

DE Gebrauchsanleitung
ab Seite 2

GB Instruction Manual
from page 15

FR Mode d'emploi
de la page 28

NL Bedieningshandleiding
vanaf pagina 41

IT Istruzioni per l'uso
da pag 54

ES Instrucciones de uso
a partir de la página 67

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Please take the time to read through this instruction manual carefully.

For your own protection and that of others, please pay particular attention to the safety instructions chapter and the warnings contained in the document.

Keep this instruction manual for future reference. Always be sure to include the instruction manual if giving the product to a third party.

The illustrations in this instruction manual are intended as a schematic representation of correct use. They may have details that differ from the original product.

1 SAFETY INSTRUCTIONS AND WARNINGS

Guide to the symbols used



CAUTION!

Failure to follow these instructions may lead to injury.



ATTENTION!

Damage to property may occur.

1.1 Proper use

- The product is intended to be used to cut food.
- The product is intended for household use only. It is not suitable for commercial or industrial use.
- The product is not suitable for:
 - Chopping frozen food
 - Grinding pits, cores, etc.
 - Chopping bones or other non-edible food elements
- The accessories are not suitable for microwave or oven use.
- The product 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 product is to be used.
- Only use the product as described in the instruction manual. Any other use is considered improper.

1.2 Safety instructions

RISK OF INJURY FROM SHARP BLADES

- The blades are extremely sharp! Always hold accessories by the plastic and do not touch the blades with your hands or other body parts under any circumstances. Handle the product with care.
- Never allow hands, hair, loose clothing or other items to come into contact with the blade.
- Only cut food by pressing down on the top. Do not use your fingers to push food through the blade inserts under any circumstances.
- Use a washing-up brush or similar tool to remove food residue from the blades or blade inserts.

HANDLING THE PRODUCT CORRECTLY

- Always place the product on a dry, clean, level and stable surface.
- Keep a sufficient distance from heat sources (e.g. hobs or ovens) and open flames to avoid damage to the product.
- Check the product for damage before each use. Do not use a damaged product or damaged accessories.
- Do not make any unauthorised modifications, repairs or changes to the product.
- Only use the product with original accessories, otherwise you will damage it and increase the risk of injury.

- Please note that the blade inserts cannot be used to cut very hard food such as carrots, unpeeled squashes or similar. Cores and pits must be removed before processing and the food may need to be peeled.

