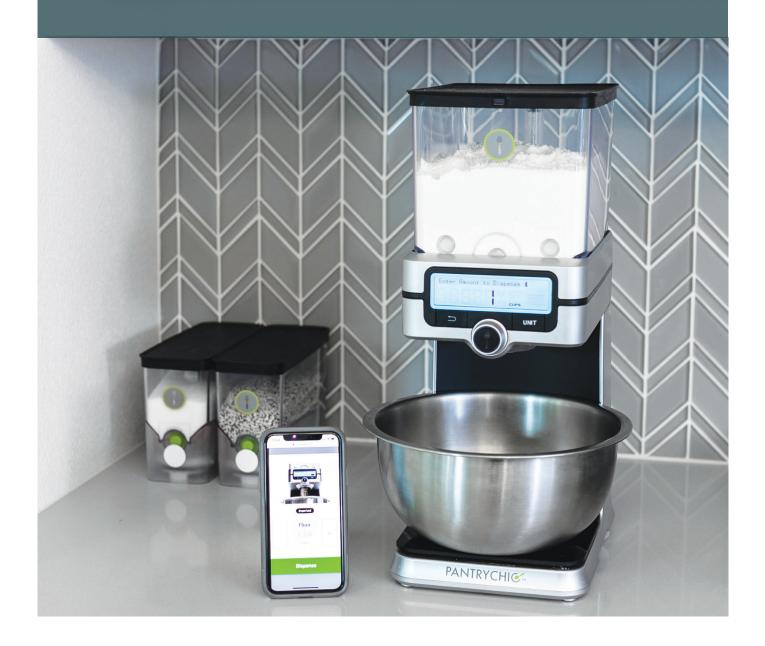
# PANTRYCHIC® SMART STORAGE SYSTEM

INSTRUCTION MANUAL PC01



Vaya a www.pantrychic.com para obtener el manual de usuario en español. Allez sur www.pantrychic.com pour le mode d'emploi en français. 请登陆 www.pantrychic.com 查看中文用户手册.

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.



#### IMPORTANT SAFFGUARDS

Always follow these safety precautions when using this appliance.

#### **GETTING READY**

Read all instructions.

- Always unplug from outlet when not in use and before cleaning. To unplug, grasp the plug and pull from electrical outlet. Never pull the cord.
- 2. Do not use outdoors.
- 3. Do not let the cord hang over the edge of a table or counter or touch hot surfaces.
- 4. Do not operate any appliance with a damaged cord or plug, or after the appliance has been dropped or damaged in any way. Return the appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.

#### **OPERATION**

- Always operate the dispensing system with the SmartCanister™ lid in place. The motor will stop if the lid is removed from the Large Smart-Canister™.
- 2. Never try to override or tamper with lid interlock mechanism.
- 3. Keep hands as well as spatulas and other objects away from moving augers while actively dispensing, to prevent the possibility of personal injury or damage to the SmartCanister™. A utensil may be used to clear any blockages, but only when the system motor is stopped.
- 4. Avoid contact with moving parts. Never push food down into the auger by hand when actively dispensing.
- Make sure the motor has completely stopped before removing the lid. (If machine does not stop within 4 seconds after you remove the lid (on Large SmartCanister™ only) assembly, email customer service at

**customerservice@pantrychic.com** for assistance. Do not use the machine.)

#### **CLEANING**

To protect against the risk of electrical shock, do not put the base in water or other liquids.

#### **GENERAL**

- 1. Close supervision is necessary when any appliance is used by or near children.
- 2. Do not operate this, or any other motor-driven appliance, while under the influence of alcohol or other substances that affect your reaction time or perception.
- 3. This PantryChic® System is UL listed for household use. Use it only for food preparation as described in this instruction manual.
- 4. The use of attachments/canisters that are not recommended or sold by PantryChic® may cause fire, electrical shock, personal injury, or damage to your PantryChic® System.
- 5. Maximum rating of 5.2 amperes is based on attachment that draws greatest current. Other recommended attachments may draw significantly less current.

**NOTICE:** A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. If a longer cord is required, extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is used:

- The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
- The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, 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. Do not attempt to defeat this safety feature. Do not modify the plug in any way.

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.

Children should be supervised to ensure that they do not play with the appliance.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY.

# PANTRYCHIC® SMART STORAGE SYSTEM CAPACITIES

#### **BASE UNIT SCALE**

The base unit digital scale can hold up to 11 pounds including the bowl.



#### LARGE SMARTCANISTER™

The large canister can hold a full 5-pound bag of all-purpose flour.



#### SMALL SMARTCANISTER™

The small canister can hold up to  $1\frac{1}{2}$  pounds of all-purpose flour.



NOTE: Remember to complete the registration form for your PantryChic® System at www.PantryChic.com/registration-form.

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## INTRODUCTION



## Welcome!

Congratulations on your purchase of the revolutionary PantryChic® Smart Storage System!

Over ten years ago, I was making cookies for my family but found after a long day of baking, I was left unsatisfied with inconsistent results and a messy kitchen. I thought, "Wouldn't it be great if I could just put my bowl under a canister and press a button to get exactly what I need?" To my surprise, I found there was nothing out there to meet this need. I thought, I couldn't be the only one to have this problem, and soon found out that I certainly was not alone.

This key insight combined with feedback from bakers and foodies at every experience level led to the development of the PantryChic® Smart Storage System.

Whether you are seeking more accuracy and efficiency preparing recipes or looking forward to experimenting with new ones, I hope the PantryChic® System brings as much joy and fun into your kitchen adventures as it has to mine. My three little ones absolutely love pressing the Spoon button and watching ingredients neatly dispense into the bowl!

Thank you again for supporting our PantryChic® family and allowing us into your kitchen!

Sincerely,

Nikki Lee

Founder & CEO of PantryChic®

The PantryChic® Smart Storage System is a multifunctional ingredient storage solution which simplifies recipe preparation with the ability to measure and dispense straight from your SmartCanisters™ into your bowl with the press of a button.

Take your pantry to the next level with PantryChic®: store, measure, dispense and track your dry ingredients!







## PANTRYCHIC® SMART STORAGE SYSTEM INCLUDES

#### BASE UNIT AND SMARTCANISTER™ COMPONENTS



#### **BASE UNIT**

Motor, PCB boards, Digital Scale, NFC tag, Receiving tray, Interface, Master dial & button, Unit of Measure (UOM) button, back button, cord box



#### LARGE SMARTCANISTER™

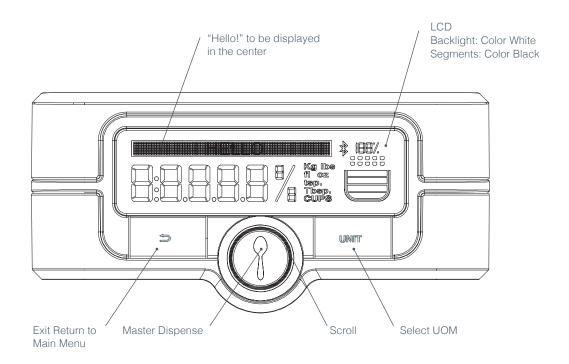
Self-contained gear box, NFC tag, 3 augers, cover, safety interlock, dispensing hole/cap, airtight lid



#### SMALL SMARTCANISTERS™

Self-contained gear box, NFC tag, 1 auger and cover, dispensing hole/cap, airtight lid, optional shaker ball

