

Genius

Garlic Cutter



set 4 pcs.



Safety and warning information

- Please read these Instructions for use carefully and only use your product as described in the Instructions for Use to avoid injuries or material damage.
- Check the set before using it for the first time to ensure that it is complete and no damage has occurred in transit.
- The device is not intended for use by adults or children with limited physical, sensory or intellectual abilities or little experience with household equipment, unless they are supervised by a competent person who is responsible for their safety or they receive clear instructions from such a person about how the device is to be used.
- Do not use the device if it is damaged in any way. There is a serious risk of injury.
- Do not make any unauthorised modifications, repairs or changes to the device.
- Dispose of the packaging material properly.
- When giving the product to a third party, always also pass on these Instructions for use.
- Never place it on a hot surface or close to an open flame.
- Use the device only with the accessories provided, otherwise you will damage the device.
- Never allow hands, hair, loose clothing or other items to come into contact with the blades.
- The device is only for private use and not for commercial use.
- Keep the product out of the reach of children. There is a serious risk of injury.

Dear Genius Customer,

The Garlic cutter you have purchased is a quality product by Genius. Contrary to normal processes of cooking with garlic such as crushing, grating or pressing, the Garlic cutter dices the cloves into small equally-sized pieces in no time at all. The advantage of this process is that vitamins, enzymes, minerals and trace elements are not lost. Thanks to the simple, easy handling, it's really just the same as a salt or pepper dispenser. You can even use it at table to season your dishes with small garlic dices. The accompanying lid closes the base of the Garlic cutter and at the same time keeps that garlic smell at bay!

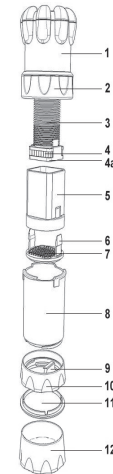
The Garlic peeler helps to prepare the garlic clove perfectly for the use with the Garlic cutter. The Garlic plane enables you to cut garlic or other fruits and vegetables like ginger, raisins or radish easily into fine, uniform slices with no effort at all.

The set you have purchased contains the following parts:

- 1 x Garlic cutter G5**
- 1 x Transparent container with sealing lid**
- 1 x Garlic peeler**
- 1 x Garlic plane incl. blade protector and food holder**

Components of the Garlic cutter G5

Figure 1:



- (1) Upper part
- (2) Locking screw
- (3) Thread
- (4) Stamp
- (4a) Transparent perforated plate
- (5) Container
- (6) Clips of the cutting sieve
- (7) Cutting sieve
- (8) Lower part
- (9) Transverse cutter
- (10) Lower ring
- (11) Cover
- (12) Transparent container

Instructions for use - Garlic cutter G5

①



Hold the Garlic cutter at the lower part, untwist the locking screw counter clockwise and remove the upper part (see picture 1).

② Put the peeled garlic clove (cut off the hard end of the garlic clove with a knife beforehand) into the container and slide the upper part again in the lower part. Place the locking screw on the lower part and turn clockwise until the end stop.
Now the Garlic cutter is closed and ready for use.



③ By turning the upper part clockwise (hold the lower part with the free hand) the garlic clove is cut into rectangular strips with the cutting sieve. These are cut in small even dices by the transverse cutter of the lower ring.



④ After the plastic pins of the stamp have been pressed completely through the openings of the cutting sieve, the garlic is used 100% and the container is completely empty. The stop pin prevents an over twisting of the Garlic cutter.
By opening the locking screw and withdrawing the upper part, the Garlic cutter can be opened again and refilled.

⚠ Attention!

- To ensure a perfect functioning, you should take care that the container is filled with only one garlic clove. If you want to continue to use the Garlic cutter with only little effort you should halve or quarter large garlic cloves (depending on the garlic variety) and fill and dice the halved or quartered parts individually.
- Please make sure that the container is locked in the lower part.
- The lid closes the Garlic cutter and has to be removed before each usage.

💧 Care and cleaning

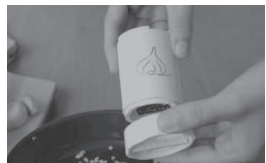
As a basic principle, the Garlic cutter should be cleaned before it is used for the first time and after each time it is used. All parts of the Garlic cutter can be cleaned either under the running water or in the dishwasher.

For this purpose the Garlic cutter can be dismantled as follows:

① Open the locking screw and withdraw the upper part from the lower part.



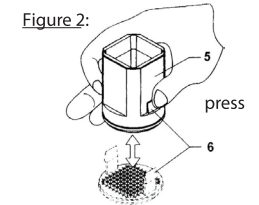
② Remove the lower ring through a quarter clockwise rotation from the lower part (see marking on the lower side). Clean the ring with the transverse cutter under running water or in the dishwasher.



③ Press out the container from the lower part.



④ Push the two clips of the cutting sieve on the side of the container (see figure 2) and withdraw the complete cutting sieve. The cutting sieve can be cleaned with a small brush.



