

MODEL NO: BL218

Dear Customer,

You are now a proud owner of a **ZYKLON** product. Let's welcome you to the **ZYKLON** customer family. We hope you will be happy using it as millions of our satisfied customers already are. Our products continue to be the favorites on account of their superior quality, reliability and performance.

In order to provide you the ultimate satisfaction, the minutest part of each product is thoroughly tested and examined under stringent conditions. The objective of **ZYKLON** is to bring cutting edge technology to your everyday life.

In the unlikely event that the product needs warranty service, please refer the enclosed warranty card.

Although it is highly improbable, yet in case you have any issues with the product kindly contact your nearest **ZYKLON** dealer or get in touch with us directly. We assure you that an appropriate action would be taken as per our customer service policy.

Before you start enjoying the product we strongly urge you to spare a few minutes to go through this manual so that you may derive the maximum benefits out of the product.

General safety guidelines

1. Read the user manual before operating any appliance or equipment
2. To avoid risk of electric shock, do not immerse the equipment in water or use it in damp conditions.
3. While plugging or unplugging a power cord, hold it by the plug. Never pull it by the cord.
4. Do not operate any equipment with a damaged power cord.
5. Check the voltage available at your home and ensure that it matches the voltage mentioned on your appliance before switching it on.
6. Do not attempt to repair the unit in case of any malfunction. Always take it to an authorized service centre.
7. Always keep the unit on a dry and flat surface.
8. Do not use any attachments other than the ones supplied by or specified by the manufacturer.
9. Always unplug the unit from the power source during lightning and thunder storms or when the unit is not used for a long period of time.
10. Never leave the unit unattended while in operation especially when children are around.
11. All the equipments are for household use only. Do not use it for commercial purposes.
12. All appliances and equipment are designed for indoor use. Do not use them outdoors unless specifically mentioned in the instruction manual.
13. Do not connect the equipment to an extension cord or multiple socket adaptor. Always connect the unit to the main socket. This is to prevent short circuits and sparking which can shorten the life of the unit.
14. Do not let the power cord to hang over the edge of the table or work surface since a sharp edge can damage the cable over a period of time. Do not let it get tangled or come into contact with a hot surface.
15. The units can be cleaned with a damp cloth and immediately wiped dry. Do not use detergents or chemical cleaning agents to clean the unit.
16. Always clean cooking appliances soon after use. This will prevent food from sticking hard to the unit and possibility of bacterial growth.
17. Never touch any appliance or equipment with wet or damp hands.

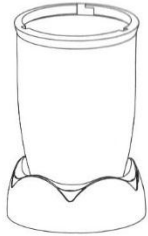
Safety guidelines for blenders

1. Do not fill blender jars above the safety mark.
2. Switch on the blender only after fixing the jar properly on the base.
3. Operate the blender only after fixing the lid. Never operate without the lid.
4. Do not add material into the blender while it is operating.
5. Never put hand, spoon or any similar item into the blender while it is in operation.
6. Take proper care while cleaning the blender jars and blades since they are very sharp and can hurt you if carelessly handled.
7. Prior to cleaning unplug the blender from the main power source.
8. The blender body can be cleaned by a damp cloth and then with a dry cloth.
9. Do not pour boiling liquids into the blender.
10. Do not operate the blender for long period of time. If used for more than 5 minutes at a time, switch it off for a few minutes before reusing. This will help in cooling down the motor and extending the motor life.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before operating the Food Processor.
- Do not immerse the cord, plug or base in water or other liquids.
- Do not pull, twist or mistreat the power cord.
- Avoid contact with moving parts.
- To avoid serious injury and product damage, keep hands and utensils away from the moving blades.
- Always unplug the base when cleaning or assembling.
- Always use your Food Processor on a clean, flat, hard, dry surface.
- Always completely assemble the blade and cup before placing on the Power Base.
- Never microwave with the blade still attached. Remove the blade and twist on a Shaker/Steamer Top.
- When microwaving, beware of steam and use an oven mitt to remove the hot cups from the microwave.
- Do not allow the cord to touch hot surfaces or hang over the side of the counter or table.
- Unplug the Food Processor when it's not in use, and before cleaning.
- Never leave the Food Processor unattended while it is in use.
- You risk personal injury, fire or electric shock if you use attachments, cups or parts other than those recommended by us
- Young children should not operate the Food Processor older children should use only under direct supervision.
- The use of cups or any parts that were not designed to work with your Food Processor is not recommended and can result in injury.
- Never keep the blade running for more than one minute.
- Do not use the Party Mugs in the microwave.

