

GEFU GF24-13910

GEFU "Tritare" Vegetable and Herbs Chopper

Model: GF24-13910

INTRODUCTION

The GEFU "Tritare" Vegetable and Herbs Chopper is designed for efficient and precise chopping of vegetables and herbs. Featuring a solid quality design with extra sharp stainless steel blades, it ensures fine cutting results. The integrated side scrapers help keep ingredients within the chopping area, and a slip-resistant base provides stability during use. The chopper also includes a container with a lid for convenient storage of chopped ingredients.

IMPORTANT SAFETY INSTRUCTIONS

Please read all safety instructions carefully before using the chopper to ensure safe operation and prevent injury.

- **Sharp Blades:** The chopper contains extremely sharp blades. Always handle with extreme care to prevent injury.
- Keep out of reach of children.
- Do not attempt to chop hard items such as nuts with shells, bones, or frozen foods, as this may damage the blades or the unit.
- Ensure the unit is stable on a flat, non-slip surface before use.
- Do not immerse the main chopping mechanism in water. Refer to cleaning instructions.
- Always ensure hands are clear of the blades during operation and cleaning.

PARTS LIST

Your GEFU "Tritare" Chopper consists of the following main components:



Image: The GEFU "Tritare" Chopper, illustrating its primary components including the plunger, blade housing, and transparent collection container.

- **Main Chopping Unit:** The stainless steel upper section with the plunger mechanism.
- **Blade Assembly:** Integrated sharp blades for cutting.
- **Collection Container:** Transparent container with a slip-resistant base to collect chopped food.
- **Storage Lid:** A lid for the collection container, allowing for convenient storage of chopped

ingredients.

SETUP AND FIRST USE

Follow these steps to prepare your chopper for its first use:

1. Unpack all components from the packaging.
2. Wash the collection container and storage lid thoroughly with warm soapy water. Rinse and dry completely.
3. Wipe the exterior of the main chopping unit with a damp cloth. Do not immerse the main unit in water.
4. Ensure all parts are dry before assembly.
5. Place the blade assembly securely into the collection container.
6. Align the main chopping unit with the collection container and twist gently to secure, if applicable.

OPERATING INSTRUCTIONS

Using your GEFU "Tritare" Chopper is simple and efficient:

1. **Prepare ingredients:** Cut larger vegetables or herbs into smaller pieces that fit comfortably within the chopping area of the container.
2. **Place ingredients:** Place the prepared ingredients into the collection container, ensuring they are not overfilled.
3. **Position the chopper:** Place the assembled chopper on a stable, flat, and non-slip surface.
4. **Chop:** Hold the main chopping unit firmly with one hand. With the other hand, press down on the plunger repeatedly. The blades will rotate and chop the ingredients with each press.
5. **Monitor consistency:** Continue pressing until the desired consistency is achieved. The transparent container allows you to monitor the chopping process.
6. **Remove chopped food:** Once chopping is complete, carefully lift the main chopping unit from the container. Use a spatula or spoon to remove the chopped ingredients.
7. **Store (optional):** If storing, place the storage lid securely on the collection container.



Image: Finely chopped herbs collected in the transparent container, ready for use or storage.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity and optimal performance of your GEFU "Tritare" Chopper.

- **Disassembly:** After each use, carefully disassemble the main chopping unit from the collection container.
- **Hand Wash Only:** The collection container and storage lid should be washed by hand using warm water and mild dish soap. Rinse thoroughly.
- **Blade Cleaning:** Exercise extreme caution when cleaning the blades. Use a brush or sponge to remove food residue. Do not use abrasive cleaners or scouring pads.
- **Main Unit:** Wipe the exterior of the stainless steel main chopping unit with a damp cloth. Do not immerse the main unit in water.
- **Drying:** Ensure all parts are completely dry before reassembling or storing to prevent rust or mildew.
- **Storage:** Store the chopper in a clean, dry place.

TROUBLESHOOTING

If you encounter issues with your GEFU "Tritare" Chopper, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Food gets stuck or does not chop effectively.	Ingredients are too large or too hard. Container is overfilled. Blades are dull or damaged.	Cut ingredients into smaller, manageable pieces. Do not overfill the container. Ensure only suitable ingredients are chopped. If blades are dull, contact customer support for replacement options.
Chopper feels unstable during use.	Not placed on a flat, stable surface. Slip-resistant base is dirty or worn.	Ensure the chopper is placed on a clean, dry, flat, and stable countertop. Clean the slip-resistant base.
Unit is difficult to assemble or disassemble.	Parts are not aligned correctly. Food residue is preventing smooth operation.	Ensure parts are aligned properly before attempting to twist or connect. Clean all parts thoroughly to remove any residue.
Rust spots appear on stainless steel parts.	Improper drying or exposure to corrosive substances.	Always dry all stainless steel parts thoroughly after washing. Avoid contact with harsh chemicals or prolonged exposure to moisture.

PRODUCT SPECIFICATIONS

Feature	Detail
Brand	GEFU
Model Number	GF24-13910
Material	Stainless Steel
Color	Schwarz/Silber (Black/Silver)
Item Weight	354.9 Grams
Special Features	Extra sharp blades, Side scrapers, Slip-resistant base, Container with lid, Interchangeable Blades
Care Instructions	Hand Wash Only
Batteries Required	No

WARRANTY AND CUSTOMER SUPPORT

Specific warranty details for the GEFU "Tritare" Vegetable and Herbs Chopper are not provided in this manual. For information regarding warranty coverage, product support, or replacement parts, please contact GEFU customer service directly or refer to the official GEFU website. Please have your model number (GF24-13910) and purchase information ready when contacting support.

