

# magic bullet.<sup>®</sup>

*kitchen prep*



**user** guide.

# important safeguards.

when operating your magic bullet®

**Kitchen Prep remember:**

***safety comes first.***

**Warning!** To avoid the risk of serious injury, carefully read all instructions before operating your magic bullet® Kitchen Prep. When using any electrical appliance, basic safety precautions should always be observed, including the following important information.

**! Save these instructions!**  
**● FOR HOUSEHOLD USE ONLY**

**READ ALL INSTRUCTIONS CAREFULLY AND THOROUGHLY BEFORE OPERATING.**

## **general safety information:**

- 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 are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
- To protect against fire, electrical shock and injury to persons, do not immerse the appliance, motor base, cord, or plug in water or any other liquid.
- Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- **Blades are sharp. Handle carefully.**
- Do not attempt to defeat the cover interlock mechanism.
- Do not overfill the bowl, making sure to stay at or below the MAX line. Overfilling the bowl can cause damage to the bowl and can cause the ingredients to leak.

- To reduce risk of injury, never place chopping blade or discs on base without first attaching bowl properly in place.
- To prevent overheating and pressure build up, never allow the magic bullet® Kitchen Prep to run for more than one minute at a time. Ingredients can begin to heat up which will add pressure inside the cup or bowl that may cause it to separate from the motor base and cause personal injury or property damage.

## **warning:** Avoid contact with moving parts.

Regularly inspect the supply cord, plug, and power appliance for any damage.

**Do not operate any appliance with a damaged cord or plug or if the appliance malfunctions, or is dropped or damaged in any manner. Contact Customer Service for assistance at 1 (800) 523-5993.**

- The use of attachments, including canning jars, not recommended by Capital Brands Distribution, LLC may cause a risk of injury to persons.
- This appliance is for household use only.
- Do not use this appliance for anything other than its intended use.

- Do not let the power supply cord hang over the edge of a table or counter top.
- Do not let the power supply cord touch hot surfaces, including stove, or become knotted or tangled.

**ALWAYS MAKE SURE THE WORK BOWL IS SECURELY LOCKED IN PLACE (WITH LID ON AND LOCKED) BEFORE THE MOTOR IS TURNED ON. DO NOT ATTEMPT TO REMOVE THE WORK BOWL OR LID WHILE THE UNIT IS IN OPERATION.**

- Make sure the unit is turned off after each use. Ensure power is set to **OFF**, the motor has stopped, the blade or disc has completely stopped moving, and the unit is unplugged before disassembling.
- Turn motor off and ensure that all moving parts have stopped before disassembling this appliance to remove food.
- Do not use this appliance if any parts appear to be damaged. If you have any questions or concerns, please contact Customer Service.

## **feed chute:**

- Do not overload or jam the feed chute with too much food.
- When using the food pusher, never use excessive force

to push food down the feed chute.

- Wait until food naturally moves down the feed chute and into the bowl before adding more food.
- Do not push food into the feed chute with your fingers or utensils. **Only use food pusher provided.** Do not place hand or fingers into the feed chute. If food becomes lodged in the feed chute, use the food pusher provided or another piece of fruit or vegetable to push it down.

### **polarized plug:**

- Do not modify the plug in any way.
- This unit has a polarized plug. To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. **If it still does not fit, contact a qualified electrician.**

### **additional safeguards:**

- Remove and safely discard any packaging material or promotional labels before using the appliance for the first time.
- Prior to your first use, safely discard, out of reach of children, the protective cover on the power plug to eliminate a choking hazard.

- Do not put any non-food items in any of the appliance pieces, as doing so may damage the unit and or cause severe personal injury or property damage.
- Do NOT attempt to use the cup and blade assembly from another magic bullet® with the Kitchen Prep.

