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## SNIFITAR B0B41NL1JC

# SNIFITAR 14-in-1 Multifunctional Food Chopper User Manual

Model: B0B41NL1JC

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## 1. INTRODUCTION

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Thank you for choosing the SNIFITAR 14-in-1 Multifunctional Food Chopper. This versatile kitchen tool is designed to simplify your food preparation tasks, offering various cutting options for vegetables and fruits. Please read this manual carefully before use to ensure safe and efficient operation, and to maximize the lifespan of your product.



*Image: The SNIFITAR 14-in-1 Multifunctional Food Chopper, showcasing its main unit, collection container, and a selection of interchangeable blades and accessories.*

## 2. SETUP

### 2.1 Unpacking and Initial Inspection

1. Carefully remove all components from the packaging.
2. Inspect all parts for any signs of damage. If any part is damaged, do not use the product and contact customer support.
3. Ensure all listed accessories are present: main chopping unit, collection container, 8 interchangeable blades, blade storage box, 2 cleaning brushes, peeler, and hand guard.

### 2.2 Initial Cleaning

Before first use, wash all parts that will come into contact with food using warm soapy water. Rinse thoroughly and dry completely. The blades are sharp; handle them with extreme care during cleaning.

## 2.3 Assembly

1. Place the clear collection container on a stable, flat surface.
2. Select the desired blade insert. Align the blade with the grooves on the main chopping unit and press firmly until it clicks into place.
3. Place the assembled chopping unit onto the collection container, ensuring it sits securely.

## 11 Vegetable Chopper Blades

Chop, Dice, Slice and Grate All in One

### CHOPPER BLADES



**SMALL DICER 6mm**



**SMALL DICER 12mm**



**EGG Separator**

### MANDOLINE SLICER BLADES



**Slicer**



**Cut Pattern**

### GRATER BLADES



**Shredding**



**Shredding**



**Mashing**

### MULTI FUNCTION BLADES



**Drain Basket**



**Brush**



**Brush**



**Peeler**



**Hand Guard**

*Image: A visual guide to the various blade types, including small dicers (6mm, 12mm), slicer, cut pattern blade, shredding blades, mashing blade, and an egg separator.*

## 3. OPERATING INSTRUCTIONS

### 3.1 Safety Precautions

- **Blades are extremely sharp.** Always handle with caution. Keep fingers away from cutting surfaces.
- Always use the provided hand guard when slicing or grating to protect your hands.
- Keep out of reach of children.
- Do not attempt to chop extremely hard items like frozen foods or bones.

### 3.2 Preparing Food for Chopping/Slicing

For optimal results and to prevent damage to the blades, ensure vegetables and fruits are cut into pieces that fit comfortably onto the blade surface. For larger items like onions or potatoes, pre-cut them into halves or quarters.



*Image: A selection of common vegetables and fruits such as onions, cucumbers, carrots, potatoes, and tomatoes, illustrating the variety of produce that can be processed.*

### 3.3 Using the Chopper/Dicer Blades

1. Select the desired dicer blade (e.g., 6mm or 12mm). Insert it securely into the main chopping unit.
2. Place the pre-cut vegetable or fruit onto the blade grid.
3. Align the top lid with the container and press down firmly and quickly with both hands. The food will be pushed through the blades and collected in the container below.

# GRATER BLADES



**Shredding**



**Shredding**



**Mashing**



*Image: A red onion being diced into uniform pieces by pressing the top lid of the chopper unit.*

## 3.4 Using the Slicer and Grater Blades

1. Select the appropriate slicer or grater blade. Insert it securely into the main chopping unit.
2. Attach the hand guard to the food item you wish to slice or grate. This protects your fingers from the sharp blades.
3. Gently slide the food item, held by the hand guard, across the blade in a consistent motion. The sliced or grated food will fall into the collection container.

# SLICER BLADES



**Slicer**



**Cut Pattern**



*Image: A potato being sliced using the mandoline slicer blade, demonstrating the use of the safety hand guard for protection.*

# A MUST-HAVE KITCHEN ACCESSORY



*Image: Carrots being shredded using a grater blade, with the shredded carrots collecting in the container below.*

## 4. MAINTENANCE AND CLEANING

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### 4.1 Disassembly for Cleaning

After each use, carefully disassemble the chopping unit by removing the blade insert and separating the top lid from the collection container.

### 4.2 Cleaning Instructions

- **Hand Wash Only:** All components should be hand washed with warm, soapy water.
- Use the provided cleaning brushes to remove any food residue from the blades and crevices. Be extremely careful when cleaning the sharp blades.
- Rinse all parts thoroughly under running water.
- Allow all parts to air dry completely before reassembling or storing.

- Do not use abrasive cleaners or scouring pads, as these can damage the surfaces.



*Image: A small cleaning brush being used to safely and effectively remove food particles from the intricate grid of a chopper blade.*

### 4.3 Storage

Store all blades in the provided blade storage box to prevent accidental cuts and to keep them organized. Store the entire unit in a dry place.



*Image: The compact blade storage container, designed to safely hold and organize multiple interchangeable blades.*

## 5. TROUBLESHOOTING

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Problem	Possible Cause	Solution
Difficulty chopping/slicing hard vegetables (e.g., carrots, beets).	Food item is too large or too hard for direct chopping.	Pre-cut harder vegetables into smaller, thinner pieces before placing them on the blade. Apply firm, even pressure.
Food gets stuck in the blades.	Insufficient pressure or food not properly aligned.	Ensure food is centered on the blade. Apply quick, firm pressure. Use the cleaning brush to dislodge stuck food after use.
Chopper lid does not close properly.	Blade not inserted correctly or food obstructing closure.	Check that the blade is fully seated and aligned. Remove any food that might be preventing the lid from closing.
Blades appear dull or ineffective.	Residue buildup or improper use.	Ensure blades are thoroughly cleaned after each use. Avoid chopping extremely hard items that could dull the blades.

## 6. SPECIFICATIONS

- **Brand:** SNIFITAR
- **Model Number:** B0B41NL1JC
- **Product Dimensions:** 13.2"L x 4.3"W x 4.3"H
- **Material:** Stainless Steel (Blades), Food-grade Plastic (Body)
- **Color:** Gray
- **Special Feature:** Interchangeable Blades
- **Recommended Uses:** Vegetable, Fruit
- **Product Care Instructions:** Hand Wash Only
- **Item Weight:** 1.43 pounds (650 Grams)
- **Operation Mode:** Manual
- **UPC:** 762763043907

## 7. WARRANTY AND SUPPORT

### 7.1 Lifetime Warranty

The SNIFITAR 14-in-1 Multifunctional Food Chopper comes with a lifetime warranty. This warranty covers manufacturing defects and ensures the product's quality and durability under normal use.

### 7.2 Customer Support

If you have any questions, concerns, or require assistance with your SNIFITAR Food Chopper, please do not hesitate to contact the seller directly through Amazon. Our customer support team aims to respond within 24 hours to provide prompt and helpful solutions.

