



EMERIL LAGASSE

KITCHEN SYSTEM

WITH SENSING TECHNOLOGY



BL7019-2ML

Use & Care Manual



KITCHEN SYSTEM

Before You Begin

The **Emeril Lagasse™ Kitchen System** will provide you many years of reliable service. Before you begin, it's very important that you read this entire manual, making certain that you are totally familiar with this appliance's operation and precautions.

Appliance Specifications

Model Number	Rated Power
BL7019-2ML	120Vac 60Hz 6.5A

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IMPORTANT SAFEGUARDS.

Please Read and Save this Use and Care Book.

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

1. Read all instructions.
2. To protect against risk of electrical shock do not immerse 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. Flashing start light or illuminated pulse light indicates ready to operate. Avoid inadvertent contact with the touch screen.
5. Avoid contacting moving parts. Do not attempt to defeat any safety interlock mechanisms.
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. Call the appropriate toll-free number within this manual.
7. The use of attachments, including canning jars, not recommended 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 or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. 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.
12. Blades are sharp. Handle carefully.
13. Always operate blender with cover in place.
14. There is a risk of thermal burns due to excessive pressure in the container. Do not mix hot liquids.
15. The device must be used only for its intended purposes.
16. 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.
17. Children should be supervised to ensure that they do not play with the appliance.
18. This appliance has important markings on the plug blade. The attachment plug or entire cord set (if plug is molded onto cord) is not suitable for replacement. If damaged, the appliance shall be replaced.
19. A flashing light indicates ready to operate. Avoid any contact with blades or moveable parts.
20. To reduce the risk of injury, never place cutting blade assembly or discs on base without first putting jar properly in place.
21. Never feed food by hand. Always use food pusher.
22. Do not fill the jar above the top edge of the jar, maximum fill line, or maximum marked capacity to avoid risk of injury due to damage to the cover or jar.

SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY.

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.

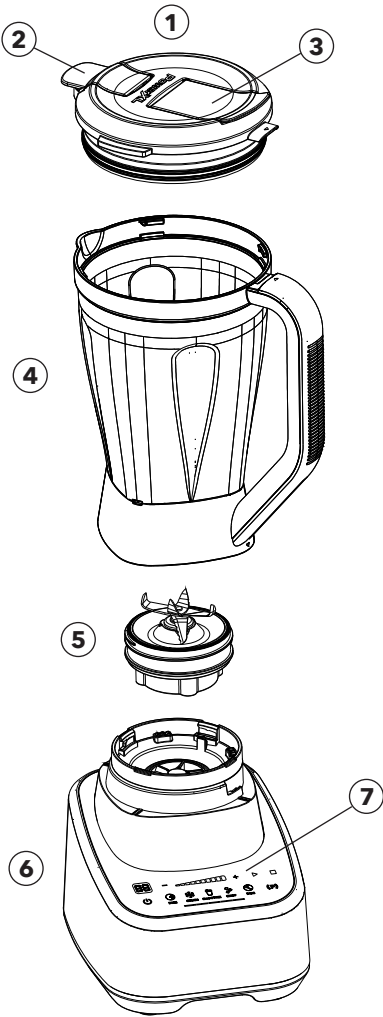
TAMPER-RESISTANT SCREW

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-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. Extension cords may be used if care is exercised in their use.
3. If a long detachable extension cord is used:
 - a) The marked electrical rating of the power cord or 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 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.