For the assembly please proceed in the reverse order:

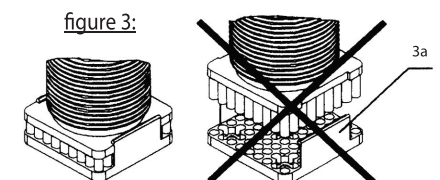
- ① Turn the lower ring on the lower part.
- ② Press the clips of the cutting sieve into the openings at the lower side of the container. Slide the complete container with the cutting sieve into the lower part until it locks into place.
- ③ Slide the upper part in the lower part.

👉 Tip

- Rub the metal ring in the lower part and the thread with cooking oil. This increases the sliding property and the container with the cutting sieve turns more easily.
- Did you forget to clean the Garlic cutter or can it only be opened or turned with difficulty? No problem: Place the Garlic cutter up to the locking screw in hot water for approximately 5 minutes. The garlic juice loses its sticking property and you can easily dismantle the device for cleaning.
- The practical transparent storage container closes the Garlic cutter odor-free and can also be used as a practical container – cut now, serve later!

⚠ Attention!

- As a basic principle the complete Garlic cutter can be cleaned in the dishwasher. To avoid that dishwasher water penetrates in the upper part, you should take care that the upper part is placed vertically in the dishwasher. In case of water ingress you have to shake the liquid out.
- After cleaning and reassembly of the Garlic cutter, always leave the locking screw open, this way the locking clip in the upper part remains elastic.
- The transparent perforated plate at the stamp (see figure 3a) is cleaned automatically and must not be removed in any case. If not observed the device is no longer functional.



Garlic peeler



Simply place the unpeeled clove in the garlic peeler and roll the palm of your hand over it – that's all that is to it!

Instructions for use - Garlic plane

Cutting slices

①



To cut slices safely the food holder has to be attached first. Therefore the runners of the food holder has to be inserted in the lateral guidance on both sides of the Garlic plane (begin at the top of the plane). Guided in this way, the food holder slides safely and centered over the blade. You can cut also smaller fruits and vegetables or rather small remainings of larger ingredients without any danger for fingers and fingernails.

②



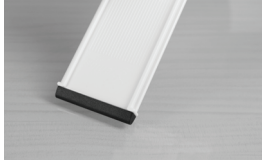
Afterwards the blade protector can be removed by pushing it gentle in the direction of the handle. The blade is now no longer protected.

③



Remove the lid of the food holder. Put the food to be cut into the food holder, replace and fix the lid.

④



Then hold the handle of the Garlic plane securely with your weaker hand (your left hand if you are right handed, your right hand if you are left-handed). The rubber coating at the end of the Garlic plane cares for a secure stand on the working surface.

⑤



Guidethe food holder with the free hand above the blade. An appliance at the end of the plane prevents cutting across the lateral guidance. The Garlic plane cuts even slices of the food to be cut. Cut your ingredients comfortable on a cutting board, into a bowl, pan, pot or directly on the plate.

Use of the grating surface

①



On the rear of the device there is a grating surface which is ideal for grating garlic, ginger or citrus fruits.



Caution!

To protect against injury to persons and damage to the blades, always replace the blade protector after each use! Take hold of the grip extension and pull it over the blade. Take care to ensure that the 2 clips on the underside of the blade protector click into place under the blade.



Care and cleaning

All of the parts of the Garlic cutter set should always be washed before initial use and after each subsequent use with a standard detergent under running water. Although all of the components of the Garlic cutter set can be put in the dishwasher, we recommend you wash them by hand to maintain their benefits and functions in the long term.

Disposal

In the event that the Garlic cutter or accessories can no longer be used, they should be disposed of with the household rubbish.

Enjoy your meals!



ONE (1) YEAR LIMITED REPLACEMENT WARRANTY STATEMENT

If your product becomes defective due to faulty material or workmanship within a period of 1 year from the date of purchase, we warrant to do the following:

- For New Zealand Consumers: We will replace the product with a new product, free of charge, or repair the product at our cost, at our discretion.
- For Australian Consumers: Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Your warranty is subject to the following conditions:

- The item has not been misused, abused, neglected, altered, modified or repaired by anyone.
- The item has been subjected to fair wear and tear
- The item has not been used for trade, professional or hire purposes.
- The item has not sustained damage through foreign objects, substances or accident.

Your warranty does not cover;

- Components that are subject to natural wear and tear caused by normal use in accordance with operating instructions.
- Unauthorised/improper maintenance/handling or overload is excluded from this warranty.
- For guarantee claims, you will need to submit a proof of purchase in the form of a valid receipt that displays date and place of purchase.

This warranty does not replace but is in addition to your statutory rights.

This warranty does not apply to accessories supplied with the item.

This warranty applies only to the original purchaser and may not be transferred.

Replacement items will be covered by the limited warranty for the balance of the warranty period from the date of the original purchase.

Please note:

Only the defective product or parts returned to place of purchase will be replaced under this warranty.

Australia Contact

Brand Developers Aust Pty Ltd

461 Plummer Street,
PORT MELBOURNE, VIC 3207
FAX: +61 3 9681 7825

AUST Customer Care: 1800 890 840

New Zealand Contact

Brand Developers Limited

Unit H, 686 Rosebank Road,
Avondale 1026, Auckland, New Zealand
Private Bag 93204, Parnell, Auckland 1151
FAX: +64 9 306 8203

NZ Customer Care: 0800 002 999