



cook's essentials®

# BUTTER SPRAYER



K48311



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# IMPORTANT SAFEGUARDS

## Please Read And Save This Instruction And Care Manual

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

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord, plugs, base, or whole appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use appliance for other than intended use.

### SAVE THESE INSTRUCTIONS

#### Other Safety Instructions

##### For Household Use Only

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords are available and may be used if care is exercised in their use. If a extension cord is used:

- 1) The marked electrical rating of the cord set or 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.

# GARANTIES IMPORTANTES

## Veillez lire attentivement ce manuel avant d'utiliser l'appareil.

Lors de l'utilisation d'appareils électriques, des précautions élémentaires de sécurité doivent être respectées, notamment:

- Lisez toutes les instructions.
- Ne touchez pas la plaque chauffante lorsque le cuiseur à œufs rapide chauffe. Utilisez les poignées.
- Pour protéger contre les chocs électriques, ne pas immerger le cordon, la fiche, la base ou tout appareil dans de l'eau ou tout autre liquide.
- Une surveillance étroite est nécessaire quand un appareil est utilisé par ou à proximité des enfants.
- Débranchez la prise lorsque vous ne l'utilisez pas et avant de la nettoyer. Laisser refroidir avant de mettre ou de retirer des pièces.
- Ne faites pas fonctionner cet appareil avec un cordon endommagé, une fiche endommagée ou après un dysfonctionnement de l'appareil, une chute ou un endommagement quelconque. Renvoyez l'appareil au service de réparation agréé le plus proche pour examen, réparation ou réglage.
- Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil, car cela pourrait provoquer un incendie, une électrocution ou des blessures.
- Pour usage domestique seulement. Ne pas utiliser à l'extérieur.
- Ne laissez pas le cordon toucher des surfaces chaudes ou suspendre les bords des tables ou des comptoirs.
- Ne placez pas l'appareil sur ou près d'un brûleur à gaz chaud, d'un brûleur électrique chaud ou dans un four chauffé.
- Une extrême prudence doit être utilisée lors du déplacement d'un appareil contenant de l'huile chaude ou d'autres liquides chauds.
- N'utilisez pas l'appareil pour un usage autre que celui prévu.

### GARDEZ CES INSTRUCTIONS

#### Plus d'instructions

##### Pour usage domestique seulement.

Cet appareil a une fiche polarisée (une lame est plus large que l'autre). Pour réduire le risque de choc électrique, cette fiche est conçue pour ne pouvoir s'insérer dans une prise polarisée que dans un sens. Si la fiche n'entre pas complètement dans la prise, nversez-la. Si elle n'entre toujours pas, contactez un électricien qualifié. Ne tentez pas de modifier la fiche de quelque façon que ce soit.

Un cordon d'alimentation court est fourni pour réduire les risques d'enchevêtrement ou de trébuchement sur un cordon plus long. Des rallonges sont disponibles et peuvent être utilisées si elles sont utilisées avec soin. Si une rallonge est utilisée:

- 1) Les caractéristiques électriques marquées du cordon ou de la rallonge doivent être au moins égales à celles de l'appareil.
- 2) Le cordon doit être disposé de manière à ne pas se poser sur le comptoir ou la table où il pourrait être tiré par des enfants ou trébuché par inadvertance.

# Parts & Features

- 1 Main Body
- 2 Cap
- 3 Melting Chamber
- 4 Charging/Melting Indicator Light
- 5 Power Indicator Light
- 6 Spray Nozzle
- 7 Spare Spray Nozzle
- 8 Butter Sponge
- 9 Nozzle Cap
- 10 Spray Button
- 11 Charging Base



(back of Main Body)

# Prepping Your Butter Sprayer



- 1 Remove the Cap from the Main Body by unscrewing it counterclockwise 90 degrees.



- 2 Place 1 - 5 tablespoons of butter into Melting Chamber. It is recommended to only melt as much butter as will be needed. This will make cleaning and storing easier!



- 3 Lock the Cap back onto the Main Body by screwing clockwise and aligning the front tabs of the Cap and Main Body.



- 4 Plug the charging base into a wall socket. The Power Indicator Light will illuminate blue. Refer to page 12 for the 'Charging & Melting Chart'.



- 5 Place your Butter Sprayer on the Charging Base.



- 6 The Power Indicator Light on the Charging Base will change to orange. The Charging/Melting Indicator Light on the Butter Sprayer will illuminate orange. This indicates that the Butter Sprayer is melting your butter. Refer to page 12 for the 'Charging & Melting Chart'.

# Using Your Butter Sprayer



- 1 When your Charging/Melting Indicator Light begins blinking blue, this indicates that your butter is partially melted and the Butter Sprayer is ready to be used for short spraying periods. **IMPORTANT!** It is recommended to wait until your butter is fully melted as this will prevent clogging of your Butter Sprayer.



