



13 PIECE SUPER SLICER

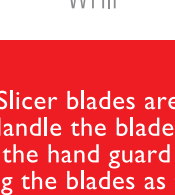
Chop, Julienne, Grate, Slice, Shred, Beat and Blend



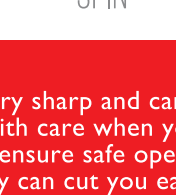
FEATURES:



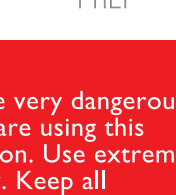
CHOP



WHIP



SPIN



PREP

CAUTION:

Cook Works Super Slicer blades are very sharp and can be very dangerous if not used properly. Handle the blades with care when you are using this product. Always use the hand guard to ensure safe operation. Use extreme caution when washing the blades as they can cut you easily. Keep all components out of the reach from children at all times.

PARTS:



1- All-In-One Lid



2- Attachment Lid



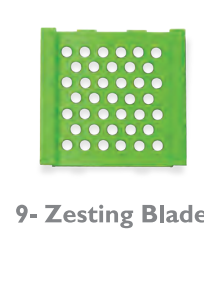
3- Hand Guard



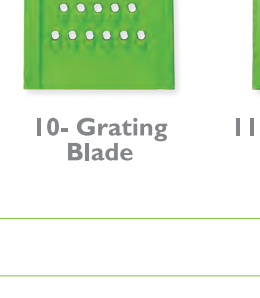
4- Non-Skid Bowl



5- Salad Spinner



6- Egg Separator



7- Triple Stainless Steel Blade



8- Egg Beater Blade



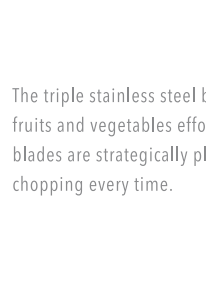
9- Zesting Blade



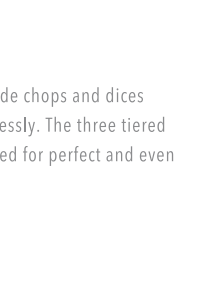
10- Grating Blade



11- Slicing Blade



12- Ultra-Fine Julienne Blade



13- Julienne Blade

WHAT THE 13 PIECE SUPER SLICER DOES:



CHOP

The triple stainless steel blade chops and dices fruits and vegetables effortlessly. The three tiered blades are strategically placed for perfect and even chopping every time.



WHIP

The egg beater blade is great for making fresh whipped cream, a delicious cake or a fluffy breakfast omelet. The egg separator attachment preps whites and yolks with ease.



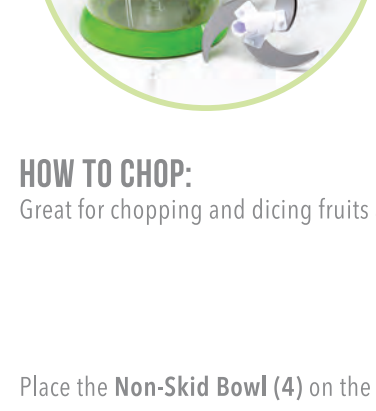
SPIN

Use the salad spinner insert to wash and spin-dry crisp lettuce, flavorful herbs and more. The gentle spinning motion retains the crisp consistency of your greens.



PREP

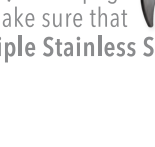
The slicing, julienne and grate blades are a quick and efficient way to prepare tasty crudites, evenly slice vegetables, shred cheese and more.



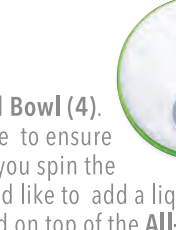
HOW TO CHOP:

Great for chopping and dicing fruits and vegetables.

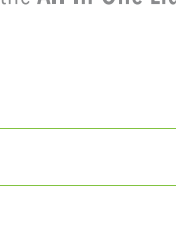
Place the **Non-Skid Bowl (4)** on the counter.



Secure the **Triple Stainless Steel Blade (7)** to the peg on the inside of the **Non-Skid Bowl (4)**. Make sure that the longer end of the white tube on the **Triple Stainless Steel Blade (7)** is facing up.



Secure the **All-In-One Lid (1)** to the top of the **Non-Skid Bowl (4)**. Make sure that you twist the **All-In-One Lid (1)** clockwise to ensure a safe lock. Rotate the handle clockwise. The more that you spin the handle, the more chopped your food will be. If you would like to add a liquid to whatever you are chopping, use the hole that is provided on top of the **All-In-One Lid (1)**.



