



FlavorFull™

# USER'S GUIDE

MODEL No HS-01



All-in-One  
Flavor & Nutrient Infuser System

## THANK YOU

On behalf of the entire team at Thane Housewares™, we appreciate your recent purchase of the FLAVORFULL™ Flavor and Nutrient Infuser System, which will provide you with healthy and tasty meals for many years to come. We worked long and hard to make this the best home kitchen appliance available and, only after extensive testing, added it to our family of quality products for the home. Before operating the unit, please read the User's Guide completely and carefully to ensure proper use and keep them in case you need to refer to them at a later time. Enjoy your FLAVORFULL™ Flavor and Nutrient Infuser System . . . and, once again, thank you.

## NOTES

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**Please note the following recommendations:**



- The unit cannot be disposed of in household garbage.
- Usually there are collection points in each municipality for such devices.
- Please check with your local waste disposal authority on the proper disposal of the device.

Electrical and electronic equipment can contain harmful substances that can harm the environment or human health, and therefore, needs to be recycled.

## IMPORTANT SAFEGUARDS

PLEASE READ THIS USER'S GUIDE COMPLETELY AND CAREFULLY.

ELECTRICAL AND ELECTRONIC EQUIPMENT MAY CONTAIN HARMFUL SUBSTANCES THAT CAN HARM THE ENVIRONMENT OR HUMAN HEALTH, AND THEREFORE NEED TO BE PROPERLY RECYCLED IN ACCORDANCE WITH LOCAL LAW.

TO REDUCE THE RISK OF BURNS, ELECTROCUTION, FIRE, OR INJURY, PLEASE READ ALL INSTRUCTIONS, SAFEGUARDS, AND WARNINGS IN THIS USER'S GUIDE BEFORE USING THIS APPLIANCE.

### WARNING

1. Keep this User's Guide in a safe place for future reference.
2. Verify that the main voltage indicated on the Rating Plate on this appliance corresponds with the voltage of your electrical outlet.
3. After removing the packaging, make sure that the product is not damaged and that no pieces are missing. If in doubt, do not use.
4. To avoid danger of suffocation or any other hazards, do not leave packaging (such as plastic bags, polystyrene, etc.) within reach of children.
5. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience or knowledge. Such individuals should be given supervision and instruction in the use of the appliance by a person responsible for their safety.
6. Close supervision is necessary when the appliance is operated near children to ensure that they do not play with this appliance.
7. Keep hands, loose clothing and other items away from the rotating blades.
8. Do not use the appliance if the rotating blades are damaged.
9. Do not use the appliance without the lid securely locked in place.
10. Do not immerse this appliance (container, cord, motor housing) in water or any other liquids.
11. Do not operate this appliance with wet hands.
12. This appliance contains no user-serviceable parts. All repairs should only be carried out by a qualified engineer to avoid hazard. Improper repairs may place the user at risk of harm.
13. Do not operate this appliance if it has malfunctioned, or if it has been dropped or damaged in any way.
14. Do not leave this appliance unattended while it is plugged into an electrical outlet.
15. This appliance must be unplugged from the electrical outlet after use and while any maintenance, such as cleaning, is being conducted.
16. Always use the appliance on a sufficiently large, stable, dry, heat-resistant surface.
17. Ensure that there is sufficient ventilation around the appliance to allow the escape of heat and steam.
18. Place the unit securely in the center of the counter or work space.
19. Ensure that the power cord is kept away from heat or sharp edges that could cause damage.
20. Do not allow the power cord to hang over the edge of work surfaces or tabletops.
21. Never force the plug into an outlet or pull or carry the unit by the cord. Do not use the cord as a handle, close a door on the cord or pull the cord around sharp edges or corners. Keep the cord away from heated surfaces.
22. Do not pull the cord in order to remove the plug from an outlet.
23. To avoid power overload, the appliance should not be connected in the same outlet simultaneously with another high wattage appliance.
24. Do not place this appliance where it can fall or be pulled into water or other liquid.
25. Do not reach for this appliance if it has fallen into water. Unplug immediately!
26. Always unplug this appliance before attempting to move it.
27. Always use both hands when moving the entire unit and make sure to pick it up by the unit's base. Do not carry the appliance by the container handle. Doing so will cause the container to become detached from the unit's base.
28. Do not move the appliance while it is in use.
29. Do not use the appliance for any purpose other than its intended use as described in this User's Guide.
30. This appliance is intended for household use only. It is designed to cook normal household quantities of food and liquids. It is not suitable for continuous or commercial operation. Commercial use of this appliance voids the manufacturer's warranty.
31. This appliance is for indoor use only. Do not expose the appliance to outdoor weather.

## TROUBLE SHOOTING

Problem	Possible Cause	Solution
<b>The contents of the container are overflowing.</b>	The container is filled above the MAX mark.	Remove some liquid or food from the container and clean and dry the MAXIMUM hot liquid overflow sensor completely.
	Very starchy ingredients were used that cook quickly.	Use less water/broth with such ingredients.
<b>Ingredient pieces are still too large after the cycle is complete - food is not well mixed/blended.</b>	Pieces were possibly too large initially.	Use the "INFUSE" (1) or "PULSE" (2) functions after the cooking program.
	It is possible that the incorrect function was selected.	Try using a different function.
	More liquid needs to be added to the container.	Add some water/broth/juice, but not above the MAX mark.
<b>The ingredients are hard after the cooking cycle - food is not cooked well.</b>	The pieces were possibly too large initially.	Chop the ingredients into smaller pieces before adding (2-3cm/1-1.5inch cubes are ideal).
	It is possible that the incorrect function was selected for the amount of volume added.	Try using a different function.
	Too much liquid or food was used.	Remove some of the contents and repeat function. Make sure that the liquid is above the MIN mark.
	Some foods require longer cooking times than others.	Select a suitable heating function to finish cooking the food fully.
<b>The soup is not hot and the cooking cycle appeared to finish early.</b>	Most likely, there was too much hot liquid in the container. The movement of the soup during cooking reached the MAXIMUM hot liquid overflow sensor.	Remove some of the contents from the container and clean the MAXIMUM hot liquid overflow sensor completely. Then, repeat function.

