



Spice and Nut Grinder
SG20U

Cuisinart®

Congratulations on your purchase of the Cuisinart Spice and Nut Grinder.

For over 30 years Cuisinart's aim has been to produce the very finest kitchen equipment. All Cuisinart products are engineered for exceptionally long life, and designed to be easy to use as well as to give excellent performance day after day.

To learn more about our products and for recipe ideas, visit our website www.cuisinart.co.uk

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Product Control Guide



IMPORTANT SAFETY CAUTIONS

Carefully read all the instructions before using the appliance and keep in a safe place for future reference.

Always follow these safety cautions when using this appliance to avoid personal injury or damage to the appliance. This appliance should only be used for the preparation of food as described within this instruction book.

1. The appliance is not intended to be operated by means of external timer or separate remote control system.
2. This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
3. Children should always be supervised to ensure that they do not play with this product.
4. Not for use by children. Keep out of reach of children during and after use.
5. Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. In the event of damage, or if the appliance develops a fault, contact the Cuisinart Customer Care Line (refer to "UK After Sales Service section" for further information).
6. Do not use the appliance if the lead is damaged. In the event of lead damage, discontinue use immediately. If the lead is damaged it must be replaced by the manufacturer. Return the appliance to the Customer Care Centre (refer to 'UK After Sales Service' section for further information). No repair must be attempted by the consumer.
7. Never pull the plug out of the mains socket by the lead.
8. Do not wrap the lead around the main body of the appliance during or after use.
9. Always ensure the voltage to be used corresponds with the voltage on the appliance; this is indicated on the bottom of the housing.

10. Always disconnect the appliance from the electrical supply if it is left unattended and before assembling, disassembling or cleaning.
11. For indoor, domestic use only.
12. This product complies fully with all appropriate EU and UK legislation and the standards relevant to this type and class of appliance. We are an ISO9001:2015 certified company that continually evaluates our Quality Management System performance. If you have any queries regarding product safety and compliance, please contact our Customer Services Department (see "U.K. After Sales Service" section).



WARNING: Polythene bags over the product or packaging may be dangerous. To avoid danger of suffocation, keep away from babies and children. These bags are not toys.

Safety During Use

- Before first use, remove all packaging materials and any promotional labels or stickers from the Spice and Nut Grinder.
- Do not use the appliance for anything other than its intended use.
- Do not use accessories or attachments with this appliance other than those recommended by Cuisinart.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- Keep hands, spatulas and other utensils away from moving blades whilst appliance is in operation.
- Unplug from the mains when not in use and before cleaning.
- Always ensure that your hands are dry before removing the plug from the mains socket.
- To protect against fire, electric shock or personal injury, do not immerse the cord, plug or housing base in water or other liquids.

Instructions for Use

Before first use clean each part thoroughly. To remove the Grinder Bowl, twist until released. **Note:** Slight pressure may be needed at first.

1. Plug the unit into the mains supply and remove the lid from the base of the grinder.
 2. Fill the stainless steel bowl with desired ingredients. Please refer to Grinding Suggestions below for maximum capacities.
 3. Make sure the grinding bowl is in the locked position.
- N.B.** A safety feature of this grinder prevents it from operating unless the lid is in place.
4. Place the lid on the grinder base. Push the lid down and hold to begin the grinding.
 5. Grind until desired consistency is achieved. To stop grinding, release pressure from the lid.
 6. Unplug the unit from the mains power supply.
 7. To store unused spices, remove the grinding bowl and cover with the storage lid.

Note: Maximum capacity for spices is 90 grams (for some spices, not for all).

Maximum capacity for nuts is 75 grams (any nuts larger than a peanut e.g. cashew, almond or walnut - maximum capacity 45 grams).

Note: Do not over fill the Spice & Nut Grinder.

Note: Do not continuously grind more than 500 grams in succession (for all spices and all nuts).

Note: If using to grind coffee beans it is recommended to use one of the spare bowls just for coffee. This is to avoid cross contamination of flavours.

Grinding Suggestions

This grinder is designed for dry spices, nuts, seeds, coffee beans and more.

The list is endless - but here's a taste of what ingredients this product is great for and our suggested grinding times:

Spice/Nut	Time/Comments
Black Peppercorns - 1 tablespoon	Process for 10 seconds
Nutmeg - 1 whole nutmeg	Pulse 15 times, then process for 10 seconds
Whole Cinnamon Sticks - 2, halved	Pulse 3 times, then process for 45 seconds
Whole Cloves - 1 tablespoon	Process for 25 seconds
Anise or Fennel Seeds - 1 tablespoon	Process for 30 seconds
Flax or Sesame Seeds - 2 tablespoons	Process for 10 seconds
Nuts (to achieve chopped nuts) - 75 grams	Pulse to roughly chop
Nuts (to achieve a nut flour) - 45 grams	Pulse 15 times, then process for 10 seconds
Wheat - ¼ cup	Process for 20 seconds

Cleaning & Maintenance

- Always unplug the appliance from the mains outlet before cleaning.
- Before first use and after every use, clean each part thoroughly.
- Periodically check all parts before reassembly. If any part is damaged, DO NOT USE.
- All removable parts are dishwasher safe for cleaning on the upper rack of dishwasher or wash in warm water.
- Never submerge the motor base in water or other liquid, or place in a dishwasher.
- The motor base can be cleaned with a damp cloth.
- Make sure all the parts are clean and dry before storing.
- Never wrap the cord around the outside of the base.
- Never immerse the plug, lead or housing in water or any other liquid.

UK Guarantee

The Conair Group Ltd, Unit 3 Waterfront Business Park, Fleet, GU51 3TW

This appliance is guaranteed for consumer use for 3 years and is only valid within the United Kingdom.

This guarantee covers consumer use only i.e. defects occurring under normal use within the home from date of purchase or date of delivery, whichever is later.

If the product develops a fault due to defects in materials or manufacture **within 12 months** from the date of purchase, to avoid delays and unnecessary inconvenience, where possible please return the product to the point of purchase for an exchange.

If the product develops a fault due to defects in materials or manufacture **after 12 months** from the date of purchase, and within the guarantee period, Conair UK After Sales Service will repair or replace the product.

Exclusions

This guarantee will no longer be valid meaning that The Conair Group Ltd will not be liable to repair or replace your product where:

1. The appliance has been used on a voltage supply other than that which is marked on the product, or advised within this instruction booklet
2. The appliance has been purchased from an unauthorised stockist*
3. The appliance is used for professional / non domestic usage
4. Repairs or alterations have been attempted by unauthorised persons
5. The failure of the appliance is a direct result of misuse
6. The failure is a result of not following the instructions for use

This guarantee does not cover any cosmetic damage due to misuse of the product nor any damage to persons or property that occurs because of product misuse.

*unauthorised stockists include, but are not limited to online auction sites, private sellers and those selling second hand goods, refurbished products etc

Please contact the Conair Customer Care Line on 03702 406902 (09:00 to 17:00 Monday to Friday) or email support@cuisinart.co.uk for further information on authorised stockists. **It is important to retain your proof of purchase. We recommend attaching your receipt to this page.**

Even where a refund may be applicable, no refund will be provided without a valid receipt or proof of purchase, we will only be able to offer a repair or replacement service. Please note this does not apply if the product was purchased directly from The Conair Group Ltd.

Guarantees on replacement products run from the original purchase date or date of delivery, whichever is later, and **not** from the date of replacement.

This guarantee is an additional benefit and does not affect your statutory rights as a consumer.

If you have any queries regarding this guarantee please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

UK After Sales Service

For further advice on using the appliance or should you need to return your product, please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

Return address:

Customer Care Centre
Conair Logistics
Unit 4, Revolution Park
Buckshaw Avenue
Buckshaw Village
Chorley
PR7 7DW

Please enclose your returns number, name and address details, together with a copy of proof of purchase and details of the fault.

Please note this Instruction Booklet is not the guarantee.

Recipes

To help you get started with your new Spice & Nut Grinder, we have included a few recipe ideas. For further recipes and inspiration please visit our website www.cuisinart.co.uk. You can also share some of your own ideas on our Facebook page: Cuisinart UK.

