

# gChecker

## MAX PRO

### **Light Board to check for insects** on lettuce and other produce

Made for use with wet Thrip Cloths, Cheese Cloths, Fruits and Vegetables





- Buy fresh! Lower your grocery bill!
- Bright LED lights, Easy on the eyes
- Large screen light area 12x9 inches
- IPX-6 Water resistant, safety certified

**INSTRUCTION MANUAL** 

#### **MAZEL TOV!**

You are now the owner of the **BUG CHECKER™ MAX PRO** Light Board from Kosher Innovations. One of the biggest challenges in a kosher kitchen is preparing bug-free leafy green lettuce and fresh herbs to serve as part of your healthy, delicious meals. Depending on where you live, grains and rice can present the same challenge.

BUG CHECKER™ MAX PRO is IPX-6 water resistant by US standards which means it's protected against high pressure water stream from any angle. Now you can safely, efficiently and comfortably ensure your vegetables are bug free from the convenience of your home using the BUG CHECKER™ MAX PRO with wet cheesecloths and thrip cloths with US IPX 6 water resistance.

#### **QUICK START GUIDE**

USE ONLY THE POWER ADAPTER THAT CAME WITH YOUR BUG CHECKER™. Using any other adapter could damage your product by causing it to over-heat and it voids the warranty.

Plug the adapter attachment into the cord of the **BUG CHECKER™ MAX PRO** Light Board and plug into a standard wall socket.

Turn on the unit using the On/Off switch on the power cord.

After washing lettuce and other produce leaves, shake off or towel dry produce to remove excess water, or don't; it's water resistant.

Place lettuce and other produce leaves, a thrip cloth or a cheese cloth on the light surface to begin checking for insects. The light shines through the leaves, but not the insects. The bugs will appear as dark shapes on the backlit leaves.

#### MAINTAINING YOUR BUG CHECKER™

To Clean the BUG CHECKER™ MAX PRO simply wipe with a damp cloth.



#### **CAUTION:**

- DO NOT immerse your BUG CHECKER™ MAX PRO in water
- DO NOT put your BUG CHECKER™ MAX PRO in a dishwasher
- DO NOT use your BUG CHECKER™ MAX PRO as a cutting board
- Keep away from heat (stove top etc.) or product may be damaged.

#### LED LIGHTING TECHNOLOGY

**BUG CHECKER™ MAX PRO** Light Board is designed and manufactured with the latest LED lighting technology. It is water resistant rated at the IPX6 level by USA standards.

Do not open the **BUG CHECKER™ MAX PRO** Light Board; doing so will void the warranty. To operate the **BUG CHECKER™ MAX PRO** Light Board it must be plugged in.

#### **SPECIFICATIONS:**

Power adapter: Input 110-240V (can be used internationally but requires a plug adapter to fit in non-North American walls sockets)

Power Adapter Output: 12V, 6 Watts

590 Lumens of bright LED light

LED life: Approximately 13,000 hours

For more questions about **BUG CHECKER™ MAX PRO** Light Board visit our website www.Kosher-Innovations.com

#### RABBINIC APPROVAL

The following was received from HaRav Y. Belsky specifically regarding the **BUG CHECKER™** 

#### הרב ישראל בעלסקי שליט"א

גם מה שהמציא "קופת אור" קטן להקל על בודקי הירקות שלא יצטרכו לכלי גדול וכבד כמו שהורגל עד הנה הרי היא טובה וסיוע לבעלי הבתים להשתמש בו במטבח בדיוק כמו הגדול ומעתה יוכל כל אחד לבדוק כראוי ולהציל נפשם מעון תולעים החמור.

#### LEARN MORE ABOUT VEGETABLES

Have you ever heard of Arugula? Did you know that Spinach is high in many vitamins and rich in iron, calcium and antioxidants? Did you ever wonder how to prepare all those "other" vegetables you saw at the supermarket?

While there are too many amazing veggies to tell you about in this manual, we'll suggest you start with the BUG CHECKER™ MAX PRO light board with the following fresh herbs and vegetables

EXPLORE THE VEGETABLE AISLE IN YOUR LOCAL SUPERMARKET,
ENHANCE YOUR DINNER FOR YOU AND YOUR FAMILY
AND SAVE MONEY!

#### **ARUGULA**



Hearty, peppery flavor and a delicate texture. Good raw or cooked. Baby arugula has a milder flavor, mixes well with other greens and is great in salads and sandwiches. Very nutritious.

