

TOTAL PET

KITCHEN™



Instructions/ Owner's Manual

SAVE THESE INSTRUCTIONS. | FOR HOUSEHOLD USE ONLY.



TOTAL PET

KITCHEN™

Introduction/Description of the Unit

The WySE Total Pet Kitchen is a 4-in-1 pet food multi-cooker. Effortlessly prepare restaurant-quality meals for your pet with this user-friendly kitchen appliance. It cooks, mixes, grinds, and dispenses premium, human grade pet food from the convenience of your home. Nutritious pet food from fresh ingredients of proteins (meats), vegetables, grains, and liquid. Enabling you to prepare your pets' meals for the week in about an hour and at affordable prices.

Thank you for purchasing the Total Pet Kitchen and joining pet parents in improving the diet and health of our pets.

Please email us at: contact@wyseproducts.com with any issues.

Technical Specifications/Model

Model	YPF2201
Version	2024-01
Supply Power	120v AC
Rated Power	1000 watts
Capacity (Pot)	4.5 quarts (Ceramic coated Aluminum Pot)

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IMPORTANT SAFEGUARDS

WARNING: When using electrical appliances basic safety precautions should be taken, including the following: PREVENT INJURIES! CAREFULLY READ ALL INSTRUCTIONS BEFORE USE! When using electrical appliances basic safety precautions should be followed, including the following:

1. Read all instructions before using the appliance.
2. Before you connect the appliance to a power outlet, make sure that the voltage indicated on the bottom of the appliance corresponds with the power outlet's voltage.
3. The Basic Unit Housing contains electrical components and heating elements. To protect against electrical shock, do not immerse cord, plugs, in water or other liquid or rinse it under the tap. Remove other components from the Basic Unit Housing before cleaning.
4. This appliance is not intended for use by people with reduced physical, sensory, or mental capabilities or a lack of experience and knowledge unless they are under the supervision of a responsible person or have been given proper instruction in using the appliance. This appliance is not intended for use by children.
5. This appliance is intended for household use only. Do not use this appliance for anything other than its intended use as described in this manual.
6. Close supervision is necessary when any appliance is used by or near children.
7. Do not leave the appliance unattended when in use.
8. Do not move the appliance during use.
9. Make sure your hands are dry before you insert the plug into the power outlet.
10. Make sure the plug is firmly inserted into the power outlet. **WARNING** When using electrical appliances basic safety precautions should be followed, including the following: **PREVENT INJURIES! CAREFULLY READ ALL INSTRUCTIONS BEFORE USE!**
11. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Contact customer service using the contact information on the back of this manual for assistance.
12. Do not place any of these appliances on, in, or near a hot gas, electric, convection, or microwave oven; on a hot gas or electric burner; or on a cooktop even if the cooktop is cool.
13. The use of accessory attachments not recommended in this manual might cause fire, electric shock, or injury.
14. Do not use outdoors.
15. Do not let the power cord hang over the edge of the table or counter or touch hot surfaces, including the stove.
16. Do not use this appliance on an unstable or uneven surface, such as the edge of a counter or table, during operation. Ensure the surface is clean, level, and free of water, flour, and other substances.
17. Never connect this appliance to a timer switch or separate remote control system to avoid a hazardous situation.
18. Make sure the appliance is unplugged when not in use, if left unattended, before assembling or disassembling, and before cleaning or storing. The appliance should be completely assembled before inserting the plug into a power outlet. The appliance will not operate unless properly assembled.
19. Keep your hands, hair, clothing, and utensils away from the appliance during operation to reduce the risk of injury to people or damage to the appliance.
20. Do not place hands, fingers, or utensils in the mixing chamber of the appliance unless the appliance is unplugged and the motor and mixing paddle have come to a complete stop.
21. Do not attempt to defeat the cover interlock mechanism.
22. To prevent a short circuit or an electric shock, do not pour water or any liquid into the safety switch.
23. Do not insert any foreign objects into the appliance.
24. Let the appliance rest for 15 minutes after the appliance has run for 45 minutes continuously.
25. Clean the appliance after each use.

26. Before assembling or disassembling parts and before cleaning, turn the appliance off and then unplug from the outlet.
27. To disconnect, turn any control to “off”, then unplug the appliance when the appliance is not in use. To unplug the appliance, grasp the plug and pull from the outlet. Never pull from the power cord.
28. Avoid touching moving parts.
29. Never feed food or ingredients into the housing by hand. Always use a food pusher.
30. Blades are sharp. Handle carefully.
31. Always make sure the appliance’s assembly is clamped securely in place before the motor is turned on. Do not unfasten the clamps while the appliance is in operation.
32. Be sure to turn the switch to the OFF position after each use of the appliance. Make sure the motor stops completely before disassembling.
33. Do not put your fingers or other objects into the appliance’s opening while it is in operation. If food becomes lodged in opening, turn off the appliance, unplug it, and use a food pusher or another piece of fruit or vegetable to push it down. When this method is not possible, turn the motor off and disassemble the appliance to remove the remaining food.
34. Do not use any function of this appliance if a required component is damaged.
35. Do not touch hot surfaces. Use handles or knobs.
36. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY.

Plug the power cord into a 3-prong wall outlet with no other appliances on the same outlet. Plugging other appliances into the outlet may cause the circuit to overload.

Extension Cord Instruction:

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use.

If a longer extension cord is used:

1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance;
2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally; and
3. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.
 - This model is designed for use with a 3-prong grounded 120V dedicated electrical outlet only. Do not use with any other electrical outlet or modify the plug.
 - To disconnect the power cord, press the Power Button to turn off the appliance before removing the plug from the wall.

Before First Use

1. **Read all materials, warnings, stickers, and labels**
2. **Wash all parts in warm soapy water and rinse thoroughly. Wipe dry.**
3. **Never submerge motor and electrical parts in water. Wipe the inside and outside of the appliance with a damp cloth.**

Parts and Accessories



Control Panel



Dispenser Cover Panel
(Removable.
This part is a safety feature and must be put in place for unit to operate.)



Lid Steam Cover
(Removable)



Mixing Paddle & Shaft
(Silicone ends)



Cooking Pot



Dispenser / Extrusion Discharge Cap
(with removable Cover Flap
Must be closed during cooking.)



Auger



Discharge Tube



**Extrusion
Grinder Blade**



Extrusion Die
(12mm size - General, for most applications
10mm size - Smaller grind)



Steam Cap



**Pot Front
Cover Plate**



Condensation Collector
(Back of the unit)

ACCESSORIES



**Measuring
Cup**



**Portion
Scoops**



Spatula



**Cleaning
Brush**

Removing the Assembled Mixing/Auger/Pot from the Unit

1. Press the Lid Release Button on the front of the unit to open the lid.
2. **Caution: Pot and Assembly will be Hot after use. Handle with Caution. Use Pot-holder or Heat-resistant glove or Wait till unit cools down.**
3. Remove Front Panel Cover by pulling apart from the unit.
4. Press the Inner Pot Release Button as shown in Fig A. This will disengage the auger, and mixing paddles and pot can be removed. Button will stay depressed until pot is put back in place.
5. Lift pot upwards by holding the edges of the pot Fig. B.

Note: If assembled pot does not lift out easily once drive button is released, slide auger to the left slightly.



SCAN ME

Need help?
Scan for
instructional
videos.

