RECIPES

FRENCH FRIED POTATOES
Peel 1 potato per person. Slice using the *Thick Julienne* setting. Keep in a bowl of water until ready to fry. Heat oil for deep-frying to 380 degrees. Work in 1 potato size batch, pat potato sticks dry with a paper towel and fry for 5 minutes until golden brown. Drain on paper towel and serve. If made in advance, you can keep fries warm in a low oven, or reheat them in frying oil for 1 minute. Salt, if desired, and serve.

SHOESTRING FRIES
Peel 1 potato per person. Slice using the *Thick or Thin Julienne* setting. Follow the directions for French Fries, but deep fry for 2 minutes, until golden brown. You can keep them warm in a low oven, but do NOT refry. Salt, if desired, and serve.

POTATO CHIPS
Peel 1 potato per person. Slice using the *Thin Slice* setting. Follow the directions for French Fries, but deep fry for 4 minutes, until light golden. Salt, if desired, and serve.

BEER BATTERED ONION RINGS
Mix well ¾ teaspoon salt, ¼ teaspoon pepper, 1 teaspoon vegetable oil, ½ cup of flour and ¾ cup beer. Cover and let rest for at least 2 hours. Peel 1 large onion. Slice onion using the *Thick Slice* setting. Heat oil for deep-frying to 350 degrees, stir batter. Coat individual rings of onion with batter and place into hot oil in batches. Turn rings after 1 minute. Continue frying for 1 more minute, until golden brown. Drain on paper towel. Salt, if desired. Serves 4.

COLORFUL COLE SLAW
Slice ½ head green cabbage and ½ head red cabbage using the *Thin Slice* setting. Peel 3 carrots and slice using the *Thin Julienne* setting. Toss vegetables with a dressing of ½ cup mayonnaise, 2 tablespoons brown sugar, 2 tablespoons white vinegar, 1 tablespoon black pepper, ½ teaspoon salt and 1 teaspoon Dijon mustard. Serves 8.

POTATOES O'BRIEN
Peel 2 potatoes and chop using *Thick Julienne* setting. heat ¼ cup vegetable oil in a large, heavy skillet. Add potatoes and sauté for 15 minutes, stirring occasionally, until they begin to brown. Meanwhile, dice ½ onion and 1 bell pepper using *Thin or Thick Julienne* setting. Add to potatoes, along with ½ teaspoon black pepper and ½ teaspoon salt. Sauté 5 more minutes until vegetables are soft. Serves 2.

CUCUMBER SALAD
Slice 2 cucumbers and ½ onion using the *Thin Slice* setting. Toss with a dressing of ½ cup water, ½ cup white vinegar, 1 teaspoon salt and 2 teaspoons sugar. Refrigerate for at least 2 hours. If desired, stir in minced parsley or dill before serving. Serves 4.

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Stainless Steel Blades

PRO I SMART

Simple, Sensible, and Easy to Use

THE BEST Slicer/julienne/ dicer/chopper & french fry maker

Instructions & Recipes

8664D

CONGRATULATIONS

You have selected one of the most versatile kitchen tools ever invented.
Please read all instructions carefully before use and keep this booklet for future reference.

IMPORTANT SAFETY TIPS

1. Before using the slicer, please read all of the instructions.
2. The METAL BLADES ARE VERY SHARP! NEVER TOUCH THE METAL BLADES.
3. Keep out of reach of children.
4. ALWAYS USE THE SAFETY HOLDER. Never hold food with your fingers.

THE METAL BLADES ARE VERY SHARP!
HANDLE WITH EXTREME CAUTION!

CLEANING

Clean with warm soapy water immediately after use. Rinse the slicer and the safety holder under warm water.

