



**OWNERS / INSTALLATION MANUAL**  
**KITCHEN CENTER**  
by TCC™

**Kitchen Center by TCC, LLC**

315 West La Cadena,  
Riverside, CA 92501  
Tel: 888-822-5824  
[www.TCCkitchencenter.com](http://www.TCCkitchencenter.com)

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## Warranty

Kitchen Center by TCC, LLC (the company) warrants that the Kitchen Center appliances are free from defects in material and workmanship for a period of one (1) year from the date of shipment:

The company will, at its option, either repair, replace, or issue credit for products that prove to be defective during the warranty period.

For warranty service, look on-line at [www.TCCKitchenCenter.com](http://www.TCCKitchenCenter.com) or call 888-822-5824 for details of a distributor or a service facility near you.

### LIMITATION OF WARRANTY

Ordinary maintenance, as specified in the Kitchen Center Owner's Manual, is not covered under the forgoing warranty.

The forgoing warranty does not apply to defects resulting from:

- Improper or inadequate maintenance of the Base
- Improper use or misuse of the Base
- Unauthorized modifications or repairs to the Base
- Use of the Base with unauthorized accessories
- Operation of the Base outside the specified environment

### NO IMPLIED WARRANTIES

This warranty is exclusive. There are no other warranties expressed or implied.

### LIMITATION OF LIABILITY

The company shall not be liable for, loss of use, consequential damages, or any other claim based on breach of warranty. The company's liability for damages of any kind shall be limited to the purchase price of the defective unit.

## Specifications

### Power Base

Motor 600 watt

Motor speed settings:

1. 7000 RPM
2. 9000 RPM
3. 14000 RPM
4. 16000RPM
5. 18000 RPM

Pulse 18000 RPM

Weight 9.8 lbs

Height 7 1/2"

Width 4 5/8"

Depth 10 1/8"

### Blender

Height 11"

Width 7"

Weight (stainless steel jar) 2.4 lbs  
(glass jar) 4.6 lbs

Capacity 6 cups

### Mini Chopper

Height 5"

Width 7"

Weight 1.4 lbs

Capacity 2.5 cups

### Mixer

Height 9"

Width 9 7/8"

Weight 5.4 lbs

Capacity 4 qts



## Care and Maintenance

Your Kitchen Center Power Base and appliances are designed for ease of use and minimal maintenance and should provide you with years of trouble free use with the following easy care.

### Maintenance

The Power Base is a self contained unit; no oil is required. Keep all liquids away from the center shaft and clean the well if food should accidentally spill into it.

### Cleaning

The Power Base keypad should be wiped clean with a soft damp cloth. Do not spray cleaning fluids directly onto the power base and do not allow fluids to puddle on the key pad or leak into the drive mechanism.

### CAUTION:

*Do not use harsh abrasive cleaners anywhere on the power base. They will destroy the finish and damage the keypad.*

### Cleaning the Appliances

Do not use scouring pads or harsh abrasives on any of your Kitchen Center appliances. When you have finished using each appliance, turn off the power base and remove the appliance from the power base.

Separate the parts of each appliance. The non moving parts, e.g. bowls and jars, can be placed in the dishwasher. The bases, containing the gear mechanism, and the blades should be gently hand washed in a mild detergent solution and warm water. Be careful when washing and drying the blades, they are extremely sharp!

Make sure the appliances are completely dry before storing.

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## Introduction

Congratulations on your purchase of a Kitchen Center. Before you try it out, take a few moments to read this Owners Manual and familiarize yourself with the easy, convenient functioning of the power base and attachments.

## IMPORTANT SAFEGUARDS

It is important to understand and observe the safety warnings and cautions in this section and throughout the manual. If you do not have installation and electrical experience, we suggest that you employ a professional installer to ensure that the work is performed in accordance with required safety codes.

