



# Tupperware FusionMaster System User Guide

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**Tupperware FusionMaster System**



## FusionMaster System

Congratulations on your selection of FusionMaster system products. This system uses a common suction base that is strongly bounded to the countertop thanks to its vacuum action. Read these instructions for use carefully before using the appliance and save them for future reference. The appliance is intended for indoor household use only. Wash all parts that could come in contact with food before first use (see cleaning section).

### Assembling:

1. Ensure the suction foot's ring is in the unlock position (fig.1).
2. Place the suction foot (C) on a clean and stable countertop. Slide the top part into the suction foot's groove (A) (fig.1).
3. To bond the foot to the countertop and lock the top part to the suction foot, turn the ring (B) to its lock position until a click occurs. Ensure all parts are locked together (fig. 2).

### Cleaning guidelines:

1. It is recommended to wash and dry the foot by hand. It is washed by soaking it in soapy water and rinsing it under clear, running water.
2. Gently pull down the silicone tab (D) of the suction foot to release water.

### Mincer Components:

The FusionMaster Mincer allows you to mince meat, fish, and vegetables, or make sausages. It comes with 2 mincer discs, one with small holes for fine mincing and one with larger holes for coarse mincing. Use a low-temperature program on your dishwasher to save energy and protect the environment.

### Assembling for mincing:

1. After assembling hopper (E) to the suction foot (K), slide the mincer screw (C) into the hopper. The metal end is on the hopper's front side.
2. Fix the cutting fan (I) with the flat side pointing outwards.
3. To ensure it's well fixed, the metal of the screw should be sticking out.

### How to use your food mincer:


1. After assembling the unit, place a bowl or container below the head to collect the minced food flowing through the mincer disc.
2. **NOTE:** Please ensure that the food is thawed thoroughly before mincing. The meat mincer is intended to mince boneless meat for household use only. Check the meat for bones and unwanted fat. Clean the food/meat and cut into dice to fill the hopper.
3. Turn the crank clockwise to process the food. If necessary, you can use the plunger (F) to help process the food. Do not apply excessive force when pushing down, it will be harder to process the food and this could damage your mincer.
4. **NOTE:** Always use the plunger provided. Never use your fingers or any other utensils (e.g. spatula, knife...).
5. There is a chance that the food/meat will get stuck in the screw during operation: if this happens, turn the crank counterclockwise a few times to release the jam and revert to the forward direction again. Never apply excessive force.

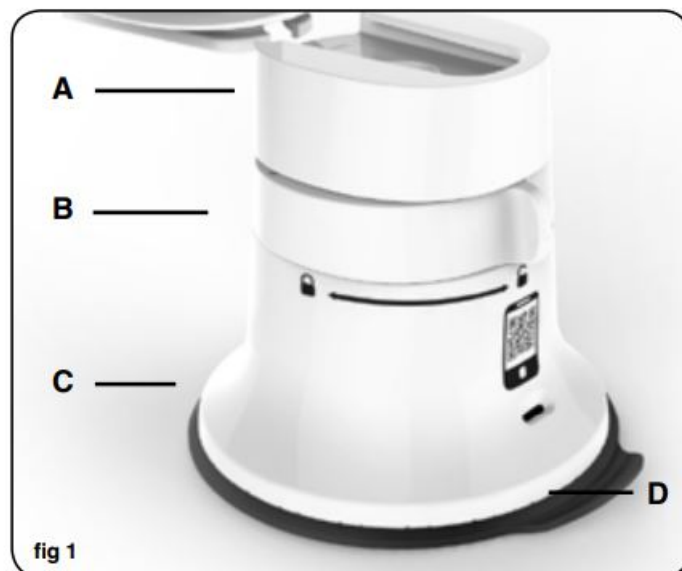
### FusionMaster System – Foot

Congratulations on your selection of FusionMaster system products. This system uses a common suction base that is strongly bounded to the countertop thanks to its vacuum action. Read these instructions for use carefully before using the appliance and save them for future reference. The appliance is intended for indoor household use only. Wash all parts that could come in contact with food before first use (see cleaning section).