### **ALWAYS MAKE SURE THE UNIT IS PROPERLY AND COMPLETELY ASSEMBLED BEFORE CONNECTING TO POWER OUTLET AND OPERATING.**

- Ensure that the surface where the appliance operates is stable, level, clean, and dry.
- Vibration may occur during normal operation.
- Any significant spillage onto the surface under or around the appliance, or onto the appliance itself, should be cleaned and dried before continuing to use the appliance.
- When using this appliance, provide adequate air space above, below, and on all sides for circulation.

**warning:** This appliance is not intended to be an ice crusher. Attempting to crush ice may cause permanent damage to the cross blades or cause the unit to malfunction,

resulting in personal injury or property damage.

Make sure you have removed any rind from fruit prior to adding to the bowl.

Do not use fruits that contain seeds or pits unless they have been completely removed.

**warning:** Do not leave the appliance unattended when in use.

Keep hands and utensils out of container while blending, and away from moving blades or discs while processing food, to reduce the risk of severe injury to persons or property damage. A scraper may be used but must be used **but only when the appliance is off.**

- Keep the appliance clean. Refer to the Care and Maintenance section for tips and best practices.

- Any maintenance other than cleaning should be performed by an authorized Service Center. **Do not attempt to repair or service this appliance yourself.** Contact Customer Service for assistance at **1 (800) 523-5993.**
- If you have any questions or comments or if some aspect of this user guide is not clear, please contact Customer Service for assistance at **1 (800) 523-5993.**

# ! Save these instructions!

# contents.



## magic bullet® Kitchen Prep technical specifications

item number: MBXX100AK

rated power: 250w | Work Bowl capacity: 3.5 cups

- 08** what's included
- 09** assembly guide
- 10** power settings
- 11** using the food processor
  - 11** chopping blade
  - 14** discs
- 18** care and maintenance
  - 18** how to store
  - 18** replacement parts
- 19** magic bullet® Kitchen Prep one-year limited warranty
- 21** product registration