## TROUBLE SHOOTING

Problem	Possible Cause	Solution
<b>The unit is beeping and the lights are flashing continuously.</b>	The lid is loose or not closed properly.	Remove the lid and make sure to lock into place properly. Refer to the "Assembly" section of this User's Guide.
	Not enough liquid in the container.	Add more liquid so that it extends slightly above the MIN mark.
<b>The unit is beeping.</b>	Liquid or food is touching the MAXIMUM hot liquid overflow sensor at the upper end of the handle inside the container.	Remove some liquid or food from the container, and clean and dry the MAXIMUM hot liquid overflow sensor completely.
<b>The unit is not starting.</b>	The container is not seated securely on top of the unit base. The security system is blocked.	Secure the container onto the unit base properly. Refer to the "Assembly" section of this User's Guide.
	The lid is not locked into place correctly. The security system is blocked.	Lock the lid into place properly. Refer to the "Assembly" section of this User's Guide.
	The contents of the container are not sufficient.	Add more liquid so that it extends slightly above the MIN mark.
<b>The unit has stopped during a cycle (mid-program).</b>	The container lid is loose and is not locked in properly.	Remove the lid and make sure to lock into place properly. Refer to the "Assembly" section of this User's Guide.
	Liquid or food has reached the MAXIMUM hot liquid overflow sensor at the upper end of the handle inside the container.	Remove some liquid or food and clean and dry the sensor completely.
	The container is loose and not connected with the base properly.	Secure the container onto the unit base properly. Refer to the "Assembly" section of this User's Guide.
<b>The food is burnt and stuck on the heating plate.</b>	The ingredients may contain too much sugar or starch.	Watch the cooking process closely. If possible, use less sugar or starch-containing ingredients.
	There was too much food and not enough liquid in the container. Some of the liquid could have evaporated during the selected cooking process.	Next time, make sure to add some more water/ broth/juice, but not above the MAX mark. Always observe the unit while cooking, and if too much liquid evaporates add some as needed.
	The inside of the container was not cleaned properly the last time it was used and the leftover food has burnt.	Empty the container and clean it properly and try the cycle again. Refer to the "Cleaning & Maintenance" section for cleaning User's Guide.

## IMPORTANT SAFEGUARDS

32. Do not use any accessories or attachments with this appliance other than those recommended by the supplier, as unapproved attachments may result in personal injury.
33. The manufacturer and distributor are not responsible for any damage caused to this appliance due to incorrect use.
34. This appliance must only be used to process liquids or soft solid foods. It is recommended to thaw frozen foods to room temperature to reduce strain on the blades and enable ingredients to cook evenly when using the cooking functions.
35. When crushing ice or pieces of frozen fruit to make smoothies or cold drinks, do not process more than the equivalent of 4 ice cubes or pieces of frozen fruit up to a maximum size of 2.5x2.5x2.5cm (1x1x1in) at one time. Ice and frozen fruit may only be processed inside the Infusion Chamber.
36. Although a limited amount of ice or frozen fruit can be placed inside the Infusion Chamber when making smoothies or other cold drinks, this appliance should not be used as an ice crushing device or to process foods that are frozen solid, as this may damage the blades and cause them to get stuck and overheat the motor, which can in turn burn the motor fuse.
37. This unit is not suitable for boiling milk and/or other dairy products.
38. Before turning the appliance on, make sure all parts are properly assembled (refer to 'Assembly' section below).
39. Before placing foods in the appliance for processing, make sure all wrappers have been removed (i.e., paper, aluminum foil or plastic).
40. Avoid contact with moving parts while the appliance is in use to prevent personal injury or damage to the appliance.
41. Never place fingers or any kitchen utensils into the container. Use the measuring cup to add ingredients into the container.
42. Do not operate the appliance without the lid. Make sure the lid completely seals the container before turning the appliance on to avoid splashing or injury from a projectile.
43. Remove the measuring cup from the lid when mixing hot liquids. To prevent burns, do not touch the lid.
44. When making soup and using the "BLEND" function, do not fill the container past the SOUP MAX/BLEND MAX marking.
45. The MAXIMUM hot liquid overflow sensor should never get in contact with liquid, to avoid overheating.
46. The container will be very hot after cooking or warming. To avoid burns, do not touch the container directly without allowing sufficient time to cool.
47. As the container body gets hot during use, always use the handle to pick it up.
48. When removing the container from the unit base, always turn power off and unplug the unit.
49. When boiling/cooking liquid or food, CAUTION IS REQUIRED during the mixing process as hot steam may escape through the lid.
50. Special care must be taken when removing the lid at the end of any cooking process, as it will be very hot and heat/ steam will be emitted.
51. Always observe the appliance carefully when any of the functions are on. The sensors are very particular and will react only in the following specific situations. The MINIMUM liquid sensor only reacts if a cooking cycle is started without enough liquid in the container. This sensor will not react if the water level in the container drops below the MIN mark during a cooking cycle. The safety micro-switch cut-off (aka the internal sensor) will react, but only when the liquid in the container is completely evaporated. The MAXIMUM hot liquid overflow sensor only reacts during cooking processes (excluding the "REHEAT" function) or if a cooking cycle starts with too much liquid.
52. Always wait until the motor completely stops before removing the lid or the container.
53. Always unplug the appliance from the outlet when not in use and before removing parts for cleaning.
54. After use, make sure to wipe down any spills on the unit and the outside of the container. The Infusion Chamber should be cleaned immediately after use.
55. Let the appliance cool down (at least 15 min) before cleaning and storing.
56. To avoid personal injury, care must be taken when cleaning the hot plate and the stainless steel blades, as the blades are very sharp.
57. The FlavorFull™ container, lid and measuring cup should not be stored in the refrigerator or freezer.
58. The unit base and container are NOT to be put in the dishwasher; only the lid, measuring cup and Infusion Chamber are dishwasher safe.

