

# Fusion Xcelerator™

## OWNER'S MANUAL

For Model FX770 (800 watts)  
For Model FX770-P (1000 watts)

### IMPORTANT

Do not use Fusion Xcelerator™ until you have read this entire manual thoroughly. Warranty information inside.



## THE MOST IMPORTANT KEY...

...to good health and fitness is a nutritious diet. Selecting and preparing foods for a healthy lifestyle can be costly and very time consuming. You can spend hundreds of dollars on kitchen appliances and endless time chopping, dicing, blending and processing fresh foods in order to release their nutrients and vitamins.

Thanks to your decision to own a Fusion Xcelerator™, you will now save a lot of time and money preparing all your favorite healthy drinks, shakes and countless other food recipes that will satisfy you and your family as you travel on the path to better health.

The unit's unique shape and design, combined with more than 800 watts of power, will enable you to prepare one-step meals in seconds. Unlike other units, the Fusion Xcelerator™ breaks down and emulsifies fresh fruits, veggies and other foods to the cellular level, peels and all, allowing the human body to absorb and process more of their valuable nutrition more easily.

The Fusion Xcelerator™ has been designed to provide you and your family with many years of delicious and healthy fresh food recipes... but before you begin it is very important that you read this entire manual, making certain that you are totally familiar with its operation and precautions.

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## IMPORTANT SAFEGUARDS

When using electrical appliances basic safety precautions should always be followed, including:

- Read and follow all instructions carefully.
- Fusion Xcelerator™ has a polarized plug. To reduce the risk of electric shock, this plug will fit in an outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, do not use the appliance and consult an electrician.
- Do not immerse the plug, cord or base in water or liquids.
- Keep hands and utensils away from the cutting blades while in operation to reduce the risk of personal injury or damage to the unit. A rubber spatula may be used, but only when the unit is unplugged.
- To avoid unit overheating and possible motor damage never operate the unit for more than one minute at a time. If the motor stops working due to overheating, unplug the unit and let it cool for a few hours before using it again. Your Fusion Xcelerator™ has an internal "shut off" device that shuts off the unit when it overheats. Letting the unit cool down should allow the Power Base to reset.
- Do not operate any appliance with a damaged cord or plug.
- Unplug the Fusion Xcelerator™ when not in use, or while assembling, disassembling or cleaning.
- Always use your Fusion Xcelerator™ on a clean, flat, smooth, dry surface that will work well with the unit's "suction grip" feet.
- Always completely assemble the blade and mixing cup before connecting to the Power Base.
- The use of attachments or parts not recommended or sold by the manufacturer may cause personal injury or damage to the unit and will void the manufacturer's warranty.
- Do not allow cord to come in contact with hot surfaces.
- Never leave the Fusion Xcelerator™ unattended while it is in "running" mode.
- This appliance should never be operated by children and special care should be taken when the unit is in use in their presence.
- Never place the cutting blade on the Power Base without a mixing cup properly attached.
- Do not attempt to operate unit by defeating the interlock mechanism.
- Be certain that blade is completely and firmly screwed on to the mixing cups before operating appliance.
- Do not use the Fusion Xcelerator™ outdoors or in wet conditions.
- Blades are sharp. Handle carefully.
- Do not use any Fusion Xcelerator™ parts or accessories for cooking or heating in a microwave oven.
- Always plug the electrical cord directly into the wall outlet. Never use this unit with an extension cord of any kind.
- Anyone who has not fully read and understood all operating and safety instructions contained in this manual is not qualified to operate or clean this appliance.

**SAVE THESE INSTRUCTIONS**

For Household Use Only

## PARTS AND ACCESSORIES

**IMPORTANT:** Your Fusion Xcelerator™ has been shipped with the components shown below. Check everything carefully before use. If any part is missing or damaged, do not use this product and contact shipper using the customer service number located on back of this owner's manual.



A

- A. Travel Cup Lid
- B. Travel Cup
- C. 24 oz. Cup
- D. 12 oz. Cup
- E. Drinking Ring

- F. Storage Lid
- G. Dual Blade
- H. Quad Blade
- I. Power Base



B



C



D



E



F



G



H



I

## PARTS AND ACCESSORIES

**IMPORTANT:** Before first use, wash parts and accessories (not the Power Base) in warm soapy water. Rinse carefully to remove all soap residue and hand dry with a clean towel. Avoid hand and finger contact with sharp blades.

**NOTE:** Fusion Xcelerator™ system components, with the exception of the Power Base, are "Top Shelf" dishwasher safe. See Care and Cleaning on page 10.

**WARNING:** Never immerse the Power Base in water or liquid of any kind. After making certain it is unplugged, you may clean the outer surface of the Power Base with a damp soapy cloth, making sure to dry it thoroughly before plugging it back into the wall socket.