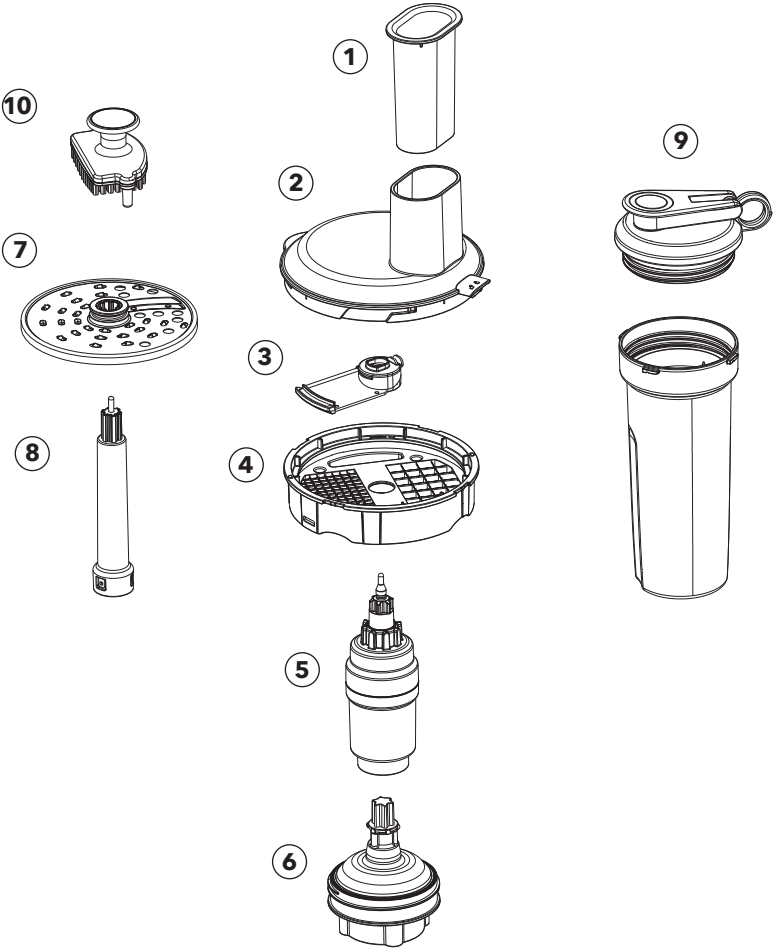
Getting to Know Your Kitchen System



- 1. Blender lid
- 2. Pour spout
- 3. Ingredient slot
- 4. Large blending jar
- 5. Blade assembly
- 6. Appliance base
- 7. Touch screen

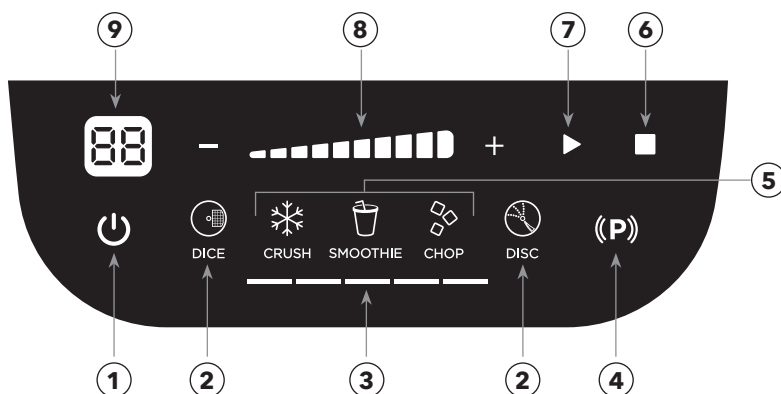
Product may vary slightly from what is illustrated.

Accessories



- 1. Food Processor Pusher
- 2. Food Processor Lid
- 3. Dicing Blade
- 4. Dicing Disc (2 sizes)
- 5. Dicing Shaft
- 6. Food Processor Base
- 7. Large Shredding/Thick Slicing Disc (2 sided)
- 8. Blade Shaft
- 9. Personal Blender Jar with Lid
- 10. Dicing Cleaning Tool

Touch screen



1. Power On/Off
2. Food Processor Functions
3. Sensing Light Bar
4. Pulse
5. Smart Sensing Functions
6. Stop
7. Start
8. Speed Slider with - and +
9. LCD Display

POWER:

The power symbol (⏻) illuminates when the unit is plugged in and in standby mode. Press ⏻ to see the available functions and make selections. If the unit sits without interaction, the screen will go back into standby mode where only the power button is half illuminated.

