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Benriner BN-7W

Benriner Turner Slicer BN-7W Instruction Manual

Model: BN-7W

1. Product Overview

The Benriner Turner Slicer is a versatile kitchen tool designed for creating various cuts of vegetables, including fine strings, spirals, and garnishes. Engineered with precision and durability, this slicer simplifies vegetable preparation for salads, stir-fries, and decorative plating. It features a sturdy construction and interchangeable blades to suit different culinary needs.



Image 1.1: The Benriner Turner Slicer main unit, shown with a flat blade already in position for use. This image displays the overall structure and primary components of the slicer.

Key Features:

- **Efficient Slicing:** Capable of producing large quantities of finely cut vegetables quickly.
- **Interchangeable Blades:** Includes a flat-edged blade and three toothed blades (fine, medium, coarse) for diverse cutting styles.
- **Durable Construction:** Made from high-quality nylon, reinforced glass, and stainless steel blades for longevity.
- **Adjustable Thickness:** Allows for varying slice thickness to meet specific recipe requirements.
- **Compact Design:** Measures approximately 10.75"L x 4.5"W x 6.75"H, making it suitable for most kitchen spaces.

2. Safety Instructions

Please read and understand all safety instructions before operating the Benriner Turner Slicer to prevent injury and ensure proper use.

- **Sharp Blades:** The slicer contains extremely sharp blades. Always handle blades with extreme caution. Keep fingers away from the cutting edge during operation and cleaning.
- **Secure Placement:** Ensure the slicer is placed on a stable, flat, and non-slip surface before use.
- **Adult Supervision:** Keep out of reach of children. This appliance is not a toy.
- **Proper Vegetable Placement:** Always secure the vegetable firmly onto the center spike and against the blade guard before turning the handle.
- **Hand Protection:** Consider using cut-resistant gloves when handling or cleaning the blades.
- **Intended Use:** Use the slicer only for its intended purpose of slicing vegetables. Do not attempt to slice frozen foods or other hard materials.

3. Package Contents

Upon opening the package, please verify that all components are present and undamaged:

- 1 x Benriner Turner Slicer Main Unit (with flat-edged blade installed)
- 1 x Fine-toothed Blade
- 1 x Medium-toothed Blade
- 1 x Coarse-toothed Blade

