

GARLIC CUTTER model G5, 3 - piece set

Instruction manual

DESCRIPTION

Box includes garlic cutter, additional stainless steel grate, garlic peeler and garlic serving tray. Garlic peeler peels whole garlic cloves without leaving your fingers sticky. So, short timing when peeling garlic and clean hands.

Garlic cutter's advantages are:

- Because we cut it (not squeeze nor press), it preserves healthy attributes of garlic,
- It is cut directly on the meal and just before eating,
- All cut parts are cubes same sizes (3x3x3 mm),
- There are no offensive odours left on your fingers.

HOW TO USE

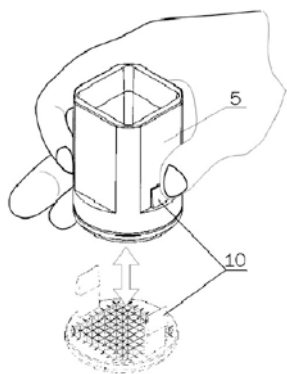
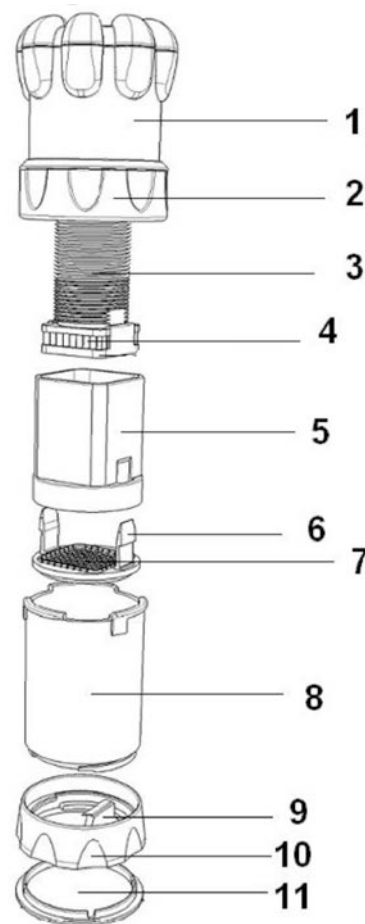
Peeler: Place the garlic cloves into the garlic peeler and roll the peeler repeatedly back and forth on a hard surface. The peeled cloves soon fall out, without the smell of garlic clinging to your hands.

Cutter: Hold the garlic at the lower part and withdraw upper part (nr. 1 on the picture). Place the peeled and tipped clove of garlic into the container (nr. 5). Twist locking screw (2) clockwise until it stops.

Now garlic cutter is closed and ready for use. Hold bottom of cutter in your left hand and twist the screw mechanism (part 1) to the right. The plate descends and forces the garlic cloves through the stainless steel grate, cutting it with a small blade and produces perfectly minced garlic with each twist. Think of a pepper mill.

To reload, release the locked screw ring (2) by twisting counter clockwise, remove square ram and add more garlic. Never use more than two cloves at the same time. Repeat the process as necessary to obtain the correct amount of minced garlic.

Serving tray: It can be also used as a stopper, it namely tightens up a cutter. Otherwise it is put underneath the cutter and used for storing of cut garlic.



MAINTENANCE

You may clean the cutter manually or in dishwasher. The cutter can be taken into pieces as shown in the picture. Open locking screw and withdraw upper part. Turn over part 8 to release from part 10, being careful of the cutting blade (9). Gently push out part 5 with finger pressure. Carefully removed stainless steel grate (part 7) as shown on the last picture. If there are some garlic pieces left in the cutter there is nothing wrong as they will modify into dry garlic powder and will not become mouldy.

To clean the garlic peeler, simply rinse it under the tap or put it in the dishwasher.

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