# anko

## **INSTRUCTION**

### MULTIFUNCTIONAL VEGETABLE SLICER & DICER



#### VEGETABLE SLICER/GRATER OPERATING INSTRUCTION

To use the slicer or grater, attach the interchangeable board over the storage container, insert the desired attachment into the interchangeable board. Always use Safety Guard when slicing or grating.



**COVER &BLADES** 



SAFETY GUARD



WAVE SLICER Wave slicer for potato



2MM SLICER Straight slicer blade for carrot, potato or small radish



COARSE GRATER Coarse grater blade perfect for carrot or



Julienne slicer blade for carrot, cabbage and other veggies



**FINE GRATER** Fine grater blade for garlic or ginger.

#### Equipped with a Lid

- 1. The 1.5L container neatly collects all your chopped and sliced vegetables, helping to keep your countertop clean and organized.
- 2. You can also use the lid to keep your vegetables and fruits fresh, making food prep faster and more efficient.

### VEGETABLE DICER OPERATING INSTRUCTION



Dicer cover and blades insert holder



1/2inch(0.53X0.53in)



Fine dicer blade 1/4inch(0.27X0.27in)



Storage Container

Potatoes, carrots, zucchinis cucumbers, tomatoes, peppers, celery

Onions, shallots, zucchini. peppers, mushrooms, soft



Choose a desired blade size and insert into the lid.



Push the lock to secure the blade.



Cut food into pieces small enough to fit over the blade grid. Press down the top lid firmly to dice.



Using the cleaning fork to remove food residuals between the prongs.

#### DO NOT USE DICER BLADES WITH FROZEN FOODS OR NUTS.

Always cut hard fruits and vegetables such as potatoes, onions, apples etc into small pieces before placing on dicer blade.

Ensure the vegetable is fully positioned within the blade area. Press the top lid down firmly with both hands.



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