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Genius A33812

Genius Nicer Dicer Plus Instruction Manual

Model: A33812

INTRODUCTION

The Genius Nicer Dicer Plus is a versatile 14-piece kitchen tool designed to simplify food preparation. It allows for efficient cutting, grating, slicing, and dicing of fruits and vegetables into various shapes and sizes. This manual provides detailed instructions for the safe and effective use, assembly, and maintenance of your Nicer Dicer Plus.

PACKAGE CONTENTS

Before first use, please ensure all components listed below are present in your package:



Image: All components of the Nicer Dicer Plus set, including the main unit, various blade inserts, peeler, and cleaning brush.

- 1 x Cutting top with integrated pin grid
- 1 x Cutting base
- 1 x Blade insert (6 mm x 6 mm + 12 mm x 12 mm)
- 1 x Blade insert (6 mm x 36 mm + 18 mm x 18 mm)
- 1 x Blade insert (quarter and eighth)
- 1 x Cutting stamp quarter and eighths
- 1 x Part cover for Knife
- 1 x Collection container (Capacity: 1,500 ml)
- 1 x Food storage lid
- 1 x Grating insert, coarse (including cover)
- 1 x Slicer insert with blade guard
- 1 x Cutter holder for slicer
- 1 x Professional peeler

SETUP

Follow these steps for initial setup and assembly:

- 1. Unpack Components: Carefully remove all parts from the packaging.
- 2. **Wash Before First Use:** Wash all components with warm soapy water and rinse thoroughly. Dry completely before assembly.
- 3. **Assemble Main Unit:** Place the cutting base onto a stable, flat surface. Position the collection container directly underneath the cutting base. Ensure the non-slip feet of the container provide a secure grip.
- 4. Attach Cutting Top: Align the cutting top with the cutting base and snap it securely into place.
- 5. **Insert Blade:** Select the desired blade insert and place it firmly into the designated slot on the cutting top. Ensure it is seated correctly and does not wobble.



Image: The main Nicer Dicer Plus unit, showing the cutting top with the 'PUSH' button and the transparent collection container.

OPERATING INSTRUCTIONS

The Nicer Dicer Plus offers various cutting options. Always exercise caution when handling sharp blades.

Using the Dicing Blades

For dicing, select either the 6x6mm/12x12mm blade or the 6x36mm/18x18mm blade.



Image: The blade insert for 6x6mm and 12x12mm cubes, showing the two different grid sizes.



Image: The blade insert for 6x36mm sticks and 18x18mm cubes, offering different cutting dimensions.

- 1. Insert the desired dicing blade into the cutting top.
- 2. Place the fruit or vegetable (cut to fit the blade area if necessary) onto the blade grid.
- 3. Firmly press down the cutting top with both hands until the food passes through the blades and into the collection container.

Using the Quarter and Eighth Blade

This blade is ideal for cutting items like tomatoes, eggs, or small potatoes into quarters or eighths.



Image: The blade insert designed for cutting food into quarters and eighths, featuring cross-shaped blades.

- 1. Insert the quarter/eighth blade into the cutting top.
- 2. Place the food item onto the center of the blade.
- 3. Use the cutting stamp (quarter and eighths) to push the food through the blades.

Using the Slicer Insert

The slicer is perfect for creating uniform slices of vegetables like cucumbers or carrots.



Image: The green slicer insert featuring a V-shaped stainless steel blade for efficient slicing.

- 1. Attach the slicer insert to the main unit or use it independently over a bowl.
- 2. Secure the food item with the cutter holder for slicer to protect your fingers.
- 3. Slide the food back and forth across the blade to create slices.

Using the Grating Insert

The coarse grating insert is suitable for cheese, carrots, or other firm vegetables.



Image: The coarse grating insert, made of green plastic with a stainless steel grating surface, shown with its protective cover.

- 1. Place the grating insert over the collection container.
- 2. Carefully grate the food item across the surface. Use the protective cover when not in use.

Using the Professional Peeler

The peeler is designed for efficient removal of skins from fruits and vegetables.



Image: The green professional peeler with a stainless steel swivel blade, designed for ergonomic use.

