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## PAWPRO 01

# PAWPRO Multi-Functional 14-in-1 Vegetable Chopper Instruction Manual

Model: 01

## INTRODUCTION

Thank you for choosing the PAWPRO Multi-Functional 14-in-1 Vegetable Chopper. This manual provides detailed instructions for the safe and efficient use, assembly, maintenance, and troubleshooting of your new kitchen tool. Please read this manual thoroughly before first use and retain it for future reference.

## PRODUCT COMPONENTS

The PAWPRO 14-in-1 Vegetable Chopper includes various components designed for versatile food preparation. Familiarize yourself with each part before assembly.

- Main Chopper Unit with Lid and Press Plate
- Transparent Collection Container
- Non-slip Handle
- Dicing Blades (Small Cubes, Large Cubes)
- Grater Blades (Large Shredding, Small Shredding, Mashing)
- Slicer Blades (Slicer, Slice Pattern)
- Hand Guard / Finger Protector
- Cleaning Brush
- Egg White Separator
- Drain Basket



**Image:** Overview of the PAWPRO 14-in-1 Vegetable Chopper and its various interchangeable blades and accessories.

## SAFETY INSTRUCTIONS

- Sharp Blades:** The blades are extremely sharp. Handle with extreme care to prevent injury. Always use the hand guard when slicing or dicing.
- Keep Away from Children:** Store the chopper and all its components out of reach of children.
- Stable Surface:** Always operate the chopper on a stable, flat, and non-slip surface. The non-slip rubber bases are designed for this purpose.
- Proper Use:** Do not force vegetables through the blades. If a vegetable is too large or hard, pre-cut it into smaller pieces.
- Cleaning:** Use the provided cleaning brush to remove food particles from the blades. Avoid direct contact with blades using bare hands.
- Damage:** Do not use the chopper if any part is damaged. Contact customer support for replacement parts.

- **Hand Wash Only:** This product is designed for hand washing. Do not place in a dishwasher as high temperatures can damage plastic components.

## SETUP AND ASSEMBLY

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1. **Unpack Components:** Carefully remove all parts from the packaging.
2. **Wash Before First Use:** Wash all components with warm soapy water and rinse thoroughly. Dry completely before assembly.
3. **Attach Non-slip Handle:** Securely attach the non-slip handle to the transparent collection container.
4. **Select Blade:** Choose the desired blade (dicing, grating, or slicing) for your task.
5. **Insert Blade:** Carefully align the chosen blade with the slots on the main chopper unit and press down firmly until it clicks into place. Ensure it is securely seated.
6. **Position Container:** Place the main chopper unit with the attached blade onto the transparent collection container. Ensure the non-slip rubber bases are on a stable surface.



**Image:** Visual guide demonstrating the assembly and initial use steps, including pre-cutting vegetables and placing them on the blade.

## OPERATING INSTRUCTIONS

Follow these steps for effective and safe operation of your PAWPRO Vegetable Chopper:

- 1. Prepare Vegetables/Fruits:** Wash and peel your desired vegetables or fruits. For larger items, pre-cut them into pieces that fit comfortably onto the chosen blade grid.
- 2. Place Item on Blade:** Carefully place the prepared vegetable or fruit onto the center of the selected blade.
- 3. Use Hand Guard (for Slicing/Grating):** When using the slicer or grater blades, always use the provided hand guard to protect your fingers.
- 4. Press Down:** Firmly and quickly press down the lid of the chopper. The blades will cut the food, and the chopped pieces will fall into the collection container below.
- 5. Repeat:** Lift the lid and repeat the process for additional food items.
- 6. Egg White Separation:** To separate egg whites, place the egg separator attachment over a bowl or the collection

container. Crack an egg into the separator, and the yolk will remain while the white drains through.

## Blade Specific Usage:

- **Dicing Blades (Small/Large Cubes):** Ideal for onions, potatoes, carrots, bell peppers, and other firm vegetables. Ensure vegetables are cut to fit the grid size.



