

ONION, FRUIT AND VEGETABLE CUTTER MINI

Instruction manual

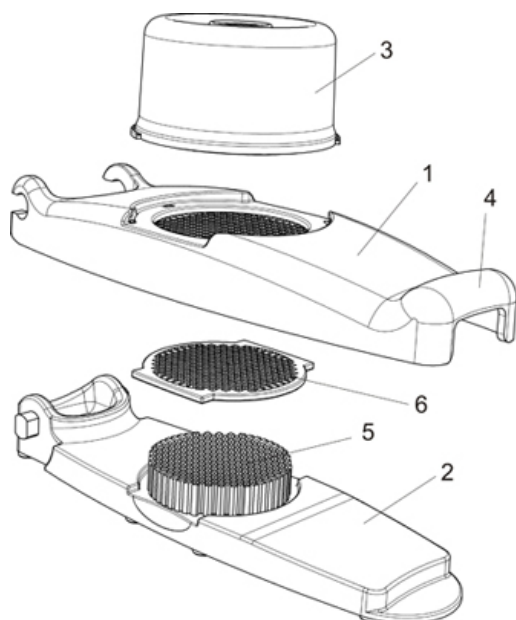
DESCRIPTION

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

Main advantages:

- Very safe to use, your fingers never touch the blades
- All of the chopped ingredients transfer instantly from the cutting surface into the polycarbonate bowl. There's no left over mess on your counter-top, smelly hands from onions or garlic, or irritating teary eyes!
- Small and compact design. Fits easily into a drawer or cabinet.
- Easy cutting - 30 blades replace tedious chopping, mincing and dicing and makes 3 mm dices.
- For all sorts vegetables and fruit; smaller onions, olive, garlic, cucumber for Greek salad, chilli, sweet pepper, radish and also for carrots, potatoes, mushrooms, apples or chicory salad.

The Onion, fruit and vegetable cutter mini works best with small 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:

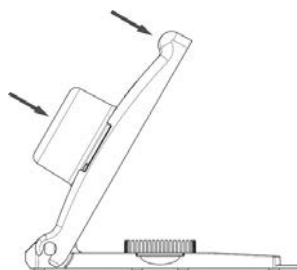
Before using the cutter dip the cutting blades (5) into water. Wet blades cut quicker and need less power. Place the components on a flat surface (kitchen counter top for example). The cutter comes standard with anti-slip pads on the base to guarantee it's stability.

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.

- Place the transparent container (3) on the desired top section. Twist to lock in place.
- Lift the top (1) (transparent container locked) and place the item to be cut in the centre of the round disc (5) with the flat side facing down.
- Place one hand on the transparent container (3) and the other hand on the flat surface on the top (4). Press down on the flat surface to push the cutting blades through the item.
- The diced pieces automatically fall into the transparent container.
- To remove the transparent container (3) grasp the cutter and turn it upside down so that the transparent container is at the bottom.
- Place one hand on the closed unit and turn the container to remove it from the cutter.

MAINTENANCE

Always clean the cutter before using it for the first time. All of the parts can be cleaned with hot, soapy water or in the dishwasher. The top part (1) can be separated for easier cleaning. Separate the top from the bottom by lifting the top piece (1) straight up at a 90° angle and pull up. Remove the round bar (6) so that any food items left on round disc (5) are removed. Be careful to put back the round bar before continuing your dicing.



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!

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