Before using the Kitchen Center, read all the instructions and be sure to follow the basic safety precautions listed below:

- The Kitchen Center Power Base and attachments are for household use only
- Never leave an appliance running un-supervised
- Close supervision is necessary when any appliance is used by or near children
- Make sure the appliance is turned OFF when not in use, before changing accessories or cleaning
- Do not remove the lid or place your hands near moving parts when the appliance is operating
- Do not attempt to operate an attachment if it has been dropped or damaged in any way. Contact your local distributor for repair or replacement
- Do not attempt to use parts or attachments not approved for use by the manufacturer. Use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury
- Keep hands, hair and clothing well away from moving parts
- Always remove accessories from the power base before cleaning
- Never feed food into accessories by hand when operating; always turn off the appliance before removing the lid
- Flashing light indicates ready to operate. Avoid any contact with blades or moveable parts
- Do not expose to rain or use in wet condition
- If an extension cord is used, the instructions concerning the proper cord as contained on pg. 15 should be followed
- Connect to a grounded type receptacle or use with an acceptable adapter see pg. 15 for further directions
- **SAVE THESE INSTRUCTIONS**

### Contact Information

For service, ordering or if you have questions about the installation or operation of your food center, contact your local distributor or:

Kitchen Center by TCC, LLC  
315 West La Cadena, Riverside, CA 92501  
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www.TCCkitchencenter.com

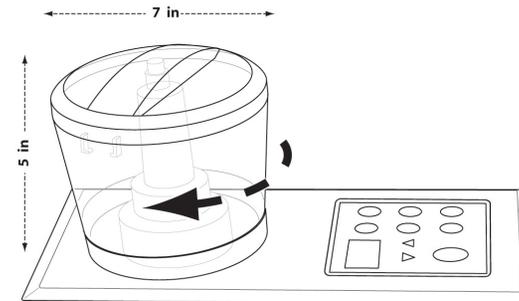
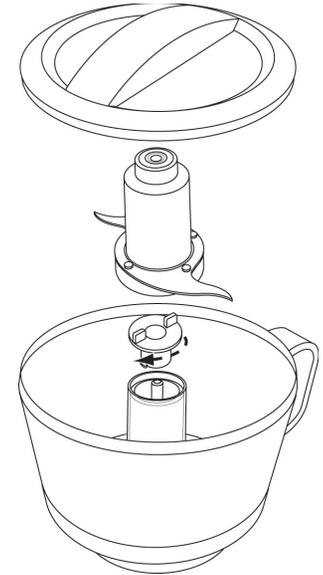
## The Mini Chopper

The Mini Chopper is made for convenience; its lightweight polymer design is ideal for clear visual dicing and chopping. It makes short work of seasoned breadcrumbs, salsa, onions or pâté. The separate protective base lets you stand the mini-chopper on your counter top.

### To assemble your mini-chopper:

1. Slot the three pins on the power post into the matching indentations in the bottom of the jar.
2. Secure the locking cap to the top of the power post by turning clockwise until it clicks.
3. Drop the blade assembly into place over the power post.
4. Lock the lid into place on the jar with a “push and turn” clockwise motion to engage the blades.

**The blades are very sharp, handle with extreme care!**



To attach to the power base, insert the mini-chopper power post into the power base, push down and turn clockwise until snug.

Always disassemble the mini-chopper to clean it. The blades, cap and lid can be placed into your dishwasher. The power post should be carefully washed and dried by hand.

## CAUTION

*Keep hands and utensils away from the cutting blades while chopping food reduce the risk of severe injury to persons or damage to the mini-chopper. A scraper may be used but only when the mini-chopper is not running.*

*Blades are sharp. Handle carefully. To reduce the risk of injury, never place the cutting blades on the base without first putting the bowl properly in place.*

*Make certain the cover is securely locked in place before operating the mini-chopper.*

*Do not attempt to defeat the cover locking mechanism*

## The Mixer

The mixer with stainless steel bowl comes with a whisk, a dough hook and a choice of beaters.

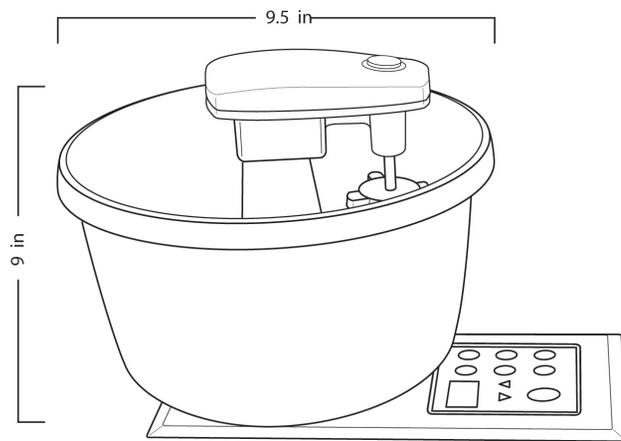
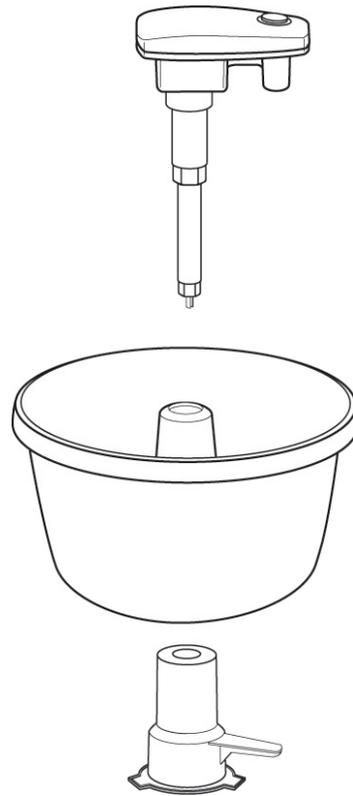
To attach the mixer:

1. Insert the mixer base into the power base and turn clockwise to lock.
2. Seat the bowl securely onto the mixer base.
3. To attach the beater, push it into the mixing arm until it clicks.
4. Insert the post of the mixing arm into the mixer base through the center of the bowl assembly. Make sure it engages positively with the mixer base.

Begin mixing at lower speeds and adjust gradually to suit your needs.

Depress the button on the mixer head to remove the beaters or other attachments.

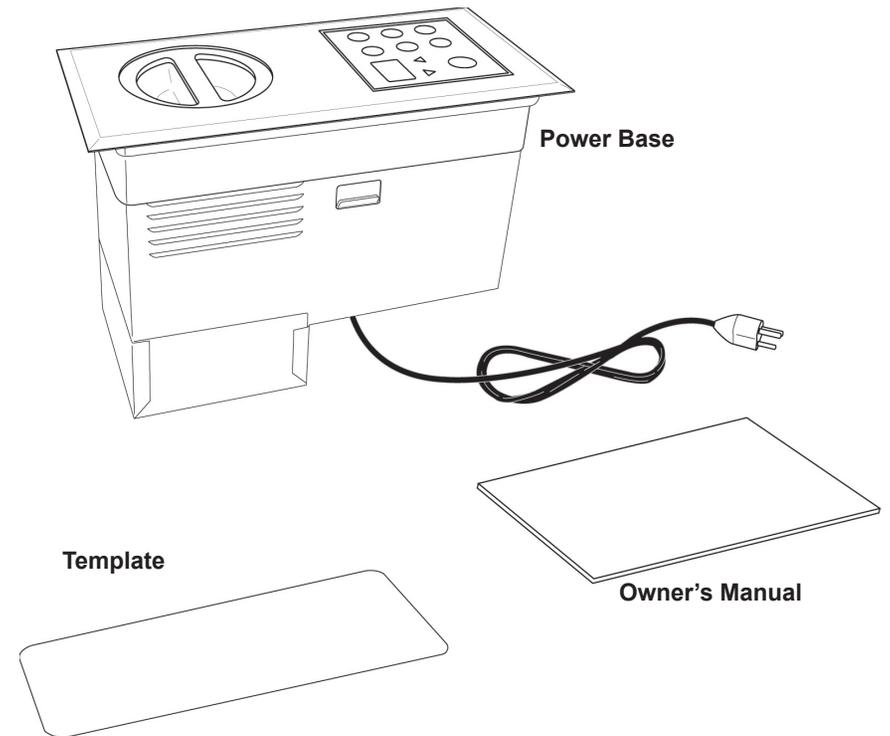
Remove the beaters from the mixer before washing. To clean, place the bowl and the beaters into the dishwasher. Wash the power shaft and the mixing arm by hand. Make sure to dry all items thoroughly before use or storage.



## Unpacking and Setup

### Items you should receive

When you receive your Kitchen Center, unpack it and check that the items shown below are included.



