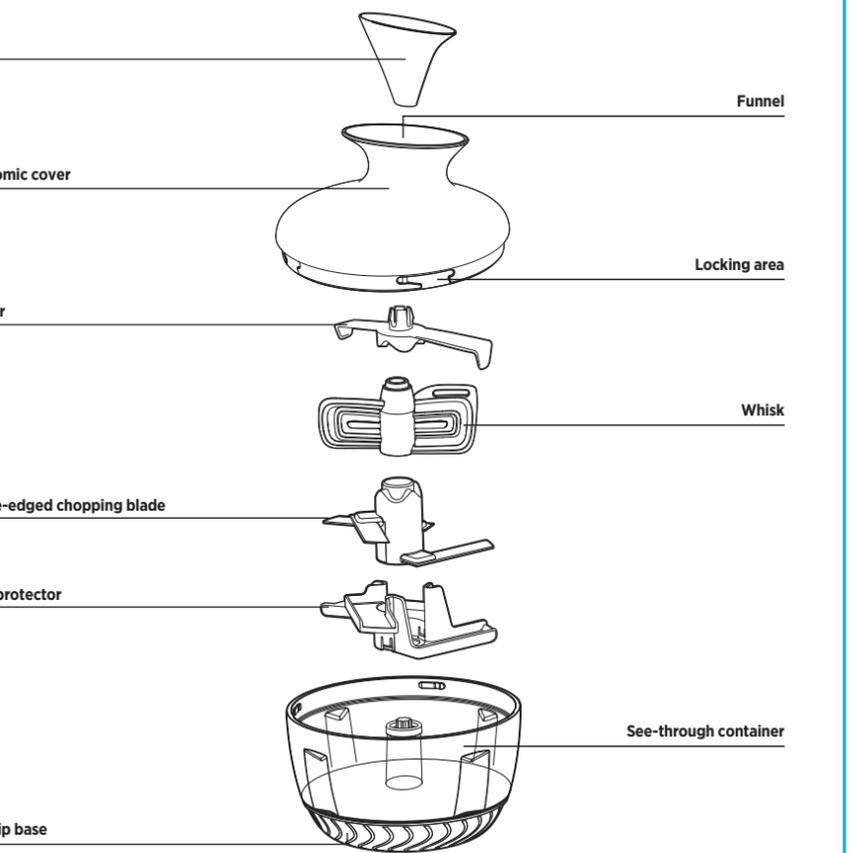


# Starfrit

## ROLLING CHOPPER



### INSTRUCTIONS FOR USE



### USAGE

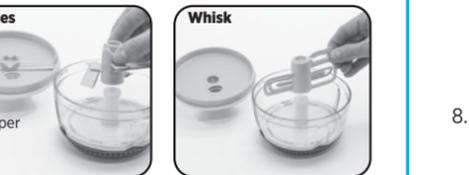
Always wash before first use. Please refer to cleaning section in this booklet.

1 Snap the non-slip base under the container and turn it both ways to make sure it's properly attached to the mechanism.



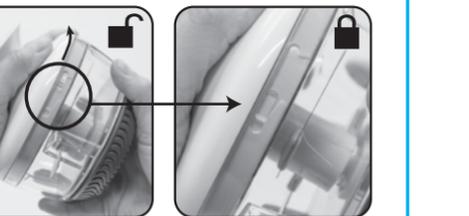
2 Open the Rolling Chopper by turning the cover clockwise and aligning the slot on the lid with the notch on the container (see instruction on the cover).

3 Place blades or whisk on the central mount before adding ingredients. **The scraper should be used with the blades only.**



4 Add ingredients:  
**Blades:** Place food between the 3 blades. Make sure not to overload the container.  
**Whisk:** Remove the scraper from the container's lid and pour the liquid ingredients or solid ingredients (finely chopped) inside the container.

5 Close the Rolling Chopper by aligning the slot on the container's cover with the notch on the container (see locking area). Turn the cover counterclockwise until the notch is completely at the end of the slot.