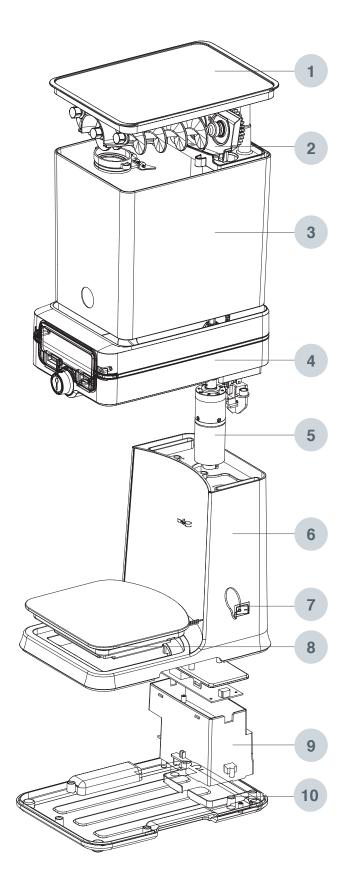
#### **INTERFACE COMPONENTS**



#### **RATING: 120V 60Hz, 12V AC**

The maximum capacity of the appliance is 5lbs of all-purpose flour or the equivalent volume of other ingredients. The appliance is suitable for indoor use only. The appliance is suitable for domestic use only. Before you proceed, we need you to pay attention to the following notes:

#### **SYSTEM COMPONENTS**





#### **DESCRIPTION**

- 1. Lid of Canister
- 2. Auger
- 3. SmartCanister™
- 4. Base tray
- 5. Motor
- 6. Base
- 7. Power Switch
- 8. Scale
- 9. Cable Storage Box

- 10. Bottom Plate
- 11. Cap
- 12. Cover (Large)
- 13. NFC Tag
- 14. Shaker Ball
- 15. Gear Box (top view)
- 16. Gear Box (bottom view)
- 17. Interlock
- 18. Cover (Small)

PANTRYCHIC | PRODUCT MANUAL

# MACHINE FUNCTIONS

#### **INGREDIENT STORAGE**

SmartCanisters™ are airtight and validated to store over 100 different dry ingredients. Refer to the table below for the complete list of validated ingredients:

