

®

Gourmia



Multifunction Food Processor

Model# JFP-300

USER MANUAL

Read this manual thoroughly
before using and save it for
future reference

FOR CUSTOMER SERVICE
QUESTIONS OR COMMENTS
VISIT US @ GOURMIA.COM
INFO@GOURMIA.COM
OR CALL 888.552.0033

**Visit GourmiaJr.com for important product information and
regularly updated manuals**

Model: JFP-300
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www.gourmia.com
The Steelstone Group
Brooklyn, NY

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Welcome to the Convenient World of *Food Processing* **from Gourmia**

Thank you for purchasing a Gourmia Multifunction Food Processor!

The pages of this manual offer comprehensive instructions to guide you through the functions and features of the Gourmia Multifunction Food Processor. Inside this guide you will also find information on its modes of operation, complete step-by-step instructions for the operation, assembly, cleaning, and maintenance of your appliance.

Please read all safety instructions thoroughly to ensure safe usage at all times.

Thank you for your purchase. We sincerely hope you will enjoy this as well as all the many innovative products brought to you by Gourmia.

IMPORTANT SAFEGUARDS

Before using this product please read this manual carefully and save for future reference.

SAFETY INSTRUCTIONS

When using any electric appliance, basic precautions should always be followed to reduce the risk of fire, electric shock and injury, including the following:

1. Read the instructions carefully before use, and save them for future reference.
2. Make sure the power used is as indicated on the rating label.
3. Do not forget to unplug the appliance after each use.
4. Never activate the appliance without enough water.
5. Do not insert any object into the water reservoir opening or safety valve.
6. Always unplug the appliance when installing, removing, or placing components.
7. Unplug and let the appliance cool before cleaning.
8. Between uses, allow 15 minutes for cooling.
9. Close supervision is required when using near children.
10. This appliance is for adult use only. Persons under the age of 13 should not use this product.
11. Never leave the appliance in use unattended.
12. Handle the blades with care as they are very sharp.
13. If the blades get stuck or are blocked, always unplug the appliance before removing the blockage.
14. When steam cooking, the appliance gets very hot. Handle with caution.
15. Always use the handle to lift the blender jar.
16. Beware of the hot steam which rises from the jar and water tank when cooking or removing the lid.
17. Do not use the appliance for anything but its intended use.
18. This appliance is intended for indoor, household use only.
19. Empty the water tank before storing the appliance.
20. Do not tilt or tip the unit or attempt to empty or fill it while it is operating.
21. If any component is damaged, do not use. Contact Customer Service.

Electromagnetic field (EMF)

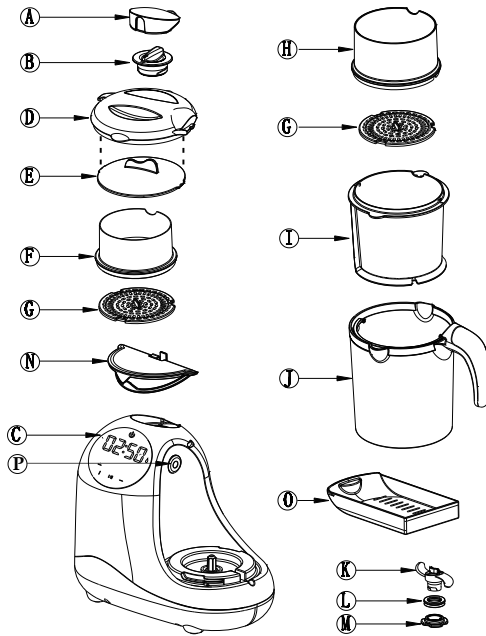
This appliance complies with all standards relating to electromagnetic fields (EMFs). It meets the safety rules established on the basis of current scientific knowledge provided it is handled correctly and in compliance with these instructions.

