



Genius 16-Cup Salad Chopper

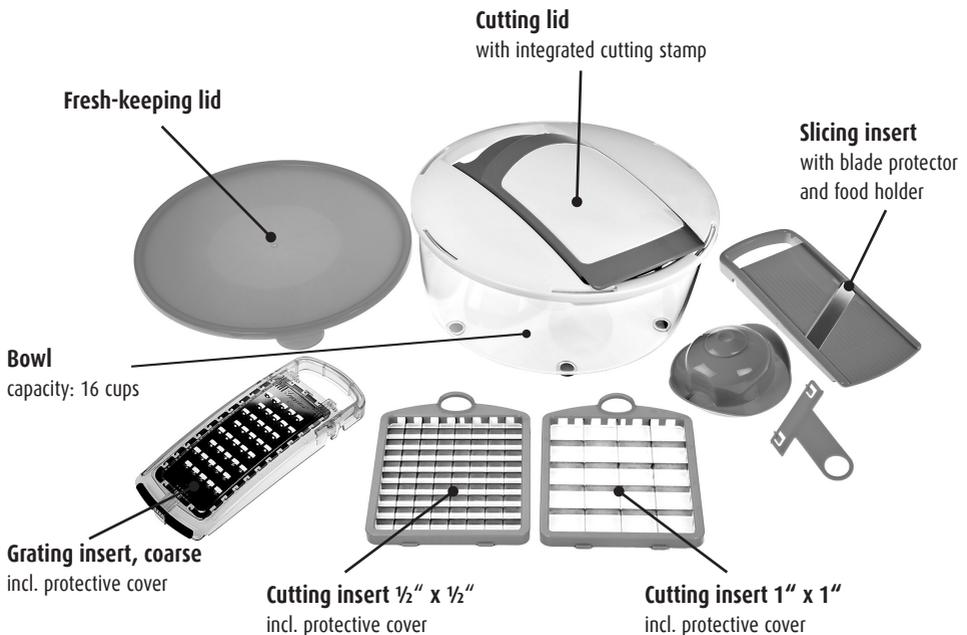


Dear Genius-Customer,

It generally takes quite a while from the time you start to prepare a meal to the time it is ready to serve. You have to cut, dice, grate, keep them fresh, arrange them on the plates and, finally, serve the meal. Not only is the preparation of a meal a time-consuming activity, you also need countless kitchen aids knives, bowls, cutting boards and many other things that aren't always at hand and take up a lot of storage space in the kitchen. The Salad Chef Express by Genius is an ingenious system for the preparation of salads, vegetables, fruit dishes and lots of other things – all practically combined in one compact set. It couldn't be easier and more space saving!

The 7pcs. set you have purchased contains:

- 1 x Cutting lid
- 1 x Bowl (capacity: 16 cups)
- 1 x Fresh-keeping lid
- 1 x Cutting insert $\frac{1}{2}$ " x $\frac{1}{2}$ " incl. protective cover
- 1 x Cutting insert 1" x 1" incl. protective cover
- 1 x Slicing insert with blade protector and food holder
- 1 x Grating insert, coarse incl. protective cover



Instructions for use

① Place the cutting lid on the bowl and turn clockwise, until the lid is tightly closed.



② Lift up the cutting stamp to place the cutting insert inside. Slide the cutting insert into the opening so that it is supported on the edge of the cutting lid. Then press down until the cutting insert is resting on the frame.

Caution!

When you open the cutting stamp of your Salad Chef Express, never hold it at the back handle opening because there is a risk of injury when the cutting stamp lifts up (trapping of fingers).



③ Place the item you want to cut on the cutting insert. If you want to cut large items of food standing on end, hold them on the cutting insert and then press down gently with the cutting stamp so that they can't slip.



④ Put both hands on the top of the cutting stamp and press down hard until the cutting stamp is entirely inside the cutting lid and the cut food falls into the bowl. That's it! To cut further items, simply lift up the cutting stamp again and place the next item inside.

⑤ To remove, turn the cutting lid counter clockwise until it comes off and can be removed from the bowl.

Caution!

- When you place the cutting insert inside the cutting lid, make sure that the curved handle is facing up. When inserted correctly, the cutting insert rests on the cutting lid with the colored side facing up (also see the label on the cutting lid). To remove the cutting inserts, lift up the curved handle slightly.
- The cutting insert should always be stored in the protective covers that are provided. They ensure that the sharpened blades remain protected, thereby longer sharp and they avoid injuries through the blades. Please also ensure that the protective cover is affixed to the correct side of the cutting insert so that the curved handle fits through the slit (see label on the protective cover).



Tips

- Dip the cutting insert in water before you start to use them. Wet blades cut faster and you need less force. When the blades are being used for cutting they are kept moist by the vegetable juices etc.
- To cut ingredients into **cubes**, simply place them on the cutting insert. To make a potato soup e. g., you first cut the potatoes into thick slices. To dice them, simply place several slices on top of and next to each other on the cutting insert. You can do the same thing with cucumbers, zucchini etc.
- To cut ingredients into **sticks**, e.g. to make French fries, place the potato upright on the cutting insert. You can also cut delicious sticks of cucumbers, carrots, apples etc. for dips in this way.

Grating insert with protective cover

- ① Lift up the cutting stamp to a 90 degree position (vertical) and pull upwards so that the press comes out of the side holders.
- ② Remove the protective cover by slightly lifting up the hook at the bottom of the grater (with slip stopper) so that it detaches itself and the protective cover can be easily removed.
- ③ Position the grater with the notches on the underside of the grater's handle resting on the ledge on the Salad Chef Express cutting lid opening. This ensures that it cannot slip when being used. The bottom end of the grater (with the slip stopper) lies on the outer edge of the Salad Chef Express cutting lid.
- ④ Now you can grate the ingredients straight into the Salad Chef Express bowl by rubbing it up and down the grater while applying gentle pressure.
- ⑤ Simply lift up the grater's handle to remove it.
- ⑥ After use, replace the protective cover by putting the two hooks over the top of the grater (in the handle recess) and pressing down the hook on the bottom end (with slip stopper) until the protective cover locks into place.



Tips

The grater can also be used without the Salad Chef Express:

- That's why it has a slip stopper on the bottom edge. Hold the handle with your weaker hand (right-handed people use their left hand, left-handed people use their right hand) and rest the grater on the work surface on its slip stopper. Now you can grate the ingredient straight onto the work surface or a plate.
- The grater can also be used without support to grate ingredients straight onto a meal.



Caution!

- The grating surface is extremely sharp; when you are handling the grating insert, make sure that no parts of your body get in contact with the grating surface.
- After using, always replace the protective cover!

Slicing insert with blade protector incl. food holder

- ① Lift up the cutting stamp to a 90 degree position (vertical) and pull upwards so that the press comes out of the side holders.
- ② First, remove the blade protector, whereby you lift away the grip extension from the stainless steel blade.
- ③ Position the slicing insert with the notches on the underside of the slicing insert's handle resting on the ledge on the Salad Chef Express cutting lid opening. This ensures that it cannot slip when being used. The bottom end of the slicing insert lies on the outer edge of the Salad Chef Express cutting lid.
- ④ Now you can slice the ingredients straight into the Salad Chef Express bowl by rubbing the ingredients up and down the stainless steel blade while applying gentle pressure. The stainless steel blade cuts the ingredients into evenly shaped slices, each with the same thickness. For your own safety always make use of the food holder, even for small amounts of food (see point "Using the food holder").
- ⑤ Always replace the blade protector after each use. For this, take hold of the grip extension and pull it over the stainless steel blade. Take care to ensure that the two clips on the underside of the blade protector are pulled under the stainless steel blade. Positioning of the blade protector can be made easier by pressing your thumb in the middle.



Caution!

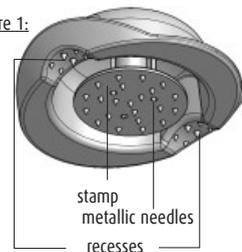
- The stainless steel blade is extremely sharp; when you are handling the slicing insert, make sure that no parts of your body get in contact with the slicing insert and for this reason, the device does not belong in the hands of children!
- Always replace the protective cover after each use!

Using the food holder

Operate the food holder with your stronger, free hand. It allows you to cut even smaller fruits and vegetables and the last bits of larger ingredients into clean, even and regular slices without any danger to finger ends and fingernails.

- ① Lay the food to be cut (if already cut, then with the cut surface facing downwards) onto the feeder plate and place the food holder over the middle, so that the retaining needles in the stamp or the 3 integrated metallic needles can penetrate into the food (see figure 1). This prevents accidental slipping of the food during the slicing process, and in turn guarantees a clean, problem-free result.
- ② The act of penetration by the needles pushes the stamp out of the top side of the food holder. When cutting, pressure from the free hand onto the cutting stamp is downwards and thereby ensures an automatic sliding effect on the food towards the blade. This is repeated until almost all the food has been processed.