2 Before first use

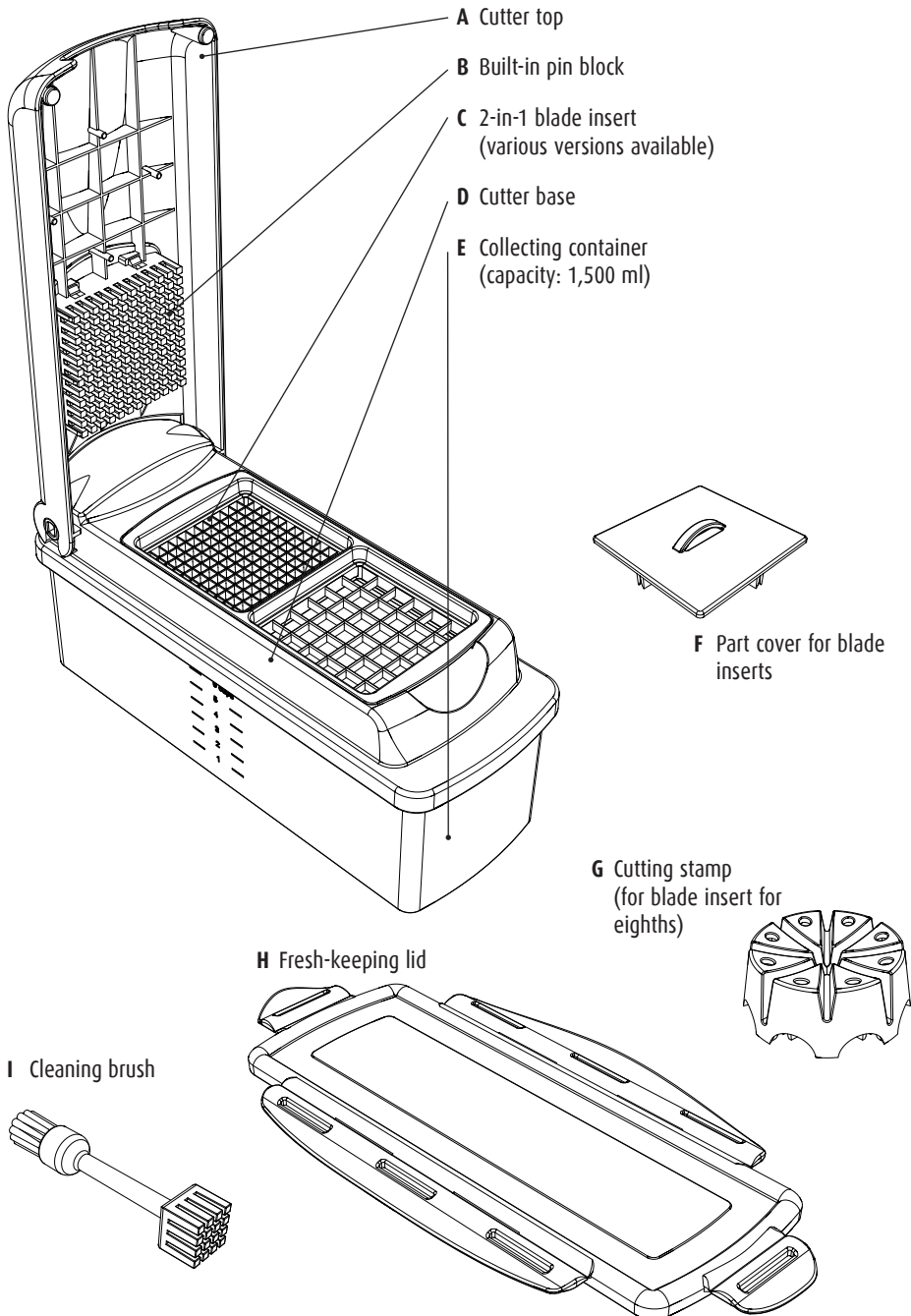


CAUTION!

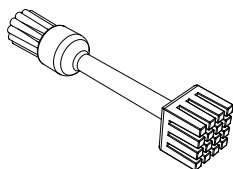
Risk of suffocation from plastic sheeting and bags!
Keep children and animals away from packaging material.

- **Check** the set to ensure that it is complete and no damage has occurred in transit. Details of what is supplied with the set that you purchased can be found on the packaging or the separate insert sheet.
- **Remove** the packaging material and any stickers attached to the product for protection during transit or for advertising purposes.
- **Clean** all parts before the first use to remove any production residue (see also “Care and cleaning”).

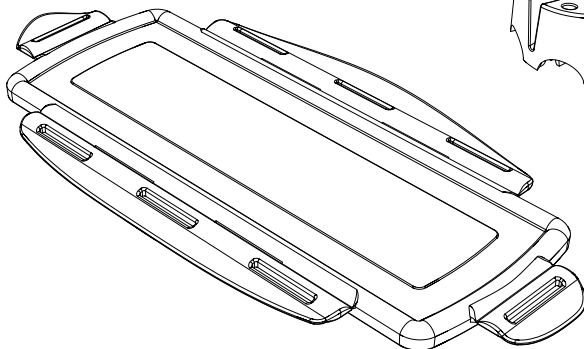
3 Product components



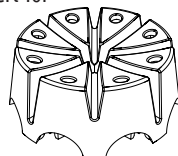
I Cleaning brush



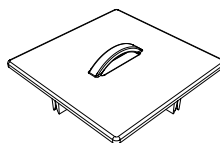
H Fresh-keeping lid



G Cutting stamp
(for blade insert for eighths)