| Balking powder         170.6g         Y         Y         Flax meel         112g         Y         Y           Balking sodal         220.9g         Y         Y         Plaxessed         168g         Y         Y           Barley - Flakes         112p         Y         N         Four - AP         125g         Y         Y           Barley - Pearled         200g         Y         Y         Pour - AP, sitted         114g         Y         Y           Ball - dried ground         67.2g         Y         Y         Pour - bread         120g         Y         Y           Beans - Bentils (dried)         200g         Y         N         Pour - bread         120g         Y         Y           Beans - Bentils (dried)         192g         Y         N         Pour - cacke unbleached         128g         Y         Y           Beard crumbs - dried         108g         Y         Y         Pour - cacke unbleached         128g         Y         Y           Bread crumbs - parks         56g         Y         Y         Pour - cacke unbleached         128g         Y         Y           Bread crumbs - parks         148g         Y         Y         N         Pour - cacke unbleached <th>Ingredient Name</th> <th>g/cup</th> <th>Lg</th> <th>Sm</th> <th>Ingredient Name</th> <th>g/cup</th> <th>Lg</th> <th>Sm</th>  | Ingredient Name          | g/cup  | Lg | Sm | Ingredient Name          | g/cup | Lg | Sm |
|--|--------------------------|--------|----|----|--------------------------|-------|----|----|
| Barley - Hakes   | Baking powder            | 170.6g | Υ  | Υ  | Flax meal                | 112g  | Υ  | Υ  |
| Bariey - pearled   200g   Y   Y   Flour - AP, sifted   114g   Y   Y  | Baking soda              | 220.8g | Υ  | Υ  | Flaxseed                 | 168g  | Υ  | Υ  |
| Basil - dried ground   | Barley - flakes          | 112g   | Υ  | N  | Flour - AP               | 125g  | Υ  | Υ  |
| Beans - black (dried)         200g         Y         N         Flour - bread         120g         Y         Y           Beans - garbanzo (dried)         200g         Y         N         Flour - buckwheat         120g         Y         Y           Beans - garbanzo (dried)         192g         Y         N         Flour - carke unbleached         128g         Y         Y           Beans - peas (dried)         145g         Y         N         Flour - carke unbleached         128g         Y         Y           Bead crumbs - dried         108g         Y         Y         Flour - carke unbleached         193g         Y         Y           Bread crumbs - parkke         66g         Y         Y         Flour - coconut         112g         Y         Y           Buckwheat - whole kasha         180g         Y         N         Flour - corn, masa         114g         Y         Y           Bulgur - uncooked         168g         N         N         Flour - GF brown rice         158g         Y         Y           Caraway seeds         107.2g         Y         N         Flour - GF brown rice         158g         Y         Y           Caraway seeds         107.2g         Y         N   | Barley - pearled         | 200g   | Υ  | Υ  | Flour - AP, sifted       | 114g  | Υ  | Υ  |
| Beans - garbanzo (dried)   200g   Y   N   Flour - buckwheat   120g   Y   Y   | Basil - dried ground     | 67.2g  | Υ  | Υ  | Flour - almond           | 112g  | Υ  | Υ  |
| Beans - lentil (dried)   192g   Y   N   Flour - cake unbleached   128g   Y   Y   | Beans - black (dried)    | 200g   | Υ  | N  | Flour - bread            | 120g  | Υ  | Υ  |
| Beans - peas (dried)         145g         Y         N         Flour - carob         103g         Y         Y           Bread crumbs - dried         108g         Y         Y         Flour - chickpea         92g         Y         Y           Bread crumbs - panko         56g         Y         Y         Flour - coconut         112g         Y         Y           Bulgur - uncocked         168g         N         N         Flour - corn, masa         114g         Y         Y           Bulgur - uncocked         168g         N         N         Flour - GF brown rice         160g         Y         Y           Caraway seeds         107.2g         Y         N         Flour - GF brown rice         158g         Y         Y           Cereal - Rice Krispies         40g         Y         N         Flour - GF whole grain         120g         Y         Y           Cheese - parm. (grated)         100g         Y         Y         Flour - Azelnut         89g         Y         Y           Chesse - parm. (grated)         100g         Y         Y         Flour - Detato         106g         Y         Y           Chili Powder         128g         Y         Y         Flour - potato <t< td=""><td>Beans - garbanzo (dried)</td><td>200g</td><td>Υ</td><td>N</td><td>Flour - buckwheat</td><td>120g</td><td>Υ</td><td>Υ</td></t<>  | Beans - garbanzo (dried) | 200g   | Υ  | N  | Flour - buckwheat        | 120g  | Υ  | Υ  |
| Bread crumbs - dried   108g   Y   Y   Flour - chickpea   92g   Y   Y   Flour - chickpea   92g   Y   Y   Flour - coconut   112g   Y   Y   Y   Y   Flour - coconut   112g   Y   Y   Y   Y   Flour - coconut   120g   Y   Y   Y   Y   Flour - coconut | Beans - lentils (dried)  | 192g   | Υ  | N  | Flour - cake unbleached  | 128g  | Υ  | Υ  |
| Bread crumbs - panko   56g   Y   Y   Flour - coconut   112g   Y   Y  | Beans - peas (dried)     | 145g   | Υ  | N  | Flour - carob            | 103g  | Υ  | Υ  |
| Buckwheat - whole kasha 180g Y N N Flour - corn, masa 114g Y Y Y Bulgur - uncooked 168g N N N Flour - gluten-free 160g Y Y Y Y Y Caraway seeds 107.2g Y N Flour - GF brown rice 158g Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y   | Bread crumbs - dried     | 108g   | Υ  | Υ  | Flour - chickpea         | 92g   | Υ  | Υ  |
| Bulgur - uncooked   188g   N   N   Flour - gluten-free   160g   Y   Y  | Bread crumbs - panko     | 56g    | Υ  | Υ  | Flour - coconut          | 112g  | Υ  | Υ  |
| Caraway seeds         107.2g         Y         N         Flour - GF brown rice         158g         Y         Y           Cereal - oat bran         80g         Y         N         Flour - GF whole grain         120g         Y         Y           Cereal - Rice Krispies         40g         Y         N         Flour - hazeInut         89g         Y         Y           Cheese - parm: (grated)         100g         Y         Y         Flour - oat         104g         Y         Y           Chili Powder         128g         Y         Y         Flour - pastry         106g         Y         Y           Chocolate chips - mini         170g         Y         N         Flour - potato         160g         Y         Y           Cinnamon         96g         Y         Y         Flour - quinoa         112g         Y         Y           Ciores - Ground         104g         Y         Y         Flour - quinoa         112g         Y         Y           Cocoa - unsweetened         86g         Y         Y         Flour - yee (dark)         128g         Y         Y           Cocrout milk powder         128g         Y         Y         Flour - yee (medium)         102g <td< td=""><td>Buckwheat - whole kasha</td><td>180g</td><td>Υ</td><td>N</td><td>Flour - corn, masa</td><td>114g</td><td>Υ</td><td>Υ</td></td<>  | Buckwheat - whole kasha  | 180g   | Υ  | N  | Flour - corn, masa       | 114g  | Υ  | Υ  |
| Cereal - oat bran         80g         Y         N         Flour - GF whole grain         120g         Y         Y           Cereal - Rice Krispies         40g         Y         N         Flour - hazelnut         89g         Y         Y           Cheese - parm. (grated)         100g         Y         Y         Flour - oat         104g         Y         Y           Chill Powder         128g         Y         Y         Flour - pastry         106g         Y         Y           Chocolate chips - mini         170g         Y         N         Flour - potato         160g         Y         Y           Cinnamon         96g         Y         Y         Flour - potato         160g         Y         Y           Cinnamon         96g         Y         Y         Flour - potato         160g         Y         Y           Cinnamon         96g         Y         Y         Flour - potato         160g         Y         Y           Ciovas - Ground         104g         Y         Y         Flour - rye (white)         158g         Y         Y           Cocoa - unsweetened         86g         Y         Y         Flour - rye (light)         102g         Y         Y  | Bulgur - uncooked        | 168g   | Ν  | N  | Flour - gluten-free      | 160g  | Υ  | Υ  |
| Cereal - Rice Krispies         40g         Y         N         Flour - hazelnut         89g         Y         Y           Cheese - parm. (grated)         100g         Y         Y         Flour - oat         104g         Y         Y           Chill Powder         128g         Y         Y         Flour - pastry         106g         Y         Y           Chocolate chips - mini         170g         Y         N         Flour - potato         160g         Y         Y           Cinnamon         96g         Y         Y         Flour - quinoa         112g         Y         Y           Cioves - Ground         104g         Y         Y         Flour - rice (white)         158g         Y         Y           Cioves - Ground         104g         Y         Y         Flour - rice (white)         158g         Y         Y           Cocoa - unsweetened         86g         Y         Y         Flour - rye (dark)         128g         Y         Y           Coffee baans         102.2g         Y         N         Flour - rye (light)         102g         Y         Y           Coffee baans         106.7g         Y         Y         Flour - self-rising         120g         Y <td>Caraway seeds</td> <td>107.2g</td> <td>Υ</td> <td>N</td> <td>Flour - GF brown rice</td> <td>158g</td> <td>Υ</td> <td>Υ</td>   | Caraway seeds            | 107.2g | Υ  | N  | Flour - GF brown rice    | 158g  | Υ  | Υ  |
| Cheese - parm. (grated)         100g         Y         Y         Flour - oat         104g         Y         Y           Chili Powder         128g         Y         Y         Flour - pastry         106g         Y         Y           Chocolate chips - mini         170g         Y         N         Flour - potato         160g         Y         Y           Cinnamon         96g         Y         Y         Flour - quinoa         112g         Y         Y           Cloves - Ground         104g         Y         Y         Flour - rice (white)         158g         Y         Y           Cocoa - unsweetened         86g         Y         Y         Flour - rye (dark)         128g         Y         Y           Cocrout milk powder         128g         Y         Y         Flour - rye (light)         102g         Y         Y           Coffee beans         102.2g         Y         N         Flour - rye (medium)         102g         Y         Y           Coffee ground         106.7g         Y         Y         Flour - self-rising         120g         Y         Y           Cornelarch         96g         Y         Y         Flour - sepelt         120g         Y   | Cereal - oat bran        | 80g    | Υ  | N  | Flour - GF whole grain   | 120g  | Υ  | Υ  |
| Chili Powder         128g         Y         Y         Flour - pastry         106g         Y         Y           Chocolate chips - mini         170g         Y         N         Flour - potato         160g         Y         Y           Cinnamon         96g         Y         Y         Flour - quinoa         112g         Y         Y           Cloves - Ground         104g         Y         Y         Flour - rice (white)         158g         Y         Y           Cocoa - unsweetened         86g         Y         Y         Flour - rye (dark)         128g         Y         Y           Cocrout milk powder         128g         Y         Y         Flour - rye (light)         102g         Y         Y           Coffee beans         102.2g         Y         N         Flour - rye (medium)         102g         Y         Y           Coffee ground         106.7g         Y         Y         Flour - self-rising         120g         Y         Y           Coffee powder         96g         Y         Y         Flour - semolina         168g         Y         Y           Cornstarch         128g         Y         Y         Flour - sorghum         121g         Y <t< td=""><td>Cereal - Rice Krispies</td><td>40g</td><td>Υ</td><td>N</td><td>Flour - hazelnut</td><td>89g</td><td>Υ</td><td>Υ</td></t<>   | Cereal - Rice Krispies   | 40g    | Υ  | N  | Flour - hazelnut         | 89g   | Υ  | Υ  |
