

SALTER[®]

SINCE 1760



All-in-One Food Prep Set

For spiralizing, slicing, chopping and grating

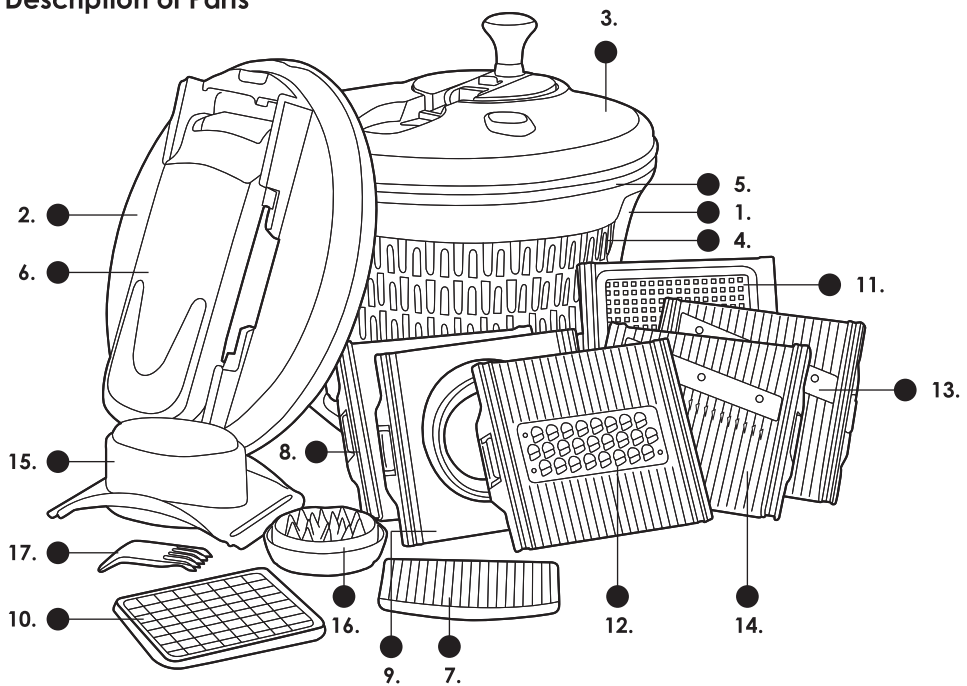
Safety Instructions

Warning: Sharp blades; handle with care.
Keep out of reach of children.

Before First Use

Hand-wash all of the accessories carefully in warm, soapy water. Rinse and dry thoroughly.

Description of Parts



- | | |
|--------------------------|--------------------------|
| 1. Clear bowl | 10. Dicing mesh |
| 2. Lid | 11. Dicing press |
| 3. Salad spinner lid | 12. Grating blade |
| 4. Perforated basket | 13. Mandolin blade |
| 5. Perforated basket lid | 14. Julienne blade |
| 6. Hinged flap | 15. Rectangle hand guard |
| 7. Ridged cover | 16. Round spiked grip |
| 8. Straight blade | 17. Food fork |
| 9. Serrated blade | |

Attachments Included

The All-in-One Prep Set includes multiple attachments to help to perform a variety of functions when preparing food. These include:

Straight and serrated blades for **spiralizing**.

Mandolin and Julienne blades for **slicing**.

A grater blade for **grating**.

A dicing mesh for **chopping**.

A salad spinner for **spinning** and **drying**.

Inserting the Chosen Attachment

Position the clear bowl onto a dry, stable surface, ready to collect the prepared food. Take the lid and remove the hinged flap by turning the lid upside down, pinching the two plastic tabs together and releasing the hinged flap. This hinged flap is only required when using the dicing attachment (see selection entitled 'Chopping').

Secure the lid onto the top of the clear bowl and insert the chosen attachment into the slot in the centre of the lid, pushing down gently until it clicks into place. Place the ridged cover into position at the side of the blade attachment, ensuring that the tabs are aligned with the correct slots before pushing down gently until it clicks. This can remain in position for any attachment other than the dicing mesh. Release the attachment by squeezing the sides of the plastic casing and then lifting away from the lid.

To use a different attachment, insert it into the slot and push down until it clicks into place.

Using the All-in-One Prep Set

Once the chosen blade is fixed into place, simply position the fruit or vegetable onto the blade and grate, chop, slice or spiralize.

Spiralizing

The All-in-One Prep Set includes two blades for spiralizing. Choose the **straight blade** to create healthy fruit and vegetable ribbons, or the **serrated blade** to create delicious noodles. Select the desired blade and fix it into place.

