

COOKING PET FOOD JUST GOT A WHOLE LOT EASIER



ChefPaw Pet Food Maker
Quick Start Guide & User Manual



Version:
CPRO25AUG

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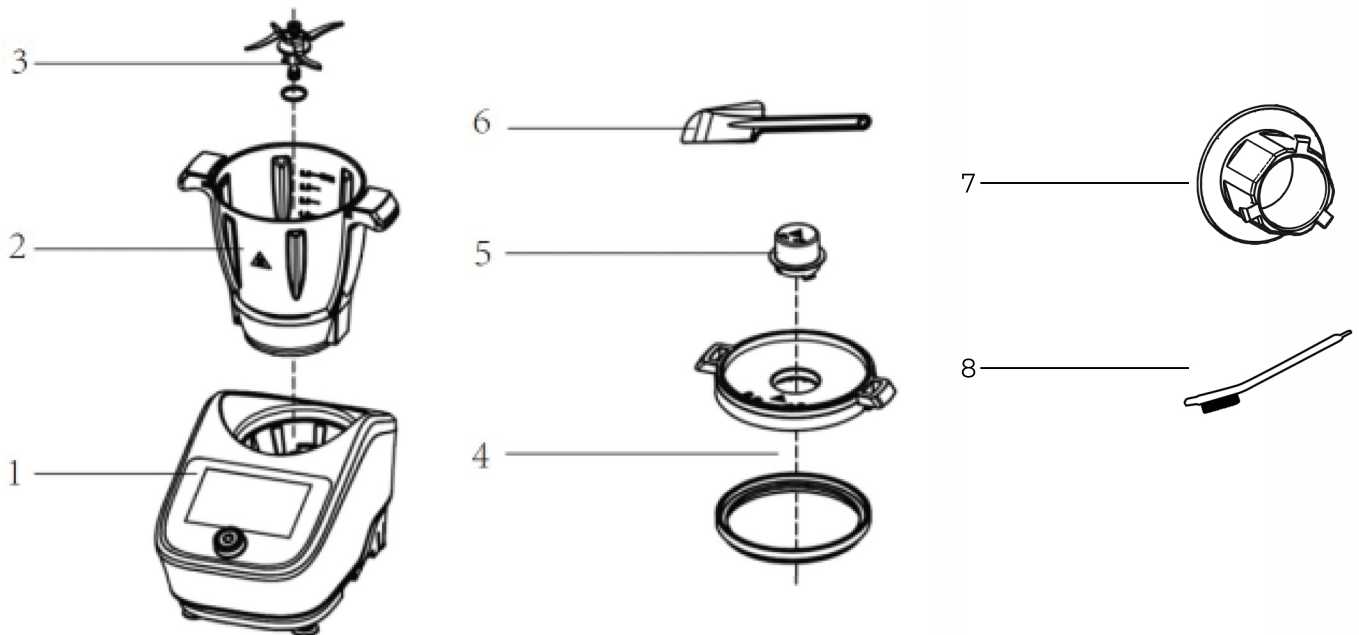
**To insert or remove pot,
the lid must be unlocked**



DELIVERY INSPECTION

SUPPLIED ITEMS

- | | | | |
|----|--------------------------|----|-------------------|
| 1. | Base Unit | 5. | Measuring Beaker |
| 2. | Blender Bowl | 6. | Spatula |
| 3. | Blade Assembly with Seal | 7. | Blender Bowl Plug |
| 4. | Blender Bowl Lid | 8. | Cleaning Brush |





COOKING QUICK START

ChefPawTM
by Innovet Pet Products[®]

Hey Human, please paws
a minute and read this
important start guide

1

TURN ON

Ensure that the blade is properly secured to the bowl by checking that the blade is in the locked position. Plug your device into an electrical outlet and flip the power switch on. It is located on the bottom right side of the machine. The unit will take a few seconds to power on, then you are set to add your ingredients.

2

ADD INGREDIENTS

Click the weight button once to enter the scale mode. Add your first ingredient to the desired amount, then click on the weight button again to zero it out for the next ingredient.

(Login to app.chefpaw.com for a list of recipes)



3

COOK WITH AUTO PROGRAM

Press program button once, then press start button. This will automatically start program PO1, which cooks at 100° C (212° F) for 40 minutes on the slowest mixing setting. PO1 spins forward cutting for 30 seconds and then reverse for mixing for 30 seconds.

4

TROUBLESHOOTING

Lid Wont Come Off?

To unlock and remove lid be sure to twist off 90 degrees counter-clockwise.

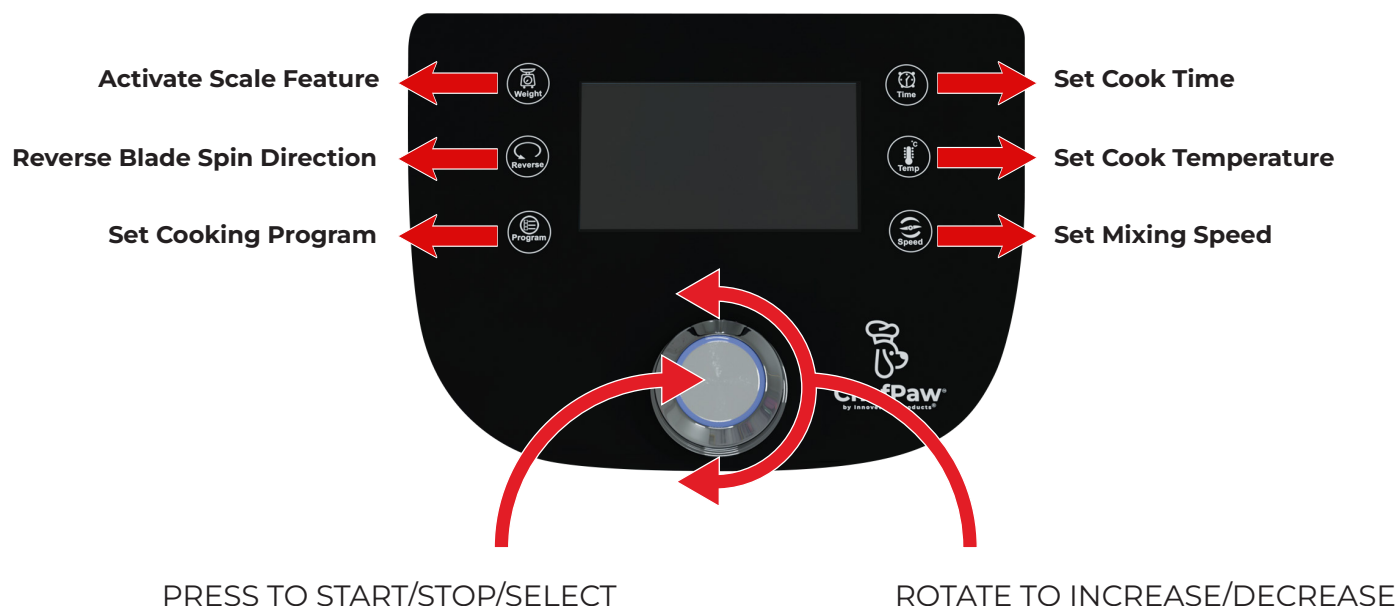
Unit Displaying Safety Code?

When the unit displays an safety code or is unresponsive you can simply toggle the on/ off switch to reset the appliance. Make sure the lid is completely on and secured in the lock position. Refer to page 27-31.