### THE POWER BASE I

This is the heart of the Fusion Xcelerator™ system. The Power Base delivers up to 23,000 RPM of chopping power to the selected blade component, guaranteeing perfect recipe results every time. It is important not to run the Power Unit for more than one minute during any cycle to avoid overheating and "shut off." Many blending cycles take as few as 10 seconds for completion. Should "overheating" occur, see page 3, bullet 5, of this manual.

### THE XCELERATOR CUPS B C D

These cup components are multi-purpose. They are used for mixing and processing as well as serving. All three cups may be used with either of the blade components, and all of the lids.

**12 oz. cup (D)** is perfect for individual or smaller portions.

**24 oz. cup (C)** accommodates larger recipes.

**"Keep Cold" Travel Cup (B)** has a removable bottom and thermal inner wall construction that allows you to fill it with water and freeze it... keeps drinks ice cold for extended periods. Perfect for "Smoothies On The Go."

### XCELERATOR RINGS AND LIDS A E F

All 3 of these components may be used with any of the cups.

**Travel/Serving multi purpose lid (A)** comes in handy when pouring smaller individual portions. Its "Easy Carry Handle" makes any cup portable.

**Drinking Ring (E)** adds a finished edge to any cup, makes pouring or drinking easier.

**Storage Lid (F)** Fits all cups... perfect for storage or travel.

### XCELERATOR POWER BLADES G H

Blade selection is based on recipe and required processing task.

**Dual Blade (G)** is recommended for grinding or chopping dry ingredients such as coffee, nuts, spices, stick cinnamon, pepper corns, flax seeds, dried peppers, etc.

**Quad Blade (H)** works best for liquids, soups, smoothies and pureeing, mixing and blending. Also can be used for grinding meat, coarse chopping and grating.

**NOTE:** Before experimenting on your own, use recipe guide for proper use of cups, blades and lids.

# GETTING STARTED



## STEP 1

Select your favorite recipe. Choose the proper cup and blade. Place the ingredients in the cup. Do not load ingredients all the way to the top. Leave some headspace for the blade to operate freely. If your recipe requires liquid ingredients, do not add liquids above the MAX line.



## STEP 2

Using a clockwise motion, attach the blade housing to the cup with the ingredients. Hand tighten until you feel some resistance from the seal located in the base of the blade housing.



## TIPS | SHAKE AND TAP

Some recipes call for ingredients that are thick or chunky. This could result in uneven consistency. To be certain that everything is evenly mixed, sometimes you must pause the process... remove the cup and blade assembly, then using both hands shake vigorously using an up and down motion.

# GETTING STARTED



## STEP 3

Before connecting the power cord from the Base Unit to the AC outlet, attach the assembled cup and blade to the base with a downward motion, making sure that the tabs from the cup are aligned with the base unit as shown left.

Plug power cord into the AC outlet. Hold the cup firmly and turn clockwise. The Fusion Xcelerator™ is now powered on and running.

Run for time specified by recipe. Do not allow the unit to run longer than 1 minute during any operation to avoid overheating.

## "KEEP COLD" TRAVEL CUP

This cup has a unique feature... an inner core that can be filled with tap water and frozen. Like the other cups, it can be used for processing with the Power Base. A smoothie or shake processed in a frozen Travel Cup will remain cold for extended periods.

**TIP:** Many recipes, especially desserts, will process better in a colder environment.

To add water to the inner core, simply unscrew the cup's base and fill with water.

**NOTE:** Do not fill the inner core to the very top. Leave room, as water expands when frozen which over time may cause the cup wall to crack.



## SUGGESTED USE

The Fusion Xcelerator™ is much more than just a great way to make healthy smoothies and shakes. You'll soon discover it to be your "go-to" kitchen helper. Here are some suggestions for everyday use.

### Fresh Ground Coffee

Nothing says good morning like fresh ground coffee prepared in seconds for brewing without the need for any additional kitchen appliance. Place enough beans for a cup or a pot in the 12 oz. cup. Using the Dual Blade, assemble the unit as described on page 6. Run the unit until the beans are ground to your taste. The finer the grind the stronger the coffee.



### Chopping Onions, Garlic, Celery and Carrots

Remove all inedible parts such as onion skin. Rough cut into pieces that will fit in the 12 oz. cup. Using the Quad Blade, assemble the unit as described on page 4. Run the Fusion Xcelerator™ in short 2 to 4 second bursts. To insure even chopping, follow the Shake and Tap directions on page 6.

### Freshly Ground Spices

Pre-ground spices deteriorate with age and are no match for the rich flavor your recipes will have when you grind them as you need them. Peppercorns, dried chilis, stick cinnamon, nutmeg, cloves, fennel seeds, coriander and cumin, to name a few, all have infinitely more flavor and body when freshly ground. Using the Dual Blade, assemble the unit as described on page 6. Run the unit in short bursts until the spices have the proper texture. **NOTE: Cloves, star anise and fennel seeds must be processed together with other ingredients, otherwise they may damage the cup. When grinding ingredients, such as cloves, cinnamon, and fennel seeds, cup may become discolored.**



### Chopped Fresh Herbs

Nothing adds flavor to a homemade recipe like freshly chopped herbs. Using the 12 oz. cup, add herbs, being sure to remove large stems. Using the Quad Blade, assemble the unit as described on page 6. Run the Fusion Xcelerator™ in short 2 to 4 second bursts. To insure even chopping, follow the Shake and Tap directions on page 6.