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Spiced Mixed Nuts

1 whole cinnamon stick
2 star anise pods
1 whole nutmeg
¼ teaspoon whole cloves
210g pecan
140g almonds
210g walnuts
50g light brown sugar
1¼ teaspoons table salt
Pinch cayenne pepper
1 large egg white, lightly beaten

- Pre-heat oven to 165°C/325°F, Gas Mark 3. Line a rimmed baking tray with baking paper and reserve.
- Place the cinnamon, star anise, nutmeg and cloves in the grinding bowl.
- Pulse 15 times, and then process until finely ground, about 10 seconds.
- Place the nuts, sugar, ground spices, salt and cayenne in a large bowl then toss to combine. Add the egg white and mix until completely combined. Spread the nut mixture evenly on the prepared pan and place in the pre-heated oven.
- Bake, for about 30 to 35 minutes, turning every 10 minutes.

Chai Tea

Serves 4

5 cardamon pods
5 whole cloves
1 cinnamon stick (approximately 10g)
1 star anise
450ml semi skimmed milk
450ml water
1 teaspoon pure vanilla extract
1½ cm piece of fresh ginger, peeled and sliced
2 strips of orange peel
6 Darjeeling tea bags
3 tablespoons honey

- Place the cardamom pods, cloves, cinnamon stick and star anise into the grinding bowl. Pulse 2 to 3 times, leaving the spices quite coarse. Reserve.
- In a medium saucepan set over a medium-low heat, bring the milk, water and vanilla extract to the boil. Once the mixture comes to the boil stir in the reserved spices, ginger and orange peel.
- Let the mixture simmer for 10 to 15 minutes.
- Add the tea bags and let it simmer for another 5 minutes.
- Strain the mixture and stir in the honey.

Tahini

90g sesame seeds, toasted and cooled

2 tablespoons extra virgin olive oil

Pinch sea salt

- Toast the sesame seeds on an oven tray for 10 minutes at 160°C/325°F, Gas mark 3.
- Place the toasted sesame seeds in the grinding bowl. Pulse 6 to 8 times, until finely ground.
- Transfer to a small bowl and add the olive oil and salt and process 30 to 40 seconds, or until a paste forms.
- Store the tahini in an airtight container in the refrigerator for up to a month.

Pad Thai Noodles

Serves 2-4

115g unsalted peanuts, (divided in two batches)	1 tablespoon white vinegar
3½ litres of water	¼ teaspoon freshly ground black pepper
250g rice noodles	2 tablespoons vegetable oil
3 tablespoons ketchup	2 large eggs, lightly beaten
60ml fish sauce	2 garlic cloves, finely chopped
1 tablespoon granulated sugar	2 shallots, finely chopped
2 tablespoons fresh lime or lemon juice, divided	300g bean sprouts
	1 small bunch fresh coriander

- Place the peanuts in the grinding bowl. In very short bursts, pulse until the peanuts are roughly chopped. Reserve. **NOTE:** grind only 75 grams of peanuts at a time.
- Bring the water to the boil in a stockpot. Add the rice noodles and turn off the heat. Let the noodles sit for about 5 minutes, drain and reserve.
- In a small bowl, whisk the ketchup, fish sauce, sugar, 1½ tablespoons of the lime/lemon juice, vinegar and black pepper until completely combined. Reserve.
- Add oil to a large sauté pan and heat over medium-high heat. Once oil is hot and simmering, add the eggs and scramble. Add the garlic and shallots; sauté until softened and fragrant. Add the cooked noodles and stir fry for about 1 minute to mix with the egg and vegetables. Add the reserved sauce and cook an additional 2 to 3 minutes, until well combined.
- Add 90 grams of the peanuts and the bean sprouts and mix until combined. Turn off the heat and transfer to a large shallow bowl or platter. Add the remaining peanuts, lime/lemon juice and the coriander.
- Serve immediately.

