

# Ukeetap

## ***Multi-purpose Vegetable Chopper***



# Vegetable Chopper & Slicer

## Parts



Chopper Cover



Slicing & Grating Board



Chopper Base



Food Container



Large Dicer  
0.48"/12.2mm



Small Dicer  
0.23"/5.9mm



Garnish Slicer



Chopping  
Blades Holder



Slicer



Fine Slicer



Julienne



Fine  
Julienne



Grater



Slicing & Grating  
Blades Holder



Safety Holder



Cleaning Fork



Bristle brush



Cleaning brush

## Safe Guards

- 1** All the blades are Very Sharp, handle them with care when using or cleaning.
- 2** Place the chopper on a firm and stable surface when using.
- 3** Attach the base securely to the food container before inserting the blade.
- 4** Hold the blade from its plastic sides when inserting the blade.
- 5** Keep hands away from the cutting blade while chopping and slicing.
- 6** Use the Safety Holder to slice. Do not use hand to push food when slicing.
- 7** Clean the blade with brushes. Do not clean the blade with bare hand.
- 8** Do not use the device if it is damaged.
- 9** Do not put this product in an oven or microwave oven.
- 10** Use the device only with the accessories provided.
- 11** This product is design for household use only.
- 12** Keep the product out the reach of children.
- 13** Keep the product away from a hot surface or open

# Instructions

## Chopping and Dicing

### 1 Connect the Chopper Base to the Food Container.

Inserting the tab of the Food Container into the slot of the Chopper Base, then press the base down.



### 2 Install the Chopping Blade

Lift up the chopper cover, insert the tab of the Chopping Blade into the recesses, then press down until you hear a “click”.

\* Only hold the plastic edge of the Chopping Blade to prevent injury.



### 3 Chopping

Place the food on the blade with flat side down. Push down the Chopper Cover with both hands.



### 4 Take the food out

Lift up the Chopper Base and you can get the chopped food.



### 5 Detach the Chopping Blade

After using, lift up the blade from the removal slot.



### 6 Cleaning

Use the cleaning fork clean the food residue from the pusher teeth. Use the brush to clean the Chopping Blade.

\*Do not touch the sharp blade with your hands when cleaning, you'll get injured.



### 7 Organize

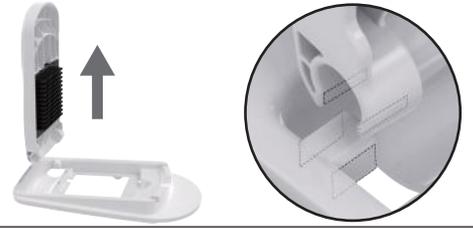
Place the Chopping Blade back to its holder and keep it out the reach of child.



# Slicing and Grating

## 1 Detach the Chopper Cover

Lift it to 90-degree angle then you can take it out.



## 2 Connect the Chopper Base to the Food Container

Inserting the tab of the Food Container into the slot of the Chopper Base, then press the base down.



## 3 Connect the Slicing & Grating Board to the Chopper Base

Lift the Board to 90-degree angle, then insert the hinges of it to the Chopper Base.

\* To detach the Board, lift it to 90-degree angle then you can take it out.



## 4 Insert the Slicing or Grating Blade

Match the "+" and "-" signs of the Blade with the Board, then push the blade in. Then press the Board down to the Base.



## 5 Slicing and Grating

Always use the Safety hold to catch the food, slide the food across the Board with one hand while holding the chopper firmly with the other hand.



## 6 Take the food out

Lift up the Chopper Base and you can get the food.



## 7 Detach the Blade

After using, push the Blade out of the Board.



## 8 Cleaning

Use the brush to clean the Blade.

\*Do not touch the sharp blade with your hands when cleaning, you'll get injured.



## 9 Organize

Place the Blade back to it's holder and keep it out the reach of child.

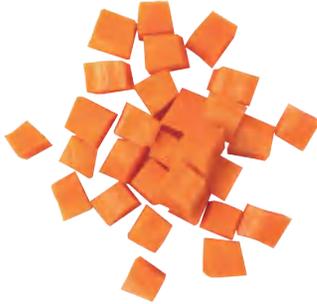


# Using the Blade

## Chopping Blades

### Large Dicer 0.48"/12.2mm

Use the large dicer to dice onions, peppers, cucumbers, carrots, potatoes, and more.



### Small Dicer 0.23"/5.9mm

Use the small dicer for a finer dice for ingredients such as garlic, chii, onions, and more. Please DO NOT use for carrots, potatoes or other hard vegetables.



### Garnish Slicer

Use the garnish slicer only for soft vegetables like mushrooms, strawberries, kiwis, hard boiled eggs, bananas, and more. Please DO NOT use for carrots, potatoes or other hard vegetables.



## Slicing & Grating Blades

### Slicer

This blade creates slices with a thickness of 0.08"/2mm. Use it to slice potatoes, cucumbers, lemon, radishes, fruits, and more.



### Fine slicer

This blade creates slices with a thickness of 0.08"/2mm and 0.2"/5mm width. Use it to slice potatoes into perfect french fries.



### Julienne

This blade creates 0.2"/5mm wide vegetable strips. Use it to cut carrots, peppers, cucumber, zucchini, potatoes, eggplants, and more. This blade is perfect for preparing carrot sticks for dips, salad, and various stir fry dishes.



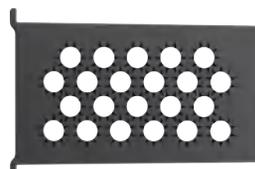
### Fine Julienne

This blade can slice 0.13"/3.3mm wide vegetable strips. Use it for cutting up carrots and cabbage when making coleslaw.