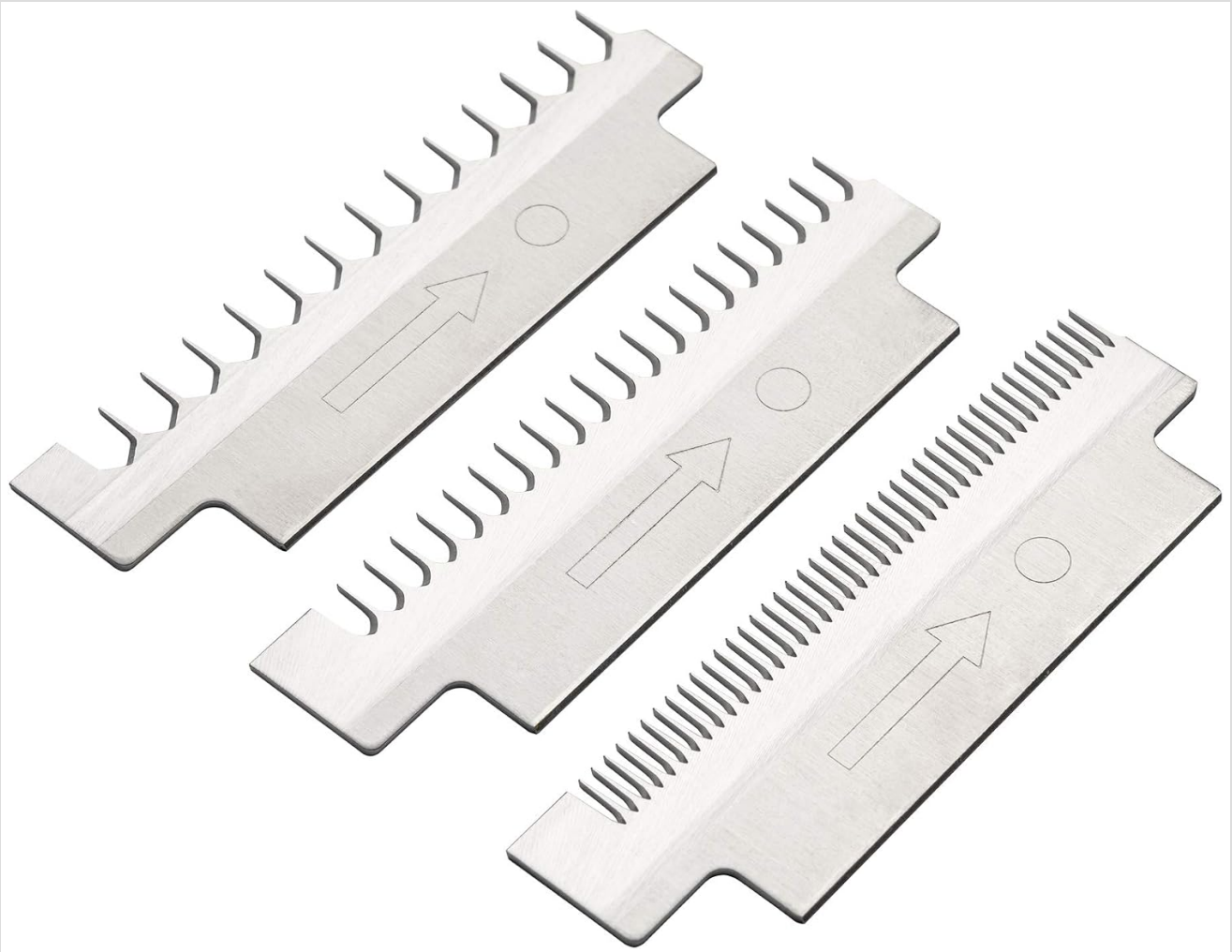


Image 3.1: The three interchangeable toothed blades included with the Benriner Turner Slicer. These blades allow for different thicknesses and styles of vegetable cuts.

4. Setup

Follow these steps to prepare your Benriner Turner Slicer for use:

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash all parts that will come into contact with food using warm, soapy water. Rinse thoroughly and dry completely. Refer to the Maintenance section for detailed cleaning instructions.
3. **Blade Selection:** The main unit comes with a flat-edged blade installed. If you wish to use a different blade (fine, medium, or coarse), proceed to the 'Blade Installation' steps below.
4. **Secure Placement:** Place the slicer on a clean, dry, and stable countertop. Ensure the suction feet (if present) are engaged or the base is firmly positioned to prevent movement during operation.

Blade Installation:

To change or install a blade:

1. **Caution:** Always handle blades by their non-sharp edges.
2. **Remove Current Blade (if applicable):** Locate the blade retention screws or clips. Carefully loosen or unclip them and slide out the existing blade. Store removed blades safely.
3. **Insert New Blade:** Select the desired blade. Align the blade with the slots in the slicer's frame. Slide the blade into place until it is securely seated.
4. **Secure Blade:** Fasten the blade retention screws or clips to ensure the blade is held firmly in position. Verify that the blade does not wobble.

5. Operating Instructions

The Benriner Turner Slicer is designed for ease of use. Follow these steps for optimal results:

5.1. Vegetable Preparation

- Select firm vegetables such as carrots, potatoes, cucumbers, zucchini, radishes, or beets.
- Trim both ends of the vegetable. For longer vegetables, cut them into manageable lengths that fit within the slicer's capacity (typically up to 6-7 inches).
- Peel the vegetable if desired, or leave the skin on for added texture and nutrients.

5.2. Slicing Process

1. **Mount the Vegetable:** Carefully push one end of the prepared vegetable onto the center spike of the slicer. Ensure it is firmly impaled.
2. **Position Against Blade:** Push the other end of the vegetable against the blade guard, ensuring it is centered and stable. The adjustable thickness mechanism allows you to control how much of the vegetable is

presented to the blade.

