



Bug Checker™ MAX

Light Board

Inside:

- Quick Start Guide
- How to check vegetables with the Bug Checker™
- Maintenance and Cleaning
- Expanding Your Vegetable Vocabulary
- Rosh Chodesh Reminder & Giveaway



USER'S GUIDE AND OPERATING INSTRUCTIONS

QUICK START GUIDE

USE ONLY THE POWER ADAPTER THAT CAME WITH YOUR BUG CHECKER.

Using any other adapter could damage your product
and cause it to overheat!

1. Plug the adapter wire into the Bug Checker and insert the plug into a standard wall socket.
2. Locate the ON/OFF switch located on the cord and switch it to the ON position.
3. Shake off wet produce to remove excess water.
4. Place washed lettuce and other produce leaves on the light surface to begin checking for insects. The light shines through the leaves but not the insects. They will appear as dark shapes on the backlit leaves.

LED LIGHTING TECHNOLOGY

Your **BUG CHECKER MAX™ Light Board** is designed and manufactured with the latest LED lighting technology. This is the brightest **BUG CHECKER™** we've made. Now with LEDs on all four sides we call it **MAX** because if it were any brighter, it would be too bright!

This unit is not waterproof. There are no replaceable parts inside. Do not open the **BUG CHECKER™**, or you will void the warranty. To operate, the **BUG CHECKER™** must be plugged in. It does not require any recharging.

Specifications:



Listed Power Adapter: Input 110-240V

(Can be used internationally but requires a plug
adapter to fit in non-North American wall sockets)

- Power Adapter Output: 12V, 6 Watts
- 590 Lumens of bright LED light
- LED life: approximately 13,000 hours



Bug Checker MAX™ Light Board

Mazel Tov! As the owner of the revolutionary **BUG CHECKER™ LightBoard** from Kosher Innovations, you can now safely, efficiently and comfortably ensure your vegetables are bug free.

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.



The Kosher Innovations Bug Checker™ will help you:

Save Time

Checking produce with the Bug Checker™ is quick and easy because the bright light shines through each leaf, instantly detecting any bugs that may be there. For complete instructions, please see page 4 of this manual.

Avoid Eye Strain and Frustration

The LED light technology of the Bug Checker™ illuminates the leaf evenly from beneath. It eases eye strain and sore, wet arms caused by looking upward while trying to use an overhead light.

Enjoy More Variety of Healthier Foods

You don't have to avoid the fresh vegetable section of your supermarket any longer. Now you can have really great salads, prepare more interesting dishes and up your vitamin intake. Think of the health benefits of eating dark leafy greens rich in antioxidants.

Save Money

You won't be restricted to imported bagged produce. Buying local and seasonal greens will help you save by enabling you to serve them more often.

CHECKING VEGETABLES AND FRUIT

As quoted from “The OU Guide to Preparing Fruits And Vegetables.”

“[After washing and rinsing the leaves...] when examining produce for infestation, the inspector must carefully view the individual leaf. ... For leafy vegetables, holding the vegetables over a strong light greatly aids the checking process. While the leaves are translucent, the bugs are not, so the insects become clearly visible. Both sides of the leaf must be checked.

“The use of a light box presents the opportunity for additional measures of verification. When rinsing off vegetables or berries in a bowl or sink filled with water, fill a shallow glass bowl with some of that water and check it over a light box for the presence of insects. If insects are found in the water samples, repeat the rinsing process and check the water once again.”

For detailed instructions for checking each type of fruit or vegetable with your **BUG**

CHECKER™ consult your local orthodox Rabbi or see *The OU Guide to Preparing Fruits and Vegetables*.



Other Kosher Links:

Visit our website for these links and more:

www.kosherlamp.com/bugchecker (scroll to bottom)



Guide to Checking Produce and More – Fourth Edition

<https://oukosher.org/ou-guide-to-checking-produce-and-more/>



Produce Inspection Guide

http://www.cor.ca/list/257/produce_inspection_guide.html



Video Classes on Checking for Insects

<https://www.star-k.org/videos.php?channel=920613>

RABBINIC APPROVAL

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

הרב ישראל בעלסקי זצ"ל

גם מה שהמציא "קופת אור" קטן להקל על בודקי הירקות שלא יצטרכו לכלי גדול וכבד כמו שהורגל עד הנה הרי היא טובה וסיע לבעלי הבטים להשתמש בו במתבנה בדיק כמו הגדל ומעתה יוכל כל אחד לבדוק כראוי ולהציג נפשם מעון תולעים החמור.