Note: The unit senses if the blender base or food processing base has been attached and only those corresponding functions are available on the screen.

SMART SENSING FUNCTIONS:

CRUSH, SMOOTHIE, and CHOP are all smart sensing functions, and will adjust depending on the food in the blender.

Press the desired function and press play (▶). A countdown will start after initial sensing, but is only a guidance. Time will adapt as the unit senses ingredients and thickness. Unit will also indicate when more liquid is needed by displaying **AL** (Add Liquid).

MANUALMODE:

To manually choose a desired speed, press the + or - buttons on the touch screen to adjust to a number on the LCD display or a level on the bar. Press play (▶) to start blender.

Speed adjustments can be made while the unit is running by pressing the + or - buttons and pressing Pulse ((P)).

Note: When using the Pulse function, do not use for more than 5 seconds at a time, allowing the blender to rest briefly between each pulse. Do not use Pulse ((P)) more than 2 minutes in total. This helps break up ice and distribute the ingredients.

Press stop (■) to stop the blender.

Instructions for Use

Controls chart

FUNCTION	USE
CRUSH (SMART SENSING)	Used for crushing ice and frozen food. Chops up to 2 cups frozen food or ice. Add liquid for larger volume ice crushing.
SMOOTHIE (SMART SENSING)	Used for making fruit smoothies and protein drinks.
CHOP (SMART SENSING)	Used to chop fruits and vegetables, cooked meats, and nuts, coarse-to-fine.
PULSE (MANUAL CONTROL)	Used when short bursts of power are needed for blending thick mixtures, such as thick smoothies or milkshakes. Pulse also helps to break up ice and distribute ingredients.
+/- SPEED SLIDER (MANUAL CONTROL)	Used to manually blend ingredients or break up foods. Use lower speeds to remove lumps from gravies, medium speeds to make cookie, cereal, or bread crumbs, and higher speeds to puree fruits and vegetables.
DICE	Used for dicing foods such as cheese or ham for perfect cubes.
DISC	Used for slicing foods like carrots or shredding foods such as cabbage.

Instructions for Use

Getting started

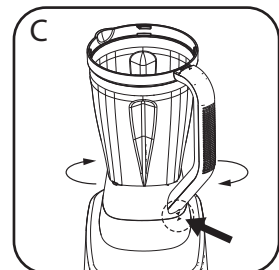
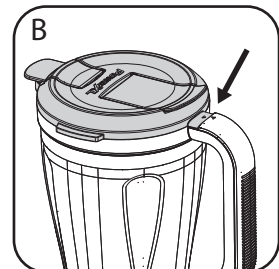
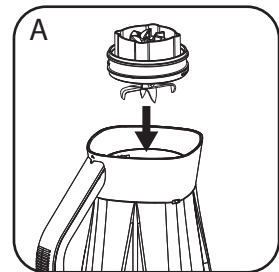
- Remove all packing material, any stickers from the product, and the plastic band around the plug.
- Please go to www.prodprotect.com/emeryl to register your warranty.
- Remove and save literature.
- Wash all removable parts as instructed in Care & Cleaning Section of this manual.

Blender assembly

1. Turn jar upside down and place flat on counter top or work surface.
2. Place the blade assembly in bottom opening of the jar with blades down (A).

Caution: Blades are sharp. Handle carefully.

3. Rotate blade assembly clockwise until it is tight.
4. Turn assembled jar right side up.
5. Place blender lid with cap on top of jar and align with arrows (B).
6. Unwrap power cord from storage area under the appliance base.
7. Place jar assembly onto the appliance base and turn clockwise until jar locks onto base and arrows align (C).
8. Plug appliance into outlet. Blender is ready for use.



Using the blender

Important: Appliance should always have lid in place when in use.

