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KitchenAid

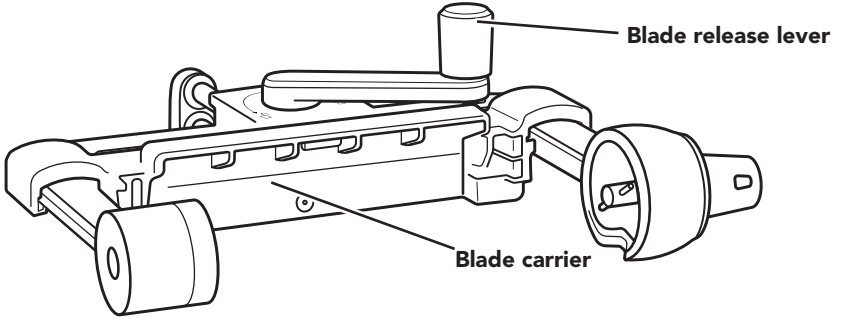
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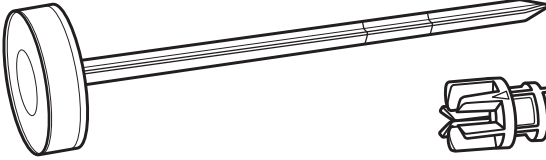
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PARTS AND FEATURES

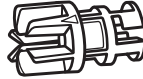
PARTS AND ACCESSORIES



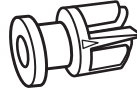
Attachment main body



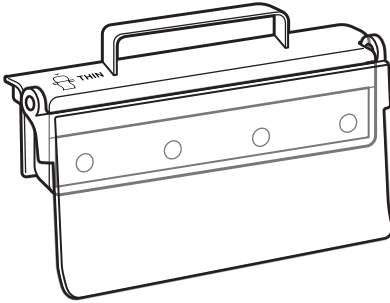
Food skewer



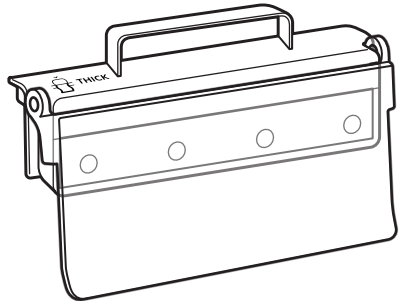
Food holder



Zucchini/Cucumber adapter (Gray)



Thin blade



Thick blade

VEGETABLE SHEET CUTTER SAFETY

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions. Misuse of appliance may result in personal injury.
2. To protect against risk of electrical shock, do not put Stand Mixer in water or other liquid.
3. Be sure to turn the Stand Mixer off (and detach the Vegetable Sheet Cutter attachment from Stand Mixer) after each use of the Vegetable Sheet Cutter attachment and before cleaning. Make sure the motor stops completely before disassembling.
4. Keep hands, utensils, or other objects away from the Vegetable Sheet Cutter attachment, skewer, or moving parts while it is in operation to reduce the risk of severe injury to persons or damage to the Vegetable Sheet Cutter attachment.
5. Never feed by hand. Always use the provided skewer, food holder, and zucchini/cucumber adapter.
6. If food becomes lodged in any blade or the skewer, turn the motor off and disassemble the Vegetable Sheet Cutter attachment to remove the remaining food.
7. Avoid contacting moving parts.
8. The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock, or injury.
9. Do not use outdoors.
10. Close supervision is necessary when any appliance is used by or near children.
11. Do not use the appliance if the driver mechanism or rotating parts are damaged. Return appliance to the nearest Authorised Service Centre for examination, repair, or electrical or mechanical adjustment.

VEGETABLE SHEET CUTTER SAFETY

12. Do not let the Stand Mixer cord hang over the edge of table or counter.
13. Blades are sharp. Handle carefully when inserting or removing blades.
14. Do not remove food until Stand Mixer is off and skewer stops.
15. To avoid damaging the gear assembly, do not immerse the Vegetable Sheet Cutter attachment main body in water or other liquids.





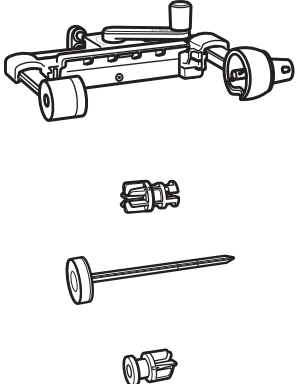
SAVE THESE INSTRUCTIONS

This product is designed for household use only.

USING THE VEGETABLE SHEET CUTTER ATTACHMENT

VEGETABLE SHEET CUTTER ATTACHMENT BLADE CHART

Choose a blade based on your preference. Both blades work well for many types of recipes — e.g., baked entrees, wraps, sushi. Experiment with both blades to identify the thickness that you prefer.

ICON	USE THESE PARTS	WITH THESE PARTS	SUGGESTED FOODS	SPEED
 THIN	Thin blade* 	Attachment main body, food holder, food skewer, and zucchini/cucumber adapter***	ZUCCHINI POTATO APPLE SWEET POTATO CUCUMBER	Speed 2
 THICK	Thick blade** 			

*Approximate sheet thickness will be 1.3 mm.

**Approximate sheet thickness will be 1.8 mm.

***Zucchini/cucumber adapter should only be used with soft foods.

USING THE VEGETABLE SHEET CUTTER ATTACHMENT

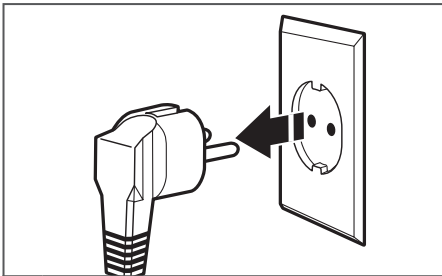
FRUIT & VEGETABLE PREP CHART

NOTE: For best results, food should be 1.5-3.5" (3.8-8.9 cm) in diameter.

FOOD	TYPE RECOMMENDED	HOW TO PREP	SKEWER	USE ADAPTER
Zucchini	Firm and thick	Cut off ends (Max length 4.5"/11.4 cm)	Insert all the way in	Yes
Cucumber	Firm and thick	Cut off ends (Max length 4.5"/11.4 cm)	Insert all the way in	Yes
Apple	Firm and thick	Leave ends on	Insert to first mark	No
Potato	Round and symmetrical	Cut off ends to be square (Max length 5.5"/14 cm)	Insert to first mark	No
Sweet Potato	Round and symmetrical	Cut off ends to be square (Max length 5.5"/14 cm)	Insert to first mark	No

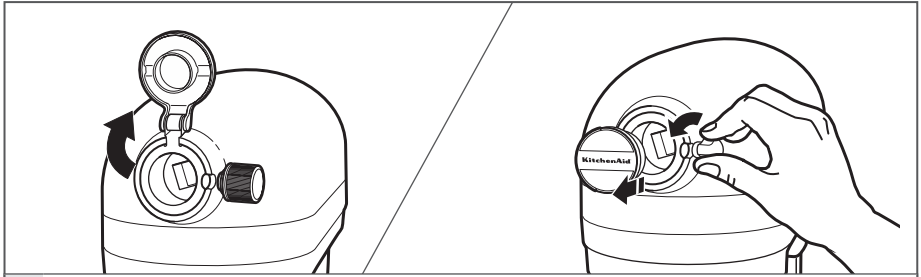
NOTE: For hard or tougher foods, such as jicama or yucca root, remove the skin before processing.

ATTACHING THE VEGETABLE SHEET CUTTER ATTACHMENT TO THE STAND MIXER



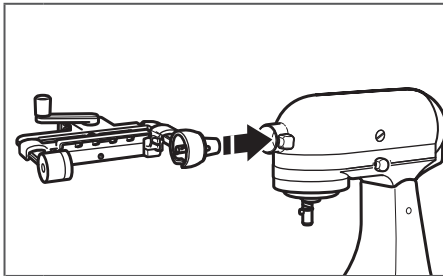
1 Turn the Stand Mixer off and unplug.

