



# Dry Food Recipe

## Grain Free / Dry - 4001 \*use the 10 mm extrusion die




Ingredient	Group	Ratio%	Weight	Volume
Chicken	Protein	30%	40 oz.	5 cups
Chickpea	Protein	20% 50%	18 oz.	2.25 cups
Green Peas	Vegetable	10%	10 oz.	1.25 cups
Sweet Potato	Vegetable	10%	12 oz.	1.5 cups
Spinach	Vegetable	10%	10 oz.	1.25 cups
Apple	Vegetable	10% 40%	10 oz.	1.25 cups
Egg (Large)	Protein	10%	3 each	
		100%	90 oz.	11.25 cups



## Grain Free/Dry Operation

**Dry: 36 minutes, mixes every 2 minutes.**

The Grain free/Dry program is when liquid and grains are not used. Grains require liquid and grain to be on the bottom of the pot and not mixed until cooked. In this method the unit will heat to temperature and then mix every 2 minutes.

1. Cut ingredients into 3/4"-1" size pieces.
2. Measure ingredients to the amounts listed in the recipe using the measuring cups provided.
3. Assemble the unit for use.
4. Load the ingredients in the following order: Proteins, Vegetables.
5. Close the Lid.
6. Plug unit into a grounded 120v electrical outlet.
7. Press the Power On button.
8. Select Food Type button from the menu.  Press to highlight Dry Icon. 
9. Press the Start Button.
10. The Unit will heat to temperature and then the cooking timer will start.
11. The Unit will mix every 2 minutes and return to cooking. After the Cooking cycle completes, Unit will beep.
12. Place a round bowl of 4" height / 2-3 quarts under the output.
13. Press the Lid Button to open. Add the eggs, close the lid.
14. Press Mix/Dispense button.  Unit will mix. When complete, paddle rotation will reverse, and dispensing process will start.
15. Rotate container to prevent overspill.
16. After the dispense process is complete, open lid and check for remaining mixture. Scrape if necessary.
17. After unit cools down, disassemble parts and wash.