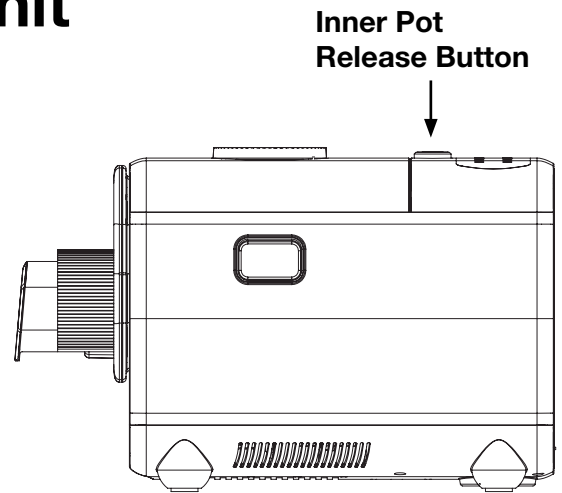


Fig. A

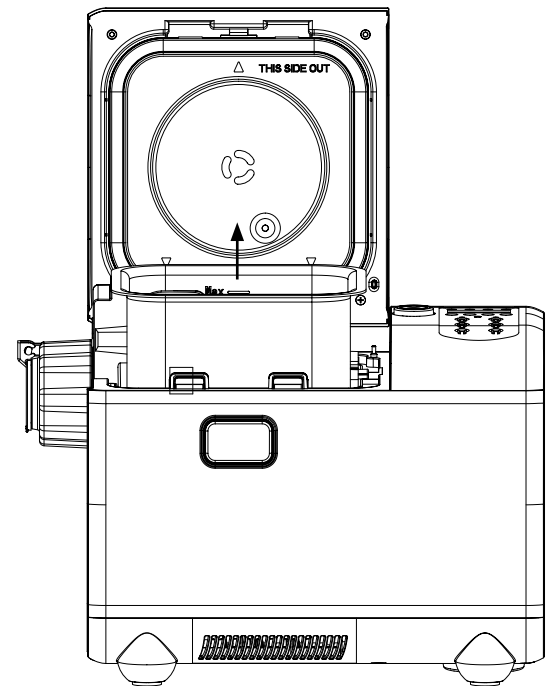
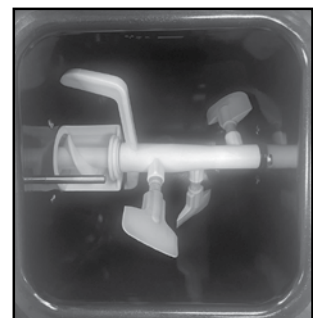


Fig. B

Auger & Mixing Paddles



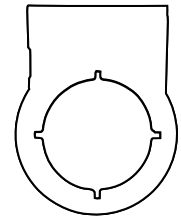
Assembling the Unit

The appliance will not operate unless properly assembled.

Before first use the unit should be washed.

SEE DISASSEMBLY OF THE UNIT.

Reassemble the unit before using. The appliance will not operate unless properly assembled.



**Pot Front
Cover Plate**

Assembling the Pot and Auger

1. Pot Front Cover Plate see fig 3. Place the Pot Front Cover Plate over the discharge opening.

Install the Mixing Paddle Assembly into the pot. Keep the Large Paddle at the top as shown and insert as shown in Fig 1.

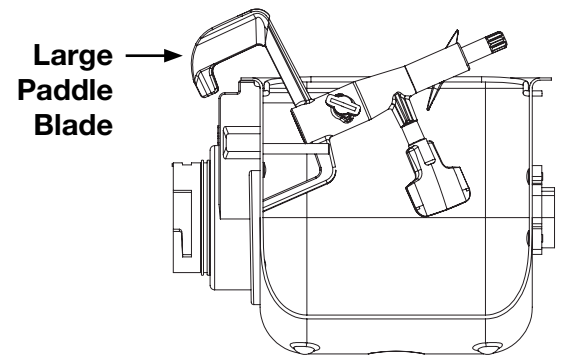


Fig. 1

2. Install the Discharge tube as shown in Fig 2. Keep the opening of the discharge tube facing upwards and push the discharge tube to the right.

Note: Tabs on the discharge tube must align with the openings on the housing. Press firmly in place.

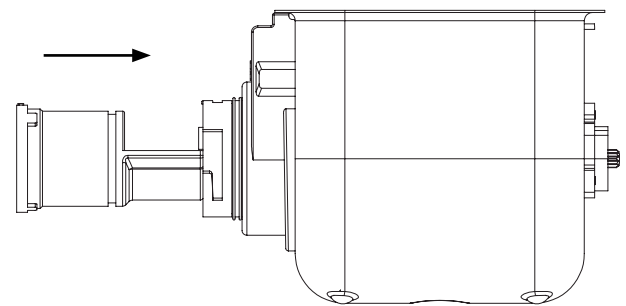


Fig. 2

3. Insert the Pot Front Cover Plate.
4. Insert the Auger Screw as shown in Fig 3. and insert the Auger screw into the Mixing Paddles.

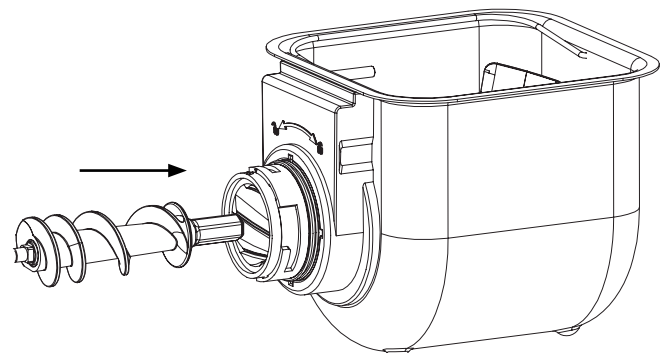


Fig. 3

Assembling the Unit (continued)

5. Install the Extrusion Grinder Blade and then the Extrusion Die as shown in Fig 4. Note: Flat edge of Extrusion Grinder Blade should be against the Extrusion Die as Shown in Fig 5.

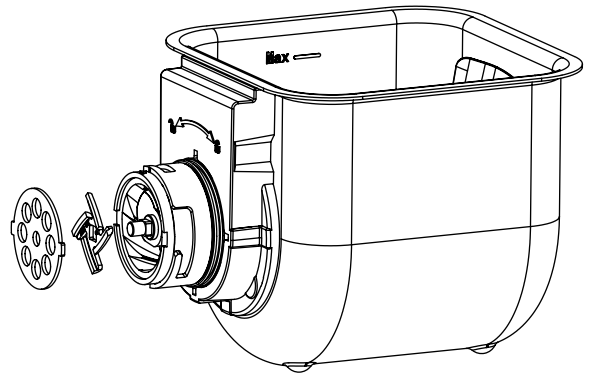
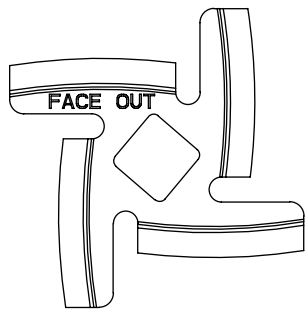


Fig. 4



Note: Flat edge of Extrusion Grinder Blade should be against the Extrusion Die.

Note: Make sure die plate is seated properly and is seated properly.

