



# WIZNmix™ ALL-IN-ONE

◦ FAST ◦ QUIET ◦ SMART ◦ EASY



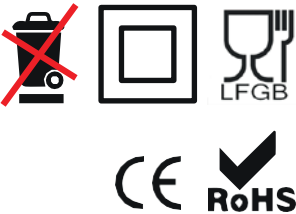
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WIZNmiX™ A.I.O

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Thank you for purchasing our product

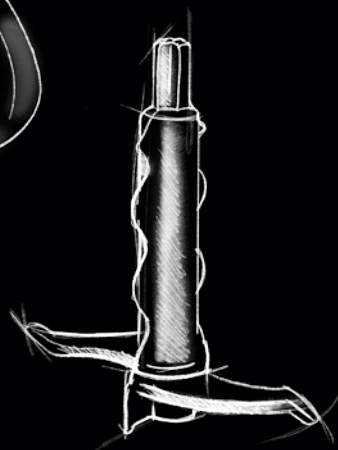
Product Name: Food Chopper  
Model: DM 313 750 CE  
Country of manufacture: China  
Technical Specifications:  
Voltage: 220 volts, 50 Hz, ~ 400 watts  
Bowl capacity: 750 ml



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Parts of the product

**WIZNmix™**  
ALL-IN-ONE



## ■ Getting to know your appliance

### ① Electric motor unit



Power switch  
High-speed  
HIGH

Power switch  
Low-speed  
LOW

Operational  
status bar Red



### ② Bowl lid



### ③ 3D Multi-Knife



### Cyclone Bulb



### Paddle Knife



### ④ Bowl 750 ml



### ⑤ Can be used as base or lid for bowl





## ■ Appliance features and innovative technology:

Powerful 250-watt motor combined with gearmotor with 8:1 starting torque ratio. Performs operations such as cutting, grinding, crushing, peeling, scraping, stirring and whipping, uniformly and within second.

### ■ New multipurpose Cyclone Bulb

The innovations offered by the multipurpose Cyclone Bulb are unmatched anywhere in the world. These innovations make it possible to perform a wide variety of operations, among them whipping, making sauces and creams, peeling and mixing, and more.

### ■ The multipurpose 3D Multi-Knife

Our innovative technology makes it possible to cut, chop, mix, grind, crush and more within 20-10 seconds. The results range from coarse to fine and are always uniform.

### ■ The dynamic Paddle Knife

The dynamic plastic blade unit's innovative technology makes it possible to prepare all kinds of foods and drinks, including pizza dough, cocktails, ice cream, Belgian waffles, pancakes and more, within 20-10 seconds.



Safety

# WIZNmix™

ALL-IN-ONE





## ■ Safety instructions

### This appliance is intended for home use only

When using any electrical appliance, you must take the following safety precautions:

**Please read all instructions carefully before using the appliance.**

#### ■ Extremely important:

This appliance should not be used by people with physical, sensory or mental disabilities or those who lack the necessary experience and knowledge, unless someone responsible for their safety supervises or guides them or instructs them in its use. Do not allow children to use or play with this appliance.

During use, keep the appliance and the power cord out of the reach of children!

■ **Warning:** The blade unit is not part of the bowl. It is removable, and its blades are very sharp. Take all necessary precautions in handling the blade unit and follow the instructions for use.

#### ■ Caution:

Care should be taken when pouring hot liquid into the food processor as steam can suddenly form and be emitted from the appliance.

#### ■ Caution:

To avoid the risk of resetting the appliance's thermal circuit breaker, do not connect the appliance using an external switch or timer, do not connect it to a regularly repeating interval timer circuit, and do not make any changes to the appliance or to the power cord.

#### ■ Please note:

**To prevent the motor from overheating, do not use the appliance for more than 2 minutes. The motor is protected by a thermal switch that prevents it from overheating and burning.**

**In case the motor stops working, let it cool for about 20 minutes and then restart it.**

#### ■ Warning:

### Preventing electrical shock, injury and fire

1. To prevent electrical shock, do not immerse the appliance in water and do not allow the power cord to come into contact with water or any other liquid.
2. **Do not** allow children to operate the appliance in any way or to use it as a toy. Close supervision by a responsible adult is required when using the appliance around children.
3. Do not leave the appliance unattended and do not leave it near a heat source.
4. Disconnect the appliance from the power source when not in use.
5. **Do not** touch the appliance power cord during operation.



