

## ONION, FRUIT AND VEGETABLE CUTTER, 5 pieces set Instruction manual

### DESCRIPTION

Making salads, soups and casseroles will never be easier. You can dice or julienne fruit, vegetables, cheese, meat, fresh herbs and a whole lot more in minutes.

Onion cutter consists of the following parts:

- 2 transparent containers
- 1 top section with integrated cutting sieve for small dices/pegs
- 1 top section with integrated cutting sieve for big dices/pegs
- 1 base (with round disc)

The Onion cutter works best with small to big sized fruit and vegetables cut in half. We recommend that you cut larger pieces in 3 to 4 sections to get the best results.

### HOW TO USE:

Before using the cutter dip the cutting blades into water. Wet blades cut quicker and need less power. Place the components on a flat surface (kitchen counter top for example). The onion cutter comes standard with anti-slip pads on the base to guarantee it's stability. Place the transparent container on the desired top section. Twist to lock in place.



- 1) Lift the top (transparent container locked) and place the item to be cut in the center of the round disc with a flat side facing down. *NOTE: food with a peel such as peppers, apples, pears, tomatoes, cucumbers should always be placed with the peel side down.* Lower the top (blade) so it rests on the item.



- 2) Place one hand on the transparent container and the other hand on the flat surface of the top. Press down on the flat surface to push the cutting blades through the item.



- 3) The diced or julienne pieces automatically fall into the transparent container. If you want to dice or julienne additional pieces, open the top part and repeat the process.



- 4) To remove the transparent container. grasp the complete unit (top and base closed) and turn the cutter upside down so that the transparent container is at the bottom. (The pieces are separated into individual layers so they are automatically prevented from falling back through the cutting blades)



- 5) Place one hand on the container and one hand on the closed unit and turn the container to remove it from the Onion and Vegetable Cutter.

You now have diced or julienne fresh fruit and vegetables!

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### USE OF THE 2 DIFFERENT CUTTING SIEVES:

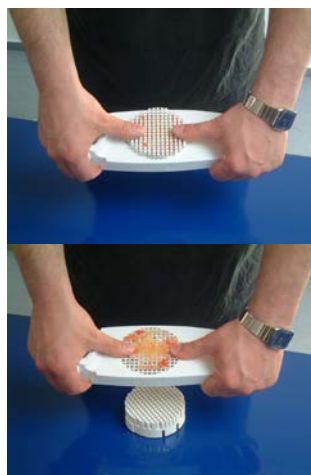
With the 2 cutting sieves you can dice vegetable or fruits into fine or coarse dices/pegs, e.g. small or big French Fries, onion dices for salads or for preparing goulash etc., vegetable for soups or wok meals, fruit salads etc. There are no limits for both cutting sieves. You decide which size of dices or pegs you need for preparing your meals.

### MAINTENANCE

Always clean the onion cutter before using it for the first time. All of the parts can be cleaned with hot, soapy water or in the dishwasher.



- 1) Remove the transparent container (if attached) by turning to unlock.
- 2) Separate the top from the bottom by lifting the top piece straight up at a 90° angle and pull up.
- 3) Take hold of the bottom part so that the underside is facing up. Push the 2 black clips inwards (you will hear a click).



- 4) Turn the bottom over and press the round disc through the grid using your thumbs. This results in a thorough cleaning of the grid and the disc.
- 5) Completely remove the round insert.
- 6) Place in dishwasher or clean with hot, soapy water.

### TO REASSEMBLE

- 1) Turn bottom section over and insert round disc into grid. Push completely through.
- 2) Push black clips out until you hear a click (click ensures disc is locked in place).
- 3) Turn bottom section over and place on flat surface. On one side of the base there are 2 pegs. This is where the top section connects to the base.
- 4) Take top section and hold at a 90° angle over the base. On either side of the top piece there are holes. Place the holes over the pegs and push down. The cutter lid should move freely.

### ADDITIONAL INFORMATION

It's easy to cut if you use the right technique: place your stronger hand (i.e. the left hand for people who are left handed and the right hand for people who are right handed) on the transparent container and press the top part down using your weaker hand. This saves you time and energy!

### RECOMMENDATION

1. Before using the onion cutter dip the cutting sieve into water. Wet knives are cutting quicker and you would need less power. While cutting the cutting sieve remains wet through the humidity of the vegetable etc.
2. Food with peels like paprika, apples or pears should always be placed with the peel on the round insert. So you will need less power.

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