AUTOMATIC COOKING MODES

AUTOMATIC COOKING MODES:	TIME	TEMP	SPEED
P01 - Regular Chunky	Default = 40 mins Adjustable from 1 - 60 mins	Default = 100C (212F) Not Adjustable	Default = Speed Level 1 Adjustable speed levels 1 - 3 *Spins forward 30 seconds then reverse 30 seconds
P02 - Light Blend	Default = 40 mins Adjustable from 1 - 60 mins	Default = 100C (212F) Not Adjustable	Default = Speed Level 2 Adjustable speed levels 1 - 4
P03 - Medium Blend	Default = 40 mins Adjustable from 1 - 60 mins	Default = 100C (212F) Not Adjustable	Default = Speed Level 3 Adjustable speed levels 1 - 4
P04 - Fine Blend	Default = 40 mins Adjustable from 1 - 60 mins	Default = 100C (212F) Not Adjustable	Default = Speed Level 4 Adjustable speed levels 1 - 4
P05 - Self Cleaning (add 1 drop of soap & 1 liter of water)	Default = 3 mins Adjustable from 2 - 5 mins	Default = 55C (131F) Not Adjustable	Default = Speed Level 8 Adjustable speed levels 1 - 12 *Motor will not start until temp reaches 55C

BUTTON FUNCTIONS



USING THE APPLICATION

Log into the Chefpaw App to get access to our nutritional calculator and recipe generator



SELF CLEANING MODE

1. Remove as much food as possible before using the self clean mode.
2. Add 1 liter of water and 1 drop of soap to the mixing bowl, then attach and lock the lid and measuring cup into place.
3. Flip the power switch to on, press program button, then select program P05.
4. Press the start button. The machine will 1st heat up to 50 C (131F) and then the blender will spin for 3:00 minutes at high speed.
5. Dump out water, thoroughly rinse and dry bowl.



Please scan here to view a video on how to use self cleaning mode.

MANUAL CLEANING

1. Remove the blade carefully and replace with the blender plug. (refer to pg.20)
2. Using the included brush, you can rinse and scrub off any food build up remains after use.
3. Alternatively, you can use a Brillo Pad or any other type of sturdy scrub to remove left over residue.
4. Scrub and rinse carefully with hot water and soap in order to remove build up effectively.

DISHWASHER CLEANING TIPS

1. Blender Bowl, Measuring Beaker, Blender Bowl Plug, Blade, and Blender Bowl Lid Are All Dishwasher Safe
2. Ensure Bowl Is Placed Upside Down In Dishwasher
3. **After Taking Bowl Out Of the Dishwasher, Immediately Dry Pins At The Bottom Of Bowl**
Note: Ensure Pins Are Always Dry Before Using To Make A Batch

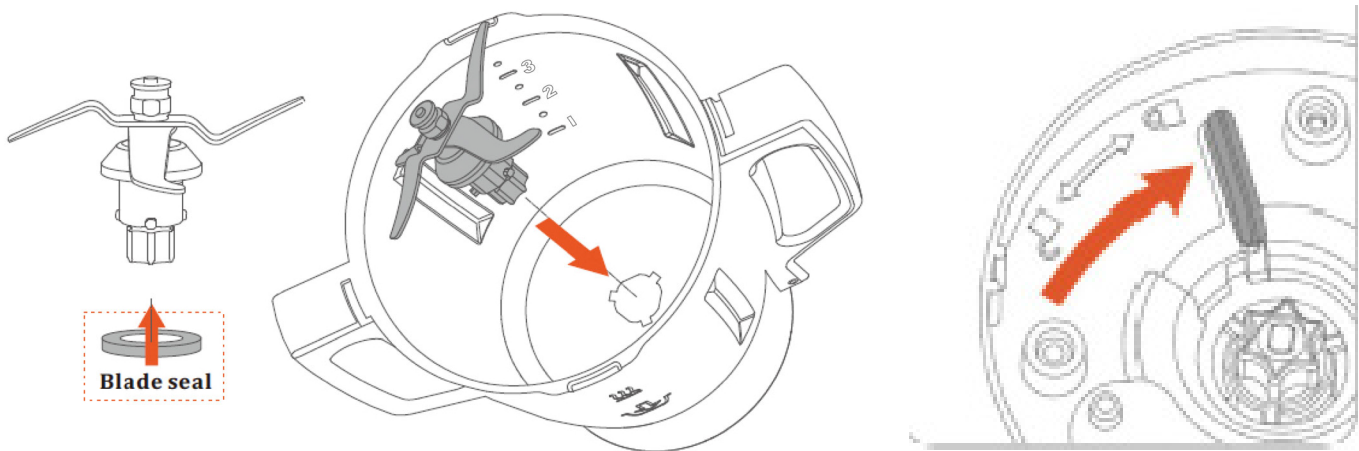


INSTALLING THE MIX BLADE



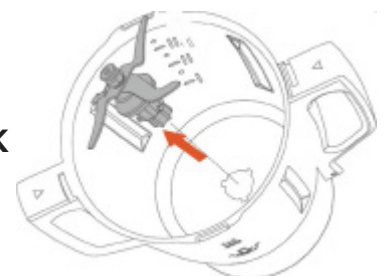
WARNING: THE BLADE IS SHARP, HANDLE WITH CARE. AVOID HOLDING THE BLADE AND TURNING OVER THE MIXING BOWL AS IT CAN FALL

1. Attach the blade seal as pictured below.
2. While grabbing the upper part, place the blade in the mixing bowl.
3. Lock the blade by rotating the latch on the underside, 90 degrees clockwise. The latch **MUST** be fully into the lock position in order to install blender jug.
4. If the blade is not secured correctly you will encounter Safety Code E6 and you will not be able use the machine until this has been resolved.



REMOVING THE MIX BLADE

1. Remove the mixing bowl from the main body, keeping the mixing bowl opening pointed upward. Allow blender bowl to cool to room temperature before disassembly to prevent scalding.
2. Rotate the latch on the underside of the mixing bowl counter-clockwise.
3. Carefully pull the upper part of mixing blade to remove it.



WARNING: IT IS CRITICAL THAT THE BLADE IS LOCKED BEFORE TURNING THE MACHINE ON. FAILURE TO LOCK THE BLADE COULD RESULT IN INJURY OR DAMAGE.

* Additional details on page 19

CHEFPAW SUPPLEMENTS

NUTRITION BOOSTER

We've Included a Sample Pack of
Our Nutrition Booster for You



Product Facts

	Per 45 Grams	Per Bottle	Units
Energy	90.3	911	kcal
Water	0.9	9	g
Crude Protein	10.1	102	g
Carbohydrate, by difference	6.1	61	g
Fiber, total dietary	4.1	42	g
Total lipid (fat)	3.1	31	g
Fatty Acids, total saturated	0.4	4	g
Fatty Acids, total monounsaturated	1.1	11	g
Fatty Acids, total polyunsaturated	0.7	7	g
Calcium, Ca	3575	36068	mg
Choline, total	1583	15974	mg
Chloride, Cl	1342	13538	mg
Phosphorous, P	933	9413	mg
Taurine	450	4540	mg
Potassium, K	192	1932	mg
Vitamin C, total ascorbic acid	144	1454	mg
Zinc, Zn	48	486	mg
Vitamin E (alpha-tocopherol)	38	382	mg
Magnesium, Mg	31	309	mg
Manganese, Mn	18	181	mg
Pantothenic acid	10	99	mg
Sodium, Na	9	93	mg
Copper, Cu	9	86	mg
Niacin	6	57	mg
Iron, Fe	5	49	mg
Cholesterol	5	45	mg
Riboflavin	4	35	mg
Vitamin B-6	3	25	mg
Thiamin	2	15	mg
Iodine, I	1125	11350	mcg
Vitamin K (phylloquinone)	413	4164	mcg
Folate, total	321	3234	mcg
Selenium, Se	54	549	mcg
Vitamin B-12	45	455	mcg
Vitamin D3 (cholecalciferol)	23	227	mcg

SUGGESTED USE

For the Chef Paw Model CP3A and 2898 gram batch size, most recipes require 38 to 50 grams of this supplement per batch.

Use the Chef Paw app at app.chefpaw.com for step by step instructions and to find the exact amount of supplement needed for each recipe.

Select the weight function on the Chef Paw machine (model CP3A) to use the built in scale.

The ingredients of this supplement will break down with prolonged exposure to heat. Add heat sensitive ingredients after heat is turned off or the cooking cycle is complete. Using the Chef Paw spatula, mix the supplement powder into the batch for about 15 seconds or until the powder is no longer visible.

Store this bottle in a dry & cold place. When thawing or reheating meals use caution not to use excessive heat.

DO I HAVE TO USE THE NUTRITION BOOSTER?