Peanut Dipping Sauce

75g unsalted peanuts, toasted

60ml coconut milk

1 garlic clove

½ teaspoon red chilli paste

¼ teaspoon fish sauce

1 tablespoon soy sauce

½ teaspoon hoisin sauce

½ tablespoon fresh lime juice

100ml water

- Place the peanuts in the grinding bowl. Pulse 15 times, then process for 10 seconds, or until finely ground.
- Place the remaining ingredients in a medium saucepan set over medium-low heat, whisk to combine.
- Stir in the ground peanuts. Bring mixture to a simmer, reduce heat slightly and leave to cook until sauce has thickened, about 20 to 30 minutes.
- Serve at room temperature.

Pistachio Crusted Rack of Lamb

Serves 2

75g shelled pistachios, roasted and salted
2 garlic cloves, peeled and crushed
2 thyme sprigs
3 tablespoons olive oil
1 lamb rack, approximately 650–700g french trimmed*
¼ teaspoon sea salt
¼ teaspoon freshly ground pepper
½ teaspoon Dijon mustard

- Place pistachios in the grinding bowl. Chop the nuts by pulsing until roughly chopped. Remove chopped nuts and reserve on a plate.
- In a shallow bowl that can accommodate the lamb, place the garlic, thyme, and 2 tablespoons of olive oil. Place lamb in the bowl. Liberally rub the lamb with the oil and sprinkle it all over with the salt and pepper. Leave to stand for about 30 minutes.
- Pre-heat oven to 200°C/400°F, Gas Mark 6.
- Place a frying pan over medium-high heat and add the remaining olive oil. When oil is hot and just about smoking, add the lamb. Brown both sides of the lamb well, about 5 minutes per side. If oil begins to smoke, reduce the heat slightly.
- Once lamb is well browned, rub the meat with the mustard. Roll both sides of the meat in the reserved chopped nuts to create a crust. Transfer lamb to a roasting pan and place in pre-heated oven. Roast the lamb for about 12 to 15 minutes. Lamb is medium rare when a thermometer reads 55°C.
- Allow lamb to rest out of the oven for 10 minutes before cutting.
To serve, cut individual chops by using a sharp knife to cut between each rib.

*Any butcher can trim the lamb this way.

Five Spice Powder

1 star anise

2 teaspoons Szechuan peppercorns (may use black peppercorns)

½ teaspoon fennel seed

½ teaspoon whole cloves

1 inch piece cinnamon stick

- Combine all ingredients in the grinding bowl. Pulse spices 2 to 3 times and then process until completely ground, about 40 to 50 seconds.
- Use immediately or store in a sealed glass jar. Store in a dry, cool place.

Five Spice Stir Fry with Tofu, Broccoli and Aubergine

Serves 4

3 tablespoons vegetable oil
400g extra-firm tofu, drained, dried and cut into ½-inch cubes
250g aubergine, peeled and cut into ¾-inch cubes
1 small head broccoli, cut into small florets
2 garlic cloves, finely chopped
2 inch piece ginger, peeled and finely chopped

½ teaspoon five spice powder (previous recipe)
200g spinach leaves, washed, stems removed and roughly chopped

Sauce:

170ml chicken stock
1 tablespoon oyster sauce
2 teaspoons tamari or soy sauce
1 teaspoon cornflour
1 handful of thinly sliced basil

- Place a large non-stick frying pan or wok over medium high heat with 2 tablespoons of oil. When oil is hot and almost smoking, pan-fry tofu in batches. When tofu is golden on all sides remove and reserve.
- Add remaining oil to pan and pat aubergine dry with paper towel.
- Once the oil is hot, stir in the aubergine. Sauté until it begins to colour, add the broccoli and continue to sauté until broccoli begins to brown and becomes slightly tender, about 10 to 15 minutes in total after aubergine hits the pan.
- Add the garlic, ginger and five spice powder to the pan. Stir over heat for about 2 minutes. Once ingredients become fragrant, add the spinach. Turn heat to low and cover pan.
- Stir sauce ingredients together in a measuring cup. Pour sauce into pan and increase heat so that sauce begins to simmer. Simmer ingredients for about 1 minute over low heat.
- Serve in shallow bowls with jasmine rice.