ה'נ'סן אלייך גב'ר
אל מלח נסיך קדשך

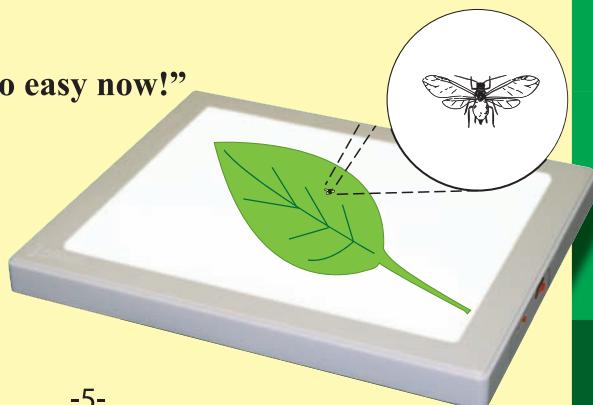
TESTIMONIALS

Here is what some people have said about using the Bug Checker™:

“This will cut the time I spend in the kitchen considerably.”
—Hindy N.

“What a wonderful way to bring kedusha into my home.”
—Chaya P.

“Eating healthfully is so easy now!”
—Ronit B.



The Rebbitzens' Caesar Salad Recipe



INGREDIENTS

(Serves 12)

SALAD

3 heads of Romaine lettuce (or 4 Romaine hearts)
4 slices of whole wheat bread - with crust
(white bread or leftover chala work just as well)
2 tablespoons olive oil (for the croutons)
1 tablespoon Kosher salt or to taste (optional)
2 teaspoons of garlic powder or to taste

DRESSING

2 cans of anchovies in oil - 50g. (1.76 oz.) each
4 cloves of garlic
15 tablespoons olive oil
5 tablespoons of white vinegar

Makes 1 1/4 cups of dressing.

Over the years we've had the zchus of having many guests in our home. With a large family as well, I've found it necessary to find ways to cut preparation time in the kitchen while continuing to serve tasty, healthy, crowd-pleasing dishes. I've simplified the ingredients and shortened the prep time while still keeping that delicious Caesar flavor. Using the Bug Checker™ helps further by cutting the checking time in half!

Everything can be prepared up to five days in advance. This way you can prepare as much lettuce, croutons and dressing as you'll need for those two or three day Yom Tovim and it will stay crisp and delicious!

I've served this dressing to people who generally don't like 'fishy' things and it gets gobbled up every time. It's always the first thing to go on a buffet table. Have extra on hand for seconds!

Enjoy!

DIRECTIONS

Preparing the Lettuce

When using whole Romaine lettuce, discard the outer few leaves first. I find the Romaine Hearts, very easy to check. There are no outer leaves to discard and they're quite clean to begin with.

*****For checking with the Bug Checker Light Board™ see page 4.**

After checking the lettuce, dry it well. Seal the whole leaves in large zip lock bags. If you squeeze the air out of the bag before sealing, the lettuce will keep in the refrigerator for 5 days.

Homemade Croutons

Cut the bread into $\frac{1}{2}$ inch cubes. Spread on a cookie sheet lined with baking paper. Toss bread with 2 tablespoons of oil, salt and garlic. Bake at 350° for 10 minutes, turning halfway through. Cool and store in a zip lock bag or airtight container. (I make large batches of croutons with leftover bread and store them in the freezer zip lock bags.)

Caesar Salad Dressing

In a food processor, finely chop the 4 cloves of garlic. Add the anchovies (oil from the cans too) to the food processor and run until the consistency of paste. Then add the olive oil and vinegar and run until smooth. Stores in a sealed container in the refrigerator for up to 10 days.

Note: The anchovies (fish) in the dressing make it suitable for use with dairy meals or as a first course for a meat meal.

Assembling the Salad

Select the amount of salad that you will need for two salad bowls and tear into bite-sized pieces. I've found that it's easier to have one at each end of the table. Add half the croutons to each bowl, the amount of dressing to your personal taste and toss. You may want to add more dressing after you taste it.

Visit our website for more information on enjoying fresh produce:
www.Kosher-Innovations.com/bugchecker.html

EXPAND YOUR VEGETABLE VOCABULARY

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 start you off with some suggested fresh herbs and vegetables that can be checked with the Bug Checker **MAX**™ Light Board.

