Cookit
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Using the Manual Food Cutter

The material of the cutter is Zinc alloy with chrome plating,
The 5 cutting cones are made by #304 stainless steel

Get started by following these simple steps:

1. Before first use, thoroughly wash the unit.

2. Attach the suction cups to feet, pushing cups up on feet as far as possible.

3. Position base onto work surface and press down to establish suction cups firmly.
Surface being used must be a non-porous type such as formica .

4. To loosen suction cups from work surface, simply lift edges of suction cups
with your fingers. DO NOT forcibly pull the suction cups loose.

5. Place the hopper onto the base.

6. To attach cutting cones, place center hole in cone on center pin of clutch plate.
Turn handle clockwise to engage disk lugs into six holes of cones.
Check to make sure the handle turns smoothly and the cone is attached securely.
To remove the cone, reverse procedure.

7. Place a bowl directly under the slicing cone to catch food.
8. Use the food guide or pusher when the food is short to process.
9. Thoroughly clean the unit after use.

Care and Cleaning:

> **It is recommended you DO NOT wash any part of your manual food cutter in the dishwasher.**

Before first use and after each subsequent use, thoroughly clean your Food Cutter with a damp, soapy cloth and rinse with warm water. To retain the mirror-like finish, dry with a soft cloth. As any high quality cutlery, dishwasher use is not recommended as the harsh detergents can dull the cutting cones and the overall finish of the unit.

Hopper: To remove the hopper section for cleaning, hold the base securely and lift hopper section up and to the left. It should slide off the base. Do not immerse the hopper in water as it may eventually destroy the sealed bearing. Simply wipe the hopper with a damp cloth as directed above.

Cutting Cones: Cones are easily cleaned by holding them under warm running water immediately after use. Do not leave cutting cones in water or stack them when wet. Thoroughly towel-dry the cutting cones immediately after use. As with other fine cutlery, keen cutting edge of the stainless steel cones may show signs of discoloration or corrosion if not thoroughly towel dried. If this should occur, simply remove the discoloration or corrosion with a mild scouring pad.

Base: The base and suction pad may be wiped with a damp cloth. Occasional cleaning of the suction pad will prevent residue build up and help ensure consistent suction pressure. Do not wash the base or the suction pad in the dishwasher.

Cutting Cones:

For your convenience and ease of use, the cone number
is stamped on the base of each cone.
The cutting cones are quality-constructed of stainless steel to hold the
sharpest cutting edge possible - always handle with care. Do not leave
cones soaking in water, nor stack them together when it's wet.
Wash, rinse, and thoroughly towel-dry the cutting cones.
It may show signs of discoloration or corrosion if not thoroughly towel-dried.
If this occur, simply remove the discoloration or corrosion with
a Scotch-Brite or similar mild scouring pad.

Cone No.

No. 1 Shredder

No. 2 Stringer

No. 3 French Fry Cutter

No. 4 Slicers

No.5 Waffler

Helpful hints to guide you in preparation:

- Beets for relish: No.1-Shredder or No.2-Stringer.

- Beets for regular canning: No.3-French Fryer.

- Beets for pickling: No.5-Waffler or No.4-Thin Slicer.

- Corn or cucumbers for relish: No.2-Stringer.

- Cucumbers for pickles: No.4-Thin Slicer.

- Cabbage for sauerkraut or coleslaw: No.4-Thin Slicer.

- Onions/Cabbage for Chow Chow: No.2-Stringer.

- Watermelon for sweet pickles: No.3-French Fryer.

- When canning, you can use any of the cutting cones, but the No.5-Waffler is
recommended for the extra show and beauty it brings to canned food.There are
thousands of uses for the manual food cutter. Just let your imagination
be your guide.

CAUTION: Your cutting cones are a precision cutting instrument and therefore very sharp. Use extreme care when handling.