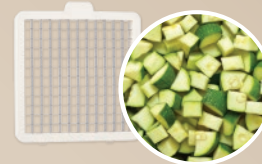
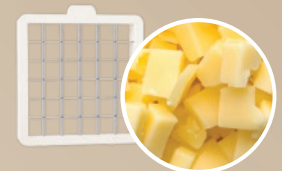


# NutriSlicer™ XL

## VEGETABLE MANDOLINE & CHOPPER

Slice, Dice & Chop  
Fruits & Vegetables  
Easily!



**NUTRI SLICER XL™ ITEM NO. 2336ENCN**  
Distributed by Emson® New York, NY 10001, USA  
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**INSTRUCTIONS**

## IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS THOROUGHLY PRIOR TO USE.

**CAUTION!** To prevent any type of cutting injury follow the instructions below.

- The blades are extremely sharp. Always hold blade inserts by the plastic area. Do not touch the blades with your fingers/hands.
- When using the dicer blades, use the top to press down to chop food. Never use your fingers to push food through the blade inserts under any circumstances.
- When using the slicer/shredder, always use the slicing guard, never use your fingers to hold food down under any circumstances.
- Never use your fingers to remove food that may get stuck in the blades, use a cleaning tool (included) to pick it out.
- Keep the product out of the reach of children and animals.

## IMPORTANT SAFEGUARDS

Before using this unit, the following basic precautions should always be followed including the following:

1. Read all instructions.
2. Close supervision is necessary when the unit is operated near children. Do not allow children to use this unit.
3. The use of accessories not recommended by the manufacturer may cause injuries to persons.
4. Do not use the unit for other than its intended use.
5. To avoid injury, never put hands or sharp objects on the blade or touch the blade when the operating the unit.
6. Do not use the unit on frozen food, meat, fish, fruit or vegetable with hard seeds/pits as it will damage the blades.
7. Prior to using the unit, always check to ensure that all parts are properly assembled.
8. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
9. Make sure that the unit is stable during use. The container must be placed on a level and stable working surface. The unit should not move during the cutting process.

## PARTS AND FEATURES

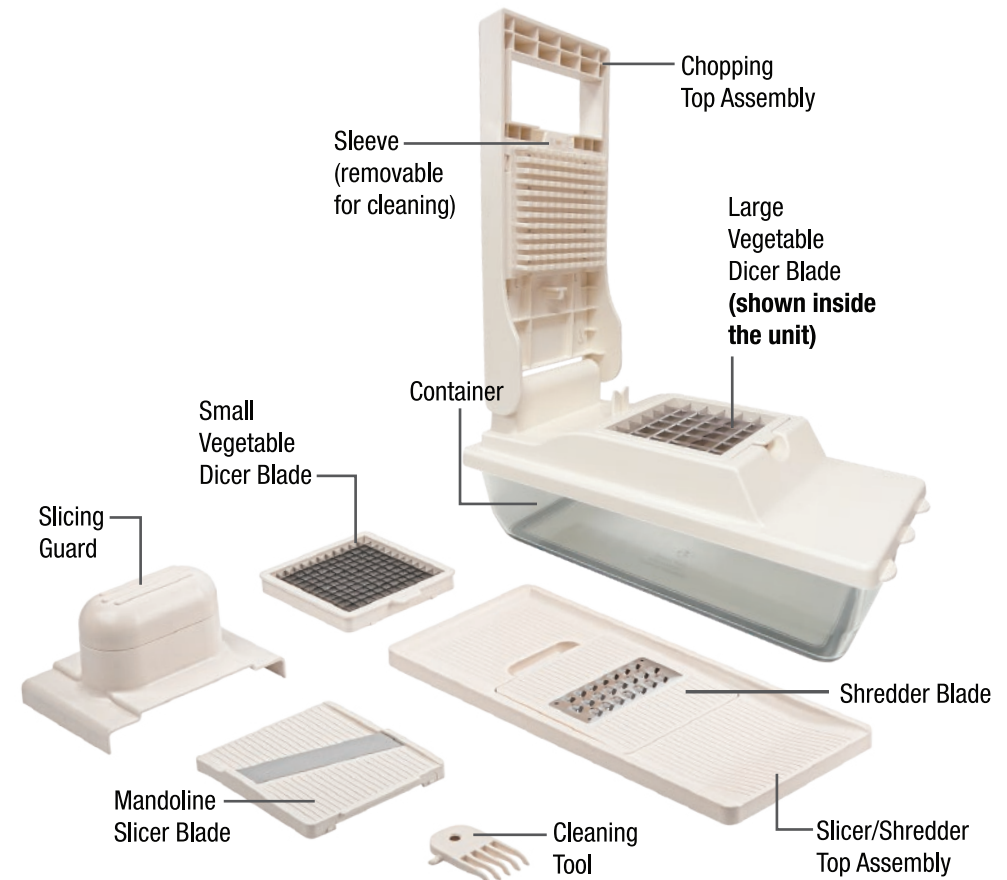
### UNPACKING - BEFORE FIRST USE

**PACKAGE CONTENTS:** Chopping top assembly, slicer/shredder top assembly, container, vegetable dicer blades (large and small), mandoline slicer blade, shredder blade, slicing guard, sleeve and cleaning tool.

