

Mini SLICE CUTTER

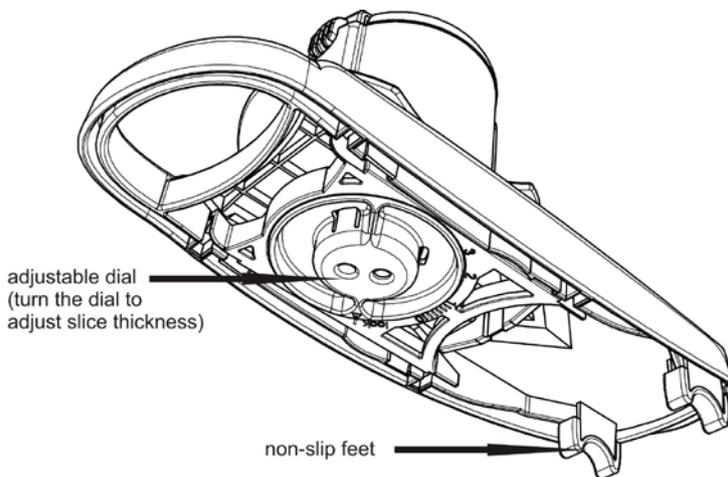
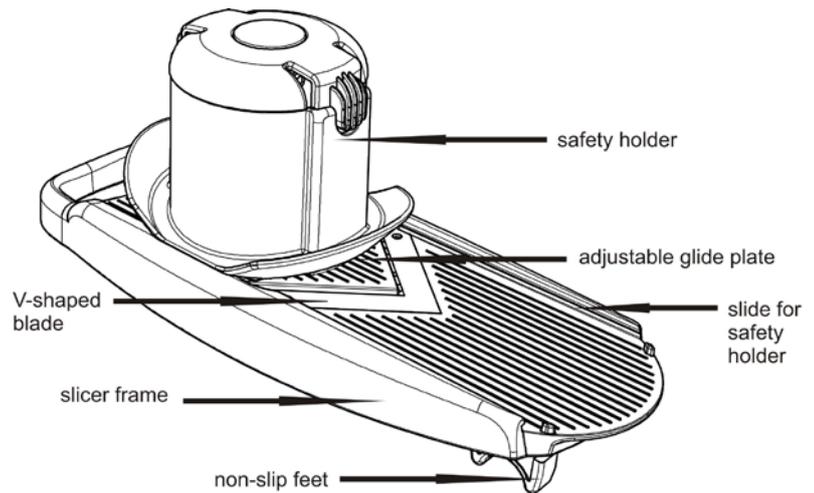
Instruction manual

DESCRIPTION AND PURPOSE

The slice cutter with its V-shaped blade is designed for quick and precise slicing of different foods to slices of desired thickness. This is a mini version of the slice cutter and is primarily designed for slicing small food items that are difficult to slice with the regular-sized cutter. We recommend it for slicing **small food items – whether fruit or vegetable (radish, smaller onions, garlic, strawberries, carrot, mushrooms, leek), fresh herbs (e.g. chives, pepper), smoked or dried meat specialties (salami, wet-cured ham) or even some denser types of bread (such as buckwheat, rye, wholemeal bread).**

It consists of:

- the bottom part (slicer frame and adjustable glide plate) with the blade
- the safety holder, which is at the same time a food container (holder with spring and pusher that keep food items in position and ensure they are completely sliced)

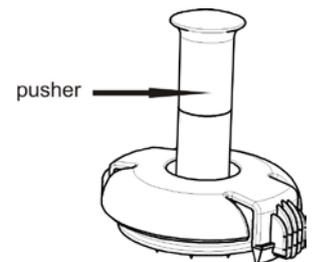


Mini slice cutter defining characteristics:

- You can precisely set the slice thickness – from paper-thin to 3 millimetre slices.
- The V-shaped blade and adjustable glide plate that moves in a parallel way ensure evenly thick slices.
- It is simple to use and it keeps your kitchen clean – the safety holder securely holds the food during slicing and protects your fingers. Set the holder in the slides and place the food items into the container.
- Versatility – also small and round food items are securely fixed with the safety holder and can now be sliced in this way too.
- Food items are entirely sliced.
- It can be locked to prevent cutting yourself while cleaning.
- Non-slip feet at the bottom of the slicer frame secure the slice cutter 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).

HOW TO USE

- Set the desired slice thickness using the dial on the bottom part of the mini slice cutter.
- Place the 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 safety holder in the slides, open the upper part and put the food items inside. Place the upper part and the safety holder with spring anchors the food items.
- Slide up and down along the slicer frame with the safety holder and at the same time press the foods downwards by lightly pressing the pusher. Few up and down moves and the food is sliced!



MAINTENANCE

Wash the mini slice cutter 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 mini slice cutter 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 mini slice cutter locked while cleaning and when stored!**

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