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Saladmaster Cutting Cone No. 4 - Thin Slicer



Ideal for potato chips, carrot curls, coleslaw, or any other food to be thinly sliced.

- **Radishes/carrots** - Fill hopper with radishes and feed carefully with finger tips. For carrot curls, lay carrot flat across cutting cone and press firmly.
- **Onions/pickles** - For hamburgers or other sandwiches where very thin slices are desired. Best results are obtained if onion is peeled, cut in half, and outside is placed next to cutting cone.
- **Sauerkraut/coleslaw** - Cut cabbage into halves or quarters and remove the core. To create delicate, lacy shreds, cut the cabbage with the leafy side toward the cone.
- **Cucumber/squash/celery**- Great for salads, soups, and a variety of cooking needs.

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

Rating: