

FRUIT & VEGETABLE SLICER



IMPORTANT! READ AND SAVE MANUAL FOR PROPER CARE AND INSTRUCTIONS

Thank you for purchasing our Choisons V-Slicer.

Please read carefully and save this manual for your safety and proper care of the product.

CAUTION: Never operate without a Pusher. Blade is extremely sharp.

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WARRANTY

We warrant to you, the end-user customer who has properly registered after purchasing the Choisons V-Slicer for a valuable consideration, that the parts of the product will be free from defect in material and workmanship for a period of 1 year from the date of purchase. Tribest will repair or replace, at our option, any product or part that is defective in material or workmanship without charge if the product is sent to us within the 1 year warranty period. The limited warranty DOES NOT cover replacement of any cutting blades necessitated by use of the product or product damage resulting from misuse or negligence.

To register your product or for more warranty information, contact Tribest Corporation.

Tribest Corporation 1143 N. Patt Street, Anaheim, CA 92801

Toll free: (888) 254-7336 Tel: (714) 879-7150 Fax: (714) 879-7140

Email: service@tribest.com www.tribest.com

MADE IN JAPAN

V-SLICER PARTS

Standard Parts:



Optional Parts (not included):



Non-Slip Mat

Julienne-Cut Set (Julienne-Cut Comb, 3mm U-Pin, and Chute Box):



The Julienne-Cut Comb comes in 3 sizes.

4mm Julienne-Cut Comb

- Using the 3mm U-Pin will ensure the maximum thickness of 3mm.
- Each Julienne-Cut Comb comes with its own Chute Box that differs at the base. The teeth of the Julienne-Cut Comb must match the measurement (mm) and fit into the ridges on the bottom of the Chute Box. Accordingly, please match from the 3 sizes of Chute Boxes, 2mm-Chute Box, 3mm-Chute Box, and 4mm-Chute Box.

SLICING

- 1. Make sure the Thickness Adjusting Knob (Figure 5.1) is properly positioned.
- 2. OPTIONAL (only for Julienne-Cut Comb): Place the 3mm U-Pin between the Thickness Adjusting Knob and the base of the Thickness Adjusting platform, before tightening the knob. This will ensure the maximum thickness of 3mm. For thinner slices, remove the 3mm U-Pin and tighten knob to desired thickness.
- 3. Cut the top or bottom of the produce to create a flat surface as shown:















Chute Box

- 4. For smaller produce, use the Divider with the Chute Box (Figure 5.2) and the Small Pusher (Figure 5.3).
- 5. When slicing produce taller than the Chute Box, please cut the produce to fit within the Chute Box.
- 6. For larger produce, use the Large Pusher with the Chute Box to press and hold the produce down.
- 7. As the top of the produce gets closer to the blades, please make sure to use the Pusher, and never your fingers (Figure 5.3, 5.4). The blade of the V-Slicer is extremely sharp. Please slice with extra caution (Figure 5.5).





- When using Small Pusher, use the Divider with the Chute Box.
- When using Large Pusher, no Divider is needed.







(Figure 5.4)



(Figure 5.5)

REPLACING ATTACHMENT



- When installing or exchanging parts, please make sure all of the parts are installed in the proper position.
- When installing the Julienne-Cut Comb, hold the comb by the handle located at the tip.

- 1. Before replacing the Julienne-Cut Comb, push the Thickness Adjusting Platform all the way down to allow enough space to work with.
- Slide in the Julienne-Cut Comb so the top levels evenly with the Thickness Adjusting Platform, with no gaps in between.
- 3. Secure the Julienne-Cut Comb in place by tightening the Securing Knob.

Push down after setting adjusting knob to desired thickness



REMOVING THE CHUTE BOX

- 1. Remove the Side Stopper by pulling it straight up.
- 2. After removing the Side Stopper, slide off the Chute Box.



- Never operate the V-Slicer without a Pusher. Blade is extremely sharp!
- This unit made for slicing vegetables and fruits. Do not use with items that are not sliceable, such as fruit seeds and other hard objects.
- If you notice any unusual shaking or cracking of the unit, please do not use. Contact your local distributer or Tribest immediately.
- To prevent any danger or accidents, do not modify the unit yourself.
- Always use the pushing bar to push down the produce in the slicing compartment box. Do not use your fingers.
- The use of this product always requires extra caution due to the sharpness of the blade. Do not underestimate.
- Do not touch the blade with your finger during the slicing process and do not force the produce down with your finger.
- Do not rush while using, and always maintain caution and care.
- The blade is made of high quality stainless steel, but it may become dull depending on the intensity of your usage. To order a replacement blade, please contact Tribest at (888) 254-7336.
- Do not attempt to sharpen the blade yourself.
- Do not leave the slicer in areas of high heat or near any products emitting high heat. It may cause damage to the unit.
- After every use, please clean, dry, and store the unit in a safe area. Please keep away from children.
- Slicing bright colored fruits and vegetables, like carrots and beets, may stain the unit. Do not bleach. To prevent staining, clean the unit right away after each use.
- If you find a broken blade, immediately dispose of the blade and any items that may have been sliced with the broken blade.





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