



## FOODI™ POWER PITCHER

### OWNER'S GUIDE



Recipe book is not included.

It's important to read this Owner's Guide prior to using your product for the first time.

## IMPORTANT SAFETY INSTRUCTIONS

### PLEASE READ CAREFULLY BEFORE USE • FOR HOUSEHOLD USE ONLY

- Read and review instructions for operation and use.
- Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored.
- For indoor and household use only.

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

### WARNING

- Read all instructions and warnings before using the product for the first time.
- Use only products and parts of your machine and instructions. Do not use any other products, accessories or parts that are not specifically designed for use with this machine.
- Do not use the product if it is damaged or if it is not working properly. Do not use the product if it is not working properly.
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### TECHNICAL SPECIFICATIONS

Voltage: 120V, 60Hz

## SAVE THESE INSTRUCTIONS

### PARTS

There are a variety of accessories that are compatible with this product. Refer to the manual for more information.

### PARTS

- A Power Pitcher Lid
- B Power Pitcher
- C Motor Base
- D Stacked Blade Assembly (Stacked Blade Assembly)
- E Dough Blade Assembly

See manual liquid capacity.

NOTE: Accessories may vary depending on the model. Refer to quick guide, if available.

The images shown here are for illustrative purposes only and may be subject to change.

### BEFORE FIRST USE

**IMPORTANT:** Review all warnings before proceeding.

**NOTE:** All attachments are BPA-free and BPA-free. The only plastic attachment is the Dough Blade Assembly. It is made of a special plastic that is safe for use with food.

- Remove all packaging materials from the unit. Exert so care when unpacking blade assemblies as the blades are sharp.
- The Stacked Blade Assembly is NOT to be used in place in the container. Handle the Stacked Blade Assembly and Dough Blade Assembly by grasping the top of the shell.
- Wash pitcher lid, and blade assemblies in warm, soapy water using dishwashing detergent with a hard cloth to make direct contact with the blades. Exert so care when handling blade assemblies, as the blades are sharp.
- The dough mixer and a safety lid parts.

### USING THE CONTROL PANEL

Use the Power button to turn the unit on or off.

### SWITCHING BETWEEN AUTO-IQ™ AND MANUAL MODE

To toggle between Auto-IQ Mode and Manual Mode, press the IQ or MANUAL buttons.

**NOTE:** In Manual Mode, Auto-IQ programs do not illuminate on the control panel.

### AUTO-IQ MODE

Auto-IQ mode programs are designed to take the guesswork out of making great drinks and meals.

### MANUAL MODE

Choose from 10 different speeds for total control of your blend. Use the Power Pitcher. Continuously turn up to 80 seconds. Press START/STOP at any time to end program action.



### SELECT AND RUN AN AUTO-IQ PROGRAM

Use the dial to select the desired program, then press START/STOP to begin. As the program runs, the timer will count down. When the user leaves the unit, the unit will stop automatically.

NOTE: The actual descriptions of control panel and their locations may vary depending on the model.



### SELECT AND RUN A MANUAL PROGRAM

Turn the dial from speed 1 to speed 10. Press START/STOP to begin and end blending.

### PULSE

Offers greater control of blending and blending. Operates only when PULSE is pressed. Use short pulses for short pulses and long pulses for long pulses.

### USING TOTAL SPEED CONTROL

NOTE: The speed the Dough Blade Assembly only are speeds 1 and 2.

### START SLOW

Always start at a low speed (1-5) to help incorporate ingredients and prevent them from splashing to the side of the vessel.

### DIAL UP TO SPEED

Smoothie blends call for higher speeds. Low speeds are great for chopping, veggies and mixing dough, but you'll need to ramp up for purees and dressings.

### HIGH-SPEED BLENDING

Turn until you get your desired consistency. The longer you blend, the better the blender will do. The longer you blend, the better the outcome will be.

### USING THE AUTO-IQ™ PROGRAMS

### AUTO-IQ PROGRAMS

Intelligent preset programs take the guesswork out of making great drinks and meals. That's the work for you. Once a preset program is selected, it will start immediately and automatically stop when blending is complete. To stop blending before the end of the program, press the currently selected speed button.



### AUTO-IQ PROGRAMS FOR THE POWER PITCHER

### SMOOTHIE

Combine your favorite fresh or frozen ingredients, liquids, and powders to create smoothies and protein shakes.

### ICE CRUSH (Not available on all models)

Turn on pulse and turn the speed to 10. Press START/STOP.

### BOWL

Make thick, spoonable smoothie bowls to creamy frozen yogurt to refreshing drinks.

### DIP (Not available on all models)

Crush anything from nuts and seeds to the perfect hummus.

### CHOP

Turn on pulse and pulse when you have some chopping. Use the Auto program for a single chop, or use the small chop and pulse times if you prefer to pulse.