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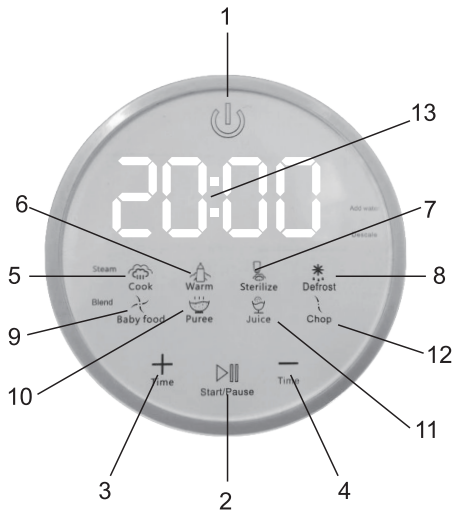
Parts and Assembly

Part List



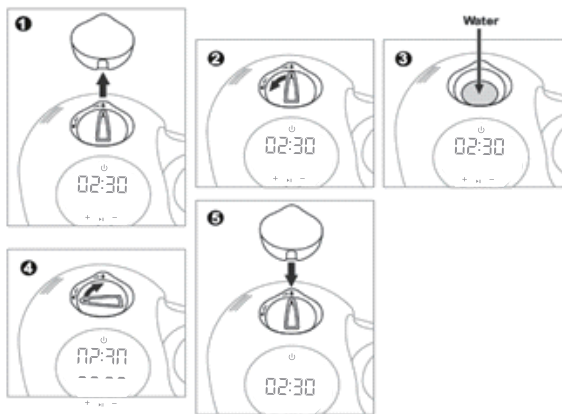
- A. Water Tank Cap
- B. Water Tank Plug
- C. Digital Control Panel
- D. Blender Jar Lid
- E. Steam Cap
- F. Steaming Basket C
- G. Separator
- H. Steaming Basket B
- I. Steaming Basket A
- J. Blender Jar
- K. Blade
- L. Blade Gasket (Rubber Ring)
- M. Blade Lock
- N. Anti-Splash Lid (Blending Only)
- O. Removable Lower Drawer
- P. Steaming Port

Indicators and Display



1. On/Off
2. Start/Pause
3. Increase Time
4. Decrease Time
5. Steam-Cook Function
6. Warm Function
7. Sterilize Function
8. Defrost Function
9. Baby Food Function
10. Puree Function
11. Juice Function
12. Chop Function
13. LED Time Display

Filling the Water Tank



1. Plug in the unit. The water level indicator will light up.
2. Remove the water tank cap (A) by pulling it carefully.
3. Open the water tank by turning the plug (B) counterclockwise.
4. Fill the tank with the required water volume. (See function)
5. Close the water tank by turning the plug (B) clockwise from the unlock icon to the lock icon.
6. Place the cap (A) and gently press the cap down.

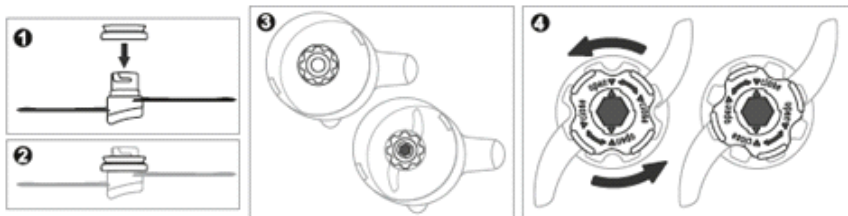
Installing the Blade

Note: Always use caution when handling the blades. They are very sharp.

Important: Even if you are steaming, the blades must always be installed.

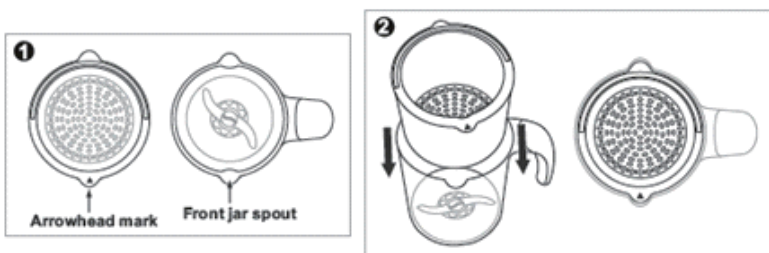
1. Hold the blade (K) by the handle. Point the narrow end up.
2. Place the ring (L) over the bottom of the blade as shown in the picture below. (The end that resembles a suction cup will face away from the blade)
3. Place the blade inside of the jar and push the narrow end through the blade hole. Take the blade lock (M) and attach it to the blade on the other side of the jar.
4. Turn the blade lock counterclockwise to secure the blade.