3. **Turn the Handle:** While holding the slicer steady with one hand, use your other hand to turn the crank handle clockwise. The vegetable will rotate, and the blade will cut it into continuous strands or spirals.
4. **Collect Slices:** As the vegetable is sliced, the cut pieces will emerge from the bottom of the slicer. Place a bowl or plate underneath to collect them.
5. **Continue Slicing:** Continue turning the handle until the vegetable is fully sliced or until you reach the desired amount.



Image 5.1: The Benriner Turner Slicer actively processing a carrot, demonstrating how the turning mechanism creates continuous spiral cuts. Sliced carrot strands are visible below the blade.

5.3. Blade Types and Uses

- **Flat-Edged Blade:** Ideal for creating wide, ribbon-like slices or thin sheets of vegetables. Excellent for garnishes, wraps, or layered dishes.
- **Fine-Toothed Blade:** Produces very thin, delicate strands, perfect for elegant vegetable garnishes, fine salads, or mimicking noodles. Suitable for carrots, radishes, and other firm vegetables.
- **Medium-Toothed Blade:** Creates uniform, medium-thickness strands, excellent for stir-fries, quick sautéed vegetables, or adding texture to salads. Works well with onions, peppers, zucchini, and beets.
- **Coarse-Toothed Blade:** Yields chunky and crisp cuts, suitable for heartier dishes, robust salads, or preparing vegetables for roasting. Great for potatoes, onions, cucumbers, carrots, and even fruits like apples and peaches.

6. Maintenance and Cleaning

Proper maintenance ensures the longevity and hygiene of your Benriner Turner Slicer.

- **Hand Wash Only:** The Benriner Turner Slicer is **not dishwasher safe**. Wash all components by hand using warm, soapy water immediately after each use.
- **Blade Cleaning:** Exercise extreme caution when cleaning the blades. Use a brush to remove any trapped food particles. Avoid direct contact with the sharp edges.
- **Rinsing:** Rinse all parts thoroughly under running water to remove soap residue.
- **Drying:** Dry all components completely with a soft cloth or allow them to air dry before reassembling or storing. This prevents water spots and potential rust on stainless steel parts.
- **Storage:** Store the slicer and its interchangeable blades in a safe, dry place, away from children. Consider using the original packaging or a dedicated storage container for the blades.

7. Troubleshooting

If you encounter issues while using your Benriner Turner Slicer, refer to the following common problems and solutions:

- **Problem:** Vegetable is not slicing evenly or getting stuck.
  Solution:
  - Ensure the vegetable is centered and firmly impaled on the spike.
  - Verify that the vegetable is pressed firmly against the blade guard.
  - Check if the blade is clean and free of debris.
  - Ensure the vegetable is firm and not overly soft or mushy.
- **Problem:** Blade appears dull or is not cutting effectively.
  Solution:
  - Confirm the correct blade is installed for the desired cut.
  - Ensure the blade is securely fastened and not loose.
  - While Benriner blades are durable, prolonged use may eventually dull them. Replacement blades may be available from the manufacturer or authorized retailers.
- **Problem:** Slicer moves or slides during operation.
  Solution:
  - Place the slicer on a clean, dry, and non-slip surface.
  - Apply firm, even pressure to the base of the slicer with one hand while turning the handle with the other.

8. Specifications

Brand	Benriner
Model Number	BN-7W
Product Dimensions	10.75"L x 4.5"W x 6.75"H
Material	High-quality Nylon, Reinforced Glass, Stainless Steel Blades

Blade Material	Stainless Steel
Item Weight	1.2 Pounds
Operation Mode	Manual
Product Care Instructions	Hand Wash Only
UPC	696730420180

9. Warranty and Support

Benriner products are manufactured to high standards. Specific warranty details are typically provided with your purchase documentation or can be found on the official Benriner website. For product support, replacement parts, or warranty claims, please contact Benriner customer service directly through their official channels.
Please retain your proof of purchase for any warranty-related inquiries.

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