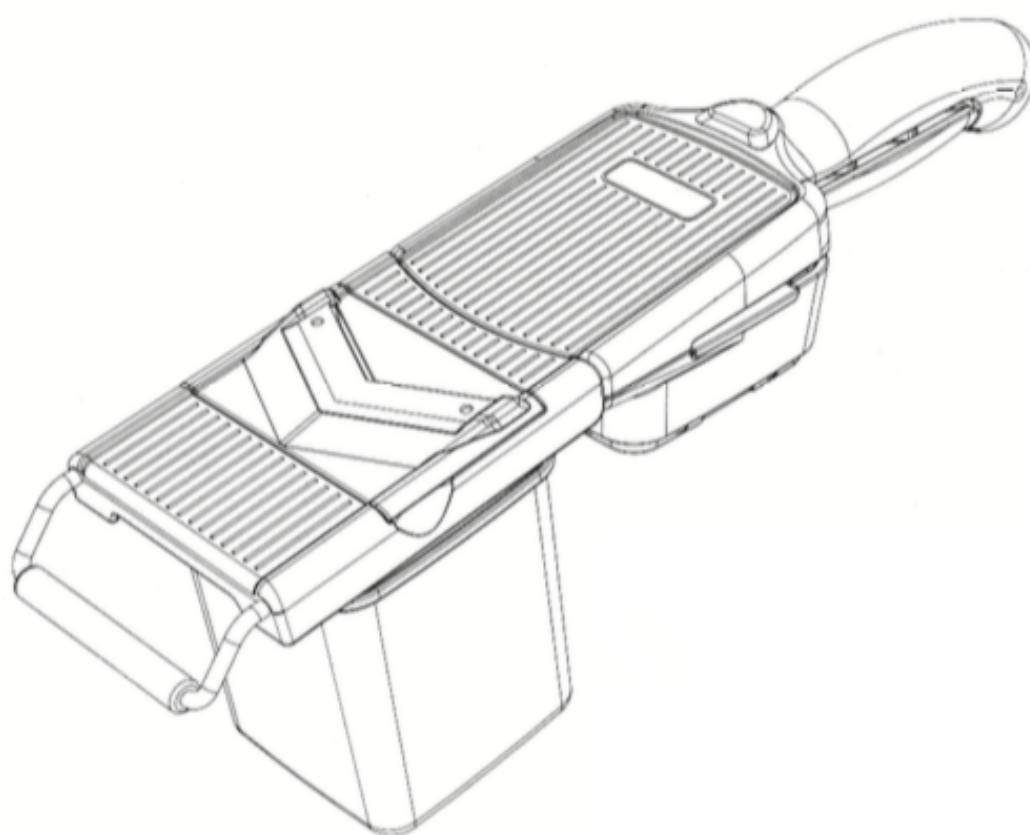




8 in 1 Mandolin Chopper & Slicer

Thank you for purchasing our 8 in 1 Mandolin Chopper & Slicer. We hope you will be happy with your purchase.



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Please take the time to read through these instructions for use carefully.

For your own protection and that of others, please pay particular attention to the safety instructions chapter and the warnings contained in the document.

Keep these instructions for use for future reference. Always be sure to include the instructions for use if giving the product to a third party.

The illustrations in this instruction manual are intended as a schematic representation of correct use. They may have details that differ from the original product.

1 SAFETY INSTRUCTIONS

Guide to the symbols used



CAUTION!

Failure to follow these instructions may lead to injury.



ATTENTION!

Damage to property may occur.

1.1 Proper use

- The product is intended to be used to cut soft food.
- The product is intended for household use only. It is not suitable for commercial or industrial use.
- The product is not suitable for:
 - Chopping frozen food
 - Grinding pits, cores, etc.
 - Chopping bones or other non-edible food elements
- The accessories are not suitable for microwave or oven use.
- The product is not intended for use by adults or children with limited physical, sensory or intellectual abilities or little experience with household equipment,

unless they are supervised by a competent person who is responsible for their safety or they receive clear instructions from such a person about how the product is to be used.

- Only use the product as described in the instruction manual. Any other use is considered improper.

1.2 Safety instructions

RISK OF INJURY FROM SHARP BLADES

- The blades are extremely sharp! Always hold accessories by the plastic and do not touch the blades with your hands or other body parts under any circumstances. Handle the product with care.
- Never allow hands, hair, loose clothing or other items to come into contact with the blade.
- Only cut the food by pressing the product together. Do not use your fingers to push food through the blade inserts under any circumstances.
- Use a washing-up brush or similar tool to remove food residue from the blades or blade inserts.

HANDLING THE PRODUCT CORRECTLY

- Keep a sufficient distance from heat sources (e.g. hobs or ovens) and open flames to avoid damage to the product.
- Check the product for damage before each use. Do not use a damaged product or damaged accessories.
- Do not make any unauthorised modifications, repairs or changes to the product.
- Only use the product with original accessories, otherwise you will damage it and increase the risk of injury.
- Please note that the blade inserts cannot be used to cut very hard food such as carrots, unpeeled squashes or similar. Cores and pits must be removed before processing and the food may need to be peeled.

2 Before first use

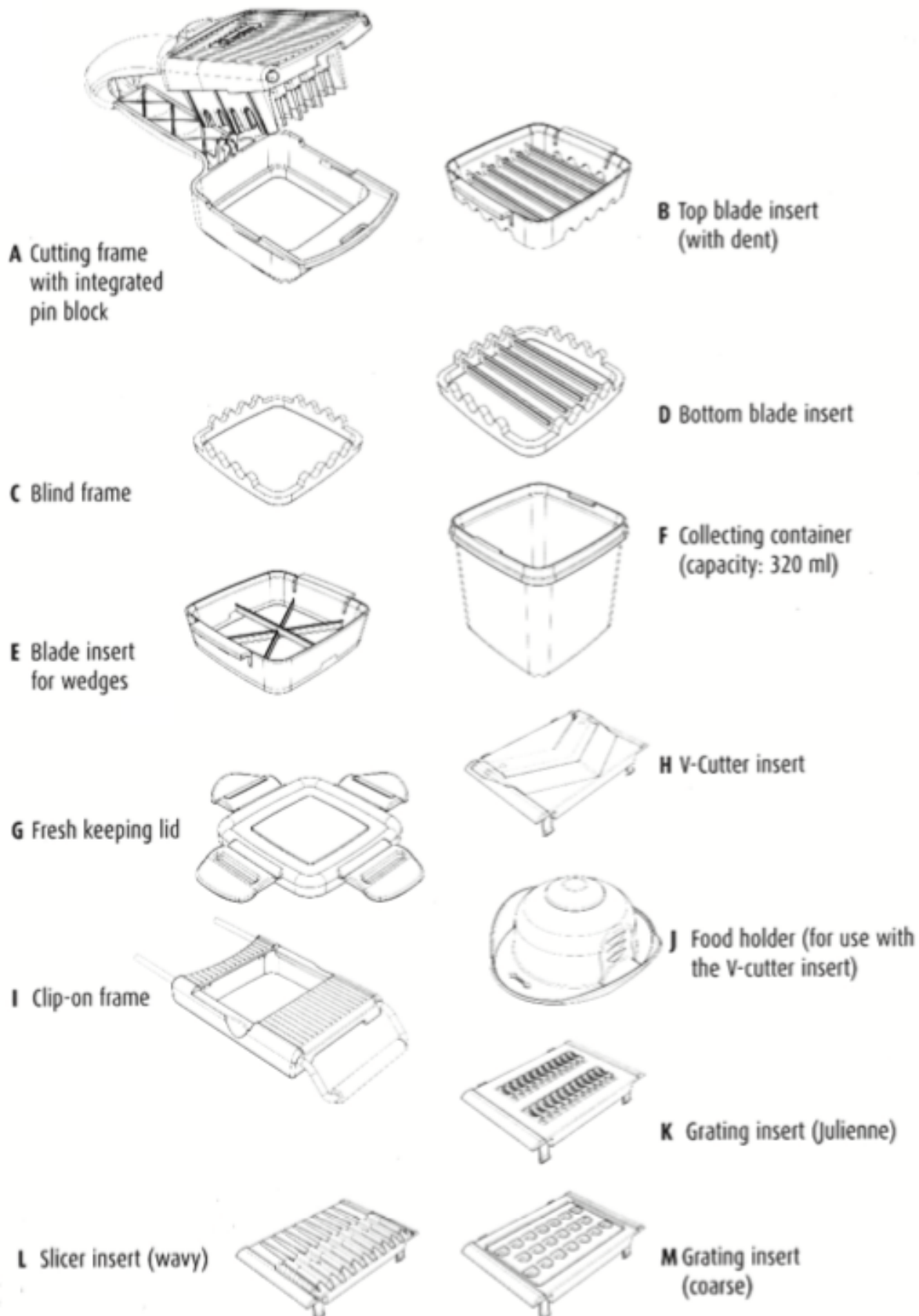


CAUTION!

Risk of suffocation from plastic sheeting and bags!
Keep children and animals away from packaging material.

- **Check** the set to ensure that it is complete and no damage has occurred in transit. Details of what is supplied with the set that you purchased can be found on the packaging or the separate insert sheet.
- **Remove** the packaging material and any stickers attached to the product for protection during transit or for advertising purposes.
- **Clean** all parts before the first use to remove any production residue (see also "Care and cleaning").

3 Product components



This instruction manual covers all the accessories available for the product.

4 Assembly /Using



CAUTION!

Risk of cutting injuries!

The blades are extremely sharp. Always hold parts by the plastic and do not touch the blades with your hands or other body parts under any circumstances.

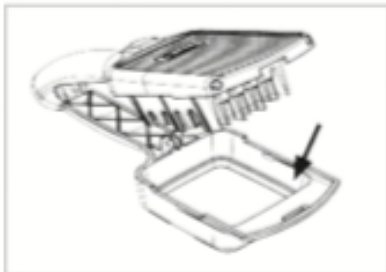
Only cut the food by pressing the product together. Do not use your fingers to push food through the blade inserts under any circumstances.

Store the product out of the reach of children and animals.

