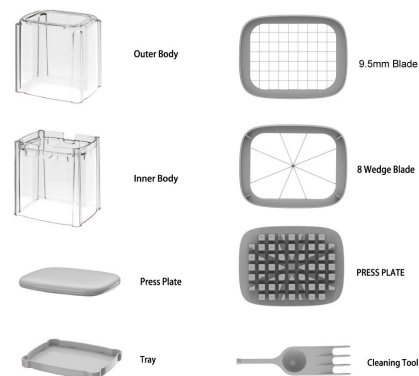
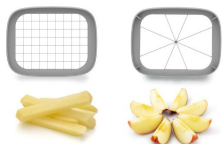


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INSTRUCTION

Cup Slicer



Attention: When handling Blades, be very careful as the blades are sharp and can cause injury.

USING YOUR CUP SLICER PREPPING YOUR FRUIT & VEGGIES

NOTE: The cup slicer only works with fruits and vegetables that are firm.
NOT For Sweet Potatoes NOT For overly ripened or soft fruits as tomatoes should not be used with this appliance



Cut the vegetable or fruit at most 10cm length without container using.



If the vegetables are curved, cut them into straight pieces. For example, a curved zucchini should be cut at the blending point, creating two smaller, straight pieces.

How to Install CUP SLICER



Insert the inner body onto the tray



Add blade and blade's press plate



Put on the outer body



Turn clockwise to fix, anticlockwise to release



Ready for chopping

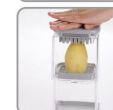
HOW TO USE THE FRY CUTTER



Place the blade onto the inner body.



Place the potato vertically onto the blade.



Press down the outer body with your hands.

Note: the faster you press, the less effort you take. If it is stuck, please do not worry, use your knife to cut extensional food underneath the blade, and then continue to push the presser again, all the residuals will come out of the blade.

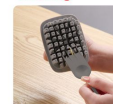


Get the fresh fries.



NOTICE: Never touch the sharp blade with your hands, please hold the plastic part when you install/remove the blade!

Cleaning



Use cleaning tool to remove any debris from press plate

Ensure that the cup slicer is clean before and after use.

Whole set dishwasher safe.

To wash the cup slicer easily, disassemble it beforehand.

Note: Parts are top rack dishwasher safe, keep temperature below 65°C/150°F.

Storage

Always put the blades in the Blade organizer.

Note: Ensure that the cup slicer are cleaned and dried before storing in a dry place to avoid steel oxidation that can develop rust on the blades.