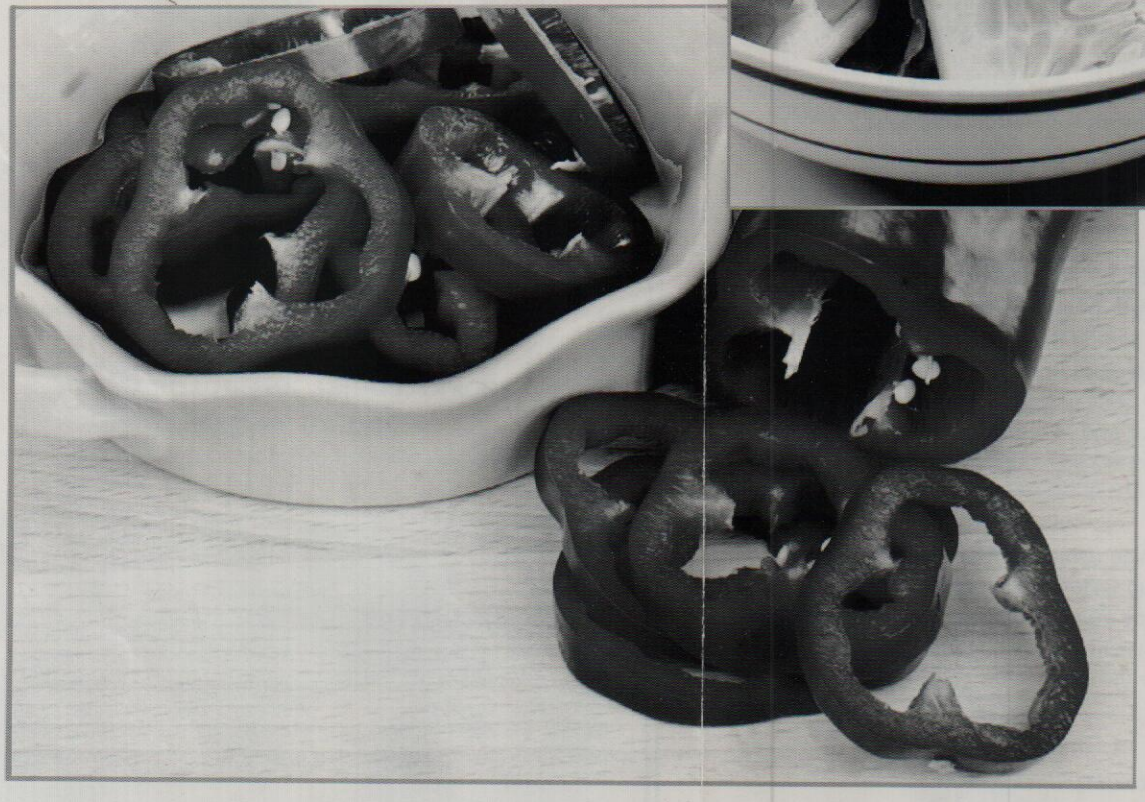
BE CAREFUL – DO NOT TOUCH THE METAL BLADES.

This slicer is top-rack dishwasher safe.

Keep out of reach of children

This slicer comes as only two parts.

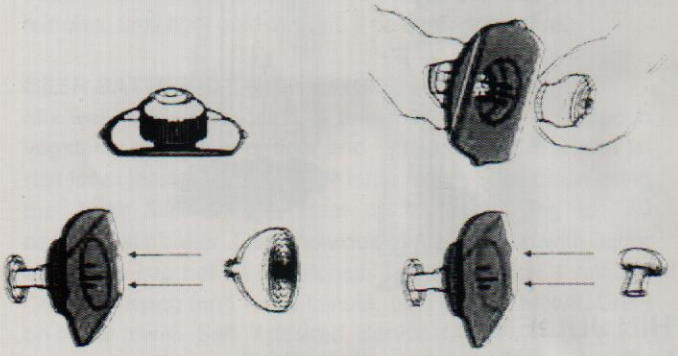
1. The main frame with horizontal cutter, blade, blade dial and blade shield.
2. The Safety Holder - *must be used at all times*



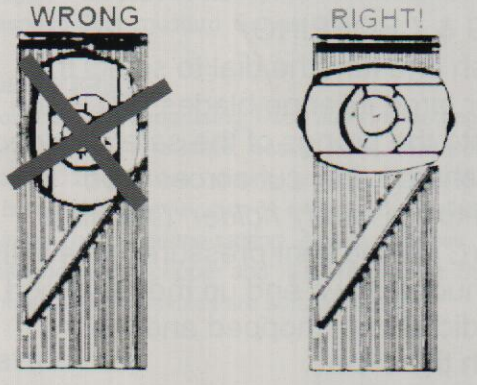
SAFETY HOLDER

The unique design of the *Safety Holder* allows you to slice fruits, vegetables, meats and cheese with virtually no food waste, while protecting your fingers from the sharp metal blades. Prepare foods for slicing by peeling, if desired. Leave root ends intact on vegetables such as onion, cabbage and celery. Some fruits will need to be halved and pitted.

