

Food Ingredient Chart

Recipe Ingredients	Programs
Ratios	Beef Beef, Ground Beef, Beef Livers, Lamb, Pork: 45 min.
Protein 30–50%	Poultry Chicken, Turkey, Turkey Livers, Chicken Hearts: 45 min.
Vegetables 10–15%	Fish Salmon, Tuna, Whitefish: 35 min. Add fish at end of cooking cycle and before Mixing/Dispense cycle.
Grains 10–15%	Dry No grain or Liquids: 36 min. and mix every 2 minutes
Liquid 10%	
Supplements Tablespoon	
Fruits Sparingly	
Oils 1–2 oz.	
Additives ¼ – ½ cup	

<p>Proteins</p> <ul style="list-style-type: none"> Chicken Turkey Lean Beef Lamb Pork Salmon Tuna Whitefish Chick Peas *Chicken Livers *Chicken Hearts *Beef Livers <p>*Use only 10% of total protein content.</p>	<p>Vegetables</p> <ul style="list-style-type: none"> Broccoli Carrots Pumpkin Peas Celery Cucumber Spinach Kale Green Beans Cauliflower Squash Bell Peppers Watercress Radish Turnips Corn Sweet Potatoes Potatoes 	<p>Grains</p> <ul style="list-style-type: none"> Brown Rice White Rice Barley Oats Lentils 	<p>Liquid</p> <ul style="list-style-type: none"> Water Low-Sodium Chicken Broth Low-Sodium Beef Broth
<p>Supplements</p> <ul style="list-style-type: none"> Multi-Vitamins Probiotics Wagtritious Nutritional Supplements 	<p>Fruits</p> <ul style="list-style-type: none"> Apples Blueberries Blackberries Banana Watermelon Mangoes Pineapples 	<p>Oils</p> <ul style="list-style-type: none"> Olive Oil Coconut Oil 	<p>Additives</p> <ul style="list-style-type: none"> Flax Seeds Bone Meal Dried Egg Shells Cottage Cheese Wheat Germ Sardines Canned Tuna Canned Salmon Eggs Beans

Food Size Reference

Please consult with your veterinarian before making any changes to your pet's diet. More nutritional information can be found at: www.totalpetkitchen.com.



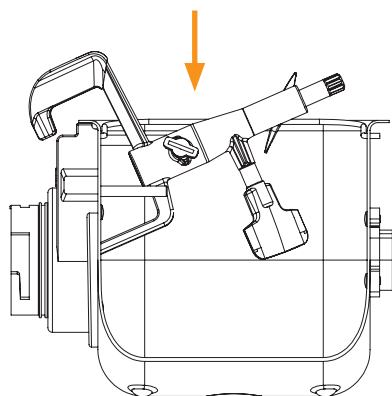
Cut your ingredients into approximately 1/2" – 1" size pieces.



Assembly

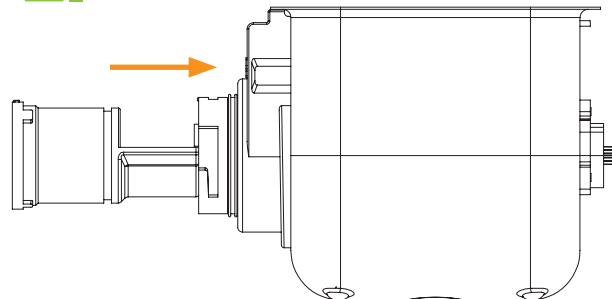
Please wash all internal parts before use.

1.



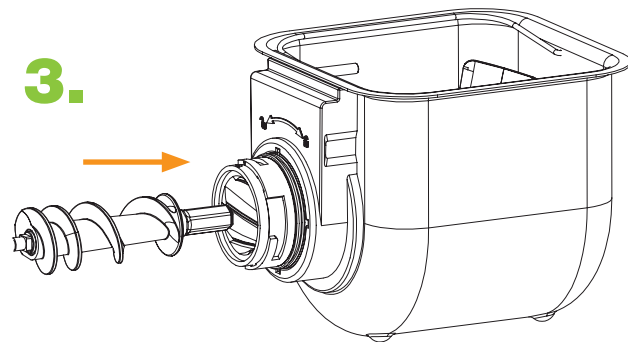
Install the Mixing Paddle Assembly into the Pot.

