

Chicken Recipe

Chicken - 1001 *use the 10 mm extrusion die

| Ingredient | Group | Ratio% | | Weight | Volume |
|----------------|-----------|--------|-----|---------|-----------|
| Chicken Breast | Protein | 40% | | 40 oz. | 5 cups |
| *Chicken Liver | Protein | 10% | 50% | 10 oz. | 1.25 cups |
| Broccoli | Vegetable | 10% | | 10 oz. | 1.25 cups |
| Carrots | Vegetable | 10% | | 10 oz. | 1.25 cups |
| Pumpkin | Vegetable | 10% | | 10 oz. | 1.25 cups |
| Brown Rice | Grain | 10% | 40% | 10 oz. | 1.25 cups |
| Water | Liquid | 10% | 10% | 10 oz. | 1.25 cups |
| | | | | 100 oz. | 12.5 cups |



Poultry Operation

Chicken: 40 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: Liquid, Grains, Proteins, and 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 Poultry.
- 9. Press the Start Button.
- 10. The Unit will heat to temperature and then the cooking timer will start.
- 11. After the Cooking cycle completes, Unit will beep.

- 12. Place a round bowl of 4" height/2–3 quarts under the output.
- 13. Press Mix/Dispense button. Unit will mix. When complete, paddle rotation will reverse, and dispensing process will start.
- 14. Rotate container to prevent overspill.
- 15. After the dispense process is complete, open lid and check for remaining mixture. Scrape if necessary.
- 16. After unit cools down, disassemble parts and wash.