

Genius 280290

Genius Nicer Dicer Plus Multischneider

MODEL 280290 - INSTRUCTION MANUAL

Introduction

This manual provides detailed instructions for the safe and effective use of your Genius Nicer Dicer Plus Multischneider. This 10-part multifunctional kitchen tool is designed to simplify the preparation of fruits and vegetables by cutting and slicing them into various shapes and sizes. Please read all instructions carefully before first use and retain this manual for future reference.

Important Safety Instructions

- **Caution:** The blades are extremely sharp. Always handle with care to prevent injury.
- Keep the appliance out of reach of children.
- Always use the food holder/pusher when slicing smaller items or when your fingers are close to the blades.
- Do not attempt to cut frozen foods or foods with hard pits/seeds, as this may damage the blades.
- Ensure all components are correctly assembled before use.
- Clean the appliance immediately after use to prevent food residue from hardening.
- Do not use abrasive cleaners or scouring pads, as these can scratch the plastic components.

Package Contents

Your Genius Nicer Dicer Plus package includes the following 10 parts:

- Cutting-top with integrated pin grid
- Cutting-base
- Transparent collection container (approx. 1500 ml capacity)
- Storage lid for collection container
- Blade insert (6x6 mm or 12x12 mm)
- Blade insert (6x36 mm or 18x18 mm)
- Blade insert for quarters or eighths

- Cutting stamp for quarters or eighths
- Partial blade cover
- Peeler



Image: All 10 components of the Nicer Dicer Plus, including various blade inserts, collection container, lid, and peeler, displayed alongside fresh produce.

Setup and Assembly

1. **Unpack Components:** Carefully remove all parts from the packaging. Wash all components with warm soapy water before first use and dry thoroughly.
2. **Attach Collection Container:** Place the transparent collection container on a stable, flat surface.
3. **Position Cutting Base:** Align the cutting base (the green frame with the grid) onto the top of the collection container. Ensure it sits securely.
4. **Insert Blade:** Select the desired blade insert (e.g., 6x6 mm for small cubes). Carefully place the blade insert into the cutting base, ensuring it clicks into place. The sharp edges should face upwards.
5. **Attach Cutting Top:** Hinge the cutting-top (the lid with the integrated pin grid) onto the cutting base. It should align perfectly over the blade insert.



Image: The main unit assembled, with the cutting-top open, revealing the blade insert and the transparent collection container below.

Operating Instructions

Using the Dicing Blades

1. **Prepare Food:** Wash and peel fruits or vegetables as needed. Cut larger items into pieces that fit onto the blade insert without overlapping.
2. **Position Food:** Place the food item directly onto the center of the chosen blade insert.
3. **Close Lid:** Firmly and quickly press down the cutting-top. The food will be pushed through the blades and into the collection container below.
4. **Remove Residue:** Use the cleaning comb (if included, or a small brush) to remove any food stuck in the pin grid of the cutting-top.



Image: A close-up of the cutting base, showing the two different dicing blade inserts (6x6 mm and 12x12 mm) ready for use.

Using the Mandoline Slicer

1. **Attach Slicer:** Securely attach the mandoline slicer attachment to the collection container or a suitable surface.
2. **Prepare Food:** For best results, ensure vegetables are firm.
3. **Use Food Holder:** Always use the food holder to protect your fingers when slicing. Place the food item onto the prongs of the food holder.
4. **Slice:** Glide the food holder with the food item back and forth over the mandoline blade with even pressure.



Image: The mandoline slicer attachment, featuring a V-shaped blade for consistent slicing.



Image: A plate showcasing uniformly sliced onions, tomatoes, and mushrooms, demonstrating the results achievable with the Nicer Dicer Plus, with the mandoline slicer visible in the background.

Maintenance and Cleaning

Proper cleaning and maintenance will extend the life of your Nicer Dicer Plus.

- **Immediate Cleaning:** Clean all parts immediately after use to prevent food residue from drying and sticking.
- **Hand Wash Only:** All components should be washed by hand using warm water and a mild dish soap.

- **Blade Care:** Use a brush or the included cleaning comb to carefully remove food particles from the blades. Avoid direct contact with the sharp edges.
- **Drying:** Dry all parts thoroughly before storing to prevent water spots and ensure hygiene.
- **Storage:** Store the Nicer Dicer Plus in a safe place, ideally with the storage lid on the collection container, to protect the blades and keep components together.

Troubleshooting

- **Food not cutting cleanly:**
 - Ensure the food item is placed centrally on the blade.
 - Apply firm and swift pressure to the cutting-top.
 - Check if the blades are free of obstructions.
- **Food getting stuck in blades:**
 - Use the cleaning comb or a small brush to dislodge food particles.
 - For fibrous vegetables, ensure they are cut into smaller, manageable pieces before dicing.
- **Lid not closing properly:**
 - Verify that the blade insert is correctly seated in the cutting base.
 - Ensure no food items are obstructing the closing mechanism.

Specifications

Attribute	Detail
Brand	Genius
Model Number	280290
Material	Stainless Steel (Blades), Plastic (Body)
Color	Apple Green
Product Dimensions	11.81 x 6.3 x 4.72 inches (approx. 29 x 11 x 8 cm)
Item Weight	0.035 ounces (approx. 1 gram)
Operation Mode	Manual
Recommended Use	Vegetable and Fruit Preparation
Care Instructions	Hand Wash Only

Warranty and Customer Support

For information regarding warranty coverage or customer support, please refer to the documentation included with your purchase or contact Genius customer service directly. Contact details are typically available on the manufacturer's official website.