**HOUSEHOLD USE ONLY  
SAVE THESE INSTRUCTIONS**

## INTRODUCTION TO YOUR FLAVORFULL™ NUTRIENT INFUSER SYSTEM

1. Remove the unit and accessories from the box.
2. Remove any packaging from the product.
3. Place the packaging inside the box and either store or dispose of safely.

## DIAGRAM & PARTS LIST



1. Measuring Cup/Infusion Chamber Lid
2. Container Lid
3. Infusion Chamber
4. MAXIMUM Hot Liquid Overflow Sensor
5. Container
6. MINIMUM Liquid Sensor
7. Electric Socket/Power Connector
8. Unit Base
9. Control Panel
10. Power Cord
11. Rubber Feet
12. Cleaning Brush

## OPTIONAL ITEMS

1. Egg steamer
2. Vegetable Steamer



## CLEANING AND MAINTENANCE

Always clean the unit as soon as it cools down after each use. This simplifies the cleaning process. Do not use abrasive sponges/brushes or chlorine bleach. Always disconnect the appliance from the power outlet before cleaning.

**WARNING** Do not immerse the unit base or container in water or any other liquids.

**NOTE:** Do not use the dishwasher to clean the unit base or container. Only the lid, measuring cup and Infusion Chamber can be soaked in water and washed in a dishwasher.

Use the following steps to clean the unit:

- Clean the surface of the base unit and the outside of the container with a soft, damp cloth.
- Rinse the lid, measuring cup and Infusion Chamber in warm, soapy water. As mentioned above, these items can also be washed in the dishwasher.
- To clean the inside of the container, remove it from the unit base, pour some warm water inside and rinse to remove any remaining food particles.
- Use the cleaning brush provided with the unit to clean tougher stuck-on stains on the inside of the container, the heating plate and the Infusion Chamber. The smaller (skinny) end of the brush should be used for cleaning the blades and any stuck-on food on the stainless steel plate. The bigger end of the brush should be used to clean the walls of the container and, more importantly, the inside of the Infusion Chamber. Using the brush will ensure that there are no left-over food particles stuck in the filter.
- Wipe away any remaining food using a soft cloth and mild detergent before rinsing thoroughly one more time.

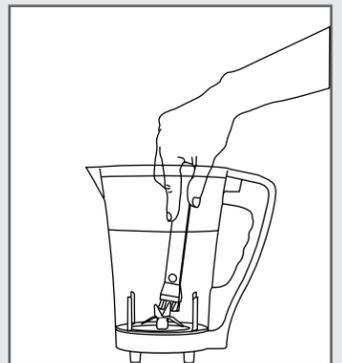
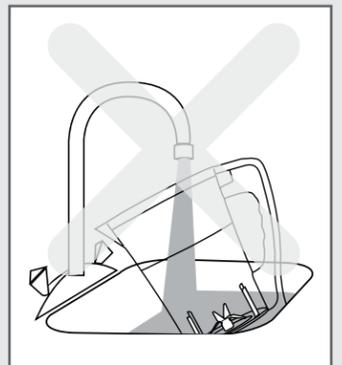
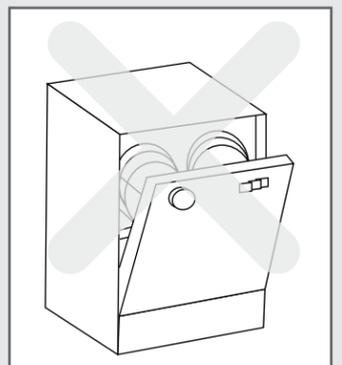
**WARNING** The blades inside the container are not removable and are very sharp; extreme caution should be taken when cleaning the inside of the container.

The FlavorFull™ System's programs can also be used to aid the removal of stubborn stains:

- Simply assemble the unit as previously described above in the "Assembly" section of the User's Guide and add 0.8L/27oz of water and a small amount of mild detergent into the container.
- Lock the lid and measuring cup into place (as shown above in the "Assembly" section) and turn the unit on. Select the "INFUSE/BLEND" (1) or "PULSE" (2) function and the blades will rotate to clean the inside of the container.
- The cleaning process can be stopped at any time by switching the unit off.
- Once the unit is turned off, carefully remove the container from the base (as shown above in the 'Instructions for Use' section) and pour the dishwasher out.
- Wipe away any remaining food using a soft cloth and mild detergent before rinsing the container thoroughly one more time.

Alternatively, the soup making functions can also be used to loosen any stubborn stains:

- Make sure the unit is assembled correctly (as previously described above in the "Assembly" section of the User's Guide) and add 0.8L/27oz of water into the container.
- Squeeze the juice from two lemons and add to the container.
- Lock the lid and measuring cup into place (as shown above in the "Assembly" section) and turn the unit on. Select the "SOUP SMOOTH" (4) or "SOUP CHUNKY" (5) function and the blades will rotate to clean the inside of the container.
- The heat provided by these functions together with the citric acid from the lemon juice will dissolve any residue. Repeat as needed.
- The cleaning process can be stopped at any time by switching the unit off.
- Once the unit is turned off, carefully remove the container from the base (as shown above in the "Assembly" section) and pour the dishwasher out.
- Wipe away any remaining food using a soft cloth and mild detergent before rinsing the container thoroughly one more time.