2.



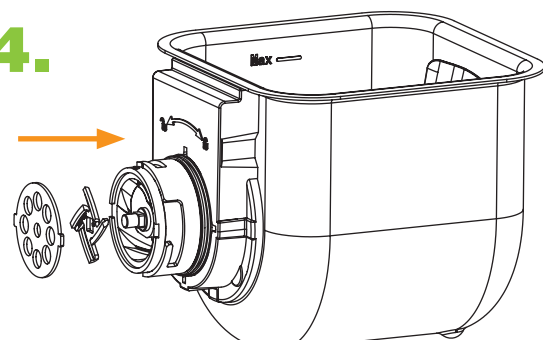
Install the Discharge Tube.

3.



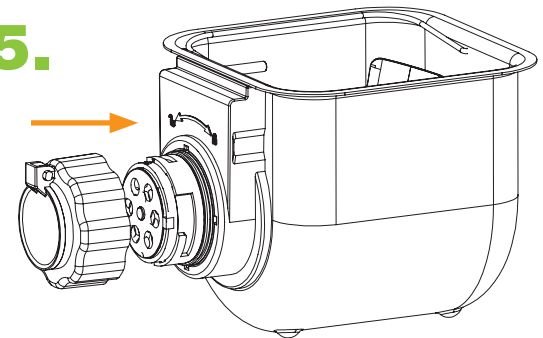
Insert the Auger Screw. Place Pot Front cover plate as shown.

4.



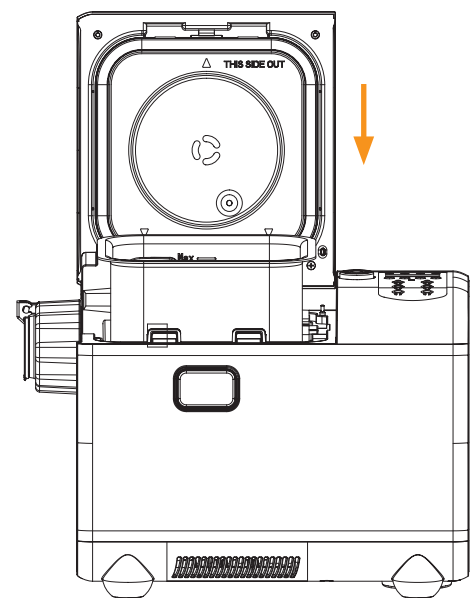
Install the Extrusion Grinder Blade. Grinder blade sharp side should face outward to the die plate.

5.



Install the Extrusion Discharge Cap and twist clockwise to lock position.

6.



Place Pot with Auger/Mixing Assembly into Main Unit.

Quick Start Operation



1. Prepare unit; select recipe; prep and measure ingredients.



2. Add liquid.



3. Add grains.



4. Add protein.



5. Add vegetables.



6. Power ON.



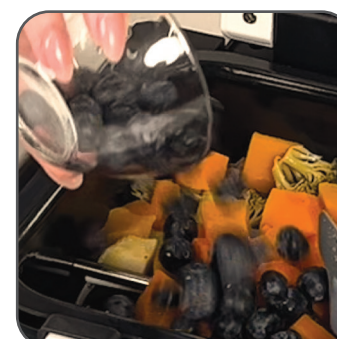
7. Select MENU PROGRAM.



8. Press START.



9. Unit begins heating and then cooking.



10. After cooking and BEEP, add supplement ingredients.



11. Press MIX/DISPENSE.



12. Place bowl under outlet / food dispenser.