See the next page to learn more.



To clean, simply wipe with a damp cloth.

MAINTAINING YOUR BUG CHECKER™

- ◆ To clean your **BUG CHECKER**™ use a soft, clean, damp cloth.
DO NOT USE CLEANSER.
- ◆ **DO NOT IMMERSE YOUR BUG CHECKER™ IN WATER.**
- ◆ **DO NOT PUT YOUR BUG CHECKER™ IN A DISHWASHER.**
- ◆ **DO NOT USE YOUR BUG CHECKER™ AS A CUTTING BOARD.**
A knife will scratch the plastic translucent surface.
- ◆ If you spill excess liquid on the **BUG CHECKER**™ wipe it up immediately.

Arugula



Basil



Spinach



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.

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.

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

Boston Lettuce



Red Leaf Lettuce



Swiss Chard



This is a type of butterhead lettuce, with soft, tender leaves. It's terrific in salads and sandwiches, or the leaves can be used as a bed for other dishes.

It has a mild, watery flavor and soft, buttery leaves tinged with red. Similar to Green Leaf Lettuce. Try mixing Red Leaf lettuce in with your Romaine salads to add color and texture.

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

Bok Choy



Parsley



Mint



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.

Of the 2 kinds of parsley, Italian Flat Leaf Parsley (shown above) is easier to chop, has more flavor and is best for cooking. Add parsley at the end of cooking. Very high in vitamin C, A and iron.

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.

Rosh Chodesh Reminder

Visit our website and join our Rosh Chodesh Reminder list. Each month, we will send you a friendly e-mail reminder to say “ya’aleh v’yavo” in your Rosh Chodesh davening and benching.

In addition to the reminder, everyone who has signed up is automatically entered into our Rosh Chodesh Giveaway! Each month, we give away one of our products! Who knows? You could be the next winner of a KosherLamp, KosherClock or one of our newest innovations.

PRIZES AWARDED MONTHLY

SIGN-UP TO WIN!

**ROSH
CHODESH**

**MONTHLY
GIVEAWAY**

enter online at
www.kosher-innovations.com ↗

Bug Checker™

TIPS

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a Bug Checker™
for Pesach too?**



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Shabbos Toothbrush & Shabbos Toothwash

Kosher for Pesach Toothwash
and a special Toothbrush that you can
use on Shabbos and Yom Tov



Holds down the fridge
switch for Shabbos & Yom Tov
and lets the light shine
during the week.

LEARN MORE AT WWW.KOSHER-INNOVATIONS.COM



Ask for **Kosher Innovations™** products
at your local kosher grocery or Judaica store.

ORDER ONLINE AT

www.Kosher-Innovations.com

WARRANTY INFORMATION

Warranted for 90 days against defects in materials and workmanship. Solely for the benefit of the original purchaser (Retain your dated sales receipt as proof of purchase)

COVERED: Replacement of defective parts and labor, and product return to customer.

NOT COVERED: Damages caused by abuse or failure to perform normal maintenance. Any other expense. This Warranty shall not apply to any defect, malfunction or failure to conform to the warranty provisions if caused by damage (not resulting from defect or malfunction) due to unreasonable use by the purchaser. This product is not intended to be opened as there are no consumer serviceable parts inside. Opening the Portable Light Board will void the warranty. Also not covered are consequential damages, incidental damages or incidental expenses, including damage to property. 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. This warranty gives you specific legal rights, which may vary from State to State.

QUALIFICATIONS FOR WARRANTY PERFORMANCE: Return product with proof of purchase and narrative description of the defect together with your name and address, freight prepaid to Kosher Innovations, 4515 Chesswood Drive, Suite M, Toronto, ON Canada, M3J 2V6. The product will be repaired or replaced at the option of Kosher Innovations, and returned, postage prepaid as soon as practical, but in no event later than 45 days after received by Kosher Innovations.

REQUEST FOR WARRANTY ACTION: Please direct all requests for action on this warranty or any other product inquiries to: Kosher Innovations, 4515 Chesswood Drive, Suite M, Toronto, ON Canada, M3J 2V6

CUSTOMER SERVICE: For questions, comments or technical support, please contact us by telephone: Toll-Free: 1-866-661-5483 or by e-mail: kosherlampsales@gmail.com