Caution: Do not place jar onto base when motor is running.

Caution: Do not blend ingredients or water less than 474 mL in the blending jar.

1. Make sure appliance is OFF.
2. Place foods to be blended into jar. For best results place ingredients in jar in the following order: liquids, powders, soft foods, hard foods, ice.
3. Make sure lid is securely on jar and lid cap is in place.

Note: When in use, do not leave blender unattended. When using hard foods, such as ice or cheese, keep one hand on the lid to keep blender in place.

Instructions for Use

4. Select the speed or function that best suits your desired task.
(See CONTROLS CHART).
5. You may drop ingredients through the ingredient slot while the blender is running.
Important: Do not remove the lid while the blender is running.
6. Make sure blades have completely stopped before attempting to remove the jar from the base.
7. To remove the jar, rotate counterclockwise, grasp the handle, and lift up.
8. Remove lid to serve.
Note: Unplug the appliance when not in use.

Using the personal blender jar

Caution: Do not blend hot liquids in the personal jar.

Caution: Do not blend ingredients or water less than 236 mL in the personal blending jar.

1. Make sure appliance is OFF.
2. Place the personal blender jar on a flat surface with the open end facing up. Fill the jar with ingredients. Do not fill ingredients past the “MAX.” marking. Do not use less than 1 cup of ingredients as it will be sensed as an empty jar.
3. For best results place ingredients in jar in the following order: liquids, ice, hard foods, soft foods, powders.
4. Place blade assembly in the personal jar with blades down and rotate clockwise until it is tight. It is important to tighten to prevent leaking during blending.
5. Turn personal jar upside down and place on the blender base.
6. Select the appropriate speed or use Pulse ((P)) to blend to desired consistency.

Important: Hold the personal jar with your hand while blending.

7. Once blending has finished, remove the personal jar by lifting off the base. Turn the jar over and place it on a flat surface.

Note: Always make sure blades have stopped moving before removing jar.

Important: If the jar gets stuck on the blending base or begins to loosen from the jar base, follow these steps:

- a. Unplug the unit.
- b. Turn the jar clockwise to tighten jar onto the jar base.
8. Remove the jar base from the personal jar by turning counterclockwise. Then carefully remove blade assembly.
9. Place the personal jar drinking lid on the personal jar and enjoy your delicious drinks on-the-go.

Caution: Blades are sharp. Handle carefully.

Note: The maximum rating is based on the blender jar attachment. The power input of the optional personal jar is less than the allowable deviation.

Instructions for Use

Blending tips and tricks

- Cut food into pieces no larger than $\frac{3}{4}$ " for use in the blender.
- When preparing foods that have several different kinds of ingredients, always add liquid ingredients first.
- When ingredients splatter onto the sides of the jar or the mixture is very thick, press Stop (■) to turn appliance off. Remove the lid and use a rubber spatula to scrape down the sides of the jar and to redistribute the food, pushing food toward the blades. Replace the lid and continue blending.
- When making bread crumbs make sure blender jar is completely dry.
- When using the Pulse ((P)) function, do not use for more than 5 seconds at a time, allowing the blender to rest briefly between each pulse. Do not use Pulse ((P)) more than 2 minutes in total. This helps break up ice and distribute the ingredients.
- Use Pulse ((P)) when preparing beverages that include ice cubes or anything frozen; this helps to produce a smoother texture.
- It is helpful to begin the blending process on the lowest speed and then increase to a higher speed, if necessary.
- To stop blending at any time, press Stop (■).
- Do not store foods in the blending jar.
- Do not overfill the blender (the blender is more efficient with less rather than more).
- Do not run blender continuously for longer than 2 minutes. Scrape down sides of blending jar, if necessary, and continue blending.
- Do not use if blending jar is chipped or cracked.
- It is not recommended to use your blender to beat egg whites, mix bread dough, mash potatoes, or grind meats.