| Chocolate chips - mini         170g         Y         N         Flour - potato         160g         Y         Y           Cinnamon         96g         Y         Y         Flour - quinoa         112g         Y         Y           Cloves - Ground         104g         Y         Y         Flour - rice (white)         158g         Y         Y           Cocoa - unsweetened         86g         Y         Y         Flour - rye (dark)         128g         Y         Y           Coconut milk powder         128g         Y         Y         Flour - rye (light)         102g         Y         Y           Coffee beans         102.2g         Y         N         Flour - rye (medium)         102g         Y         Y           Coffee ground         106.7g         Y         Y         Flour - self-rising         120g         Y         Y           Coffee powder         96g         Y         Y         Flour - semolina         168g         Y         Y           Cornstarch         128g         Y         Y         Flour - sorghum         121g         Y         Y           Cumin - ground         96g         Y         Y         Flour - tapioca (starch)         120g         Y  | Cheese - parm. (grated)  | 100g   | Υ  | Υ  | Flour - oat              | 104g  | Υ  | Υ  |
| Cinnamon         96g         Y         Y         Flour - quinoa         112g         Y         Y           Cloves - Ground         104g         Y         Y         Flour - rice (white)         158g         Y         Y           Cocoa - unsweetened         86g         Y         Y         Flour - rye (dark)         128g         Y         Y           Cocoa - unsweetened         128g         Y         Y         Flour - rye (dark)         128g         Y         Y           Cocoa - unsweetened         128g         Y         Y         Flour - rye (dark)         128g         Y         Y           Cocoa - unsweetened         128g         Y         Y         Flour - rye (dark)         128g         Y         Y           Coffee beans         102g         Y         Y         Flour - rye (light)         102g         Y         Y           Coffee beans         102.2g         Y         Y         Flour - self-rising         120g         Y         Y           Coffee ground         106.7g         Y         Y         Flour - semolina         168g         Y         Y           Cornstarch         128g         Y         Y         Y         Flour - sorghum         121g   | Chili Powder             | 128g   | Υ  | Υ  | Flour - pastry           | 106g  | Υ  | Υ  |
| Cloves - Ground         104g         Y         Y         Flour - rice (white)         158g         Y         Y           Cocoa - unsweetened         86g         Y         Y         Flour - rye (dark)         128g         Y         Y           Coconut milk powder         128g         Y         Y         Flour - rye (light)         102g         Y         Y           Coffee beans         102.2g         Y         N         Flour - rye (medium)         102g         Y         Y           Coffee ground         106.7g         Y         Y         Flour - self-rising         120g         Y         Y           Coffee powder         96g         Y         Y         Flour - semolina         168g         Y         Y           Cornstarch         128g         Y         Y         Flour - sopelt         120g         Y         Y           Cumin - ground         96g         Y         Y         Flour - sory         112g         Y         Y           Curry Powder         100.8g         Y         Y         Flour - tapioca (starch)         120g         Y         Y           Dill Weed         49.6g         Y         Y         Flour - wheat (WG)         120g         Y  | Chocolate chips - mini   | 170g   | Υ  | N  | Flour - potato           | 160g  | Υ  | Υ  |
| Cocoa - unsweetened         86g         Y         Y         Flour - rye (dark)         128g         Y         Y           Coconut milk powder         128g         Y         Y         Flour - rye (light)         102g         Y         Y           Coffee beans         102.2g         Y         N         Flour - rye (medium)         102g         Y         Y           Coffee ground         106.7g         Y         Y         Flour - self-rising         120g         Y         Y           Coffee powder         96g         Y         Y         Flour - semolina         168g         Y         Y           Cornstarch         128g         Y         Y         Flour - spelt         120g         Y         Y           Cumin - ground         96g         Y         Y         Flour - sorghum         121g         Y         Y           Curry Powder         100.8g         Y         Y         Flour - tapioca (starch)         120g         Y         Y           Dill Weed         49.6g         Y         Y         Flour - wheat (WG)         120g         Y         Y   | Cinnamon                 | 96g    | Υ  | Υ  | Flour - quinoa           | 112g  | Υ  | Υ  |
| Coconut milk powder         128g         Y         Y         Flour - rye (light)         102g         Y         Y           Coffee beans         102.2g         Y         N         Flour - rye (medium)         102g         Y         Y           Coffee ground         106.7g         Y         Y         Flour - self-rising         120g         Y         Y           Coffee powder         96g         Y         Y         Flour - semolina         168g         Y         Y           Cornmeal - WG yellow         122g         Y         Y         Flour - spelt         120g         Y         Y           Cornstarch         128g         Y         Y         Flour - sorghum         121g         Y         Y           Cumin - ground         96g         Y         Y         Flour - soy         112g         Y         Y           Curry Powder         100.8g         Y         Y         Flour - tapioca (starch)         120g         Y         Y           Dill Weed         49.6g         Y         Y         Flour - wheat (WG)         120g         Y         Y  | Cloves - Ground          | 104g   | Υ  | Υ  | Flour - rice (white)     | 158g  | Υ  | Υ  |
| Coffee beans         102.2g         Y         N         Flour - rye (medium)         102g         Y         Y           Coffee ground         106.7g         Y         Y         Flour - self-rising         120g         Y         Y           Coffee powder         96g         Y         Y         Flour - semolina         168g         Y         Y           Cornmeal - WG yellow         122g         Y         Y         Flour - spelt         120g         Y         Y           Cornstarch         128g         Y         Y         Flour - sorghum         121g         Y         Y           Cumin - ground         96g         Y         Y         Flour - sory         112g         Y         Y           Curry Powder         100.8g         Y         Y         Flour - tapioca (starch)         120g         Y         Y           Dill Weed         49.6g         Y         Y         Flour - wheat (WG)         120g         Y         Y   | Cocoa - unsweetened      | 86g    | Υ  | Υ  | Flour - rye (dark)       | 128g  | Υ  | Υ  |
| Coffee ground         106.7g         Y         Y         Flour - self-rising         120g         Y         Y           Coffee powder         96g         Y         Y         Flour - semolina         168g         Y         Y           Cornmeal - WG yellow         122g         Y         Y         Flour - spelt         120g         Y         Y           Cornstarch         128g         Y         Y         Flour - sorghum         121g         Y         Y           Cumin - ground         96g         Y         Y         Flour - soy         112g         Y         Y           Curry Powder         100.8g         Y         Y         Flour - teff         135g         Y         Y           Dill Weed         49.6g         Y         Y         Flour - wheat (WG)         120g         Y         Y  | Coconut milk powder      | 128g   | Υ  | Υ  | Flour - rye (light)      | 102g  | Υ  | Υ  |
| Coffee powder         96g         Y         Y         Flour - semolina         168g         Y         Y           Cornmeal - WG yellow         122g         Y         Y         Flour - spelt         120g         Y         Y           Cornstarch         128g         Y         Y         Flour - sorghum         121g         Y         Y           Cumin - ground         96g         Y         Y         Flour - soy         112g         Y         Y           Curry Powder         100.8g         Y         Y         Flour - tepfoca (starch)         120g         Y         Y           Dill Weed         49.6g         Y         Y         Flour - teff         135g         Y         Y           Egg whites - powder         107g         Y         Y         Flour - wheat (WG)         120g         Y         Y   | Coffee beans             | 102.2g | Υ  | N  | Flour - rye (medium)     | 102g  | Υ  | Υ  |
| Cornmeal - WG yellow         122g         Y         Y         Flour - spelt         120g         Y         Y           Cornstarch         128g         Y         Y         Flour - sorghum         121g         Y         Y           Cumin - ground         96g         Y         Y         Flour - soy         112g         Y         Y           Curry Powder         100.8g         Y         Y         Flour - tapioca (starch)         120g         Y         Y           Dill Weed         49.6g         Y         Y         Flour - teff         135g         Y         Y           Egg whites - powder         107g         Y         Y         Flour - wheat (WG)         120g         Y         Y   | Coffee ground            | 106.7g | Υ  | Υ  | Flour - self-rising      | 120g  | Υ  | Υ  |
| Cornstarch         128g         Y         Y         Flour - sorghum         121g         Y         Y           Cumin - ground         96g         Y         Y         Flour - soy         112g         Y         Y           Curry Powder         100.8g         Y         Y         Flour - tapioca (starch)         120g         Y         Y           Dill Weed         49.6g         Y         Y         Flour - teff         135g         Y         Y           Egg whites - powder         107g         Y         Y         Flour - wheat (WG)         120g         Y         Y  | Coffee powder            | 96g    | Υ  | Υ  | Flour - semolina         | 168g  | Υ  | Υ  |
| Cumin - ground         96g         Y         Y         Flour - soy         112g         Y         Y           Curry Powder         100.8g         Y         Y         Flour - tapioca (starch)         120g         Y         Y           Dill Weed         49.6g         Y         Y         Flour - teff         135g         Y         Y           Egg whites - powder         107g         Y         Y         Flour - wheat (WG)         120g         Y         Y   | Cornmeal - WG yellow     | 122g   | Υ  | Υ  | Flour - spelt            | 120g  | Υ  | Υ  |
| Curry Powder         100.8g         Y         Y         Flour - tapioca (starch)         120g         Y         Y           Dill Weed         49.6g         Y         Y         Flour - teff         135g         Y         Y           Egg whites - powder         107g         Y         Y         Flour - wheat (WG)         120g         Y         Y   | Cornstarch               | 128g   | Υ  | Υ  | Flour - sorghum          | 121g  | Υ  | Υ  |
| Dill Weed         49.6g         Y         Y         Flour - teff         135g         Y         Y           Egg whites - powder         107g         Y         Y         Flour - wheat (WG)         120g         Y         Y   | Cumin - ground           | 96g    | Υ  | Υ  | Flour - soy              | 112g  | Υ  | Υ  |
| Egg whites - powder 107g Y Y Flour - wheat (WG) 120g Y Y   | Curry Powder             | 100.8g | Υ  | Υ  | Flour - tapioca (starch) | 120g  | Υ  | Υ  |
|  | Dill Weed                | 49.6g  | Υ  | Υ  | Flour - teff             | 135g  | Υ  | Υ  |
| Erythritol sweetener 192g Y Y Flour - WW pastry 120g Y Y   | Egg whites - powder      | 107g   | Υ  | Υ  | Flour - wheat (WG)       | 120g  | Υ  | Υ  |
|  | Erythritol sweetener     | 192g   | Υ  | Υ  | Flour - WW pastry        | 120g  | Υ  | Υ  |