The short answer is no, the long answer is you really should and here's why!

1. This Nutrition Booster fills in nutritional gaps that are difficult to complete with whole foods alone.
2. Health consequences of long term nutritional deficiency will cost \$1000+ in vet bills and will put your pets life at risk!

ARE THE INGREDIENTS HEAT SENSITIVE?

Yes, this is why in the "make a batch" steps of the Chefpaw App, the supplement is added after cooking is completed.

HOW MUCH DOES IT COST PER BATCH?

\$3.09 per Batch

10 Batches per 1lb pouch

- * The sample has enough supplement to make 6+lbs of food
- * The 1lb pouch has enough supplement to make 65+lbs of food

CHEFPAW SUPPLEMENTS

WILD ALASKAN SALMON OIL

We've also Included a Sample
of our Alaskan Salmon Oil



ARE THERE ANY OMEGA 3S INCLUDED?

We combined two of the best sources of omega fatty acids, which both contain a range of omega 3-6-9 and other nutrients in harmonious ratios.

Both our salmon oil and virgin hemp seed oil are naturally produced and held to the highest standards in both human and pet health. This combination was designed to be the ultimate anti-inflammatory supplement for dogs food.

KNOW YOUR CHEFPAW BEFORE USE

To ensure the safe handling of the product and to fully understand its range of features:

1. Prior to initial use, carefully read these user instructions, paying particular attention to the safety notice.
2. Use the device strictly in accordance with the instructions provided in this user manual.
3. Keep this copy of the user manual in a secure place.

CHEFPAW SAFETY NOTICE

7.1 SAFETY AND HAZARD NOTICES

To ensure your safety during operations, it is crucial to strictly adhere to all alerts in this section and others.

RISK OF ELECTRIC SHOCK IF THE BASE UNIT COMES INTO CONTACT WITH WATER IN THE CIRCUIT!

1. Avoid immersing the base unit in water or any other liquid.
2. Refrain from placing the base unit under a running faucet.
3. Do not spray water on the base unit.
4. Disconnect the power plug before cleaning the base unit.
5. Use a dry cloth or towel to wipe the base unit.
6. Avoid using the device outdoors.
7. Contact customer service if water enters the base unit.

RISK OF ELECTRIC SHOCK IF THE POWER PLUG IS NOT PROPERLY CONNECTED!

Ensure correct connection of the power cable.

IMPROPER USE OF ACCESSORIES CAN CAUSE DAMAGE TO PROPERTY!

Exercise caution when using a spatula to remove food from the blender bowl.



RISK OF ELECTRIC SHOCK IF THE BASE UNIT OR POWER CABLE IS DAMAGED!

1. Regularly inspect the base unit, power cable, and accessories for any signs of damage.
2. Prevent the power cable from being exposed to sharp edges or hot surfaces. Keep it away from heat sources.
3. In case of power cable damage, reach out to our customer service department, or a qualified specialist to avoid hazards. Do not attempt to repair it yourself.
4. Avoid inserting fingers, hands, or any other objects into the bottom holes of the blender bowl.
2. Do not place the base unit on stoves (ceramic or electric) or any other heating platforms.

Maintain a safe distance from heating platforms or external heat sources, ensuring that the power cable does not come into contact with them.



THE BASE UNIT HAS HIGH ENERGY CONSUMPTION. INSUFFICIENT POWER SUPPLY CAN LEAD TO FIRE HAZARDS!

1. Check the maximum power support of your power outlet before connecting the base unit.
2. Avoid using the base unit and other appliances simultaneously in the same power outlet.



FOOD SPILLS CAN CAUSE SCALDING!

1. Use only the original accessories provided to prevent spills of grease or liquids.
2. Do not exceed the maximum filling allowance mark of 3.0 liters when adding food.
3. Exercise caution when removing food from the blender bowl to prevent spills or splattering.
4. Take care when pouring liquids into the blender bowl.



FOOD MAY SPILL AFTER BOILING AND CAUSE SCALDING!

1. Be cautious when cooking large amounts of food at high heat (>90°C) without following the recipe, as it may boil over and scald you.
2. Exercise extra caution when working with high temperatures.
3. After boiling, press the select button or turn off the power to halt the process.
4. Use high-speed motor settings (4-12 speed) with caution for high heat or soupy foods above 65°C.



HOT STEAM CAN CAUSE SCALDING!

1. Keep away from steam during cooking.
2. Do not touch the measuring beaker or cover it while preparing hot food. Ensure steam can escape between the measuring beaker and the opening of the blender bowl lid.
3. Do not refill measuring breaker while cooking. Steam may burn you.



IMPROPER OPERATION OF THE BLENDER BOWL CAN CAUSE SCALDING!

1. Avoid forcing open the blender bowl lid while the device is running, especially when the motor is still running.
2. Regularly check the blender jug lid rubber seal for damage or leaks, and replace it immediately if necessary.
3. Ensure a proper seal between the blender jug and the blender jug lid, preventing food residue from sticking to the rim and seals.



HOT FOOD CAN CAUSE SCALDING!

Exercise caution when removing the cooking basket and use a spatula for assistance.



HOT SURFACES CAN CAUSE SCALDING!

1. Take extra care when operating the blender bowl and blender assembly, especially during and after heating food.
2. Use only the designated handles and grips when handling all components.
3. Allow the blade assembly to cool sufficiently before disassembling it from the blender bowl.



IMPROPER PLACEMENT OF THE POWER CORD MAY CAUSE INJURY!

1. Prevent the power cord from hanging over the edge of a table or counter.
2. Avoid plugging the base unit's power cord into an extension socket to prevent tripping or falling.



THE REPRODUCTION OF PATHOGENIC BACTERIA IS HARMFUL TO HEALTH!

1. Practice good hygiene throughout the preparation and cooking process.
2. Follow recipe instructions regarding temperature and time.
3. Consume cooked food in a timely manner.



IMPROPER USE OF ACCESSORIES CAN CAUSE INJURY!

1. Use only recommended original accessories.
2. Unauthorized modification of the device and its accessories is prohibited.
3. Do not use damaged accessories.
4. Avoid using accessories for purposes other than intended, particularly with high temperatures.
5. Do not use the spatula to stir in other pots and pans at high temperatures.
6. If an accessory is visibly damaged, discontinue its use and replace it immediately.



DROPPING THE DEVICE CAN CAUSE INJURY!

1. Place the base unit on a clean, sturdy, flat food preparation surface.
2. Maintain a safe distance from the edge of the work surface to prevent vibration or falling during operation.
3. Do not leave the machine unattended while cooking.



RISK OF CUTS!

1. Handle the blade assembly with care, avoiding contact with the blades.
2. Take care when removing the blade assembly to prevent it from falling.
3. Refrain from putting hands into the blender jug.
4. Keep body parts and hair away from the blade assembly.



STEAM FROM COOKING CAN DAMAGE ITEMS AROUND WHILE COOKING!

Maintain a safe distance from top and side objects to prevent steam overflow from damaging surrounding facilities.



IMPROPER CLEANING OR FAILURE TO FOLLOW INSTRUCTIONS DURING PROLONGED COOKING CAN DAMAGE THE DEVICE!

1. Wash components immediately after use.
2. Avoid leaving the blade assembly in rinse water for extended periods, as it may prematurely age the sealing system.
3. Clean the blender bowl and its components promptly if rusting occurs due to differences in water
4. Substances left from prior cooking processes can be harmful to health.



THE INTERIOR OF THE DEVICE MAY UNDERGO CORROSION!

1. Loading the wet blender bowl into the device, especially when the contact pins at the bottom are still wet, can lead to rust formation inside the blender bowl.
2. Ensure that the blender bowl is thoroughly dried before placing it into the device.



IMPROPER INSTALLATION OF THE BLADE ASSEMBLY CAN RESULT IN PROPERTY DAMAGE!

1. Ensure that the seal ring is securely in place with the blade assembly.
2. Verify that the seal ring is undamaged.
3. Confirm that the blade assembly is properly installed and locked before adding food.
4. Avoid using the device to chop particularly hard foods.
5. If liquid spills and enters the device's housing, unplug the power plug and contact the customer service center.

