Nutri Chopper Nutri Chopper



Patent # US 7,882,641 US D663,361 Other patent pendings.

NUTRI CHOPPER™ ITEM#: 2705EN

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READ ALL INSTRUCTIONS THOROUGHLY PRIOR TO USE.

IMPORTANT SAFEGUARDS

Before using Nutri Chopper, the following basic precautions should always be followed including the following:

- 1. Read all instructions.
- 2. Close supervision is necessary when the unit is operated near children. Do not allow children to use this unit.
- 3. The use of accessories not recommended by the manufacturer may cause injuries to persons.
- 4. Do not use the unit for other than its intended use.
- 5. To avoid injury, never put hands or sharp objects on the blade or touch the blade when the operating the unit.
- 6. Do not use fruits with hard seeds as it may damage the blades.
- 7. Prior to using the device, always check to ensure that all parts are properly assembled.
- 8. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance. 9. Use caution when handling the blades.
- 10. Do not use the slicing blade for hard vegetables or fruits.

CAUTION! To prevent any type of cutting injury follow the instructions below.

- The blades are extremely sharp, Always hold blade inserts by the plastic area, Do not touch the blades with your fingers/hands.
- When cutting food, use the unit itself and press it together. Never use your fingers to push food through the blade inserts under any circumstances.
- Never use your fingers to remove food that may get stuck in the blades, use a fork to pick it out.
- Always slide the switch into locking position prior to storing the unit.
- Keep the product out of the reach of children and animals.

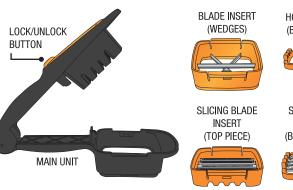
UNPACKING - BEFORE FIRST USE

PACKAGE CONTENTS: Main Unit, Wedge Blade insert, Slicing Blade inserts (x2), Holding insert, Container with Locking lid.

Unpack the unit and all parts and remove all packaging materials. Before using the unit for the first time, wipe the surface of the main unit with damp cloth. Rinse all parts in warm soapy water prior to use. Dry all parts thoroughly. Refer to a full cleaning instructions if needed.

WARNING: Blades are extremely sharp, handle with care. Do not place fingers and hands on the blade itself, pick it up by the plastic frame.

PARTS IDENTIFICATION















USAGE

FOOD PREP: REMOVE ALL HARD PITS FROM FRUIT AND VEGETABLES. PEEL THE HARD SKIN. CUT TO FIT WITHIN BLADE FRAME.

- 1. Attach the the container (optional) to the unit while the unit is locked (see last page).
- 2. Unlock the unit, attach the blade of your choice. Refer to next page for blade selection.
- 3. Place food on the blade. See on right.
- 4. Press both halves of the handle.



STOP DO NOT FORCE THE BLADE IF HARD TO CUT FRUIT/VEGETABLE.







5. After each use, clean the Nutri Chopper and lock it by sliding the locking switch backward.

ASSEMBLY / SELECTING BLADE

- Unlock and open the Nutri Chopper unit by sliding the locking switch forward.
- Important! Always cut large vegetables and fruits to fit inside the frame of the blades.
- Select from 4 different cutting combinations:

Thick slices



- 1. Place holding insert.
- 2. Place the Slicing blade.
- 3. Snap blade in and make sure it is securely locked to the unit.

IMPORTANT: Must always use insert with thick slicing blade.

Wedges



- 1. Place Wedge blade.
- 2. Snap blade in and make sure it is securely locked to the unit.

NOTE: To cut wedges from citrus fruits, you must first cut off the tops and bottoms, to avoid damaging the product.

ALWAYS USE FIRM VEGETABLES.
VERY SOFT FOODS WILL NOT CUT PROPERLY.

NEVER USE HARD VEGETABLES OR FRUITS WHEN USING TWO BLADES.

TWO BLADE USAGE

Dice

We suggest to use presliced vegetables or fruits when using the dicing blades.

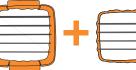


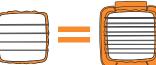
- 1. Place bottom Slicing blade with blades running vertically.
- 2. Place top Slicing blade.
- 3. Snap blade in and make sure it is securely locked to the unit. Blades will overlap and form a grid.

Thin slices

Never use hard vegetables or fruits when using the thin blades.







- 1. Place bottom Slicing blade.
- 2. Place top Slicing blade. Both blades are horizontal.
- 3. Snap blade in and make sure it is securely locked to the unit.

CONTAINER (optional)

You can store the fruits and vegetable as you cut them. Snap in the storage container (included) into the bottom of the Nutri Chopper to catch the food that has been cut.

Place the locking lid on and store in the refrigerator.



USEFUL TIPS

- A good rule of thumb is to select fruits and vegetables that are firm and dense.
- Never use softs or very hard fruits or vegetables with dicing or thin slicing blades.
- To cut wedges from citrus fruits, you must first cut off the tops and bottoms, to avoid damaging the product.
- For best results, prepare your fruit or vegetable by cutting a small piece off, creating a straight edge. Place the fruit or vegetable with cut side on the blade.

CLEANING

When done using the product, clean it immediately after use. Do not use abrasive cleansers.

- Dishwasher safe, top rack only.
- While cleaning the Nutri Chopper, never touch the sharp side of the blades. Use a cleaning brush (not included) to get into hard to reach areas.
- Use a cleaning brush (not included) to remove stuck food in the vertical, horizontal and diagonal grooves of the main unit.
- For a quick, in-between use cleaning, rinse the Nutri Chopper under the running water while still assembled.
- Container and lid are dishwasher safe.