Place food onto the stainless steel prongs of the *Safety Holder*; this will push up the *Safety Holder*'s handle. For smaller foods, such as radishes and mushrooms, place food onto a plate or cutting board and push the *Safety Holder* down onto food; *this will drive the food up onto the prongs and push up the Safety Holder's handle.* You will be slicing horizontally across the food therefore an onion is placed onto the prongs at its root end while a mushroom is placed on its side.



Place the *Safety Holder* across the *slicer* with your fingers around the center circle. *(The Safety Holder is held so that it is wider than the slicer - see image below.)*



Using light pressure, slide the *Safety Holder* down past the blades and back up to the top of the frame. Continue with this down and up motion until food is sliced. Then with one finger, press down on the pushed-up-handle; this will release the portion of the food that is on the prongs. Continue the down and up slicing motion until the handle is all the way down and the food is sliced.

Stainless Steel Blades

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Simple, Sensible, and Easy to Use

LIFETIME GUARANTEE

We guarantee all of our products to last you for a life of use. If any of our products should ever not work properly, become damaged or dull even if the damage is your fault TT Trading will send you a replacement ABSOLUTELY FREE

Please visit: www.twintowerstrading.com for instructions on returning damaged product to us for replacement.

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THIN SLICES

(A) Push and turn the dial. (B) Place food onto the prongs of the *safety holder*. (C) Using light pressure, slice with a continuous down and up motion. Slices will fall beneath the slicer.

SUGGESTED USES

Slice thin potatoes for homemade chips, cabbage for cole slaw and lemons or limes for garnish!

THICK SLICES

(A) Push and turn the dial. (B) Place food onto the prongs of the *safety holder*. (C) Using light pressure, slice with a continuous down and up motion. Slices will fall beneath the slicer.

SUGGESTED USES

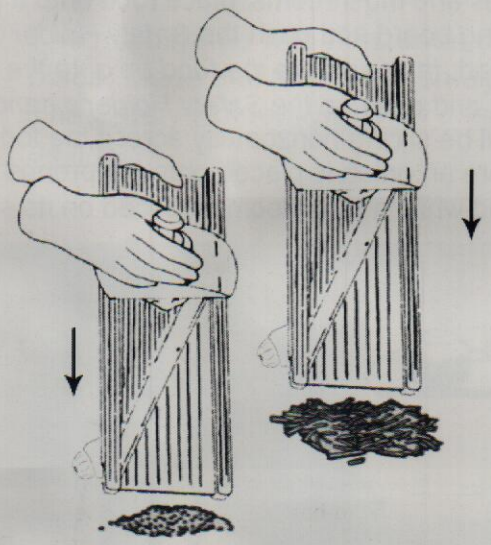
Slice thick tomatoes for salads, onions for onion rings and apples for pie!

THICK JULIENNE

(A) Push and turn the dial. (B) Place food onto the prongs of the *safety holder*. (C) Using light pressure, slice with a continuous down and up motion. Julienne strips will fall beneath the slicer.

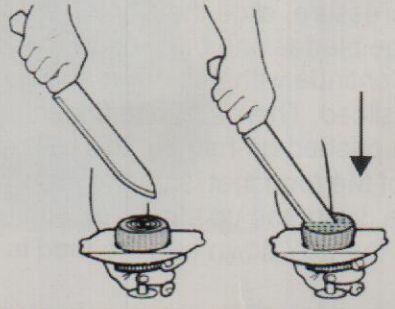
SUGGESTED USES

Thick or thin, Julienne cuts are great for potatoes to make French fries, hard cheeses, carrots, cucumbers, zucchini and more!



THIN JULIENNE

(A) Push and turn the dial. (B) Place food onto the prongs of the *safety holder*. (C) Using light pressure, slice with a continuous down and up motion. Julienne strips will fall beneath the slicer.

DICING & CHOPPING

(A) Push and turn the dial to select the small or large julienne blades. (B) Place food onto the prongs of the *safety holder*. With a sharp knife, cut across food parallel to the *safety holder* (see image below). (C) Using light pressure, slice with a continuous down and up motion. Food will be diced and chopped and will fall beneath the slicer.