#### **BASIL**



Wonderful aromatic flavor when used fresh. In cooked recipes, add it at the last moment—cooking quickly destroys the flavor. Used fresh or dried in sauces, stews, salad, poultry, etc. Great in Pesto.

#### **SPINACH**



Tender, sweet green leaves cook quickly. Fresh raw spinach tastes like richly flavored lettuce. Versatile: great raw, sauteed or braised as well as in soups, quiches or pasta dishes.

#### LETTUCE



This crispy and crunchy vegetable is an excellent source of vitamin K, an essential nutrient for blood clotting, wound healing and supporting bone health. It's terrific in salads and sandwiches, or the leaves can be used as a bed for other dishes.

#### **SWISS CHARD**



Red and green chard are both tender, sweet and comforting with a velvety texture. Very versatile chard can be prepared lightly wilted, sauteed, braised, in soups casseroles and more.

#### **BOK CHOY**



Soft, dark green leaves and long, thick white stalks with a sweet, mild flavor. Best known for use in stir-fries. The stalks require longer cooking than the leaves, so add separately.

#### **PARSLEY**



Of the 2 kinds of parsley, Italian Flat Leaf Parsley is easier to check, has more flavor and is best for cooking. Add parsley at the end of cooking. Very high in vitamin C, A and Iron.

#### **CILANTRO**



Cilantro is pungent, bright, and slightly tart, with a hint of pepper and lemon; the herb is considered to be a good source of lipids and contains linalool, an essential oil. It's terrific in salad.

#### **MINT**



Mint is an aromatic herb. It is often used for sweet and savoury dishes, in desserts and in drinks. Spearmint and peppermint are perfect for steeping in hot water and drinking as a tea.

#### **KALE**



Kale is a crisp and hearty vegetable, with a hint of earthiness; the green leafy provides a wide range of nutrients. It is a healthy addition to a varied diet, and people can use it raw, sauteed or braised. Kale contains Fiber, Antioxidants, Calcium, Vitamins C and K, Iron

#### ONE YEAR LIMITED WARRANTY

**Kosher Innovations** warrants this product to be free from defects in materials and workmanship under normal consumer use **for one year from the date of original purchase.** Retain either an original receipt or gift receipt showing date of purchase and retailer name.

During this warranty period, if a manufacturer defect comes to light (pun intended), please follow the instructions for returning the product. Kosher Innovations will either repair the product or replace it. This warranty does not cover shipping, handling or delivery charges or fees. The product must be sent by prepaid mail/shipping to Kosher Innovations.

For specific instructions on how and where to obtain warranty service for your product, please contact us at: headoffice@kosherlamp.com. Give us as much information as you can about the issue plus pictures of the damaged product from several angles including the bottom. You will then be provided with warranty information. Make sure to pack your item properly as Kosher Innovations is not responsible for damage in transit.

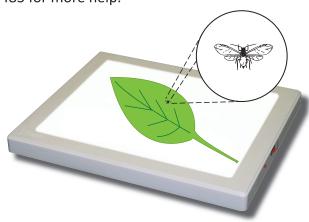
#### This Warranty does not cover and is invalid in the case of:

Improper installation, misuse, abuse, or neglect.

The product is opened or dismantled.

Any damage due to external electrical damage (eg. power surge, faulty wiring in the place of use or using a power adapter not provided by Kosher Innovations.

See website www.Kosher-Innovations.com for more details or call us at 1-866-661-5483 for more help.



#### Got an Idea?



If you have a great idea and would like help developing it into a real product, you have come to the right place.

Typically, if someone comes up with an idea, bringing that idea to reality is very difficult. There are complex issues of engineering the prototypes, choosing the right materials, selecting a factory in China, mold and sample fees, designing the packaging, import licensing, patent attorneys, etc. The costs are so high that most people would get stuck.

To succeed on your own, you really need to be multitalented so you can do most of the work yourself.

Fortunately, we have lots of experience with product development. And we might be able to help you with your idea.

To get started, visit us at www.Kosher-Innovations.com

#### Subscribe to our Rosh Chodesh E-mail Reminder

Sign up for Rosh Chodesh and participate in the Contest. You could win a The KosherLamp™ brand shabbos lamp!

Each month we'll send you a friendly e-mail reminder to say "ya'aleh v'yavo" in your Rosh Chodesh davening and benching. You could also be the lucky monthly winner of a great product from Kosher Innovations. As well, we'll let you know whenever we come out with exciting new products.

Visit our website and join our Rosh Chodesh Reminder list www.Kosher-Innovations.com.







#### Learn more about our products online at: Kosher-Innovations.com

