What you get



High-Torque Power Base

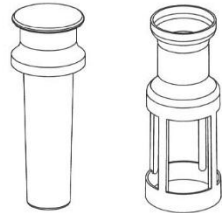


Food Processor Blender and Lid Attachment



Tall Cup, Short Cup, Party Mugs

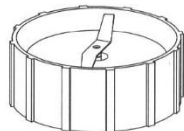
Food Processor Juice Extractor Kit



Plunger Extractor



Cross Blade



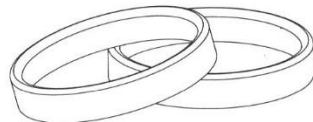
Flat Blade



Shaker/Steamer Tops



Stay Fresh Re-scalable Lids

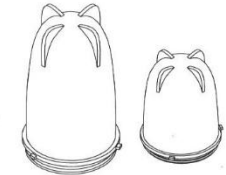


Comfort lip Rings

Notes Before using your Food Processor for the first time, rinse all of the pieces, except for the Power Base, in warm soapy water. Rinse and dry well

Tall Cup and Short Cup

These cups are used to mix, cook and store your ingredients. They are dish washer-safe (top rack only) and microwave-safe.



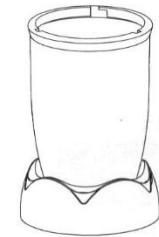
Four Party Mugs with Comfort Lip Rings

These Party Mugs turn your Food Processor into the Ultimate Party Machine. You can make and serve frozen party drinks right in the same mug. They even come with colored Comfort Up Rings to cover the threads and let you know whose drink is whose. The Party Mugs are not microwave safe.



Power Base

The Power Base is the heart of the Food Processor. Simply place one of the Bullet Cups or Party Mugs onto the High-Torque Power Base and press. Nothing could be easier.



Caution: Do not submerge the Power Base in water and always unplug the Power Base before cleaning it.

Cross Blade and Flat Blade

The Food Processor comes with two Wades: a Cross Blade for chopping, grating and blending foods such as onions, cheeses, meats and frozen drinks, and a Flat Blade for whipping cream and grinding hard foods like coffee beans and spices. Both blades are dishwasher-safe. In the base of the blades, there is a plastic gasket that creates an airtight fit with the Food Processor cups. After washing a blade, check to make sure the gasket is still inside as the heat from some dishwashers can cause them to become loose.

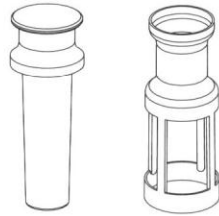
Food Processor Blender and Lid

The full-size Blender attachment has all the power and capacity of an expensive, conventional blender, but the Food Processor's version only takes up as much counter space as a coffee mug. Use your Food Processor Blender anytime you need to whip up family-size batches of milkshakes, pancakes batters, or to make big batches of your favorite frozen cocktails at your next Bullet Bash. The Blender Lid comes with a pop-top for slipping in ingredients while the motor is running, mess-free.



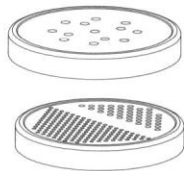
Food Processor Juice Extractor Kit

These two pieces, the Extractor and Plunger transform your Food Processor into the Food Processor Juicer that does the same Job as those large expensive juicers ... but unlike the big extractors, the Food Processor Juicer cleans up in seconds! Each piece is dishwasher-safe!



Shaker, Steamer Tops

Your Food Processor comes with two handy Shaker/Steamer Tops that are used for steaming foods in the microwave, or as shaker tops. The Shaker/Steamer Top with the large holes is for coarse ingredients such as Parmesan cheese, the other is for finely ground spices such as cinnamon or nutmeg.