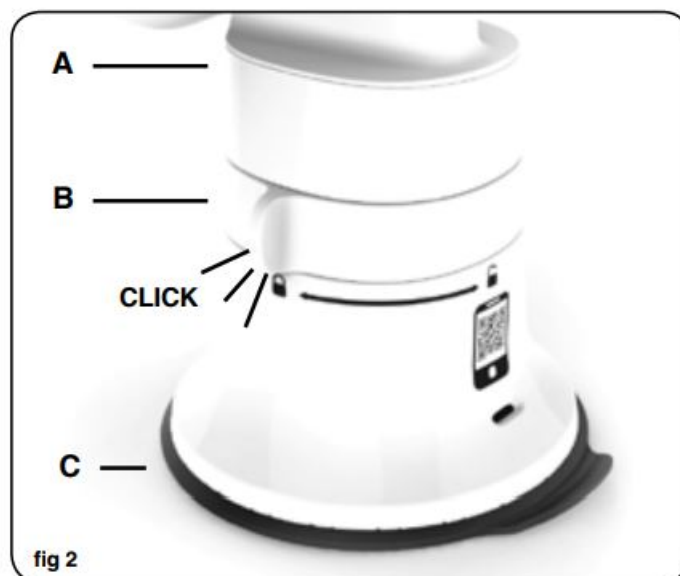
### Assembling (fig. 1-2):




1. Ensure the suction foot's ring is in the unlock position  (fig. 1).



2. Place the suction foot (C) on a clean and stable countertop. Slide the top part into the suction foot's groove (A) (fig. 1).
- 3.



To bond the foot to the countertop and lock the top part to the suction foot, turn the ring (B) to its lock position  until a click occurs. Ensure all parts are locked together (fig. 2).

#### **Cleaning guidelines:**

1. It is recommended to wash and dry the foot by hand. It is washed by soaking it in soapy water and rinsing it under clear, running water.
2. Gently pull down the silicone tab (D) of the suction foot to release water.

#### **Recommendations:**

- For an optimal bond between the suction foot and the countertop, the countertop surface must be smooth and non-porous. Both countertop and silicone disc (C) of the suction foot should be clean of dust and crumbs.
- Moisture sometimes helps assist the suction bond: wipe the surface and the bottom of the foot with a damp

cloth.

- Do not use abrasive cleaners, scouring pads, knives or other sharp utensils in contact with the silicone disc of the suction foot. Do not attempt to open the foot.
- Do not operate or place any part of this appliance on or near hot surfaces (such as gas or electric burner or in a heated oven).
- If the product was used or left unused for a while, ensure the foot suction is still well bonded to the countertop before re-using it.
- Never use any accessories or parts from other manufacturers or your guarantee becomes invalid.
- For their safety, do not allow children to play with the product.

#### **Guarantee:**

- Limited Tupperware guarantee applies.
- This guarantee does not include replacement for damage to the suction foot resulting from negligent use or misuse of the product. Please contact your
- Tupperware consultant for a replacement.