- 6. Do not** use a non-standard power cord or plug.
- 7.** When the appliance is not in use, disconnect it from the electrical outlet.
- 8. Do not** use the appliance if it has been damaged or fallen into the water. Take it to the nearest authorized service center.
- 9.** Do not make any changes to the product's power cord or any other changes or modifications of the product, including replacing any of its components. In case of such changes, the product must be taken to the nearest authorized service center.
- 10.** Keep the power cord away from heat sources to prevent it from burning, becoming damaged or causing a fire, a short circuit or an electrical shock. In such cases, immediately unplug the power cord from the electrical source. When unplugging the power cord, make sure you grip it at the end or else cut off the electricity in the house.
- 11.** Always use the appliance on a dry, level surface and work with dry hands.
- 12.** To reduce the risk of serious injury, keep your hands, hair, clothing and utensils out of the bowl while working. Only use the spatula when the appliance is not operating.
- 13. Caution:** The blades are located inside the bowl. To protect your hand when removing the blade unit from the bowl, only touch the upper plastic pivot. Avoid touching the blades.
- 14. Avoid** contact with moving parts.
- 15. Do not** sharpen the knife blades.
- 16.** Do not use the appliance if the knife blades are bent or damaged.
- 17.** To prevent injury, insert the blade unit in the bowl only by holding the upper plastic pivot, as marked.
- 18. Do not** operate this appliance in, on or near hot surfaces (such as gas or electric burners, microwave ovens or conventional ovens).
- 19. Do not** disable or disconnect the locking mechanism. Make sure the 3D multi-knife or the cyclone bulb is installed properly in the bowl before turning on the appliance.
- 20.** Take extreme care when moving the appliance if it contains hot food, water or other liquids.
- 21. Do not** expose the bowl to extreme temperature changes.
- 22. Do not** fill the bowl with food or liquid beyond the maximum level indicated (750 ml).
- 23. Do not** operate the appliance when empty.
- 24.** The maximum usage time is one minute at load power of 250 watts. If the appliance overheats as a result of electrical overload, the thermal switch will be activated and will turn off the motor. To reset, unplug the appliance and allow it to cool for about 15 minutes before turning it on again.
- 25. Check to make sure** the appliance is not running when not in use or before removing the accessories.
- 26.** This product is **for home use only**. Do not use this appliance for industrial uses/restaurants.
- 27.** The appliance bowl and accessories are not intended for use in a microwave or toaster oven or any heating device other than a dishwasher.



**28.** To reduce the risk of injury, keep your fingers away from the blades at all times.

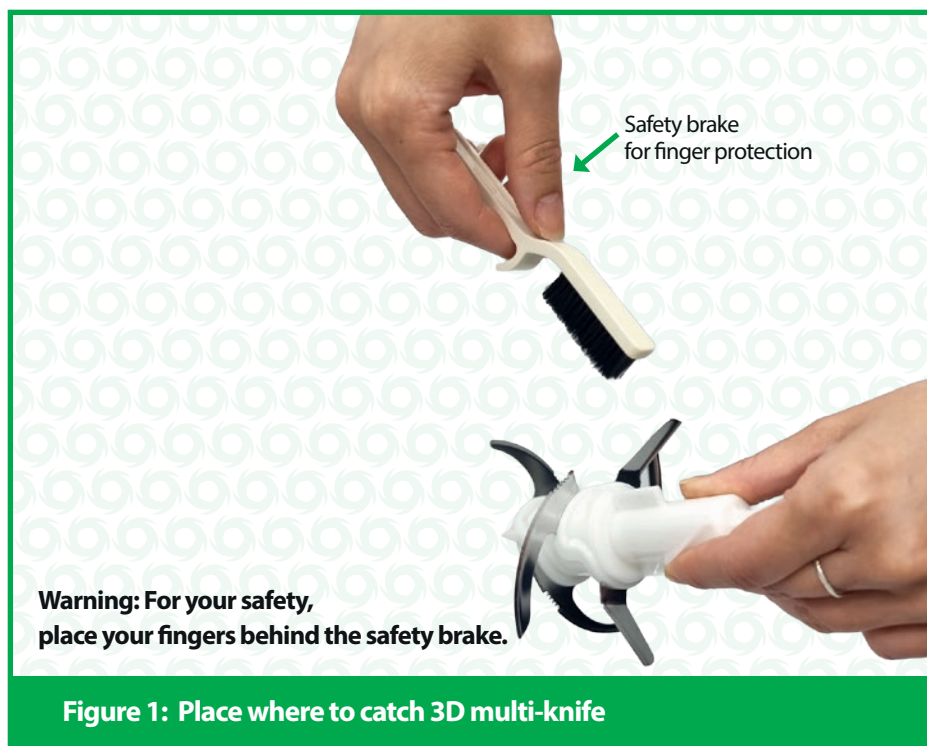
**29.** The 3D multi-knife can be washed in a dishwasher or by hand. If washing by hand, make sure to observe all the safety rules. Hold the blade unit only by the upper plastic pivot, as illustrated in [Figure 1 below](#).

