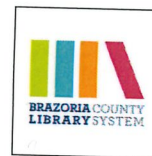


SLICER/SHREDDER ATTACHMENT

Brazoria County Library System
401 E. Cedar Street
Angleton, Texas 77515

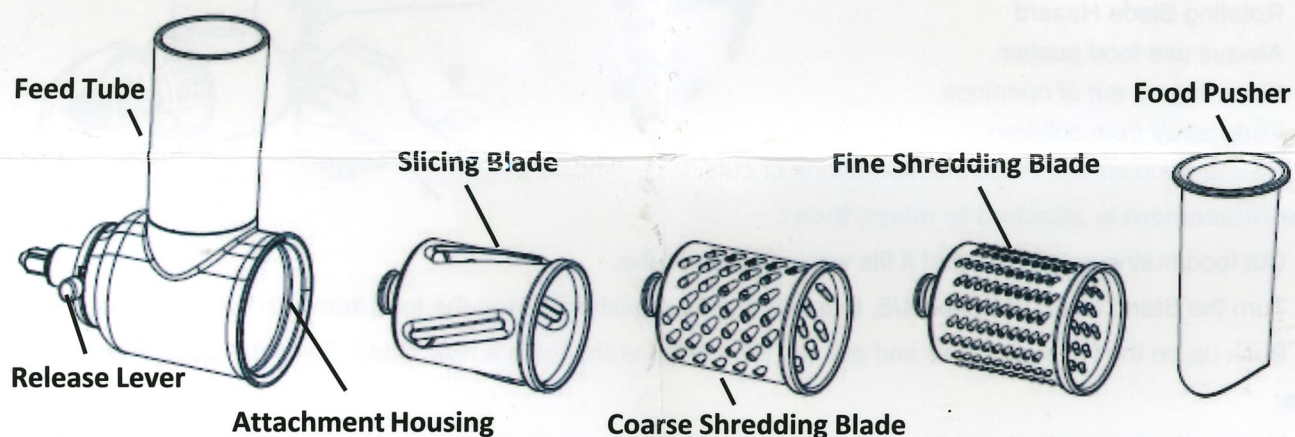


Important Safeguards

When using this attachment, basic safety precautions should always be followed including the following:

1. For operation of stand mixer, refer to its operation instruction when you bought machine from its related sellers.
2. Close supervision is necessary when any appliance is used by or near children.
3. Avoid contacting moving/rotating parts. Keep hands, utensils or other objects away from the attachment with shredding, and slicing blades, or moving parts while it is in operation to reduce the risk of severe injury to persons or damage to the attachment.
4. Do not use the mixer and this attachment outdoors. This product is designed for household use only.
5. Never feed food by hand after the food reaches feed tube. Always use food pusher.
6. Blades are sharp. Handle carefully, when inserting or removing blades or cleaning.
7. Do not remove food until Stand Mixer is OFF and the blade stops.
8. Never leave this attachment to work unattended while the stand mixer is running.

Parts Name and Accessories

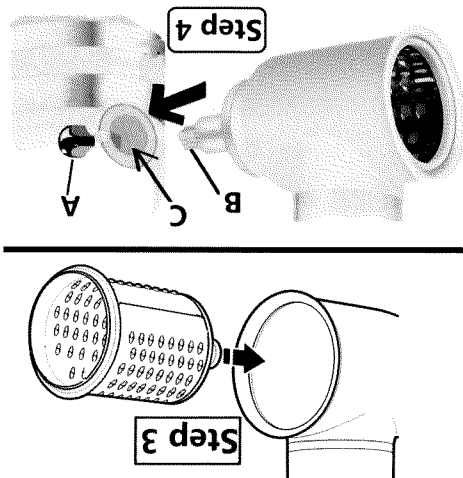


PARTS	SUGGESTED FOODS	SPEED
Slicing Blade	carrots, cucumber, zucchini potatoes, cabbage, radish, celery, onion(slice/cutting)	4-5
Coarse Shredding Blade	cabbage, zucchini, potatoes (Shredding)	
Fine Shredding Blade	Ideal for root vegetables and green vegetables to be consumed raw, to shred almonds and nuts for baking (grating)	

Note: Any question or need support, please contact us via Sales Channel

To Attach Slice/Shredder Attachment To Stand Mixer

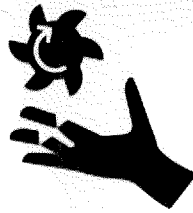
1. Turn Stand Mixer speed control to OFF and unplugged.
2. Loosen fully the attachment knob(A) by turning it counterclockwise.
3. Slide the blade you want to use into the attachment housing. You will hear a click when the blade snaps into the place properly on the drive shaft (as right picture).
4. Insert the attachment shaft housing(B) into the attachment hub (C), making certain that attachment power shaft fits into square hub socket. It may be necessary to rotate the attachment back and forth. When the attachment is proper position, the pin on the attachment housing will fit into the notch on the hub rim.
5. Tighten the attachment knob by turning it clockwise until that attachment is completely secured into mixer, make sure that hub knob is properly seated in the retention hole in the attachment.



To Operate Slice/Shredder Attachment

⚠ WARNING

1. Rotating Blade Hazard
2. Always use food pusher.
3. Keep fingers out of openings.
4. Keep away from children.
5. Failure to do so can result in amputations or cuts.



After Attachment is attached to mixer, then :

1. Cut food/fruit/vegetable so that it fits within the feed tube.
2. Turn the Stand Mixer to Speed 4/5, then use the food pusher to feed the food item into the feed tube.
3. Push up on the Release Lever and pull out the blade for changing a new blade. Refer to Above Picture.

Note:

1. In case if mixer motor head become hot, suggest stop running after every 5 minutes to let mixer cool down before next operation.
2. For best results, feed only one item at a time into the feed tube (ex. carrot).
3. Do not feed items into the feed tube by hand; always use the food pushers. If food remains in the Slicer/Shredder attachment after running, turn the Stand Mixer to "0" (Off), remove the remaining items, and place back into the feed tube to shred or slice again.

To Clean This Attachment

Must Hand Wash for all parts. Do not wash in Dishwasher! For best cleaning, rinse blades immediately after use. Suggest putting the parts in warm, sudsy water for minutes before washing, clean with soft brush or cloth. Recommend dry them thoroughly after wash, in order to keep them not discolor and stay in peak condition.

Remark: This Slice/Shredder Attachment is designed for Kitchen-Aid Stand Mixers, but Kitchen-Aid® are registered trademarks of their respective owners and are not endorsing, sponsoring or associated with our brand.