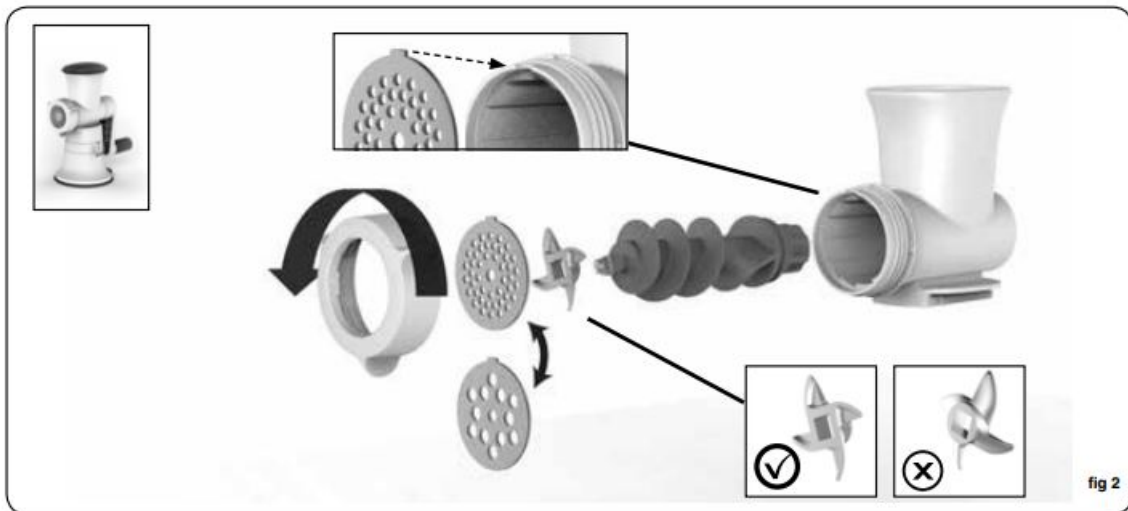
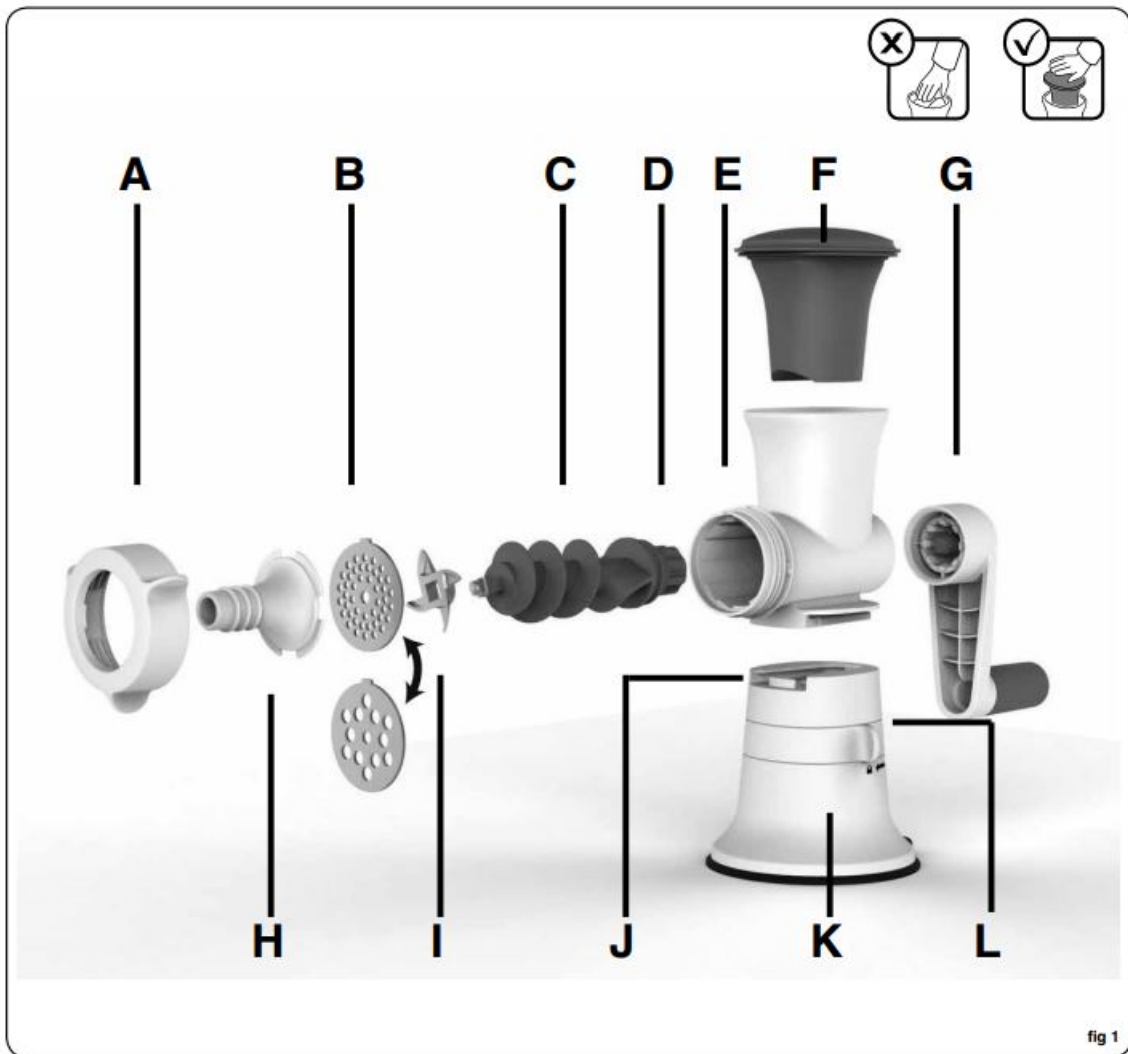
#### **Mincer Components**