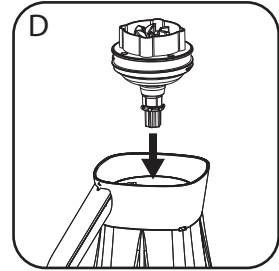
DO NOT PLACE ANY OF THE FOLLOWING IN THE BLENDER:

- Large pieces of frozen foods
- Tough foods such as raw turnips, sweet potatoes and potatoes
- Bones
- Cured meats such as hard salami or hard pepperoni
- Boiling liquids (cool for 5 minutes before placing in blending jar)

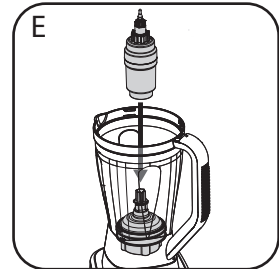
Instructions for Use

Dicing disc assembly

1. Turn jar upside down and place flat on counter top or work surface.
2. Place the food processor base in bottom opening of the jar with the shaft adaptor inside the jar (D).
3. Rotate food processor base clockwise until it is tight.
4. Turn assembled jar right side up.



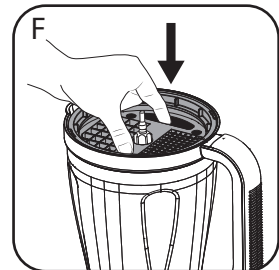
5. Place the dicing shaft inside the jar onto the shaft adaptor (E). When aligned properly, press down until you feel it snap into place.
6. Carefully pick up the dicing disc using the finger holes in the top of the disc.
7. Place dicing disc into the food processor lid and onto the dicing shaft with the desired dicing grid facing the jar handle. The arrows on the disc and the lid should align (F).



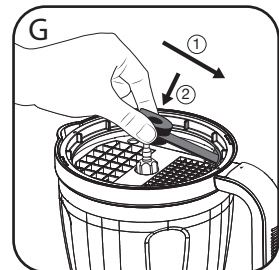
8. Grasp the dicing blade by the center using the finger grips. Do not touch the blade edge.

Important: Be sure to only handle blade with the safe finger grips.

9. Insert the curved plastic edge under the outer edge of the dicing disc. Place the center of the blade down onto the dicing shaft and push down until it snaps into place (G).

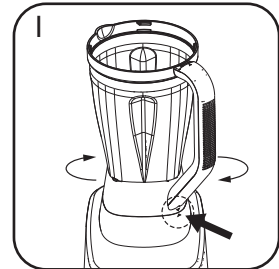
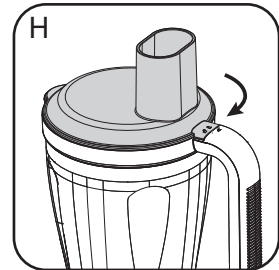


Important: Always place the curved end of the blade under the lip of the dicing disc FIRST then place the center of the blade on the center shaft of the disc.



Instructions for Use

10. Place food processor lid onto jar by aligning tabs and then lock into place by rotating clockwise (H). The arrow (▶) symbol and lock symbol (🔒) should align.
11. Unwrap power cord from storage area under the appliance base.
12. Place jar assembly onto the appliance base and turn clockwise until jar locks onto base and arrows align (I).
13. Plug appliance into outlet. Food processor is ready for use.



Using the dicing disc

Note: Before operating the appliance, be sure the food processor base, shafts, discs, and lid are properly assembled.

1. Place food to be processed in the feed chute. Use the food pusher to guide food through the feed chute.
2. Once the food you are going to dice is placed in the food processor, select the DICE function on the touch screen to begin processing. Press firmly, but do not force, food pusher to guide food through the dicing disc.

Note: Heavy pressure on the pusher does not speed the work; use the pusher only as a guide. Let the appliance do the work.

3. When finished, turn the appliance off and allow the disc to stop revolving completely. Unplug the appliance and remove the lid.