**“REHEAT” Function (6)**

Use the “REHEAT” function to warm up previously made soup or sauce that has gone cold or simply to keep foods and drinks warm.

**NOTE:** The “REHEAT” function is NOT a cooking function. All foods used in this process must be pre-cooked. However, this setting can be used to further cook the contents of the container right after one of the cooking functions has been completed.

**CAUTION** Do NOT reheat food that has been cooling inside the container for more than 2 hours, as food residue can build up on the heating plate and may damage the unit during reheating.

If reheating chunky soup or sauce, remember to keep/place the Infusion Chamber in the container, otherwise the chunky pieces will get blended during the reheating process.

Always make sure that the volume is between the MINIMUM and MAXIMUM markings on the container.

1. Press the “ON/OFF” button, then select the “REHEAT” function.
2. During the reheating process, the contents of the container will be alternately warmed and mixed for up to 10 minutes at the end of which the unit will stop automatically. Mixing during heating will prevent the food from sticking to the heating plate.
3. This process will continue until the soup/sauce is heated and reaches the optimum temperature of 65°C-75°C/149°F-167°F. Once this temperature is reached, the unit will stop heating.
4. The time taken to complete this process will depend on the temperature and volume of the soup added, but should take approximately 5-8 minutes.
5. The reheating process can be stopped at any time by pressing the “ON/OFF” button.

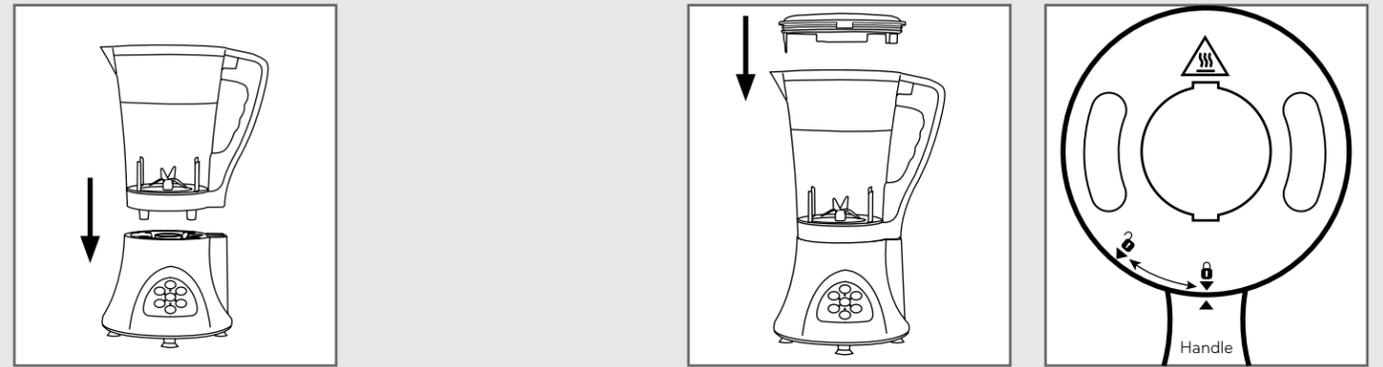
**WARNING** Special care must be taken when removing the lid at the end of the boiling or steaming process, as the lid will be very hot and heat/steam will be emitted.

**Before using the appliance for the first time, wipe down the container and lid with a damp cloth using a mild detergent.**

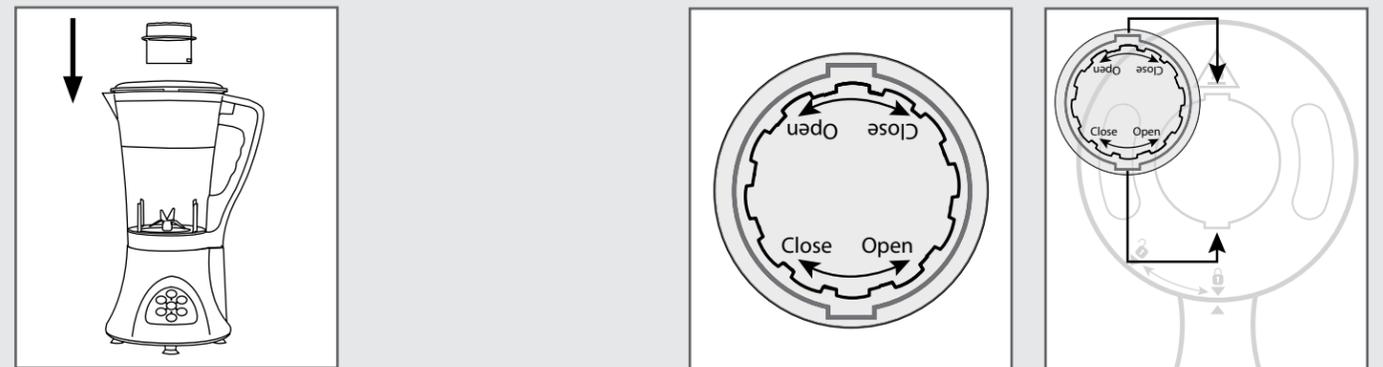
**WARNING** Do not immerse the unit base or the container in water or any other liquids.

