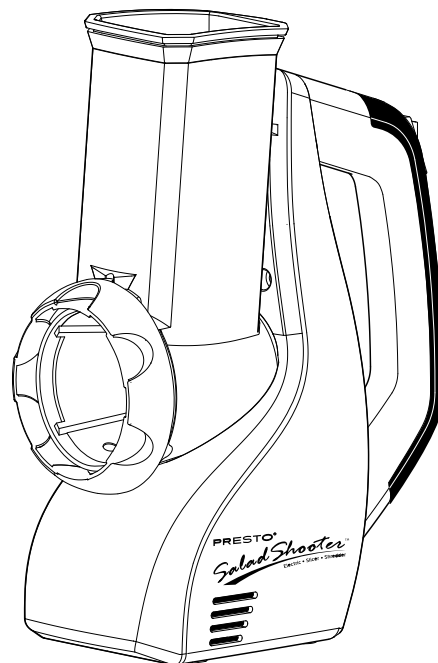


Salad Shooter®


electric slicer/shredder

- Slices or shreds vegetables, fruit, and cheese.
- Just point and shoot right where you want.
- Cleanup is easy. Dishwasher safe. Stores anywhere.



INSTRUCTIONS

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This is a  Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using this appliance.
2. To protect against the risk of electrical shock, never put the motorized base, cord, or plug in water or other liquids.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Do not operate any appliance with a damaged cord or plug, or in the event the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to the Presto Factory Service Department (see page 5) or to the nearest Presto Authorized Service Facility for examination, repair, or electrical or mechanical adjustment.
6. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
9. Avoid contact with moving parts.
10. Never feed the food through the food chamber with your hands; always use the food guide.
11. Keep fingers out of the slicing/shredding chute.
12. The metal portions of the slicing and shredding cones are sharp. Handle with care.
13. Do not use the slicer/shredder for other than intended use.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

IMPORTANT SAFETY INFORMATION

Connect the power supply cord to a polarized outlet only. As a safety feature, this appliance has a polarized plug (one blade is wider than the other). This plug will only fit in a polarized outlet one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

Getting Acquainted

Before using your electric slicer/shredder, study the diagram to the right to become familiar with the various parts of the unit and read the instructions carefully.

Before initial use, and after each subsequent use, wash all parts except the motorized base in warm, sudsy water. Wipe the motorized base with a damp cloth to clean. Never immerse the motorized base in water or any other liquid.

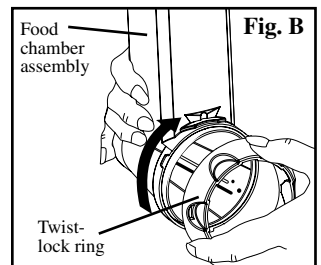
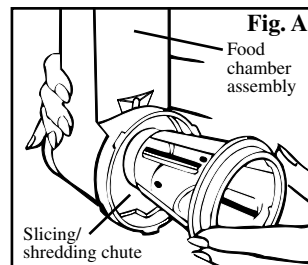
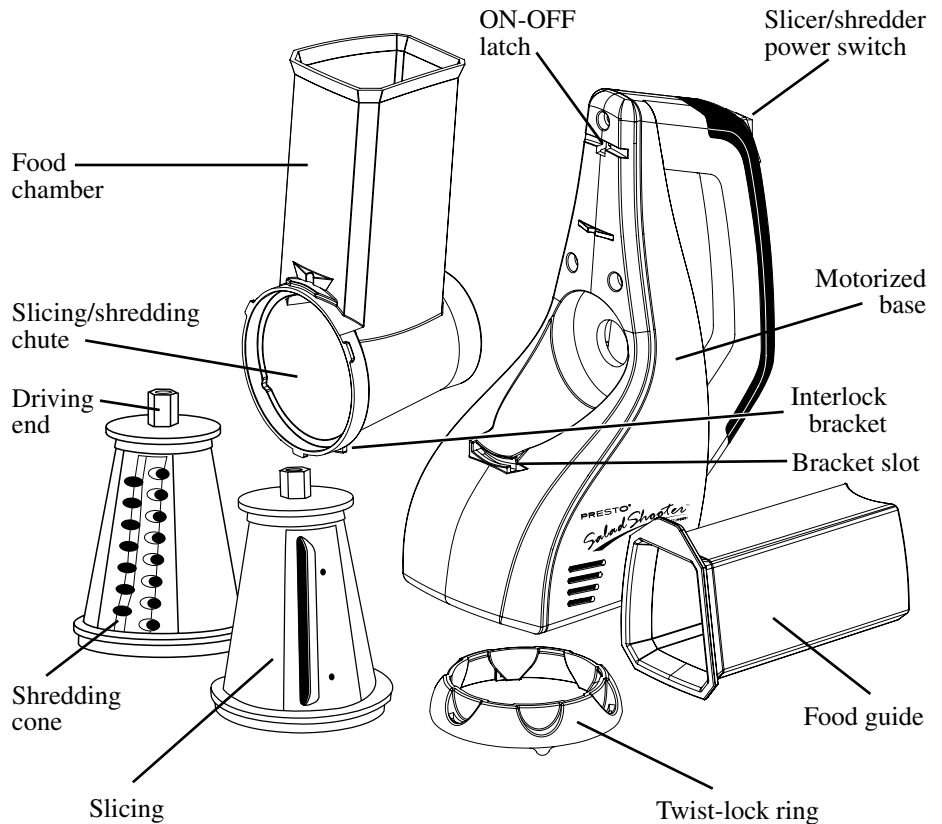
How To Use Your Slicer/Shredder