Dicing tips and tricks

- Cut off the ends of food to be diced for the most uniform dice.
- When dicing multiple ingredients, dice softer foods first and end with hardest food.
- When dicing soft cheese, chill or freeze for 10 minutes prior to dicing.
- Not recommended for dicing corned beef, raw meat, or chicken.
- Firm, seedless cucumbers work best.

Instructions for Use

Dicing disc disassembly

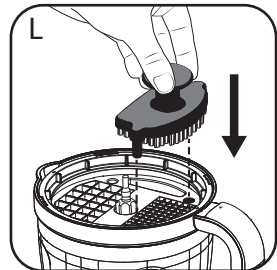
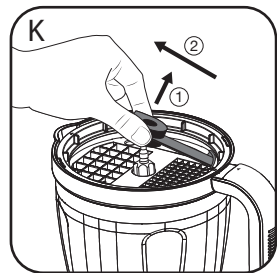
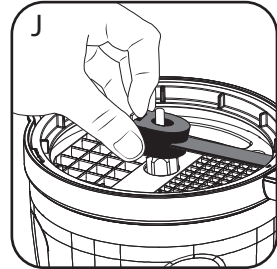
1. After dicing, turn the appliance off, unplug, and then remove lid.
2. Carefully pull the dicing blade lock into “open” position using the metal tab (J).
3. Lift the blade off the blade shaft first and then pull the curved edge up and away from the edge of the dicing disc (K).

Important: You must remove the dicing blade from the dicing disc before using the dicing cleanout tool. Do not use the cleanout tool if the dicing disc is not inside the processor lid.

4. Prior to removing the dicing disc from the processor lid, place the dicing cleanout tool in the holes on the dicing disc, aligning the outer posts with the outer holes (L). The curved edge of the cleanout tool aligns with the curved edge of the disc. Push cleanout tool into the dicing grid. This will push remaining food out of the grid, enabling you to wash the disc more efficiently.

Note: Hard foods like carrots may require more force to remove with the dicing cleanout tool. It is normal for some foods to remain in the grid until grid is washed.

5. Remove the dicing disc by using the two finger holes to lift the disc straight up and out of the processor lid.
6. Remove the dicing shaft from the jar by lifting straight up and out of the jar.
7. Unlock the jar by turning it counterclockwise and remove from the appliance base.



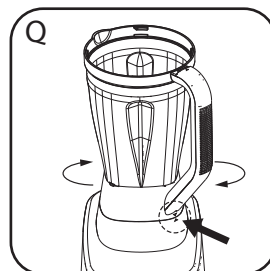
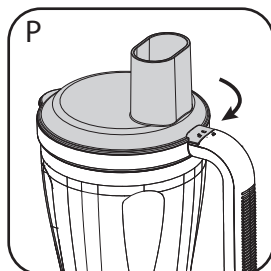
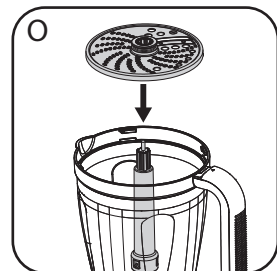
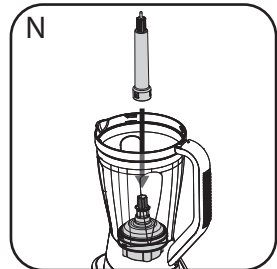
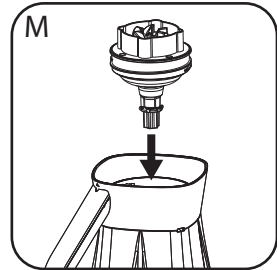
Instructions for Use

Shredding/slicing disc assembly

1. Turn jar upside down and place flat on counter top or work surface.
2. Place the food processor base in bottom opening of the jar with the shaft adaptor inside the jar (M).
3. Rotate food processor base clockwise until it is tight.
4. Turn assembled jar right side up.
5. Place the blade shaft inside the jar onto the shaft adaptor (N). When aligned properly, press down until you feel it snap into place.
6. Select either the fine/thin disc or large/thick disc with the hole side up for shredding or blade side up for slicing. Place disc onto blade shaft inside jar (O). You may need to rotate disc slightly until it fits onto the shaft.