**WARNING** The container contains very sharp blades and should be handled with care at all times.

1. Place the unit base on a heat-resistant, stable surface. Carefully position the container on the unit base, aligning the power connection of the base of the container handle with the same on the unit base. The container should sit securely on top of the unit base. If this is done properly, the unit will beep once plugged in.
2. Place the lid on the container by aligning the lock open symbol on the lid with the arrow mark on top of the handle. Once aligned, turn the lid clockwise until the lid lock symbol aligns with the arrow mark on the container handle.



3. Place the Measuring Cup/Infusion Chamber lid in the main lid opening. Ensure that it is locked into place by turning it clockwise.



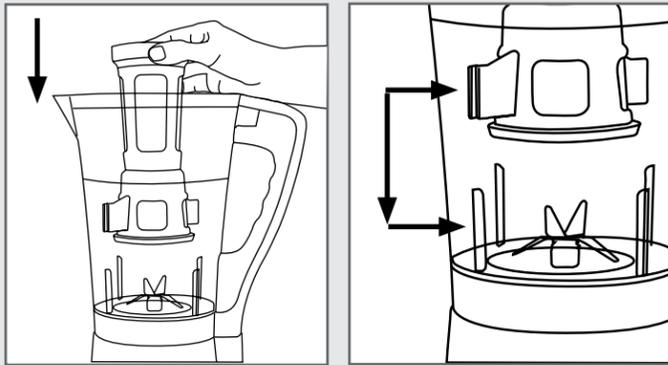
4. Once everything is positioned correctly\*, connect the appliance to a power outlet. A short beep will sound indicating that the unit power supply is on.

**\*NOTE:** The unit is only functional when all parts are properly attached. If at this point the unit starts beeping, disconnect it from the power outlet and make sure that the lid is properly locked into place and that the fluid level is correct (as described in the “Trouble Shooting” section). Once this is all checked, reconnect to the power outlet.

## ASSEMBLY

### Proper Installation of FlavorFull™ Infusion Chamber

1. At the bottom of the FlavorFull™ container, there is a ring-like shape around the blades.
2. The silicone ring at the bottom of the Infusion Chamber should fit around it.
3. The 'arms' of the Infusion Chamber should slide onto two of the slots inside the container to ensure that the Infusion Chamber does not move during use.
4. After placing foods/liquids inside the container, the Infusion Chamber is locked into place once the lid for the container is properly locked.



The FlavorFull™ System has two programmed soup settings to create chunky or smooth soups. It also has a reheat function enabling precooked soup to be reheated ready to serve.

The built-in blades can be used to allow the FlavorFull™ System to be used solely as a blender to make smoothies, purees, dips and dressings.

This versatile appliance is fitted with several safety features including an interlocking lid cut-out, a MINIMUM liquid sensor, a MAXIMUM hot liquid overflow sensor for safe use at all times and a safety micro-switch cut-off (aka the internal sensor) on the motor base.

All of the FlavorFull™ System functions rely on uninterrupted operation. Any interruption will result in the cancellation of the program. Restarting will result in the cooking stages being repeated which may affect the final recipe.

## INSTRUCTIONS FOR USE

3. Press the "ON/OFF" button, and then select the "SOUP SMOOTH" function to start the program.
4. The contents of the container will alternately be warmed and mixed at regular intervals for around 20 minutes.
5. If needed, the cooking process can be stopped at any time by pressing the "ON/OFF" button.
6. If the finished product needs more cooking time, either press the "SOUP SMOOTH" function again and stop it after a desired amount of time, or use the "REHEAT" function which will stop cooking on its own after 10 minutes. If extra cooking time is needed, make sure the overflow sensor is clean before selecting a function again.
7. If the finished product is not smooth enough and there are still some chunks left over, use the "PULSE" function as needed to get the desired results.

**CAUTION** Do NOT add finishing ingredients, such as milk, cream, flour or starch (for thickening) until the cooking has been completed. Once the unit stops, add the above mentioned ingredients and press "PULSE" for a few seconds to mix everything well. Make sure that all ingredients are always completely covered with liquid.

### "SOUP CHUNKY" Functions (5)

Use this setting to prepare chunky soups or sauces which contain pieces/chunks of vegetables (and precooked meat or fish). The contents are alternately warmed and mixed for the duration of the cooking process. The maximum temperature reached is around 100°C/212°F. The unit will stop automatically once the cooking function is completed.

1. Place the Infusion Chamber into the container (as shown in the "Assembly" section above).
2. Chop all ingredients into approximately 2-3cm/1-1.5inch cubes and place into the container. Ingredients that need to retain their texture and size should be placed outside of the Infusion Chamber. If any ingredients need to be fully blended to add to the flavor of the meal, place them inside the Infusion Chamber.

**NOTE:** When adding ingredients outside of the Infusion Chamber, place the removable measuring cup over the opening of the Infusion Chamber to prevent pieces from falling in. Remove the measuring cup when you have finished adding the ingredients.

**CAUTION** It is not recommended to use uncooked meats or fish in the FlavorFull™ System. Any meat or fish must be precooked. Do not add any frozen meat or fish. All ingredients must be at room temperature before processing.

3. Add water or broth to at least the SOUP MINIMUM mark on the container. The total capacity (solid and/or liquid ingredients) must not exceed the SOUP MAXIMUM mark on the container.
4. Press the "ON/OFF" button, and then select the "SOUP CHUNKY" function to start the program.
5. The contents of the container will alternately be warmed and mixed at regular intervals for around 20-25 minutes.
6. If needed, the cooking process can be stopped at any time by pressing the "ON/OFF" button.
7. If the finished product needs more cooking time, either press the "SOUP SMOOTH" function again and stop it after a desired amount of time, or use the "REHEAT" function which will stop cooking on its own after 10 minutes. If extra cooking time is needed, make sure the overflow sensor is clean before selecting a function again.