F Part cover for blade inserts



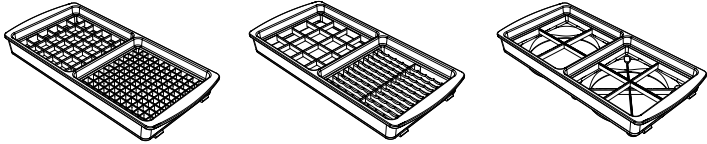
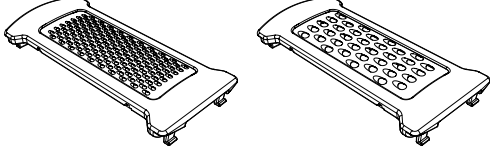

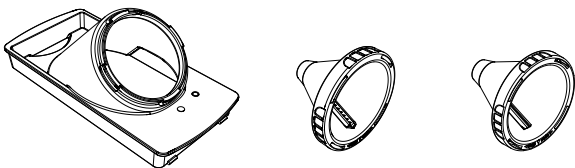
A Cutter top

B Built-in pin block

C 2-in-1 blade insert
(various versions available)

D Cutter base

E Collecting container
(capacity: 1,500 ml)

<p>Blade inserts</p>	 <p>6 x 6/12 x 12 mm 6 x 36/18 x 18 mm quarters/eighths</p>
<p>Grating inserts (May Not Be Included)</p>	 <p>fine coarse</p>
<p>Slicer insert</p>	 <p>Slicer insert Food holder</p>
<p>Nicer Julietti (May Not Be Included)</p>	 <p>Frame Spiral insert with Julietti blade Spiral insert with smooth blade</p>

This instruction manual covers all the accessories available for the device/product. Details of what is supplied with the set that you purchased can be found on the packaging or the separate insert sheet. Parts that are not included in your set can of course be bought at a later date.

4 Nicer Dicer Plus – Blade inserts, slicer insert and grating inserts

4.1 Assembly

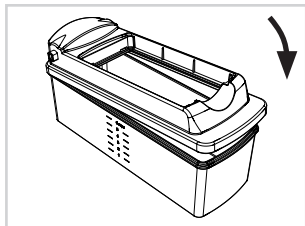


CAUTION!

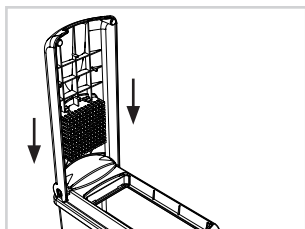
Risk of cutting injuries!

The blades are extremely sharp. Always hold parts by the plastic and do not touch the blades with your hands or other body parts under any circumstances.

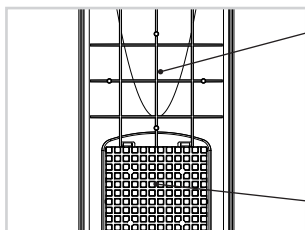
Store the product out of the reach of children and animals.



Place the cutter base on the collecting container and lock it into place with an audible click.



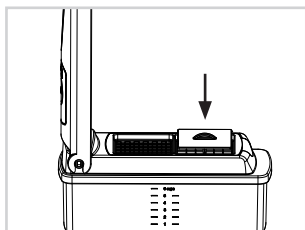
Insert the cutter top at an angle of 90° (vertically) to the cutter base in the side slots provided.



Struts to hold cutting stamp for cutting into eighths.

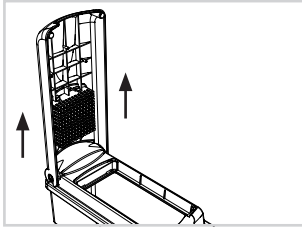
Built-in pin block with automatic cleaning sieve (not removable).

Part cover for blade inserts



The part cover can be used to protect the external cutting surface. This protects the blades and reduces the risk of injury.

Removing the cutter top



Only possibly if the cutter top is in vertical (90°) position.

To remove, put the cutter top in the vertical position and pull upwards while holding down the cutter base with the other hand.

4.2 Using the blade inserts

Preparing food

- Wash the food and remove stems, cores or pits, and peel if necessary. The food must be cut into small enough pieces to fit the cutting area so that there is sufficient space between the food and the blade insert frame on all four sides.
- Place the food with the cut side on the desired cutting surface.