Once the spiralizing attachment is in place, insert the fruit or vegetable and apply gentle pressure until it is in contact with the blade, turning the fruit or vegetable in a clockwise direction until the desired amount has been spiralized. If the fruit or vegetable becomes too small, use the round spiked grip to protect fingers from the sharp blade by securing the food onto the plastic spikes.

Note: The number of consecutive turns will determine the length of the ribbons or noodles produced.

Both of the spiralizing attachments are ideal for use with a range of fruit and vegetables such as cucumbers and courgettes. For best results, always use the largest possible fruit or vegetable that will fit onto the blade. Some pieces may need to be cut down to size.

Grating

To grate food, select the **grating blade** and fix it into place (see section entitled 'Inserting the Chosen Attachment'). Carefully move food over the grating blade. The rectangle hand guard can be used if food becomes too small to grate safely. Push the metal spikes of the hand guard into the food and use the handle to move the food whilst grating.

Hard cheeses work best with the grater. Some foods may need to be cut down to size to fit over the grating blade.

Chopping

To dice fruit and vegetables, the hinged flap needs to be secured into place on the lid. To do this, remove the ridged cover by pulling it away from the lid. Remove the lid from the clear bowl and squeeze together the plastic tabs on the underside of the lid. This enables the hinged flap to slot into place. Once the hinged flap is in position, use the plastic tabs on the underside of the lid to lock the hinged flap into position. Secure the lid onto the clear bowl.

Select the **dicing mesh attachment** and fix it into place (see section entitled 'Inserting the Chosen Attachment').

If the **dicing press** is not fixed into place on the upper part of the hinged flap, click it into place. Place the fruit or vegetable onto the mesh and bring the hinged flap down towards the blade, applying gentle pressure to ensure that the food is pushed through the dicing mesh and into the bowl below. A final firm press may be required to fully release the fruit or vegetable.

The chopping blade can be used with a range of fruit and vegetables; peppers, onions and red cabbage work particularly well. Some foods may need to be cut down to size to fit onto the dicing mesh.

Slicing

To thinly slice vegetables, select the **mandolin blade** and fix it into place (see section entitled 'Inserting the Chosen Attachment'). Secure the food onto the rectangle hand guard by pushing the metal spikes firmly into the food. Carefully move the food over the mandolin blade.

The mandolin blade can be used with a range of fruit and vegetables, including tomatoes, cucumber and sweet potato. Some foods may need to be cut down to size to fit over the blade.

To create thin batons from fruit and vegetables, select the **julienne blade** and fix it into place (see section entitled 'Inserting the Chosen Attachment'). Secure the food onto the rectangle hand guard by pushing the metal spikes firmly into the food. Carefully move the food over the julienne blade.

The julienne blade can be used with a variety of fruit and vegetables; carrots and cucumber work particularly well. Some foods may be cut down to size to fit over the blade.

Caution: Always use the rectangle hand guard as the mandolin blade and the julienne blades are very sharp.

Using the Salad Spinner

Place the perforated basket into the clear bowl and fill it with salad. Clip the perforated basket lid onto the basket, ensuring that the handles are aligned with the recesses in the rim of the basket.

Place the salad spinner lid onto the top of the clear bowl, checking that the handle is locked in the upright position.

Turn the handle in a clockwise direction to begin spinning the salad. The speed at which the handle is turned will control the speed at which the basket spins.

To stop the basket spinning, stop turning the handle and press and hold the stop button on the lid.

The handle can be laid flat for storage by moving the tab at the base of the handle to the unlock position, lifting the handle and flipping it 180°, making certain that the protruding part of the handle sits within the hole in the lid.

Cleaning the All-in-One Prep Set

Carefully remove the blade attachment from the lid before carrying out any cleaning or maintenance by squeezing the sides of the plastic casing to release the attachment.

The All-in-One Prep Set is not dishwasher suitable. Clean the All-in-One Prep Set and its blades in warm, soapy water with a mild detergent and a soft cloth; do not use harsh or abrasive cleaners or scourers. Rinse and dry thoroughly immediately after use. To remove any food lodged in the blades, use a soft brush with warm, soapy water. Certain foods such as carrot may stain the plastic. This has no effect on the functionality of the All-in-One Prep Set. To remove the stains, use a soft cloth to rub a small amount of vegetable oil into the affected area.

Caution: Sharp blades; handle with care.

Storage

Do not store wet; store in a clean, dry place.

Store the blades carefully and safely. To prevent injury or damage, store the blades in the salad bowl.

Caution: Never touch the blades.

Please retain this information for future reference.

If this product proves unsatisfactorily or if you have any further queries, please contact your retailer.

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