1. Select the slicing or shredding cone and insert it, narrow end first, into the slicing/shredding chute (Fig. A). Then attach the twist-lock ring by turning clockwise until it locks into place (Fig. B). The metal portions of the slicing and shredding cones are sharp. Handle with care.
2. Attach the food chamber assembly to the motorized base. With the food chamber assembly held at an angle, fully insert the driving end of the assembly into the socket of the motorized base (Fig. C). Next, while pushing the food chamber assembly firmly in towards the handle, rotate the assembly **clockwise** until it is upright and it is centered with the handle.

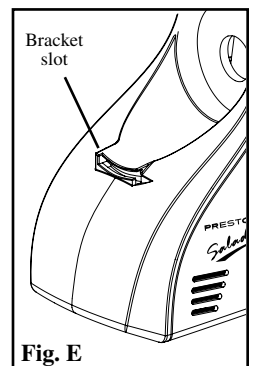
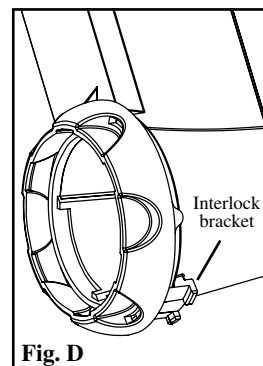
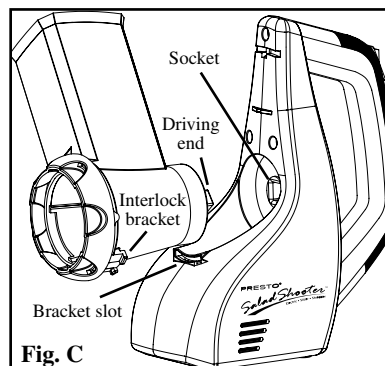
Check to be sure that the interlock bracket on the food chamber assembly (Fig. D) has been fully captured in the bracket slot located at the front of the motorized base (Fig. E). If it is not captured, the unit may not operate and the food chamber assembly will fall off the base.

3. Plug cord in and load the food chamber. For best slicing and shredding results, it is important that the food be prepared properly and placed in the food chamber as follows:

- Cut food so that it will fit easily and loosely into the food chamber. Food that does not fit loosely in the food chamber may become wedged in the food chamber and therefore will not discharge properly. If it is too large to fit loosely in the food chamber, cut it into smaller pieces.



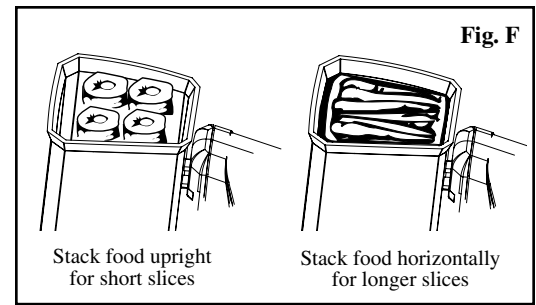
Rotate the food chamber assembly clockwise making sure the interlock bracket engages with the bracket slot.



- Stack food into the food chamber upright for short slices or horizontally for longer slices (Fig. F).

4. Begin slicing or shredding. Use the slicer/shredder power switch to turn the unit on and off. Push food through the food chamber using an even pressure on the food guide.
5. The sliced or shredded food will be discharged from the open end of the slicing/shredding chute, allowing you to easily shoot toppings right into your mixing bowl or onto your salad, pizza, or dessert so there are no extra bowls to clean.

See the Suggested Uses on page 4 for great ideas for slicing and shredding.



