



USAGE Wash the appliance before first use. Please refer to the cleaning section in this booklet. Snap the non-slip base under the

container and turn it both ways to

2. Open the Mini Chopper by turning the

cover and aligning the slot on the lid with the notch on the container.

3. Remove the blade protector. Place the

4. Place ingredients between the 2 blades

and make sure not to overload the

blades on the central mount before

adding ingredients.

container.

mechanism.

make sure it's properly attached to the



- 6. Turn the chopper's base and exert pressure. Freehand Technique: Hold the chopper vertically and repeatly turn clockwise and counterclockwise with your other hand. This technique provides more strength to the operation.

completely at the end of the slot.

Close the Mini Rolling Chopper by aligning the slot on the container's Countertop Technique: Place the chopper cover with the notch on the container. Turn the cover until the notc

on the counter and hold the chopper at a 45° angle. Make back and forth movements until the desired cut and texture are obtained. This technique provides speed for the rotation of the blades. . Remove the blades first and then, the food.

The countertop and the base of the chopper must be clean and dry.

The Mini Rolling Chopper will otherwise slip and the blades will not

IMPORTANT:



CLEANING

· Avoid liquid ingredients.

• All the pieces are detachable and dishwasher safe (top rack) except for the non-slip base. To remove the base, place fingers on the container and the base and pull firmly. Separate the scrapper from

• 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

• 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 by using the countertop www. Starfrit.com

motions to make sure the base is firmly in place.

RECOMMENDATIONS

rolling technique. This provides faster.

Rotation when resistance is weak

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■ WARNING SHARP BLADES

this item to avoid injury.

Be careful when using and washing

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