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ARTC VG-19

ARTC 12-in-1 Pro Series Vegetable Chopper Instruction Manual

Model: VG-19

1. PRODUCT OVERVIEW

The ARTC 12-in-1 Pro Series Vegetable Chopper is a versatile kitchen tool designed to simplify food preparation. It features multiple interchangeable blades for dicing, slicing, shredding, and grating various fruits and vegetables. This manual provides detailed instructions for safe and effective use, maintenance, and troubleshooting.



Image 1: The ARTC 12-in-1 Pro Series Vegetable Chopper, showcasing the main unit, various interchangeable blades, a colander basket, and a cleaning tool.

2. SAFETY INSTRUCTIONS

- **Sharp Blades:** The blades are extremely sharp. Always handle them with extreme caution. Use the provided hand guard when slicing or shredding.
- **Keep Away from Children:** Store the chopper and all its components out of reach of children.
- **Stable Surface:** Always use the chopper on a stable, flat surface to prevent accidental slips.
- **Proper Use:** Do not force food through the blades. If resistance is met, ensure the food item is appropriately sized for the chosen blade.
- **Cleaning:** Use the cleaning fork/brush to remove food residue from blades. Avoid direct hand contact with blade edges during cleaning.

3. PACKAGE CONTENTS

Verify that all the following components are included in your package:

- Chopper Base with 1.2L Food Container

- Large Dicing Blade (18mm)
- Small Dicing Blade (14mm)
- 4mm Julienne Slicer Blade
- 3mm Julienne Slicer Blade
- Smooth Slicer Blade
- Waffle Slicer Blade
- Garlic Grater Blade
- Egg Separator
- Hand Guard
- Cleaning Fork/Brush
- Colander Basket

Ours	Others
 <p data-bbox="539 1061 879 1133">Stainless steel blade razor sharp</p>	 <p data-bbox="1198 1093 1362 1144">Blunt blades ineffective</p>
 <p data-bbox="571 1391 847 1458">Large catch tray included</p>	 <p data-bbox="1198 1429 1362 1480">No container inconvenient</p>
 <p data-bbox="571 1720 847 1787">Easy blade swap safe lock feature</p>	 <p data-bbox="1198 1765 1362 1816">No safety dangerous to use</p>

Image 2: A comprehensive display of the various interchangeable blades, the hand guard, and other accessories included with the chopper.

4. SETUP INSTRUCTIONS

Follow these steps to assemble your vegetable chopper:

1. **Place Container:** Ensure the transparent food container is securely placed on a flat, stable surface.
2. **Select Blade:** Choose the desired blade insert for your task (e.g., dicing, slicing, julienne).
3. **Insert Blade:** Carefully align the chosen blade insert with the grooves on the chopper lid and press it firmly into place until it clicks. For larger dicing blades, a slightly firmer push may be required.
4. **Attach Lid:** Place the assembled lid onto the food container, ensuring it is properly aligned.
5. **Hand Guard (for slicing/shredding):** When using the slicing or shredding blades, always attach the hand guard to the food item to protect your fingers.

5. OPERATING INSTRUCTIONS

5.1 Preparing Ingredients

For optimal results and to prevent damage to the blades, always cut larger fruits and vegetables into smaller, manageable pieces that fit within the blade area before processing.

5.2 Using Dicing Blades

Place the pre-cut vegetable or fruit onto the dicing blade. With a swift and firm motion, press down on the chopper lid. The food will be pushed through the blade and collected in the container below.

5.3 Using Slicing and Shredding Blades

For slicing, julienning, waffle cutting, or grating, attach the hand guard to the food item. Hold the food item with the hand guard and slide it across the chosen blade in a consistent motion. The processed food will fall into the container.

5.4 Using the Egg Separator

Place the egg separator over a bowl or the chopper container. Crack an egg into the separator; the egg white will pass through, leaving the yolk behind.



Image 3: The vegetable chopper actively dicing a carrot, demonstrating the pressing motion for operation.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygiene of your vegetable chopper.

1. **Disassembly:** Carefully remove the blade insert and lid from the food container.
2. **Rinse:** Rinse all components under running water to remove loose food particles.
3. **Scrub Blades:** Use the provided cleaning fork/brush to safely remove any stubborn food residue from the blades and the press plate. Avoid using abrasive sponges or harsh chemicals.
4. **Wash Components:** Hand wash all parts with warm, soapy water. While some components may be top-rack dishwasher safe, hand washing is recommended to preserve blade sharpness and plastic integrity.
5. **Dry:** Thoroughly dry all components before reassembling or storing to prevent rust on blades and water spots.



The dicing / shredding option lets you minimise the texture of vegetables allowing you to sneak it into any meal for those fussy eaters in your life.

Get more fruit and vegetables into your diet today!

Image 4: The cleaning process, showing the use of the specialized cleaning fork to safely remove food particles from the chopper's blades.

7. TROUBLESHOOTING

- **Food Not Cutting Completely:**

Possible Cause: Food item is too large or too hard for the blade, or insufficient pressure is applied.

Solution: Pre-cut food into smaller pieces. Ensure the food is placed centrally on the blade. Apply firm, even pressure when pressing the lid.

- **Blades Seem Dull:**

Possible Cause: Accumulation of food residue or improper cleaning.

Solution: Thoroughly clean the blades using the cleaning fork. Ensure no food particles are lodged. If blades are genuinely dull after extended use, replacement may be necessary (contact customer support for availability).

- **Lid Difficult to Close:**

Possible Cause: Blade insert is not properly seated or food is obstructing the mechanism.

Solution: Remove the blade and reinsert it, ensuring it clicks securely into place. Check for any food pieces preventing the lid from closing.

8. SPECIFICATIONS

Brand	ARTC
Model Number	VG-19
Material	ABS Plastic (body), Stainless Steel (blades)
Color	Gray
Special Feature	Interchangeable Blades
Item Weight	660 Grams (1.46 pounds)
Product Dimensions	15 x 5 x 5 inches
Operation Mode	Manual

9. WARRANTY INFORMATION

Specific warranty details for the ARTC 12-in-1 Pro Series Vegetable Chopper are not provided in the product information. Please refer to the retailer's return policy or contact the seller directly for any warranty-related inquiries.

10. CUSTOMER SUPPORT

For further assistance, questions, or concerns regarding your ARTC 12-in-1 Pro Series Vegetable Chopper, please contact the seller or retailer from whom the product was purchased. They will be able to provide the most accurate and up-to-date support information.