## Saladmaster Cutting Cone No.1 - Shredder



Ideal for finely shredded foods and for grating hard foods such as cheese, dry or toasted bread, crackers, or nuts.

**Beets/carrots/turnips/potatoes** - Do not peel. The shredder cutting cone will prepare food so that peeling or scraping is not necessary.

**Crackers/dry bread** - Fill hopper and easily grate crumbs for desserts, fish, poultry, or oyster dishes.

**Celery** - Shredded celery is excellent for soups or salad dressings. Place string side toward hopper to eliminate strings.

**Frozen foods** - Shred frozen fruit while still frozen for sundaes, desserts, etc.

**Lemons/limes/oranges** - Use the outside layers of these fruits to create the perfect, most flavorful zest.

Cheese - Shred for salads, soups, and tacos.

CAUTION: As with any precision cutting instrument, the edges of the cutting cones are very sharp. Use extreme care when handling.

## Rating:



1