

LAKELAND

MULTI-CHOP

INSTRUCTION BOOKLET



Model: 28053

Thank you for choosing the Lakeland Multi-Chop. Please take a little time to read this booklet before you use your Multi-Chop and keep it in a safe place for future reference.

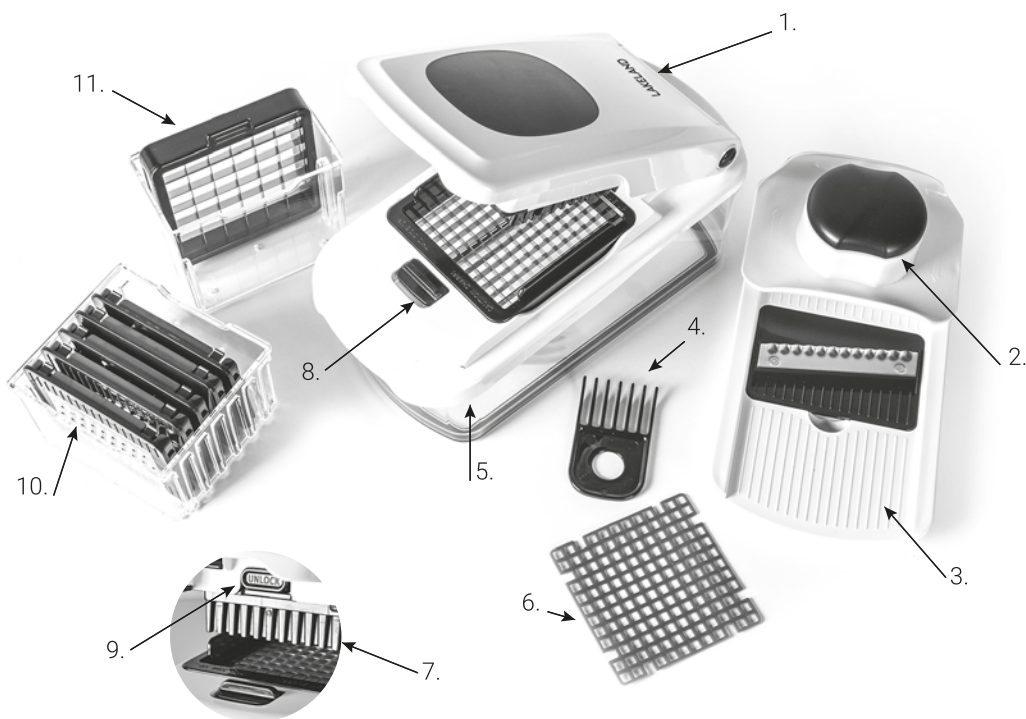
A practical and innovative way to beautifully julienne, slice, chop and grate your vegetables and fruits, so preparing your favourite dishes for your whole family is no longer a chore. The eight interchangeable cutting blades offer the functionality of multiple kitchen tools in just one, highly versatile, kitchen gadget.

Free up space on your countertop, save time in food preparation.

CAUTION: THIS PRODUCT CONTAINS FUNCTIONAL SHARP BLADES, TAKE EXTRA CARE WHEN HANDLING. KEEP OUT OF REACH OF CHILDREN.

PRODUCT FEATURES

1. Dicing lid
2. Protective guard
3. Slicing and grating lid (madoline)
4. Cleaning tool
5. Clear container
6. Removeable grid
7. Cube food pusher
8. Blade lock and release catch
9. Cube food pusher lock and release catch
10. Slicing and grating blades in storage box
11. Dicing blades in storage box



Dicing



1. To use the dicer, insert the cube food pusher into the top part of the dicing lid. Push until the lock clicks into place.



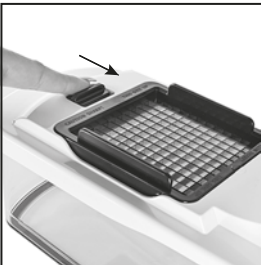
2. Place the dicing lid onto the clear container, ensuring that the lid is located securely.



