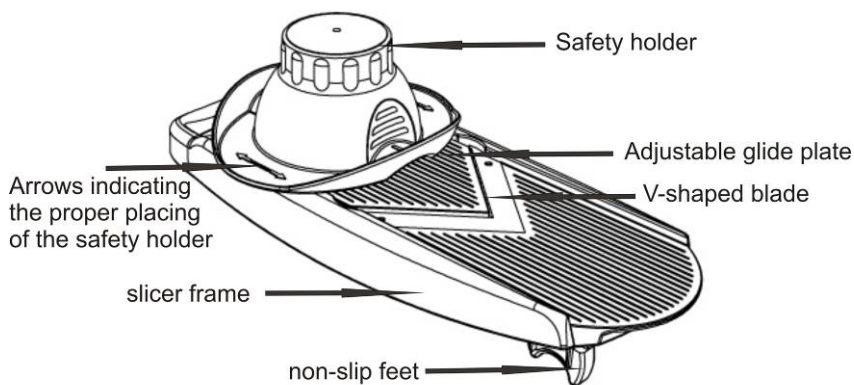


V-shape SLICER Instruction manual



V-shape slicer defining characteristics:

- You can precisely set your slice thickness – from paper-thin to 6 mm slices.
- The V-shaped blade and adjustable glide plate that moves in a parallel way ensure evenly thick slices.
- It can be locked as a safety precaution to prevent cutting yourself while cleaning the cutter.
- It is simple to use – safety holder securely holds foods and keeps your fingers safe.
- Versatility – also small and round food items are securely fixed with the safety holder and can now be sliced in this way too.
- Non-slip feet at the bottom of the slicer frame secure the V-shape slicer to the surface, making it stable during slicing.
- Due to its shape the slicer can be adjusted to a bowl in order to slice foods directly into it (e.g. cabbage for a salad).

The V-shape slicer is a handy kitchen utensil for daily preparation of vegetable and fruit salads that will give your dishes a professional look.

HOW TO USE

- Set the desired slice thickness using the dial on the bottom part of the slice cutter.
- Place the V-shape slicer on any surface and make sure its non-slip feet are leaned against the surface (if you are slicing directly into the bowl, adjust the non-slip feet to the brim).
- Place the selected food onto the prongs of the safety holder (5 metal prongs).
- Turn the safety holder so that all arrows on the holder are pointing to the slicing direction.
- Slide up and down along the slicer frame with the safety holder and at the same time press the foods downwards. Few up and down moves and the food is sliced!

MAINTENANCE

Wash the V-shape slicer before using it for the first time. After each use wash it under warm running water (we recommend immediately after use) and leave it to dry. To preserve the quality of blade never wash **the bottom part of the V-shape slicer in a dishwasher**.

MATERIALS

The blade is made of stainless steel, the slicer frame and the adjustable glide plate of ABS plastic; the feet are made of evoprene (soft, non-slip material).

RECOMMENDATION

To avoid cutting yourself always use the safety holder, especially when slicing the last slices (when you have almost sliced the food item).

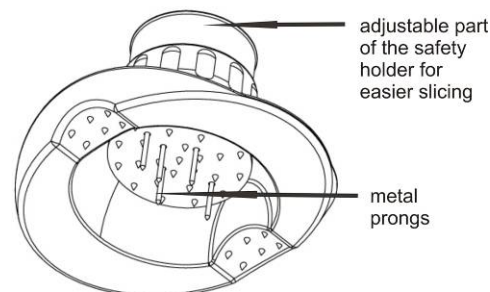
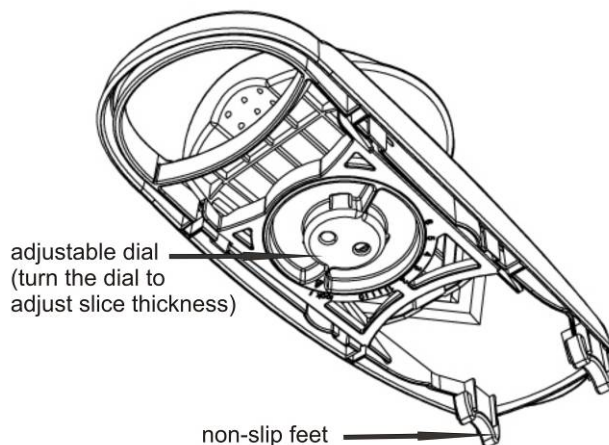
CAUTION: The blade is very sharp. **Keep the V-shape slicer locked while cleaning and when stored!**

DESCRIPTION AND PURPOSE

The V-shape slicer with its sharp V-shaped blade is designed for quick and precise slicing of different foods to slices of desired thickness. It is suitable for slicing **all sorts of vegetable and fruit as well as some denser types of bread** (e.g. buckwheat, rye or wholemeal bread) and **cheeses** (e.g. Parmesan cheese, mozzarella) and even various **dried or smoked meat specialities** (salami, wet-cured ham etc.).

It consists of:

- the bottom part (slicer frame and adjustable glide plate) with the blade
- the safety holder (with five metal prongs that securely hold foods)



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