CAUTION!

Risk of cutting injuries.

The blades are extremely sharp. Always hold parts by the plastic and do not touch the blades with your hands or other body parts under any circumstances.

Only cut food by pressing down on the cutter top. Do not use your fingers to push food through the blade inserts under any circumstances.



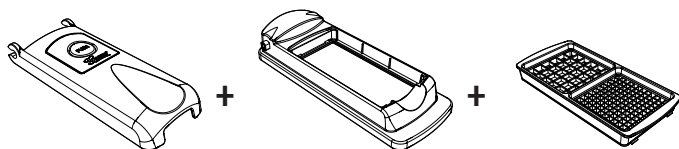
ATTENTION!

If the cutter top does NOT descend fully in one stroke, then DO NOT apply any further force – this may damage the product. If the food has lodged in the blades, remove it by turning over the blade insert (to the blunt side) and carefully pushing out the cuttings. Do the same to remove food remnants from the blades and then use washing detergent and a brush.

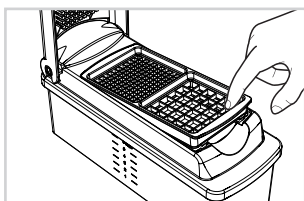
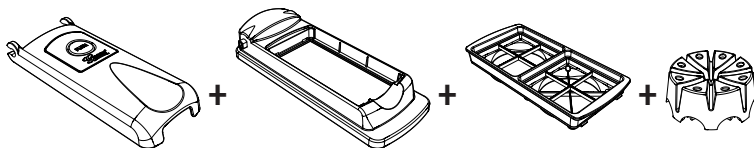
The blade inserts may not be used to cut very hard food such as carrots, unpeeled squashes or similar. Cores and pits must be removed before processing and the food may need to be peeled.

Before using, read the 'Assembly' section. Only use the product if it has been assembled correctly.

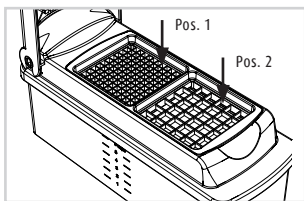
batons/dices



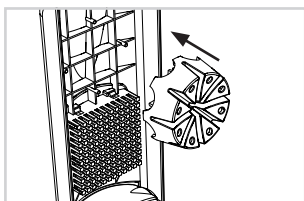
quarters/
eighths
(May Not Be
Included)



Insert the desired blade insert. The insert must audibly lock into place. Please ensure that you do not touch the blades during use.

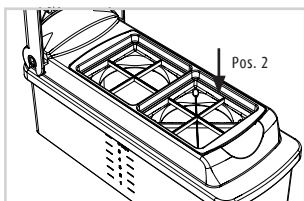


Always fit the blade insert so that the required cutting surface is in Position 1.
EXCEPTION: Cutting into eighths (see next section).



Cutting into eighths

Click the x-shaped fastener on the back of the cutting stamp for eighths firmly into the struts on the inside of the cutter top.



Place the blade insert for quarters/ eighths in the cutter base so that the cutting surface for eighths is in Position 2.

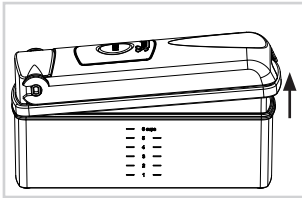
! CAUTION!

The cutting stamp must only be used with the blade insert for quarters/eighths. If another blade insert is being used, the cutting stamp may NOT be used, or must be removed before use.

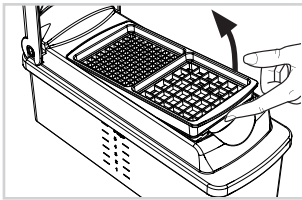
NOTE: For large pieces or those to be cut in an upright position, hold the food in place with your hand and press lightly on the cutter top to keep the food from slipping. If it is not easy to apply pressure to an ingredient, then it is **NOT** suitable for this method of cutting.



Place the food to be cut on the appropriate cutting surface. Push the cutter top down firmly using both hands in a single stroke. The food is pushed through the blades and automatically collected in the collecting container.