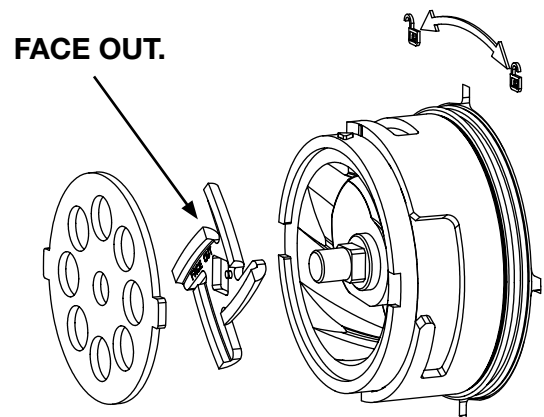


Fig. 5

6. Install the Extrusion discharge cap as shown in Fig.6. Twist to the closed position to lock into Place. Note the Closed/Open markings. Make sure flap on the cap is snapped closed during cooking cycle.

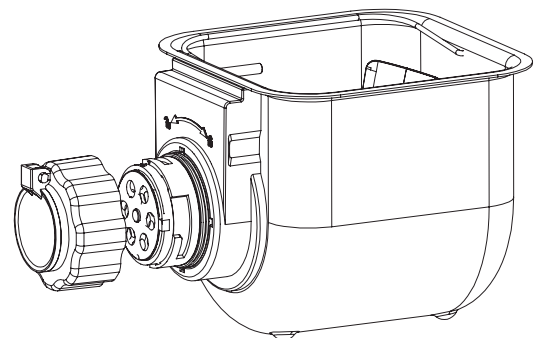


Fig. 6

Installing the Assembly into the Unit

- Place Pot with auger/mixing assembly into Main Unit Housing as shown in Fig 7. (Note: If pot is assembled with Auger and mixing paddle, Align shaft over the slot near the control Panel. Slide pot and shaft into place. Shaft will engage into the motor drive. The release button should pop up.

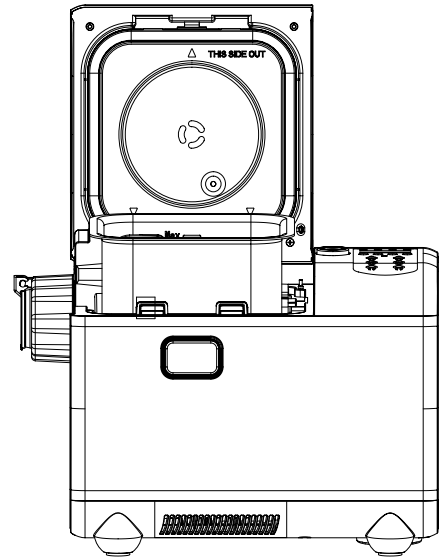
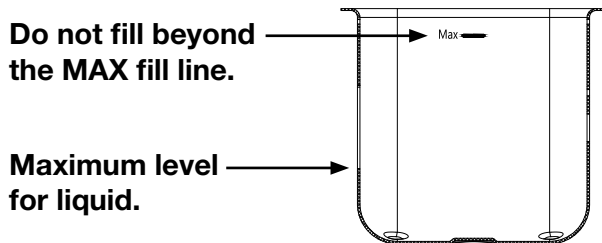


Fig. 7

- Close the Top Cover by pressing in the middle of the cover. Two clicks may be heard when properly closed. To open the Lid press the button on the front of the unit.

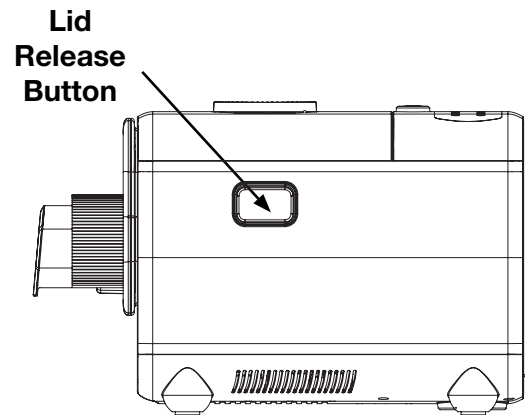


Fig. 8

- Install the Front Cover Panel as shown in Fig 9. The Panel will align with indents in the main housing. This Panel has a magnetic safety micro-switch and must be put in place for the unit to operate.

- Install Steam Plate into top cover. Note Orientation.

- The Unit is ready for Operation.

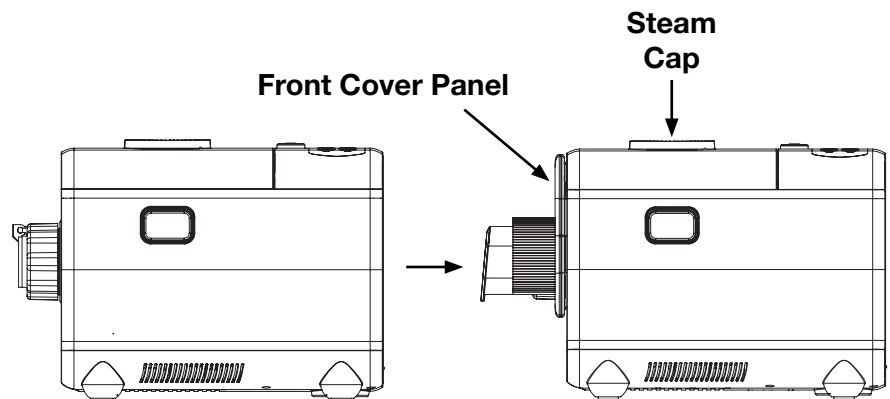


Fig. 9

Disassembly of the Unit

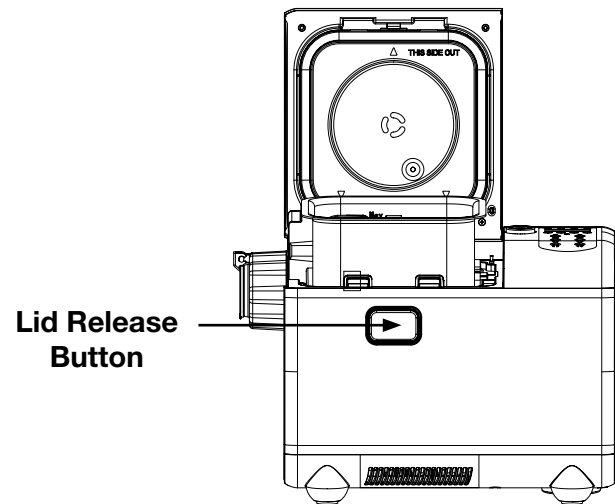
Disassembly of auger and mixing paddle could be done with Pot removed or with Pot installed in the unit.

Remove Front Cover Panel if in place.

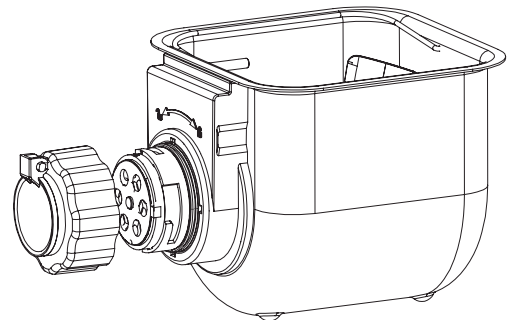


Open the Top cover if closed.

Press the pot release button to disengage the mixing paddles and remove the pot, only do this step if unit is cool to the touch.