Note: If using the slicing discs, position the disc blade just to the right of the feed chute. This allows the blade a full rotation before contacting the food.

7. Place food processor lid onto jar by aligning tabs and then lock into place by rotating clockwise (P). The arrow (▶) symbol and lock symbol (🔒) should align.
8. Unwrap power cord from storage area under the appliance base.
9. Place jar assembly onto the appliance base and turn clockwise until jar locks onto base and arrows align (Q).
10. Plug appliance into outlet. Food processor is ready for use



Instructions for Use

Using the shredding/slicing discs

Note: Before operating the appliance, be sure the food processor base, shafts, discs, and lid are properly assembled.

1. Place food in feed chute and use food pusher to guide foods towards shredding/slicing disc.
2. Turn appliance on; select the DISC function on the touch screen to begin processing. Press firmly, but do not force, food pusher to guide food through the shredding/grating disc.

Note: Heavy pressure on the pusher does not speed the work; use the pusher only as a guide. Let the appliance do the work. Also, pushing too hard may result in inconsistent slicing thickness.

3. When finished, turn the appliance off and allow the disc to stop revolving completely. Unplug the appliance and remove the lid.
4. Carefully remove the disc by lifting straight up and out of the processor lid.
5. Pull blade shaft out of the jar.
6. Unlock the jar by turning it counterclockwise and remove from the appliance base.

Shredding tips and tricks

- Before shredding or grating round fruits and vegetables with the appliance, cut a thin slice from the bottom so food will be more stable. Place food cut side down in the feed chute.
- Always remove seeds, cores and pits before processing.
- Select foods that are firm and not over ripe.
- Remove the core from hard vegetables, such as cabbage.
- When shredding thinner vegetables, cut them just short of the length of the feed chute; stand them vertically in the feed chute so they are solidly packed and cannot turn or tilt.
- A few large pieces of food may remain on top of the disc after shredding or grating. If desired, cut these by hand and add to mixture.
- Soft and semi-hard cheeses should be well chilled before shredding. For best results with soft cheeses like mozzarella, freeze 10–15 minutes before processing to firm the cheese. Cut to fit feed tube and process using even pressure.

General tips for food processing

- Organize processing tasks to avoid multiple cleanups of the processing basin; process dry before wet.
- To keep slender foods, such as carrots or celery, from falling over in the feed chute, cut food into several pieces and pack the feed chute with the food.
- Apply light pressure on the pusher for soft foods (cucumber, zucchini, and tomatoes) and slightly more pressure for hard foods (onions, carrots, and potatoes).
- Do not process foods that are so frozen or hard that the tip of a knife cannot be inserted into the food.
- If a piece of hard food, such as a carrot, becomes wedged or stuck on the blade, stop the appliance and unplug, then remove the blade. Gently remove food from the blade.

Troubleshooting

ERROR MESSAGES

“AL”: The screen will display “AL” for “add liquid”. This means the recipe is too thick and there is an air bubble over the blades. To resolve, add liquid and/or stir and mix. Continue by entering Smart Functions, or choose a manual speed.

“H”: The screen will display “H” prior to an over heated situation. This is a precaution to extend the life of your blender motor. To resolve, press power to power down and allow 1 minute for your blender to cool down. Restart and the blender will automatically know when it is ready to blend again.

“Er”: The screen will display “Er” when the touch interface has been held more than 30 seconds. To resolve, clean the touch surface with a dry wipe, making sure no liquid residue is left behind. Then press power and restart.