**CAUTION** Do NOT add finishing ingredients, such as milk, cream, flour or starch (for thickening) until the cooking has been completed. Once the unit stops, add the above mentioned ingredients and press "PULSE" for a few seconds to mix everything well. Make sure that all ingredients are always completely covered with liquid.

## INSTRUCTIONS FOR USE

### “BOIL/STEAM” Function (3)

This function can be used to boil or steam foods and liquids. The heater is activated for the duration of the cooking process, after which it turns off automatically.

**NOTE:** This appliance is not suitable for boiling milk and/or other dairy products.

1. Press the “ON/OFF” button, then select the “BOIL/STEAM” function to start the program. A beep will confirm that a selection has been made and that selection will flash.
  - a) Boiling: Pour water in the container between the WATER MINIMUM and BOIL MAXIMUM marks. Make sure the lid is correctly fitted and select the “BOIL/STEAM” function. The whole process takes around 15 minutes.
  - b) Steaming: Pour water in the container between the WATER MINIMUM and STEAM MAXIMUM marks. Place the egg steamer or vegetable steamer into place, make sure the lid is correctly fitted and select the “BOIL/STEAM” function. The whole process will take around 15 minutes.

**NOTE:** Please note that the egg steamer and vegetable steamer are optional items and may have to be purchased separately.

2. The unit will stop boiling or steaming automatically after 15 minutes, but if something needs to be boiled or steamed for a shorter amount of time, this function can be stopped at any time by simply pressing the “ON/OFF” button.

**NOTE:** When cooking rice, quinoa, oatmeal or any other foods that might ‘stick’ to the stainless steel plate, always add water to the container first before starting the cooking process. Also, if certain foods have specific directions regarding the amount of time they should be boiled, please follow those directions and not the pre-set 15 minute boiling cycle of the FlavorFull™ System. The pre-set time is only an estimate of what is needed for the average boiling/steaming job.

**⚠ WARNING** Special care must be taken when removing the lid at the end of the boiling or steaming process, as the lid will be very hot and heat/steam will be emitted.

### “SOUP SMOOTH” Function (4)

Use this setting to prepare pureed and creamy smooth soups. The contents are alternately warmed and mixed for the duration of the cooking process. The maximum temperature reached is around 100°C/212°F. The unit will stop automatically once the cooking function is completed.

1. Chop all ingredients into approximately 2-3cm/1-1.5inch cubes and place into the container.

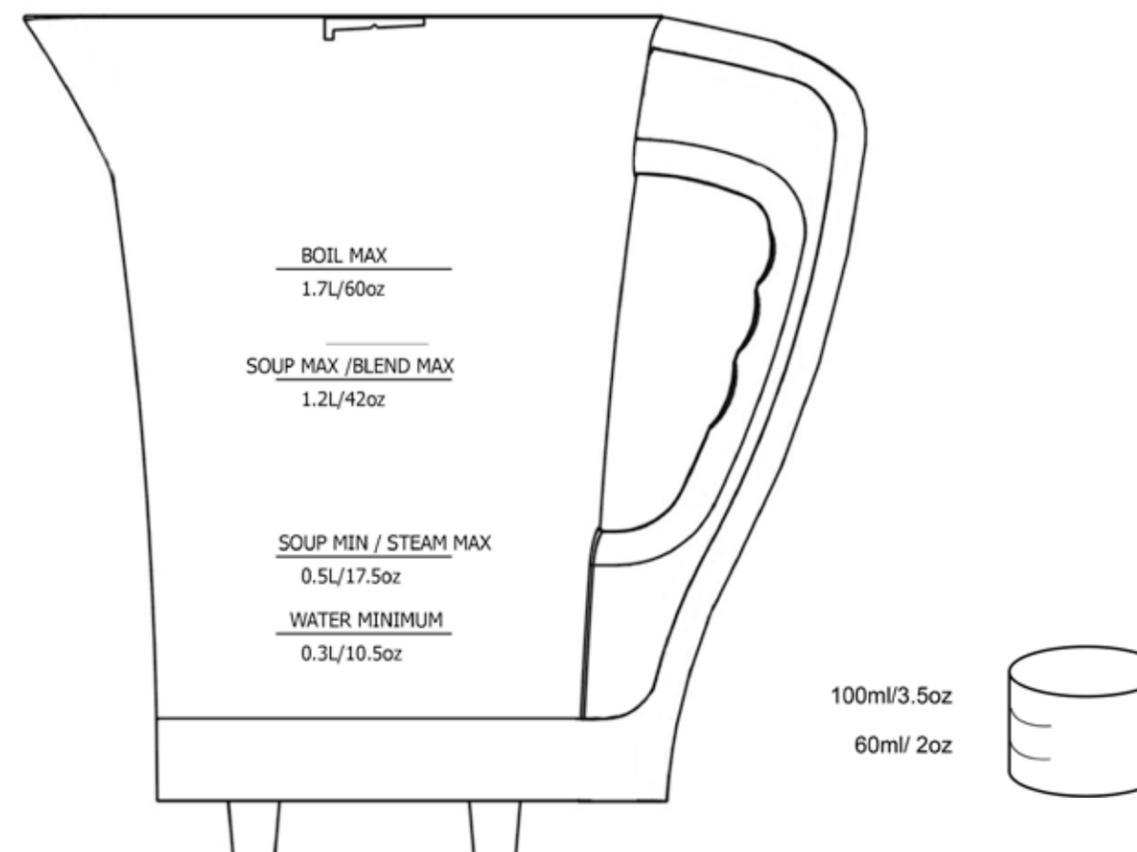
**NOTE:** The Infusion Chamber is not needed for this function.

**⚠ CAUTION** Do not add any large frozen ingredients, bigger than 2.5x2.5x2.5cm (1x1x1in). All ingredients should be at room temperature.