7.2 USER'S RESPONSIBILITY

To ensure your safety during operations, it is crucial to strictly adhere to all alerts in this section and others.

1. Adhere to the instructions provided in the user manual and all accompanying product instructions.
2. Safely store the manual for future reference.
3. In the event of any damage, promptly contact customer services for necessary repairs.

OVERVIEW OF CHEFPAW AND ACCESSORIES

8.1 THE BASE UNIT

1. Power Cord: Ensure the power cord is undamaged before plugging the power plug into the outlet.
2. Power Switch: Turn the switch to “On” or “Off” to respectively power on or power off the device. When not in use for an extended period, unplug the power cord.
3. LCD Display: The touchable icons on the display allow access to specific modes. Adjust the settings by touching the corresponding icon to meet your needs.
4. Control Knob: Scroll the knob to set temperature, time, or speed. Once the required value is set, tap the knob to start or pause the device.
5. Knob Switch Indicator:
 - The indicator lights surrounding the knob provide information:
 - Blender Bowl Temperature Status:
 - Below 37°C (displayed as 0°C): White light is on.
 - Between 37°C and 60°C: Green light is on.
 - Above 60°C: Red light is on.
 - Device Working Status:
 - During operation: The corresponding colored light remains constant based on the detected temperature.
 - Not in operation: When powered on but not started or cooking is completed, the corresponding colored light blinks.
6. Suction Rubber Feet: There are four suction rubber feet on the device's bottom to provide stability when placed on the operating platform.
7. Blender Bowl Base: Note that the base of the blender bowl has a specific orientation. Placing the blender bowl incorrectly will prevent the device from functioning.
8. Coupler with Pin Holes: Protruding from the blender bowl base, the coupler with pin holes is used to connect the heating device and temperature sensors.
9. Unlock Slots: The blender bowl has four unlocking slots. Proper placement of the blender bowl, with the blender bowl lid on, is required for the device to operate correctly.

8.2 DISPLAY ICONS



1. **High Temperature Warning:** If the temperature exceeds 60 C, the speed is above 4, or the turbo mode is selected, the corresponding icon will illuminate to caution you.
2. **Water Pouring:** The icon will flash if the lid is not securely closed or blender bowl is not attached correctly
3. **Program Icon:** When you select a specific function, the corresponding model code will appear.
4. **Temperature:** Displays the temperature you have set.
5. **Current Temperature:** Shows only when the temp is 37 or higher.
6. **Time:** Indicates the countdown you have set or the weight for weighing functions.
7. **Speed:** Displays the current speed or the speed you have set.
8. **Reverse:** The icon will light up when you choose to reverse the blades.

8.3 TOUCHABLE ICONS

- 1. Time:** When you touch this button, the icon will start flashing, indicating that you can set the working time.
 - When the icon is illuminated and numbers are blinking, you can set the number of seconds.
 - To adjust the minutes, touch the icon again. The minutes will start flashing, allowing you to set the desired value.
- 2. Temp:** After touching this icon, rotate the large button to adjust the temperature.
 - When the icon is touched, the temperature indicator light will flash, indicating that you can set the temperature.
 - Rotate the large button clockwise or counterclockwise to adjust the temperature.
 - The temperature range is 0-160 degrees Celsius.
- 3. Speed:** Click this button, then rotate the large button to adjust the speed.
 - After clicking the button, the speed indicator light will flash, indicating that you can set the speed.
 - Rotate the large button clockwise to adjust the speed, which ranges from 1 to 12.
 - After setting the temperature, the speed adjustment range becomes 1-3.
 - If you set the speed to 4 or higher and then adjust the temperature, the speed will automatically reduce to 1, with a range of 1-3.
- 4. Program:** There are 5 automatic models available. For more details, refer to section 6.6.
- 5. Reverse:** Click the icon to change the blade's rotation direction from clockwise to counterclockwise.
 - Reverse mode is suitable for mixing food while it is being cooked to prevent it from being cut by the blades.
 - Rotating the speed counterclockwise adjusts the speed within the range of 1-3.
- 6. Weight:** This function is used for using the built in scale for weighing various ingredients before cooking.
 - Ensure that nothing is leaning against the base unit or blender bowl while weighing.
 - Ensure that ChefPaw is on a solid, stable platform or table or counter-top.
 - Wobbly tables and strong winds can make the scale fluctuate.
 - Scale units are in grams.
 - Install the blender bowl on the base unit and click the weight icon to enter the weight page. Weigh the first ingredient(up to 10kg) If you need to weigh additional ingredients, click the icon to reset the weight to zero. Then gradually add the other ingredients to the blender bowl until the desired weight is reached.
 - Press the adjust button for 1 second to end the weighing process and return to the home page.
 - Short press (under 1 sec) to reset the scale to zero. Long press (over 1 sec)to go back to the home screen.

8.4 BLENDER BOWL LID

The blender bowl lid is used to seal the blender bowl.

-  1. For safety reasons, the device will only work when the blender bowl lid is correctly positioned.
-  2. Avoid forcefully opening the blender bowl lid while the device is running, especially when the speed level is not set to 0.
-  3. Regularly check the seal of the blender bowl lid for any damage. If the seal is broken, replace it immediately.

8.5 INSTALLING THE BLENDER BOWL LID

-  Hold the left and right handles of the blender bowl lid and place it on the blender bowl.
-  Using both hands, twist the lid clockwise until the handle on the lid aligns with the blender bowl handles and can no longer move. This indicates that the blender bowl lid is properly in place.

8.6 BLADE ASSEMBLY

The blade assembly is a multifunctional component of the CP3A device, consisting of 4 blades and a seal ring. It is used for blending at low speed, mixing food at medium speed, and mixing/chopping at high speed.

PLEASE INSTALL THE SEAL RING FOR THE ASSEMBLY CORRECTLY:

- 1. The blender bowl may leak if the seal ring is damaged or not placed properly. Therefore, it is crucial to check the seal ring before installing the blade assembly.
- 2. Incorrect placement of the seal ring can result in the blade dropping or becoming loose in the blender bowl.

TAKE CARE OF THE BLADE! IT IS SHARP!

- 1. Avoid touching the blades.
- 2. Use caution when removing the blades to prevent accidents.
- 3. Keep your body and hair away from the running blades.
- 4. Handle the blade assembly with care.

8.7 UNINSTALLING THE BLADE

To uninstall the blade assembly, follow these steps:

1. Hold the blender bowl upside down.
2. Twist the unlock lever from the locked position to the unlocked position (or rotate it 90 degrees in the opposite direction). This will loosen the blades. Keep the blade assembly inside the blender bowl for now.
3. Grip the upper parts of the assembly and remove it from the blender bowl along with the seal ring.

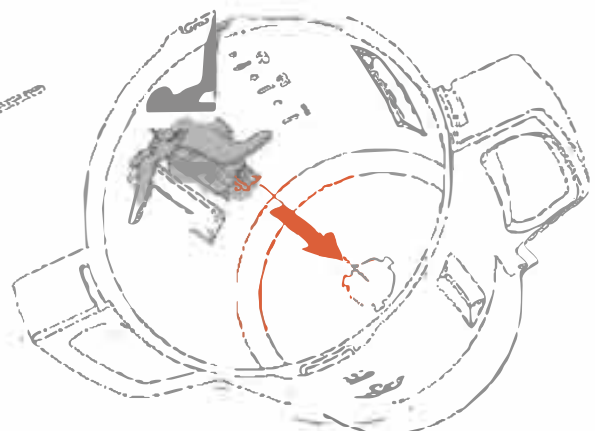
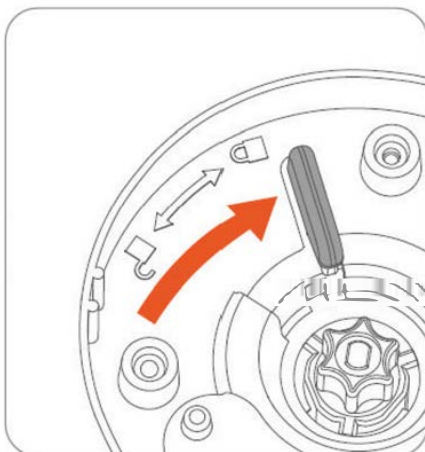


IT IS CRITICAL THAT THE BLADE IS LOCKED BEFORE TURNING THE MACHINE ON. FAILURE TO LOCK THE BLADE COULD RESULT IN INJURY OR DAMAGE.