SMART SENSING FUNCTIONS NOT WORKING

The smart sensing functions of the unit work through sensing and advanced intelligence. Sometimes with different incoming voltages or after repeated use of the blender it may need a “Tune Up.” Run the following calibration cycle to realign the smart sensing functions:

1. Place 1 cup of water into the large jar with the blade assembly attached.
2. Assemble to the appliance base and place the blender lid on top of the jar.
3. Press Crush and Chop at the same time for 3-5 seconds. “C” will appear on the display.
4. Press play. The calibration will run automatically for 7-10 seconds.
5. When the unit finishes calibrating, it will return to the “On” mode. The calibration is now complete and can be used as intended.

Care and Cleaning

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

Cleaning

1. Before cleaning, turn off and unplug the appliance.
 2. Lift the jar by the handle off the base.
 3. Remove base by turning it counterclockwise until loose.
 4. Remove the blade assembly if using the blender base.
- Caution:** Blades are sharp. Handle carefully.
5. Remove lid.
 6. Wash removable parts by hand or in the dishwasher. Place the jar on the bottom rack and the rest of the parts on the top rack only.

Helpful Tips

- For quick cleanup, combine 1 cup hot water and a drop of liquid dish soap in the blending jar.
- Cover and blend on low speed for about 30 seconds.
- Discard liquid and rinse thoroughly.

Important:

- Do not place the jar parts in boiling liquids.
- Do not immerse the base in liquid. Wipe the base with a damp cloth and dry thoroughly.
- Remove stubborn spots by rubbing with a damp cloth and nonabrasive cleaner.

Note: Do not use rough scouring pads or cleansers on parts or finish.

Recipes

Classic Smoothie

This easy-to-blend classic smoothie is a great way to refresh at any time of day!

Ingredients:

1 cup (250ml) apple juice
32 oz (900g) bananas
12 ½ oz (350g) whole strawberries, frozen

Directions:

Place all ingredients in blender jar in order shown above.

Cover and blend for 30 seconds or until smooth.

Tip: Substitute orange juice for apple juice.

Quick and Easy Salsa

This fast and easy restaurant-style salsa is a great substitute for fresh Pico de Gallo when tomatoes are no longer in season. Serve it with your favorite chips or as a topping for tacos.

Ingredients:

2 (10 oz.) cans diced tomatoes with green chilies
½ small onion, quartered
1 small jalapeno pepper, seeded, deveined
1 clove garlic, peeled and smashed
½ cup cilantro, loosely packed
1 Tbsp. lime juice
1 tsp. sugar
½ tsp. cumin
½ tsp. salt

Directions:

Place ingredients in blender jar, in order shown. Cover and use Pulse ((P)) for 30 seconds or to desired consistency. For a small batch, cut recipe in half.



EMERIL LAGASSE

ONE-YEAR LIMITED WARRANTY

(Applies only in the United States and Canada)

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 on the cover of this manual.

What does it cover?

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

For how long?

A one-year period from the date of consumer receipt of the product.

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/emiril, or call toll-free

1-800-465-6070, for general warranty service.

If you need parts or accessories, please call

1-800-738-0245.

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.

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.)

Are there additional warranty exclusions?

This warranty shall not be valid where it is contrary to U.S. and other applicable laws, or where the warranty would be prohibited under any economic sanctions, export control laws, embargos, or other restrictive trade measures enforced by the United States or other applicable jurisdictions. This includes, without limitation, any warranty claims implicating parties from, or otherwise located in, Cuba, Iran, North Korea, Syria and the disputed Crimea region.



EMERIL LAGASSE

KITCHEN SYSTEM

WITH SENSING TECHNOLOGY

We are very proud of the design and quality of our
Emeril Lagasse™ Kitchen System.

This product has been manufactured to the highest standards. Should you have any questions, our friendly customer service staff is here to help you.

To contact us, call us at 1-800-465-6070.

Please do not throw this product away with normal household waste. If possible, take it to an official collection point in your area that recycles this type of product. Thank you for considering the environment.

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