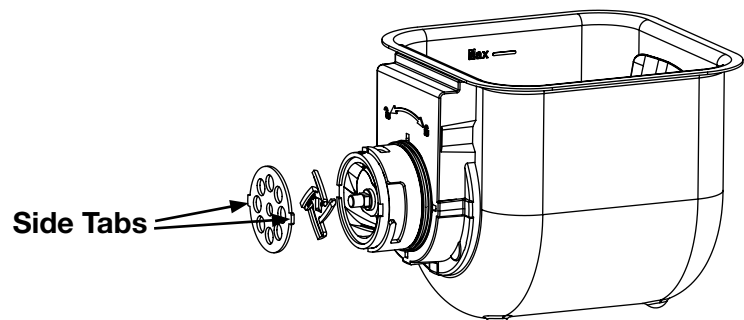


Twist the Extrusion Discharge Cap to the Open Position. Remove.

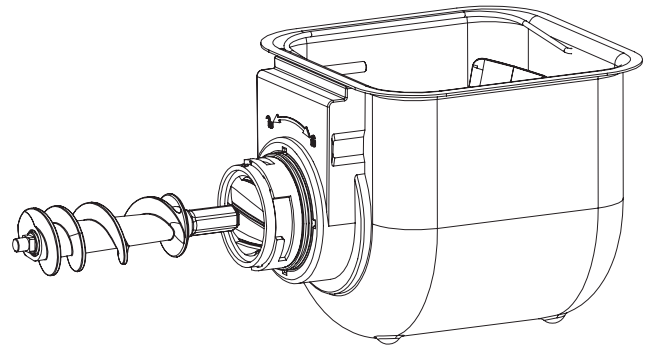


Pull the Extrusion Grinder Die by gripping the side tab as shown in Fig B.

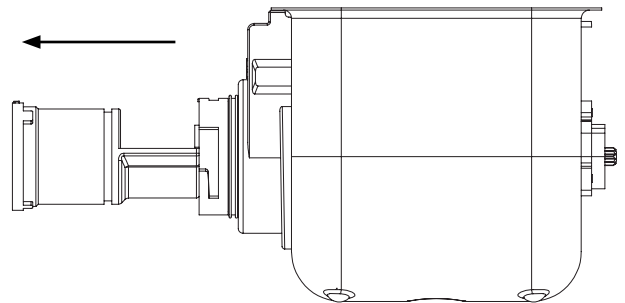
Pull the Extrusion Blade from Shaft.



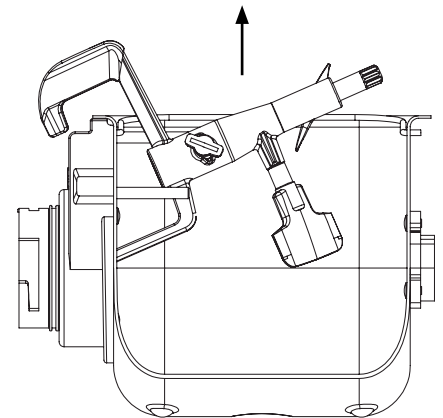
Remove Auger by Pulling outward from unit.
Slight Force may be needed to unseat the Auger.



Remove the Discharge tube by pulling outward from the unit.



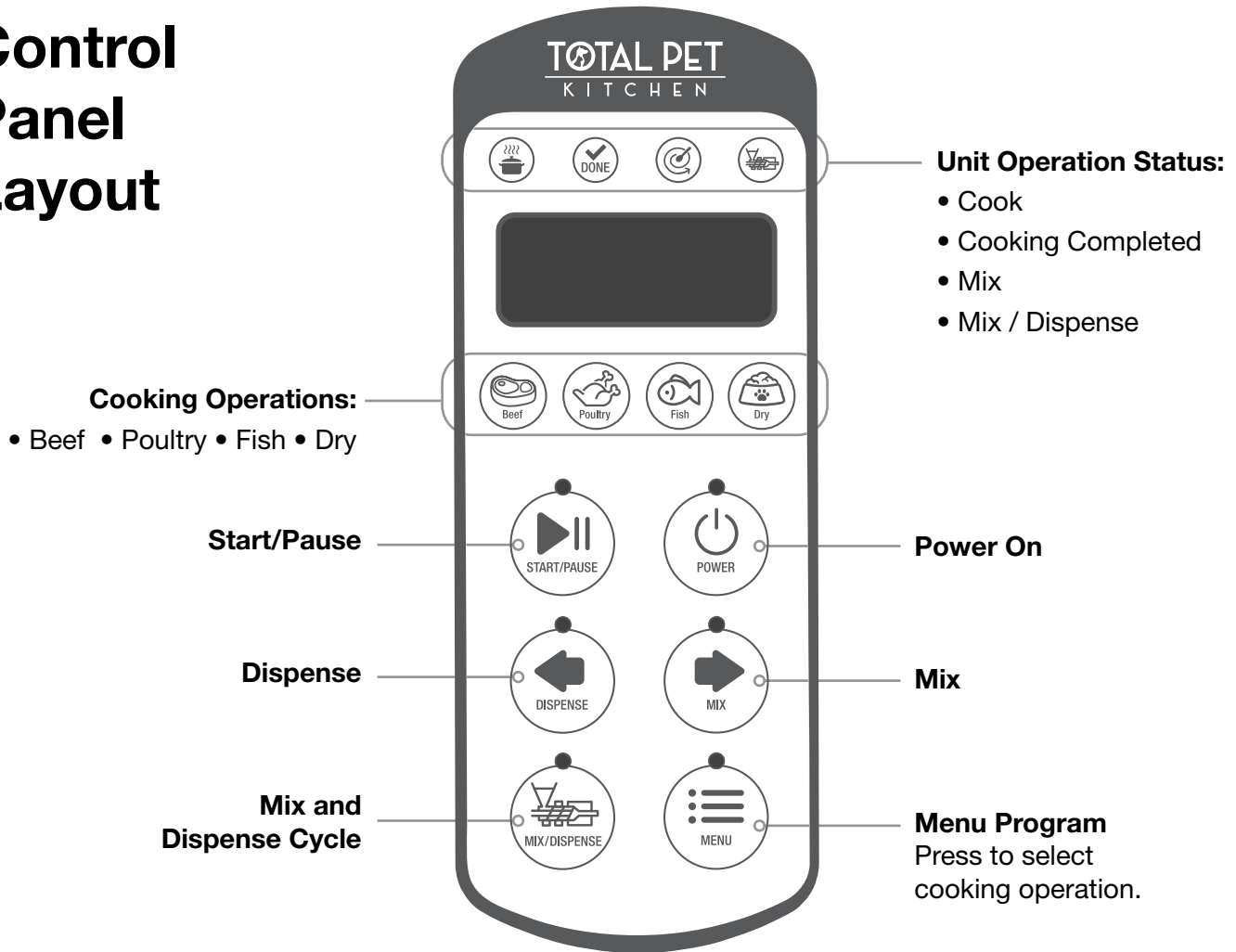
Remove the Mixing Paddle by aligning the large paddle at the top. Pull forward and lift the back end of shaft out of the pot.



Lift Pot upward from unit.

Remove the Pot front cover plate.

Control Panel Layout



Unit Operation Status:

- Cook
- Cooking Completed
- Mix
- Mix / Dispense

Cooking Operations:

- Beef
- Poultry
- Fish
- Dry

Start/Pause

Power On

Dispense

Mix

Mix and Dispense Cycle

Menu Program
Press to select cooking operation.

POWER: Plug the power cord into a dedicated 3-prong, 120V wall outlet. A red light will blink above the Power button, indicating the unit is ready for use. Press the Power button to fully activate the TPK and access its functions.

