

Cuisinart®

PrepExpress®
Vegetable & Fruit Chopper Set
CTG-00-VFC



Instruction Booklet

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

Failure to follow all chopping instructions, including secure placement of the blade frame into the tray or overloading the cutting grid, may result in damage to the product. Inspect the product before each use for evidence of damage or broken parts. Discontinue use of any damaged product.

INSTRUCTIONS TO CHOP

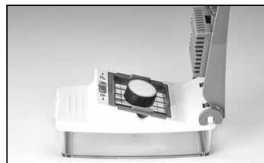
1. Make sure there is no food residue in the tray before inserting the dicing grid. Select small or large dicing blade, raise the chopper lid, and align the frame of the blade in the notches on the tray. Press the frame of the blade firmly into the notches. Slide the safety lock into the locked position. **CAUTION:** Always handle the dicing blade by the frame; dicing grid is sharp.



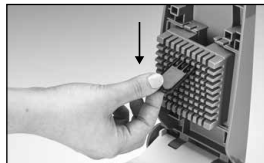
3. Position both hands on top of the lid. Push down, applying even pressure until the item is fully chopped.



2. Trim ingredients to fit on the dicing grid. Position food in the center of the grid. Do not overload the cutting surface, especially with harder foods like carrots.



4. Remove blade grid from the unit before cleaning the food guides to prevent injury. Use cleaning tool to remove any food caught in the lid's food guides or in the blade. For best results, especially when dicing soft ingredients, use the tool to clean between each use.



Note: Recommended food guide on reverse side.



SCAN NOW

for User Guide & Warranty

For your safety and continued enjoyment of the product, always read the full user guide for this product before using. The full user guide and important warranty information can be accessed using the QR code or at <https://conair.bc5.io/5/137u=CTG-00-VFC> or by calling 1-800-726-0190.

RECOMMENDED FOODS AND CUTTING THICKNESSES

SUGGESTED FOODS	SMALL DICE	LARGE DICE	THICK OR THIN LONG CUTS (FRIES) ****
Apple*	✓	✓	
Avocado	✓	✓	
Bell Pepper*	✓	✓	
Butternut Squash		✓	
Carrot	✓	✓	✓
Celery	✓	✓	
Cucumber*	✓	✓	✓
Jalapeño Pepper*	✓	✓	
Mango		✓	
Olives**	✓	✓	
Onion	✓	✓	
Peach	✓	✓	
Potato	✓	✓	✓
Tomato*	✓	✓	
Yellow Squash*	✓	✓	✓
Zucchini*	✓	✓	✓
Turkey & Ham Deli Meat***		✓	

*Place foods skin side up for best dicing.

**Olives need to be pitted. No need to trim.

***Deli meats need to be at minimum ½" thick.

****For best results with thick or thin long cuts, trim foods into 4" sections before chopping.

Note: Do not overload the cutting surface, especially with harder foods like carrots. It's best to peel harder vegetables before dicing.

IMPORTANT SAFEGUARDS
SAVE AND READ THESE INSTRUCTIONS
CAUTION: THE CUTTING BLADES HAVE VERY SHARP EDGES

Basic safety precautions should always be taken, including the following:

1. **READ ALL INSTRUCTIONS, including these important safeguards.**
2. Failure to follow all dicing instructions including proper cutting thicknesses of food, secure placement of the blade frame into the tray, or overloading the cutting grid may result in damage to the product. Inspect the product before each use for evidence of damage or broken parts. Discontinue use of any damaged product.
3. Close supervision is necessary when this vegetable chopper is used by or near children or individuals with certain disabilities.
4. Keep hands and utensils away from blades while chopping to prevent the risk of severe injury to persons or damage to the chopper.
5. Blades are extremely sharp. Handle carefully when removing or cleaning.

FOR HOUSEHOLD USE ONLY