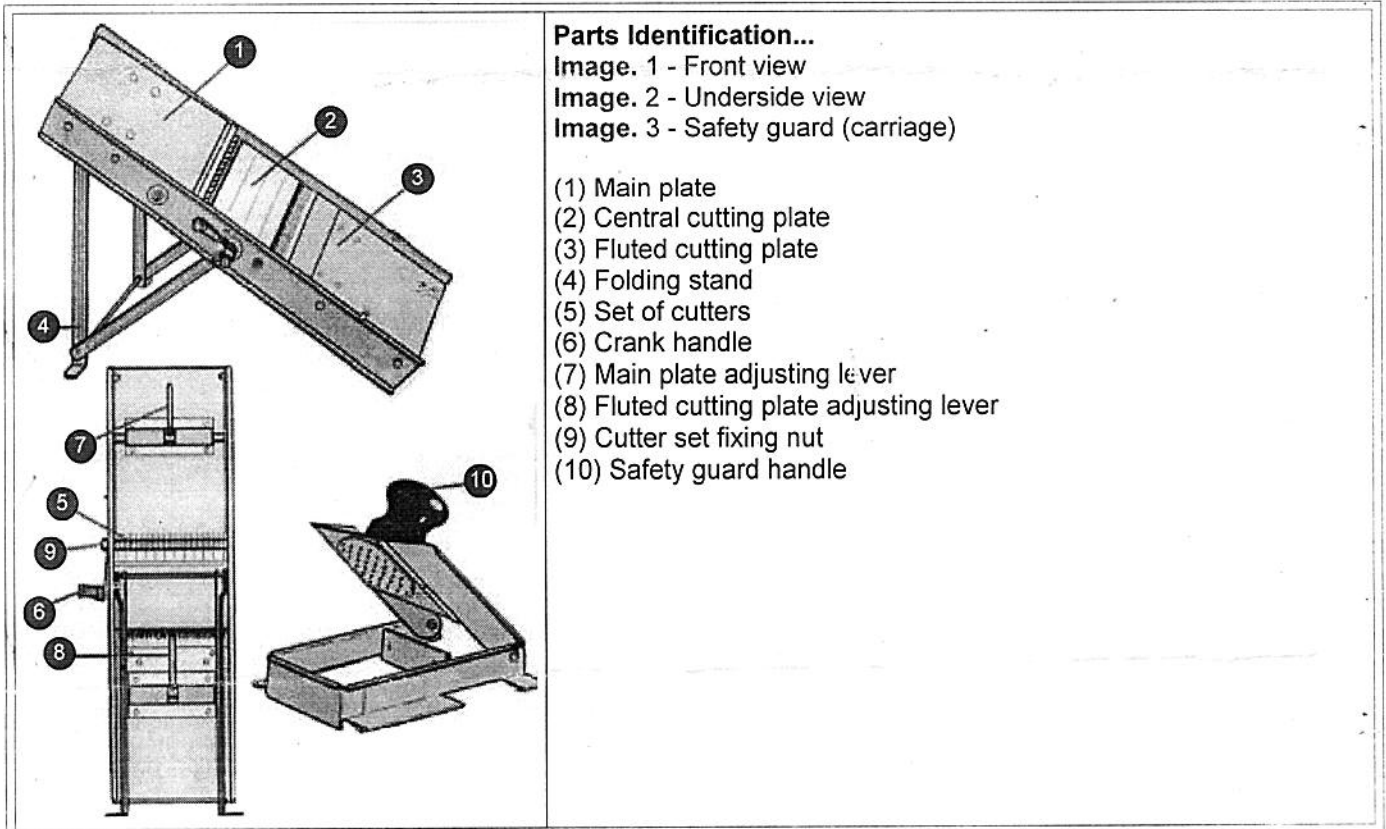


Professional Vegetable Slicer

Important: Do not use the Vegetable Slicer until you have studied the instructions carefully. Use extreme caution when using, failure to do so may result in damage to the various cutting edges, not to mention that *you* might get cut. It becomes very practical utensil, which can cut vegetable and fruits into many shapes such as slices, sticks, stripes, scrips and waves.



