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MasterPRO BGMP-5500

MasterPro Foodies Vegetable Slicer Model BGMP-5500 Instruction Manual

Your guide to safe and efficient vegetable preparation.

1. INTRODUCTION

Thank you for choosing the MasterPro Foodies Vegetable Slicer. This manual provides essential information for the safe and effective use, maintenance, and care of your new kitchen tool. Please read all instructions carefully before first use and retain this manual for future reference.

The MasterPro Foodies Vegetable Slicer is designed to simplify your food preparation, offering various cutting options for vegetables and fruits with ease and precision.

2. IMPORTANT SAFETY INSTRUCTIONS

WARNING: Blades are extremely sharp. Handle with extreme care to prevent injury.

- Always use the provided food holder/guard when slicing to protect your hands from the blades.
- Keep fingers and hands away from the cutting blades at all times.
- Do not attempt to slice very hard or frozen foods, as this may damage the blades or cause injury.
- Keep the slicer out of reach of children.
- Ensure the slicer is placed on a stable, flat surface during use.
- Clean blades carefully using a brush or sponge, avoiding direct contact with the sharp edges.
- Inspect the slicer for any damage before each use. Do not use if damaged.

3. PACKAGE CONTENTS

Verify that all components are present in your package:

- 1 x MasterPro Foodies Vegetable Slicer main unit
- 3 x Blades for cutting into pieces (various thicknesses)
- 2 x Blades for cutting into shreds (julienne)
- 1 x Food holder/guard



Image 1: Overview of the MasterPro Foodies Vegetable Slicer and its included accessories. This image displays the main slicer unit, various interchangeable blades, and the food holder.

4. COMPONENTS OVERVIEW

Familiarize yourself with the main parts of your vegetable slicer:

- **Main Slicer Unit:** The primary body with the slicing surface and blade insertion slot.
- **Interchangeable Blades:** Different blades for various cutting styles (slices, shreds).
- **Blade Release Button:** Mechanism for quick and safe blade changes.
- **Food Holder/Guard:** A safety device to hold food securely and protect hands during slicing.
- **Foldable Legs:** For stable positioning during use and compact storage.



Image 2: The main unit of the MasterPro Foodies Vegetable Slicer, showcasing its stainless steel slicing surface and foldable legs.



Image 3: Close-up of the interchangeable blades and the food holder accessory for the MasterPro Foodies Vegetable Slicer. This image highlights the different blade types for various cuts.

5. SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash all parts with warm, soapy water before first use. Rinse thoroughly and dry completely.
3. **Position:** Place the main slicer unit on a clean, stable, and flat surface. Extend the foldable legs for stability.
4. **Insert Blade:** Select the desired blade for your cutting task. Align the blade with the slot on the main unit and gently push until it clicks into place. Ensure it is securely seated.

6. OPERATING INSTRUCTIONS

6.1. Changing Blades

Blades can be changed quickly and safely using the blade release button.

1. Ensure the slicer is not in use and is on a stable surface.
2. Locate the blade release button (refer to Image 2 for general location).
3. Press the blade release button and carefully slide out the currently installed blade.
4. Select the new blade. Align it with the slot and push it in until it locks securely.
5. **Caution:** Always handle blades by their non-sharp edges.

6.2. Slicing Vegetables

1. Prepare your vegetable or fruit by washing and peeling if necessary. Trim ends to create a flat surface if possible.
2. Attach the food holder/guard to the vegetable. Press the vegetable firmly onto the prongs of the food holder.
3. Place the food holder with the vegetable onto the slicer's guide rails.
4. Apply gentle, even pressure and slide the food holder back and forth over the blade. The vegetable will be sliced and fall beneath the slicer.
5. Continue slicing until the vegetable is fully processed or until it is too small to safely hold with the food holder.
6. **Never slice without the food holder/guard.**

6.3. Blade Functions

- **3-piece blades:** Designed for cutting into various thicknesses of slices.
- **2-piece blades:** Designed for cutting into shreds (julienne style).

7. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your MasterPro Foodies Vegetable Slicer.

- **Product Care Instructions:** Hand Wash Only.
- After each use, disassemble the slicer by removing the blade and food holder.
- Wash all parts immediately with warm, soapy water. Use a brush to remove any food particles from the blades and crevices.
- **Do not touch the sharp edges of the blades directly with your hands during cleaning.**
- Rinse all components thoroughly under running water.
- Dry all parts completely before storing to prevent rust on stainless steel components.
- Do not use abrasive cleaners or scouring pads, as these can scratch the surfaces.

8. STORAGE

Store the MasterPro Foodies Vegetable Slicer in a safe place when not in use.

- Ensure all blades are securely stored in their protective sleeves or a designated blade storage area to prevent accidental cuts.
- The slicer's foldable legs allow for compact storage. Fold them in before storing.
- Keep the slicer out of reach of children.

9. TROUBLESHOOTING

If you encounter issues with your vegetable slicer, consider the following common solutions:

- **Difficulty Slicing:**
 - Ensure the blade is correctly and securely installed.
 - Check if the vegetable is too hard or fibrous. Some vegetables may require more force or a different blade.
 - Verify that the food holder is firmly gripping the vegetable.
- **Uneven Slices:**

- Apply even pressure when sliding the food holder.
- Ensure the vegetable is properly centered and stable in the food holder.

- **Blades Seem Dull:**

- The blades are designed for long-lasting sharpness. Ensure they are clean and free of residue. If performance significantly degrades over time, contact customer support.

10. SPECIFICATIONS

Brand	MasterPRO
Model Number	BGMP-5500
Material	Plastic, Stainless Steel
Color	Silver
Special Feature	Foldable (Zusammenklappbar)
Product Care	Hand Wash Only
Item Weight	1 Kilogram (2.2 pounds)
Operation Mode	Manual
Product Dimensions	5.12 x 5.51 x 16.14 inches

11. WARRANTY AND SUPPORT

Specific warranty information for the MasterPro Foodies Vegetable Slicer Model BGMP-5500 is not provided in this manual. For details regarding warranty coverage, product support, or to purchase replacement parts, please refer to the official MasterPRO website or contact their customer service directly. You can visit the [MasterPRO Store on Amazon](#) for more information.