Red Chilli Powder

85g mixed dried chillies

1 teaspoon dried oregano

1 teaspoon garlic powder

½ teaspoon cumin seed, toasted

¼ teaspoon cayenne powder

- Toast chillies in a frying pan over medium heat, toasting each side for a few minutes until they are fragrant. Cool and remove seeds and skin from the chillies.
- Break the chillies into 1-inch pieces. Place them in the grinding bowl. Pulse 10 times, and then process until ground, for about 30 to 40 seconds.
- Add the oregano, garlic powder, cumin and cayenne powder to the ground chillies.
- Use immediately or store in a sealed glass jar. Store in a dry, cool place.

Red Chilli Stew

Serves 4-6

150g beef stewing steak	1 teaspoon dried oregano
1¼ teaspoons sea salt	1 can of beer, lager or bitter
1 teaspoon freshly ground pepper	400g can plum tomatoes, roughly chopped
½ teaspoon vegetable oil	2 jalapeno peppers, puréed
2 medium onions, diced	500ml chicken or beef stock
1 large red pepper, diced	2 medium potatoes, peeled and cut into 1-inch cubes*
3 garlic cloves, finely chopped	410g tin of red kidney beans, rinsed and drained
60g red chilli powder (previous recipe)	
1 tablespoon paprika	

*Once potatoes are peeled and cut, keep them submerged in cold water until they are needed.

- Season the beef all over with ¼ teaspoon of salt and the ¼ teaspoon of pepper. Heat a 6 litre stockpot over medium heat. Once hot, add the oil to the pot. Brown the beef on all sides in two batches – be careful not to overcrowd the pan. Be patient as well, being sure to let meat brown before moving – each batch should take about 8 to 10 minutes. Reserve all browned meat in a stainless steel mixing bowl.
- Add diced onions and pepper to stockpot. Sauté for about 3 minutes. Stir in the diced garlic and continue to sauté for another 4 to 5 minutes until all vegetables are soft. Add the chilli powder, paprika and dried oregano to the vegetables and then stir in the reserved meat.
- Stir in the beer and leave to simmer until almost completely reduced. Add the tomatoes, puréed jalapenos and stock. Bring the stew to a boil. Once boiling, reduce temperature so that stew remains at a simmer. Simmer stew for about 3 to 4 hours, until meat is completely tender. Once tender, add the potatoes and beans to the stew and continue to simmer for an additional 45 minutes.
- Stew is ready to serve at this point. Flavours are even better the following day.

Curry Powder

2 tablespoons whole coriander seeds
2 tablespoons black peppercorns
2 teaspoons whole cumin seeds
1 teaspoon cardamom seeds, hulled, casings discarded
¼ teaspoon mustard seeds
¼ teaspoon fennel seeds
2 to 3 small, dried red chillies
1 teaspoon turmeric
1 teaspoon ground ginger
¼ teaspoon whole cloves

- In a dry frying pan over low heat, place the coriander, peppercorns, cumin, cardamom, mustard, fennel, and chillies.
- Roast slowly until the spices begin to pop, be careful not to burn. Place all in the grinding bowl. Add the turmeric, ginger and cloves.
- Process spices together until completely ground, about 30 seconds.
- Use immediately or store in a sealed glass jar. Store in a dry, cool place.

Chicken Curry

Serves 4-6

3 garlic cloves	1 medium onion, finely chopped
1 to 2 inch piece of ginger, peeled and cut into 3 pieces	1 jalapeño pepper, seeded and finely chopped
3 tablespoons vegetable oil or ghee*	250ml chicken stock
2 teaspoons curry powder (previous recipe)	125ml coconut milk
700g boneless chicken breast, cut into ½-inch strips (cut width-wise)	1 medium sweet potato, peeled and cut into ½-inch pieces
¼ teaspoon sea salt	120g frozen peas
¼ teaspoon freshly ground black pepper	

*Ghee is clarified butter that is commonly used in Indian cooking. It is possible to clarify butter at home in a jar or it can be bought in speciality food stores.