**thank you** for purchasing the magic bullet® Kitchen Prep

# what's *included*.



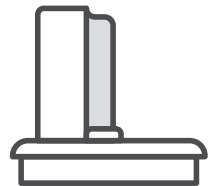
motor base



3.5 cup  
work bowl



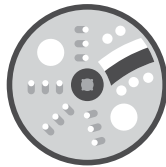
food pusher



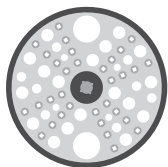
bowl lid  
with feed chute



chopping  
blade

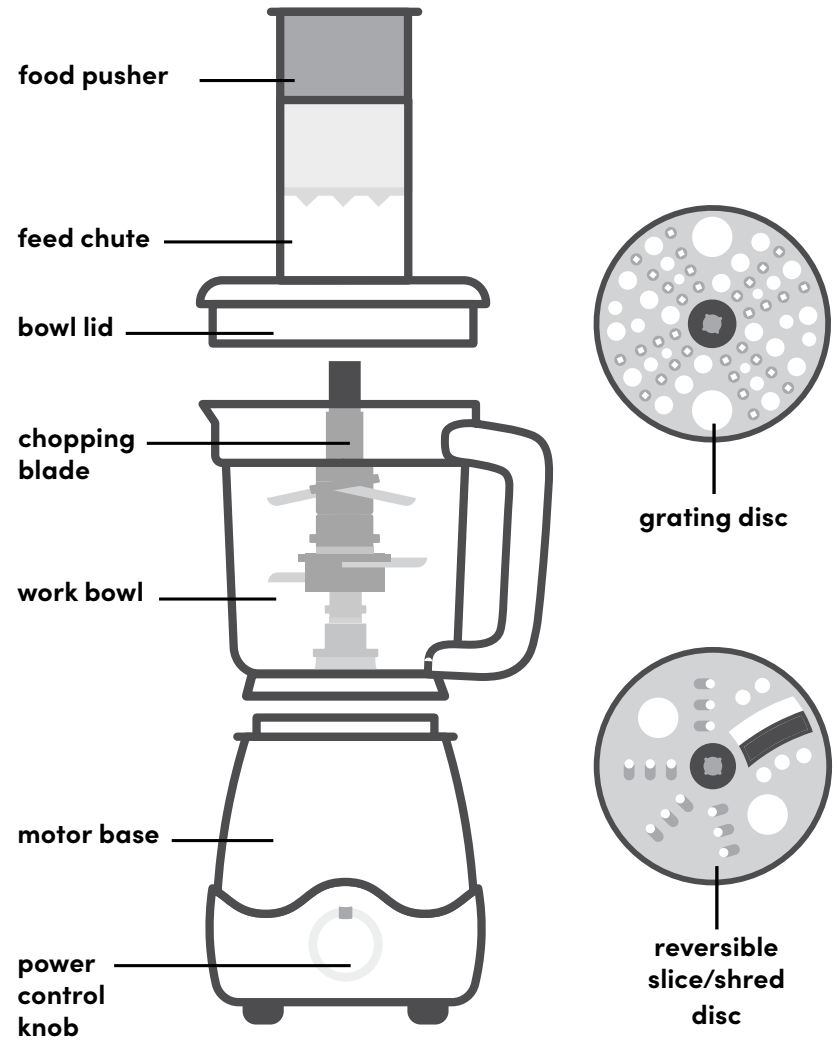


reversible slice/  
shred disc

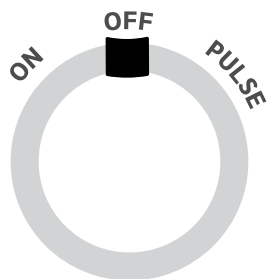


grating disc

# assembly guide.

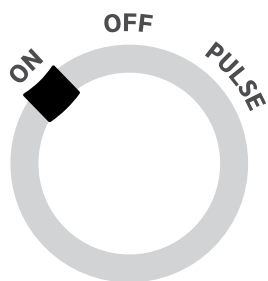


## ***power settings.***




### **off:**

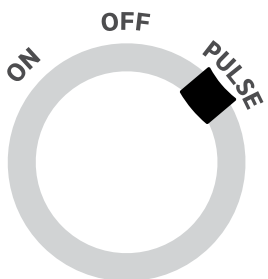
Power is off, unit is not running.



### **on:**

Continuous food processing action. The unit stays on until you switch to **OFF**.

 **warning:** Never leave the blender on for more than one minute!



### **pulse:**

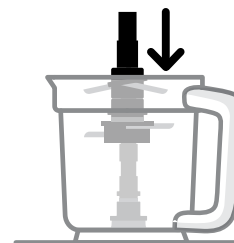
Provides quick bursts of pulsing action for more control over the texture of your food. You must hold the knob on **PULSE** to keep the unit on, otherwise the knob will automatically move to **OFF**.

## **Using the food processor: *chopping blade.***

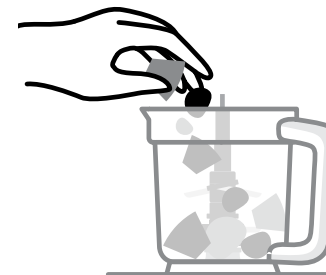
- 1** Before first use, review all warning and caution statements in the **Important Safeguards** section (pages 2–5). Clean **Work Bowl** and **Chopping Blade** with hot, soapy water before use.



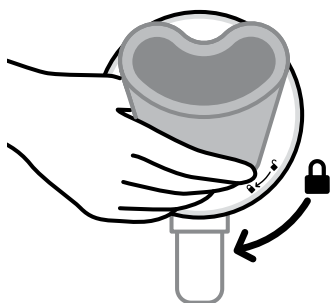
- 2** Place **Work Bowl** on a clean, dry, flat surface, like a counter top.



- 3** Carefully place the **Chopping Blade** onto the bowl shaft.