- 2 When the Charging/Melting Indicator Light stops blinking and is solid blue this indicates that your butter is fully melted and the Butter Sprayer is ready for use. **IMPORTANT!** It is recommended to wait until your butter is fully melted as this will prevent clogging of your Butter Sprayer.



- 3 Remove the Butter Sprayer from the Charging Base and point the Butter Sprayer at your food. Press the Butter Spray Button and hold for as long as you would like the butter to spray. If the butter is not fully melted, as indicated in Step 1, it is recommended to only spray butter in short 5 second intervals.



- 4 When you have finished, you can place the Butter Sprayer back on the Charging Base to keep the butter melted. If you are finished with the Butter Sprayer store it in the refrigerator to keep your butter fresh.

**Note:** Storing your Butter Sprayer in the refrigerator will keep your butter fresh for longer. You do not need to replace the butter after every use. You only need to replace the butter if the butter has spoiled.

**Note:** It is recommended to place the Butter Sprayer on the Charging Base for an hour after first use. This will fully charge the Butter Sprayer for future use.

Your Butter Sprayer comes with an automatic safety shut-off feature that will activate if the Butter Sprayer is left charging for more than an hour. This will turn the heating element off and your butter will cool and harden.

# Charging & Melting Chart

Below are two charts to help you read the Charging Indicator Light and Melting Indicator Light.

## BASE LIGHT

LIGHT COLOR	SOLID OR BLINKING	INDICATION
Blue	Solid	Power on
Orange	Solid	The Butter Sprayer is connected to the base

## BUTTER SPRAYER LIGHT

LIGHT COLOR	SOLID OR BLINKING	INDICATION
Orange	Blinking	The Butter Sprayer needs to be heated
Orange	Solid	The Butter Sprayer is heating
Blue	Blinking	The butter is melting and the Butter Sprayer is ready for use
Blue	Solid	The butter is completely melted and the Butter Sprayer is ready for use
Red	Blinking	Low battery, charge the sprayer
Red	Solid	This indicates that there is an issue with the battery. Stop use immediately and contact customer service

# Cleaning & Maintenance

Always disconnect the appliance from the power outlet and allow it to cool completely before cleaning.

The Butter Sprayer is not dishwasher safe.

Never immerse the Power Cord or Charging Base in water or other liquids, or allow moisture to contact these parts.

To clean the exterior of the Butter Sprayer, wipe the Main Body with a damp cloth. Never use rough, abrasive, or poisonous cleaners.

To clean the filter of the Butter Sprayer, soak and wash with hot water.

To clean the interior of the Butter Sprayer remove any excess butter with a nylon, silicone, or rubber utensil. Once the butter sprayer is emptied, place it on the charger with the power cord plugged in. When the indicator light begins flashing blue, fill the butter sprayer with hot water and spray into a sink. Repeat until the interior chamber is clean.

The Butter Sponge is included to prevent butter from dripping onto the sprayer. Extra sponges are included as replacements.

A spare Spray Nozzle is included as a replacement for a clogged, damaged or lost Spray Nozzle. To replace the Spray Nozzle, first, remove the Nozzle Cap and Butter Sponge. Then, unscrew the Spray Nozzle counterclockwise. Then, unscrew the Spare Nozzle from the Charging Base by unscrewing counterclockwise. Then, screw the Spare Nozzle clockwise onto the Main Body.

It is recommended to place the Butter Sprayer on the Charging Base for an hour after first use. This will fully charge the Butter Sprayer for future use.

Your Butter Sprayer comes with an automatic shut-off feature that will activate if the Butter Sprayer is left unused for 20 minutes, or if the Butter Sprayer is left charging for more than an hour. This will turn the heating element off and your butter will cool.



# Troubleshooting

PROBLEM	SOLUTION
There is an unpleasant smell coming from the Butter Sprayer.	Thoroughly clean the Butter Sprayer and run warm water through.
The Butter Sprayer is blinking red and won't charge or spray.	There is an issue with the rechargeable battery. Contact customer service.
The mesh filter has fallen out of the Butter Sprayer.	Contact customer service.







# RECIPES

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Your Butter Sprayer can be used any time for flavoring food, or for greasing pans. We've included a few tasty recipe ideas where your Butter Sprayer will come in handy!



# Pumpkin Protein Pancakes

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## INGREDIENTS

- 2/3 cup pumpkin puree
- 1 tsp cinnamon
- 1/2 tsp allspice
- 1 egg
- 1 cup gluten free oats
- 1/2 cup almond milk
- 1 tbsp maple syrup
- 2 tbsp organic plant based protein powder
- 1/2 tsp baking powder

**DIRECTIONS:** Place all ingredients in the blender and blend until combined. Scoop out 1/4 cups of batter and cook in a pan or griddle. Cook until the pancake solidifies. Spray with butter and serve with nuts and maple syrup.