USING THE VEGETABLE SHEET CUTTER ATTACHMENT



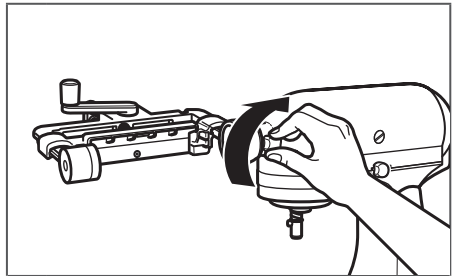
For Stand Mixers with a hinged power hub cover: Flip up to open.

- 2** For Stand Mixers with a removable power hub cover: Turn the attachment knob counterclockwise to remove power hub cover.



Insert the Vegetable Sheet Cutter attachment into the power hub, making certain that the power shaft fits into the square hub.

- 3** Rotate the Vegetable Sheet Cutter attachment back and forth if necessary. The pin on the shaft housing will slip fully into the notch on the hub rim when it is in the proper position.



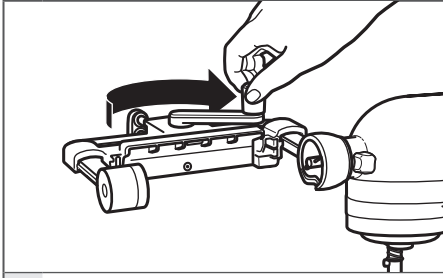
Tighten the attachment knob until the Vegetable Sheet Cutter attachment is completely secured to the Stand Mixer.

- 4**

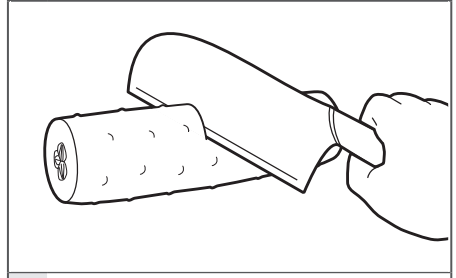
USING THE VEGETABLE SHEET CUTTER ATTACHMENT

PREPARING TO PROCESS CUCUMBERS/ZUCCHINI

NOTE: Please refer to the "Fruit & vegetable prep" chart before processing.

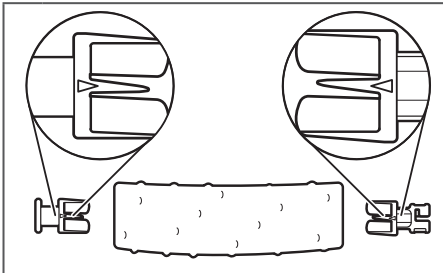


- 1** Rotate lever clockwise to the locked position.

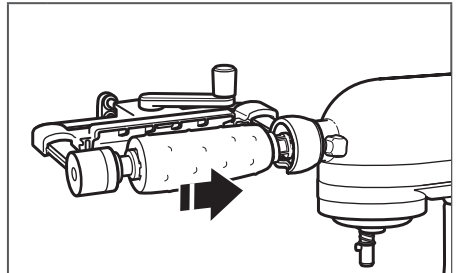


- 2** Cut cucumber or zucchini to a maximum length of 4.5" (11.4 cm).

TIP: The first mark on the food skewer is 4.5" (11.4 cm) from the round skewer base.

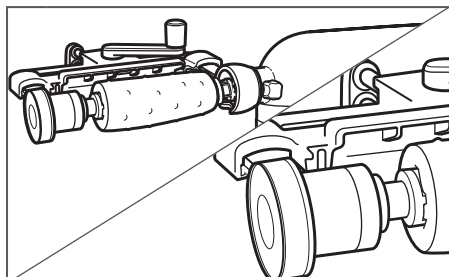


- 3** Insert the food holder into one end, then the zucchini/cucumber adapter into the other, using the markings to align both holder and adapter. Make sure the food holder and adapter are centred.