### DOUGH

Use the Dough Blade Assembly to create delicious dough for pizza, bread, and baked goods like cookies.

## USING THE POWER PITCHER & STACKED BLADE ASSEMBLY

**IMPORTANT:** As a safety feature, when the unit is powered on, if the pitcher and lid are not properly locked, the timer will display "E" and the motor will be disabled. If this happens, repeat steps with the following caution: When the pitcher and lid are properly locked, and the unit is powered on, the timer will display "E" and the motor will be disabled. If this happens, repeat steps with the following caution: When the pitcher and lid are properly locked, and the unit is powered on, the timer will display "E" and the motor will be disabled.

4. Add ingredients to the pitcher. DO NOT add ingredients past the MAX LIQUID line on the pitcher.



5. Place the lid on the pitcher. Press down on the handle to lock the lid into place. Press the Power button to turn on the unit. The Auto-IQ program will start. The timer will be ready for use.

**NOTE:** DO NOT add ingredients before completing installation of the Stacked Blade Assembly.

**NOTE:** The Stacked Blade Assembly is not fully locked until the lid is fully locked and the lid is locked.



**NOTE:** The pitcher is not fully locked until the lid is fully locked and the lid is locked.

1. Turn the pitcher on and press on the handle to lock the lid into place. Press the Power button to turn on the unit. The Auto-IQ program will start.



6a. If using an Auto-IQ program, use the dial to select the program that best suits your desired purpose. Press the START/STOP button. The program features will start at the end of the program. To stop the unit at any time, press START/STOP.

6b. For Manual mode, press MANUAL. Use the dial to select your desired speed, ranging from 1 to 10, and press START/STOP. Once the timer starts, you can stop the unit at any time by pressing START/STOP.



7. Remove the pitcher from the motor base by turning the counter-clockwise and then lifting up.

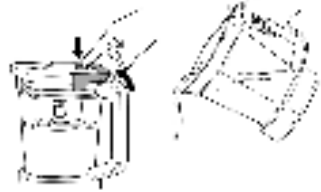




**USING THE POWER PITCHER & STACKED BLADE ASSEMBLY - Cont.**



**8a** To pour out thinner mixtures, lift up on the lid so it comes out of the pitcher and pull straight up. The pitcher will come out of the pitcher.



**8b** For thicker mixtures that cannot be poured through the pour spout, use the lid and the Stacked Blade Assembly before pouring. To remove the lid, press the **RELEASE** button and lift the handle.

Remember the blade assembly, carefully grasp the top of the shaft and pull straight up. The pitcher will come out of the pitcher.



**9** Turn the unit off by pressing the **Power Off** button. When the unit is off, the **Power Off** button will be lit. The **Power Off** button is located on the front of the unit.

**USING THE POWER PITCHER & DOUGH BLADE ASSEMBLY**

**IMPORTANT:** As a safety feature, when the unit is powered on, the pitcher and blade assembly will not be released. The motor will be checked. If this happens repeatedly, turn the unit off and wait 5 minutes before trying again. When the motor and lid are properly installed and the unit is powered on, the program button will be lit. The motor will be checked. If this happens repeatedly, turn the unit off and wait 5 minutes before trying again.



**NOTE:** Auto Off program will pause and stop when the motor is not working properly.

**NOTE:** DO NOT add ingredients before making sure the Dough Blade Assembly is properly installed.

**NOTE:** If the Stacked Blade Assembly is not fully assembled, it will not be able to install into the pitcher.

**NOTE:** The unit will not blend if the lid is not properly sealed on the pitcher.

**1** Plug in motor base and place on a clean, dry, level surface such as a countertop or table.



**2** Lower the Power Pitcher onto the motor base. The handle on the pitcher should be turned and the pitcher should be centered on the motor base. Push the pitcher down until it clicks into place.

**USING THE POWER PITCHER & DOUGH BLADE ASSEMBLY - Cont.**



**5** Place the lid on the pitcher. Press down on the handle until it clicks into place. Once the lid is locked in place, press the **Power Off** button. The unit will be off and the program buttons will illuminate and the unit will be ready to use.



**6a** If using an Auto Off program, use the dial to select **DOUGH**, then press **START/STOP**. The dough feature will automatically stop at the end of the program. To stop the unit at any time, press **START/STOP**.

**6b** For Manual mode, press **MANUAL**. Use the dial to select speed 1 or 2, and press **START/STOP**. Once the ingredients are mixed, press **START/STOP** and wait for the unit to come to a complete stop.

**IMPORTANT:** Only use speed 1 or 2 when using the Dough Blade Assembly.



**7** Remove the pitcher from the motor base by turning the counter-clockwise and pulling up.



**8** Remove the Lid and Dough Blade Assembly before removing contents. To remove the lid, press the **RELEASE** button and lift the handle. To remove the blade assembly, carefully grasp the top of the shaft and pull straight up. The pitcher will come out of the pitcher.