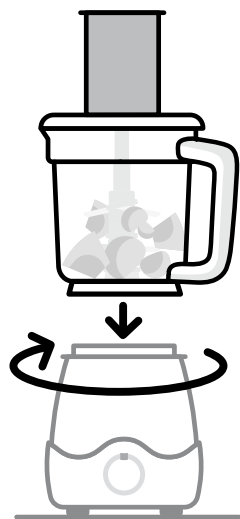


- 4** Add your food ingredients to the **Work Bowl**. Remember to keep your hand and fingers out of the **Work Bowl** and away from the **Chopping Blade**.



- 5** Place the **Bowl Lid** on top of the **Work Bowl** and turn it clockwise to lock it into place. **NEVER** place hands, fingers, utensils, or any non-food items into the **Feed Chute**.

**note:** The **Bowl Lid** must be locked securely in place, or the motor will not run.



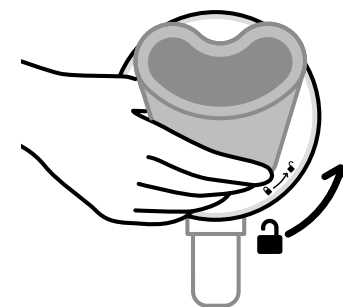
- 6** Place the **Work Bowl** on top of the **Motor Base**, and turn it clockwise to lock it in place.

**note:** The **Work Bowl** must be locked securely in place, or the motor will not run.



- 9** Remove the **Work Bowl** from the **Motor Base** by turning it counter-clockwise. Place bowl on clean, dry, flat surface.

**!** **warning:** **ALWAYS** wait until the blade has stopped moving before removing the **Work Bowl**.



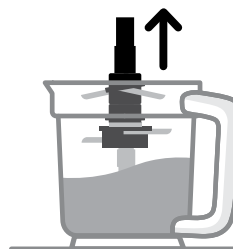
- 10** Remove the **Bowl Lid** by turning it counter-clockwise to unlock.



- 7** Turn the **Power Control Knob** to **ON** or **PULSE** to activate the motor.



- 8** When you are finished, turn the knob to the **OFF** position.

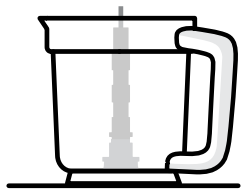


- 11** Carefully remove the **Chopping Blade** and set it aside. The blade is sharp, handle with care.

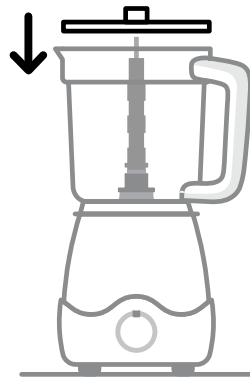


- 12** Pour your food ingredients from the **Work Bowl**.
- !** **warning:** Never unload or pour food from bowl without first removing the **Chopping Blade**.

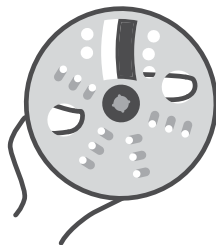
# Using the food processor: *discs.*



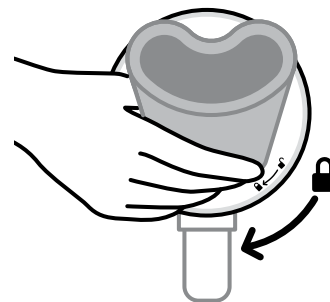
- 1** Place the **Work Bowl** on a clean, dry, flat surface, like a countertop.



- 2** Carefully place the **Reversible Slice/Shred Disc** onto the bowl shaft, with the desired side facing **UP**. Or, place the **Grating Disc** on the bowl shaft.