START/PAUSE:

- **Starting:** Once you have selected your desired Cooking Cycle or Mix/Dispense Cycle, press the Start/Pause button to begin the operation.
- **Pausing:** To pause a cycle in progress, press the Start/Pause button. This allows you to temporarily halt the operation.
- **Resuming:** To resume a paused cycle, simply press the Start/Pause button again. The cycle will continue from the point at which it was paused.

DISPENSE: Press the Dispense button, then the Start button to dispense the food mixture. This starts the auger and paddle, which work together to move the food from one side of the pot to the other, where it is lifted into the dispensing auger.

MIX: The Mix function allows you to blend ingredients without dispensing them. Simply press the Mix button followed by the Start button to activate a 5-minute clockwise mixing cycle. The Mix icon will light up during this process.

MIX AND DISPENSE CYCLE: This cycle automates the process of mixing and dispensing your cooked food. When you press the Mix/Dispense button followed by the Start button, the TPK will first mix the contents for 60 seconds (illuminated by the Mix Icon). Then it will automatically reverse the direction of the auger and the paddle to dispense the food. (indicated by the Mix/Dispense Icon). After 60 seconds of dispensing, the unit will reverse and mix again for 10 seconds and then switch to dispense. This process will continue for a about 6 minutes.

MENU PROGRAM: Select the cooking function based on the main ingredient of the recipe. The program times are set to the type of food.

General Operating Instructions

Cooking Cycle

Beef Cycle	Heat	Cooks 45 minutes
Poultry Cycle	Heat	Cooks 40 minutes
Fish Cycle	Heat	Cooks 35 minutes. Pauses, then cooks for 6 minutes.
Dry Cycle	Heat	Cooks 36 minutes. Stir every 2 minutes.

1. TPK cooks food much like a rice cooker. Liquid, along with your protein and vegetables, is essential for the cooking process. As the liquid heats, it creates steam that cooks the ingredients and is absorbed by the grains. The TPK's temperature sensors ensure perfect cooking by stopping the process at the ideal point and switching to a warming cycle to prevent overcooking.

All cooking cycles include:

- **Preheat:** Slowly heats the recipe mixture before cooking temperature reached.
- **Cooking:** This cooking cycle uses low to medium heat to ensure all the protein is thoroughly cooked. The meat cooking cycle is longer than the chicken cooking cycle to ensure the meat is both fully cooked and tender, as beef requires more time to tenderize than poultry.
- **Holding Cycle:** After cooking, the mixture is held at a keep-warm temperature until the user is ready to dispense it (a great time to add other ingredients like berries, fruit, or cooked fish—items that don't require cooking). Best results are to dispense food immediately after cook process finalizes.
- **Mix/Dispense:** By pressing this button, you can either mix or dispense the mixture.

2. The TPK has 4 program menus of cooking and operates by temperature and time. The cooking cycle time will vary based on the food chosen as the 4 food groups require different lengths of time to be properly cooked.

a. **Beef** - 45 minutes

b. **Poultry** - 40 minutes

c. **Fish** - 35 minutes.

d. **Dry** - When liquid is minimal in the recipe, the unit will operate on a time of 36 minutes rather than a temperature and stir every 2 minutes. This Cycle is used for grain free recipes where liquid is not added.






3. On a stable surface, assemble the unit ensuring the pot is in the unit. Plug into a 120v outlet. Select a recipe and follow the instructions of preparing and measuring the ingredients.


4. It is important to add ingredients in the following order: Grain, Liquid, Protein, then vegetables. This layering ensures the liquid properly cooks the grain, generating steam that cooks the protein and vegetables.

5. Add grains, Liquid, Protein, and then vegetables and other supplements.

6. Close lid.

7. Press Power on Button.  "0000" will be displayed.

8. Select the Food Type according to the main protein ingredient by pressing the Menu Program select button.     
Food type will highlight by scrolling. The light of the selected cycle will illuminate, and the light above the Start/Pause will blink.


9. Press the Start Button to begin cooking. 

10. The display will show a clockwise circle, signaling the unit is heating. The light above the display will illuminate the “Cook” icon. Once the unit reaches temperature, the time will begin counting down and the unit will beep signaling the cooking has begun.
11. Once the cooking time has elapsed, the unit will beep several times. The display will read “00” and the icons illuminated will change from “Cook” to “Done”. The timer will count up to signal the amount of time the cooking cycle has ended. At this point, the cooked food can be checked and other ingredients added before the mix cycle. Close lid and proceed to the next step.

For recipes with Fish:

Fish recipes do not need a long cooking time. After cooking process and before Mixing/Dispensing, add fish to the top of the cooked mixture.

The Mix/Dispense Cycle



12. Once Cooking cycle is complete and the unit has beeped, additional foods or supplements can be added to the mixture. (See Food Ingredient chart on page 20). Canned fish, blueberries or rolled oats are some examples. Press the lid button to open the lid, add your ingredients, and close the lid.
13. Place a large bowl of 4" max height (bowl volume is 2–3 quarts) in front of the extrusion vent. You will need to turn or move the dispensed mixture to avoid overflowing.
14. Press the “Mix and Dispense Cycle” button; it will illuminate. Press the Start button  to begin mixing, grinding, and dispensing your recipe.
15. The Process of Mix / Dispense is as follows. The icons will illuminate showing the operating status. Automatic Mixing and Dispensing Function:

- 10 seconds of Mixing >>
- 60 seconds of Dispensing <<
- Reverse to 10 seconds of mixing >>
- 60 seconds of Dispensing <<
- Reverse to 10 seconds of mixing >>
- 60 seconds of Dispensing <<
- Reverse to 10 seconds of mixing >>
- 90 seconds of Dispensing <<

Total time: 5 minutes 10 seconds

This process is optimum for mixing and dispensing.

16. CAUTION: The dispensed mixture will be steaming and hot.

17. Once the dispense cycle has complete, the unit will beep. Open the lid to verify that all the mixture has been dispensed. If there is still mixture in the inner pot, close the lid and repeat the dispense process until complete. Press “Dispense” and “Start”.  
A few more minutes may be needed to finish emptying the inner pot.

18. Depending on the type of mixture, there may be some food mixture that has not been dispensed from the pot. Turn off and unplug the unit from the power. Let it cool enough to handle.
19. Once the unit has cooled and safe to handle, begin the disassembly and cleaning process. Press the inner pot release button and remove the inner pot. Begin the inner pot disassembly process. You can scrape up any remaining mixture to add to your processed recipe.

Cleaning Instructions

Be sure to unplug before cleaning the unit.

Once food is dispensed, turn off the TPK and let it cool. Disassemble the auger and mixing paddle for cleaning after each use. It is important to keep the unit clean and free of food particles, which may contaminate the next recipe.

1. Remove the dispenser cover panel.
2. Twist the Extrusion Discharge Cap to unlock and remove the cap.
3. Remove the die plate and cutter from the shaft. Slide the auger screw shaft out of the unit.
4. Remove the auger tube.
5. Remove the mixing paddle from inside the pot by sliding it forward, away from the motor drive. Let the smaller paddle slide into the opening.
6. Press the pot release button.
7. Lift the pot from the housing.
8. Wash all parts using warm soapy water. Scrub with the supplied brush to remove any bits of food mixture.
9. We recommend washing the metal die and cutter by hand. You can wash the remaining parts by hand or place them in the dishwasher—top rack only!
10. With the Lid open, Remove the Lid Steam Cover by prying out from the top. Wash and Dry Thoroughly. Reinstall by aligning bottom tabs and then pressing top in place.
11. Remove Steam Cap by pulling upward. Wash the cap as well as the inner well. Replace cap by pressing in place.