8.8 INSTALLING THE BLADE AND THE BLENDER PLUG

To install the blade/plug assembly follow these steps:

1. Hold the blender bowl with its opening facing upward.
2. Twist the unlock lever from the locked position to the unlocked position.
3. Grip the upper parts of the assembly and insert it from the bottom hole of the blender bowl, along with the seal ring, until the seal ring makes contact with the bottom of the blender bowl.
4. Twist the unlock lever from the unlocked position to the locked position to securely fasten the blades or blender plug.



BLENDER BOWL PLUG

The blender bowl plug is used to clean bowl while blender blade is removed.

Step 1. Remove blender blade.
While holding bowl upright, slide blade lock lever into unlock position.



Step 2. Install blender plug and slide blade lock lever into lock position.



Step 3. After cleaning, replace blender plug with blender blade.



**BLENDER PLUG
SHOULD ONLY BE USED
WHEN HAND CLEANING
THE BOWL.**



IMPORTANT NOTICE WHEN UNINSTALLING OR INSTALLING THE BLADE ASSEMBLY

1. The assembly must be uninstalled for thorough cleaning of the assembly and the blender bowl.
2. Allow the blender bowl and blade assembly to cool sufficiently before disassembling them to prevent scalding.
3. Ensure that the seal ring and blade assembly fit well together.
4. Verify that the seal ring is undamaged.
5. Confirm that the assembly is correctly installed and locked before adding food.
6. If liquid overflows into the base unit, unplug the power cable and contact customer service.

8.9 MEASURING BEAKER

1. The measuring beaker can be used to cover the opening of the blender bowl lid, preventing heat loss and splattering of mixtures and cooked food.
2. It is also suitable for measuring liquids.
3. The measuring beaker has a measuring range of maximum 100 ml and minimum 20 ml, with markings every 20 ml.

TO REMOVE THE MEASURING BEAKER

Hold the bottom of the measuring beaker and twist it approximately 30° in the opposite direction (towards the unlock position). Lift it out vertically.

TO INSTALL THE MEASURING BEAKER

Place the measuring beaker on the opening of the blender bowl lid and twist it approximately 30° clockwise (towards the lock position) until it securely attaches.

8.10 SPATULA

1. Use the spatula to push the food content out of the blender bowl and empty it.
2. The spatula is the only tool that can be used in the blender bowl to mix or stir various ingredients.
3. When using the spatula to mix or stir ingredients in the blender bowl, be careful to avoid collision between the spatula and the sharp blades to prevent damage to the accessories.

CHEFPAW OPERATION

9.1 COMPLIANT USAGE

The CP3A device is intended for household use or household-like food processing. It is designed for adult usage only. Minors should not operate it independently or without adult supervision.

Keep minors away from the device and its power cord while it is in operation.

Make minors aware of potential hazards such as heat, steam generation, hot condensation, and hot surfaces.

Exercise extra caution when using the CP3A near areas where minors are present.

Individuals with limited or no legal capacity are prohibited from using the device, even under the supervision of a guardian.

This food processor should only be used for the purposes specified in the manual. Any damage resulting from misuse is the responsibility of the consumer. Modifying the product will void all warranties and claims.

9.2 MACHINE PLACEMENT

To ensure convenient usage, please find a suitable location in your kitchen for the device. Consider the following points before finalizing the placement.

1. Avoid placing the base unit on a stovetop, whether it's conventional, ceramic glass, induction, or any other type of cooktop.
2. Maintain a sufficient distance from external heat sources to prevent the device from heating up passively.
3. Ensure that the power cord does not come into contact with hot surfaces or external heat sources.
4. Power on the device only after establishing a correct power connection.
5. Connecting the base unit to an unsuitable power source may cause damage to the device.
6. Place the device on a clean, sturdy, and flat surface for food preparation to prevent slipping.
7. Maintain a safe distance from the edge of the work surface to avoid potential collisions or falls.
8. Never leave the device unattended while it is running.

9. Ensure that no foreign substances, such as grease splatters, can reach the vents located on the back of the device.
10. Leave a gap between the device and other objects, and refrain from stacking items on top of it, as this may affect the weighing accuracy.

9.3 POWERING ON/OFF

POWER ON

1. Verify if the power cable is damaged.
2. Locate the power switch on the bottom right side of the device base and turn it on.
3. After 2 seconds, a “beep” sound will confirm successful power-on. Wait for approximately 25 seconds for the device program to start.
4. Once the program starts, the device will enter the home page.

POWER OFF

To power off the device, switch the power switch from ‘on’ to ‘off’.

If you do not plan to use the device for an extended period, unplug the power cord.

Note: When the CP3A device is not in use, the display will turn off to conserve power. Press the knob button to wake it up.

CHEFPAW MAINTENANCE

10.1 CLEANING THE BASE UNIT

1. Prior to cleaning the base unit, please ensure that it is unplugged.
2. Use a slightly damp cloth and mild detergent to wipe the base unit.
3. Take care not to use excessive water to prevent moisture from entering the inside of the base unit.



THERE IS A RISK OF ELECTRIC SHOCK IF WATER ENTERS THE CIRCUIT OF THE BASE UNIT!

10.2 CLEANING THE BLENDER BOWL

1. You can utilize the cleaning function to clean the blender bowl before or after your cooking session.
2. To access the self cleaning mode refer to page 7 of this manual.



IT'S IMPORTANT TO NOTE THAT THE INSIDE OF THE BASE UNIT MAY BE SUSCEPTIBLE TO CORROSION.

1. To prevent rust inside the blender bowl, avoid loading it while it is still wet, particularly when the contact pins on the bottom are damp.
2. Remove the blade and attach the plug (refer to 9.8) so that you can clean the bowl without water seeping through the open hole.
3. Make sure to thoroughly dry the blender bowl before placing it back into the base unit.

10.3 CLEANING ACCESSORIES

You can clean the Blender Bowl, Blender Bowl Lid, Blade, Measuring Beaker, and Blender Bowl Plug in the dishwasher. Ensure the Blender Bowl is placed upside down when cleaning it in the dishwasher, and immediately dry the pins at the bottom of the Blender Bowl after removing it from the dishwasher.

After each use, ensure that all used parts are thoroughly washed. To clean the blender bowl and blade assembly effectively, follow these steps:

1. Remove the blender bowl from the base unit.
2. Uninstall the blade assembly.
3. Insert the Blender bowl Plug in order to prevent water from seeping through the gap.
4. Hand wash all parts of the blender bowl, both inside and out.
If necessary, wipe the plastic on the bottom of the blender bowl. Before installing the
5. blade assembly back into the blender bowl, ensure that the plastic and all electrical pins/components are clean and dry.
6. When cleaning plastic surfaces, only use a soft cloth. This applies to accessories like the steamer set.
7. Avoid using sharp-edged objects or metal sponges to clean the blender bowl.
8. If there are stubborn stains or dirt in the blender bowl, you can use a special detergent designed for stainless steel.
9. Finally, remove the blender bowl plug and reinstall the blade assembly with the seal ring into the blender bowl.

RISK OF INJURY!

1. Exercise caution when handling the blade assembly.
2. Avoid touching the blade assembly, especially while it is in operation.
3. Take care when uninstalling the blade assembly to prevent it from dropping.
4. Do not reach into the blender bowl with your hands while it is operating.
5. Keep body parts and hair away from the blade assembly.

RISK OF DEVICE DAMAGE DUE TO IMPROPER CLEANING OR FAILURE TO FOLLOW INSTRUCTIONS DURING EXTENDED COOKING

1. Prolonged contact of the blender bowl and blades with water, liquids, or food residues can lead to damage.
2. Wash the parts immediately after each use.
3. Avoid leaving the blender assembly in rinse water for extended periods, as this can prematurely age the sealing system and blade bearings.
4. Rust may occur inside the blender bowl when steaming for long durations due to differences in water quality. Hence, it is important to clean the components immediately after prolonged cooking.