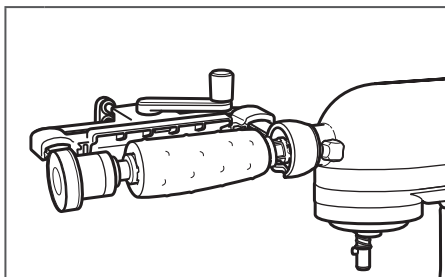


- 4** Place the food and food holder onto the main body and twist clockwise to lock into place.

USING THE VEGETABLE SHEET CUTTER ATTACHMENT

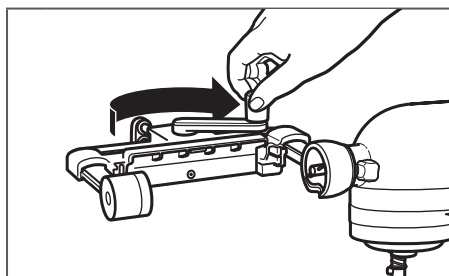


- 5** Insert the food skewer into the skewer support on the attachment, making sure it goes all the way through the vegetable. Make sure there is no gap between the skewer knob and the skewer support on the main body.

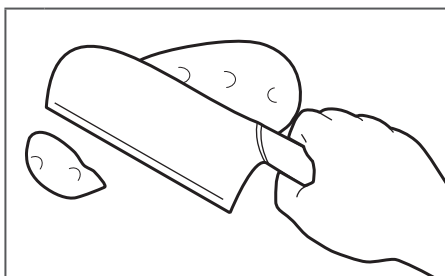


- 6** Once this is complete, begin on Step 1 of the "Processing Fruits & Vegetables" section.

PREPARING TO PROCESS OTHER VEGETABLES/FRUITS

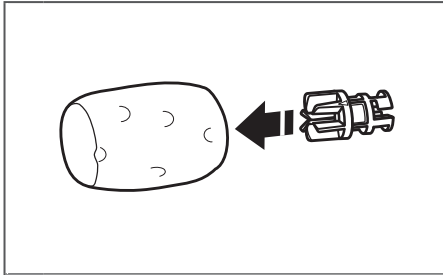


- 1** Rotate lever clockwise to the locked position.

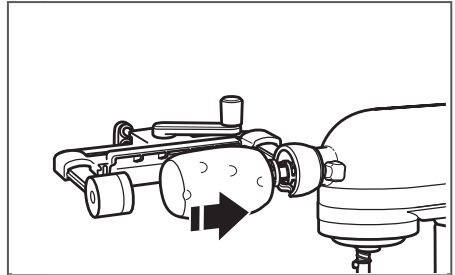


- 2** Cut the food to fit within the attachment main body. Maximum food size is approximately 3.5" (8.9 cm) diameter and 5.5" (14 cm) long.

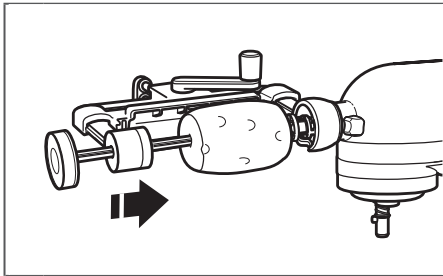
USING THE VEGETABLE SHEET CUTTER ATTACHMENT



- 3** Insert the food holder all the way into the centre of the food.



- 4** Place the food and food holder onto the main body and twist clockwise to lock into place.



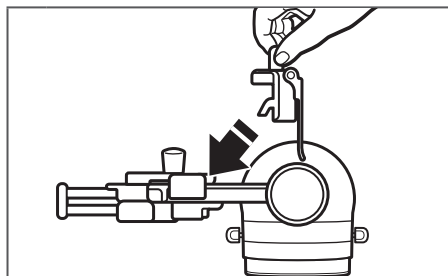
- 5** Insert the food skewer into the skewer support on the attachment main body, making sure that it is centred on the food.