# Griddle Avocado Pepper Quesadilla

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## INGREDIENTS

2 tortillas  
thinly sliced roasted red pepper  
4 fresh basil leaves  
1-2 tbsp butter  
½ fresh avocados

**DIRECTIONS:** Spread tortilla with avocado, red pepper, and sprinkle basil leaves on top. Cover with another tortilla, spray both sides with butter and place quesadilla in a pan or griddle and cook until golden brown and hot.





# Eggless French Toast

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## INGREDIENTS

1 cup almond milk  
2 tbsp almond flour  
1 tbsp nutritional yeast  
¼ tsp sea salt  
2 tbsp maple syrup  
1 tsp cinnamon  
1 tsp vanilla extract  
stale bread

**DIRECTIONS:** Whisk together the almond flour, nutritional yeast, cinnamon, and sea salt. Add the maple syrup, vanilla, and almond milk and mix until well combined. Soak each slice of stale bread in mixture and cook over medium heat in a skillet, greased with coconut oil. Cook until golden brown and hot. Spray with butter or butter substitute and serve with maple syrup and fresh fruit.



# Garlic and Feta Avocado Toast

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## INGREDIENTS

2 slices rustic whole wheat/health bread  
1 avocado  
1 tbsp extra virgin olive oil  
1 tsp roasted garlic  
¼ tsp salt  
2 tbsp feta cheese

**DIRECTIONS:** Toast the bread. Mash the avocado with the oil, salt, and roasted garlic. Spray the bread with butter and spread avocado mix generously on top of the two pieces of bread and top with feta.

# Workout Waffles

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## INGREDIENTS

1 cup oat flour	1 eggs
1 tbsp ground flax seed	1 cup Greek yogurt
2 tsp baking powder	1 tsp vanilla extract
pinch of salt	pinch of nutmeg
1 tbsp maple syrup	

**DIRECTIONS:** Combine the dry ingredients with a mixer. Combine the wet ingredients in a separate bowl. Add the wet ingredients to the dry ingredients and mix just until combined. Make waffles in a waffle maker. Spray waffles with butter and drizzle with syrup. Enjoy!

# Banana Bread Pancakes

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## INGREDIENTS

2 medium bananas	1 tsp baking powder
⅔ cup oat flour	2 eggs
½ tsp cinnamon	1 tbsp safflower oil
¼ tsp cloves	¼ cup cashews
¼ tsp allspice	

**DIRECTIONS:** Blend the bananas, eggs, and oil until combined. Add the oat flour, spices, baking powder and cashews. Pulse just until combined. Pour ¼ cup of mixture into a greased pan or griddle. Cook until the pancake solidifies. Spray with butter and top with fresh bananas and cashews and maple syrup.

# Sweet Cinnamon Toast

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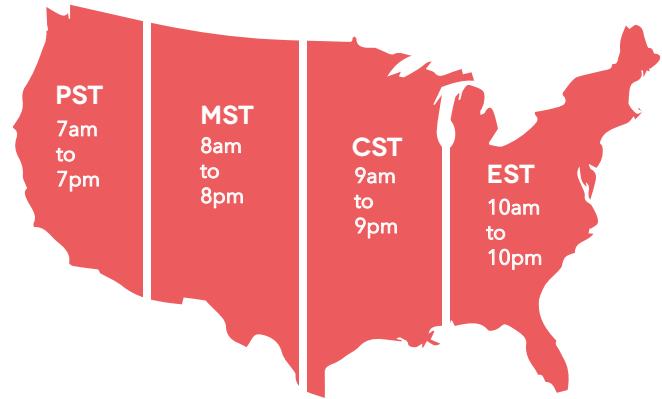
## INGREDIENTS

1 slice of cinnamon raisin bread  
1 tsp sugar  
Pinch of cinnamon  
Banana (optional)

**DIRECTIONS:** Toast the slice of cinnamon raisin bread to your preference. Spray the toast with butter. Sprinkle sugar and cinnamon on the toast. Top with banana (optional).

# Customer Support

For product support, warranty, and maintenance related questions, please contact StoreBound directly at: **1-800-898-6970** from 7AM - 7PM PST, Monday - Friday, or by email at [support@storebound.com](mailto:support@storebound.com).



Hey **Hawaii!** You can reach our customer service team from **5AM to 5PM HAST**.  
And also, **Alaska**, feel free to reach out from **6AM - 6PM UTC**.

## REPAIRS

DANGER! Risk of electric shock! The Butter Sprayer is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances.

Contact Customer Support regarding repairs to the device.

## TECHNICAL SPECIFICATIONS

Voltage 120V ~ 60Hz

Power Rating 50W

Stock# K48311\_\_20180327\_V4

Battery Capacity: 1,000mAh Lithium Ion (3.7Wh)

# Warranty

STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will conduct troubleshooting in an attempt to x any minor problems. If troubleshooting fails to x the problem, a return authorization will be issued. Proof of purchase indicating date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO Box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send All Inquiries To: [support@storebound.com](mailto:support@storebound.com)

There are no express warranties except as listed above.

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