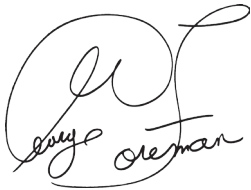


# GEORGE FOREMAN<sup>®</sup>

HEALTHY LIVING



## GEORGE FOREMAN INFINITY CHOPPER

Instructions & Warranty

## **Spectrum Brands Australia Pty Ltd**

Locked Bag 3004 Braeside  
Victoria 3195 Australia

### **Customer Service in Australia**

TollFree: 1800 623 118  
Email: info@spectrumbrands.com.au  
Website: www.spectrumbrands.com.au

## **Spectrum Brands New Zealand Ltd**

PO Box 9817 Newmarket  
Auckland 1149 New Zealand

### **Customer Service in New Zealand**

TollFree: 0800 736 776  
Email: service@spectrumbrands.co.nz  
Website: www.spectrumbrands.co.nz

## **Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd Warranty Against Defects**



In this warranty:

**Australian Consumer Law** means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;

**CGA** means the New Zealand Consumer Guarantees Act 1993;

**Goods** means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;

**Manufacturer, We** or **us** means:

1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573;  
or
2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be, contact details as set out at the end of this warranty;

**Supplier** means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and

**You** means you, the original end-user purchaser of the Goods.

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
2. The benefits provided by this Warranty are in addition to all other rights and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:
3. We warrant the Goods for all parts defective in workmanship or materials from the date of purchase (**Warranty Period**), for the period of:-
  - (a) Two (2) years for Russell Hobbs products (see product packaging for details)
  - (b) Two (2) years with five (5) year motor warranty for Russell Hobbs products (see product packaging for details)
  - (c) Limited Lifetime, Ten (10) years for Russell Hobbs cookware.
  - (d) One (1) year for George Foreman® appliances.

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

## **Warranty Conditions**

4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.
5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.
6. The warranty granted under clause 3 is limited to repair or replacement only.
7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goods which are replaced.
8. In order to claim under the warranty granted under clause 3 you must:
  - (a) Retain this warranty with your receipt/proof of purchase; and
  - (b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.
9. This warranty is immediately void if:
  - (a) Any serial number or appliance plate is removed or defaced;
  - (b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non approved replaced parts are used.
10. The Goods are designed for domestic use only. A limited 90-day Warranty applies to any industrial or commercial use of the Goods. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.
11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd.

Contact us or the Supplier for further details.

### **Register your product online**

If you live in Australia please visit: [www.spectrumbrands.com.au/warranty](http://www.spectrumbrands.com.au/warranty)

If you live in New Zealand Please visit: [www.spectrumbrands.co.nz/warranty](http://www.spectrumbrands.co.nz/warranty)

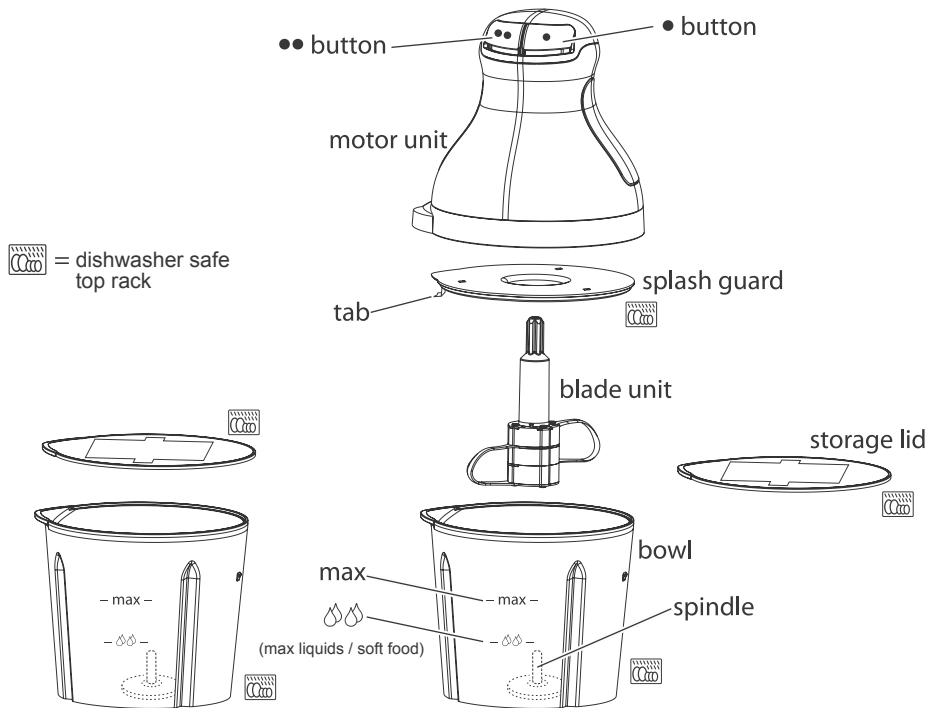
Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.

