Paderno World Cuisine
Flat Sheet Cutter

The Paderno World Cuisine Flat Sheet Cutter creates continuous, flat, thin sheets from solid vegetables and fruits which can be used for a variety of creative, layered dishes, such as blossom fruit tarts, or for a unique twist on wraps and spring rolls. Vegetable sheets also offer healthier alternatives to traditional high-carb ingredients, such as pasta sheets, crepes and tortillas.

FOR BEST RESULTS:
• Always use the correct attachment, based on the type of fruit or vegetable that is being cut. The pronged attachment is designed to hold solid foods, such as potatoes, beets and carrots, while the winged attachment (stored beneath the carriage) holds soft or seeded foods, such as zucchinis, cucumbers, apples and daikon radish.
• Begin spinning the handle before blade makes contact with food in order to create momentum. During use, hold carriage in place gently, yet firmly, and without pulling toward food. Excessive force will cause the plastic food attachment to strip the interior of food, interrupting the overall turning motion and cutting.
• If blade becomes stuck while cutting, stop turning, push carriage slightly away from food, and then re-start the turning and cutting process.
• If food strips while turning, remove food from machine, cut away damaged portion, and then re-attach. Re-start turning and cutting process.

IMPORTANT:
For safety and ease of use, read instructions thoroughly and carefully before first use. Be sure to become familiar with each component and always handle blade with caution as it is extremely sharp. Keep out of reach of children.
Overview

- The Flat Sheet Cutter comes with a 1.2mm flat cutting blade, two plastic food attachments (one pronged and one winged), a hollow, stainless steel centering rod, and a cleaning brush for the rod. All parts are top-rack dishwasher-safe.

- The Flat Sheet Cutter works best with fruits and vegetables that have solid flesh. Delicate foods, such as tomatoes, or small foods, such as radishes, are not recommended. Narrow foods, such as carrots, should have a minimum width of approximately 1 1/2in.

- If necessary, cut food down to an approximate 3 to 3 1/2-in length. Otherwise, food may be too difficult to insert onto the plastic food attachment.

Food Recommendations: solid/firm vegetables and fruits, including apples, pears, cucumbers, potatoes and zucchini. For best results, food should be between 1 1/2in to 3in wide, approximately, and as firm and symmetrical as possible.

Not Recommended: hard, oversized food, such as butternut squash, small food, such as strawberries, or any soft, overripe food.
To Assemble and Use:

Step 1. Remove the carriage with cutting blade, the stainless steel centering rod and cleaning brush, and set aside.

Step 2. Secure base onto a smooth, non-porous worktop by pressing down firmly on each suction foot. Moisten suction feet slightly for a better grip, if necessary.

Step 3. Insert the turning handle into the outer right-side opening of the base and press firmly into place.

Step 4. Select appropriate attachment for food being cut. Use the pronged attachment for solid foods, such as potatoes, apples and sweet potatoes, and the winged attachment for soft foods with seeds, such as zucchini and cucumbers.

Note: the Flat Sheet Cutter comes with one plastic food attachment inserted in place, while the secondary plastic food attachment can be found stored beneath the carriage.

Step 5. Align the small knobs found in the interior of the plastic food attachment with the indentations along the mounting button on the right side of the base. Secure the twist-lock mechanism by holding the attachment and turning the handle clockwise, about an eighth of a turn.

Step 6. Cut ends off food so that each side is flat. (If necessary, cut to approximately 3 or 3.5 inches in length, in order to ensure that food can be mounted onto the plastic food attachment.) Center one cut end on the selected attachment, and then insert the stainless steel centering rod into the opposite end of food to secure into place.

IMPORTANT: when using zucchini or cucumbers, always insert the cut, outer edge of the vegetable onto the winged plastic food attachment. The seeded centers of these are soft and may be difficult to turn without stripping.

When working with sweet potatoes, choosing a small size would yield best results, as a large vegetable may be difficult to spin effectively, and could cause stripping.

Step 7. Reinsert carriage with cutting blade.

Step 8. Begin spinning the handle in a clockwise direction while slowly bringing the carriage forward; press blade against mounted food. Hold carriage in place gently, yet firmly, and without pulling toward food. Excess pressure will cause the plastic food attachment to strip the interior of food, preventing spinning and cutting.
To Disassemble:

Step 1. Remove the carriage with cutting blade, being careful to keep hands away from the sharp blade.

Step 2. Unlock blade by pushing in firmly on the rounded edge of the blade frame. Carefully remove by sliding out from the right side, avoiding contact with the sharp blade.

Step 3. To remove the remaining food core and the stainless steel centering rod, hold food core firmly and pull the rod straight out to the left.

Step 4. To unlock and remove the plastic food attachment, hold attachment in place and turn the handle counter-clockwise, about an eighth of a turn.

Step 5. The handle can be removed by pulling straight out to the right.

To Clean:

- All components of the Flat Sheet Cutter can be washed manually with warm water and standard dish soap, or in the top rack of a dishwasher. (Water temperature must not exceed 150 °F). Do not use corrosive cleaning agents.

- A cylindrical cleaning brush is included to thoroughly clean the interior of the stainless steel centering rod.

- Wash immediately after use to avoid staining. If staining does occur, dry affected area thoroughly and pour a few drops of cooking oil over the stain. Rub with a paper towel and then wash with water and dish soap.

To Store:

- Reinsert clean blade into the carriage by sliding the rounded edge of the blade frame in from the right side. Secure into place by pressing in firmly.

- One plastic food attachment can be kept in place on the mounting button, and the second attachment can be kept inside the bottom of the carriage.

- The stainless steel centering rod and turning handle can be stored in place, or put away separately.

WARNING: Please note that the stainless steel blade is very sharp. Keep fingers away from the blade at all times and hold the plastic sides only!

For inquiries, please contact Customer Service at info@world-cuisine.com or by calling (877) 778-2711.

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