The FusionMaster Mincer allows you to mince meat, fish, vegetables, or make sausages. It comes with 2 mincer discs, one with small holes for fine mincing and one with larger holes for coarse mincing.



Use a low-temperature program on your dishwasher to save energy and protect the environment.

**Assembling for mincing (pg58 – fig. 1 & 2):**



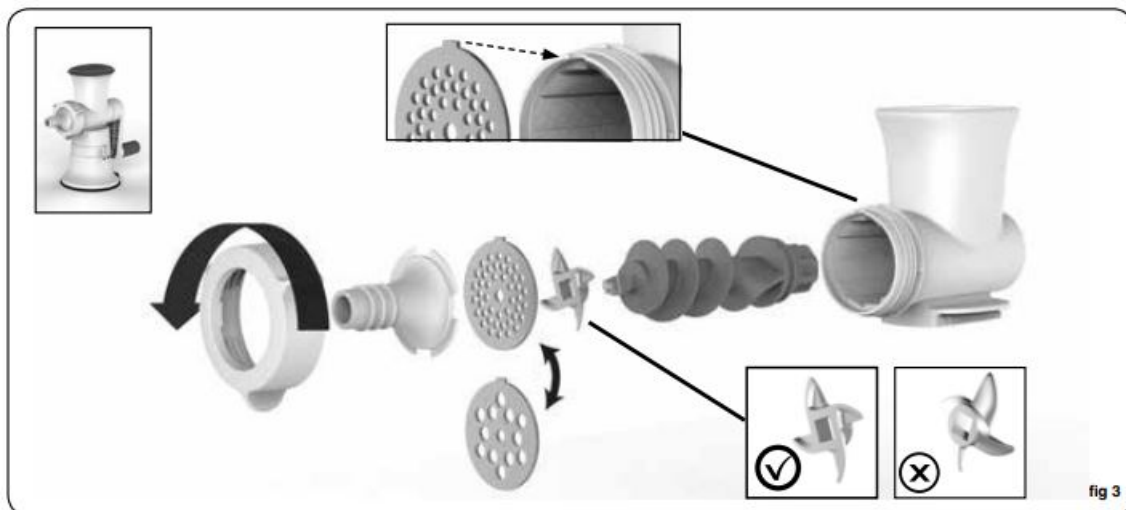
1. After assembling hopper (E) to the suction foot (K), slide the mincer screw (C) into the hopper. The metal end is on the hopper's front side.
2. Fix the cutting fan (I) with the flat side pointing outwards. To ensure it's well fixed, the metal of the screw should be sticking out.
  - **NOTE:** You won't be able to slide the mincer disc correctly if the blade is mounted with the flat side pointing towards the screw.
3. Select and mount one of the mincer discs (B) on to the hopper's front with the groove fitting perfectly into place.
4. Turn the screw ring (A) counterclockwise gently with your index finger only. As soon as you feel resistance, turn an extra 90° (or ¼ of a turn) and then stop turning.