Helpful Hints

- ❖ All food slices and shreds better when it is fresh and firm.
- ❖ Semi-soft cheeses should be refrigerated overnight or placed in the freezer for approximately 30 minutes before shredding. Hard cheeses should be at room temperature. All unprocessed cheeses can be shredded successfully with this unit. It is not recommended that you use soft or processed cheese as it may clog the unit.
- ❖ Use light pressure on the food guide for thinner slices and shreds, and firm pressure for thicker slices and shreds.
- ❖ Certain soft fruits such as strawberries and kiwi should be firm not overripe to slice. These types of fruits can also be placed in a freezer for a few minutes before slicing.
- ❖ Some foods can be double processed; for instance, you can shred carrots and run them through again for grated carrots. Cheese can be shredded twice for grated cheese.
- ❖ Place the food upright in the food chamber until it is full and apply pressure evenly with the food guide. Failure to properly load the food chamber or to apply even pressure may result in the food falling over in the food chamber. This will result in uneven slices.
- ❖ It is normal for bits of food to remain on top of the slicing/shredding cone after you have completed slicing or shredding.
- ❖ The unit is not designed to shred onions or oranges, slice cheese or chocolate, or process meats and tomatoes.
- ❖ To avoid personal injury or damage to the unit, do not attempt to slice foods that are too hard to be cut with an ordinary knife. This slicer/shredder was not designed to chop ice or grind coffee beans. You may damage the unit.
- ❖ Plastic parts may become stained after processing certain foods such as carrots. Should the unit become stained, pour a small amount of cooking oil on a paper towel and wipe the stained area. For best results, do this as soon as a stain is noticed.

Use Guide for the Slicing and Shredding Cones:

Insert the slicing or shredding cone in the food chamber as instructed in the “How To Use” section on page 2. The metal portions of the cutting cones are sharp; handle with care.

Suggested Foods	Shredding Cone	Slicing Cone	Suggested Foods	Shredding Cone	Slicing Cone
FRUITS			VEGETABLES (CONTINUED)		
Apples	✓	✓	Mushrooms		✓
Bananas		✓	Onions		✓
Coconut	✓		Potatoes	✓	✓
Kiwi		✓	Radishes	✓	✓
Maraschino Cherries	✓		Sweet Potatoes	✓	✓
Nectarines	✓	✓	Turnips	✓	✓
Peaches	✓	✓	Zucchini	✓	✓
Pears	✓	✓	OTHER FOODS		
Strawberries		✓	Bread	✓	
VEGETABLES			Cheese	✓	
Cabbage	✓	✓	Chocolate	✓	
Carrots	✓	✓	Cookies	✓	
Celery		✓	Crackers	✓	
Chili Peppers	✓	✓	Hard-Cooked Eggs	✓	
Cucumbers	✓	✓	Nuts	✓	✓
Green Peppers		✓	Olives	✓	✓
Lettuce		✓	Pickles	✓	✓

Suggested Uses

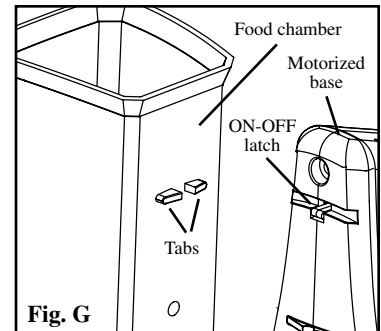
- ❖ Create beautiful fruit salads by slicing bananas, apples, peaches, nectarines, and pears.
- ❖ Turn an ordinary frozen pizza into a gourmet delight by adding your own fresh shredded cheese and sliced peppers, mushrooms, olives, onions, etc.
- ❖ Chop nuts for baking or garnishing. Crumb crackers for pie crusts or casserole toppings.
- ❖ For terrific tacos and taco dip, shred cheese and slice lettuce, olives, and onions.
- ❖ Decorate a cream topped pie or a fluffy icing cake with shredded baking chocolate.
- ❖ Make delicious, creamy coleslaw by shredding fresh cabbage and carrots.
- ❖ Shred potatoes for nutritious hash browns or potato pancakes. Slice them for delicious American fries or homemade potato chips.
- ❖ Shred hard cooked eggs for sandwich spreads, salad toppings, and deviled eggs.

For more suggested uses, visit us at www.saladshooter.com.

Questions & Answers

Occasionally my slicer/shredder will not turn on, or the ON-OFF switch works intermittently. Why is this?

Most likely the food chamber assembly is not attached properly to the motorized base. The slicer/shredder power switch is designed to work only when the food chamber is centered with the handle on the motorized base. Either the ON-OFF latch on the motorized base is not positioned directly between the two tabs on the food chamber (Fig. G) or the interlock bracket on the bottom of the food chamber assembly (Fig. H) is not positioned in the bracket slot on the front of the motorized base (Fig. I). Should the ON-OFF switch operate intermittently, check the position of the food chamber. Realign it so it is centered properly.