NOTE: The food skewer may not need to be fully inserted. For hard foods, insert approximately 2" (5 cm), or to the first mark on the food skewer.

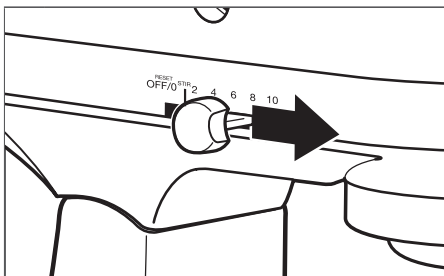
USING THE VEGETABLE SHEET CUTTER ATTACHMENT

PROCESSING FRUITS & VEGETABLES

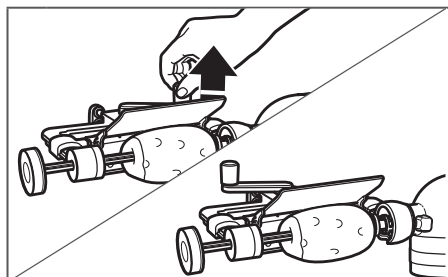
NOTE: When using the Vegetable Sheet Cutter attachment, do not wear ties, scarves, loose clothing, long necklaces, or anything that could become entangled in the attachment; gather long hair with a clasp.



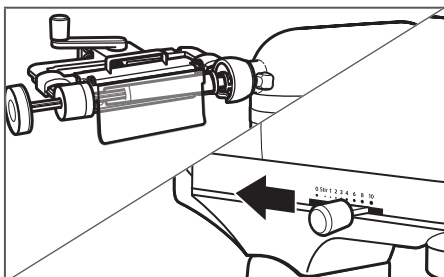
- 1** Insert the desired blade into the blade carrier at a 45 degree angle to allow proper alignment with the attachment main body. Allow the blade cover to rest on the food.



- 2** Turn the Stand Mixer on to Speed 2. For best results, start the Stand Mixer before releasing the blade into the food.



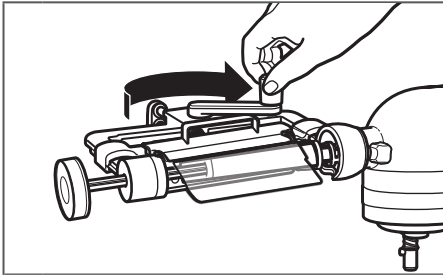
- 3** Pull towards Stand Mixer and lift up on the blade release lever to unlock the blade carrier and rotate the blade carrier slowly until it comes into contact with the food before letting go.



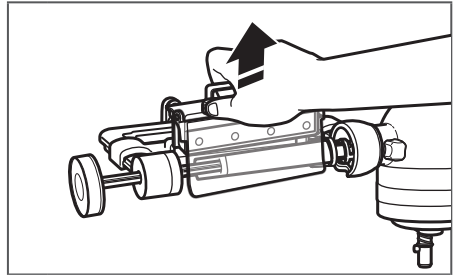
- 4** Once the food stops processing, turn off the Stand Mixer.

NOTE: As the attachment cuts the vegetable into sheets, it can either be one continuous sheet or several sheets. This is normal.

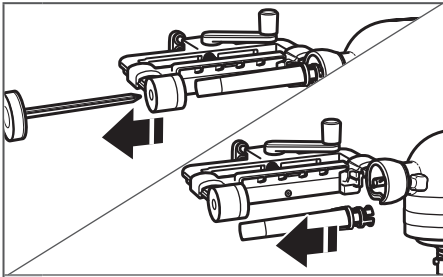
USING THE VEGETABLE SHEET CUTTER ATTACHMENT



5 Rotate lever clockwise to the locked position.



6 Remove the blade.

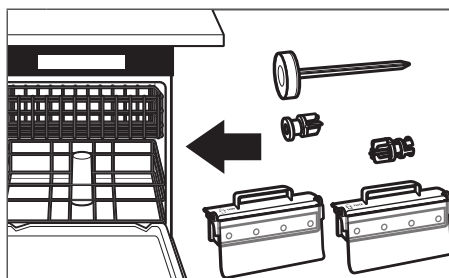


7 Remove the food skewer, then remove the food and adapter (if necessary). To prevent breakage, do not twist the skewer during food removal. If food is difficult to remove from food holder or skewer, slice into the core lengthwise to help remove it.

