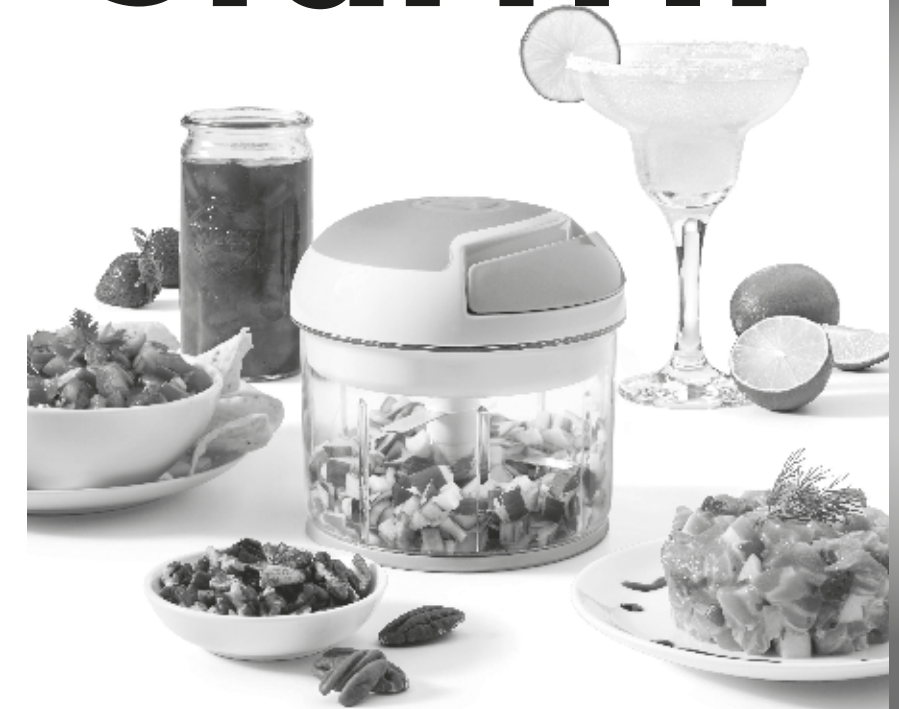
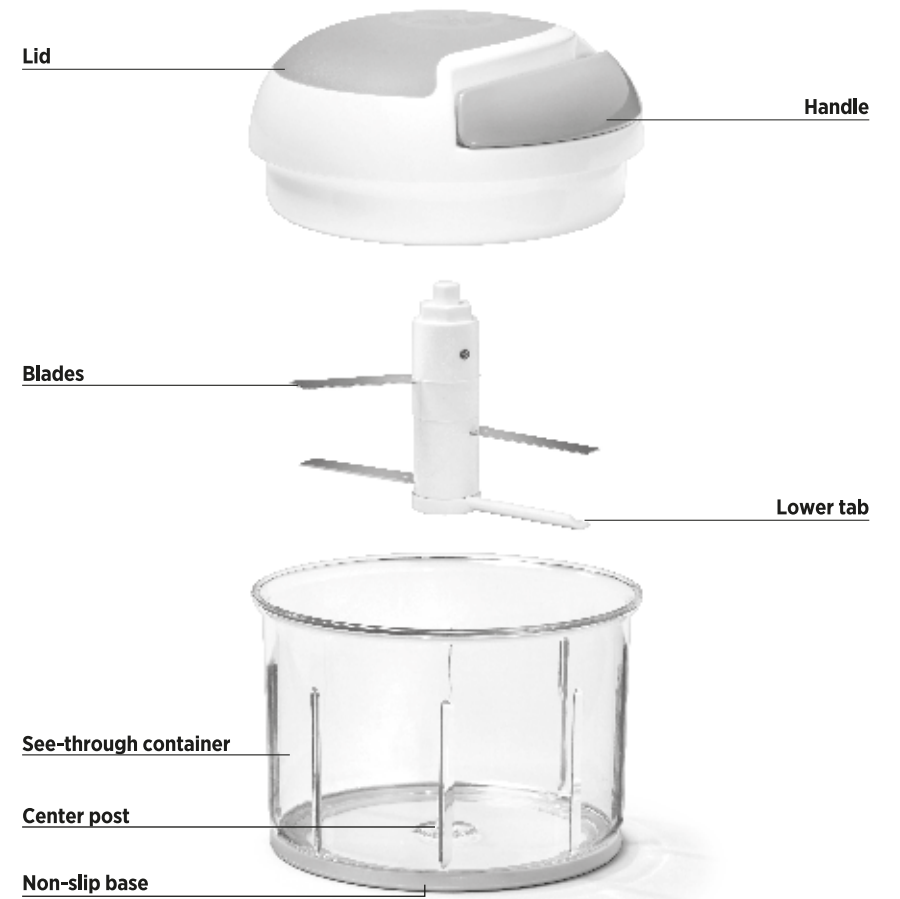


Starfrit

PULL CHOPPER



INSTRUCTIONS FOR USE



USAGE

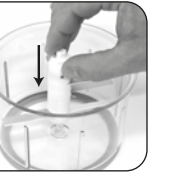
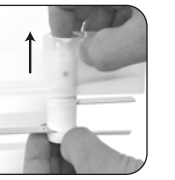
WASH THE APPLIANCE BEFORE THE FIRST USE. PLEASE REFER TO THE CLEANING SECTION IN THIS BOOKLET.