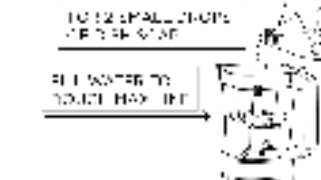
**9** Turn the unit off by pressing the **Power Off** button. When the unit is off, the **Power Off** button will be lit. The **Power Off** button is located on the front of the unit.

**CARE & MAINTENANCE**

**USING THE BLENDER FOR STUCK-ON INGREDIENTS**

**NOTE:** For best results, use a dishwasher to remove stuck-on ingredients.

**1** After blending, immediately clean the pitcher, lid, and blade assembly under warm, soapy water.



**2** With the dough in the Dough Blade Assembly installed, fill with warm water. Press **DOUGH**, then add 1/2 cup of water. Press **START/STOP**. Secure pitcher lid, and ensure the motor cannot be removed from the base.

**3** Press the **Power Off** button. Select **DOUGH**, then press **START/STOP**.

**4** Once program is complete, thoroughly rinse container and blade assembly under warm, soapy water. Use a cleaning brush to remove any remaining residue.

**CLEANING**

**Hand-Washing**  
Wash pitcher lid and blade assembly in warm, soapy water. Use a cleaning brush to remove excess residue. Rinse thoroughly with warm water. Use a cleaning brush to remove excess residue. Rinse thoroughly with warm water. Use a cleaning brush to remove excess residue. Rinse thoroughly with warm water.

**Dishwasher**  
The pitcher and blade assembly are dishwasher safe. Place the pitcher in the dishwasher and the blade assembly in the dishwasher.

**NOTE:** For best results, use a dishwasher to remove stuck-on ingredients.

**Motor Base**  
Unplug the motor base and use a cleaning brush to clean the motor base. Do not use a cleaning brush to clean the motor base. Do not use a cleaning brush to clean the motor base.

**CARE & MAINTENANCE - Cont.**

**STORING**

Store the pitcher and blade assembly in a cool, dry place. Do not store the pitcher and blade assembly in a hot, humid environment. Do not store the pitcher and blade assembly in a hot, humid environment.

**DO NOT** use the pitcher or blade assembly for anything other than blending. Do not use the pitcher or blade assembly for anything other than blending. Do not use the pitcher or blade assembly for anything other than blending.

**RESETTING THE MOTOR**

If the unit has a motor reset system, the pitcher and blade assembly should be reset. If the unit has a motor reset system, the pitcher and blade assembly should be reset. If the unit has a motor reset system, the pitcher and blade assembly should be reset.

1. Unplug the unit from the electrical outlet.
2. Allow the unit to rest for approximately 10 minutes.
3. Remove the pitcher lid and blade assembly. Thoroughly rinse the pitcher lid and blade assembly under warm, soapy water.

**IMPORTANT:** Ensure the maximum voltage is not exceeded. This is the most typical cause of appliance overload.

**TROUBLESHOOTING GUIDE**

**WARNING:** To reduce the risk of shock and unintended operation, turn power off and unplug unit before troubleshooting.

**Display reads "E1".**

If the display reads "E1", install the pitcher and blade assembly program buttons will illuminate, indicating the unit is ready for use. Ensure the lid is fully engaged and the pitcher has been rotated clockwise and clicked to lock into place.

**Display reads "E2".**

If the display reads "E2", unplug the unit from the electrical outlet and allow it to cool for 5 minutes. Remove the blade assembly and empty the contents to ensure no ingredients are jamming the blade assembly. If the unit still does not work, contact customer support.

**Blade speed sometimes changes when blending thinner ingredients.**

When using speed 1 or 2 with the Power Off button, you may notice a change in blade speed when blending thinner ingredients. This is due to the smart technology in the blender and is part of the unit's normal operation.

**Unit doesn't mix, well; ingredients get stuck.**

Turn the Auto Off program on the speed dial to achieve great results. The blades are positioned low, the ingredients are pulled toward the blade assembly. If ingredients are not mixing properly, add more liquid.

**Unit moves on counter while blending.**

Make sure the surface and feet of the unit are clean and dry.

**Food is not evenly chopped.**

For best results when chopping, use pieces of ingredients in a uniform size and don't overfill the pitcher.

**The pitcher lid handle will not fold down.**

First, check to see if the pitcher lid handle is properly aligned. If it is not, align the pitcher lid handle with the pitcher lid handle. Then, press down on the pitcher lid handle to lock it into place.

**NOTE:**

In order to ensure the highest possible standard for refurbished items, all units are thoroughly inspected as part of the process.

For this item, water may be used during the refurbishing process and so; you may notice some condensation in the water reservoir.

It is recommended to rinse the water reservoir with fresh water prior to its first use.