# MACHINE FUNCTIONS

## **INGREDIENT STORAGE (CONTINUED)**

SmartCanisters™ are airtight and validated to store over 100 different dry ingredients. Refer to the table below for the complete list of validated ingredients:

| Ingredient Name         | g/cup  | Lg | Sm | Ingredient Name          | g/cup  | Lg | Sm |
|-------------------------|--------|----|----|--------------------------|--------|----|----|
| Flour - WW white        | 125g   | Υ  | Υ  | Rice - long grain (dry)  | 185g   | Υ  | Υ  |
| Garlic powder           | 155.2g | Υ  | Υ  | Rosemary leaves          | 52.8g  | Υ  | Υ  |
| Garlic - granulated     | 160g   | Υ  | Υ  | Salt - Celery            | 134.4g | Υ  | Υ  |
| Ginger - ground         | 134.4g | Υ  | Υ  | Salt - iodized           | 288g   | Υ  | Υ  |
| Graham cracker crumbs   | 104g   | Υ  | Υ  | Salt - kosher            | 268.8g | Υ  | Υ  |
| Granola                 | 112g   | Υ  | Ν  | Salt - sea salt          | 288g   | Υ  | Υ  |
| Gritz                   | 164g   | Υ  | Υ  | Salt - Onion             | 288g   | Υ  | Υ  |
| Gritz (quick)           | 148g   | Υ  | Υ  | Sesame seeds             | 144g   | Υ  | Υ  |
| Guar gum                | 160g   | Υ  | Υ  | Splenda                  | 200g   | Υ  | Υ  |
| Herbs de Provence       | 38.4g  | Υ  | Υ  | Sprinkles                | 192g   | Υ  | Υ  |
| Malted milk powder      | 184g   | Υ  | Υ  | Stevia sweetener         | 192g   | Υ  | Υ  |
| Meringue powder         | 144g   | Υ  | Υ  | Sugar - coconut          | 192g   | Υ  | Υ  |
| Milk - dry              | 120g   | Υ  | Υ  | Sugar - granulated white | 200g   | Υ  | Υ  |
| Millet - whole          | 220g   | Υ  | Υ  | Sugar - maple            | 152g   | Υ  | N  |
| Nuts - grape            | 116g   | Υ  | Υ  | Sugar - powdered         | 120g   | Υ  | Υ  |
| Nuts - pine", "         | 135g   | Υ  | N  | Sugar - powdered sifted  | 100.1g | Υ  | Υ  |
| Oats - quick cooking    | 80g    | Υ  | N  | Sunflower Seed - Raw     | 120g   | Υ  | N  |
| Oats - rolled or flakes | 80g    | Υ  | N  | Tapioca – Pearls-dry     | 152g   | Υ  | Υ  |
| Oats - steel cut (raw)  | 160g   | Υ  | Υ  | Tapioca - quick-cooking  | 320g   | Υ  | Υ  |
| Onion - Flakes          | 80g    | Υ  | Υ  | Tarragon - ground        | 76.8g  | Υ  | Υ  |
| Onion - Powder          | 115.2g | Υ  | Υ  | Tarragon - leaves        | 28.8g  | Υ  | Υ  |
| Oregano - dried ground  | 86.4g  | Υ  | Υ  | Thyme                    | 43.2g  | Υ  | Υ  |
| Paprika                 | 110.4g | Υ  | Υ  | Tumeric - Ground         | 150.4g | Υ  | Υ  |
| Parsley Flakes          | 25.6g  | Υ  | Υ  | Vital wheat gluten       | 144g   | Υ  | Υ  |
| Pepper - black ground   | 134.4g | Υ  | Υ  | Wheat - cracked          | 160g   | Υ  | Υ  |
| Pepper - cayenne        | 134.4g | Υ  | Υ  | Wheat germ               | 115g   | Υ  | Υ  |
| Pepper - red flakes     | 115.2g | Υ  | Υ  | Xanthan gum              | 144g   | Υ  | Υ  |
| Polenta                 | 160g   | Υ  | Υ  | Yeast - instant          | 192g   | Υ  | Υ  |
| Popcorn kernels         | 202.7g | Υ  | N  |                          |        |    |    |
| Poppy seeds             | 120g   | Υ  | Υ  |                          |        |    |    |
| Pumpkin Seeds           | 112g   | Υ  | N  |                          |        |    |    |
| Quinoa - whole          | 170g   | Υ  | Υ  |                          |        |    |    |
| Rice - brown med. grain | 190g   | Υ  | Υ  |                          |        |    |    |



# INGREDIENT INFORMATION STORAGE

SmartCanisters<sup>™</sup> contain NFC (Near-field Communication) tags that store the following ingredient information: ingredient, weight conversions, SmartCanister<sup>™</sup> size. Refer to the **MACHINE INCLUDES** section for the location of the NFC tags.

# AUTOMATIC VOLUME TO WEIGHT CONVERSIONS

Ingredient conversions were determined by using the USDA Food Composition Database (https://ndb.nal.usda.gov/ndb/search/list).

Standard Volume to Weight Conversion Chart:

1 Cup = X grams (Data entry from USDA)

Ounces = X grams/28

Tablespoons = X grams/16

teaspoons = X grams/48

lbs = X grams/454

#### **AUTOMATIC DISPENSING BY WEIGHT**

The PantryChic® System automatically converts an inputted quantity into grams and accurately dispenses directly from its airtight SmartCanisters™.

#### **DISPENSING**

First-In, First-Out (FIFO) METHOD
SmartCanisters™ utilize the FIFO method as they are filled from the top and dispense from the bottom to maximize ingredient freshness.

#### **LCD DISPLAY**

Displays menu, ingredient, weight and dispensing



# CONSECUTIVE DISPENSING FOR BATCH PREPARATION

Make measuring multiple batches more efficient by dispensing the same quantity of an ingredient consecutively into several bowls or bag with the press of a button.

# BLUETOOTH® ENABLES A CONNECTED EXPERIENCE WITH THE CHEFLING® RECIPE APP

# USE YOUR PANTRYCHIC® SYSTEM WITH THE CHEFLING® APP TO:

- Access thousands of recipes and simplify preparation guided recipe walk-throughs
- Manage ingredient inventory in your SmartCanisters<sup>™</sup> and overall pantry
- Create weekly meal plans
- Create Shopping lists and export directly from the app

#### **DIGITAL SCALE**

Base unit can be used as a traditional digital scale to measure meats, liquids, dry ingredients, etc.





## ASSEMBLY INSTRUCTIONS

#### **BASE UNIT**

Place base unit on a sturdy table or countertop, locate the cord in the cord box and plug it into the wall socket.

#### **SMARTCANISTERS™**

Rinse SmartCanisters<sup>™</sup> before initial use.
Using the spray nozzle on your sink and a
little soapy water, wash SmartCanisters<sup>™</sup> and
lids. Make sure the SmartCanisters<sup>™</sup> are
COMPLETELY DRY before putting ingredients
inside. Once dry, pour the desired dry
ingredient (refer to enclosed ingredient list
for verified ingredients on pages 5-6) into
the SmartCanister<sup>™</sup>. Firmly press the lid on
the top of the SmartCanister<sup>™</sup> to create an
airtight seal.