Image: Close-up of the small and large dicing blades, along with the egg white separator.

- **Grater Blades (Large/Small Shredding, Mashing):** Use for carrots, cheese, potatoes, and other items requiring shredding or mashing. Always use the hand guard.

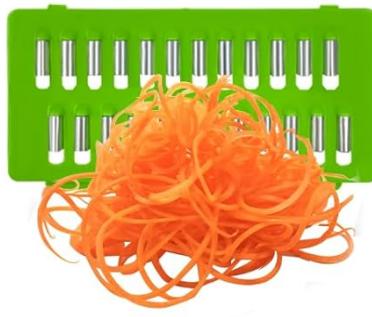
# 1 GRATER BLADES



*Large Shredding*



*Small Shredding*



*Mashing*



**Image:** Display of the large shredding, small shredding, and mashing grater blades.

- **Slicer Blades (Slicer, Slice Pattern):** Perfect for cucumbers, potatoes, onions, and other items for uniform slices. Always use the hand guard.



**Slicer**



**Slice Pattern**



**Hand  
Protectors**



**Cleaning  
Brush**

**Image:** Illustration of the slicer and slice pattern blades, accompanied by the hand protector and cleaning brush.

## CARE AND MAINTENANCE

Proper care ensures the longevity and performance of your vegetable chopper.

- Disassembly:** After use, carefully disassemble the chopper by removing the main unit from the container and then detaching the blade.
- Cleaning:**
  - Rinse all components under running water immediately after use to prevent food from drying on surfaces.
  - Use warm soapy water and the provided cleaning brush to thoroughly clean all parts, especially the blades. The cleaning brush is essential for removing small food particles stuck in the blade grids.
  - Do not use abrasive cleaners or scourers** as they can scratch the plastic or damage the blades.
  - Hand wash only.** This product is not dishwasher safe.
- Drying:** Ensure all components are completely dry before storing to prevent rust on metal blades and bacterial growth.
- Storage:** Store all blades and accessories safely within the collection container or in a designated storage area to

prevent loss and protect the blades. Keep out of reach of children.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Food not chopping/slicing effectively.	Food item is too large or too hard. Blade is not properly seated. Insufficient force applied.	Pre-cut larger or harder vegetables into smaller, manageable pieces. Ensure the blade is securely clicked into place. Apply firm and quick pressure to the lid.
Food stuck in blades.	Small pieces lodged after chopping.	Use the provided cleaning brush to dislodge food particles. Do not use fingers.
Chopper slides during use.	Surface is not clean or dry. Non-slip bases are dirty.	Ensure the countertop is clean and dry. Clean the non-slip rubber bases on the bottom of the container.

## SPECIFICATIONS

Feature	Detail
Brand	PAWPRO
Model Number	01
Product Dimensions	12.4" L x 4.5" W x 4.5" H
Material	Plastic, Stainless Steel
Color	Black & Green
Special Feature	Interchangeable Blades
Recommended Use	Vegetable and Fruit Preparation
Care Instructions	Hand Wash Only
Operation Mode	Manual
Item Weight	1.57 pounds
UPC	780748673710, 730763603452

## WARRANTY INFORMATION

PAWPRO products are manufactured with quality and durability in mind. For specific warranty details regarding your Multi-Functional 14-in-1 Vegetable Chopper, please refer to the packaging or contact PAWPRO customer support.

Typically, products are covered against manufacturing defects for a limited period from the date of purchase.

**Note:** Damage resulting from improper use, lack of maintenance, or unauthorized modifications is not covered under warranty.

## CUSTOMER SUPPORT

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If you have any questions, concerns, or require assistance with your PAWPRO Multi-Functional 14-in-1 Vegetable Chopper, please contact our customer support team. For the most up-to-date contact information, please visit the official PAWPRO website or refer to your product packaging.

When contacting support, please have your product model number (01) and purchase date available.

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