Important: Pull the blade lock (M) to confirm that the blade is properly screwed in.



Adding the Steaming Basket

1. Align steaming basket A's arrow (I) to the jar spout shown.
2. Insert the basket into the jar.



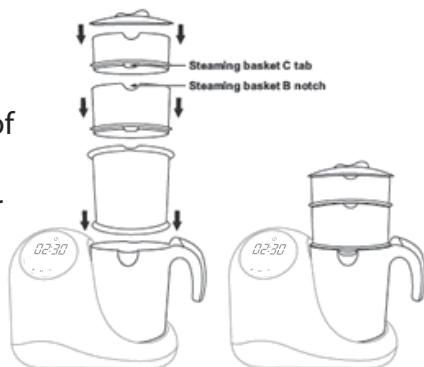
Setting Up a Larger Steaming Chamber

1. Place steaming basket B (H) over steaming basket A (I) by aligning steaming basket B's tab with the notch on top of steaming basket A.
2. Place the steam cap (E) over steaming basket B. (The steam cap is found under the blender jar lid. Simply twist to remove.)



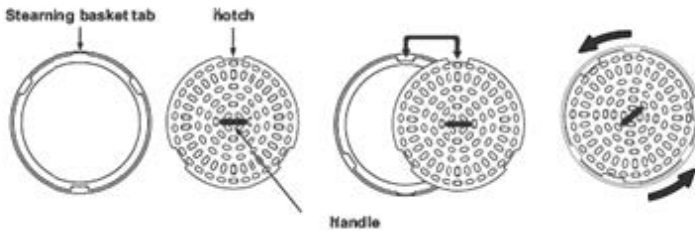
Steaming Larger Foods

1. If you want to make an even larger steaming chamber, place steaming basket C (F) over steaming basket B (H) by matching the tab on steaming basket C's bottom with the notch on the top of steaming basket B.
2. Place the steam cap (E) over steaming basket C



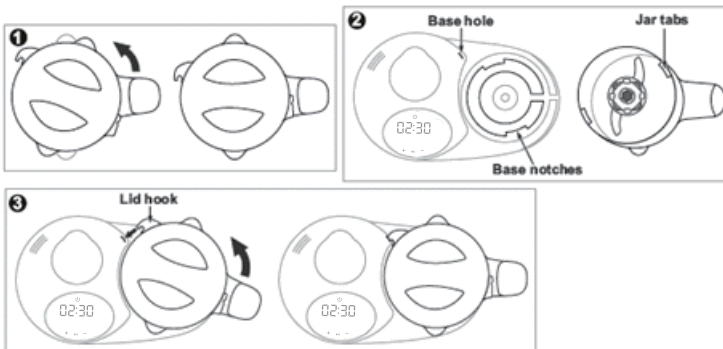
Using Separators to Steam Several Foods

1. Turn one of the two smaller steaming baskets upside-down.
2. Grab the separator (G) by its handle.
3. Place the separator on the basket by aligning the tabs below the basket with the notches in the separator.
4. Turn until the separator cannot fall out.






Placing the Blender Jar

1. Cover the blender jar (J). Place the jar lid (D) and turn it counterclockwise until it clicks. To remove the lid, turn it clockwise. (See images below)
2. Place the jar over the base. Match the unlock symbol (below the water level indicator on the **jar**) to the small arrow on the base.
3. Turn the jar counterclockwise until it clicks. The steaming hole on the jar's side must align with the base's steaming port (P)




Steam Cooking

Note: Always use caution around steam. After use, the jar and other parts of the appliance may be hot. Let the unit cool off before removing anything.