SMALL SMARTCANISTER™ ONLY: When storing fine, powdered ingredients, place the supplied shaker ball on top of the auger PRIOR TO filling the SmartCanister™ with your desired ingredient.



NOTE: SmartCanisters™ are airtight to preserve ingredients. They CANNOT BE STORED on top of the Base unit as the airtight seal is not secured while on the dispensing unit. Please store SmartCanisters™ on a flat hard surface in a dry cool area such as your cabinet, countertop or pantry. After use, reconstitute the airtight seal by removing the SmartCanister™ from the base unit and securely pressing it on a flat surface. This will push the bottom cap into compliance.

#### **INITIAL USE PREPARATION**

Clean the appliance. Refer to the section "Cleaning and Storing".



#### **Assembly**

Before you proceed, we need you to pay attention to the following notes:

- Before assembly or disassembly, switch off the appliance, remove the plug from the wall socket and wait until the appliance has cooled down.
- Assure the SmartCanister<sup>™</sup> lid (1) is affixed to the SmartCanister<sup>™</sup> to engage the interlock.
- Mount the SmartCanister<sup>™</sup> (2) onto the appliance.
- DO NOT TOUCH THE BOWL OR SCALE WHILE SETTING QUANTITY TO DISPENSE AS THIS WILL AFFECT THE TARING PROCESS.

#### Use Switching ON / OFF

Before you proceed, we need you to pay attention to the following notes:

- Do not switch on the appliance when the SmartCanister™ is empty.
- Do not leave the appliance switched on continuously for more than thirty minutes.
- If you want to use the appliance again, wait for 1-2 minutes between two continuous cycles.

## **OPERATION INSTRUCTIONS**

#### **INITIAL SETUP**

To begin setting up your PantryChic® System for the first time:

- 1. PLUG IN THE BASE UNIT.
- 2. TURN THE POWER SWITCH ON. The switch is located on the bottom right side of the base unit.
- 3. FOLLOW THE SYSTEM PROMPTS. The first time the Base unit is turned to the ON position, the display reads:

"Hello! To begin Setup, Press the SPOON Button"

The Setup Menu below will begin upon pressing the "SPOON" Button. Rotate the SPOON button to move through each menu and press it to make a selection. Menu Prompts and selections are as follows:

- 1. LANGUAGE (English, Spanish, French)
- 2. AUTO OFF (0-60min)
- 3. SOUND (ON/OFF)
- 4. BLUETOOTH (ON/OFF)

Upon completing the Initial Setup prompts, the display will read:

"Setup Complete. Insert SmartCanister™ on Base Unit."

# INSERT/REMOVE SMARTCANISTER™ ON BASE UNIT

(SmartCanisters<sup>™</sup> cannot be stored on top of the base unit as the airtight seal is released when affixed to base unit.)

#### Large SmartCanister™ Setup



NOTE: It is recommended to redistribute ingredients in the SmartCanister<sup>™</sup> before seating on the base unit to loosen up contents.

- Seat large SmartCanister™ in the top tray of the Base unit. Firmly push down to assure that it is secure.
- To Remove, lift the SmartCanister™ up, from its sides. To reconstitute the airtight seal, remove it from the base unit and place it securely on a flat surface. This will push the bottom cap into compliance.

#### Small SmartCanister™ Setup







NOTE: It is recommended to redistribute ingredients in the SmartCanister before seating it on the base unit to loosen up contents.

- Firmly seat Small SmartCanister<sup>™</sup> in the CENTER of the base tray of the Base unit. Securely place each side of the SmartCanister<sup>™</sup> into the designated metal clips (a,b) and firmly push down.
- 2. To Remove, lift the SmartCanister™ up, from its sides. To reconstitute the airtight seal, remove it from the base unit and place it securely on a flat surface. This will push the bottom cap into compliance.

#### ASSIGN SMARTCANISTER™

- Place SmartCanister<sup>™</sup> on the Base Unit. The Base Unit Reads "Assign SmartCanister<sup>™</sup>?"
- 2. Press the SPOON button.
- 3. Using the SPOON button, rotate through the Ingredient list and then press to select an ingredient. The system will read: "Assigned" followed by the ingredient name. (All stored information about the ingredient will be stored for the SmartCanister™ on the NFC tag.)
- Using the UNIT button, select the desired default unit of measure then press the SPOON button. The system will then proceed to ASSIGNED SMARTCANISTER™ steps.

#### **AUTO DISPENSING**

- A. ASSIGNED SMARTCANISTER™:
  - Place a bowl on the base unit scale. NOTE: DO NOT TOUCH THE BOWL OR SCALE WHILE SETTING THE QUANTITY TO DISPENSE AS THIS WILL AFFECT THE AUTO TARING PROCESS
  - Place a SmartCanister<sup>™</sup> on the base unit. The system will read the Ingredient Name followed by: "Enter Amount to Dispense."

- 3. Using the SPOON button, scroll to the desired quantity.

  Press the SPOON button to confirm the quantity. The display reads: "Press Spoon to Dispense" NOTE: Upon selecting the unit of measure for each SmartCanister™, each SmartCanister™ will default to the last selected UNIT. If you would like to change the unit of measure, press the UNIT button to select the new unit of measure, then use the SPOON button to scroll to the desired quantity. Press the SPOON button to dispense.
- 4. Make sure your bowl is in place and press the SPOON button to begin dispensing. Once complete, the display reads: "Dispensing Complete", then returns to the "Press Spoon to Dispense" state, ready to dispense the same quantity again.
- To dispense the same quantity again, press the SPOON button to dispense again. To change the quantity, scroll the SPOON button to select the new desired quantity.
- 6. When finished, press the BACK button or remove the SmartCanister™ from the base to complete dispensing.

#### B. UNASSIGNED SMARTCANISTER™

- Place the SmartCanister™ on the Base Unit. The Base Unit display reads "Assign SmartCanister™?" Press BACK to
- 2. Using the SPOON button, scroll to the "Auto Dispense" option and press the SPOON button.
- Using the UNIT button, select the desired unit of measure. (Note:
   Only weight units are available for unassigned SmartCanister™. Assign the SmartCanister™ to dispense using a volume unit.) The display reads: "Enter Amount"

- 4. Using the SPOON button, scroll to the desired quantity. Press the SPOON button to confirm the quantity. The system reads: "Press Spoon to Dispense"
- 5. Make sure your bowl is in place and press the SPOON button to begin dispensing. Once complete, the system reads: "Dispensing Complete", then returns to the "Press Spoon to Dispense" state, ready to dispense the same quantity again.
- To dispense the same quantity again, press the SPOON button to dispense again. To change the quantity, scroll the SPOON button to select the new desired quantity.
- When finished, press the BACK button or remove the SmartCanister<sup>™</sup> from the base to complete dispensing.

NOTE: To pause the dispensing process midway, press the SPOON button. To continue, press the SPOON button again. To abort press the BACK button.

#### MANUAL DISPENSING

#### A. ASSIGNED SMARTCANISTER™:

- Place the SmartCanister™ on the base unit. The system displays the assigned ingredient, then reads: "Enter Amount to Dispense."
- 2. Press the BACK button to return to the main menu.
- 3. Using the SPOON button, scroll to the "Manual Dispense" option and press the SPOON button. The system reads "Hold Spoon to Dispense".
- 4. Hold the SPOON button to dispense manually. Release the SPOON button to pause dispensing.
- 5. When finished, press the BACK button to return to the Main Menu.

#### B. UNASSIGNED SMARTCANISTER™:

 Place the SmartCanister™ on the Base Unit. The system reads: "Assign SmartCanister™?" Press the BACK button to Exit.

