

cüraa

ChopLab Pro

O W N E R ' S G U I D E

Elevating Life

THANK YOU FOR PURCHASING
ChopLab Pro



SCAN THE QR CODE TO
REGISTER YOUR PURCHASE

-  curaahome.com
-  +91 86554 78726
-  +91 79482 23620

RECORD THIS INFORMATION

Serial Number: _____
Date of Purchase: _____
(Keep receipt)
Online Site: _____

TECHNICAL SPECIFICATIONS

Voltage: 230V, AC
Frequency: 50Hz
Power: 300 W
Cup Capacity: 900 mL
Motor: Copper Motor
Model No.:

PLEASE READ CAREFULLY AND
KEEP FOR FUTURE REFERENCE.

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IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

⚠ WARNING

To reduce the risk of fire, electric shock, serious injury, death, or damage when using this appliance, follow these basic safety precautions.

General Precautions

- 1 This appliance is for domestic use only and **should not be used for commercial purposes**.
- 2 Check that the voltage on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.
- 3 This is not a toy. **DO NOT** allow children to touch the equipment. (Fig.1)
- 4 This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised or instructed in the use of the appliance by a person responsible for their safety.
- 5 If the appliance, power supply cord and plug are malfunctioning or they have been dropped or damaged switch off the appliance and discontinue use immediately.
- 6 This appliance contains no user serviceable parts. Repairs should only be undertaken by the manufacturer or its service agent only.
- 7 Keep the power supply cord away from sharp edges and parts of the appliance that may become hot during use.
- 8 **DO NOT** use this appliance with an extension lead or multiple socket adaptor.
- 9 **DO NOT** use this appliance near an open flame or in moist or damp conditions.
- 10 Allow sufficient space around the Shredder for ventilation and heat dissipation. Place on a flat, stable, heat resistant surface a minimum distance of 5 to 10 cm from walls and other items.
- 11 **DO NOT** leave the appliance unattended whilst connected to the mains power supply. Switch off the mains power supply and remove the plug by hand.
- 12 Always disconnect the appliance from the power supply before assembling, disassembling or cleaning. (Fig.2)
- 13 The bowl is resistant against heat up to 60°C. Never place food or any liquid with a higher temperature, like tableware disinfectant. Otherwise there is a risk of the bowl cracking, which may subsequently lead to scalding and cutting.
- 14 **DO NOT** immerse the main body, power supply cord or plug in water or any other liquids. Care should be taken to avoid spillage on the electrical components, power cord and plug. (Fig.3)
- 15 **DO NOT** use any accessories or attachments with the appliance that have not been supplied or recommended by the manufacturer.
- 16 Care should be taken when handling the sharp cutting blades, emptying the bowl and during cleaning & scraping. (Fig.4)
- 17 Overloading the bowl is prohibited. Recommended filling till **MAX** line.
- 18 Be certain bowl connection cover is securely locked in place before operating appliance.
- 19 **DO NOT** remove cover until blade has completely stopped rotating.
- 20 **DO NOT** attempt to defeat the lid interlock mechanism.
- 22 To reduce the risk of injury, never place cutting blade on base without first putting bowl properly in place.
- 23 This product is fitted with a thermal cut-out to stop the main body from overheating. If the thermal cut out activates, disconnect the power supply and leave the Shredder to cool for 30 minutes.
- 24 In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.



Fig. 1

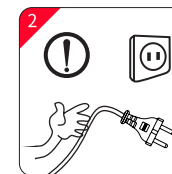


Fig. 2



Fig. 3

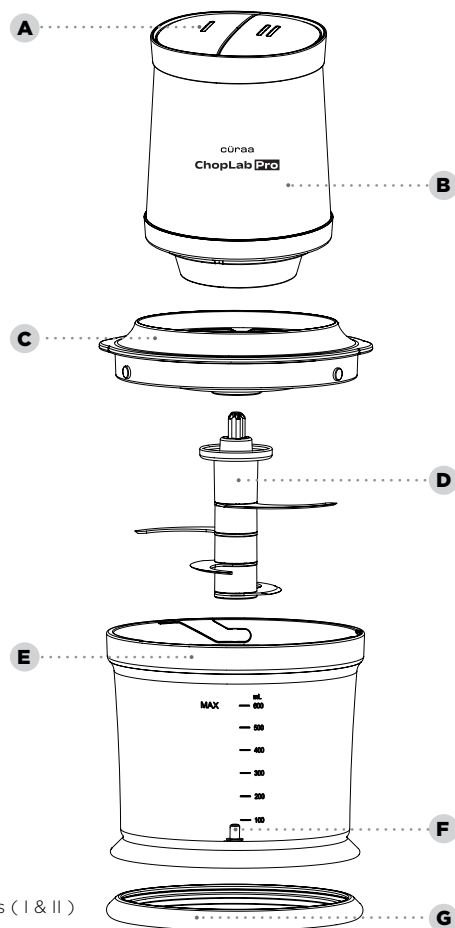


Fig. 4

SAVE THESE INSTRUCTIONS

Images Just for Reference Only

GETTING TO KNOW YOUR CHOPLAB PRO



PARTS

- A Push Buttons (I & II)
- B Motor Body
- C Bowl Connection Cover
- D Blade Assembly
- E Bowl
- F Spindle
- G Non-Slip Ring

Images Just for Reference Only

HOW TO OPERATE YOUR CHOPLAB PRO

BEFORE FIRST USE

IMPORTANT: Review all warnings on pages 4-5 before proceeding.