5. Slide the crank (G) on the gear side of the screw (D) and fix them together by screwing the crank screw.

### How to use your food mincer:

1. After assembling the unit, place a bowl or container below the head to collect the minced food flowing through the mincer disc.
  - **NOTE:** Please ensure that the food is thawed thoroughly before mincing.
  - The meat mincer is intended to mince boneless meat for household use only. Check the meat for bones and unwanted fat. Clean the food/meat and cut into dices to fill the hopper.
2. Turn the crank clockwise to process the food. If necessary, you can use the plunger (F) to help process the food. Do not apply excessive force when pushing down, it will be harder to process the food and this could damage your mincer.
  - **NOTE:** Always use the plunger provided. Never use your fingers or any other utensils (e.g. spatula, knife...).
3. There is a chance that the food/meat will get stuck in the screw during operation: if this happens, turn the crank counterclockwise a few times to release the jam and revert to the forward direction again. Never apply excessive force.

### How to make sausage (pg59 – fig. 1 & 3):



1. Follow steps 1 to 3 of the assembly section. Slide the sausage insert (H) through the screw ring. Then, follow step 4 of the assembly section.
2. Slide the entire sausage skin over the sausage insert and knot the end. We recommend using hog casings of type 32-34.
3. Press the sausage skin around the sausage insert and control the squeezing pressure while processing the food to create the desired sausage tube. When done, knot the other end.
4. You create sausages by squeezing with your fingers at the desired length and turning the sausage around its own axis once or twice. It can be done during the processing or when all food was processed. Knot the end to close the last sausage.

### Cleaning guidelines:

Clean thoroughly all parts used in processing the food immediately after use. The FusionMaster Mincer is

dishwasher safe. However, it is recommended to wash and dry the metal parts by hand. Never let the cutting fan come in contact with other metal, ceramic or glass instruments as this would damage its cutting edges. It is recommended to wash and dry the foot by hand.

#### **Recommendations:**

- Use the plunger as a storage compartment to store the following dried elements: the cutting fan, the mincer disc, and the sausage insert.
- For high-fat food, start to mince first with the mincer disc with larger holes.
- The mincing result is influenced by the tightening or the loosening of the screw ring.
- Process the food several times to achieve desired texture and mixture.
- This can be done before using the sausage insert.

#### **Cold food is easier to mince.**

- Do not try to mince food with hard fibers like ginger, nuts, or other hard foods.
- For their safety, do not allow children to play with the product.
- Be careful when handling the cutting fan; the cutting edges are sharp Guarantee
- Limited Tupperware guarantee applies.
- Do not use the FusionMaster Mincer without any ingredients inside the hopper.
- This can cause damages to your product and is not covered by the Tupperware

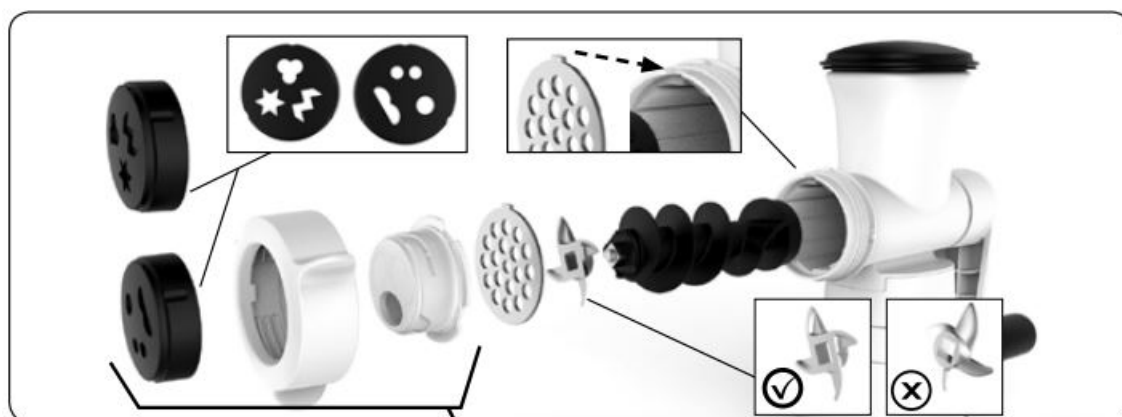
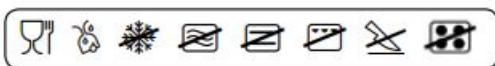
#### **Guarantee.**