**Any questions?** Please contact Customer Service for advice.

Congratulations on the purchase of your George Foreman® Infinity Chopper. Each unit is manufactured to ensure safety and reliability.

Before using the appliance for the first time, please read the instruction book carefully and keep it for future reference. Pass it on if you pass on the appliance.

When using electrical appliances, basic safety precautions should always be followed.



## BEFORE FIRST USE

- Carefully remove all contents from the box.
- Take extreme care when unpacking and handling the sharp blades.
- Remove all packaging material and any stickers from the product.
- As some parts may be packed separately, check to ensure all items have been unpacked before disposing of the packaging.
- Dismantle and clean all parts as instructed in the “CARE AND CLEANING” section of this manual.


**NOTE: The splash guard is fitted to the underside motor unit. It must be removed for cleaning.**

## PREPARE THE CHOPPER FOR USE

**CAUTION: Ensure the appliance is unplugged from the wall power outlet.**

- Lift the motor unit off the bowl.
- Fit the splash guard to the underside of the motor unit, to avoid penetration by liquids.
- Holding the blade unit by the top end of the shaft, lower it over the spindle in the bottom of the bowl - you may need to turn it slightly to fit over the flanges on the spindle.
- The blade unit is spring-loaded so you will feel some resistance as you push it down.

**NOTE: The storage lid can be used as an anti-slip base. Place the lid on the table top with the top side of the lid facing up and press the bowl down on it.**

- Place the food in the bowl.
- **Do not fill above the '-max-' mark.**
- **Do not fill above  the mark with liquids or soft foods like cheese.**
- **Do not process hard foods, i.e., anything that cannot be cut easily with a kitchen knife.**
- **Do not try to chop raw meat**
- Cut food into pieces no larger than 1.8cm to be processed.
- Lower the motor unit onto the bowl, ensuring it is correctly seated and aligned with the pouring spout on the bowl.
- Place your hand on top of the lid to hold the chopper steady.
- Plug the cord into a wall power outlet and switch the outlet on.

## THE SPEED BUTTONS

- Press the • button for low speed, release it to switch off.
- Press the •• button for high speed, release it to switch off.
- Start with 2 or 3 half-second bursts, before operating for longer times (maximum 15 seconds).
- Generally, large quantities, thick mixes, and a high ratio of solids to liquids suggest longer timings and slower speeds.
- Smaller quantities, thinner mixes, and more liquids than solids suggest shorter timings and higher speeds.
- When done, lift the motor unit off the bowl.

**CAUTION: Make sure the chopping blades have stopped spinning completely before removing the motor unit.**

- Holding the top of the blade unit shaft, lift it upwards and out of the bowl while turning slightly to free it from the spindle flanges.
- Tip the processed contents out of the bowl or fit the storage lid to the bowl.