NOTE: Handle the Blade Assembly by grasping around the top of the blade assembly (small circular disk at the top).

NOTE: All Attachments are Food Grade. Ensure blade assembly and lid are removed from the jar before cleaning & scraping.

- 1 Before use, check all accessories are complete and that the equipment is not damaged.
- 2 Always ensure meat and vegetables are cleaned and prepared thoroughly before placing them into the unit. Remove any bones or skin from meat.
- 3 For any frozen meat or vegetables, make sure these are defrosted before using the unit.
- 4 The Shredder should be run through an operational cycle before it is used for the first time. When using the Shredder for the first time a slight odour may be emitted. This is normal and will soon subside.

OPERATING INSTRUCTIONS

- 1 Plug the unit into a proper power socket at 230V- 50Hz.
- 2 Do not run the unit continuously for longer than 30 seconds at a time. Give it at least 2 minute's break before using again.
- 3 Always make sure the appliance is completely assembled before operating, because of its built-in safety system the appliance will not operate unless properly assembled. Always make sure the jar has been locked in the slot before operating.

⚠ CAUTION

This is not intended for use by persons [including children] with reduced physical, sensory or mental capabilities. Or by those with lack of experience and knowledge; unless they are under supervision or have been given instructions concerning use of the appliance by a person responsible for their safety. Children should always use this under strict supervision.

HOW TO USE

IMPORTANT: Review all warnings on pages 4-5 before proceeding.

- 1 Secure the blade to the spindle, then rotate the blade assembly by hand to check that it is in place. (Fig.1)
- 2 Put the prepared vegetables or meat into a bowl. **DO NOT** exceed the **MAX** line. (Fig.2)
- 3 Put the bowl connection cover on the top of the bowl. Align the three cylindrical points on the edge of the bowl connection cover with the three slots of the bowl, and rotate clockwise to lock into place. (Fig.3)
- 4 Place the motor body onto the bowl connection cover and plug in the unit.(Fig.4) Hold tight the bowl connection cover, then press down the push buttons (I or II as per needs) for around 10-20 seconds to achieve the ideal consistency. (Fig.5)

Notice:

- Hold tight the bowl connection cover before starting the machine.

- The maximum continuous operation time is 30 seconds. If further processing is required allow to cool for 2 minutes before using again.

- 5 When the shredding and stirring has finished, turn off the power and make sure the blades have stopped. Remove the main body, bowl connection cover (turn counterclockwise to open)and blades, then pour out the contents. (Fig.6)

- 6 Always remove the blade assembly before pouring, then use a spoon or spatula to help pour or scrape out the contents.

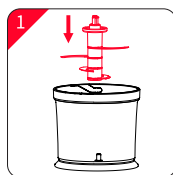


Fig. 1

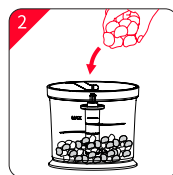


Fig. 2

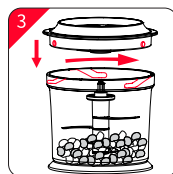


Fig. 3

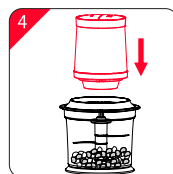


Fig. 4



Fig. 5



Fig. 6

QUICK GUIDE TO PROCESSING INGREDIENTS

Food	Instruction		Solution	
	Volume	Remark		
Chicken	<= 200g	Remove bone and skin and cut into cubes of 2cm	20-30 secs	II
Mutton	<= 200g	Remove bone and skin and cut into cubes of 2cm	20-30 secs	II
Onion	100g	Cut into 4/6 pieces	10-15 secs	I
Garlic	100g	Peeled	10-15 secs	I
Chilli	100g	Slice/cut into half	10-15 secs	II
Carrot	100g	Diced into cubes of 2cm pieces	10-15 secs	II
Tomato	100g	Cut into 4 pieces	10-15 secs	I
Vegetable	30g	Cut into cubes of 3cm long pieces	10-15 secs	I
Potato	100g	Peeled and Cooked, cut them into cubes of 2cm pieces	15-20 secs	I
Fruit	100g	Diced into cubes of 2cm pieces	15-20 secs	I
Peanut	100g	Shelled and toasted/ fried & cooled before put them into bowl	20-25 secs	II
Bread Crumbs	2 peices	Use toasted, fragile sliced bread	10-15 secs	I

Images Just for Reference Only

CARE & MAINTAINANCE

Cleaning:

- 1 Care should be taken when handling the sharp cutting blades, emptying the bowl and during cleaning. (Fig.1)
- 2 Unplug the Shredder from the mains power supply and allow it to cool fully before performing any cleaning or maintenance. (Fig.2)
- 3 Disassemble the unit and clean each piece individually. All parts should be cleaned immediately after using. The bowl, cover and blades should be hand washed with mild detergent. Do not submerge the main body into any kind of liquids, wipe it with a damp cloth. (Fig.3)
- 4 Please do not clean the parts in the dishwasher. The product is not dishwasher safe.