Stay-Fresh Resealable Lids

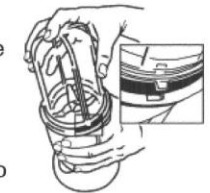
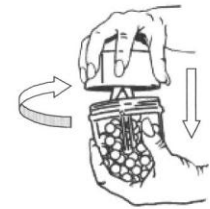
you can prep, cook and store your food in the very same vessel. No plastic wrap or storage containers are needed to keep your leftovers fresh. Your Food Processor comes with two Stay-fresh Re-sealable Lids that fit right on to the Short and Tall Cups, and Party Mugs to keep your leftovers fresh for days.
*Only use the Shaker/Steamer Tops to heat food in the microwave



Using the Power Bullet

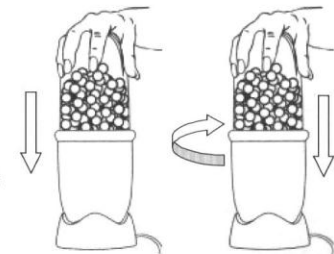
Using the Food Processor is as easy as 1,2,3 ...

1. Load the ingredients into the short cup, tall cup, or party mug
2. Twist on the cross, or flat blade until the blade and cup have a tight seal
3. Line up the tabs, place the bullet on the power base and press down on the cup to turn it on.



Here's how it works: As long as you're holding it down, the Food Processor is on. When you want the blades to stop, simply let go,

"Lock On "mode: For hands-free operation, press down and gently turn the cup clock-wise until the tabs lock under the lip of the Power Base. Once you are in Lock On mode, the motor runs continuously. To turn it off, simply twist the cup back counter-clockwise and release the cup.



Never put your hands or utensils near the moving blades and never use your hands or utensils to press the activator buttons down while the Power Base is plugged in.

If the blade stops in Lock On mode, unplug the Food Processor immediately. Sometimes, especially when the motor is coming up to speed, a hard ingredient, such as a carrot chunk, can get stuck in the blade and stop it from turning. If the blade stops, UNPLUG THE Food Processor IMMEDIATELY. Take the blade/cup

assembly off and give the ingredients a good shake to unblock the blade. If the blade still seems obstructed, twist off the blade and carefully (it's sharp) spin the blade manually. Once the blade will spin, plug the Food Processor back in and try again — you should be good to go.

Never run the Food Processor for more than one minute at a time, as it

Notes can cause permanent damage to the motor. If the motor stops working, unplug the Power Base and let it cool for a few hours before attempting to use it again. Your Food Processor has an internal thermal breaker that shuts the unit off when it overheats. Letting the thermal breaker cool down should allow it to reset

Choosing the Right Blade

The Food Processor comes with two blades:

Cross Blade

The Food Processor Cross Blade is used for...

Chopping — Foods like onions, garlic and carrots, and for making dips such as salsa, bean dip, or gazpacho.

Blending — The Cross Blade pulverizes ice for smoothies, frozen cocktails and milkshakes.

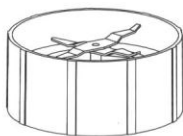
Mixing — Batters for pancakes, muffins and quick breads are mixed in seconds.

Grating — Foods like hard and soft cheeses and chocolate are grated in just seconds.

Pureeing — Dishes such as hummus, all-natural soups, and baby food are creamy smooth in seconds. Shaving Ice and

Frozen Fruits — For tasty treats such as snow cones or fruit sorbets.

Grinding Meats— Delicious chicken and ham salads or pates are ground in seconds.

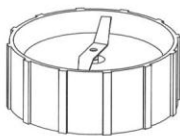


Flat Blade

The straight Flat Blade is used for...

Grinding and Chopping harder, single ingredient items such as:

- coffee beans
- nuts
- cinnamon sticks
- dried fruit



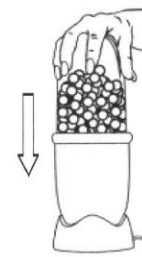
Or Whipping foods such as:

- homemade whipped cream
- cream cheese schmears
- butter

Food Processor Techniques

The "Pulse" Technique

Because the Food Processor's motor is so powerful, if you aren't careful you can quickly overprocess food and turn it into mush. That is why when you want to make foods such as chunky salsa, or coarse chopped onions, the Pulse technique is key. Pulsing takes a tiny bit of getting used to, but once you get a feel for it, you'll be a Pro in no time!



To Pulse you simply press down on the cup very quickly and immediately release. For foods that you want coarsely chopped, a quick tap on the top of the cup is all you need. Then let the blades come to a complete stop and tap again until you get the consistency you desire.