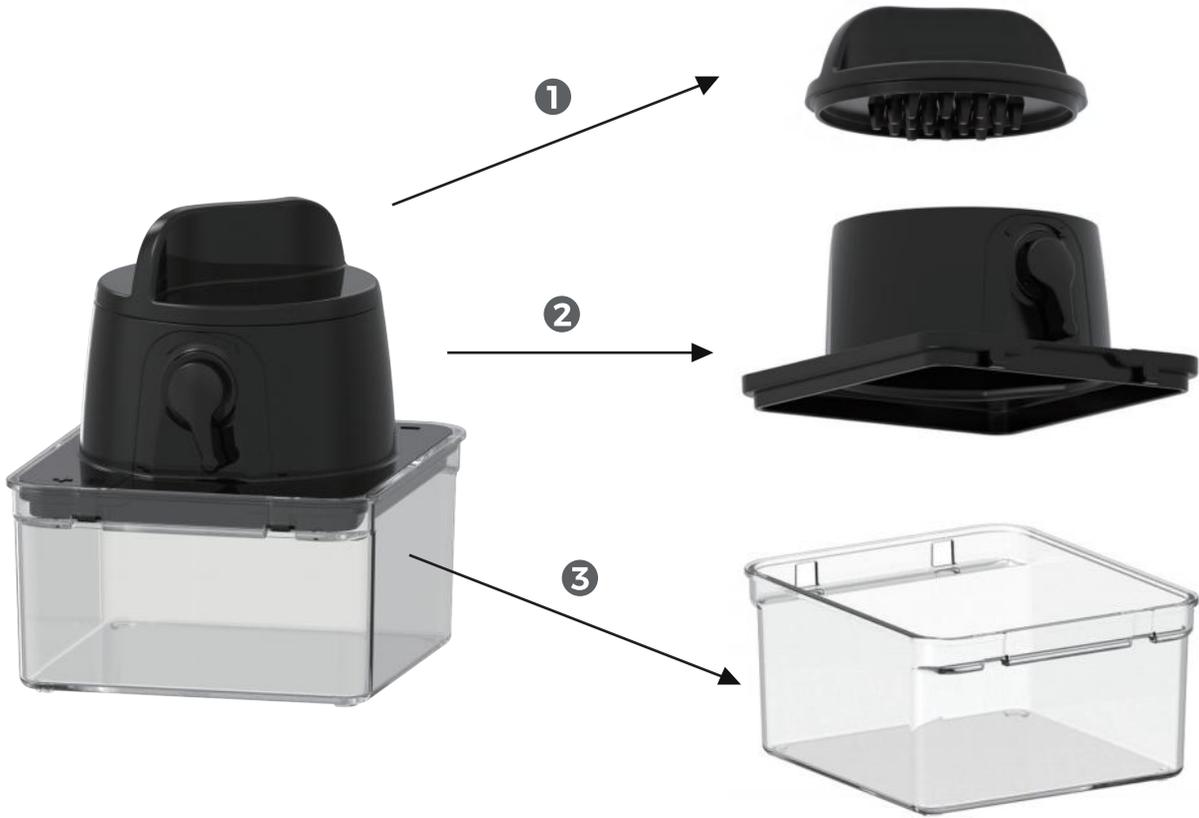
### Grater

Use this 0.3"/7.6mm wide blade to grate cheese, ginger, garlic, and some fruit.



 No Frozen Food, No Nuts for all 3 blades

# Spiralizer Parts



Spiral Safety Holder

Spiralizer Slicer

Spiral Container

# Using the Blade

Ribbon Curls



Noodles



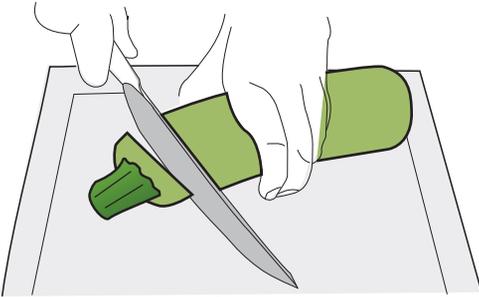
Linguine



Spaghetti



# How to Use



## 1 Prepare the food

Slicing both end off to ensure there are flat surface for spiralizing.

\* The diameter of the food should be between 1" and 2.4".

## 2 Connect the Slice with the Container

Insert the 4 tabs of the Spiralizer Slicer into the slot holes of the Spiral Container, matching the "+" and "-" sign of the Spiralizer Slicer with Spiral Container. Then push down until the Slicer is securely locked into place.



## 3 Choose the blade

Rotate the lever of the Spiralizer Slicer to the desired blade.

## 4 Slicing

Place the Container on a flat and firm surface. Always use the Safety Holder to catch the food, push the food down and rotate over the blade to create spirals.



## 5 Take the food out

Lift up the Spiralizer Slicer and you can get the food.

## Cleaning & Storage

To wash the parts, use warm and soapy water.

Use the cleaning fork to clean the food residue from the pusher teeth.

Use the brush to clean the Blade.

Use baking soda or lemon juice to remove the stains caused by beets and carrots.

After drying, store the blades in the Blade Hold and keep it out of the reach of children.

\* Parts are dishwasher safe (top rack only), keep the temperature below 65°C/150F.



## CAUTION

The veggie chopper contains sharp blades.  
Handle with care when unpacking, assembling, using,  
cleaning, and storing.  
Do not leave within reach of children.



**CAUTION!** THE BLADES ARE VERY SHARP!