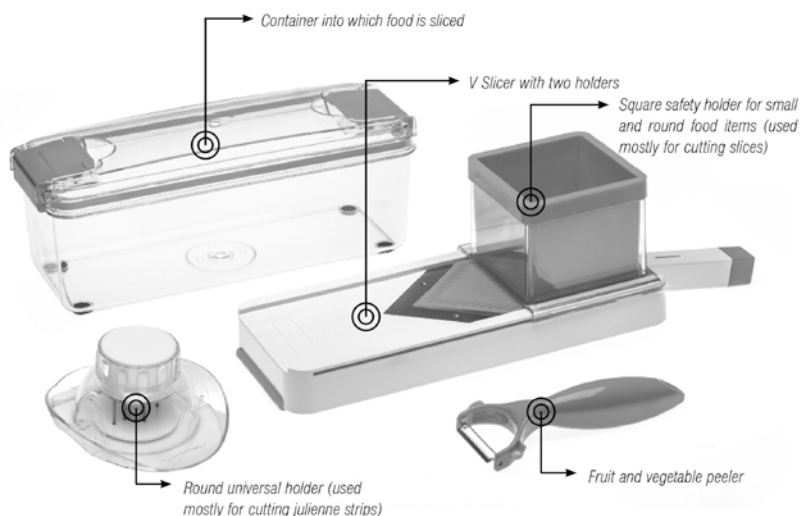


SPECIALE V SLICER, 4-pieces set

User instructions



DESCRIPTION AND PURPOSE

1. SPECIALE V SLICER

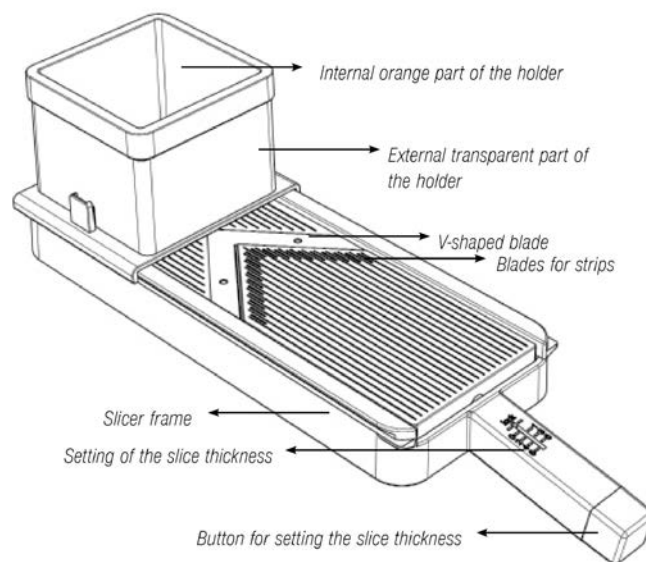
The V Slicer with its sharp V-shaped blade is designed for quick and precise slicing of different foods into slices and julienne strips of desired thickness. It is suitable for slicing all sorts of vegetables and fruit, as well as some denser types of bread (e.g. buckwheat, rye or wholemeal bread) and cheeses (e.g. Parmesan cheese, mozzarella) and even various dried or smoked meat specialities (salami, wet-cured ham etc.).

It consists of:

- the bottom part (slicer frame and adjustable glide plate) with the blades – V blades for slices and upward blades for julienne strips
- an orange square holder for slicing small food items (mushrooms, strawberries, radishes)
- a white round universal holder for slicing food into strips (with five metal prongs that hold the food item in place)

The most important features of the slicer are:

- Slicing into evenly thick slices or strips. Due to both types of blades in one slicer, there is no need to exchange knives or additional parts!
- Precise setting of slice thickness – from paper-thin to 6 mm.
- Easy usage – holders keep the food items firmly in place. Safe and without injuries!
- Complete use of food items and versatile usage of the slicer – holders keep small and round food items in place (before it was not possible to slice in this manner) and allow for the food to be sliced completely.
- The lock function prevents injuries during cleaning and slicing.
- Non-slip silicone lining on the bottom side of the slicer frame holds the slicer in place during slicing.
- Due to its shape the slicer can be adjusted to a container in order to slice food directly into it (e.g. cabbage for a salad).
- The V-shaped blade in one piece and parallel moving of the upper part enable even thickness along the whole slice (the same applies for 5 mm thick strips).
- Very wide slicing surface and user-friendly shape of the slicer. The best ratio between the size of the slicer and the surface available for slicing.



2. CONTAINER INTO WHICH FOOD IS SLICED

Rectangular 2L container is suitable for storing and transporting food. Its primary purpose is to enable slicing of food directly into it, keeping the kitchen counter clean and saving time. Its other excellent features are as follows:

- Fitting the slicer, standing firmly on the surface during slicing
- Modern rectangular shape enabling maximum usage of available space
- Quality and food safe materials – the container does not absorb the color or odour of stored food (BPA-free).
- For slicing food into it and for storing, serving and transporting it.
- Content is visible due to transparent material.
- Suitable for use in the freezer and microwave oven.

3. FRUIT AND VEGETABLE PEELER

The peeler is intended for effective peeling of all types of foods. It is suitable for peeling apples, carrots, potatoes, cucumbers, zucchini, kiwis and other fruit and vegetables.

Its quality blade is made of tempered stainless steel. To ensure the highest quality, we order the material from a Japanese manufacturer. With the serrated blade you can easily peel kiwis and tomatoes etc.

