALAD

Vinaigrette	2 Tbsp. olive oil
1/3 cup orange juice	4 cups shredded carrots
1 Tbsp. cider vinegar	½ cup raisins
1 tsp. orange zest	4-6 green onions, thinly sliced

1. Combine orange juice , orange zest and cider vinegar in medium bowl. Whisk in olive oil.
 2. Add carrots, raisins and green onions; toss to combine.
 3. Cover and refrigerate at least one hour before serving.
- Makes: 6 (½ cup) serving

FROZEN DESSERT RECIPES

BANANA MIXED BERRY FROZEN DESSERT

2 frozen ripe bananas
¾ cup frozen mixed berries

1. Insert one frozen banana
2. Add frozen mixed berries
3. Insert second frozen banana
4. Stir in bowl to combine

TROPICAL DREAM FROZEN DESSERT

2 frozen ripe bananas
½ cup frozen pineapple chunks
½ cup frozen mango chunks

1. Insert one frozen banana
2. Add frozen mango
3. Add frozen pineapple
4. Insert second frozen banana
5. Stir in bowl to combine

STRAWBERRY PINEAPPLE BREEZE DESSERT

¾ cup frozen pineapple
¾ cup frozen strawberries

1. Insert ½ cup frozen pineapple
2. Insert ½ cup frozen strawberries
3. Insert remaining pineapple
4. Insert remaining strawberries
5. Stir to combine

PEACH CHERRY DESSERT

½ cup frozen peaches
½ cup frozen cherries

1. Insert frozen peaches
2. Insert frozen cherries
3. Stir in bowl to combine

WARRANTY AND CUSTOMER SERVICE INFORMATION

For service, repair or any questions regarding your appliance, call the appropriate 800 number listed within this section. Please **DO NOT** return the product to the place of purchase. Also, please **DO NOT** mail product back to manufacturer, nor bring it to a service center. You may also want to consult the website listed in this document.

Two-Year Limited Warranty (Applies only in the United States and Canada)

What does it cover?

- Any defect in material or workmanship provided; however, Spectrum Brands Inc's liability will not exceed the purchase price of product.

For how long?

- Two years from the date of original purchase with proof of purchase.

What will we do to help you?

- Provide you with a reasonably similar replacement product that is either new or factory refurbished.

How do you get service?

- Save your receipt as proof of date of sale.
- Visit the online service website at www.prodprotect.com/applica, or call toll-free 1-800-231-9786, for general warranty service.
- If you need parts or accessories, please call 1-800-738-0245.

What does your warranty not cover?

- Damage from commercial use
- Damage from misuse, abuse or neglect
- Products that have been modified in any way
- Products used or serviced outside the country of purchase
- Glass parts and other accessory items that are packed with the unit
- Shipping and handling costs associated with the replacement of the unit
- Consequential or incidental damages (Please note, however, that some states do not allow the exclusion or limitation of consequential or incidental damages, so this limitation may not apply to you.)

How does state law relate to this warranty?

- This warranty gives you specific legal rights. You may also have other rights that vary from state to state or province to province.

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