**30.** When cleaning the blades, you must use the safety brush included with the appliance in order to protect your fingers. Place your fingers behind the **safety brake**, as shown in [Figure 1](#).

### Warnings:

\* Extension cords are not recommended for use with this product.

\* To avoid the risk of inadvertently resetting the appliance's thermal circuit breaker, do not connect the appliance to an external switch or timer or to a regularly repeating interval timer circuit.





## ■ Before first use

**Please follow these important safety precautions when using the appliance:**

### **Important:**

These accessories can be replaced as necessary: Cyclone Bulb, 3D Multi-Knife and Paddle Knife.

**Note: The blades are sharp! Do not touch the blades.**

**Hold the blade unit by the plastic pivot above the upper blades (see Figure 2).**



**Figure 2: Place for holding 3D Multi-Knife**

### **Caution:**

- Do not remove the bowl lid while the appliance is still running.
- Do not open the lid before the blades in the bowl have come to a complete stop.

### **Warning:**

Do not leave the appliance unattended during operation.



## ■ Before first use

1. Remove the appliance from the packaging, open the lid of the bowl and remove the 3D Multi-knife that is protected by the blade shield, as shown in Photo 1,2&3 below.



**Photo 1**



**Photo 2**



**Photo 3**

2. The bowl, Cyclone Bulb, 3D Multi-Knife and Paddle knife can be washed in the dishwasher.

3. **Clean the electric motor unit with a damp cloth only** (after use).

**Never use water to rinse the electric motor unit!**



How to use

# WIZNmix™

ALL-IN-ONE



## Using the multipurpose 3D Multi-Knife



**1** For safety hold the unit at the top and place it on the axis pin at the bottom of the bowl



**2** Place the lid on the bowl in the direction of the arrow



**3** To close the lid, turn it in the direction of the arrow



**4** Lock mode to begin operation



**5** To close, rotate the motor unit in the direction of the arrow



**6** Locked mode for safe operation

## Using the Cyclone Bulb



**1** For your convenience, grip the Cyclone Bulb by the handle



**2** Place the lid on the bowl in the direction of the arrow



**3** To close the lid, turn it in the direction of the arrow



**4** Lock mode to begin operation



**5** To close, rotate the motor unit in the direction of the arrow



**6** Locked mode for safe operation

## Using the dynamic Paddle Knife



**1** Insert the dynamic Paddle Knife into the axis pin at the bottom of the bowl



**2** Place the lid on the bowl in the direction of the arrow



**3** To close the lid, turn it in the direction of the arrow



**4** Lock mode to begin operation



**5** To close, rotate the motor unit in the direction of the arrow



**6** Locked mode for safe operation

## Recommendations for cleaning accessories

1. Plastic parts, including bowl, bowl lid, dynamic Paddle Knife and multipurpose Cyclone Bulb can be washed by hand or in the dishwasher.
2. The multipurpose 3D multi-knife can be put in the dishwasher or manually rinsed using the safety brush included with the appliance (see figure 4).
3. The Cyclone Bulb consists of two parts. The top part has a threaded axis that can be opened by a half turn (see figure 5). For perfect cleaning, we recommend soaking the Cyclone Bulb in warm soapy water. Make sure to empty all the water from the Cyclone Bulb and dry it completely. To do so, turn it upside down as illustrated at the bottom of the page.
4. **To clean the motor unit, use a damp cloth only.  
Do not rinse the motor unit with water!**



**Figure 4: Place where to catch 3D multi-knife to clean.**

**Figure 5: Cyclone Bulb in drying mode upside down.**



**Figure 6: How to put the parts in dish washing machine to cleaning.**

## ■ Accessories for purchase

**A.** Garlic peeler  
Cyclone Bulb

**B.** 3D Multi-Knife

**C.** Bowl & cover





## Troubleshooting Guide

The appliance does not turn on.	<ul style="list-style-type: none"> <li>▪ Make sure the appliance is plugged in (using dry hands).</li> <li>▪ Make sure the bowl lid is locked in place. (OPEN/LOCKED indicators on the bowl and the lid) (see Figure 3 below).</li> <li>▪ Place the motor unit on the lid and rotate to make sure it is locked (see Figure 3 below).</li> </ul>
The appliance does not turn off.	<ul style="list-style-type: none"> <li>▪ Disconnect the appliance power cord from the outlet.</li> </ul>
For good results using the appliance.	<p>For best cutting results , cut the food into uniform small /medium pieces and place in the appliance bowl after the blade unit is already in place.</p> <p>Use short pulses. If you need to add liquid, turn off the appliance, open the lid and add liquid up to the maximum height marked on the bowl - 750 ml. Do not exceed the maximum amount. Then turn on the appliance again.</p>