- 1. Hold the fruit or vegetable firmly in one hand.
- 2. Using the peeler, carefully draw the blade along the surface to remove the skin.

MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and hygiene of your Nicer Dicer Plus.

- Hand Wash Only: All components should be washed by hand with warm soapy water. Do not use abrasive cleaners or scrubbers.
- Cleaning the Pin Grid: After dicing, press the "Push" button on the cutting top. This automatically pushes down the integrated transparent cleaning plate, dislodging even the smallest food residues from the pin grid.
- **Using the Cleaning Brush:** Utilize the included cleaning brush to remove stubborn food particles from blades and crevices.
- Rinse and Dry: Rinse all parts thoroughly under running water and allow them to air dry completely before storing.
- **Storage:** The components, especially the blade inserts, can be stored compactly within the collection container for space-saving storage.

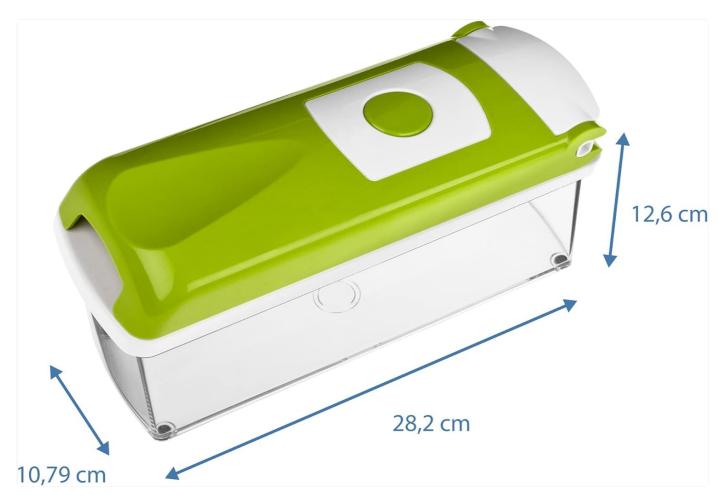


Image: The Nicer Dicer Plus with its various blade inserts and accessories neatly stored inside the transparent collection container, demonstrating compact storage.



Image: An overhead view of the Genius Nicer Dicer Plus, showcasing all its components laid out, including the main unit, various blade inserts, and accessories.

TROUBLESHOOTING

If you encounter issues with your Nicer Dicer Plus, refer to the following common solutions:

Problem	Possible Cause	Solution
Food stuck in blade grid	Small food particles remain after cutting.	Press the "Push" button on the cutting top to activate the cleaning plate. Use the cleaning brush for stubborn bits.
Difficulty pressing food through blades	Food item is too large or too hard; blade not properly seated.	Pre-cut larger items to fit the blade area. Ensure the blade insert is firmly seated. For very hard vegetables, apply firm, even pressure.
Blades appear dull	Normal wear and tear; improper cleaning.	Ensure blades are thoroughly cleaned after each use to prevent residue buildup. Blades are precision-ground stainless steel and should retain sharpness with proper care.
Container not securely attached	Improper alignment.	Ensure the collection container is correctly aligned with the cutting base and snaps into place.

SPECIFICATIONS

Key technical specifications for the Genius Nicer Dicer Plus:



Image: The Nicer Dicer Plus main unit with its approximate dimensions labeled: 28.2 cm length, 12.6 cm height, and 10.79 cm width.

• Brand: Genius

• Model Number: A33812

• Material: Stainless Steel (blades), Plastic (body)

• Color: Kiwi Green

• Operation Mode: Manual

• **Product Dimensions:** Approximately 10.43 x 3.54 x 5.12 inches (26.5 x 9 x 13 cm)

• Item Weight: Approximately 2.42 pounds (1.1 Kilograms)

• Special Feature: Interchangeable Blades, Integrated Cleaning Plate

• Care Instructions: Hand Wash Only

WARRANTY AND SUPPORT

For any questions, concerns, or support regarding your Genius Nicer Dicer Plus, please contact the manufacturer directly. Keep your proof of purchase for warranty claims, if applicable. Specific warranty details may vary by region and retailer.

Related Documents - A33812