No matter if you are left-handed or right-handed and if you peel upwards or downwards. This peeler is always effective and suits your wishes and needs.

USAGE

Wash all products before using them for the first time.

At Status we carry out the whole life cycle of our products. We take care of development, manufacture, market communication and sales, as well as provide a service centre for our users. We continuously complement our products with the wish to accommodate our users, who are our first and last checkpoint.

We strive to make Status - kitchen innovations a brand of high-quality products that are efficient and easy to use. Our range of products includes products for storing food in vacuum as well as without vacuum, utensils for cooking and preparing food, home equipment products and others.

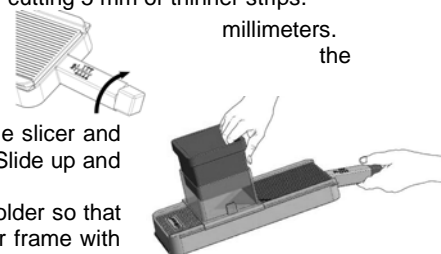
SPECIALE V SLICER

- Set the slicing manner on the bottom part of the slicer – see the figure below and prepare the suitable holder.



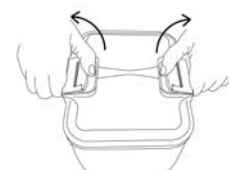
The V-shaped blade enables cutting into slices. The embossed triangle knives are additional blades for cutting 5 mm or thinner strips.

- On the handle, set the desired thickness – the numbers on the handle represent thickness in millimeters.
- Place the slicer on any surface so that the bottom silicone part holds to the surface or place it on container for slicing food into it.
- For slices: Set the transparent rectangular part of the holder in the slides of the bottom part of the slicer and place the food item in it. Place the orange part inside the transparent part and on top of the food. Slide up and down along the slicer frame with the holder while pressing the food downwards.
- For strips: Place the food onto the prongs of the safety holder (5 metal prongs). Turn the safety holder so that all arrows on the holder are pointing in the direction of slicing. Slide up and down along the slicer frame with the safety holder while pressing the food downwards. A few moves up and down and the food is sliced!



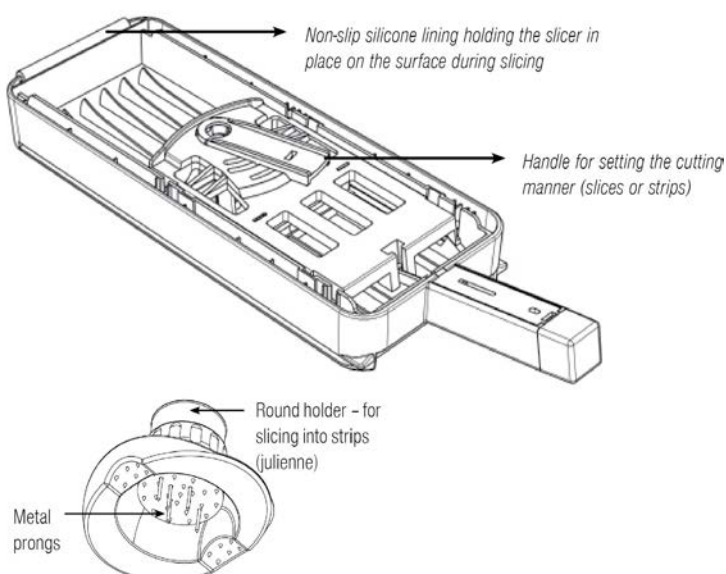
CONTAINER INTO WHICH FOOD IS SLICED

- Place the slicer on the container and slice food into it.
- Store the food you cut into the container by covering it with a lid.
- Lock the handles by pushing them downwards.
- Open the container by pressing the handles on top of the lid upwards and then outwards to remove it.



FRUIT AND VEGETABLE PEELER

- Hold and angle the peeler so that one of the cutting surfaces presses lightly into the skin and peel. The peeler peels in both directions – it can be pushed upwards or pulled downwards.
- Peel thickness depends on the angle at which you are peeling. If you want the peel to be thicker, place the peeler more upright.
- With the eye corer on the side you can remove imperfections from food (potato eyes, fruit imperfections). Press eye corer onto the food and scoop out the damaged part.



MAINTENANCE

V SLICER and PEELER: After each use, wash it under warm running water (we recommend immediately after use) and leave it to dry. To preserve the quality of the blade, we advise you not to wash the bottom part of the V Slicer in a dishwasher. Holders are dishwasher safe.

CONTAINER: Containers can be washed manually with a normal detergent or in a dishwasher.

MATERIALS

The peeler body is made of ABS plastic, the blade of quality stainless steel. In comparison to other similar products, the quality of the blade is its most excellent feature. V Slicer: All blades are made of stainless steel, the slicer frame, holders and adjustable glide plate of ABS plastic; non-slip silicone lining are made of silicone (soft, non-slip material). Containers are made of SAN plastic. One of its most important features is that it is a thermal insulator and does not absorb odour and colour. It is light and flexible and can be processed to become transparent. It is BPA-free. Handles are made of polypropylene (PP), valves of silicone. All materials are food safe and have a long-term durability.

RECOMMENDATION

To avoid injuries, always use the safety holder, especially when slicing the last slices (when you have almost sliced the food item completely).

CAUTION

The blades are very sharp! Keep the V Slicer locked while cleaning and when stored!

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