**CAUTION: Blades are extremely sharp, handle with care. Do not place fingers and hands on the blade assembly.**

- Unpack the unit and all parts and remove all packaging materials.
- Inspect all parts to make sure none of the parts are broken or damaged, do not use if anything is broken/damaged.
- Before using the unit for the first time, rinse all parts in warm soapy water prior to use. Dry all parts thoroughly. Refer to a full cleaning instructions if needed.

### PARTS AND FEATURES



## USAGE



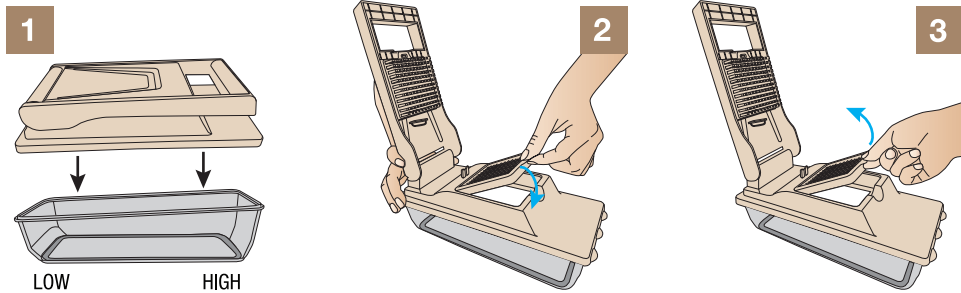
**CAUTION!** Avoid contact with sharp blades while in use to prevent injury. Do not touch the blades with your fingers/hands.

### FOOD PREP

- Thoroughly wash any fruit or vegetable to be cut.
- Peel fruit or vegetable with a thick skin.
- Remove pits, stems.
- Cut large fruit or vegetable into smaller pieces (no more than 2 inches in thickness), it has to fit within the blade area.

### USING LARGE AND SMALL VEGETABLE DICER BLADES

Large Vegetable Dicer blade already comes installed in the Nutri Slicer XL.



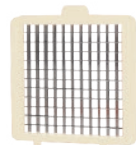
Place the Chopping Top Assembly over the container. Keep top closed when attaching.

- Open the cover. Select the blade using below suggestions.
- Insert the blade into a slot by aligning the tabs first.
- Next, press down on the front flap of the blade until it clicks. Blade can only go in one way.



#### LARGE VEGETABLE DICER

**Suitable for:**  
 • Raw or cooked potatoes, carrots, zucchinis, cucumbers, peppers, celery, boiled eggs, cooked ham, sausage, cheese, etc.



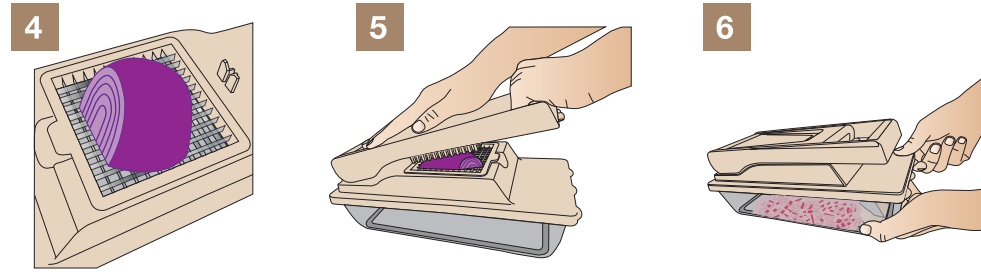
#### SMALL VEGETABLE DICER

**Suitable for:**  
 • Onions, shallots, garlic, chili peppers, zucchinis, mushrooms, soft cheeses, etc.

#### DO NOT USE:

- Hard fruits and vegetables (ex.: beets, sweet potatoes), tomatoes

## USAGE



Place the fruit or vegetable on top of the cutting surface with the flat/larger side down. Make sure the fruit/vegetable fits within the blade area.

Close the top and press down firmly with one hand on the handle and the other hand on the top. Repeat if necessary.

- Empty the container when it is about 2/3 full.
- Remove the Chopping Top Assembly by pulling it up by the front tabs.
- Empty the cut up fruit or vegetable.