10.4 ROUTINE MAINTENANCE

Regular maintenance helps prolong the lifespan of the device.

- 1. Inspect the device and its accessories, including the blender bowl, power cord, and blender bowl lid sealing ring, for any signs of damage.
- 2. Do not use the CP3A device with any damaged accessories.
- 3. Regularly check that the ventilation holes on the back and bottom of the device are clear to prevent damage.
- 4. Unplug the device when not in use.
- 5. For better ventilation, leave the opening of the blender bowl lid uncovered when the device is not in use.

 **WARNING: IT IS CRITICAL THAT THE BLADE IS LOCKED BEFORE TURNING THE MACHINE ON. FAILURE TO LOCK THE BLADE COULD RESULT IN INJURY OR DAMAGE.**

10.5 BLADE ASSEMBLY REPLACEMENT

If you frequently use the CP3A to chop hard ingredients, the blade assembly may wear out over time. Refer to the table below for recommended intervals to replace the blade assembly as a reference.

Frequency of Use	Time Period Change
High Frequency	Half Year - 1 Year
Medium Frequency	2 Years - 3 Years
Low Frequency	4 Years+

If you require a new blade assembly, please reach out to our customer service team for assistance with purchasing a replacement. They will be able to provide you with the necessary information and guide you through the process.

TROUBLESHOOTING

Malfunction	Possible Reason	Remedy
The Base Unit will not Power On	• Check if the power cord is damaged • Check if the cord is plugged in properly to the wall outlet • Check if the power switch is "ON"	• If the power cord has been damaged, alert our Customer Service Team at Chefpaw. • Do not attempt to fix the cord issue by yourself as it can result in injury.
If you notice liquid under the base unit, please follow these steps:	• Check the liquid level in the blender bowl and ensure it does not exceed the required level. • If you are using a high speed setting above 10, it may cause liquid to spill if it exceeds 2.5 liters.	• If you find liquid under the base unit, immediately unplug the power cord to prevent any electrical hazards. • Wipe away any excess liquid from the area under the base unit to maintain a clean and safe environment.
If you're experiencing issues with loading the blender bowl onto the base unit, please follow these steps:	• Check if the blender bowl is placed in the correct direction, ensuring that the high temperature signs are facing the front. • Verify that the unlock lever located at the bottom of the blender bowl is properly installed. Refer to page 8 [uninstall blade] for instructions.	• If the blender bowl still cannot be loaded, try changing the direction of the blender bowl and load it onto the base unit again. • Ensure that the unlock lever is securely installed and then load the blender bowl onto the base unit once more.
If the device is not functioning properly after powering it on, please consider the following steps:	• Check if the display is showing any information. If not, ensure that the device is receiving power and that it is properly connected. • Verify that the blender bowl is securely in place on the base unit. Make sure it is aligned correctly and fully inserted.	• If the "Add water" icon is displayed, ensure that the blender bowl lid is properly installed. Make sure it is tightly closed. • If you see the "E3" prompt, check if the blender bowl is properly installed. Ensure that it is securely positioned. • If the "E6" prompt appears, it indicates that the pan or cooking basket might be upside down. Check the orientation and ensure it is correctly placed.

Malfunction	Possible Reason	Remedy
If you're experiencing issues with the speed settings, please consider the following:	• If a temperature is set, make sure the speed setting does not exceed 3. Adjust it accordingly. • If the speed setting knob is turned anticlockwise, ensure it is set within the permissible range (not exceeding 3).	• If a temperature is no longer needed, set it to 0 (zero). • If the reverse function is activated, cancel it to enable the desired speed setting.
If the device stops suddenly during operation, please consider the following steps:	• Check if the display is showing any information. If not, ensure that the device is receiving power and that it is properly connected. • Verify if the timing function has completed its set duration. If the timer has reached zero, it is normal for the device to stop working. • Make sure that you have finished operating the device and have not left any unfinished tasks or processes.	• If you encounter an E1 error message, it indicates that the motor is protected from overheating. Please turn off the main engine and allow it to cool down before using it again. • If you receive an add water prompt, check if the lid of the pot has been properly opened. Ensure that there is enough water in the pot for the device to function correctly. • For E3 and E6 prompts, please check the pot and reinstall it securely. Ensure that it is properly aligned and in the correct position. • Verify whether the ventilation holes at the back and bottom of the host are clear and unobstructed. Blocked ventilation can cause the device to overheat. • In case of high temperature protection prompts, please do not turn off the main machine. The device will automatically cool down for 5 minutes before resuming operation. • If error information continues to be displayed even after the cooling period, please contact the customer service center for further assistance.
Parts of the device undergo a change of color:	Some foods and spices may cause discoloration and as a result can change the color of some of the pieces.	This discoloration will not affect your health or functionality of the associated components.

SAFETY CODE E1: OVERHEATING/BLADE OVERWORKED

Symptoms: The Chef Paw Machine displays safety code E1, indicating overheating or the blade being overworked. You may notice the machine slowing down or stopping unexpectedly during operation.

Cause: Overheating occurs when the machine's motor is strained beyond its capacity or when operating in high-temperature environments for extended periods.

Solutions:

1. Immediate Action: Turn off the Chef Paw Machine immediately if you encounter the E1 error. Allow the machine to cool down for at least 15 minutes before attempting to restart. Check for any obstructions in the blade or motor that may be causing the overworking.
2. Adjust Blade Speed Setting : If the error persists, adjust the blade speed setting to number two. Higher blade speeds can help distribute the workload more evenly across the motor and reduce the risk of overheating.

Preventive Measures: Avoid overloading the machine with too much material or operating it continuously for extended periods without breaks. Ensure proper ventilation in the operating environment to prevent heat buildup. Regularly clean and maintain the Chef Paw Machine according to the manufacturer's instructions to optimize performance and prevent overheating issues. If the E1 error persists after following these steps, contact customer support for further assistance.

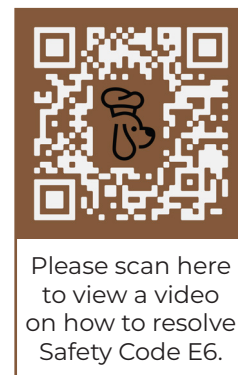
SAFETY CODES E3 AND E6: BLENDER BOWL NOT ATTACHED PROPERLY

Symptoms: Safety codes E3 and E6 indicate that the blender bowl is not attached properly to the Chef Paw Machine. These errors may occur if you remove the blender bowl while the machine is powered on or if you turn the machine on without the blender bowl attached.

Cause: The error is triggered by a critical safety feature designed to prevent the machine from operating if the blender bowl isn't securely attached. Once triggered, the safety code persists until resolved, even if the blender bowl is subsequently reattached.

Solutions:

1. Make sure the blender bowl is properly reattached to the Chef Paw Machine.
2. Check that the blender bowl is securely in place and properly aligned with the base.
3. Once the blender bowl is securely attached, power off the Chef Paw Machine. Wait for a few seconds, then power the machine back on. Ensure that the bowl is attached properly to the base before turning the machine back on.
4. Check Blade Attachment: If the safety code persists after reattaching the blender bowl and restarting the machine, ensure that the blade is properly secured to the bowl. Make sure the blade is correctly aligned and tightly secured to the bottom of the bowl.



FAQ: WHY IS MY FOOD NOT MIXED ALL THE WAY?

Causes: If your food is not mixed thoroughly, several factors could be contributing to the issue:

1.

Possible Overloading:

- a. If the recipe is filled to the point where it touches the lid of the blender bowl, it's likely overfilled.
- b. Reduce the quantities of one or more ingredients to ensure the batch does not exceed the 3-liter mark on the blender bowl.

2.

Thaw Frozen Ingredients:

- a. Ensure that any frozen ingredients are adequately thawed before adding them to the Chef Paw.
- b. Frozen foods can compress into difficult-to-cook ice balls if not properly thawed.