## PRACTICAL HINTS

- The preparation must at least cover the lower part of the chopping blade for processing to be successful.
- Leave cooked foods to cool for a while before processing.
- Watch carefully to avoid over-processing foods.
- Do not overload the bowl.
- Always insert the chopping blades first before filling in the food.
- Do not chop food and process liquids at a temperature of 40°C or higher.
- Do not chop raw meat.
- For fruit-based preparations, first cut up the fruit into manageable sized pieces and remove pips and stones.
- Use short bursts only when processing hard foods like coffee beans, ice cubes, sugar, cereals and chocolate.

## CARE AND CLEANING

**CAUTION: Always unplug from the wall power outlet before cleaning.**

- Unplug before dismantling or cleaning.
- Lift the motor unit off the bowl.
- Use the tab to pull the splash guard off the motor unit.
- Wipe the area of the motor unit behind the splash guard with a clean damp cloth if necessary.
- Holding the top of the blade unit shaft, lift it upwards and out of the bowl while turning slightly to free it from the spindle flanges.
- Wipe the outside of the motor unit with a clean damp cloth.
- Hand wash the bowl, lid, blade unit, and splash guard.
- Clean the inside the base of the blade unit with a toothpick if necessary.
- Do not use alkaline cleaning agents or harsh abrasives when cleaning this appliance.

**NOTE: You may wash these parts in the top rack of a dishwasher. If you use a dishwasher, the harsh environment inside the dishwasher will affect the surface finishes. The damage should be cosmetic only, and should not affect the operation of the appliance.**

- Dry thoroughly before storing away.

## IMPORTANT SAFEGUARDS

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

1. To protect against electrical hazards, do not immerse the power cord, plug or motor unit in water or any other liquid.
2. Do not use outdoors or in damp or moist areas.
3. Always use the appliance handles when handling.
4. 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.
5. Care should be taken to avoid personal injury when handling the sharp cutting blades, emptying the bowl and during cleaning. Use a glove or a towel for safety.
6. Always switch off and unplug from the power outlet before assembly, disassembly or cleaning any part of the appliance.
7. Always switch off and disconnect the appliance from the wall power outlet when not in use.
8. To disconnect, switch off the wall power outlet, then grasp and pull the plug from wall outlet. Never pull by the cord.
9. Do not operate this appliance with a damaged cord/plug or after the appliance has malfunctioned, been dropped or damaged in any manner. Contact Customer Service for examination, adjustment, repair or replacement.
10. There are no user serviceable parts. If power cord is damaged, it must be replaced by the manufacturer or similarly qualified person in order to avoid a hazard.
11. Do not use on an inclined plane or unstable surface.
12. Keep hands and utensils away from moving blades when in use to prevent the possibility of severe personal injury and damage to the appliance.
13. Be certain the motor unit is securely fitted and all fittings such as blades are secure before using.
14. Always cut food items into manageable pieces before processing.
15. Maximum operating time - 15 seconds. Resting time - 15 seconds.
16. Ensure the appliance is switched off and the blades have come to a complete stop before removing processed contents.
17. Do not overfill the processing bowl.
18. Do not chop raw meat.
19. Do not place on or near any heat sources.
20. Store the blades in a safe location, out of reach of children.
21. Follow the instructions when cleaning this appliance.
22. Do not use alkaline cleaning agents or harsh abrasives when cleaning this appliance.
23. Clean the appliance after each use.
24. Do not use the appliance for other than its intended purpose.

25. This appliance is not a toy. Children shall be supervised to ensure they do not play with this appliance.
26. This appliance is not intended to be operated by means of an external timer or separate remote control system.
27. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a 'Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.