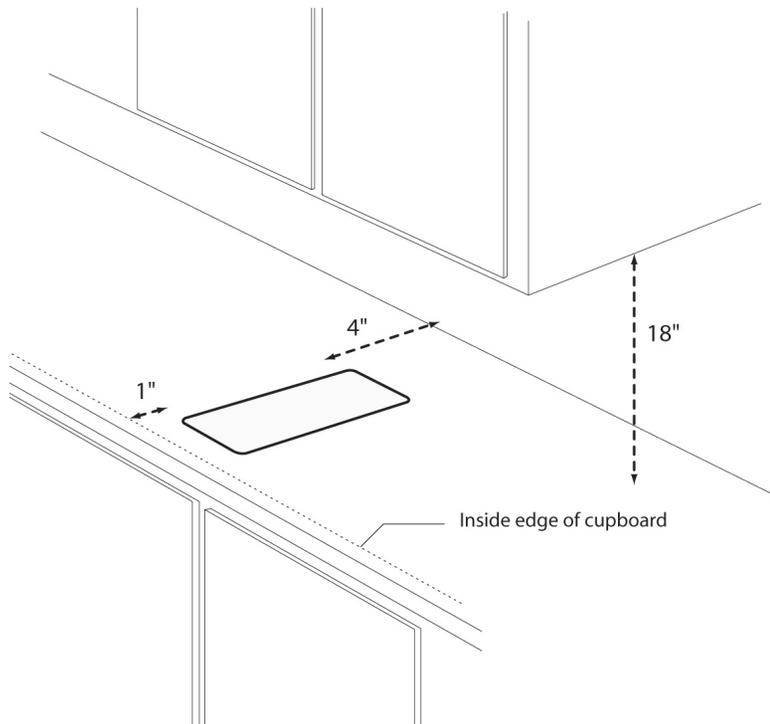
### Tools and supplies required for installation

- Kitchen Center Power Base
- Template
- Installation instructions
- Suitable cutting tool
- Carpenters pencil

## Installation

### Positioning the template

Position the template as shown below and draw a line around it.



- At least 1" back from the inside edge of the base cabinet beneath the countertop
- Keep at least 4" from any adjacent walls
- Allow at least 18" clearance between the countertop and any overhanging cabinets
- Allow for a minimum depth of 8" beneath the bottom of the counter to accommodate the Power Base

### Note

A 15A/125V AC outlet must be pre-wired beneath the chosen location prior to installation.

## CAUTION

All electrical wiring must comply with local electrical codes.

## Attachments

The attachments for the Kitchen Center replace many small appliances. For more options, visit [www.TCCKitchenCenter.com](http://www.TCCKitchenCenter.com)

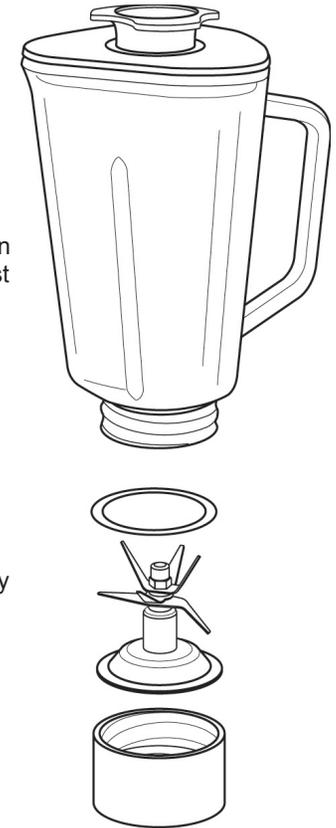
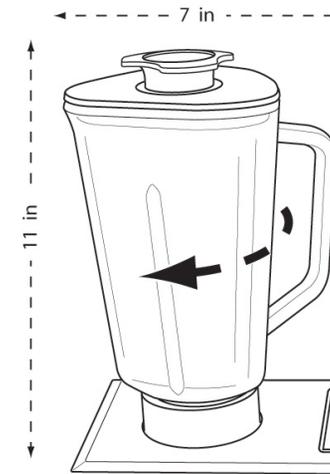
### The Blender

You can order the blender in glass or stainless steel. Move smoothly through the five speeds on the keypad or use the pulse key for a short burst of power.

#### To assemble the blender:

1. Place the blades and gasket into the blender base.
2. Attach the jar by turning clockwise until snug.
3. Press the two part lid onto the jar.

To attach to the Power Base, place the blender into the power base and turn clockwise until fully seated.



The blender has an integral stable base which allows you to stand it on the counter. It is easily cleaned in your dish washer. The plastic base and the gasket should be placed on the top shelf. Dry thoroughly before use or storage.

## CAUTION

**Do not run continuously for more than 3 minutes at a time.**

**Keep hands and utensils out of the blender jar when in use to reduce the risk of severe injury to persons or damage to the blender. A scraper may be used but only when the blender is not running.**

**Blades are sharp. Handle carefully. Always operate the blender with the cover in place. When blending hot liquids, remove the centerpiece of the two piece cover**

## Using your Kitchen Center

### The keypad



#### ON/OFF

The On/Off button powers the Base. For safety, activation of an appliance requires the power button pressed first and then second key be pressed, the power button alone will not activate the appliance.