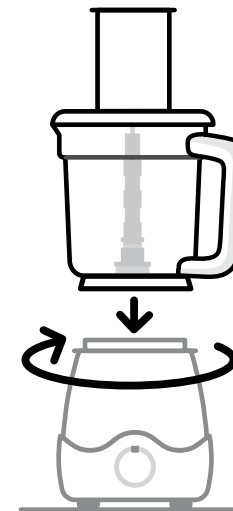


**note:** Always use the two larger holes (finger holes) to handle the blade discs.



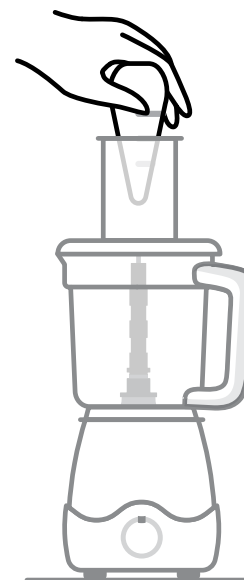
- 3** Place the **Bowl Lid** on top of the **Work Bowl** and turn it clockwise to lock it into place. **NEVER** place hands, fingers, utensils, or any non-food items into the **Feed Chute**.

**note:** The **Bowl Lid** must be locked securely in place, or the motor will not run.



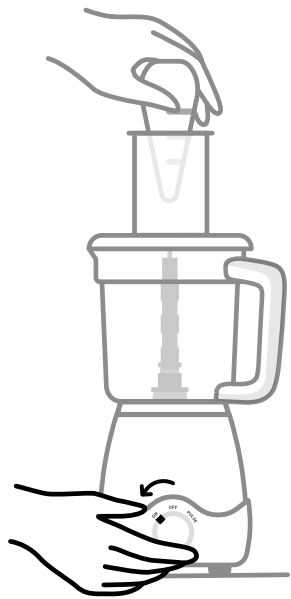
- 4** Place the **Work Bowl** on top of the **Motor Base**, and turn it clockwise to lock it in place.

**note:** The **Work Bowl** must be locked securely in place, or the motor will not run.

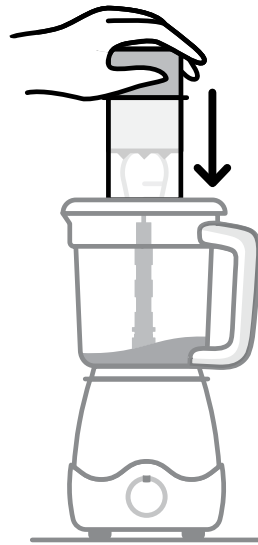


- 5** If needed, cut your food so it will fit in the **Feed Chute**. Then place food into the chute.

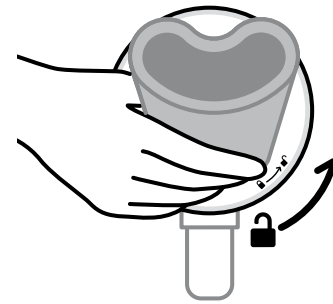




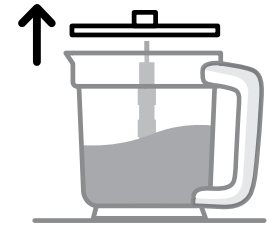
**6** Turn the **Power Control Knob** to the **ON** position.



**7** Always use the **Food Pusher** to guide food through the **Feed Chute**. **NEVER** place hands, fingers, utensils, or any non-food items into the **Feed Chute**.



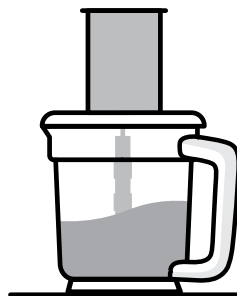
**10** Remove the **Bowl Lid** by turning it counter-clockwise to unlock.




**11** Using finger holes, carefully remove the **Disc** and set it aside. The blade is sharp, handle with care.

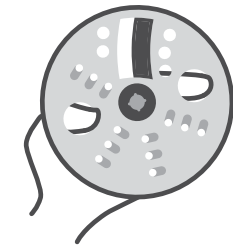


**8** When you are finished, turn the knob to the **OFF** position.



**9** Remove the **Work Bowl** from the **Motor Base** by turning it counter-clockwise. Place bowl on clean, dry, flat surface.