*** We recommend placing all plastic parts on the top shelf of your dishwasher.**

*** The bottom shelf of your dishwasher has a heating element beneath it, which can warp or degrade the parts during the drying cycle.**

Once clean, dry thoroughly and reassemble the TPK for your next use.

Any other servicing should be performed by an authorized service representative.

NOTE: It is recommended to hand wash the cooking pot to preserve the ceramic non-stick coating.

Storage

1. Unplug the device.
2. Re-assemble parts and make unit ready for next use.
3. Store in a clean, dry place.

Troubleshooting

SYMPTOM	POSSIBLE CAUSE	SOLUTION
Unit will not operate.	The appliance is not plugged in. The power outlet is off.	Plug the power cord into a wall socket. Check outlet to make sure there is power.
Error Messages displayed on Panel	Display reads "Lid". Display reads " POT". Display reads "Pan".	Close the top lid. Make sure Pot is in the unit and seated properly. Press front Cover Panel in place.
Food mixture remains in the pot.	Silicone paddle tips are missing or worn.	Replace paddle tips
Food Is Not Cooked Completely	Ingredients used require more time to cook. Incorrect food type was selected.	Close cover and press cook cycle. Cook for an additional 10 minutes. Check food. If cooked properly, press Mix/Dispense.
Food Mixture is too wet.	Too much liquid was used in the recipe.	Stop Dispense cycle, Start Cook process for an additional 10 min. Check. Continue with Mix/Dispense cycle.
Food Mixture is too dry.	Too little liquid was used in the recipe.	Stop the Dispense cycle. Open the lid and add a small amount of liquid. Restart Mix/Dispense Cycle.
Food mixture stopped dispensing.	The auger opening is clogged with a large piece of one of the ingredients. Cycle is complete	Open Lid. Clear auger if obstruction is visible. Close the lid. Reverse auger by pressing the mix button. Mix for a few seconds. Restart Mix/Dispense cycle. If unit has completed cycle, open lid and check if mixture has been dispensed. Scrape mixing paddle and ends of the pot. Close lid and press Dispense button and run for a minute or two.
My unit is leaking from the dispense opening.	Dispenser/Extrusion discharge cap is not fully closed	Press lid to fully close.

FAQ (Frequently Asked Questions)

How can I contact the Total Pet Kitchen team?

ANSWER: Email at: Contact@wyseproducts.com

What size do I need to prep my ingredients?

ANSWER: For best performance, we recommend cutting ingredients into 1/2" to 3/4" size pieces. Ground meats work best. Non-ground meats should be free of tendons and bones. Baby carrots should be cut to 1/2" size pieces.

Can I use meats with bones?

ANSWER: No, the TPK unit will not grind bones.

Can I use frozen vegetables?

ANSWER: Yes. Frozen vegetables are a great and easy to use and will defrost as unit heats and cooks. Cut large chunks into proper size pieces.

Can I make ingredient substitutions to the recipes?

ANSWER: Yes, the Total Pet Kitchen allows you to custom make the foods your pet loves. It is recommended to follow the protein/vegetable/grain ratios. Consult with your veterinarian on your pets' dietary needs.

Is it important to follow the recipes exactly?

ANSWER: It is recommended to follow the ratios of protein/vegetables/grains/liquids to have the correct consistency and nutritional content. Ingredients can be varied. The liquid amounts should remain as listed in recipes as too much liquid will make a very wet mixture. Consult with your veterinarian on your pets' dietary needs.

Do I need to make a full batch?

ANSWER: No, less than a full batch can be made. Follow the recommended ratios of protein/vegetables/grains/liquids. A convenient ration calculator has been provided and can be found on the website. Simply enter the protein ingredient amount and ratios of vegetables, grains, and liquids are calculated.

How long can I store the food mixture for?

ANSWER: Food can be stored in the refrigerator for 3-4 days in a properly sealed container. Food can be frozen for a longer storage period. It is recommended to vacuum seal the mixture for best results.

Can I freeze the fresh-made dog food?

ANSWER: Yes, food can be frozen for a longer storage period. It is recommended to vacuum seal the mixture for best results.

What is the difference between canned dog food and Total Pet Kitchen food?

ANSWER: Most canned dog foods are mass produced and use inferior ingredients. Total Pet Kitchen uses the ingredients selected by you. Fresh, healthy ingredients make up the fresh nutritious pet food. Dogs require a high protein content, and most canned foods meet the lowest limits. Recipes for the Total Pet Kitchen have 40-60% protein content.

What amount of fresh homemade food should I feed my pet?

ANSWER: The amount of food a pet should consume is based on body weight, age, and activity level. The general guideline of fresh pet food a dog needs is 2.5% of their body weight per day.

Chart below is for guidance:

Pet Weight		Guideline: Amount to Feed		
LB	OZ	OZ	LB	CUPS
10	160	4	0.25	0.50
20	320	8	0.50	1.00
30	480	12	0.75	1.50
40	640	16	1.00	2.00
50	800	20	1.25	2.50
60	960	24	1.50	3.00
70	1,120	28	1.75	3.50
80	1,280	32	2.00	4.00
90	1,440	36	2.25	4.50
100	1,600	40	2.50	5.00

What if I need to make multiple batches of food for my pets? Do I need to clean before each use?

ANSWER: Multiple batches of food can be made without fully cleaning if made one after the other. We suggest wiping out any remaining food and clean the extrusion die and blade. A second pot and mixing/dispensing assembly could be purchased to make an easy prep and switch.

Are the food contact parts in the Total Pet Kitchen safe for my pet?

ANSWER: The TPK uses materials that are food-grade safe and BPA free. The materials have been tested to FDA standards. The aluminum pot is ceramic coated and PTFE/PFOA free.

What is the cooking temperature of the Total Pet Kitchen?

ANSWER: The TPK cooks foods between 198°F and 248°F. The unit preheats before the program timer begins.

Making the Transition to Homemade Pet Food

Every pet is unique, so transitioning to fresh food should be gradual. Consult with your veterinarian or pet nutritionist to ensure your pet's dietary needs are met. A smooth transition plan might look like this:

- Days 1-3: 25% TPK food, 75% current diet
- Days 4-6: 50% TPK food, 50% current diet
- Days 7-9: 75% TPK food, 25% current diet
- Days 10-14: 100% TPK food

Food Ingredient Chart

Recipe Ingredients

Ratios

Protein	30–50%
Vegetables	10–15%
Grains	10–15%
Liquid	10%
Supplements	Tablespoon
Fruits	Sparingly
Oils	1–2 oz.
Additives	¼ – ½ cups

Programs

Beef	Beef, Ground Beef, Beef Livers, Lamb, Pork: 45 min.
Poultry	Chicken, Turkey, Turkey Livers, Chicken Hearts: 45 min.
Fish	Salmon, Tuna, Whitefish: 35 min. Add fish at end of cooking cycle and before Mixing/Dispense cycle.
Dry	No grain or Liquids: 36 min. and mix every 2 minutes

Proteins	Vegetables	Grains	Liquid
Chicken Turkey Lean Beef Lamb Pork Salmon Tuna Whitefish Chick Peas *Chicken Livers *Chicken Hearts *Beef Livers *Use only 10% of total protein content.	Broccoli Carrots Pumpkin Peas Celery Cucumber Spinach Kale Green Beans Cauliflower Squash Bell Peppers Watercress Radish Turnips Corn Sweet Potatoes Potatoes	Brown Rice White Rice Barley Oats Lentils Quinoa	Water Low-Sodium Chicken Broth Low-Sodium Beef Broth
Supplements	Fruits	Oils	Additives
Multi-Vitamins Probiotics Nutritional Supplements Wagtritious	Apples Blueberries Blackberries Banana Watermelon Mangoes Pineapples	Olive Oil Coconut Oil	Flax Seeds Bone Meal Dried Egg Shells Cottage Cheese Wheat Germ Sardines Canned Tuna Canned Salmon Eggs Beans

Recipes

Chicken Vegetable & Brown Rice Dinner 1001










*Use the 10 mm extrusion die.