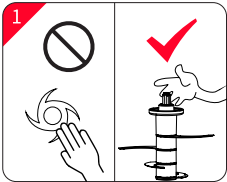


Fig. 1

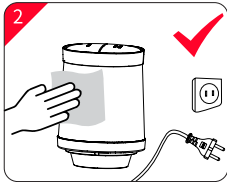


Fig. 2



Fig. 3

Storage:

Always keep the blades wrapped in or inside the Bowl, with the bowl connection cover locked to avoid contact.

Recycling:



Dispose of the device in an environmentally friendly manner. It should not be disposed of in the normal domestic waste. Dispose of it at a recycling centre for used electrical and electronic devices.

TROUBLESHOOTING GUIDE

If the device stops working properly, first check whether you are capable of troubleshooting the problem. If you can not, contact customer service.

PROBLEMS	POSSIBLE CAUSE	SOLUTIONS
Motor doesn't start or Blade Assembly doesn't rotate	Ingredients is too hard or piece size is too large	Reconnect the bowl connection cover to the main body in place.
	The blade is jammed	1. Release the button, disconnect the power supply, take out the ingredients, cut into small pieces. 2. Don't put too hard ingredients, cut the ingredients into even cubes of 2 cm.
Odor	Normal phenomenon for a new product	Normal phenomenon. The odor will go away in the back. You can clean the product before use.
	Processing too large amount of food or use too long	Reduce the amount of ingredients and wait for the machine to cool down for 20-30 minutes before using it again.
Shredder leaks	Overheated or Overloaded	Take a 20-30 minute rest and use it again.
	Motor fails to engage the blades	Place the main unit in the correct position.
	The Motor body's position changes during use.	Hold the main body & the bowl firmly during usage.
Abnormal vibration or loud noise	Components are not installed stably	Remove the ingredients and install all parts in place.
	Placement of the food shredder is not flat	Place the product on a flat place.
	Excessive amount of ingredients	Release the button, disconnect the power supply, take out the extra ingredients.

REPLACEMENT PARTS

To order additional parts and attachments, visit curaahome.com

PRODUCT REGISTRATION

Please log onto curaahome.com and complete the online warranty form with your personal and product details within 14 days.

The registration will enable us to contact you in the unlikely event of a product safety notification. By registering, you acknowledge you have read and understood the instructions for use and warnings set forth in the accompanying instructions.

TWO (2) YEAR LIMITED WARRANTY

Dear Customer,

Thank you for choosing a **Cüraa** consumer product.

All Cüraa home products are designed and manufactured to the highest standards to deliver high quality performance, as well as easy installation and use. At Cüraa, we believe in providing not only service, but adding value to your kitchen. The warranty has therefore been designed especially for you with your interest at heart.

Warranty Service

This Cüraa consumer product is covered against manufacturing defects from the date of purchase. The warranty is not transferable move it up as there is space.

What is covered by this warranty?

1. The original unit and/or non-wearable parts deemed defective, in Cüraa's sole discretion, will be repaired or replaced up to two (2) year from the original purchase date. In case of repairs or replacement of any part(s) of the product, this warranty will thereafter continue and remain in force only for the unexpired period of the warranty.

What is not covered by this warranty?

1. Normal wear and tear of wearable parts (blade assembly bowl connection cover & storage lid etc.), which require regular maintenance and/or replacement to ensure the proper functioning of your unit, are not covered by this warranty. Replacement parts are available for purchase at curaahome.com.
2. Any unit that has been tampered with or used for commercial purposes.
3. Damage caused by misuse, abuse, negligent handling, failure to perform required maintenance (e.g., failure to keep the well of the motor base clear of food spills and other debris), or damage due to mishandling in transit.
4. Consequential and incidental damages.
5. Defects caused by repair persons not authorized by Cüraa. These defects include damages caused in the process of shipping, altering, or repairing the Cüraa product or any of its parts when the repair is performed by a repair person not authorized by Cüraa.
6. Products purchased, used, or operated outside India.

How to get service

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, visit curaahome.com for product care and maintenance self-help.

Our Customer Service

Specialists are also available at

Email: support@curaahome.com

Phone: +91 86554 78726, WhatsApp: +9179482 23620

to assist with product support and warranty service options.

To make a warranty claim, you must provide proof of purchase.

For recipes follow this QR



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Sevenchef Consumers Home & Kitchen Private Ltd.

☎ **+91 86554 78726** 📞 **+91 79482 23620**

🌐 **www.curaahome.com**

Illustrations may differ from actual product. We are constantly striving to improve our products; therefore the specifications contained herein are subject to change without notice.