 **warning:** **ALWAYS** wait until the blade has stopped moving before removing the lid.



**note:** Always use the two larger holes (finger holes) to handle the blade discs.



**12** Pour your food ingredients from the **Work Bowl**.

 **warning:** Never unload or pour food from **Work bowl** without first removing the **Reversible Slice/Shred Disc**.

# care & maintenance.

Cleaning the magic bullet® Kitchen Prep is easy. All components, except for the Motor Base, are dishwasher-safe.

**step 1:** The most important thing — **ALWAYS POWER OFF THE UNIT** and **UNPLUG** the Motor Base from the power outlet when it is not in use. Do not attempt to handle the appliance until all parts have stopped moving!

**step 2:** To start the cleaning process, empty the Work Bowl, making sure little to no food scraps remain. Disassemble all parts. Make sure the Work Bowl is not attached to the Motor Base.

**step 3:** Simply place any of the parts (except for the Motor Base) on the top rack of the dishwasher or hand wash with warm, soapy water and rinse. **NEVER** use the sanitize cycle as this may warp the Work Bowl.

**! warning:** Always be extremely careful when handling Blades, as they are very sharp. To pick up and handle the Blade Discs, always use the two larger finger holes in each Disc.

## motor base:

- To avoid risk of injury, **NEVER** attempt to clean the actuator system on the Motor Base

while the magic bullet® Kitchen Prep is plugged in.

- Do not attempt to remove any pieces from the Motor Base.
- Use a sponge or damp cloth to wipe down the Motor Base until clean.
- If necessary, you may use a small brush to scrub the actuator system area to ensure it is clean (dried food particles can prevent the tabs from working properly).

**! warning:** Never submerge the Motor Base in water or any other liquid.

## how to **store:**

When not in use, store all pieces of the unit together in a safe place where they will not be damaged and won't cause harm.

## **replacement parts.**

To order additional parts and accessories, please visit our website at [getmagicbullet.com](http://getmagicbullet.com) or contact customer service at **1 (800) 523-5993**.

# magic bullet® Kitchen Prep one-year *limited warranty*.

## limited warranty for magic bullet® Kitchen Prep:

The magic bullet® limited warranty obligations are confined to the terms set forth below:

Homeland Housewares, LLC, warrants the magic bullet® Kitchen Prep against defects in materials and workmanship for a period of one year from the date of original retail purchase. This limited warranty is valid only in the country in which the product is purchased and comes with the product at no extra charge, however shipping and processing fees will be incurred for returns, replacements and or refunds. If a defect exists, and Capital Brands Distribution, LLC is obligated under this limited warranty, at its option Capital Brands Distribution, LLC will (1) repair the product at no charge, using new or refurbished replacement parts, (2) exchange the product with a product that is new or that has been manufactured from new or serviceable used parts and is at least functionally equivalent to the original product, or (3) refund the purchase price of the product. A replacement product assumes the remaining warranty of the original product. A repaired product has a one-year warranty from the date of repair. When a product or part is exchanged, any replacement item becomes your property and the replaced item becomes Capital Brands Distribution,

LLC's property. When a refund is given, your product becomes Capital Brands Distribution, LLC's property.

## obtaining warranty service

For limited warranty service, simply call our customer service department at 1 (800) 523-5993 or contact us via email from our website at [getmagicbullet.com](http://getmagicbullet.com); click the Contact Us link, fill out and submit the customer contact form, and we will be glad to help you. When you contact our customer service department, you will be asked to provide your name, address, telephone number, and proof of the original purchase (receipt) containing a description of the product(s), purchase date, and the appropriate magic bullet® bar code(s). Before sending your product for limited warranty service, please make sure to keep a copy of all relevant documents for your files (receipt, etc.). It is always recommended to purchase product insurance and tracking services when sending your product for service. Remember, shipping and processing fees will be incurred and are not covered by the one-year limited warranty.