**Figure 3: Locked mode for safe operation**

**Any problems or malfunctions should only be repaired by a certified service laboratory!**  
Details on our website

**[www.wiznmix.com](http://www.wiznmix.com)**



Welcome to the family of users

**WIZNmix™**  
ALL-IN-ONE



## Multipurpose 3D Multi-Knife Capabilities

**Make sure not to exceed the maximum height line marked on the side of the bowl.**

**All operations take only seconds**

Type of food	Recommended amount (grams)	Recommended time (seconds)	Purpose/operation	Recommended speed
Hummus	120-160	30	Mixing	Fast
Guacamole	210	30	Mixing	Fast
Tuna salad spread	250	30	Mixing	Fast
Eggplant salad	220	30	Mixing	Fast

1. Add the liquids (oil, lemon as needed) to the bowl and then the rest of the ingredients for making the salad/spread.
2. Turn on the appliance at high speed, using rapid presses (pulses) for initial processing.
3. Then keep pressing the high-speed button continuously until obtaining a thick and uniform texture.

Peanut Butter	200	60	Mixing	Fast
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1. Place the peeled peanuts into the bowl.
2. Turn on the appliance at high speed, using rapid presses (pulses) to crush and process the peanuts.
3. Stop the appliance, open the lid, and add oil and honey as needed.
4. Close the lid. Keep pressing the high-speed button continuously until obtaining a thick and uniform texture.

Vegetable soup Tomato Soup Red bean puree	300	50	Mixing	Fast
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1. Place the ingredients for making the soup/puree in the bowl.
2. Turn on the appliance at high speed, using rapid presses (pulses) to crush and process the ingredients. Then keep pressing the high-speed button continuously until obtaining a thick and uniform texture.

Ice Cream /Frozen Yogurt	250	60	Mixing	Fast
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1. Place ice cubes in the bowl, up to a quarter of its height.
2. Turn on the appliance at high speed, using rapid presses (pulses) to crush the ice.
3. Open the lid (without removing the 3D Multi-Knife) and add half a cup of semi-frozen cream or yogurt, as desired.  
You can add frozen fruit of your choice.
4. Turn on the appliance at high speed, using rapid presses (pulses) to crush and process the ingredients. Then press the high-speed button continuously until obtaining a thick and uniform texture.
5. For ice cream, we recommend putting the mixture in the freezer for about an hour.

Type of food	Recommended amount (grams)	Recommended time (seconds)	Purpose/operation	Recommended speed
Snow cones (shaved ice treats)	250	55	Mixing	Fast

1. Place ice cubes in the bowl up to the 350 mark on the side.
2. Turn on the appliance at high speed, using rapid presses (pulses) to crush the ice.
3. Add juice or concentrate as desired.

Frozen fruit sorbet	280	60	Mixing	Fast
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1. Place ice cubes in the bowl, up to a quarter of its height.
2. Add frozen fruit. Then add water, juice or milk.
3. Turn on the appliance at high speed, using rapid presses (pulses) to crush the ice.
4. Then keep pressing the high-speed button continuously until obtaining a thick and uniform texture.

Fruit smoothie, protein shake, mocha shake	280	60	Mixing	Fast
Natural juice smoothies	280	60	Mixing	Fast

1. Place the ingredients for making the smoothie into the bowl.
2. Turn on the appliance at high speed, using rapid presses (pulses) for initial processing of the ingredients. Add the liquids and keep pressing the high-speed button continuously until obtaining a thick and uniform texture.

Parsley	150	20	Chopping	Fast
Herbs (leaves)	150	20	Chopping	Fast
Carrots, ginger, radishes	200	30	Chopping	Fast
Onions, other vegetables	200	5-10	Cutting	Fast

1. Cut the ingredients into small pieces and place them in the bowl.
2. Turn on the appliance at high speed, using rapid presses (pulses) to cut the ingredients to the desired size. Use short pulses for coarse chopping and long pulses for fine chopping.

Baby food	300	50	Cutting	Fast
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1. Cut up the fruit or vegetables, place in the bowl and turn on the appliance, using pulses for about 10 seconds. Then open the bowl and add the liquids (juice, milk or water) to prepare the baby food.
2. Turn on the appliance at high speed, using rapid presses (pulses). Keep pressing the high-speed button continuously until reaching the desired texture.