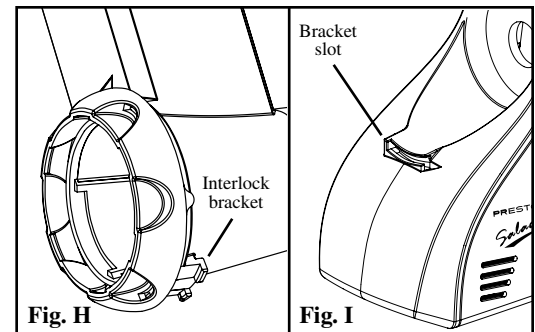


Sometimes I have trouble disengaging the food chamber assembly from the motorized base. What am I doing wrong?

You probably forgot to turn the slicer/shredder power switch off. The unit is designed with a safety switch feature which prevents the food chamber from being removed when the slicer/shredder power switch is in the ON position.

Why do I sometimes have to use a lot of pressure to get food out of the slicing/shredding chute or no food comes out at all?

Any of the following may be occurring:



1. You have packed the food chamber too tightly. Foods should fit loosely in the food chamber. Leafy vegetables, such as cabbage and lettuce, should be cut into chunks the size of the food chamber.
2. The food is not fresh and firm. All food slices and shreds better when it is fresh and firm.
3. Pieces of the fruit or vegetable may have wrapped around the cutting cone during processing or may have become wedged in the cutting cones preventing food from coming out. If this occurs, simply disconnect the unit from the outlet, remove the cutting cone, and clean out the buildup of food.
4. You may be slicing or shredding a hard vegetable, such as a sweet potato, or shredding cheese. Cheese and hard vegetables may require more pressure on the food guide. Sometimes when slicing or shredding hard vegetables or when shredding cheese, the motor may sound as if it is laboring. This is normal.

Care and Cleaning

After each use, your slicer-shredder should be cleaned thoroughly. All parts, except the motorized base, are completely immersible and dishwasher safe. Wash these parts in warm, sudsy water, rinse, and dry. If washing in the dishwasher, use the top rack or the rack farthest away from the heating element. Be sure the parts are positioned so they will not fall through the rack. The motorized base may be cleaned with a damp cloth. When removing the food chamber from the motorized base, be sure the power switch is off and the unit is unplugged (the food chamber cannot be removed with the switch in the ON position).

Never immerse the motorized base in water or any other liquid.

Note: Plastic parts may become stained after processing certain foods such as carrots. Should the unit become stained, pour a small amount of cooking oil on a paper towel and wipe the stained area. For best results, do this as soon as a stain is noticed.

Consumer Service Information

If you have any questions regarding the operation of your Presto® appliance or need parts for your appliance, **call our Consumer Service Department** weekdays 8:00 AM to 4:30 PM (Central Time) **at 1-800-877-0441** or write:

NATIONAL PRESTO INDUSTRIES, INC.

Consumer Service Dept., 3925 North Hastings Way, Eau Claire, WI 54703-3703

You may also contact us at our website **www.GoPresto.com**. Inquiries will be answered promptly by telephone, letter, or email. When writing, please include a phone number and a time when you can be reached during weekdays if possible.

Any maintenance required for this product, other than normal household care and cleaning, should be performed by our Factory Service Department or any Presto Authorized Service Station. Be sure to indicate date of purchase and a description of defect when sending an appliance for repair. **Send appliances for repair to:**

CANTON SALES AND STORAGE COMPANY

Presto Factory Service Dept., 555 Matthews Drive, Canton, MS 39046-0529

Appliances may also be repaired at any Presto Authorized Service Station. Check your yellow pages for Service Stations near you.

The Presto Factory Service Department and Presto Authorized Service Stations are equipped to service all PRESTO® appliances and supply genuine PRESTO® parts. Genuine PRESTO® replacement parts are manufactured to the same exacting quality standards as PRESTO® appliances and are engineered specifically to function properly with its appliances. Presto can only guarantee the quality and performance of genuine PRESTO® parts. "Look-alikes" might not be of the same quality or function in the same manner. To ensure that you are buying genuine PRESTO® replacement parts, look for the PRESTO® trademark.

PRESTO® Limited Warranty

This quality PRESTO® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. To obtain service under the warranty, return this PRESTO® appliance, shipping prepaid, to the Presto Factory Service Department or to the nearest Presto Authorized Service Station. When returning a product, please include a description of the defect and indicate the date the appliance was purchased.

We want you to obtain maximum enjoyment from using this PRESTO® appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse or misuse will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto's personal pledge to you and is being made in place of all other express warranties.

NATIONAL PRESTO INDUSTRIES, INC.

Eau Claire, WI 54703-3703