## SUGGESTED USE

### Fresh Ground Meats

With the Fusion Xcelerator™ you control the freshness, the cut, quality, and fat content of the ground meat you serve to your family. Cube the fresh meat into medium sized chunks. Choose the cup depending on the quantity you need to grind. Using the Quad Blade, assemble the unit as described on page 6. Run the Fusion Xcelerator™ in short bursts. To insure even grinding, follow the Shake and Tap directions on page 6.

**Grinding Tip:** You can add fresh spices, chopped onion or seasoning to your meat during the grinding process.

### Fresh Grated Cheese

Cheese-topped pastas, soups and salads served in high-end restaurants always taste great... the difference is fresh grated cheese. The Fusion Xcelerator™ eliminates the need for knuckle buster graters and expensive store bought pre-ground brands. Add chunks of your favorite hard cheese to the 12 oz. cup. Using the Quad Blade, assemble the unit as described on page 6. Run the Fusion Xcelerator™ in short bursts. To insure even grinding, follow the Shake and Tap directions on page 6. You can blend different cheeses or add spices to the mix.



### Home Made Baked Goods

Anyone can be a baker with Fusion Xcelerator™. Cut prep time and clean up to a minimum using packaged mixes plus your own special added touches such as nuts raisins or spices. Add ingredients as per recipe to the 24 oz. cup. Using the Quad Blade, assemble the unit as described on page 6. Mix to desired consistency. Add nuts, chips or berries later in the process for proper texture and flavor.

## CARE AND CLEANING

The Fusion Xcelerator™ has been engineered to last. Proper use and care will insure that you will get many years of service from this product. Other than basic cleaning, this unit requires no mechanical maintenance. Should it stop working or malfunction, discontinue use and contact customer service (see toll free number on back of this manual).

**IMPORTANT:** Never immerse the base unit or power cord in water or liquid of any kind.

**NOTE:** Although the unit's components, with the exception of the power base, are top shelf dishwasher safe, we recommend washing the components by hand. For safety reasons, do not touch the blades directly with your fingers.

- Wash the lids/caps, cups and blades in warm soapy water. Rinse and dry thoroughly especially before first use.
- To remove sticky or stubborn food debris from cups or blades, fill the cup with warm soapy water.
- Assemble the cup and blade components. Attach the assembled cup and blade to the base unit and run until debris is free from the blade and cup. Remove blade and cup, disassemble and rinse thoroughly with clean warm water. Carefully hand dry avoiding finger contact with the sharp blades.
- Since the base unit should never have direct contact with any food, it rarely gets very dirty. However, keeping it clean using a warm and soapy kitchen cloth or non-abrasive sponge is recommended. Once cleaned, dry the base thoroughly before storing.

**NOTE:** Before cleaning the Base Unit make certain to unplug it from the AC outlet.

**CAUTION:** Never use abrasive materials or cleansers to clean the main base or any of the parts. This can scratch the finish causing permanent damage.

## MANUFACTURER'S LIMITED WARRANTY

The manufacturer warrants that your Fusion Xcelerator™ is free of defects in materials and workmanship and will, at its option, repair or replace any defective Fusion Xcelerator™ that is returned to it. All parts and components of the Fusion Xcelerator™ are warranted for 60 days from the original date of purchase. This warranty is valid only in accordance with the conditions set forth below:

1. Normal wear and tear are not covered by this warranty. This warranty applies to consumer use only, and is void when the product is used in a commercial or institutional setting.
2. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated. This warranty is void if the product has been subject to accident, misuse, abuse, improper maintenance or repair, or unauthorized modification.
3. This limited warranty is the only written or express warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.
4. Repair or replacement of the product (or, if repair or replacement is not feasible, a refund of the purchase price) is the exclusive remedy of the consumer under this warranty. The manufacturer shall not be liable for any incidental or consequential damages for breach of this warranty or any implied warranty on this product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.
5. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

### PROCEDURE FOR WARRANTY REPAIRS OR REPLACEMENT:

If warranty service is necessary, the original purchaser must pack the product securely and send it postage paid with a description of the defect, proof of purchase, and a check or money order for \$19.99 to cover return postage and handling to the following address:

Fusion Xcelerator™, P.O. Box 3007, Wallingford, CT 06492.

We are very proud of the design and quality of our



This product has been manufactured to the highest standards. Should you have any problem, our friendly customer service staff is here to help you.

973-287-5184

[www.fusionlifebrands.com](http://www.fusionlifebrands.com)

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