Chocolate, peanuts, Pistachios, almonds, Nuts, biscuits	200	20-40	Grinding/ Mincing	Fast/Pulse
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1. Put the ingredients to be ground into the bowl.
2. Turn on the appliance at high speed, using rapid presses (pulses) to grind the ingredients to the desired size. Use short pulses for coarse grinding and long pulses for fine grinding.

Meat	300	50	Cutting	Fast
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Add parsley, onion, garlic, and a little oil as needed. Place small cubes of meat into the bowl. Turn on the appliance at high speed, first using pulses and then pressing continuously until reaching the desired texture.

Type of food	Recommended amount (grams)	Recommended time (seconds)	Purpose/operation	Recommended speed
Hard cheese, Parmesan (for pizza or pasta)	200	40	Grating	Fast/Pulse

Place cubes of Parmesan cheese cubes into the bowl. Turn on the appliance at high speed, first using pulses and then switching to high speed until reaching the desired texture.

Ice	200-350	10-40	Crushing	Fast/Pulse
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1. Add ice cubes to a quarter of the height of the bowl.
2. Turn on the device at high speed and crush the ice by quickly pressing (pulsing).
3. Keep pressing the high speed button until the ice is evenly crushed.

## Multipurpose Cyclone Bulb Capabilities (Patented)

**Note: For all operations, make sure the multipurpose Cyclone bulb unit and the bowl are dry before use!**

Frothed milk for coffee and hot chocolate	100-250	10-15	Frothing	Slow
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1. Place 100 ml to 250 ml milk in the bowl together with instant coffee or chocolate milk powder.
2. Turn on the appliance at slow speed and continue processing until the contents are frothed.

Whisked egg whites (meringue)	2-4 eggs white	50	Whipping	Slow
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1. Put the egg whites in the bowl.
2. Turn on the appliance at slow speed and continue processing until obtaining a uniform and stable foam.

**Note: You can also use chickpea protein liquid (Aquafaba).**

Tamagoyaki (Japanese omelet)	2-4 eggs	35	Whipping	Slow/Fast
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Place the eggs in the bowl. Turn on the appliance and run at slow speed for about 30 seconds. You can add vegetables to the batter to make a vegetable omelet.

Vanilla pudding, dulce de leche, chocolate pudding	200	30	Whipping	Slow
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1. Place 200 ml of milk in the bowl and add 200 grams instant pudding mix.
2. Turn on the appliance and run at slow speed until obtaining a uniform texture.

Sweet cream	300	30	Whipping	Slow
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Place whipping cream in the bowl. Turn on the appliance and run at slow speed for about 50 seconds. Towards the end of the process, add a teaspoon of sugar as desired.

Peanuts	250	20	Peeling	Fast
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Place the unpeeled peanuts in the bowl and run the appliance on high.

Salsa sauce, vinaigrette sauce	240	30	Preparing sauces	Slow/Fast
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Place the ingredients in the bowl and run the appliance on slow.

## Multipurpose Cyclone Bulb Capabilities (Patented)

Type of food	Recommended amount (grams)	Recommended time (seconds)	Purpose/operation	Recommended speed
Garlic bulbs	1-3	30	Peeling	Fast

1. You can use the appliance to peel up to 3 dry garlic bulbs.
2. Run the appliance at high speed. Remove the peeled garlic cloves.
3. If any unpeeled garlic cloves remain, repeat the operation.

Malabi	100	50-60	Mixing	Slow
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1. Place the following ingredients in the bowl: 100 ml milk; 200 ml sweet whipping cream; 4-8 tablespoons instant Malabi powder; 1 teaspoon sugar.
2. Run the appliance on low speed for 60-50 seconds until the mixture thickens.
3. Refrigerate for one-two hours before serving.
4. Serve cold with nuts and rose water.

## Dynamic Paddle Knife Capabilities (Patented)

Garlic	150	10	Crushing	Fast
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1. Place the garlic cloves in the bowl.
2. Turn on the appliance at high speed to crush the garlic cloves.

Chocolate Mousse	150	12	Mixing	Fast
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1. Place the ingredients in the bowl.
2. Run the appliance at high speed and mix until obtaining a thick and uniform texture.

Belgian waffles, pancakes, blintzes	150	20	Mixing	Fast
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1. Place the ingredients in the bowl.
2. Run the appliance at high speed and mix until obtaining a thick and uniform batter.

Pizza dough Water (First stage) Flour (Second stage)	137 ml. 220 gr.	15	Mixing	Fast
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Place the water in the bowl. Add flour, one teaspoon baking powder and one teaspoon dry yeast. Run the appliance at high speed.



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