3. Open the dicing lid, chose the desired cube cutter and insert it into the bottom part of the dicing lid, now located on top of the clear container, with 'THIS SIDE UP' facing upwards.

Note: Be sure that the cutter is inserted the correct way around.

WARNING: Sharp blades. Be careful when using and washing this item to avoid injury.



4. Push the lock forwards to lock the cutter into place.



5. Place your food on top of the cube cutter and push the lid down firmly to cut.



½" Cube Cutter

Dice potatoes, onions, cucumbers, radishes, apples, etc.
Please **DO NOT** use for tomatoes.



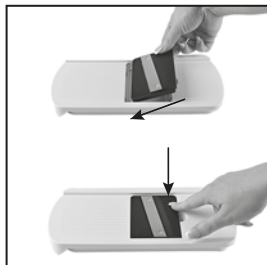
¼" Cube Cutter

Dice garlic, onions, peppers, etc.
Please **DO NOT** use for tomatoes.

Not suitable for frozen food, sweet potato and parsnip.

Always cut firm fruits and vegetables such as potatoes, onions, apples etc. into small pieces before placing in cutter. Never use excessive force when pressing the lid, otherwise the blades might be damaged.

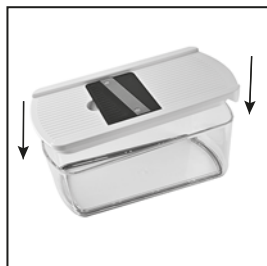
Slicing and Grating



1. To use the slicer or grater, remove the dicing lid unit from the clear container.
2. Insert the desired slicing or grating attachment into the slicing and grating lid. Push the locating tabs into the holes first, then push down until the attachment clicks into place.

NOTE: The slicing and grating attachments will only go in one way.

WARNING: Keep your fingers away from the blades to avoid injury as they are very sharp.



3. Place the slicing and grating lid onto the top of the clear container.



4. Place your food on top of the slicing and grating lid and place the protective guard on top.

Note: Some larger foods may need to be chopped into smaller pieces.

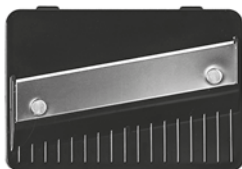


5. Press down on the protective guard and move the food forwards and backwards across the slicing or grating attachment.

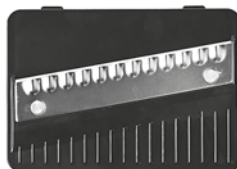
WARNING: Keep your fingers away from the blades to avoid injury as they are very sharp.



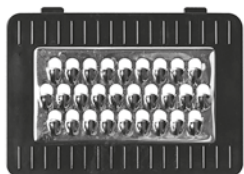
2mm Slicing Blade



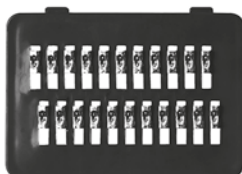
4mm Slicing Blade



Crinkle Blade



Coarse Grater



Fine Grater



Zester

For best results

- Food should be cut into pieces before grating or slicing.
- Do not overload the Multi-Chop. This unit is intended for domestic use only and is not recommended for high volume or commercial application.
- Do not store acid food, like lemon in the container.

Suggested Foods

- Most types of fruit, vegetables or cheese.
- Some hard vegetables and roots should be soaked in water before slicing or dicing.
- All shelled nuts.

Cleaning

- After use, disassemble all parts, wash in warm soapy water and dry thoroughly.
- It is normal for the blades to darken after use as they are coated with food grade oil.
- All fits inside itself for easy, safe and convenient storage.

Warning

- Sharp blades. Be careful when using and washing this item to avoid injury.
- Always make sure to place the unit on a clean, flat and non-textured surface.
- Never put your fingers into the grating or slicing lid whilst in use.
- Always use the pusher to push the food down into the Grating or slicing cup.
- Handle the blades with care as they are sharp.
- Hold the main unit by the base, **DO NOT** place your fingers near the blades.