2. Add water or broth to at least the SOUP MINIMUM mark on the container. The total capacity (solid and/or liquid ingredients) must not exceed the SOUP MAXIMUM mark on the container.

## INSTRUCTIONS FOR USE

Always make sure that the total volume of the ingredients added is between the appropriate MINIMUM and MAXIMUM marks, as the internal sensor near the base of the container must be covered with liquid. Under-filling the container will result in the alarm going off and the unit failing to operate. Furthermore, should the boiling action during cooking cause the hot contents to reach the lid, the MAXIMUM hot liquid overflow sensor will switch off the heating function to help prevent boiling over.



Any ingredients that need to be added during the cooking process can be added through the opening in the centre of the container lid by removing the measuring cup only.

**NOTE:** Do NOT unlock or remove the container lid, as this will stop the program.

**⚠ WARNING** Foods that are high starch and/or contain lots of sugar burn easily and may cause some burnt on residue to form on the heating plate. If this happens, make sure to clean the unit thoroughly before the next use.

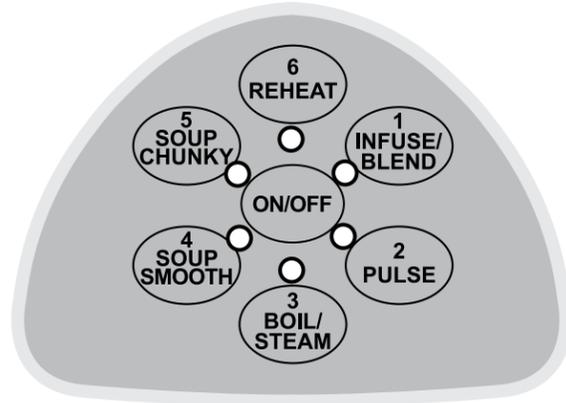
**⚠ CAUTION** The prepared meal can be poured straight from the container, but care must be taken when removing the lid from the container and detaching the container from the base.

**⚠ WARNING** When removing the container from the base with hot foods or liquids in it, always make sure to first turn the unit off and unplug it from the power supply.

**⚠ WARNING** Special care must be taken when removing the lid at the end of the cooking process, or when removing the measuring cup to add extra ingredients into the food chute during the cooking process, as it will be very hot and heat/steam will be emitted.

## INSTRUCTIONS FOR USE

The FlavorFull™ System has the following six pre-set functions on the control panel:



Function/Button	Description	Time	Max Temp.
"ON/OFF"	Turns the unit on and off. Once pressed, the unit will beep and the indicator lights will flash to let the user know that it is in STANDBY MODE. This button can also be used to stop any function, putting the unit back into STANDBY MODE.	N/A	N/A
"INFUSE/BLEND" (1)	INFUSE (with Infusion Chamber): Infuse food/drinks with fresh nutrients and super foods or make fresh juice. BLEND (without Infusion Chamber): Blend and mix vegetables, fruits, etc. The unit will stop automatically once the infusing/blending function is completed.	1.5 min	N/A
"PULSE" (2)	Hold the button down or press in short bursts for extra blending/mixing as needed. Release button to stop.	N/A	N/A
"BOIL/STEAM" (3)	This function can be used to boil or steam foods and liquids. Only the heater is activated for the duration of the cooking process.	15 min	100°C/212°F
"SOUP SMOOTH" (4)	Prepare pureed and/or creamy smooth soups. The contents are alternately warmed and mixed for the duration of the cooking process. The unit will stop automatically once the cooking function is completed.	20 min	100°C/212°F
"SOUP CHUNKY" (5) <small>NOTE: The Infusion Chamber needs to be used for this function.</small>	Prepare soups which contain pieces/chunks of vegetables (no bigger than 2-3cm/1-1.5inch cubes). The contents are alternately warmed and mixed for the duration of the cooking process. The unit stops automatically once the cooking function is completed.	20-25 min	100°C/212°F
"REHEAT" (6)	Reheat soup or sauce that was made in the unit or simply keep foods/drink warm. If reheating chunky soup or sauce, remember to keep the Infusion Chamber in. The contents are alternately warmed and mixed for the duration of the reheating process.	10 min	70°C/158°F

**NOTE:** The cooking times in the chart above are for reference only. The cooking time for soups will depend on the amount of liquid and the type/texture of the foods being cooked.

## INSTRUCTIONS FOR USE

### "INFUSE/BLEND" Function (1)

This function can be used with or without the Infusion Chamber. It can be used with the Infusion Chamber to **infuse**-foods/drinks with fresh nutrients and super foods or to make fresh juice. Alternatively, without the Infusion Chamber, the "INFUSE/BLEND" function can be used to **blend** and mix vegetables, fruits, drinks, smoothies, etc.

1. If needed, insert the Infusion Chamber into the container. The Infusion Chamber will divide the container into 2 sections. The section inside the Infusion Chamber will cover the blades completely and therefore everything inside the Infusion Chamber will be blended/pureed. The section outside the Infusion Chamber will not have any contact with the blades and therefore, any chunks of food outside the Infusion Chamber will be left intact, while all the nutrients from inside the Infusion Chamber will be infused into the meal/drink on the outside of the Infusion Chamber.
2. Press the "ON/OFF" button and select the "INFUSE/BLEND" function to start the program.
3. The "INFUSE/BLEND" cycle lasts for approximately 1.5 minutes and it consists of repeating 20-25 seconds of high-speed blending with a slight rest in between.
4. To stop the "INFUSE/BLEND" cycle at any time, simply press the "ON/OFF" button.

### "PULSE" Function (2)

Use this function for short bursts of extra blending/mixing (if/when needed), for viscous ingredients and to prevent blockage of the blades.