1. Fill the water tank to the "Max" line.
2. Place the food into steaming basket A. (I in the part list)
3. Set up steaming baskets B and C (parts H and F) if needed. (See p. 9)
4. If you wish to cook several foods separately, see p. 10.
5. Place the basket(s) in the blender jar. If steaming basket A is used alone, cover it with the blender jar lid (D). If additional steaming baskets are needed, use the steam cap (E).
6. Place the jar on the base and lock it into place. **Always attach the blade before use.**
7. Plug in the appliance and press  to turn it on.
8. Tap the steam cooking button , set your time using the + and - buttons, and press  to begin.

Note: See chart for approximate steaming times. Don't be afraid to experiment when cooking fruits and vegetables!

9. When the cycle is complete, the appliance will beep and the display will turn off automatically.
10. Turn off the appliance by pressing  and unplugging it.
11. Let the steam dissipate before removing your items.
12. Your food is now ready to eat or blend.

Caution: Hot steam will rise from the jar when you remove its lid. Be careful!

Important: Always make sure your food is thoroughly cooked before serving.

Steaming Times by Ingredient

Type of food	Ingredient	Approximate Steaming Time
Fruit	Apple	5 min
	Orange	10 min
	Peach	10 min
	Pear	5 min
	Pineapple	15 min
	Plum	10 min
Vegetables	Asparagus	10 min
	Broccoli	20 min
	Carrot	15 min
	Cauliflower	15 min
	Celery	15 min
	Zucchini	15 min
	Fennel	15 min
	French Beans	20 min
	Leek	15 min
	Onion	15 min
	Peas	20 min
	Potato	20 min
	Pumpkin	15 min
	Spinach	15 min
	Rutabaga	15 min
	Sweet Potato	15 min
Tomato	15 min	
Meat	Chicken, beef, lamb, pork, etc.	20 min
Fish	Salmon, sole, cod, trout, etc.	15 min



Notes:

-All food must be cut into small cubes, no bigger than 2-3 cm ($\frac{3}{4}$ inch to 1 $\frac{1}{4}$ inch) pieces.

-A full water tank will steam for approximately 20 minutes, but this may vary due to environmental conditions. If the water runs out while steaming (an indicator will appear), follow these steps:

- Open the water tank
- Fill with enough water to finish the steaming.
- Press Start to resume steaming. (The fresh water may take some time to reheat)



Warming

1. Fill the water tank with 100 ml (3.5 oz) room temp. water.
2. Put your bottle/item in steaming basket A. (I in the list)
3. Set up a larger steaming basket if you wish to warm larger bottles or containers. (See p. 9)
4. Place the basket(s) into the blender jar and cover it with lid D or E, depending on the baskets used. Make sure all parts are secure.
5. To begin warming, press the warm button, set your time using the + or - buttons, and press  to begin. In order to pause the function, simply press  again.

Note: See the following page for recommended warming times.

Warning: Always use caution around steam. After use, the jar and other parts of the appliance may be hot. Let the unit cool off before removing anything.

Defrosting

1. Fill the water tank with 200 ml (6.75 oz) room temp. water.
2. Put your bottle/item in steaming basket A. (I in the list)
3. Set up a larger steaming basket if you wish to warm larger bottles or containers. (See p. 9)
4. Place the basket(s) into the blender jar and cover it with lid D or E, depending on the baskets used. Make sure all parts are secure.
5. To begin warming, press the warm button, set your time using the + or - buttons, and press  to begin. In order to pause the function, simply press  again.

Note: See the following page for recommended defrosting times.

Warning: Always use caution around steam. After use, the jar and other parts of the appliance may be hot. Let the unit cool off before removing anything.




Warming Time Chart

	Bottle Vol. (oz)	100 ml in water tank		200 ml in water tank
		Warming Time (Min)	Warming Time (Min)	Defrosting Time (Min)
		Room Temp. Bottle (72° F)	Refrigerated Bottle (39° F)	Frozen Item (1.4 ° F)
Plastic Bottles (For glass bottles, use less time)	1	3	4	10
	2	3	5	12
	3	4	6	12
	4	4	6	13
	5	4	6	14
	6	5	7	14
	7	5	7	15
	8	6	7	15
	9	6	8	15
	10	6	8	16
	11	6	8	17
	12	7	9	17

Important: Always test your food/bottle temperature after warming.