6 Place cap on the funnel. It can be removed for the addition of liquid ingredients (without removing the cover) and put back to complete the task.



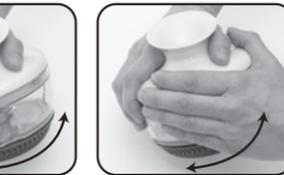
7 Place the palm of your hand on the cover with the funnel between your thumb and index. Try to also hold the container with the tips of fingers for more stability.



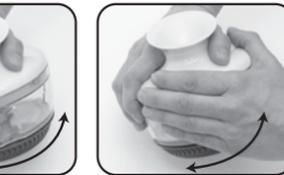
8. Turn the chopper's base and exert pressure.



**Freehand Technique:** Hold the chopper with the funnel pointing upward and repeatedly turn clockwise and counterclockwise with your other hand. This technique provides more strength to the operation.



**Countertop Technique:** Place the chopper on the counter and hold the chopper at a 45° angle. Make back and forth movements with one or two hands until the desired cut and texture are obtained. This technique provides speed for the rotation of the blades and whisk.



### ADVICE:

If you have smaller hands and cannot hold the container while your hand is on the cover, it is recommended to use both hands (one on the cover and on the base) to operate the Rolling Chopper on the counter.

### IMPORTANT:

The countertop and the base of the chopper must be clean and dry. The Rolling Chopper will otherwise slip and the blades will not turn.

### RECOMMENDATIONS

- It is recommended to start with the freehand technique as it provides more strength at the beginning of the process when there is more resistance. You can finish the operation (chopping or mixing) by using the countertop rolling technique. This provides faster rotations.
- Use the whisk with liquid ingredients with finely chopped ingredients only.
- Do not use** the blades to whip liquid ingredients.

### CLEANING

- All parts are detachable for easy cleaning.
- All the pieces are dishwasher safe (top rack) with the exception of the non-slip base. To remove the base, place fingers on the container (where the container is dented) and the base and pull **sharply**.
- After washing, if the rolling mechanism works with less efficiency, it is possible that food particles and residue or soap are lodged into the mechanism. Remove the non-slip base and rinse the mechanism with hot water from the tap. Replace the base and make back and forth motions to make sure the base is firmly in place.

The **blades** allow to cut, mince and purée. Great for vegetables (onions, carrots, cabbage, etc.), fruits (tomatoes, melons, apple, etc.), herbs, nuts and many more.

The **whisk** allows to mix, beat and whip food. Great for dips, sauces, whipped cream, homemade butter and even for whisking egg whites.

### PESTO (FOR 1/2 CUP)

- 2/3 cup (170 ml) fresh basil
- 1 garlic clove
- 4 tablespoons (60 ml) pine nuts
- 3 tablespoons (45 ml) Parmesan cheese
- 2 tablespoons (30 ml) olive oil
- 2 teaspoons (10 ml) lemon juice
- Pinch of salt and pepper

Use blades to chop solid ingredients. Once done, remove ingredients from the container and replace the blades by the whisk. Add all the ingredients and mix by rolling the appliance together.

### HOMEMADE GARLIC BUTTER (FOR 1/3 CUP)

- 3/4 cup (190 ml) cold whipping cream (35%)
- 2 garlic cloves, pressed
- 2 teaspoons (10 ml) finely chopped parsley
- 1 teaspoon (5 ml) salt

For more information of the use of the Rolling Chopper, please visit our website [www.starfrit.com](http://www.starfrit.com)

### WHIPPED CREAM (FOR 3/4 CUP)

- 1/2 cup (125 ml) whipping cream (35%)
- 2 tablespoons (30 ml) icing sugar
- 1 teaspoon (5 ml) vanilla extract

Use whisk to whip the ingredients and use the countertop technique for 30 seconds.

With the whisk, whip the cream by rolling the chopper by using the countertop technique for about 90 seconds. Open the lid and remove excess liquid. Then, add your flavorings (garlic, parsley and salt).

**! WARNING SHARP BLADES**  
Be careful when using and washing  
■ this item to avoid injury.

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