3.

Excess of Certain Ingredients:

- a. Recipes with excessive amounts of certain ingredients may yield results that are higher or lower than optimal nutritionally.
- b. Adjust the recipe to achieve a better nutritional balance, which will also improve mixing and cooking.

4.

Recipes with No Added Water:

- a. Recipes that do not include added water can be more challenging to cook and mix.
- b. To improve mixing and cooking, consider adding 100-200 grams of water to the recipe.

5. Trial and Error in Recipe Development:

- a. Our suggested recipes have undergone extensive trial and error to ensure they are both nutritionally balanced and easy to prepare.
- b. Developing custom recipes to this standard will also require experimentation and adjustments.

Solutions: Pause and Stir:

- a. Pause the machine by pressing the middle console button once.
- b. Remove the lid and stir the contents manually.
- c. Close the lid and press the middle console button again to continue cooking.

Adjust Blade Speed:

- a. Pause the machine by pressing the middle console button.
- b. Click the speed button to adjust the blade speed to 2-3.
- c. Press the middle console button to resume cooking.

Blend Firmer Chunky Items First:

- a. Blend up the firmer and chunkier items first to ensure they are properly broken down before adding other ingredients.

Layer Ingredients Strategically:

- a. Place lighter items in the bottom middle of the blender bowl and heavier items on top.
- b. This arrangement helps push denser ingredients (such as kale) down into the blender area for better mixing.

By implementing these solutions, you can improve the mixing quality of your Chef Paw recipes and achieve more consistent results.

FAQ: WHY IS THERE A RING OF COOKED FOOD ON THE BOTTOM OF THE BOWL?

Causes: If you notice a ring of cooked food on the bottom of the bowl after cooking, especially common when cooking recipes containing egg. Eggs have a tendency to stick to the bottom of the bowl during cooking.

Solution: To minimize the occurrence of a ring of cooked food on the bottom of the bowl, particularly when cooking recipes that include ingredients prone to sticking, we recommend the following solution:

Apply Non-Stick Cooking Spray: Before cooking, apply a thin layer of non-stick cooking spray to the bottom of the bowl. This will create a barrier between the ingredients and the bowl, reducing the likelihood of food sticking and forming a ring during cooking. By applying this solution, you can help prevent the formation of a ring of cooked food on the bottom of the bowl and ensure easier cleanup after cooking.

CUSTOMER SERVICE

Phone Number: 888-269-3154

Email: support@chetspaw.com

Working Hours: Monday - Friday | 9am-4pm PST

Address: 1440 W. 118th Street. Gardena, CA, 90248

Contact our customer service team or visit our website at www.chetspaw.com for any inquiries.

WARRANTY

WARRANTY TERMS

The Chef paw model CP3A is provided with a 2-year warranty starting from the original purchase date from an authorized vendor. Please keep the original purchase receipt in a safe place. Proof of purchase, such as the original order information is required for all warranty claims. If within 2 years from the purchase date of this product a material or factory defect occurs, the product will be repaired or replaced by us -at our discretion - free of charge to you.

This warranty implies that within the period of 2 years the defective device and the purchase receipt are presented, including a brief written description of the defect and the time it occurred. If the defect is covered by our warranty, the repaired or a new product will be returned to you. No new warranty period starts with a repair or replacement of the product. The warranty period is not extended when the warranty has been claimed. This also applies to replaced and repaired parts.

Any damages and defects already existing at the time of purchase must be reported immediately upon unpacking. The device was produced carefully according to strict quality guidelines and tested diligently prior to delivery. The warranty applies to material or factory defects. Repairs arising after the expiration of the warranty period are subject to a charge.

WARRANTY EXPIRATION

1. If the product is damaged after the original delivery.
2. If the product is not used as intended or stored improperly. For the proper operation of the product, all manufacturer instructions must be observed carefully. Any form of use and handling that is advised against in the operating instructions or warned against must be avoided. The product is only intended for private and not for commercial use.
3. If the product is opened or disassembled by anyone other than the manufacturer.
4. If more than 2 years elapses after the original purchase date.

WARRANTY EXCLUSIONS

- Claims resulting from damage or defects made after 2 years from the original purchase date.
- Damages occurring from the continued use of the machine after a defect is discovered.
- Damages occurring to persons, pets or property as the result of negligence or improper use of the machine.
- Claims due to normal wear and tear on the Chef Paw spatula.
- Claims for parts lost after initial use.

PROCEDURE FOR WARRANTY CLAIMS

Report all warranty claims immediately after the discovery of a defect or damage to the machine to: **info@chefpaw.com**

To expedite the claim, please include your original order information, the serial number of your unit, and a detailed description and images or video of the problem.

RETURN POLICY

At ChefPaw, we strive to ensure that our customers are completely satisfied with their purchases. If for any reason you are not happy with your order, we offer a 30 day return policy that is straightforward and hassle-free.

Important Conditions: Units that have disassembled or tampered with are not eligible for refunds and warranty claims.

Ensure that the item is returned in the same box it arrived in, along with all accessories

If you no longer have the original box, please find an appropriate box and make sure the unit is secured safely.

Units that are damaged in transit due to lack of proper protection are not eligible for a refund.

Returned units will be charged a restocking fee subject to a \$150 fee deducted from your refund

We don't always charge the full restocking fee as this varies on a case-by-case basis depending on in what condition the machine and accessories were returned.

We provide shipping labels for \$35 which is included with the restocking fee.

You may return with your own shipping label

We are not liable for returns that are lost during shipping unless a tracking number is provided proving the item was lost after being sent to us.

This return policy applies only to orders placed on this website or our official Innovet Pet website.

Exceptions:

Orders exceeding 30 days from the delivery date are not eligible for a refund.

Generally, shipping fees are not refundable once your order has been dispatched.

Discount codes cannot be combined.

Access to ChefPaw App will be lost

PLEASE READ BEFORE USING

**THIS PRODUCT INCLUDES A 2 YEAR WARRANTY FROM
ORIGINAL PURCHASE DATE**

THIS WARRANTY COVERS:

- Any material or factory defect that impedes normal function.

THIS WARRANTY DOES NOT COVER:

- Damage occurring from the continued use of the machine after a defect is discovered.
- Damages occurring to persons, pets or property as the result of negligent/improper use such as adding bones or water damage.
- Claims due to normal wear and tear.
- Claims for parts lost after initial use.

FOR COMPLETE WARRANTY TERMS AND CONDITIONS VISIT
WWW.CHEFPAW.COM/PAGES/WARRANTY

PURCHASE DATE: _____
MODEL NUMBER: _____
SERIAL NUMBER: _____

TECHNICAL SPECIFICATIONS

Model # CP3A

Serial #

Voltage: 110VAC

Wattage: 1500



- **For household use only.**
- **DO NOT immerse in water.**
- **Unplug before cleaning.**

Exempt device under 47 CFR § 15.5

The operator of the exempted device shall be required to stop operating the device upon a finding by the Commission or its representative that the device is causing harmful interference. Operation shall not resume until the condition causing the harmful interference has been corrected.

Responsible party:
Innovet Pet Products
www.innovetpet.com
1440 W 178st, Gardena CA 90248

(888) 269-3154
Assembled in USA with parts from China.

QUALITY CHECK BY: _____



Established in 2005, Innovet Pet Products leads in natural, hemp-based pet care, inspired by a profound love for dogs. Our all-natural product range aims to boost health and long-term happiness of your pet.

As a valuable ChefPaw customer, we would like to offer 20% off your next purchase with Innovet Pet Products! Use code '**Chef20**' during checkout at innovetpet.com to receive your discount

*Chef20 is not applicable for ChefPaw Pet Food Maker, Bundles, and subscription orders. Chef20 is available for use one time per customer



Advanced Chews



Innovet's Advanced Chews, infused with hemp, specifically target dogs' varied health needs, blending the benefits of hemp with essential natural ingredients for comprehensive, holistic care at every stage of life.



Advanced Calming Chews

Eases pet stress and anxiety with ashwagandha, chamomile, thiamine, and hemp for calmness.

\$38.²²



Advanced Multivitamin Chews

Promotes overall health and wellness with glucosamine, krill oil and full-spectrum hemp.

\$32.⁹³



Advanced Probiotic Chews

Promotes gut health with full-spectrum hemp and natural probiotics like pumpkin and sweet potato.

\$30.⁸⁰



Advanced Mobility Chews

Supports dog joint health and mobility with green-lipped mussel, glucosamine, and hemp.

\$36.⁹⁶

Treats and Chews



Delight pets with treats blending taste and health, including pure protein, hemp chews, and steak and cheese CBD treats for flavor and calm.



Freeze Dried Beef Liver

Made entirely from 100% Pure Beef Liver, these single-ingredient treats provide a high-protein, nutrient-packed snack that's perfect for rewarding and nourishing your best friend.

\$11.⁹⁹



Turkey and Apple Soft Chews

Innovet's Turkey and Apple Soft Chews mix delicious taste and hemp's benefits, infused with 2mg organic hemp extract for dog wellness.

\$24.⁹⁵



Steak n' Cheese CBD Treats

Delight your furry friend with our wide range of treats and chews, each offering a unique blend of taste and health benefits

\$27.⁵⁷

ChefPaw Supplements



ChefPaw Supplements offer a comprehensive range of nutrient-packed solutions to support your dog's health. Designed to complement the ChefPaw Pet Food Maker, these supplements provide vital nutrients for growth, digestion, and overall wellness.



ChefPaw Nutrition Booster For Puppies

Supports healthy growth with essential vitamins, minerals, and nutrients tailored for growing puppies' needs.

\$31.⁸³



ChefPaw Eggshell Powder For Dogs

Provides a natural source of calcium and minerals to support strong bones and joint health.

\$15.⁵⁰



ChefPaw Sensitive Nutrition Booster

Crafted with natural ingredients, detangles, cleans, moisturizes, leaving pet coats soft, smooth and conditioned.

\$30.⁹⁰



ChefPaw Vitality Pack

A comprehensive supplement bundle combining nutrients, Omega-3, and vitamins for complete dog wellness.

\$57.⁹⁹

CBD Products



Discover the natural power of our CBD Products, all meticulously crafted with 100% Full Spectrum Hemp Seed Oil. Each product is designed to harness the holistic benefits of hemp, providing a natural way to support your pet's overall well-being, from stress relief to improved comfort and health.



Wild Alaskan Salmon Oil

Provides a rich source of omega-3 fatty acids, promoting joint function and a healthy coat

\$26.⁸⁸



NuttyHemp Peanut Butter

Incorporates the benefits of hemp, omega-rich flaxseed, and the anti-inflammatory properties of turmeric

\$37.⁷²



PurCBD Capsules

Offers a precise 5mg hemp extract dose, made from full spectrum hemp oil, for easy pet dosing.

\$65.⁸²



PurCBD Oil for Dogs

Crafted from 100% Full Spectrum Hemp Seed Oil, known for supporting stress relief and promoting overall wellness. Available in a range of potencies from 125mg to 6000mg

STARTING FROM
\$25.³⁸

The chart below showcases a selection of 12 ChefPaw Suggested Recipes, each designed to meet specific nutritional needs, ingredient preferences, and budget levels.

tailored to your dog								
Recipe	Cost/100kcal	Cost/lb	Cal/kg as fed	Protein	Carb	Veggies	Fruit	Other
#1a - Active Dog with Ground Beef & White Rice (Yum Yum Now)	\$0.45	\$2.56	1282kcal	20% Ground Beef Beef Liver Chicken Egg	Basmati White Rice	Green Beans Broccoli Carrots Canned Pumpkin	Blueberry	Honey, Innovet Hemp and Salmon Oil, ChefPaw Nutrition Booster, Water
#1p - (Max Protein & Max Calorie) Active Dog with 75/25 Ground Beef + Chicken	\$0.35	\$2.46	1548kcal	25% Fat Ground Beef Chicken Breast Beef Liver Chicken Egg	Basmati White Rice	Sweet Pototao Broccoli Canned Pumplin	n/a	Honey, Innovet Hemp and Salmon Oil, ChefPaw Nutrition Booster, Chia Seeds, Non-Iodized Salt, Olive Oil Water
#9a - Low Calorie & Low Carb & Grain Free with Turkey & Russett Potoato (Trimmin' with Turkey	\$0.61	\$2.53	914kcal	15% Fat Ground Turkey	Russet Potato	Broccoli Spinach Green Beans Canned Pumpkin	Blueberry Apple	Innovet Hemp and Salmon Oil, ChefPaw Nutrition Booster, Water
9b - Low Calorie & Low Fat with Lean Beef and Rice (K9 Lean Cuisine)	\$0.75	\$3.36	985kcal	3% Fat Ground Beef Liquid Egg Whites	Long Grain White Rice	Carrot Broccoli Canned Pumpkin	Blueberry	Honey, Innovet Hemp and Salmon Oil, ChefPaw Nutrition Booster, Water
#1ae (Economy Version) Active Dog with Ground Beef	\$0.38	\$2.03	1186kcal	20% Fat Ground Beef Chicken Egg Chicken Liver	Basmati White Rice	Broccoli Sweet Potato Canned Pumpkin	n/a	Innovet Hemp and Salmon Oil, ChefPaw Nutrition Booster, Chia Seeds, Olive Oil, Water
#1be - Active Dog with Turkey (Economy & Allergy Free Version)	\$0.35	\$1.96	1240kcal	Ground Turkey 15% Fat	Basmati White Rice	Broccoli Sweet Potato Canned Pumpkin	n/a	Innovet Hemp and Salmon Oil, ChefPaw Nutrition Booster, Chia Seeds, Olive Oil, Non Iodized Salt, Water
#2a - Novel Bison Protein & Rice (Le Gordon Blue)	\$0.79	\$3.77	1044kcal	Grass-Fed Ground Bison	Basmati White Rice Basmati Brown Rice	Carrot Broccoli Canned Pumpkin	Apple	Honey, Innovet Hemp and Salmon Oil, ChefPaw Nutrition Booster, Water
#2d - Allergy Care with Ground Turkey & Sweet Potato	\$0.58	\$2.95	1124kcal	Ground Turkey 15% Fat	n/a	Sweet Pototao Broccoli Canned Pumplin	Blueberry Apple	Honey, Innovet Hemp and Salmon Oil, ChefPaw Nutrition Booster, Non Iodized Salt, Water
#8a - Puppy Dog with Beef & Rice	\$0.53	\$3.64	1512kcal	Ground Beef 10% Fat Beef Liver	Basmati White Rice Quinoa	Canned Pumpkin	n/a	Innovet Hemp and Salmon Oil, ChefPaw Nutrition Booster, ChefPaw Puppy Nutrition Booster, Non Iodized Salt, Olive Oil, Water
#8c - Puppy Dog with Turkey & Sweet Potato & Quinoa	\$0.50	\$3.14	1370kcal	Ground Turkey 15% Fat Chicken Egg	Quinoa	Canned Pumpkin	Apple	Innovet Hemp and Salmon Oil, ChefPaw Nutrition Booster, ChefPaw Puppy Nutrition Booster, Non Iodized Salt, Olive Oil, Water
#9k - Liver Support with Ultra Low-Fat Cod	\$0.87	\$3.43	871kcal	Wild Pacific Cod Chicken Egg	Basmati White Rice	Broccoli Sweet Potato Canned Pumpkin	n/a	Innovet Hemp and Salmon Oil, ChefPaw Nutrition Booster, Coconut Oil, Sunflower Seeds, Water
#5b - Senior Low Oxalate Diet with Beef & Basmati Rice	\$0.45	\$2.50	1213kcal	Ground Beef 10% Fat Chicken Egg"	Basmati White Rice	Broccoli Canned Pumpkin	Apple	Innovet Hemp and Salmon Oil, ChefPaw Nutrition Booster, Flaxseed Oil, Olive Oil, Water
High Calorie Low Calorie Low Cost Allergy-free Puppy Specialty								

High Calorie

Low Calorie

Low Cost

Allergy-free

Puppy

Specialty