Sterilizing






Note: Always use caution around steam. After use, the jar and other parts of the appliance may be hot. Let the unit cool off before removing anything.

1. Fill the water tank with 200 ml for times below 11 min, or to the "Max" fill line for higher times. Do not use times below 8 minutes. We recommend using 10 minutes or more.
2. Place the bottle upside down in steaming basket A.
3. Use a larger basket setup if necessary. (See p. 9)
4. Place the basket(s) in the blender jar and use the appropriate cover (D or E). Make sure that everything is secured.
5. Press the sterilizer button , set your time, then press start .
6. If you need to pause the function, press  again.
7. When the sterilizing is complete, the machine will beep.

Blending (Baby Food and Chop Functions)

Before blending, use the anti-splash lid (N) stored in the lower drawer (O) to prevent spills and to keep food out of the steaming port (P)!




Note: Always turn off the machine and unplug when adjusting parts or food in the blender jar (especially the blade)

1. Place the cooked or fresh food from the basket(s) directly into the blender jar (J). Attach it to the base
2. Plug the steaming port with the anti-splash lid (N).
3. Cover the jar with the blender jar lid (D)
4. Plug the unit in and turn on the appliance by pressing .
5. Press  and press the start button  to begin blending. The unit will blend and stop every 15 seconds.
6. If you would like to cut larger chunks of raw vegetables, use the chop function  instead.
7. Turn off the machine using  and unplug before removing any of the food or components.

Making a Puree

Before blending, use the anti-splash lid (N) stored in the lower drawer (O) to prevent spills and to keep food out of the steaming port (P)!




Note: Always turn off the machine and unplug when adjusting parts or food in the blender jar (especially the blade)

1. Pour your warm water/cooked food mix into the blend jar. Do not fill liquids past the "Max" line on the jar. Secure the lid.
2. Press the puree function button.
3. When you are ready to start, press . To pause the function, simply press  again.
4. Repeat until you achieve the desired consistency.
5. Turn off the machine using  and unplug before removing any of the food or components.

Making Juice

Before blending, use the anti-splash lid (N) stored in the lower drawer (O) to prevent spills and to keep food out of the steaming port (P)!

Note: Always turn off the machine and unplug when adjusting parts or food in the blender jar (especially the blade)

1. Pour your food (milk/ice cream/fruit, etc.) into the blender jar. Do not fill liquids past the "Max" fill line on the jar. Secure the lid.
2. Press the Juicing Function button.
3. Press the  button to begin. To pause the function, simply press  once more.
4. Repeat until you achieve the desired consistency.
5. Turn off the machine using  and unplug before removing any of the food or components.

Maintenance

Cleaning and Maintenance

To clean the base of the machine, use a damp cloth. The other parts are dishwasher safe (top shelf only)

Important Information:

- Clean the appliance after every use
- Always unplug the appliance and let it cool before cleaning
- Handle blades with care
- Never immerse the base in water
- Do not use abrasive products. Never pour bleach or use chemical sterilizing solutions/tablets on the product
- After cleaning the blade, ensure that the seal is properly repositioned

Cleaning and Maintenance

A lime deposit may accumulate on the bottom of the water tank over a long period of time depending on your water quality. If this happens, the "add water" indicator will activate even if the tank is full.

To descale (remove lime deposit):

- Pour a mixture of 100 ml hot water and 100 ml white vinegar into the water tank.
- Leave it for 30 minutes before emptying the tank and wiping it with a damp cloth.
- Fill the tank with 200 ml of water and set the appliance to steam for 20 minutes with the blender jar in place. Rinse the blender jar before the next use.

Maximum Capacities and Technical Information

- Water Tank Max Capacity: 13.5 oz (400 ml)
- Jar Max Capacity: 4 ¼ cups (1 liter)
- Steaming Basket A Max Capacity: 25.5 oz (750 ml)
- Steaming Basket B Max Capacity: 12 oz (350 ml)
- Steaming Basket C Max Capacity: 5 oz (150 ml)
- Protection: Temperature-controlled heating system and safety lock.

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