- Using the SPOON button, scroll to the "Manual Dispense" option and press the SPOON button. The system reads "Hold Spoon to Dispense".
- 3. Hold the SPOON button to dispense manually. Release the SPOON button to pause dispensing.
- 4. When finished, press the BACK button to return to the main menu.

#### REASSIGN SMARTCANISTER™

- Place the SmartCanister™ on the base unit.
   The system displays the assigned ingredient, then reads: "Enter Amount to Dispense."
- Press the BACK button to return to the Main Menu. Scroll through the menu to "Reassign SmartCanister™" and Press the SPOON Button to select.
- 3. FOLLOW THE STEPS ABOVE TO ASSIGN A SMARTCANISTER™

**NOTE:** To abort, press the BACK button to return to the ASSIGN SMARTCANISTER™ steps

#### SMARTCANISTER™ INFO

From the Main Menu, using the SPOON button, scroll to "SmartCanister™ Info" and press the SPOON button to select.

The following SmartCanister™ information will be displayed:

- Assigned Ingredient
- SmartCanister™ Size: Large or Small
- Assigned Unit of Measure

#### **PREFERENCES**

To make changes to your initial Setup Preferences:

- From the main menu (Press the BACK button until you see the Main Menu) using the SPOON button, scroll to "Preferences" and press the SPOON button
- 2. Follow Initial Setup instructions.

#### **DIGITAL SCALE**

- Assure the Base Unit is powered on and press the BACK button
- 2. System reads "Insert SmartCanister™"
- 3. Toggle SPOON button left or right to access "Scale"
- 4. Use the UNIT button to toggle through unitof-measure options (g/Kg/lb/oz/fl oz).
  - NOTE: The system defaults to grams.
- 5. Place the bowl on the scale and press the SPOON button to tare the scale
- 6. Pour ingredients into the bowl and the display will read the quantity poured.

NOTE: To Tare after each ingredient, Press the SPOON button. You can also access the scale when a SmartCanister  $^{\text{TM}}$  is on the Base Unit using via the Main Menu. .

# ERROR MESSAGES/ TROUBLESHOOTING

In the event of an error, the SPOON button LED will flash red and along with an audible beep.

#### To troubleshoot errors:

- REPLACE SMARTCANISTER™: If
   the SmartCanister™ is removed during
   dispensing, the system will automatically
   pause dispensing and display this error
   message. Replace the SmartCanister™ on
   the Base Unit and press the SPOON button
   to continue dispensing. Or press the BACK
   button to cancel.
- 2. REPLACE BOWL: If the bowl is removed during dispensing, the system will automatically pause dispensing and display this error message. Replace the bowl on the Base Unit scale and press the SPOON button to continue dispensing. Or, press the BACK button to cancel. NOTE: This error message will also appear if you touch the bowl or scale while setting the quantity to dispense. DO NOT TOUCH THE BOWL OR SCALE WHILE SETTING THE QUANTITY AS THIS WILL AFFECT THE TARING PROCESS.
- 3. INCORRECT CANISTER (when following a recipe from the Chefling® APP): This message will appear when the PantryChic® system is using Bluetooth® connectivity to follow a recipe via the Chefling® app. If the wrong ingredient SmartCanister™ is placed on the Base Unit this message appears.
- 4. DISPENSING STOPPED: If the system detects no weight change during the dispensing process, it first attempts to clear a jam in the canister. If it still detects no weight change, the system will automatically pause dispensing and display this error message. There are several possible causes of this error, so check each of the following:
  - a. The SmartCanister™ is empty or low on its ingredient. Refill the SmartCanister™ with more of the same ingredient and press the SPOON button to continue dispensing. Or, remove the SmartCanister™ from the base unit, gently move the SmartCanister™

- around to bring the ingredients towards the center auger, reseat the lid and press the SPOON button to continue dispensing.
- b. The SmartCanister™ lid is not securely attached. Press down on the lid to ensure it is completely closed and the interlock is engaged. For safety, the system will not operate if the lid is loose or missing from a large SmartCanister™. Press the SPOON button to continue dispensing.
- c. The SmartCanister™ is jammed. Try each of the following steps:
  - i. Remove the SmartCanister™ from the Base Unit. Gently shake the canister and reseat it on the Base Unit. Press the SPOON button to continue dispensing. If the error does not clear:
  - ii. Remove the SmartCanister™ from the base unit and take off the lid. With a spoon or other utensil, gently move ingredients away from the center auger and its lid. Replace the cover and reseat the SmartCanister™ on the Base Unit. Press the SPOON button to continue dispensing. If the error still does not clear:
  - iii. Remove the SmartCanister™ from the Base Unit and take off the lid. Manually rotate the center auger and remove ingredient that is causing the jam. Replace the lid and reseat the SmartCanister™ on the base unit. Press the SPOON button to continue dispensing.

#### CLEANING AND STORING

Before you proceed with cleaning, please pay attention to the following notes:

- Before cleaning or maintenance, switch off the base unit, remove the plug from the wall socket and wait until the appliance has cooled down.
- Do not immerse the base unit in water or other liquids.
- The appliance base is NOT suitable for the dishwasher. Ingredient SmartCanisters™ are NOT recommended to be washed in the dishwasher.

Keep your PantryChic® System ready to use on a kitchen counter or stored in your pantry/cabinet. When not in use, leave it unplugged.

SmartCanisters<sup>™</sup> are airtight to preserve dry ingredients. They CANNOT BE STORED on top of the Base unit as the airtight seal is not secured while on the dispensing unit. Please store SmartCanisters<sup>™</sup> on a flat hard surface in a dry cool area such as your cabinet, countertop or pantry.

SmartCanisters<sup>™</sup> are safe for refrigerator and freezer use; however extreme temperature and air pressure fluctuations may affect the airtight seal. THEY ARE NOT INTENDED TO BE USED IN THE MICROWAVE.

#### **TO CLEAN**

All parts except the base unit are dishwasher safe, on the TOP RACK ONLY, however it is recommended to hand wash as high temperatures may cause damage over time. Due to intense water heat, washing the SmartCanisters<sup>TM</sup> and their covers on the bottom rack of your dishwasher may cause damage over time.

#### **BASE UNIT**

Clean the outside of the appliance with a damp cloth. Thoroughly dry with a clean, dry cloth.

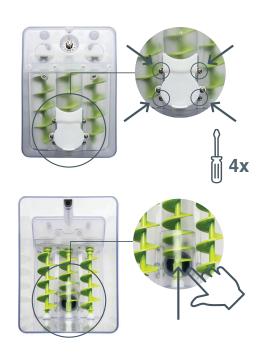
#### **SMARTCANISTERS™**

It is recommended to hand wash the SmartCanisters™. If putting in the dishwasher, insert the SmartCanisters™ upside down on the top rack. Otherwise, hand wash SmartCanisters™ and lids (using the spray nozzle of your kitchen faucet is very effective). Run water through the SmartCanister™ and use a bottle brush with soapy water to clean between the augers. MAKE SURE YOU LET THE SMARTCANISTERS™ DRY COMPLETELY BEFORE FILLING THEM WITH INGREDIENTS.

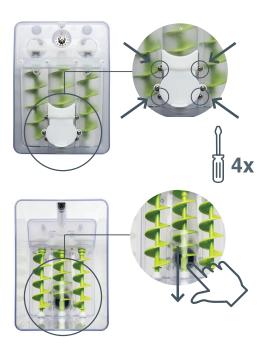
If any ingredient is trapped under the auger cover and cannot be removed from the top or running water through the bottom cap, you can remove the cover on the inside of each SmartCanister<sup>TM</sup>. To do this:

#### LARGE SMARTCANISTER™

Flip the canister upside down and using a Phillips head screwdriver, rotate the four screws (as shown below: 2 on either side of the dispensing hole) Counterclockwise. Flip canister upright and gently remove the cover from the center auger.

