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Jonscook JC-03-Blue_V

Jonscook Thickness Adjustable Vegetable Chopper User Manual

Model: JC-03-Blue_V

Brand: Jonscook

Introduction

The Jonscook Thickness Adjustable Vegetable Chopper is a versatile kitchen tool designed to simplify food preparation by offering safe and efficient slicing, dicing, and julienning of various vegetables and fruits. Its innovative design features built-in blades and adjustable thickness settings, eliminating the need for multiple blade changes and enhancing user safety.



Image: The Jonscook vegetable chopper actively slicing potatoes, with various prepared vegetables like sliced cucumbers, carrots, and onions displayed around it, demonstrating its versatility.

Safety Information

Please read all safety instructions carefully before using the Jonscook Vegetable Chopper to prevent injury and ensure proper operation.

- **Blade Safety:** The chopper features built-in blades. While designed for safety, always exercise caution. Keep fingers away from the cutting area during operation.
- **Child Safety:** Keep the appliance out of reach of children. This is not a toy.
- **Stable Surface:** Always place the chopper on a stable, flat, and dry surface before use. The bottom suction cups should be engaged for maximum stability.
- **Food Placement:** Ensure food items are properly placed in the feeding chute before operating the plunger. Do not force oversized items.
- **Cleaning:** Use the provided cleaning brush to remove food residue from blades. Avoid direct hand contact with

blades during cleaning.

- **Damage:** Do not use the chopper if any part is damaged. Contact customer support for assistance.



Image: A close-up view of the bottom of the vegetable chopper, highlighting the three suction cups designed to secure the device to a countertop during use, enhancing stability and safety.

Product Components

The Jonscook Vegetable Chopper consists of the following main components:

- **Main Body:** Contains the integrated blades and adjustment mechanisms.
- **Plunger/Handle:** Used to push food through the blades.
- **Food Chute:** Where food items are inserted.
- **Collection Container:** Attaches to the bottom to collect chopped food.
- **Thickness Adjustment Dial:** Located on the back, controls slice thickness.

- **Blade Type Adjustment Knobs:** Controls the cutting style (slice, julienne, dice).
- **Cleaning Brush:** For safe and effective cleaning of the blades and crevices.

Setup and Assembly

The Jonscook Vegetable Chopper is designed for quick and easy assembly.

1. **Unpack:** Carefully remove all components from the packaging.
2. **Attach Collection Container:** Slide the clear collection container onto the base of the main body until it clicks securely into place.
3. **Position:** Place the assembled chopper on a clean, dry, and stable countertop. Press down firmly on the top handle to engage the suction cups on the bottom for stability.
4. **Initial Cleaning:** Before first use, wash all detachable parts with warm soapy water and rinse thoroughly. Dry completely.



Image: A visual guide illustrating the simple three-step assembly process, the detachability of all parts for thorough cleaning, and the

compact folding design for convenient storage.

Operating Instructions

Follow these steps to effectively use your Jonscook Vegetable Chopper:

1. **Select Cutting Mode:** Use the knobs on the back of the chopper to select your desired cutting mode:
    - **Slicing:** For uniform slices (e.g., cucumbers, zucchini).
    - **Strips/Fries:** For long strips or french fries (e.g., potatoes, carrots).
    - **Julienne:** For fine, matchstick-like strips.
    - **Dicing:** For small, uniform cubes (e.g., onions, zucchini).
2. **Adjust Thickness:** Rotate the thickness adjustment dial (0-8mm) on the back to achieve your desired slice thickness.
3. **Prepare Food:** Cut vegetables or fruits into pieces that fit comfortably into the feeding chute. For best results, ensure the food item is firm.
4. **Load Food:** Place the prepared food item into the feeding chute.
5. **Operate:** Place your hand on the plunger/handle and push down with a steady, even motion. The food will be cut and fall into the collection container below. Repeat until all food is processed.



Image: A detailed illustration of the chopper's capabilities, demonstrating how to achieve various cuts including slices, strips, julienne, and dices, with corresponding examples of prepared vegetables like cucumber, zucchini, potato, carrot, and onion.



Image: The vegetable chopper in action, demonstrating the slicing of carrots directly into its integrated collection container, alongside bowls of finely diced onions and carrots, showcasing its efficiency.

Maintenance and Cleaning

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

- **Disassembly:** The chopper is designed for easy disassembly. Push the snap to detach the main body from the collection container.
- **Rinsing:** Rinse the main body and collection container under running tap water immediately after use to prevent food from drying on the blades and surfaces.
- **Brush Cleaning:** Use the included cleaning brush to remove any stubborn food particles from the blades and crevices. Do not use your fingers to clean the blades.
- **Dishwasher Safe:** All detachable parts are dishwasher safe for convenient cleaning. Place them on the top rack.
- **Drying:** Allow all parts to air dry completely before reassembling or storing to prevent water spots and bacterial growth.

Storage

The Jonscook Vegetable Chopper features a collapsible design for compact storage.

- **Fold:** Once clean and dry, fold the chopper compactly. It will occupy minimal space in your kitchen cabinet or drawer.
- **Hanging:** The handle is designed to allow for hanging storage on a pothook or in a cupboard, further saving counter or drawer space.

Troubleshooting

If you encounter any issues with your Jonscook Vegetable Chopper, refer to the following common solutions:

Problem	Possible Cause	Solution
Chopper slides on countertop.	Suction cups not engaged or surface is wet/dirty.	Ensure countertop is clean and dry. Press down firmly on the chopper to engage suction cups.
Food not cutting evenly or getting stuck.	Food item too large, too soft, or not properly positioned. Blades may have residue.	Cut food into smaller, manageable pieces. Ensure food is firm enough for cutting. Clean blades thoroughly. Apply steady, even pressure.
Difficulty adjusting thickness or cutting mode.	Mechanism may be stiff or have minor obstruction.	Ensure no food particles are lodged in the adjustment mechanisms. Apply gentle force. If persistent, contact customer support.
Food residue stuck in crevices.	Insufficient cleaning after previous use.	Use the provided cleaning brush to thoroughly clean all crevices and blade areas. Rinse immediately after use.

Specifications

- **Brand:** Jonscook
- **Model Number:** JC-03-Blue_V
- **Color:** Gray&Blue
- **Material:** Acrylonitrile Butadiene Styrene (ABS), Stainless Steel (Blades)
- **Product Dimensions:** 6.73"L x 5.83"W x 14.5"H
- **Item Weight:** 3 Pounds
- **Blade Material:** 420 Grade Hardened Stainless Steel
- **Operation Mode:** Manual
- **Special Feature:** Dishwasher Safe (detachable parts)
- **UPC:** 797457782503
- **ASIN:** B0CCJ8P1Q1

Warranty and Support

Jonscook provides a **12 Months Quality Assurance** for this vegetable chopper. If you have any questions or issues regarding the vegetable slicer, please do not hesitate to send a message through Amazon. The manufacturer aims to

respond within 24 hours.
For further assistance, you may visit the official Jonscook Store on Amazon:Jonscook Store

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