- Chop the garlic and ginger together in the grinding bowl. Heat a non-stick frying pan over medium heat with 1 tablespoon of the oil or ghee. When oil is hot, stir in the chopped garlic and ginger. Cook until fragrant, for about 1 minute. Stir in the curry powder and continue to cook for an additional minute or two.
- Place chicken in a stainless steel mixing bowl and toss well with the garlic mixture. Cover with cling film and refrigerate for 2 to 4 hours.
- Once chicken has marinated, place a large sauté pan over medium-high heat.
- Season the chicken with the salt and pepper. Add another tablespoon of oil and brown the chicken on both sides, about 2 to 3 minutes per side. Brown the chicken in batches so that the pan is not overcrowded. Once chicken is browned reserve in a separate bowl.
- Add remaining oil to sauté pan and add the onions and jalapeño. Stir and sauté until vegetables are soft and lightly browned, about 5 minutes. Add chicken stock to the pan, scraping up any browned bits that have been left on the bottom. Stir in the coconut milk, add the sweet potato and cover. Reduce heat to low to let the sauce simmer lightly. After about 8 to 10 minutes add the reserved chicken. Continue to simmer, covered, until chicken is completely cooked through, about 5 to 8 minutes. Stir in the peas. Serve in bowls with basmati rice.

Pumpkin Pie

Serves 6-8

For the Pie Crust

1 whole cinnamon stick (approx 10g)
1 whole nutmeg
150g pecans, toasted and cooled
3 tbsp light brown sugar
1 tbsp caster sugar
¼ tsp salt
½ tsp pure vanilla extract
50g butter, melted

Pumpkin Pie Filling

1 whole cinnamon stick (approx 10g)
1 whole nutmeg
5 cloves
425g tin pumpkin puree
260ml evaporated milk
2 large eggs & 1 large egg yolk, whisked together
40ml maple syrup
35g light brown sugar
¼ tsp ground ginger
¼ tsp salt
1 tsp pure vanilla extract

Pie Crust Method

- Pre-heat the oven to 190°C / 180°C Fan / 375°F / Gas Mark 5. Lightly grease a 23cm x 3.5cm deep pie or tart tin (not loose bottomed).
- Place the cinnamon stick, nutmeg and pecans into the grinding bowl. Pulse 15 times and then process until finely ground, for up to 10 seconds (this works best in batches of no more than 45g).
- Place the ground spices into a mixing bowl along with the sugars and salt. Mix to combine.
- Slowly add the butter and vanilla extract until the mixture is moist.
- Press the mixture into the prepared tin. Bake in the pre-heated oven for 10 to 12 minutes.
- Remove from the oven and leave to cool.

Pumpkin Pie Filling


- To make the pumpkin pie reduce the oven temperature to 180°C / 165°C Fan / 350°F / Gas Mark 4
- Place the cinnamon stick, nutmeg and cloves into the grinding bowl. Pulse 15 times and then process until finely ground, for up to 10 seconds. Make sure that all of the cloves are finely ground as they can be woody.
- Place the ground spices into a mixing bowl along with the remaining ingredients. Mix to combine well.
- Pour your filling into the prepared pie crust. Bake for 35 to 40 minutes until the filling is starting to set but slightly wobbly in the center.
- Remove from the oven and allow to cool.

UK Wiring Instructions

The wires in the mains lead are coloured in accordance with the following code:


- BLUE = NEUTRAL
- BROWN = LIVE

As the colours of the wire in the mains lead of this appliance may not correspond with the colour marking identifying the terminals on your plug, proceed as follows:

- The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N
- The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L
- Neither the BLUE or BROWN wires should be connected to the terminal which is marked with the letter E or the  symbol

This appliance is supplied fitted with a BS1363 mains plug and a BS1362 3A fuse. If this plug is removed from the appliance please ensure it is disposed of safely as a disconnected plug is dangerous if reconnected to the mains. If any other type of plug is used, a 3A fuse must be fitted.



The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be handed over to an appropriate collection point for the recycling of electrical and electronic equipment.

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.

www.cuisinart.co.uk

Version no.: SG20U IB-11/046G
IB Size: 148mm(W) x 210mm(H)
Die Cut: SG20U IB-11/046F
Material: 157gsm gloss artpaper
Coating: waterbase varnishing for whole book
Colors(Cover): 1C+1C(BLACK)
(Inside): 1C+1C
Date: Aug/03/2017 Co-ordinator: Astor You / Linda Ouyang
Revise Ver: F SG20U IB-11/046G (0.0) Operator: liao

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