To set up Vegetable Slicer for use...

Turn the Slicer upside down as per Image 2 . Unfold leg assembly by grasping both cross bars of leg assembly and pulling upwards to form a "z" shape with the body.

Insert free end of leg assembly to fit snugly against top lip. Turn the Slicer over resting rubber feet on table. Make desired adjustment and you are ready to go. Use guard (Image. 3) with upper blade only. Be sure waffle blade (3) is fully lowered when using upper blade (2) to avoid damage to lower blade.

Safety Guard :

Allows you to slice vegetables in total safety.

Before fitting the safety guard, you must drop the fluted cutting plate (3) below the level of the central cutting plate (2) and adjust the main plate to the desired thickness of cut.

Engage the safety guard in the runners on either side of the upper face of the slicer .

Place the vegetables to be cut into the safety guard cage, close the lid and, holding the guard handle(10), slide the guard up and down.

NOTE: The safety guard cannot be used to slice using the fluted cutting plate (3).

Adjustments for Cutting

1. Straight slices from 0.3 mm. to 10 mm. thick:

Having set up the slicer as above, neutralize the fluted cutting plate (3) by dropping it to the same level as the central cutting plate (2) by means of its lever (8), so that the vegetable does not catch on it. This is especially important when using the safety guard during slicing operations.

Raise the main plate (1) to its maximum height by using the lever (7) and Disengage the set of cutters (5) by pulling the crank handle (6) off its resting rivet and allowing it to hang freely.

Adjust to the desired thickness of cut by lowering the main plate (1) by using the lever (7).

Cut the vegetables at their widest point in order to obtain well shaped slices.

2. Small sticks.

Raise the main plate (1) to its maximum height by using the lever (7).

Pull out the crank handle (6), turn it up or down to expose the blades for the desired size cut, locking it onto its resting bolt. (If the main plate (1) is not raised to its maximum height, the blades will not turn to the desired position without incurring possible damage.)

Adjust the thickness of cut by lowering the main plate (1) by raising or lowering its lever (7).

3. Fluted cuts

With the main plate (1) raised to its maximum height, neutralize the set of cutters (5) by pulling the crank handle (6) off its resting bolt and allowing it to hang freely.

Neutralize the central cutting plate (2) by adjusting the main plate (1) to the same level as the central cutting plate, so that the vegetable does not catch on the blade.

Adjust the fluted cutting plate (3) to the desired thickness of cut by raising or lowering its lever (8).

4. Lace-cut potatoes

Adjust the fluted cutting plate (3) to about 3 mm. (3/32") above the central cutting plate (2).

First make a cut, then turn the vegetable a quarter of a turn (90°) to make the second cut, which will produce a perforated cross-cut pattern. Continue turning a quarter turn with each cut.

If the slice tears (too thin), raise the fluted cutting plate (3).

If the slice is not perforated (too thick), lower the fluted cutting plate (3).

The pattern of perforations may be altered by varying the amount of turn give to the vegetable between cuts.

Crinkle-cut potatoes are made by cutting slices in the same direction, on the fluted cutting plate (3).

Safety

Whenever possible, use the safety guard, which allows you to operate the Vegetable Slicer without danger of cuts from the cutting edges.

Keep the Vegetable Slicer out of the reach of children and people who are not familiar with its use.

Maintenance

The Slicer is designed to require minimal maintenance.

It should be washed in hot water for the first using and washed in running water after each using in order to flush out vegetable debris and residues then left to dry.

Before every washing, neutralize the cutting edges by raising the main plate and lowering the fluted cutting plate.

Do not clean the Slicer with any implement which might damage the edge of the blades.

At regular intervals, check the tightness of all nuts and screws.

When not using the Slicer, store it in a place by itself, preferably hung up. Avoid wedging it between other heavy items to prevent damage.