

# SALTER®

## SINCE 1760

# Fruit and Vegetable Slicer

Instruction Manual

## Caution

Exercise caution when attaching, removing, cleaning or storing the blades.

The blades are extremely sharp; never touch them.

## Before First Use

Hand-wash, rinse and dry thoroughly.

## Using the Fruit and Vegetable Slicer

The Fruit and Vegetable Slicer is perfect for creating fruit and vegetable batons ideal for snacking or dipping. Cucumber, carrots and celery work best.

**STEP 1:** If desired, peel the fruit or vegetable before slicing. Insert a finger into the finger holder on the peeler to carefully peel the chosen fruit or vegetable. The peeler blade is very sharp, take care to ensure that the blade itself does not come into direct contact with hands or fingers.

**STEP 2:** Once peeled, remove any hard stalks or stems from the fruit or vegetable.

**STEP 3:** Place the chosen fruit or vegetable into the Fruit and Vegetable Slicer. If the fruit or vegetable is too large, cut it down to size first.

**STEP 4:** Select the chosen blade; one blade slices the fruit or vegetable into four pieces, the other blade slices it into six pieces.

**STEP 5:** Place the chosen blade onto the Fruit and Vegetable Slicer by aligning the plastic prongs on the main body with the holes on the blade.

**STEP 6:** Holding the two handles, slowly push the blade downwards towards the vegetable, applying pressure until the vegetable has been fully sliced.

**STEP 7:** To change the blade, carefully pull the blade upwards away from the Fruit and Vegetable Slicer along the plastic prongs. Replace with the other blade if desired.

## Cleaning the Fruit and Vegetable Slicer

Remove the blade by carefully pulling the blade upwards away from the Fruit and Vegetable Slicer.

The Fruit and Vegetable Slicer is not dishwasher suitable. Clean the Fruit and Vegetable Slicer 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.

To remove 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 Fruit and Vegetable Slicer.

To remove stains, use a soft cloth to rub a small amount of vegetable oil into the affected area.

**Warning:** Handle the stainless steel blades with care, as they are extremely sharp.

## Storage

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

Store the blades carefully and safely.

To prevent injury or damage, it is recommended to always store the blades inside the Fruit and Vegetable Slicer.

Please retain this information for future reference.

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

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