1. Press the "ON/OFF" button, then press and hold the "PULSE" button down for as long as needed. Alternatively, press the "PULSE" button repeatedly in short bursts for extra blending/mixing (as needed).
2. The unit will blend for as long as the "PULSE" button is held down.
3. To stop at any time, simply release the "PULSE" button.

### Important notes for "INFUSE/BLEND" & "PULSE" functions:

- When using the "INFUSE/BLEND" or "PULSE" functions to blend foods, it is important that the ingredients reach a minimum depth of 3-4cm/1.5-2inches to avoid activating the safety cutout sensor. Also, please note that it is NOT possible to blend dry ingredients, as the sensor won't recognize them. Therefore, when using the "INFUSE/BLEND" or "PULSE" functions for blending, always add water at least to the water MINIMUM mark on the container.
- Since the MAXIMUM hot liquid overflow sensor does not react for non-cooking functions, when using the "INFUSE/BLEND" or "PULSE" functions, make sure that the liquid level is below the BLEND MAX mark on the container before starting these functions.
- When crushing ice or pieces of frozen fruit to make smoothies or cold drinks, make sure that the ice, or frozen fruit, is placed inside the Infusion Chamber and that there are no more than the equivalent of 4 ice cubes or pieces of frozen fruit that are 2.5x2.5x2.5cm (1x1x1in) in size being crushed at one time. Hold the container lid down during this process, as crushing ice may cause a significant vibration in the container. It is recommended to use the "PULSE" function when crushing ice to make drinks or smoothies because it is easier to control and/or stop the "PULSE" function if needed.

**⚠ WARNING** Although some ice or frozen fruit pieces can be added when making smoothies and other cold drinks, the FlavorFull™ System should not be used as an ice crushing device or to process foods that are frozen solid. This may damage the blades and can result in the blades getting stuck and overheating the motor, which can in turn, burn the motor fuse.

## INSTRUCTIONS FOR USE

### Important Information about the Sensors

To ensure safety at all times, the FlavorFull™ System has a MINIMUM liquid sensor and a MAXIMUM hot liquid overflow sensor inside the container, located at the base and the top of the handle, as well as a safety micro-switch cut-off (aka internal sensor) on the motor base.

**CAUTION** Always observe the appliance carefully when any of the functions are on. The sensors are very particular and will only react in specific situations.

The MAXIMUM hot liquid overflow and MINIMUM liquid sensors will work if the liquid exceeds the the MAXIMUM hot liquid overflow sensor, or if the water is less than the MINIMUM liquid sensor at the time of the functions is selected. Always make sure the total volume of ingredients added is over the appropriate MIN mark, but not more than the appropriate MAX mark. The internal sensor near the base of the container must be covered with liquid. Under-filling the container will result in the alarm sounding and the unit failing to operate. However, should the boiling action during cooking cause the hot contents to reach the lid, the upper sensor will switch off the heating function to help prevent boiling over.

The MAXIMUM hot liquid overflow sensor only reacts during the cooking functions. However, since there is no 'hot liquid overflow' concern during the "REHEAT" process, the hot liquid overflow sensor will not work during this process. Therefore, always make sure to follow instructions regarding the MAX liquid markings.

For the non-cooking functions, "INFUSE/BLEND" (1) & "PULSE" (2), it is important that the ingredients are between the MINIMUM and MAXIMUM marks. The MAXIMUM hot liquid overflow sensor does not react during these cycles so care must be taken to make sure that too much liquid is not used. Also, it is NOT possible to blend/mix dry ingredients, as the internal and bottom sensors won't recognize them.

When using the "BOIL/STEAM" (3) function, the MINIMUM liquid sensor will not react if the water level drops below the MIN mark. This is because the bottom sensor will be wet from condensation formed during the cycle and from the water level dropping. The internal sensor will react but only once the liquid evaporates completely. The MINIMUM liquid sensor only reacts if a cycle is started with too little liquid (below MIN mark).

## INSTRUCTIONS FOR USE

### Functions/Buttons Explained in Detail

#### General instructions for all six functions:

- Plug the power cord into an outlet. A short beep will sound indicating that the unit is on.
- Press the "ON/OFF" button. The unit will beep again and all six lights on the control panel will flash to indicate that the unit is on and in STANDBY MODE. This will last for approximately 10 seconds (ten flashes).
- If a function is not selected during this time, the "ON/OFF" button will have to be pressed again before selecting a function.
- After all of the ingredients are added to the container, lock the lid into place (as shown in the "Assembly" section above) and choose the appropriate function. Once one of the functions is chosen, the unit will beep once, which means the selected cycle has started.
- When the chosen cooking function is completed, the unit will stop automatically and will beep ten times while all six indicator lights are flashing.  
**NOTE:** If the indicator lights are flashing and the unit is beeping continuously during operation, it means that there is an error with the operation or something else is wrong. If this happens, please refer to the Trouble-Shooting section of this User's Guide.
- Pressing the "ON/OFF" button once at any time during any of the cycles can be used to stop that cycle and will automatically put the unit into STANDBY MODE for about 10 seconds (flashing lights). Pressing the "ON/OFF" button twice during any of the cycles will turn the power supply off. To turn the appliance back on, simply press the "ON/OFF" button one more time and the lights will flash to signify that the unit is in STANDBY MODE again.
- To remove the container, hold it by the handle and tilt it slightly forward (see diagram).

**CAUTION** Attention! If the container contains hot liquid when being placed on, or removed from the base, please note that a slight tilt may cause the hot liquid to leak out.

**CAUTION** When removing a container containing liquids, always make sure to turn the unit off and unplug it from the power supply.





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