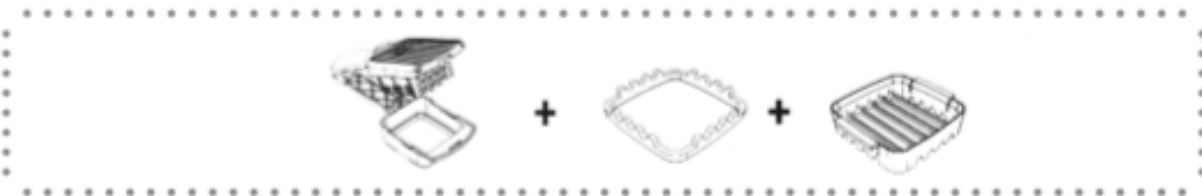


Using the cutting frame

Before using the cutting frame, it may be necessary to remove the clip-on frame. To do this, push the locking device forward, open the cutting frame and pull out the clip-on frame.



Now you can insert the various blade inserts or the blind frame.



To cut thick slices first insert the blind frame and then the top blade insert. Please note that the top blade insert can only be placed on top in one direction.



To cut thin slices insert the bottom and top blade inserts lengthwise to the handle.

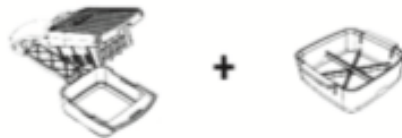


To make cubes or sticks, insert the bottom blade insert crosswise and the top blade insert lengthwise to the handle (to create a mesh pattern).



CAUTION!

The combination for cubes/sticks is not suitable for cutting vegetables with a firmer peel (such as aubergines, potatoes or bell peppers).



Use the blade insert for wedges to cut wedges. Always use this blade insert on its own. Never use it with other inserts.

NOTE: To cut wedges from citrus fruits, you must first remove the hard stem base on both sides, to avoid damaging the product.



Press both halves of the handle together to cut. If you find something hard to cut, it is NOT suitable for cutting with 8 in 1 Mandolin Chopper & Dicer.



After use and before you put 8 in 1 Mandolin Chopper & Dicer away, ensure that the two sides of the handle are closed and the locking mechanism is pushed back.



Using the clip-on frame

To use the clip-on frame, open the cutting frame and push the two metal rods into the openings provided. Then close the cutting frame, thereby fixing the clip-on frame with the small nose in the lower part of the frame.



Select the desired slicer attachment and insert it into the provided recess. When using the V-cutter insert, always use the food holder to avoid cutting yourself. The food holder should not be used with other cutting inserts.



To remove, the cutting frame must first be opened, then the clip-on frame can be removed. The slicer can be used both as a freehand slicer and in combination with the container base.



Collecting container

If required, the container base can be placed below the cutting frame or locked in place below the clip-on frame.

4.1 Tips and tricks

- For storage, you can seal the collecting container with the practical fresh-keeping lid.
- Place the food with the cut side on the desired cutting surface.
- Before starting, dip the blade inserts in water. Wet blades cut more easily and require less force. During cutting, the blades are kept moist by the moisture in the food that is being cut.

4 Assembly/Using

5 Care and cleaning



CAUTION!

Risk of cutting injuries due to sharp blades!

Do not touch the blades with your hands. Always hold the inserts by the plastic.

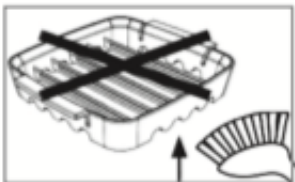


ATTENTION!

Clean the product immediately after use to avoid the build-up of germs or mould.

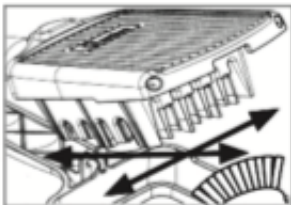
- Dismantle the product before cleaning. Remove all inserts and the collecting container from 8 in 1 Mandolin Chopper & Dicer.
- Do not use sharp or abrasive cleaning agents or cleaning pads.
- Allow all parts to dry thoroughly before putting them away.
- All parts without blades can be cleaned in the top basket of the dishwasher. Select an economy or standard programme. Avoid high-temperature programmes (such as sanitising or pot/ pan cycles).
- We recommend hand-washing any parts that contain blades to preserve quality and sharpness over the long term.

NOTE: Some types of fruit and vegetables can stain the plastic parts (e.g. beets). Frequent cleaning of the collecting container in a dishwasher can affect the material's transparency. This is normal and not a cause for concern; it does not limit the functionality.



Cleaning the blade inserts

When you're cleaning the product, never touch the side with the sharp blades. If food residue is caught between the blades, twist the blade insert to face upwards with the blunt side and carefully remove the food residue using a dishwashing brush.



Cleaning the pin block

Clean the integrated pin block thoroughly with a dish brush. Make sure you brush carefully through the vertical, horizontal and diagonal recesses.

6 Disposal

In the event that the product and/or accessories can no longer be used, they should be disposed of with the household rubbish. It can be disposed of by the municipal waste management services.

The packaging material can be recycled. Dispose of the packaging in an environmentally friendly way and take it to your recycling site.