THE SECRET: The trick to successful Pulsing is to make sure that the machine doesn't accidentally slip into Lock On mode. To avoid this, simply use your other hand to apply counter-clockwise pressure on the cup as you Pulse,

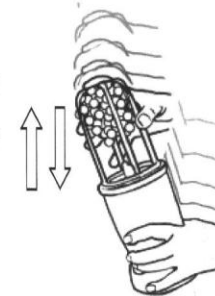


To start ... hold the cup at the base and apply counter-clockwise pressure to it to keep it from locking on.

Then ... with your other hand, tap the top of the cup and immediately release. Continue Pulsing until you get the consistency you want.

The "Shake" Technique

Sometimes, when you are working with thicker ingredients, like those in chicken salad or manna sauce, the density or the mixture can make it hard for the ingredients toward the top of the cup to make it down to the blade. If some of your ingredients are having a hard time making it down to the blade, simply use this Shake technique.



The "Cocktail" Shake: When making smoothies, dips or other recipes where you are using the Bullet in Lock On mode, simply ... While in Lock On mode... pick up the whole cup and Power Base and shake

it like a cocktail shaker.

Repeat...If necessary until you achieve In consistency you want.

The "Shakin' Pulse": When you need to shake ingredients that you want coarsely chopped, like salsa or meat salads, you are going to want to use the Shakin' Pulse technique.

First ... Make sure the hand holding the cup is applying counter-clockwise pressure to keep it from locking on.

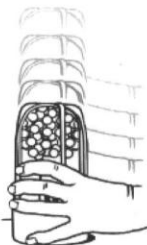
Then ... Give the Bullet a strong downward shake to throw the ingredients into the blade, and Pulse at the bottom of the shake.

Repeat ... until you get the right consistency.

The "Tap" Technique

If you have a problem with sticky ingredients clinging to the side of the cup Instead of being recirculated into the cutting zone...

First ... Take the cup off the Power Base and Tap the cup and blade assembly on the counter to force the ingredients down into the blades.



Then ... Replace the cup and blade assembly to the Power Base and finish processing.

Cooking in the Food Processor Cups

Unlike conventional blenders or food processors, the Mag : Bullets job isn't done once the ingredients are blended. Once you've prepared your food, your Food Processor is then ready to cook it as well! Just remove the blade, twist on a Shaker/Steamer Top and place the cup in the microwave. Seconds later, you'll have steaming hot soups, rich and hearty pasta sauces or delicious melted cheeses, perfect for pouring over tortillas Of vegetables, all without dirtying a dish, and with no pots and pans to dean!

First... Blend or Pulse your ingredients together

Then... Remove the blade, twist on a Shaker/Steamer top (do not put the

blades in the microwave) and place the cup in the microwave-Cook until ready, then... Remove with an oven mitt and serve.

The single most important rule to remember for using the cups In the microwave: Take off the blade! The blades have metal in them and we all know that metal and microwaves don't mix. Never microwave food using the airtight lids, always use the Shaker/Steamer Tops. Also, remember that the contents and the cup will be hot, so always use an oven mitt.

Storing Leftovers In the Food Processor Cups

you can prepare, cook and store you food all in the same vessel! No unnecessary dishes to clean, no plastic wrap, foil or plastic containers to deal with... just twist on a stay-fresh lid and pop your leftovers in the refrigerator. You can even bring your leftovers to work of school, by just tossing the sealed cup into your bag and go! Then at work, you can reheat your leftovers in the microwave—all in the same cup!

Cleaning the Food Processor

Everyone hates cleaning up, which is just one more reason the Food Processor is so great. You can make and cook fresh home made spaghetti meat sauce from scratch and only use one tall Bullet cup! Imagine delicious, piping hot pasta sauces, salsa, fresh soups and more, all prepared with no cutting boards, no pots and pans, just a single cup and blade to put in the dishwasher It doesn't get any easier than that

Always unplug the Food Processor when cleaning or assemting.

Washing Food Processor Attachments

It is so easy ... Just place any of the pieces (except for the Power Base) on top shelf of the dishwasher, or hand wash with warm soapy water and rinse.