	Ingredient	Group	Ratio%	Volume Equivalent
40 oz.	Chicken Breast (1/2" diced)	Protein	40%	5 cups
10 oz.	Chicken Liver (1" diced) **	Protein	10%	1.25 cups
10 oz.	Broccoli & Stems (Cut into 3/4" pieces)	Vegetable	10%	1.25 cups
10 oz	Carrots (peeled & cut into 3/4" pieces)	Vegetable	10%	1.25 cups
10 oz	Pumpkin (skin peeled, no seeds, cut into 1" pieces)	Vegetable	10%	1.25 cups
1.25 cups	Brown Rice	Grain	10%	1.25 cups
1.25 cups	Water	Liquid	10%	1.25 cups
Total: 100 oz. (6 lb. 4 oz.) or 12½ cups			100%	12.5 cups

**Use only 10% of total protein content.

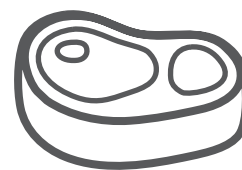
Poultry Operation

Chicken: 40 minutes

- Cut ingredients into 1/2" size pieces.
- Measure ingredients to the amounts listed in the recipe.
- Assemble the unit for use.
- Plug unit into a grounded 120v electrical outlet.
- Load the ingredients in the following order: **Liquid, Grains, Proteins, Vegetables.**
- Close the Lid.
- Press the **Power On Button**  Ensure the Extrusion Cap is snapped closed.
- Press the **Menu Button**  to select food type. Press to highlight **Poultry** .
- Press the **Start Button**  to begin cooking.
- The unit will gently come to temperature - once the correct temperature is achieved, and the cooking timer will start automatically.
- Once the Cooking cycle completes, the Unit will beep.
- Place a round bowl under the output.
- Press **Mix/Dispense Button**  The Unit will mix and then automatically reverse direction and dispense the food.
- Rotate the bowl as food dispenses to prevent overspill.
- When dispensing is complete, open the lid and check for any remaining mixture. Scrape if needed.
- If food remains, close the lid, press the **Dispense**  button, then press **Start**  to finish.
- Once the unit cools down, disassemble the parts and wash them thoroughly.



Beef Vegetable & Barley Dinner 2001










*Use the 12 mm extrusion die.

Ingredient	Group	Ratio%	Volume Equivalent
40 oz. Beef Top Round (1/2" diced)	Protein	40%	5 cups
10 oz. Beef Liver (1" diced) **	Protein	10%	1.25 cups
10 oz. Broccoli & Stems (Cut into 3/4" pieces)	Vegetable	10%	1.25 cups
10 oz. Carrots (peeled & cut into 3/4" pieces)	Vegetable	10%	1.25 cups
10 oz. Pumpkin (skin peeled, no seeds, cut into 1" pieces)	Vegetable	10%	1.25 cups
1.25 cups Barley	Grain	10%	1.25 cups
1.25 cups Low-Sodium Beef Stock or Water	Liquid	10%	1.25 cups
Total: 102 oz. (6 lb. 4 oz.) or 12½ cups		100%	12.5 cups

**Use only 10% of total protein content.

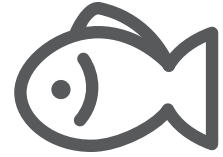
Beef Operation

Beef: 45 minutes

1. Cut ingredients into ½" size pieces.
2. Measure ingredients to the amounts listed in the recipe.
3. Assemble the unit for use.
4. Plug unit into a grounded 120v electrical outlet.
5. Load the ingredients in the following order: **Liquid, Grains, Proteins, Vegetables.**
6. Close the Lid.
7. Press the **Power On Button**.  Ensure the Extrusion Cap is snapped closed.
8. Press the **Menu Button**  to select food type. Press to highlight **Beef**. 
9. Press the **Start Button**. 
10. The unit will begin to heat — once the correct temperature is achieved, the cooking timer will start automatically.
11. Once the Cooking cycle completes, the Unit will beep.
12. Place a round bowl under the output.
13. Press **Mix/Dispense Button**.  The Unit will mix and then automatically reverse direction and dispense the food.
14. Rotate the bowl as food dispenses to prevent overspill.
15. When dispensing is complete, open the lid and check for any remaining mixture. Scrape if needed.
16. If food remains, close the lid, press the **Dispense**  button, then press **Start**  to finish.
17. Once the unit cools down, disassemble the parts and wash them thoroughly.



Cod & Salmon Stew 3001










*Use the 10 mm extrusion die.

	Ingredient	Group	Ratio%	Volume Equivalent
32 oz.	Cod filets (no bones, cut into 2" pieces or smaller)	Protein	31%	4 cups
8 oz.	Salmon (no bones, cut into 2" pieces or smaller)	Protein	8%	1 cup
10 oz.	Green Beans (Cut into 1" pieces)	Vegetable	10%	1.25 cups
10 oz	Sweet Potatoes (peeled & cut into 3/4" pieces)	Vegetable	10%	1.25 cups
10 oz	Carrots (peeled & cut into 3/4" pieces)	Vegetable	10%	1.25 cups
10 oz	Pumpkin (skin peeled, no seeds, cut into 1" pieces)	Vegetable	10%	1.25 cups
1.25 cups	Brown Rice	Grain	10%	1.25 cups
1.5 cups	Low-Sodium Chicken Stock or Water	Liquid	12%	1.5 cups
Total: 102 oz. (6 lb. 6 oz.) or 12 3/4 cups			100%	12.75 cups

Fish Operation

Fish: 35 minutes

- Cut ingredients into 1/2" size pieces.
- Measure ingredients to the amounts listed in the recipe using the measuring cups provided.
- Assemble the unit for use.
- Plug unit into a grounded 120v electrical outlet.
- Load the ingredients in the following order: **Liquid, Grains, Proteins, Vegetables.**
- Close the Lid.
- Press the **Power On Button**.  Ensure the Extrusion Cap is snapped closed.
- Press the **Menu Button**  to select food type. Press to highlight **Fish**. 
- Press the **Start Button**. 
- The unit will begin to heat — once the correct temperature is achieved, the cooking timer will start automatically.
- Once the Cooking cycle completes, the Unit will beep.
- Place a round bowl under the output.
- Press **Mix/Dispense Button**.  The Unit will mix and then automatically reverse direction and dispense the food.
- Rotate the bowl as food dispenses to prevent overspill.
- When dispensing is complete, open the lid and check for any remaining mixture. Scrape if needed.
- If food remains, close the lid, press the **Dispense**  button, then press **Start**  to finish.
- Once the unit cools down, disassemble the parts and wash them thoroughly.