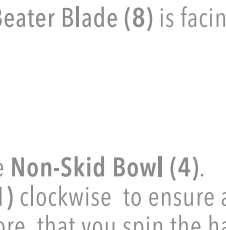
HOW TO WHIP:

Great for making fresh whipped cream, a delicious cake or a fluffy breakfast omelet

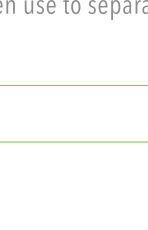
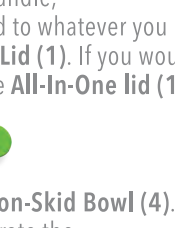
Place the **Non-Skid Bowl (4)** on the counter.



Secure the **Egg Beater Blade (8)** to the peg on the inside of the **Non-Skid Bowl (4)**. Make sure that the longer end of the white tube on the **Egg Beater Blade (8)** is facing up.



Secure the **All-In-One Lid (1)** to the top of the **Non-Skid Bowl (4)**. Make sure that you twist the **All-In-One Lid (1)** clockwise to ensure a safe lock. Rotate the handle clockwise. The more that you spin the handle, the more whipped your food will be. If you would like to add a liquid to whatever you are whipping, use the hole that is provided on top of the **All-In-One Lid (1)**. If you would like to add eggs whites, place the **Egg Separator (6)** over the hole in the **All-In-One lid (1)**, crack the egg inside the hole of the **Egg Separator (6)**.



Only the white of the egg will mix into your ingredients inside the **Non-Skid Bowl (4)**. You can also use the **Egg Separator (6)** for daily kitchen use to separate the yolk from the white of the egg.



HOW TO SPIN:

Great for spin drying crisp lettuce, flavorful herbs and more.

Place the **Non-Skid Bowl (4)** on the counter.



Secure the **Salad Spinner (5)** to the peg on the inside of the **Non-Skid Bowl (4)**.



Secure the **All-In-One Lid (1)** to the top of the **Non-Skid Bowl (4)**. Make sure that you twist the **All-In-One Lid (1)** clockwise to ensure a safe lock. Rotate the handle clockwise. The more that you spin the handle, the more water will come off of your lettuce. The gentle spinning motion retains the crisp consistency of your greens.



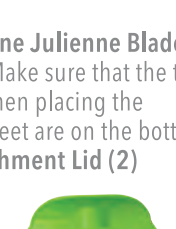
HOW TO PREP:

Efficient way to prepare crudites, evenly slice vegetables, shred cheese, zest citrus and more.

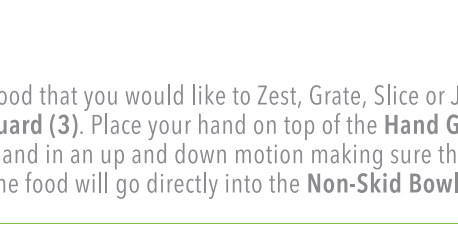
Place the **Non-Skid Bowl (4)** on the counter.



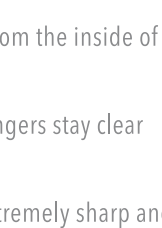
Secure the **Attachment Lid (2)** to the top of the **Non-Skid Bowl (4)**. Make sure that you twist the **Attachment Lid (2)** clockwise to ensure a safe lock.



Secure the **Zesting Blade (9)**, **Grating Blade (10)**, **Slicing Blade (11)**, **Ultra-Fine Julienne Blade (12)** or the **Julienne Blade (13)** to the top of the **Attachment Lid (2)**. Make sure that the tab for your finger on the **Attachment Lid (2)** is facing up. (As pictured) When placing the attachment blade into the **Attachment Lid (2)**, make sure that the feet are on the bottom. Secure the feet on the blade attachments to the bottom of the **Attachment Lid (2)** and carefully push the attachment blade inward.



Secure the food that you would like to Zest, Grate, Slice or Julienne to the **Hand Guard (3)**. Place your hand on top of the **Hand Guard (3)**. Carefully, move your hand in an up and down motion making sure that the food is going over the blade. The food will go directly into the **Non-Skid Bowl (4)**.



HOW TO CLEAN:

Carefully, remove all the Blades from the **Attachment Lid (2)**, and from the inside of the **Non-Skid Bowl (4)**.

Use soapy hot water and a dish-washing brush to ensure that your fingers stay clear of all blade edges at all times.

Never touch the blade surfaces with your hands. These blades are extremely sharp and can cause severe injury if it is not handled properly. Never hold the blade on the stainless steel part.

You can use a sponge or a dish-washing brush to clean all attachments without a stainless steel blade.

HOW TO STORE:

Secure the blade cover on to the **Triple Stainless Steel Blade (7)**.

Place the **Slicing Blade**, **Ultra-Fine Julienne Blade** and the **Julienne Blade** inside the **Non-Skid Bowl** while not in use.

STORE OUT OF THE REACH OF CHILDREN



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14-C 53rd St, Brooklyn, NY 11232
customerservice@artandcook.com
www.artandcook.com