1. Remove blades from protective sheath.

2. Place the blades on the center post by holding the top of the blade structure.

3. Precut food to a smaller size prior to chopping for easier use. Add ingredients in the container.
Note: For denser foods, such as carrots, beets, turnips and sweet potatoes, trim into thin slices of 1/4" (0.5 cm) thick.

4. Place lid on container. Make sure to stabilize the lid on the container by aligning the blade structure to the hole of the lid.



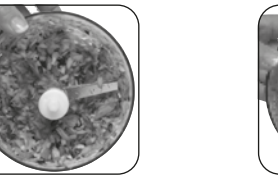
5. Place the unit on a clean, flat and non-textured surface. Place one hand on the lid and pull the handle with a firm movement with your other hand.



RECOMMENDED NUMBER OF PULLS:



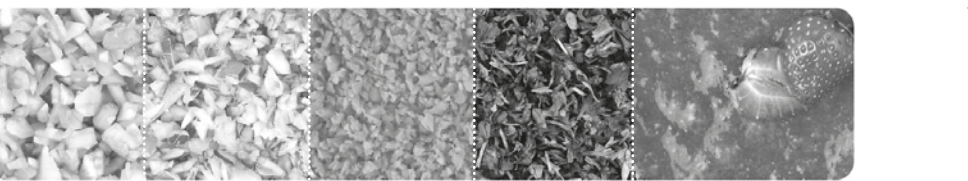
5-6 for thick to medium cut



7-12 for medium to fine cut



13-20 for fine to very fine cut



Bell Peppers Onions Celeries (Dry) Fine Herbs Strawberries

THE BLADES

The blades cut, mince and purée. Great for vegetables (onions, shallots, garlic, bell peppers, cabbage, etc.), fruits (tomatoes, melons, strawberries, raspberries, etc.), herbs, nuts, ice and much more.

TO CRUSH ICE

Place the blades on the center post. Add up to 5 standard sized ice cubes in the container. To maximize Pull Chopper performance, use ice cubes that just came out of the freezer. Start chopping by firmly pulling the handle. Pull as many times as needed until desired ice texture.

NOTE: Grinding ice requires some physical strength.

CLEANING

Wash the lid with a damp cloth. If water infiltrates the lid, there is a round tab underneath the lid to evacuate water. Unscrew it with a flat object and open. Let dry during a few hours before reassembling. All other pieces are dishwasher safe.

STORAGE

Insert the blades in the protective sheath. Place the blades on the center post and put the lid back on the container.

SUGGESTIONS FOR USE

BRUSCHETTA MIX (FOR ABOUT 24 PIECES)

- 3 tomatoes
- 1 shallot
- 1/2 cup (125 ml) fresh basil
- 2 tsp (10 ml) balsamic vinegar
- 1 garlic clove
- 3 tbsps (45 ml) olive oil
- Salt and pepper

1. Cut the tomatoes in quarters, seed the tomatoes to keep only the pulp.
2. Add the shallot and the garlic clove in the Pull Chopper. Pull the cord between 7 and 12 times for a medium to fine cut.
3. Add all of the other ingredients in the Pull Chopper. Pull the cord between 7 and 12 times to obtain a classic bruschetta mix.

HAM SALAD (FOR 2 SANDWICHES)

- 1 cup (250 ml) cooked ham
- 1/4 red onion
- 1 celery branch
- 1/2 cup (125 ml) shredded Swiss cheese
- 1/2 tsp (2.5ml) Dijon mustard
- 1/4 cup (65 ml) mayonnaise

Note: This is the simplest way to make a ham salad when you are in a hurry. Use the same process for chicken or egg salad, simply add in your favorite ingredients and enjoy!

GUACAMOLE (FOR 1 1/4 CUP / 315 ML)

- 2 ripe avocados
- The juice of a lime
- 2 tbsps (30 ml) vegetable oil
- 1/2 tomato
- 1 shallot
- 2 tbsps (30 ml) fresh coriander
- Salt and pepper

1. Peel the avocados and remove the pit.
2. Remove the seeds from the tomato
3. Add the shallot in the Pull Chopper. Pull the cord between 7 and 12 times for a medium to fine cut.
4. Add all of the other ingredients in the Pull Chopper. Pull the cord between 7 and 12 times to obtain a nice homemade guacamole.

For more information of the use on the use of the Pull Chopper, please visit our website www.starfrit.com

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

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