#### Pulse

The Pulse key is active only when pressed and allows you to apply a short burst of power, for instance when crushing ice or chopping.

#### Speed Keys

The speed keys incrementally increase the speed of an appliance to suit your particular recipe or process.

#### Timer

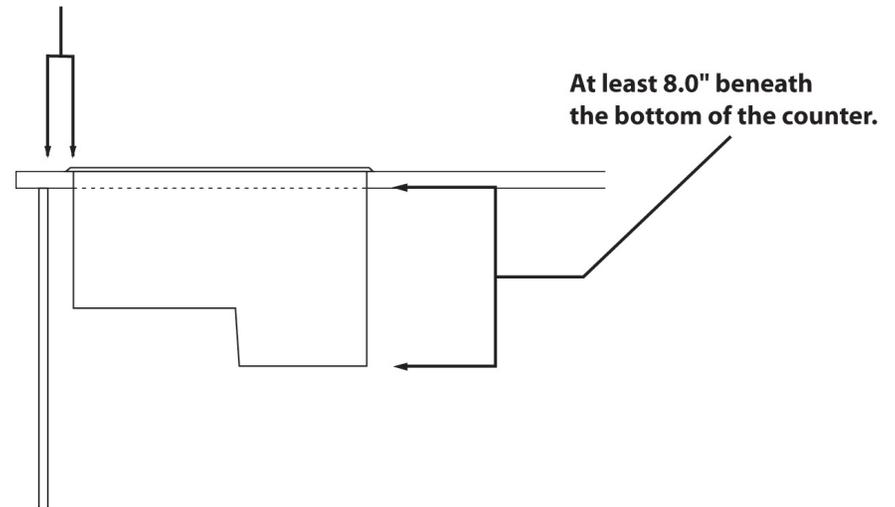
The Timer and digital readout allow you to set a duration of up to 3 minutes. If no time is set the motor will shut off automatically after 2 minutes of continuous operation.

#### Power LED

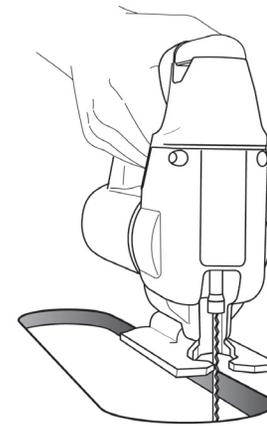
A red LED next to the ON/OFF button on the keypad indicates power is being supplied to the unit.

## Making the cut

At least 1" from the  
inside edge of cabinet



Drill a pilot hole if necessary then, using a suitable cutting tool, cut along the inside edge of the template line. Your choice of tool should be dictated by the material of your counter top.



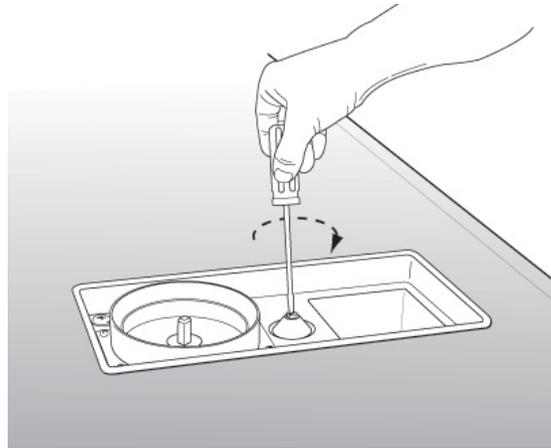
**Make sure that the outside edge of the cutting tool follows the inside edge of the cut line at all times.** It is very important that you do not exceed the dimensions of the template.

## Mounting the Power Base

1. Remove the top plate from the Power Base by gently prying it up until you can squeeze and release the springs from the slots and set the top plate aside.
2. Lower the Power Base into the cutout so that the keypad is towards the front of the countertop. Center the unit within the cutout. **Be very careful not to crease the rubber sealing gasket as you slide the power unit into place.**

3. Using a flat blade screwdriver, turn the central mounting screw clockwise. The clamp bracket beneath the counter will extend to secure the unit tight against the countertop.