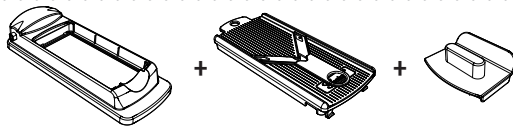


To empty the collecting container, simply lift the entire cutter lid (cutter top and base) on the closed side and remove. Hold the collecting container with the other hand as you do so.



To remove the blade insert, open the cutter top and remove the blade insert carefully, using the grip recesses.

4.3 Using the slicer insert



CAUTION!

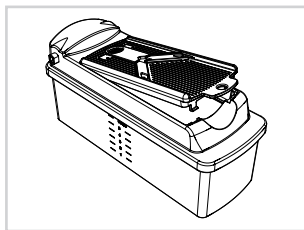
Risk of cutting injuries!

The blades are extremely sharp. Always hold accessories by the plastic and do not touch the blades with your hands or other body parts under any circumstances.

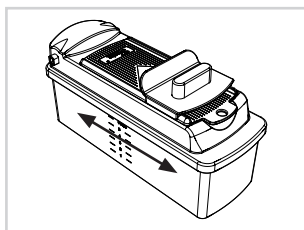
When not using, ALWAYS attach the blade protector to the V-blade.

! ATTENTION!

Position the food holder so that it spans the full width of the slicer and rests on the cutting base at the side of the slicer to prevent damage.

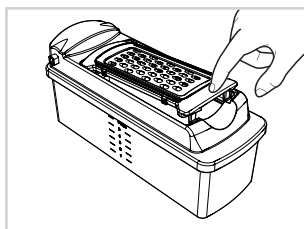
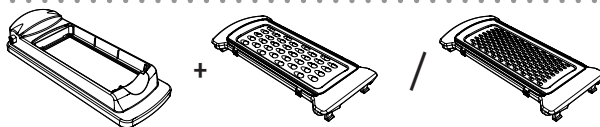


Place the slicer insert in the cutter base. The insert must click into place.



Carefully remove the blade protector and pass the food over the V-shaped blade using rapid movements. To prevent injuries from contact with the sharp blades, always use the food holder.

4.4 Using the grating inserts



Place the required grating insert in the cutter base. The grating insert must click into place.



Carefully remove the protective cover and pass the food over the grater using rapid movements.

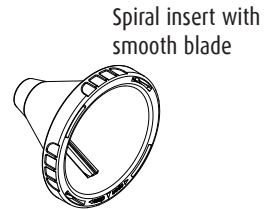
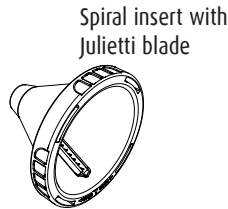
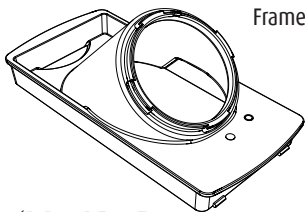
4.5 Tips and tricks

NOTE: The collecting container is not suitable for storing citrus fruits. This may result in alterations to the container's surface. However, this will not affect its ability to function.

- For storage, you can seal the collecting container with the practical fresh-keeping lid. The collecting container can therefore also be used to keep food fresh.
- To dice food, lay the food flat on the cutting surface. For potato soup, for example, first cut the potatoes into slices. To dice, place several slices on top of one another on the blade. You can use the same method for cucumbers, courgettes, etc.
- To cut into batons, for example when making chips, place the potatoes upright on the blade one after another. Press down using the cutter top to keep them from moving around. You can cut delicious batons of cucumbers, apples etc. for dips in this way. If it is not easy to apply pressure to an ingredient, then it is NOT suitable for this method of cutting.
- Place the food with the cut side on the desired cutting surface.
- Cutting made easy with the right technique: Place your stronger hand (left hand if you are left-handed, right hand if you are right-handed) on the outside of the cutter top. Place your weaker hand in the centre of the cutter top. Then press down firmly in a single stroke.
- Before starting, dip the blade inserts in water. Wet blades cut more easily and require less force. During cutting, the blades are kept moist by the moisture in the food that is being cut.