Dry/Grain Free Food 4001










*Use the 10 mm extrusion die.

	Ingredient	Group	Ratio%	Volume Equivalent
40 oz.	Chicken Breast (1/2" diced)	Protein	38%	5 cups
18 oz.	Chick Peas (2 cans)	Protein	17%	2.25 cups
10 oz.	Green Peas	Vegetable	9%	1.25 cups
12 oz.	Sweet Potatoes (peeled & cut into 3/4" pieces)	Vegetable	11%	1.5 cups
10 oz.	Spinach	Vegetable	9%	1.25 cups
10 oz.	Apples	Fruit	9%	1.25 cups
3	Eggs (whites & yolks)	Protein	3%	0.375 cups
1/2 cup	Chia Seeds	Protein	3%	0.25 cup
Total: 106 oz. (6 lb. 10 oz.) or 13¼ cups			100%	13.125 cups

Dry Operation

Dry: 36 minutes (mixes every 2 minutes)

- Cut ingredients into 1/2" size pieces.
- Measure ingredients to the amounts listed in the recipe.
- Assemble the unit for use.
- Plug unit into a grounded 120v electrical outlet.
- Load the ingredients in the following order: **Liquid, Grains, Proteins, Vegetables.**
- Close the Lid.
- Press the **Power On Button**.  Ensure the Extrusion Cap is snapped closed.
- Press the **Menu Button**  to select food type. Press to highlight **Dry**. 
- Press the **Start Button**. 
- The unit will gently come to temperature - once the correct temperature is achieved, and the cooking timer will start automatically.
- Once the Cooking cycle completes, the Unit will beep.
- Place a round bowl under the output.
- Press **Mix/Dispense Button**.  The Unit will mix and then automatically reverse direction and dispense the food.
- Rotate the bowl as food dispenses to prevent overspill.
- When dispensing is complete, open the lid and check for any remaining mixture. Scrape if needed.
- If food remains, close the lid, press the **Dispense**  button, then press **Start**  to finish.
- Once the unit cools down, disassemble the parts and wash them thoroughly.



Chicken & Cod 5001










*Use the 10 mm extrusion die.

Ingredient	Group	Ratio%	Volume Equivalent
32 oz. Chicken Breast	Protein	50%	4 cups
12 oz. Cod	Protein	19%	1.5 cups
10 oz. Sweet Potato	Vegetable	25%	2 cups
1.25 cups Water	Liquid	6%	0.5 cup
Total: 64oz. (4 lb) or 8 cups		100%	8 cups

Poultry Operation

Chicken: 40 minutes

1. Cut ingredients into ½" size pieces.
2. Measure ingredients to the amounts listed in the recipe.
3. Assemble the unit for use.
4. Plug unit into a grounded 120v electrical outlet.
5. Load the ingredients in the following order: **Liquid, Grains, Proteins, Vegetables.**
6. Close the Lid.
7. Press the **Power On Button**  Ensure the Extrusion Cap is snapped closed.
8. Press the **Menu Button**  to select food type. Press to highlight **Poultry** .
9. Press the **Start Button**  to begin cooking.
10. The unit will gently come to temperature - once the correct temperature is achieved, and the cooking timer will start automatically.
11. Once the Cooking cycle completes, the Unit will beep.
12. Place a round bowl under the output.
13. Press **Mix/Dispense Button**  The Unit will mix and then automatically reverse direction and dispense the food.
14. Rotate the bowl as food dispenses to prevent overspill.
15. When dispensing is complete, open the lid and check for any remaining mixture. Scrape if needed.
16. If food remains, close the lid, press the **Dispense**  button, then press **Start**  to finish.
17. Once the unit cools down, disassemble the parts and wash them thoroughly.



Chicken 5002










*Use the 10 mm extrusion die.

	Ingredient	Group	Ratio%	Volume Equivalent
40 oz.	Chicken Breast	Protein	61%	5 cups
16 oz.	Chicken Liver	Protein	9%	0.75 cup
12 oz.	Potato	Vegetable	18%	1.5 cups
4 oz	Green Beans	Vegetable	6%	0.5 cup
1/2 cup	Water	Liquid	6%	0.5 cup
Total: 66 oz. (4 lb. 2 oz.) or 8 1/4 cups			100%	8.25 cups

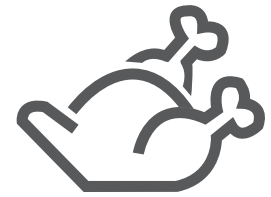
Poultry Operation

Chicken: 40 minutes

1. Cut ingredients into 1/2" size pieces.
2. Measure ingredients to the amounts listed in the recipe.
3. Assemble the unit for use.
4. Plug unit into a grounded 120v electrical outlet.
5. Load the ingredients in the following order: **Liquid, Grains, Proteins, Vegetables.**
6. Close the Lid.
7. Press the **Power On Button**  Ensure the Extrusion Cap is snapped closed.
8. Press the **Menu Button**  to select food type. Press to highlight **Poultry** .
9. Press the **Start Button**  to begin cooking.
10. The unit will gently come to temperature - once the correct temperature is achieved, and the cooking timer will start automatically.
11. Once the Cooking cycle completes, the Unit will beep.
12. Place a round bowl under the output.
13. Press **Mix/Dispense Button**  The Unit will mix and then automatically reverse direction and dispense the food.
14. Rotate the bowl as food dispenses to prevent overspill.
15. When dispensing is complete, open the lid and check for any remaining mixture. Scrape if needed.
16. If food remains, close the lid, press the **Dispense**  button, then press **Start**  to finish.
17. Once the unit cools down, disassemble the parts and wash them thoroughly.



Turkey 5003










*Use the 10 mm extrusion die.

	Ingredient	Group	Ratio%	Volume Equivalent
32 oz.	Turkey Breast	Protein	50%	4 cups
8 oz.	Chicken Liver	Protein	13%	1 cup
12 oz.	Sweet Potato	Vegetable	19%	1.5 cups
8 oz.	Peas	Vegetable	13%	1 cup
4 oz.	Water	Liquid	6%	0.5 cup
Total: 64oz. (4 lb) or 8 cups			100%	8 cups

Poultry Operation

Chicken: 40 minutes

1. Cut ingredients into 1/2" size pieces.
2. Measure ingredients to the amounts listed in the recipe.
3. Assemble the unit for use.
4. Plug unit into a grounded 120v electrical outlet.
5. Load the ingredients in the following order: **Liquid, Grains, Proteins, Vegetables.**
6. Close the Lid.
7. Press the **Power On Button**  Ensure the Extrusion Cap is snapped closed.
8. Press the **Menu Button**  to select food type. Press to highlight **Poultry** .
9. Press the **Start Button**  to begin cooking.
10. The unit will gently come to temperature - once the correct temperature is achieved, and the cooking timer will start automatically.
11. Once the Cooking cycle completes, the Unit will beep.
12. Place a round bowl under the output.
13. Press **Mix/Dispense Button**  The Unit will mix and then automatically reverse direction and dispense the food.
14. Rotate the bowl as food dispenses to prevent overspill.
15. When dispensing is complete, open the lid and check for any remaining mixture. Scrape if needed.
16. If food remains, close the lid, press the **Dispense**  button, then press **Start**  to finish.
17. Once the unit cools down, disassemble the parts and wash them thoroughly.



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