

Using the Saladmaster Food Processor



This precision engineered, superbly constructed kitchen utensil is a handy, simple-to-use food processor that allows you to slice and grate all types of foods including vegetables, fruits, nuts, crackers, cheese, hard sausage, shrimp and various meats.

Easy to turn, this manually operated food processor allows you to have complete control over the speed of the device and the size of the processed pieces of food. It features a heavily chrome plated base and hopper, which is guaranteed not to chip, peel or pit. The five cutting cones are constructed of stainless steel for everlasting beauty and protection. Under normal use, your Saladmaster Food Processor should provide a lifetime of superb service.

Before first use and after each subsequent use, thoroughly clean the unit with a damp, soapy cloth and rinse with warm water. To retain the mirror-like finish, dry with a soft cloth. Similar to any high quality cutlery, dishwasher use is not recommended as the harsh detergents can dull the cutting cones and the overall finish of the unit.

To remove the hopper section for cleaning, hold the base securely and lift hopper section up to the left. It should slide off of the base. It is not advisable to immerse the hopper portion of your food processor in water. Clean as directed above.

Attach suction cups to feet, pushing cups up on feet as far as possible. Position base onto work surface and press down to establish suction cups firmly. Surface being used must be a non-porous type such as Formica. To loosen suction cups from work surface, simply lift edges of suction cups with your finger. Do not forcibly pull suction cups loose. Place hopper onto the base. Slide food guide onto top of hopper. The food guide helps to position foods properly against the cone to ensure the best cutting results.

To attach cutting cones, place center hole in cone on center pin of clutch plate. Turn handle clockwise to engage disk lugs into six holes of cone. Check to make sure handle turns easily and cone is secure. To remove cone, reverse procedure. Place a bowl directly

under the slicing cone to catch food. Feed foods with fingertips, anchoring thumb and little finger on the sides of the hopper. Do not feed with thumbs, palm of hand, or “baseball bat” grip. Push food through cone using constant pressure while turning the handle to activate the cutting mechanism. Always use fresh, crisp foods.

Thoroughly clean food processor after each use.

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

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