**SAVE THESE INSTRUCTIONS**

**THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY**



# GEORGE FOREMAN®

HEALTHY LIVING



# RECIPES

## INFINITY CHOPPER

[WWW.GEORGEFOREMAN.COM.AU](http://WWW.GEORGEFOREMAN.COM.AU)

[WWW.GEORGEFOREMAN.CO.NZ](http://WWW.GEORGEFOREMAN.CO.NZ)

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Recipes are to be used in conjunction with the (21510AU) George Foreman® Infinity Chopper.  
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## BEETROOT & CARROT SALAD MOROCCAN STYLE

**Preparation Time:** 5 minutes

### **Ingredients:**

2 carrots, peeled and quartered  
2 small beetroot, washed and halved  
2cm piece of fresh ginger, peeled  
½ tsp paprika  
¼ tsp ground cumin  
¼ tsp cinnamon  
¼ tsp sea salt  
1 tsp pepper  
Juice of half a lemon  
Juice of half an orange  
2 tbs honey  
½ cup currants  
½ cup coriander leaves  
Sour cream to serve

### **Method:**

1. Place the carrot in the chopper bowl and pulse to combine. Blend for 20 seconds on low with a couple of extra pulses until finely chopped. Transfer to a large bowl.
2. Place the beetroot and ginger in the chopper bowl and pulse to combine. Blend for 20 seconds on low with a couple of extra pulses until finely chopped. Add the paprika, cumin, cinnamon, salt, pepper, lemon and orange juice and honey and blend for 10 seconds on high. You may need to push the chopped beetroot down from the sides before you blend.
3. Pour the beetroot mixture over the carrot and toss to combine. Add the currants and coriander leaves, toss to combine and transfer to a serving platter. Garnish with a few spoonfuls of sour cream to serve.

Serves 4-6

# RECIPES:

## CARROT CUPCAKES WITH PINEAPPLE FROSTING

**Preparation Time:** 15 minutes

**Cooking Time:** 20-25 minutes

### Ingredients:


1 cup walnuts  
3 large carrots, peeled & quartered  
½ cup dried cranberries  
2 ½ cups wholemeal self raising flour  
2 tsp baking powder  
1 tsp bi-carb soda  
1 tsp ground cinnamon  
1 tsp ground ginger  
¼ tsp ground cloves  
3 eggs  
1 cup raw sugar  
1 cup vegetable oil  
¼ cup milk  
1 tsp vanilla essence  
½ cup tinned crushed pineapple  
½ cup tinned crushed pineapple juice

### Frosting:

250g low fat cream cheese  
¼ cup tinned crushed pineapple  
2 tbs tinned crushed pineapple juice  
1 tsp vanilla essence  
2 cups icing sugar

### Method:

1. Pre-heat oven to 160°C fan forced (or 180°C conventional). Line 2 muffin trays with large paper patty cases.
2. Place the walnuts in the chopper bowl and pulse several times until finely chopped. Place the chopped walnuts into a large mixing bowl and set aside.
3. Place the carrots in the chopper bowl and pulse several times to break up. Increase speed to high and chop for 20 seconds until finely chopped.
4. Add the carrots to the chopped walnuts and with a wooden spoon, stir in the cranberries, self raising flour, baking powder, bi-carb soda, ground cinnamon, ground ginger and ground cloves. Make a well in the centre.

- 
5. Place the eggs, raw sugar, vegetable oil, milk, vanilla essence and crushed pineapple with juice into the chopper bowl and chop for 20 seconds.
  6. Pour the wet mix into the dry mix and stir to combine. Divide the cake batter among the prepared muffin tins to 2/3 full. Bake for 20-25 minutes until a skewer inserted into the centre of one of the cakes comes out clean. Let the cakes cool on cooling racks until completely cooled .
  7. To make the frosting, add all the ingredients to the clean chopper bowl and blend for 20 seconds. Ice each cooled cup cake generously and refrigerate until ready to serve.

Makes 24 cupcakes

# RECIPES:

## CREAMY RANCH SALAD DRESSING

**Preparation Time:** 5 minutes

**Ingredients:**

1 ripe avocado, peeled & de-seeded  
Juice of ½ a lemon  
1 tbs white wine vinegar  
¼ cup low fat mayonnaise  
¼ cup low fat sour cream  
3 tbs fresh chives, roughly chopped  
1 small clove garlic, peeled  
¼ tsp pepper

**Method:**

1. Place all the ingredients in the chopper bowl and pulse to combine. Blend for 20 seconds with a couple of extra pulses until smooth.

Tip: This salad dressing will keep in the refrigerator for up to 2 days

## NUTTY QUINOA TABOULI SALAD

**Preparation Time:** 10 minutes

### **Ingredients:**

#### **Dressing:**

- ¼ cup olive oil
- ¼ cup lemon juice
- ¼ tsp ground cumin
- ¼ tsp cinnamon
- ¼ tsp salt
- 1 tsp pepper
- 2 tbs honey
- 1 cup Continental parsley

#### **Quinoa Tabouli:**

- 1 cup quinoa, cooked to packet instructions
- 1 cup cous cous, cooked to packet instructions
- ¼ cup sesame seeds, lightly toasted
- ½ cup slivered almonds, lightly toasted
- ¼ cup pepita seeds
- ¼ cup currants
- ½ cup dried cranberries
- 1 bunch mint, leaves only

#### **Method:**

1. Place the dressing ingredients in the chopper bowl and process on high for 20 seconds. Set aside.
2. Meanwhile, place the tabouli ingredients in a large bowl and mix well. Pour over the dressing and toss to coat. Place the salad onto a serving platter and refrigerate until ready to serve.

Serves 6-8

# RECIPES:

## SMOKED TROUT DIP

**Preparation Time:** 10 minutes

**Ingredients:**

200g smoked trout  
100ml light sour cream  
125g cream cheese  
2 tbs horseradish cream  
2 tbs lemon juice  
1 tbs baby capers  
1 tbs fresh dill  
½ cup continental parsley  
Black pepper

**Method:**

1. Place all the ingredients in the chopper bowl and pulse several times to combine. Blend for 10 - 20 seconds until smooth.

Serves 6-8

## **SPINACH & ROASTED CASHEW DIP**

**Preparation Time:** 10 minutes

### **Ingredients:**

200g frozen thawed spinach  
250g creamed cheese, cut in half  
½ cup basil leaves  
1 cup roasted cashews (unsalted)  
1 clove garlic  
½ cup olive oil  
3 tbs lemon juice  
½ cup parmesan cheese  
Salt & pepper to taste

### **Method:**

1. Place all the ingredients in the chopper bowl and pulse several times to combine. Blend for 20 seconds with several more pulses until smooth. Serve with savoury biscuits or fresh crusty bread.

Serves 8-10



# RECIPES:

## PROTEIN BLISS BALLS

**Preparation Time:** 10 minutes

### Ingredients:

100g cashews, lightly toasted  
50g peanuts, lightly toasted  
100g dark chocolate buds  
2 tbsp linseed, sunflower seeds and/or pepitas  
100g medjool dates, pitted  
100g dried apricots (soft ones)  
100g prunes, pitted and chopped  
1 tbsp tahini paste  
2 tbsp cocoa powder  
1 tbsp ground cinnamon  
2 tbsp honey or agave syrup  
50g desiccated coconut for rolling

### Method:

1. Place the cashews, peanuts, dark chocolate buds and sunflower seeds in the chopper bowl and pulse several times until they form fine crumbs.
2. Add the dates, apricots and prunes and pulse until just combined. Add the tahini, cocoa powder, cinnamon and honey and pulse for 10 second bursts on high until the mixture starts to clump into a ball.
3. Divide the mixture into golf ball sized pieces and roll into balls between your hands. Roll in coconut and store in an airtight container in the fridge until ready to serve.

Makes 16-20 balls



## **BREAD CRUMBS**

**Preparation Time:** 2 minutes

**Ingredients:**

3-4 slices day old bread

**Method:**

1. Place all the ingredients in the chopper bowl and pulse several times until you reach the desired size for the crumb.

Tip: You can freeze bread crumbs for up to one month