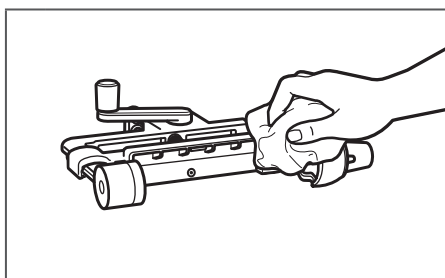
CARE AND CLEANING

CLEANING THE VEGETABLE SHEET CUTTER ATTACHMENT AND ACCESSORIES

IMPORTANT: To avoid damaging the finish, never wash or immerse the main body of the Vegetable Sheet Cutter attachment in water or place in the dishwasher. The removable blades and accessories are dishwasher safe.



- 1** After using the Vegetable Sheet Cutter attachment, remove all blades and accessories. Wash the blades and accessory pieces in the dishwasher, top rack only.



- 2** Clean the main body of the Vegetable Sheet Cutter attachment by hand only. Wash with a soft, damp cloth. Be sure to rinse the skewer support located in the main body. Dry thoroughly with a soft, dry cloth. Do not wash in the dishwasher. Do not immerse in water.

NOTE: For easier cleaning, rinse blades and other accessories immediately after each use. If food is stuck in the blades, use a knife to remove the pieces.

TROUBLESHOOTING

If your Stand Mixer should malfunction or fail to operate while using the Vegetable Sheet Cutter attachment, please check the following:

- Did you follow the preparation suggestions in the "Vegetable Sheet Cutter attachment blade chart"?
- Did you choose a blade recommended for the type of food you are processing?
- Is the Stand Mixer plugged in? Refer to the "Instructions" manual that came with your Stand Mixer to find possible solutions.

- Is the fuse in the circuit to the Stand Mixer in working order? Refer to the "Instructions" manual that came with your Stand Mixer to find possible solutions.

Do not return the Vegetable Sheet Cutter attachment or the Stand Mixer to the retailer, as retailers do not provide service.

WARRANTY AND SERVICE

KITCHENAID VEGETABLE SHEET CUTTER ATTACHMENT WARRANTY

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
Europe, Middle East and Africa: 5KSMSCA Two years full warranty from date of purchase.	The replacement parts and repair labour costs to correct defects in materials or workmanship. Service must be provided by an Authorised KitchenAid Service Centre.	A. Repairs when the Vegetable Sheet Cutter is used for operations other than normal household food preparation. B. Damage resulting from accident, alterations, misuse, abuse, or installation/operation not in accordance with local electrical codes.

KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INDIRECT DAMAGES.

CUSTOMER SERVICE

In U.K. and Ireland:

For any questions, or to find the nearest Authorised KitchenAid Service Centre, please find our contact details below.

NOTE: All service should be handled locally by an Authorised KitchenAid Service Centre.

Contact number for U.K. and Northern Ireland:

Tollfree number 0800 988 1266 (calls from mobile phones are charged standard network rate) or call 0194 260 5504

Contact number for Ireland:

Tollfree number +44 (0) 20 8616 5148

E-mail contact for U.K. and Ireland:

Go to www.kitchenaid.co.uk, and click on the link "Contact Us" at the bottom of the page.

Address for U.K. and Ireland:

KitchenAid Europa, Inc.
PO BOX 19
B-2018 ANTWERP 11
BELGIUM

General hotline number:  00800 3810 4026

In other countries:

For all product-related questions and after-sales matters, please contact your dealer to obtain the name of the nearest Authorised KitchenAid Service/Customer Centre.

For more information, visit our website at:

www.KitchenAid.co.uk
www.KitchenAid.eu

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