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› [triangle 3-Piece Slicer Instruction Manual \(Model 722940302-X\)](#)

triangle 722940302-X

triangle 3-Piece Slicer Instruction Manual

Model: 722940302-X

1. INTRODUCTION

Thank you for choosing the triangle 3-Piece Slicer. This manual provides essential information for the safe and effective use of your new kitchen tool. Please read these instructions carefully before first use and retain them for future reference. The triangle 3-Piece Slicer is designed for creating thin to thick slices from various firm vegetables. It features three interchangeable, ultra-sharp stainless steel blades, making it suitable for preparing ingredients for salads, stir-fries, vegetable spaghetti, and more.

2. IMPORTANT SAFETY INSTRUCTIONS

- **Sharp Blades:** The blades are extremely sharp. Handle with extreme care to prevent injury. Always hold the slicer by the handle and avoid direct contact with the blade edges.
- **Keep Away from Children:** Store the slicer and its interchangeable blades out of reach of children.
- **Use with Caution:** When slicing, always use a food holder or wear cut-resistant gloves to protect your hands, especially when processing smaller pieces of vegetables.
- **Stable Surface:** Always use the slicer on a stable, flat surface.
- **Intended Use:** Use this product only for its intended purpose of slicing vegetables. Do not use it for frozen foods or bones.
- **Inspection:** Before each use, inspect the slicer and blades for any damage. Do not use if damaged.

3. PRODUCT COMPONENTS

Your triangle 3-Piece Slicer includes the following components:

- Slicer Frame with Ergonomic Handle
- 1.0 mm Stainless Steel Blade (for very thin slices)
- 2.0 mm Stainless Steel Blade (for medium slices)
- 3.5 mm Stainless Steel Blade (for thick slices)



STAINLESS
STEEL



FOOD
SAFE



ergonomic and hygienic handles
made of polypropylene



3 swappable ultra-sharp
tempered stainless steel
blades for thick to thin slices



Image 1: The triangle 3-Piece Slicer, highlighting its ergonomic handle and the area for interchangeable blades.



Image 2: The three interchangeable stainless steel blades, providing options for 1.0mm, 2.0mm, and 3.5mm slice thicknesses.

4. SETUP AND BLADE INSTALLATION

Before first use, wash all components with warm soapy water and dry thoroughly.

4.1. Installing a Blade

1. Select the desired blade thickness (1.0mm, 2.0mm, or 3.5mm).
2. Carefully align the small pins on each end of the blade with the corresponding holes in the slicer frame.
3. Gently press the blade into place until it clicks securely. Ensure both ends of the blade are firmly seated.

4.2. Removing a Blade

1. Hold the slicer firmly by the handle.

2. Carefully push one end of the blade upwards until it disengages from the pin.
3. Gently slide the blade out. Always handle blades by their non-sharp edges.

5. OPERATING INSTRUCTIONS

The triangle 3-Piece Slicer is designed for efficient slicing of firm vegetables. Always prioritize safety during operation.

5.1. Slicing Technique

1. Ensure the desired blade is securely installed.
2. Place the slicer over a cutting board or bowl.
3. Hold the vegetable firmly with one hand, using a food holder or cut-resistant glove for safety.
4. With the other hand, hold the slicer by its ergonomic handle.
5. Apply gentle, even pressure and move the slicer across the vegetable in a smooth, consistent motion.
6. For firmer vegetables, a stronger grip and medium pressure may be required.

5.2. Recommended Vegetables

This slicer is ideal for firm vegetables such as carrots, zucchini, cucumbers, potatoes, beets, and daikon radishes.



Image 3: The slicer in action, demonstrating its ability to create uniform slices from a daikon radish.



Image 4: The slicer effectively slicing an eggplant, producing consistent strips.

6. CARE AND MAINTENANCE

6.1. Cleaning

- The triangle 3-Piece Slicer and its blades are dishwasher safe.
- For optimal blade longevity and to prevent potential dulling from harsh dishwasher detergents, hand washing is recommended.
- To hand wash, carefully rinse the slicer and blades under running water immediately after use to remove food particles. Use a soft brush if necessary.
- Wash with warm soapy water.
- Dry all components thoroughly before storing to prevent water spots or corrosion.

6.2. Storage

Store the slicer and its blades in a safe place where they cannot cause accidental injury, such as a knife block or a designated drawer with blade protectors.

7. TROUBLESHOOTING

Problem: Slicer is not cutting effectively.

Solution:

- Ensure the blade is correctly installed and securely seated in the frame.
- Verify that the vegetable being sliced is firm enough for the tool. Softer vegetables may not yield clean slices.
- Apply consistent, firm pressure during the slicing motion.
- Check the blade for any damage or dullness. If a blade appears dull, consider replacing it (contact support for replacement options).

Problem: Difficulty removing or installing blades.

Solution:

- Ensure you are pushing one end of the blade upwards to disengage it from the pin before attempting to slide it out.
- When installing, ensure the pins are perfectly aligned with the holes before applying gentle pressure. Do not force the blade.

8. PRODUCT SPECIFICATIONS

Brand	triangle
Model Number	722940302-X
Product Dimensions	7.5"L x 3"W x 0.14"H
Material	Stainless Steel
Blade Material	Stainless Steel
Blade Length	7.5 Inches
Operation Mode	Manual
Product Care	Dishwasher Safe (hand wash recommended for blades)
Item Weight	5.2 ounces
UPC	850007204044

9. WARRANTY INFORMATION

triangle products are manufactured with high-quality materials and craftsmanship. For specific warranty details, please refer to the product packaging or contact triangle customer support. This warranty typically covers defects in materials and workmanship under normal household use.

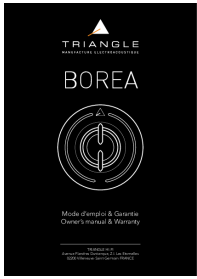
10. CUSTOMER SUPPORT

If you have any questions, concerns, or require assistance with your triangle 3-Piece Slicer, please contact our customer support team. You can find contact information on the official triangle website or through your retailer.

For more information about triangle products, visit:[triangle Brand Store](#)

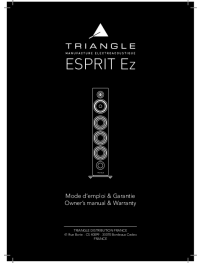
Related Documents - 722940302-X

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[TRIANGLE BOREA Series: Owner's Manual & Warranty](#)

Comprehensive guide to TRIANGLE BOREA loudspeakers, covering unpacking, installation, connections, positioning for stereo and home theater, technical specifications, warranty information, and safety instructions.



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