

Oourokhome 8 blade Gery

Oourokhome 12-in-1 Multifunctional Vegetable Chopper and
Mandoline Slicer Instruction Manual

Model: 8 Blade Gery

Included	Safety	Setup	Operation	Introduction Maintenance & Support	What's Troubleshooting	Specifications	Warranty
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1. INTRODUCTION

Thank you for choosing the Oourokhome 12-in-1 Multifunctional Vegetable Chopper and Mandoline Slicer. This versatile kitchen tool is designed to simplify your food preparation tasks, offering a variety of cutting options for vegetables, fruits, and more. Its robust design and sharp stainless steel blades ensure efficiency and durability. Please read this manual carefully before use to ensure safe and optimal performance.

2. WHAT'S INCLUDED

Your Oourokhome Vegetable Chopper set includes the following components:

- Main Body with Integrated Lid
- 14mm Dicing Blade
- 7mm Dicing Blade
- 2mm Slicing Blade
- Lattice Cutting Blade (Crinkle Cutter)
- Coarse Shredding Blade
- Fine Shredding Blade
- Mashing Blade
- Egg Separator
- Drain Basket
- Hand Protector

- Peeler
- Cleaning Brush
- Cleaning Fork



Image: All included components for the Ourokhome Vegetable Chopper.

3. SAFETY INSTRUCTIONS

- **Caution: Blades are extremely sharp.** Always handle blades with extreme care to prevent injury.
- Always use the provided hand protector when slicing or shredding to keep your fingers away from the blades.
- Keep the chopper and all its components out of reach of children.
- Ensure the chosen blade is securely installed before use.
- Do not force hard vegetables or fruits through the blades; pre-cut larger items into smaller, manageable pieces if

necessary.

- Avoid placing the clear collection tray in the dishwasher, as high heat may cause warping. Hand wash only.
- Store all blades safely in their designated storage container when not in use.

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Wash:** Before first use, wash all parts with warm, soapy water. Rinse thoroughly and dry.
3. **Assemble Base:** Place the clear collection tray on a stable, flat surface. Insert the drain basket into the collection tray if desired.
4. **Attach Main Unit:** Secure the main chopping/slicing unit onto the top of the collection tray, ensuring it clicks firmly into place.
5. **Select Blade:** Choose the desired blade insert (dicing, slicing, shredding, mashing, etc.) for your task.
6. **Insert Blade:** Carefully align the chosen blade with the slot on the main unit and press down until it locks securely. For dicing blades, ensure both the top and bottom parts are correctly aligned and inserted.

5. OPERATING INSTRUCTIONS

5.1 Dicing (Onions, Potatoes, Carrots, etc.)

1. Ensure the appropriate dicing blade (14mm or 7mm) is securely installed.
2. Cut the vegetable into pieces that fit within the blade's grid.
3. Place the vegetable piece onto the blade.
4. Firmly and quickly press down the lid to push the vegetable through the blades. The chopped pieces will fall into the collection tray below.

DICING BLADES



14*14 mm Dicing Blade



7*7mm Dicing Blade



Egg Separator

Image: Dicing blades in use, showing diced onions and carrots.

5.2 Slicing (Cucumbers, Potatoes, etc.)

1. Install the 2mm slicing blade or the lattice cutting blade.
2. Place the vegetable on the slicing surface.
3. Use the hand protector to hold the vegetable and slide it across the blade with even pressure.
4. Collect the slices in the tray.

SLICING BLADES

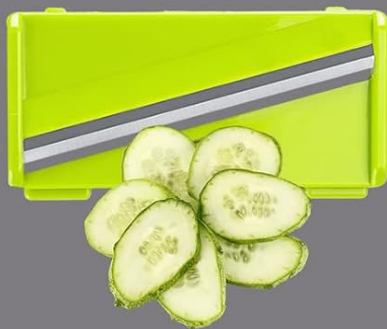


Image: Slicing blades for various cuts, including crinkle-cut.

5.3 Shredding (Carrots, Zucchini, etc.)

1. Install either the coarse or fine shredding blade.
2. Place the vegetable on the shredding surface.
3. Use the hand protector to hold the vegetable and move it back and forth across the blade.
4. The shredded vegetables will collect in the tray.

GRATING BLADES



Coarse Shredding Blade



Fine Shredding Blade



Mashing Blade

Image: Shredding blades for coarse and fine cuts, and a mashing blade.

5.4 Mashing

1. Install the mashing blade.
2. Place soft cooked vegetables (e.g., potatoes) onto the blade.
3. Press down firmly to mash the vegetables.

5.5 Egg Separator

1. Install the egg separator attachment.
2. Crack an egg over the separator. The yolk will remain in the separator while the white passes through.

Video: Demonstration of the Ourokhome Vegetable Chopper in action, specifically showing how to dice onions quickly and efficiently.

6. CLEANING AND MAINTENANCE

- **Hand Wash Only:** The manufacturer recommends hand washing for all components to ensure longevity, especially the clear collection tray to prevent warping.
- **Disassemble:** After each use, carefully disassemble all parts.
- **Remove Food Residue:** Use the provided cleaning brush and cleaning fork to remove any food particles stuck in the blades or grids. Be extremely careful due to blade sharpness.
- **Wash:** Wash all parts with warm, soapy water.
- **Rinse and Dry:** Rinse thoroughly under running water and allow all parts to air dry completely before reassembling or storing.
- **Storage:** Store all blades in their dedicated storage container to prevent damage and ensure safety.

7. TROUBLESHOOTING

- **Vegetables are being smashed, not cut:** This can occur with softer vegetables like ripe tomatoes or if the blades are not sharp enough. Ensure the vegetable is firm. For very soft items, a quick, firm press is needed. If blades are dull, consider replacement.
- **Difficulty pressing down the lid:** Harder vegetables (e.g., raw potatoes, large carrots) may require more force. Ensure the vegetable piece is not too large for the blade grid. Pre-cut into smaller, thinner pieces if necessary.
- **Lid or blade attachment does not close securely:** Check for any food residue obstructing the locking mechanism. Ensure the blade insert is correctly aligned and fully seated in its slot.
- **Clear collection tray warped after washing:** The clear collection tray is recommended for hand washing only. High temperatures in a dishwasher can cause plastic to warp. If warped, it may affect the secure fit of the main unit.
- **Plastic parts getting sliced:** Ensure the vegetable is properly centered on the blade and the lid is pressed down straight. Misalignment or forcing items can cause the plastic pusher to contact the blades.

8. SPECIFICATIONS

Brand	Ourokhome
Model	8 Blade Gery
Product Dimensions	13"L x 4.22"W x 4.53"H
Material	Plastic
Color	Gery
Special Features	Compact, Grip Handle, Interchangeable Blades, Multipurpose, Removable Blade
Recommended Uses	Vegetable
Product Care Instructions	Hand Wash Only
Blade Material	Stainless Steel

Item Weight	0.31 Ounces
Operation Mode	Manual

9. WARRANTY AND SUPPORT

For warranty information or product support, please contact Ourokhome customer service through the retailer's platform or visit the official Ourokhome store online. Please retain your proof of purchase for any warranty claims.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question