5 Nicer Julietti

5.1 Product components



(May Not Be Included)

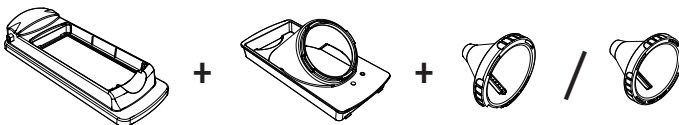
5.2 Assembly/Using



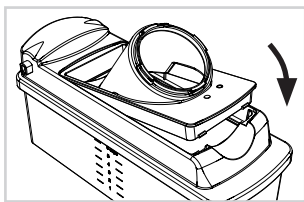
CAUTION!

Risk of cutting injuries!

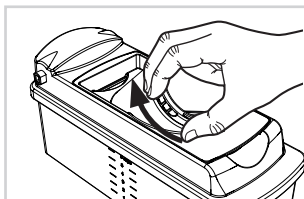
The blades are extremely sharp. Always hold accessories by the plastic and do not touch the blades with your hands or other body parts under any circumstances.



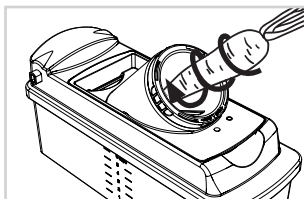
(May Not Be Included)



Place the cutter base on the collecting container and lock it into place with an audible click. Then insert and lock the frame into the cutter base.



Insert the desired spiral insert into the frame and turn clockwise until it locks into place. Make sure that the blade is pointing towards the collecting container after insertion (note the marks on the frame and spiral insert).



Feed the vegetables into the spiral insert and rotate clockwise, applying slight pressure.

6 Care and cleaning



CAUTION!

Risk of cutting injuries due to sharp blades!

Do not touch the blades with your hands. Always hold the inserts by the plastic.



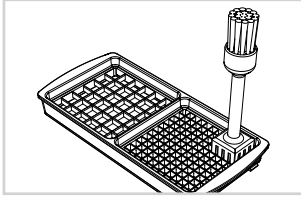
ATTENTION!

Clean the product immediately after use to avoid the build-up of germs or mould.

- Dismantle the product before cleaning.
- Do not use sharp or abrasive cleaning agents or cleaning pads.
- Allow all parts to dry thoroughly before putting them away.
- All parts without blades can be cleaned in the top basket of the dishwasher. Select an economy or standard programme. Avoid high-temperature programmes (such as sanitising or pot/ pan cycles).
- We recommend hand-washing any parts that contain blades (e.g. blade inserts, slicer insert, grating inserts) to preserve quality and sharpness over the long term.

Note: Some types of fruit and vegetables can stain the plastic parts (e.g. beets). Frequent cleaning of the collecting container in a dishwasher can affect the material's transparency. This is normal and not a cause for concern; it does not limit the functionality.

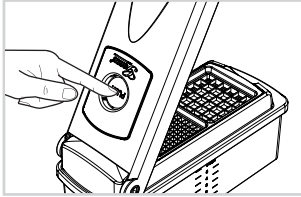
Cleaning the blade inserts



When you're cleaning the product, never touch the side with the sharp blades.

If food residue gets stuck between the blades, turn the sharp side down and carefully remove them with the cleaning brush or a dish washing brush.

Self-cleaning function



To clean the built-in pin block, press the 'Push' button on the top of the cutter top. The built-in cleaning sieve is automatically pushed downwards and removes even small pieces of food residue from the pin block.

The lid should remain open during this process. If the self-cleaning process is launched when the cutter top is closed, there must not be any blade inserts in the frame.

7 Disposal

In the event that the product and/or accessories can no longer be used, they should be disposed of with the household rubbish. It can be disposed of by the municipal waste management services.



The packaging material can be recycled. Dispose of the packaging in an environmentally friendly way and take it to your recycling site.

If you have any questions about the device or spare parts/accessories, please contact your local retailer.