### USING MANDOLINE SLICER AND SHREDDER BLADES

**IMPORTANT:** To prevent injury, you must use the Slicing Guard when slicing and shredding.



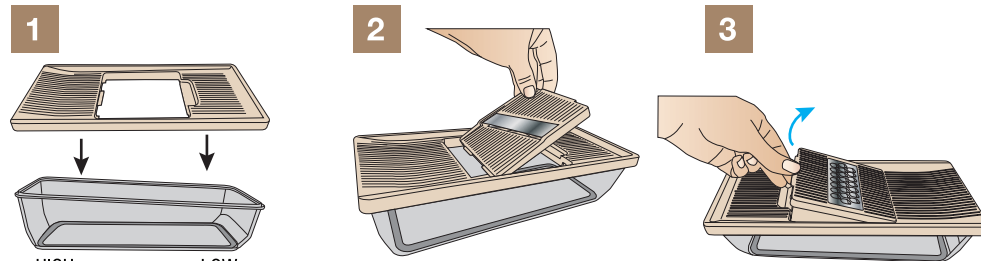
#### MANDOLINE SLICER

**Suitable for:**  
 • Potatoes, cucumbers, lemons, radishes, some fruits, cheese.



#### SHREDDER

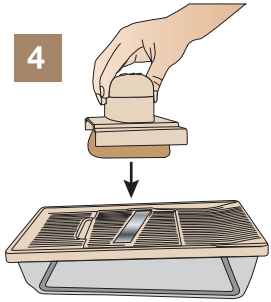
**Suitable for:**  
 • Carrots, peppers, cucumbers, zucchinis, cheese.



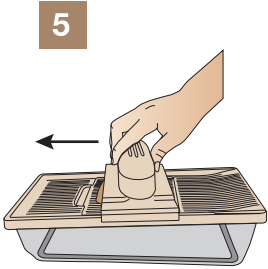
Remove the Chopping Top Assembly from the container and replace it with the Slicer/Shredder Top Assembly.

- Select the Mandoline slicer blade or Shredder blade.
- Insert the blade into a slot by aligning the tabs first.
- Next, press down on the front flap of the blade until it clicks. Blade can only go in one way.

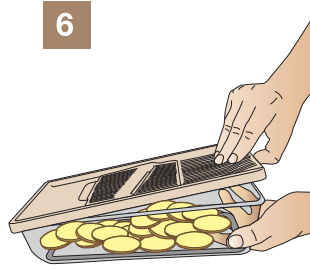
To switch blade, pull up by the front flap. Do not touch the blades at any time, only handle it by plastic sides.



- Place the Slicing Guard over the fruit or vegetable. Press in to ensure a strong hold.
  - Place the fruit or vegetable on top of the cutting surface.
- MUST USE SLICING GUARD TO PREVENT INJURY.**
- Its built-in teeth will help keep the fruit or vegetable in place while it's being sliced.



While keeping your hand on the slicing guard, move it in a smooth motion.



- Empty the container when it is about 2/3 full.
- Remove the Slicer/Shredder Top Assembly by pulling it up by the front.
- Empty the cut up fruit or vegetable.

## STORAGE

**WARNING: Always be extra careful when handling the blades. Blades are very sharp.**

- Make sure the unit and all its parts/attachments are clean and dry prior to storage. Follow the Cleaning instructions on previous page.
- Always keep the sharp blades stored inside the container, as shown below.



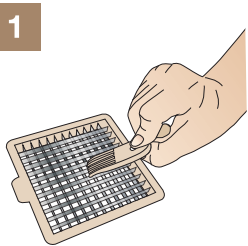
## CLEANING

### CAUTION!

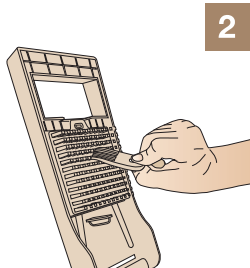


- The blades are extremely sharp. Do not touch the blades with your fingers/hands.
- Never use your fingers to remove food that may get stuck in the blades, use a cleaning tool (included) to pick it out.

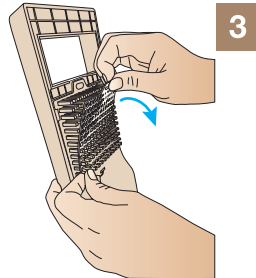
Clean the unit soon after each use. This greatly simplifies the cleaning process. Wash in warm soapy water. Unit and parts are dishwasher safe, top rack only.



Use the included cleaning tool to clean hard to reach places and in/around sharp blades.



Use the included cleaning tool to clean the surface of the Chopping Top Assembly.



- Remove the sleeve from the lid of the Chopping Top Assembly to thoroughly clean the surface.
- Rinse it and place it back for next use.