

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

### Manuals.plus /

- › [Gourmet Kitchen](#) /
- › Gourmet Kitchen 12-Piece Vegetable Chopper & Slicer Instruction Manual

## Gourmet Kitchen 12-Piece Vegetable Chopper

# Gourmet Kitchen 12-Piece Vegetable Chopper & Slicer Instruction Manual

Model: 12-Piece Vegetable Chopper

## INTRODUCTION

The Gourmet Kitchen 12-Piece Vegetable Chopper is a versatile kitchen tool designed to simplify meal preparation. This multi-functional device allows for effortless chopping, dicing, grating, and spiralizing of vegetables and fruits, ensuring precision and convenience. Crafted from BPA-free, heavy-duty plastic and equipped with ultra-sharp stainless steel blades, it is built for durability and daily use.



*Image: The Gourmet Kitchen 12-Piece Vegetable Chopper with its main components.*

## COMPONENTS OVERVIEW

---

Your Gourmet Kitchen Chopper includes the following parts:

- Main Chopper Unit with integrated lid and base container
- 7 Interchangeable Stainless Steel Blades:
  - Fine, Medium, and Coarse Chopping Blades
  - Julienne Blade
  - Ribbon Blade
  - Mandoline Slicer
  - Grater
- Food Storage Container (integrated with main unit)
- Hand Guard for safe slicing
- Cleaning Brush

## SETUP AND ASSEMBLY

---

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. All parts are dishwasher safe.
3. **Assemble Chopper Base:** Place the clear food storage container on a stable, flat surface. Align the main chopper lid with the container and press down firmly to secure it.
4. **Insert Blade:** Select the desired blade for your task. Gently place the blade into the designated slot on the chopper lid, ensuring it clicks securely into place. *Always handle blades with extreme caution as they are very sharp.*
5. **Prepare Slicer/Grater (if applicable):** If using the mandoline slicer or grater attachments, ensure the main chopper lid is removed. Place the desired slicing or grating attachment directly onto the food storage container.

## OPERATING INSTRUCTIONS

---

### Using the Chopping Blades

1. **Select Blade:** Choose from the fine, medium, or coarse chopping blades based on your desired cut size. Insert it into the main chopper unit.
2. **Prepare Food:** Cut vegetables or fruits into pieces that fit comfortably onto the blade grid. For harder vegetables like carrots or potatoes, pre-cut into smaller, manageable sections.
3. **Position Food:** Place the food item onto the center of the blade grid.
4. **Chop:** Firmly and quickly press down on the lid. The food will be pushed through the blade and into the collection container below.
5. **Repeat:** Lift the lid, remove any remaining food from the blade, and repeat the process until all food is chopped.

### Using the Slicing and Grating Blades

1. **Remove Chopper Lid:** Detach the main chopper lid from the food storage container.
2. **Insert Slicer/Grater:** Select the desired slicing (julienne, ribbon, mandoline) or grating blade. Place it directly onto the food storage container, ensuring it is stable.
3. **Use Hand Guard:** For safety, always use the provided hand guard when slicing or grating. Secure the food item

onto the prongs of the hand guard.

4. **Slice/Grate:** Hold the hand guard firmly and slide the food item back and forth across the blade in a smooth, controlled motion. The sliced or grated food will fall into the container.
5. **Caution:** Blades are extremely sharp. Exercise extreme caution and always use the hand guard to prevent injury.

## MAINTENANCE AND CLEANING

---

- **Immediate Cleaning:** Clean all parts immediately after use to prevent food residue from drying and becoming difficult to remove.
- **Hand Washing:** Use warm, soapy water and the provided cleaning brush to remove any food particles from the blades and other components. Rinse thoroughly.
- **Dishwasher Safe:** All parts of the Gourmet Kitchen Chopper are dishwasher safe. Place them on the top rack for best results.
- **Drying and Storage:** Ensure all parts are completely dry before storing. Store blades in their designated storage containers to prevent damage and ensure safety.
- **Blade Care:** Avoid abrasive cleaners or scouring pads on the blades to maintain their sharpness.

## TROUBLESHOOTING

---

- **Food not chopping/slicing cleanly:**
  - Ensure the food item is cut to a manageable size that fits the blade grid.
  - Apply firm and quick pressure when chopping.
  - Check if the blade is correctly inserted and secured.
- **Difficulty cleaning blades:**
  - Clean immediately after use.
  - Use the provided cleaning brush to dislodge stubborn food particles.
  - Soak blades in warm, soapy water for a few minutes before scrubbing.
- **Lid not closing properly:**
  - Ensure no food particles are obstructing the closing mechanism.
  - Verify the blade is correctly seated in its slot.

## SPECIFICATIONS

---

<b>Brand</b>	Gourmet Kitchen
<b>Product Dimensions</b>	7.99"L x 2.99"W x 4.49"H
<b>Material</b>	Plastic, Stainless Steel
<b>Color</b>	Teal
<b>Special Feature</b>	Multipurpose
<b>Recommended Uses</b>	Vegetable, Fruit

<b>Product Care Instructions</b>	Dishwasher Safe
<b>Blade Material</b>	Stainless Steel
<b>Item Weight</b>	1.5 Pounds
<b>Operation Mode</b>	Manual
<b>UPC</b>	197549324053
<b>ASIN</b>	B0D8T262ZF

## WARRANTY AND SUPPORT

---

For information regarding warranty coverage, product support, or to purchase replacement parts, please refer to the official Gourmet Kitchen website or contact their customer service directly.

**Customer Service:** Please visit [Gourmet Kitchen's Amazon Store](#) for contact details and further assistance.