**Do not over tighten the screw!**

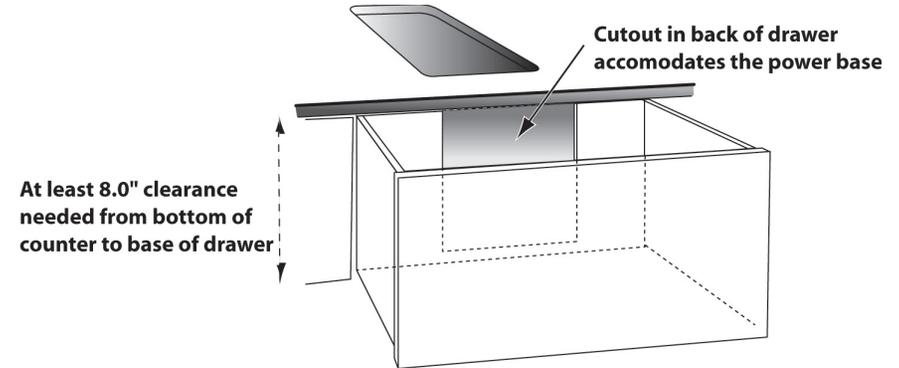


## Replace the Top Plate and Key Pad

1. Align the top plate with the Power Base.
2. Squeeze the tension springs on the top plate until they slide smoothly into the slots at each end of the power base.
3. Gently press the top plate into position.
4. Plug in the Power Base.

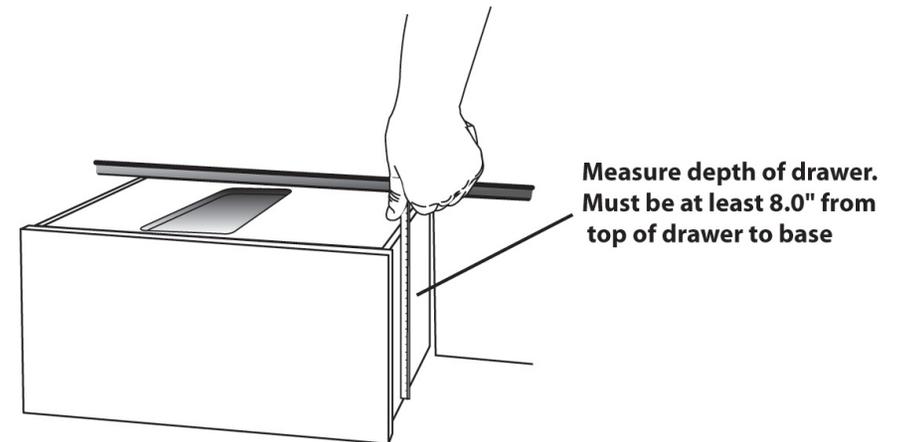
## Installation above a drawer

The Power Base can be installed above a drawer if required. Check that the drawer is deep enough to clear the power base before cutting. If necessary, make a cutout in the back of the drawer as shown so that it will clear the Power Base when the drawer is opened.



## Installation inside a drawer

The Power Base can also be installed inside a deep drawer so that the keypad is flush with the top of the drawer as shown. Consult with your installer to make sure that the drawer has the minimum necessary dimensions and airflow and that a suitable insert can be placed into the top of the drawer to support the weight of the Power Base. The drawer must extend at least 16 inches past the counter top.



### CAUTION

Make sure that the power cord has space to move freely without snagging when the drawer is opened and closed.

For more installation information visit the [www.TCCkitchencenter.com](http://www.TCCkitchencenter.com) web site

## GROUNDING INSTRUCTIONS

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and 3-prong grounding-type plug to fit the proper grounding-type receptacle. The appliance has a plug that looks like sketch A in Figure 73.1. An adaptor sketch B should be used for connecting sketch-A plugs to two-prong receptacles. The grounding tab, which extends from the adaptor, must be connected to a permanent ground such as a properly grounded outlet box as shown in sketch C using a metal screw.

## EXTENSION CORDS

Use only 3-wire extension cords, which have 3-prong ground-type plugs and 3-pole cord connectors that accept the plug from the appliance. Use only extension cords, which are intended for outdoor use. These extension cords are identified by a marking "suitable for use with outdoor appliances: store indoors while not in use." Use only extension cords having an electrical rating not less than the rating of the appliance. Do not use damaged extension cords. Examine extension cord before using and replace if damaged. Do not abuse extension cord and do not yank on any cord to disconnect; keep cord away from heat and sharp edges.

**Figure 73.1**