## exclusions & limitations

This magic bullet® Kitchen Prep One-Year Limited Warranty applies only to magic bullet® products distributed by or for Capital Brands Distribution, LLC that can be identified by the "magic bullet® Kitchen Prep trademark, trade

name, logo, and bar code.

The magic bullet® Kitchen Prep's One-Year Limited Warranty does not apply to any other products that may appear to be authentic, but were not distributed/sold by Capital Brands Distribution, LLC.

Normal wear and tear is not covered by this limited warranty.

This limited warranty applies to consumer use only, and is void when the product is used in a commercial or institutional setting. This limited warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated.

Repair or replacement of the product (or, if repair or replacement is not feasible, a refund of the purchase price) is the exclusive remedy of the consumer under this limited warranty. Capital Brands Distribution, LLC shall not be liable for any incidental or consequential damages for breach of this limited warranty or any implied warranty on this product.

This limited warranty gives you specific legal rights, and you may also have other rights, which vary from state to state. Capital Brands Distribution, LLC is not liable for any damage to products not covered by this warranty (e.g., cups, book, User Guide).

This limited warranty does not apply: (a) to damage caused by accident, abuse, misuse, or misapplication; (b) to damage caused by improper maintenance (including unauthorized parts service); (c) to a product or a part that has been modified in any way; (d) if any magic bullet® serial number, bar code, or trademark has been removed or defaced; and/or (e) if the product has been used with an adapter/converter.

**THIS LIMITED WARRANTY AND THE REMEDIES SET FORTH ABOVE ARE EXCLUSIVE AND IN LIEU OF ALL OTHER**

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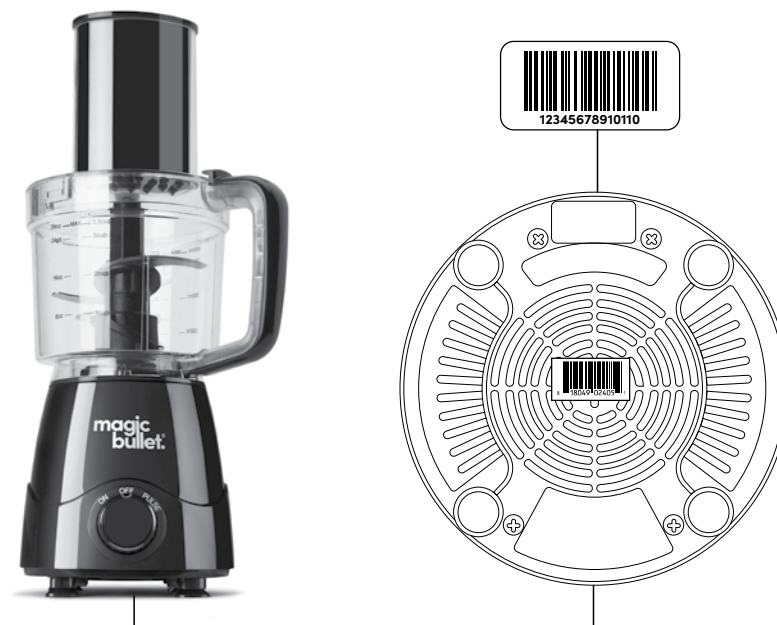
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# product registration.

Please visit [nutribullet.com/register](http://nutribullet.com/register) or call 1 (800) 523-5993 to register your new magic bullet® Kitchen Prep. You will be asked to enter the **Serial Number\*** of your product, along with the purchase date and place of purchase. **The information you submit is for product registration. Failure to complete product registration**

**does not diminish your warranty rights.** The registration will enable us to contact you in the unlikely event of a product safety notification. By registering your product, you acknowledge that you have read and understood the instructions for use, and warnings set forth in the accompanying instructions.



**\* To find the serial number, check under the Base of the unit.**

**If you cannot find the serial number, call customer service for assistance.**



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**220517\_ MBXX100AK**