Figure 1:



Tips

- The recesses on both sides of the food holder provide extra grip for food such as carrots, zucchini or cucumbers.
- The slicing insert can also be used alone (without your Salad Chef Express): Hold the handle with your weaker hand (right-handed people use their left hand, left-handed people use their right hand) and rest the slicing insert on the work surface. Now you can slice the ingredients straight onto the work surface or a plate.

Application possibilities of the inserts

Cutting insert	Blade spacing	Examples of use
Cutting insert for medium cubes and sticks		
Cutting insert 1	½" x ½"	<ul style="list-style-type: none"> ■ Potatoes for French fries or potato salad ■ Cucumbers, bell peppers, onions, tomatoes, carrots, zucchinis, leek, kohlrabi, celery, radishes, pumpkins, mushrooms for salads, vegetable dishes or as ingredients in soups ■ Boiled eggs, boiled ham, boloney or mortadella for salads ■ Cheese, e.g. sheep's cheese or mozzarella for Mediterranean dishes ■ Apples, pears, peaches, apricots, strawberries or bananas e.g. for bowls or fruits salads
Cutting insert for large cubes and sticks		
Cutting insert 2	1" x 1"	<ul style="list-style-type: none"> ■ Iceberg lettuce, radicchio, romaine salad, endives, white or red cabbage, Chinese leaves ■ Onions, bell peppers, pumpkins, mushrooms, potatoes, cucumbers, zucchinis for salads, vegetable dishes or as ingredients in soups ■ Ham or cooked chicken breast for salads ■ Apples, pears, peaches, apricots, pineapples, melons, papayas, mangoes or bananas for bowls or fruits salads

Insert	Cutting size	Examples of use
Grating insert		
Grating level 5	coarse	<ul style="list-style-type: none"> ■ Cheese (e.g. mozzarella, cheddar) ■ Chocolate ■ Fruit (apples, pears, etc.) ■ Vegetables (e.g. potatoes, carrots, celery or cucumbers) ■ Butter
Slicing insert		
	Thickness: 2 mm	<ul style="list-style-type: none"> ■ Onions, shallots ■ Tomatoes, cucumbers, zucchinis, potatoes, carrots ■ Mushrooms ■ Kohlrabi, radishes, celery, red radishes ■ Red or white cabbage ■ Kiwis, apples, pears, bananas, lemons, oranges, limes

Fresh-keeping lid

To keep food fresh, store it or transport salads or other foods you can close the bowl with the fresh-keeping lid. It has an integrated air-tight silicone seal to seal in the flavour of your foods.

Care and cleaning

Always clean all parts of the Salad Chef Express before they are used for the first time and after each time they are used. All parts can be cleaned under running water with conventional washing-up liquid or in the dishwasher.

Dismantle the Salad Chef Express as follows for cleaning:

- ① Lift up the cutting stamp to a 90 degree position (vertical) and pull upwards so that the press comes out of the side holders.
- ② Then turn the lid to remove it from the bowl.

Self cleaning function

The Salad Chef Express has a self-cleaning function in the cutting stamp.



Remove the raster sieve from the stick raster. The spaces are automatically cleaned even from the smallest cutting residue.

Enjoy your meals! Your Genius-Team

Made in China



WARNING!

COMPONENTS MAY BREAK OR CRACK WHEN DROPPED! TAKE CARE WHEN HANDLING!

Limited Manufacturers Warranty

What Does The Warranty Cover?

The warranty covers your unit for defects in material and/or workmanship when used as directed.

What Does The Warranty Not Cover?

The warranty does not cover any damages incurred or caused from use of this item.

What is the Period of Coverage?

The coverage period of your unit is 1 year from date of purchase when used as directed.

What Will We Do to Correct Problems?

Genius USA will replace parts deemed necessary to get unit fully functional. If necessary, we will replace complete unit. If a complete unit is sent, a new 1 year warranty will apply.

What We Will Not Do?

Genius USA will not reimburse any costs associated with the purchase or return of the unit. All replacement parts or units will be sent at no charge to you as long as it is within the warranty period.

How Do You Get Service?

For warranty replacements, call 1-877-757-5905 or mail proof of purchase, explanation of defect, contact name, address and phone number to:

GENIUS USA
590 EXTON COMMONS
EXTON, PA 19341

Once received, we will contact you regarding the outcome of warranty request. For questions concerning warranty, contact Customer Service at 1-877-767-5905.

How Does State Law Relate to This Warranty?

This warranty give you specific legal rights. You may also have other rights which vary from state to state.