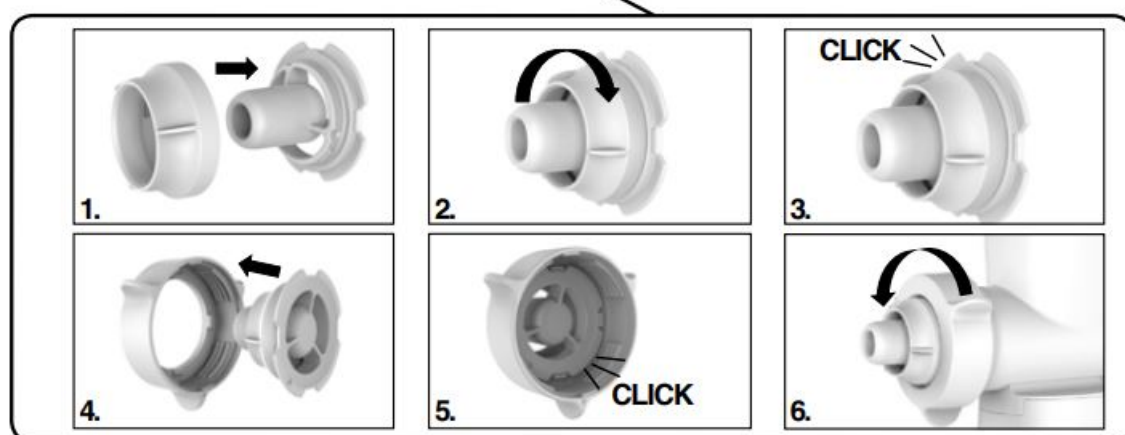
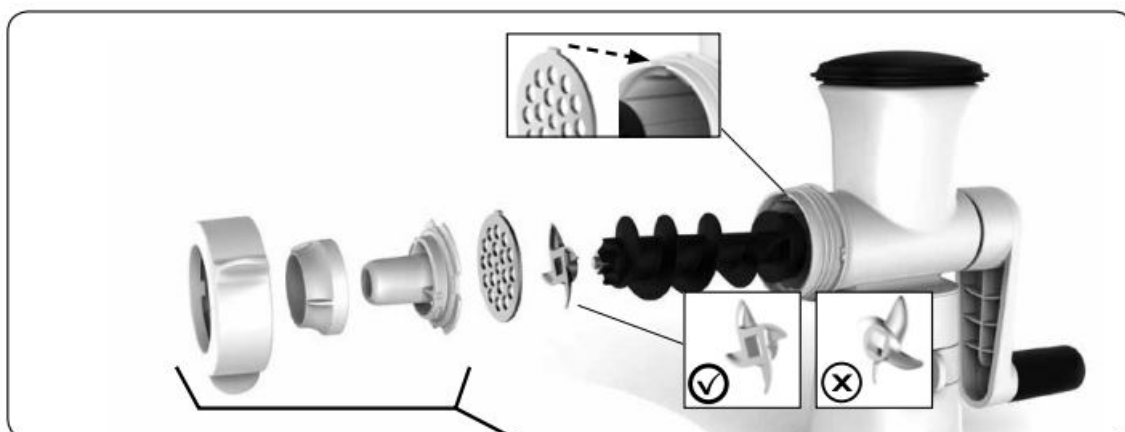
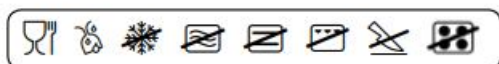
- The Tupperware guarantee protects the FusionMaster Mincer against chipping, cracking, breaking or peeling under normal non-commercial use for the lifetime of the product. This guarantee does not include replacement for used blades, nor does it cover rusting or other damage to the product resulting from negligent use or misuse of the product. Please contact your Tupperware consultant for a replacement.

[www.tupperwarebrands.com](http://www.tupperwarebrands.com)

## **DIFFERENT PRODUCT OVERVIEW**

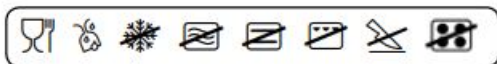















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## Documents / Resources

	<p><a href="#">Tupperware FusionMaster System</a> [pdf] User Guide FusionMaster System, FusionMaster, System</p>
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## References

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