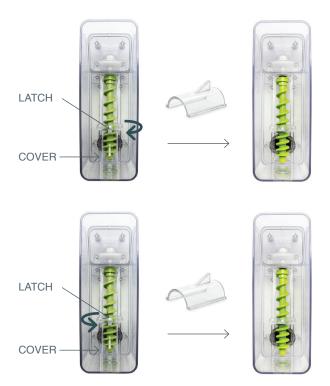


Once completely dried, replace the cover (arrow pointing towards the front of the SmartCanister<sup>TM</sup>) over the center auger with the four screws. To do this, gently squeeze and push the cover down between the augers and slide it in place. Refasten the four screws (turn clockwise) from the bottom of the SmartCanister<sup>TM</sup> on both sides of the dispensing hole.



#### SMALL SMARTCANISTER™

Remove the lid of the SmartCanister™ and rotate the auger cover latch a half turn to the left or right to release the cover. Pull the cover up and remove.



Once completely dried, replace the cover and rotate the latch a half turn back over the cover.

Certain spices may discolor the SmartCanisters<sup>™</sup>. This will not affect the performance or airtight seal of the SmartCanisters<sup>™</sup>.

The base unit is made of a tough plastic with high impact resistance. Keep a damp cloth or sponge handy as you work, and wipe spills from the base.

Wipe away any debris around the base unit dispensing hole after each recipe and on the top insertion tray.

The scale is made of tempered glass and should be handled with care. Easily wipe away any spills from the scale with damp cloth.

Four rubber feet on the underside keep the base from moving on most work surfaces when the machine is processing heavy loads. If the feet leave spots on the counter, spray them with a spot remover and wipe with a damp sponge. If any trace of the spot remains, repeat the procedure and wipe the area with a damp sponge and nonabrasive cleaning powder. Dry completely.

IMPORTANT: Make sure you wait until the SmartCanisters™ are COMPLETELY DRY before storing ingredients in them. Once dry, pour ingredients into each SmartCanister™ and securely press lid on the top for an airtight seal.

#### FOR YOUR SAFFTY

Like all powerful electrical appliances, the PantryChic® System should be handled with care. Follow these guidelines to protect yourself and your family from misuse that could cause injury.

- Read the manual carefully before use. Keep the manual for future reference.
- Only use the appliance and accessories for the intended purposes. Do not use the appliance and accessories for purposes not described in this manual.
- Do not use aggressive or abrasive cleaning agents to clean the appliance.
- Do not use sharp objects to clean the appliance.
- Clean the outside of the appliance with a damp cloth. Thoroughly dry the outside of the appliance with a clean, dry cloth.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or a lack of experience and knowledge, unless they have been given supervision or instruction concerning use of this appliance by a person responsible for their safety.
- Never put your fingers or other objects into SmartCanisters<sup>™</sup> as they are actively dispensing. Always wait for the augers to stop spinning before you remove the cover from the SmartCanister<sup>™</sup>.
- Always unplug the unit before removing food, cleaning, or putting on or taking off parts.
- Regularly check the appliance for possible damage.
- Do not use this appliance near bathtubs, showers, basins or other vessels containing water.
- Do not immerse the appliance in water or other liquids. If the appliance is immersed in water or other liquids, do not remove the appliance with your hands. Immediately remove the plug from the wall socket and do not use the appliance again.

## **ELECTRICAL SAFETY**

Before use, always check that the wall socket voltage is the same as the voltage on the rating plate of the appliance.

- The appliance is not intended to be operated by means of an external timer or separate remote-control system outside the PantryChic® affiliate App.
- Connect the appliance to a grounded wall socket. If necessary, use a grounded extension cord of a suitable diameter (at least 3 x 1 mm2)).
- For additional protection, install a residual current device (RCD) with a rated residual.
- Operating current that does not exceed 30 mA.
- Make sure that water cannot enter the contact plugs of the appliance cord and the extension cord.
- Always fully unwind the appliance cord and the extension cord.
- Make sure that the appliance cord does not hang over the edge of a worktop and cannot be caught accidentally or tripped over.
- Keep the appliance cord away from heat, oil and sharp edges.
- Do not use the appliance if the appliance cord or plug is damaged or defective. If the appliance cord or plug is damaged or defective, it must be replaced by the manufacturer or an authorized repair agent.
- Do not pull the appliance cord to disconnect the plug from the wall socket.
- Disconnect the appliance cord from the wall socket when the appliance is not in use, before assembly or disassembly and before cleaning and maintenance.

# SAFETY INSTRUCTIONS FOR DISPENSER

- Do not use the appliance outdoors.
- Place the appliance on a flat and stable surface.
- Keep the appliance away from heat sources.
- Do not place the appliance on hot surfaces or near open flames.
- Do not use the appliance with ingredients that are not listed in the IM or the PantryChic® website (www.pantrychic.com).
- Do not use the canisters to store liquids.
- Do not use the appliance with an empty canister.
- Always make sure the canister lid is properly placed on the canister when placing it on the appliance and during dispensing
- Always put the bowl on the scale before dispensing.
- Make sure that your hands are dry before touching the appliance.
- Keep your hands away from the moving parts during use.
- Do not leave the appliance unattended during use.

# BLUETOOTH® SETUP FOR PAIRING WITH CHEFLING® APP

The PantryChic® System is equipped with Bluetooth® technology enabling you to communicate directly with the Chefling® app to:

- Manage inventory
- Discover recipes
- Get guided recipes instructions via your Smartphone device
- Create shopping lists
- Create weekly recipe plans

The app will work on either IOS or Android phones. For complete instructions on how to download the app go to: https://www.chefling.net/get-the-app directly on your device. To start make sure BLUETOOTH® IS TURNED ON ON YOUR SMARTPHONE, go to the App Store and search for "CHEFLING® Everyday Recipes"

## TECHNICAL DATA

The motor in your PantryChic® System operates on standard line operating current. The appropriate voltage and frequency for your machine are shown on the bottom of the base unit.

An automatic, temperature-controlled circuit breaker in the motor ensures complete protection against motor burnout. If the processor runs for an exceptionally long time when dispensing, the motor may overheat. If this happens, the processor will stop. Turn it off and wait for the motor to cool before proceeding. It will usually cool within 10 minutes. In extreme cases, it could take an hour. Safety switches prevent the machine from operating when the cover (Large SmartCanisters<sup>™</sup> only) is not locked into position. The motor stops within seconds when the motor is turned off, and a faststop circuit stops it instantly when the cover (Large SmartCanister™ only) is removed.

#### **TRADFMARKS**

- PantryChic<sup>®</sup> is a registered trademark of Nik of Time, Inc.<sup>™</sup> (Serial number: 87673132)
- Bluetooth® is a registered trademark of The Bluetooth Special Interest Group (SIG) (Serial number: 76054633).
- Chefling® is a registered trademark owned by Xie Quan (Serial number: 86924275).

#### WARNING

Our PantryChic® System has been carefully designed and manufactured with the highest quality materials to assure your satisfaction and safety when you use them. Although accessories sold by companies other than Nik of Time, Inc. may be compatible with your PantryChic® System, their use with your PantryChic® System may present a risk of serious injury. If you have any questions about the safety features of the PantryChic® System please email customer service at customerservice@pantrychic.com.

**CAUTION:** The user is cautioned that changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

**NOTE**: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation.

If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

Reorient or relocate the receiving antenna.

Increase the separation between the equipment and receiver.

Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.

Consult the dealer or an experienced radio/TV technician for help.

#### **FCC Radiation Exposure Statement**

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment.

This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.

If operating at high altitudes, adjust measurements accordingly