Notes Always make sure the gaskets are still inside after cleaning The heal from some dishwashers can cause them to become loose and pop out

Tips Stubborn cleanup When you let ingredients dry in the Food Processor or when you've melted cheese in the cups, make your cleanup a snap by filling the cup with soapy water and microwaving it for one minute* That will loosen the stuck ingredients and with a light scrub, you'll be all done

Cleaning the Food Processor Power Base

For the most part the Power Base doesn't really get dirty, but if you neglect to twist the blade onto the cup tightly, liquids can leak out and get into the base and activator buttons. Here's how to clean it up.

Before you begin ... The most important thing is to UNPLUG the Power Base!

Then... Use a damp rag to wipe down the inside and outside of the Power Base

Sometimes the base gets so dirty ... that the little white sliders that activate the Food Processor get sticky. This can cause the motor to continue to spin even after you've released the cup. when this happens, start by unplugging the Power Base.

Then... Double-check that you've UNPLUGGED the Power Base, and use a damp rag to soften up the gunk around the activators as you work the activator buttons up and down until they move freely again.

NEVER SUBMERGE THE POWER BASE IN WATER OR PLACE IT IN DISHWASHER

Never put your hands or utensils near the moving blade and never use your hands or utensils to press the activator buttons down while the Power Base is plugged in.

When it's time to whip up big batches of foods like pancakes, milkshakes, or frozen drinks, the Food Processor Blender has all the power and capacity of those expensive, bulky blenders without taking up all that counter space. The Blender Ltd has two pouring spouts, one for straining and one for pouring, and a pop-out top, so you can add ingredients as you blend. Plus, everything is dishwasher-safe (top rack only), so cleanup is fast and easy.

Assembling the Food Processor Blender

Just... Twist the Cross Blade onto the bottom of the blender pitcher

Then... Place the blender on the Food Processor base.

Using the Food Processor Blender

The Food Processor Blender is just like regular blenders, without all the confusing buttons.

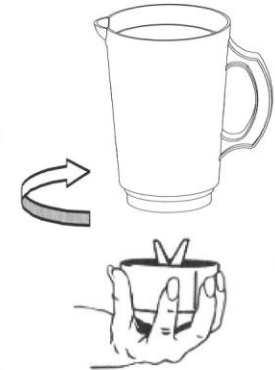
Simply... Piano the assembled Blender onto the Power Base.

Then... Push down on the Blender and twist clockwise until the tabs lock under the lip of the Power Base (Lock On mode).

And ... Put on the Blender Lid and blend.

Notes Never run the Food Processor for more than one minute at a time, as it can cause permanent damage to the motor. If the motor stops working, unplug the Power Base and let it cool for a few hours before attempting to use it again. Your Food Processor has an internal thermal breaker that shuts the unit off when it overheats. Letting the thermal breaker cool down should allow it to reset.

Now you can make freshly squeezed juice every day of the week, at home, without all of the added sugar found in many store-bought juices and without the mess and big production that comes with most traditional juicers. In the Food Processor Juicer, making delicious, nutritious fresh juices like orange or pineapple and Instant energy cocktails is a snap.



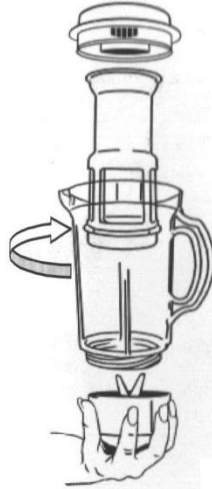
Assembling the Food Processor Juicer

First... Twist the Cross Blade onto the bottom of the Blender

Then... Insert the Extractor down the center of the Blender making sure to line the three notches up with the three ribs on the inside of the Blender.

Next... Place the lid onto the Blender and align either the straining pourer or regular pourer up to the spout. Make sure the lid is locked on, it holds the Extractor insert in place.

And then... Place the Blender on the Food Processor base.



Using the Food Processor Juicer

Before you begin ... Select your Juice ingredients, make sure they are sized to fit into the Extractor and place them within arms reach of your Food Processor Juicer.

When you're ready to start juicing... Remove the pop-top from the lid of the Blender, place the assembled Food Processor Juicer onto the Power Base, press down and turn the Blender clockwise until it is running in hands-free lock on mode. to avoid jamming the blades, which can cause serious motor damage, make sure the motor is running before you add any ingredients into the juicer