



ROYAL
PRESTIGE®

Owner's Manual

ROYAL CUTTER™



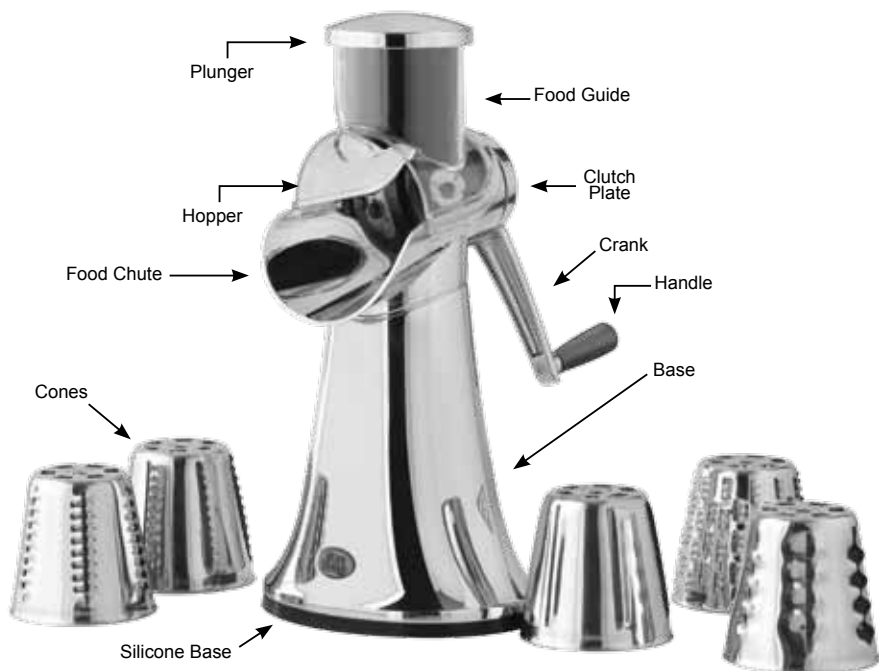
Congratulations on your decision to purchase the Royal Cutter!

Your Royal Cutter is a precision engineered yet simple to use kitchen tool that allows you to slice and grate all types of foods including vegetables, fruits, crackers, cheese, hard sausage, and various meats. The manually operated Royal Cutter is easy to turn and gives you complete control over the speed of the machine and the size of the processed pieces of food. It features a quality chrome plated base and handle assembly, and the five cutting cones included are constructed of stainless steel for everlasting efficiency and protection.

The purpose of this instruction manual is that you obtain the maximum performance from your Royal Cutter.

Please be sure to read this manual carefully





Carefully remove all the parts of your Royal Cutter from the box.

CAUTION:

The edges of the cutting cones are very sharp. USE EXTREME CARE WHEN HANDLING.

- Before first use, thoroughly wash unit. See “Care and Cleaning” on page 6.
- Place Base and Food Chute assembly on a flat, stable surface. Align tabs on the inside of the Hopper with the slots on the outside of the Food Chute and push down firmly until the Hopper snaps into place. The Hopper with its built-in Food Guide helps to position foods properly against the cone to ensure the best cutting results.

The unique wedge shaped plunger is used to push the food through the Hopper, so you can keep your fingers away from the sharp cutting slots of the cones.

The cutting cones are stored inside the Base and Food Chute assembly. Simply remove the silicone base and select the desired cone.

- To attach cutting cones, hold the cone by the curved rim of the open end and place center

hole in cone on center pin of clutch plate. Push in the button located on the back of the clutch plate and rotate the cone until the three tabs align with the holes in the cone. Release the button and rotate the handle to make sure that it turns easily and the cone is secure. To remove cone, press the button located on the back of the clutch plate and pull cone out.

CAUTION:

This is a precision cutting instrument and the edges of the cutting cones are very sharp. USE EXTREME CARE WHEN HANDLING.

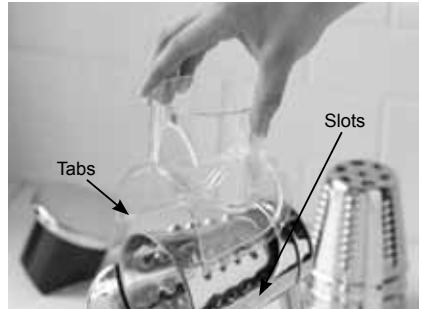
- Place a bowl directly under the front of the Royal Cutter below the Food Chute to catch the food.
- Cut food to size and place in the Hopper. DO NOT feed food with your hand. DO NOT use a “baseball bat” grip. Push food down with the Plunger using constant pressure while turning the handle to activate the cutting mechanism.
- Thoroughly clean after each use. See “Care and Cleaning” on page 6.

Hopper and Food Guide Assembly:

The Hopper and Food Guide have been designed to make cutting easier than ever, enabling you to make perfect cuts of fruits and vegetables while reducing waste.

Attach the Hopper and Food Guide to the Base and Food Chute assembly by aligning the tabs on the inside of the Hopper with the slots on the outside of the Food Chute and push down firmly until the Hopper snaps into place. To remove, place your thumb against the inside wall of the Hopper above the tabs and push outward. The tabs will release from the slots and you can lift the Hopper and Food Guide assembly away. Do not twist or pull Hopper upward.

To ensure even cuts, guide the food directly into the cone, holding it upright and perpendicular to the cone, next to the front edge of the food guide. Exert downward pressure as you turn the handle. Turn the handle at varying speeds to find the cut that is right for you.



Hopper and Food Guide



Food Guide and Plunger

Helpful Hints:

Use fresh, crisp foods for best results.

For soft foods like hard boiled eggs or soft cheese, gently press food against the cone while slowly turning the handle.

Cutting Cones:

For your convenience and ease of use, the cone number is stamped on the bottom of each cone.

BE VERY CAREFUL: The edges of the cutting cones are very sharp.

The cutting cones are quality-constructed of stainless steel to hold the sharpest cutting edge possible. Always handle with care. Do not leave cones soaking in water, or stack them together when wet. Wash, rinse, and thoroughly towel-dry the cutting cones immediately after use. For added convenience, the cones can be stacked and stored inside the Base and Food Chute assembly. As with other fine cutlery, the keen cutting edge of the stainless steel cones may show signs of discoloration or corrosion if not thoroughly towel-dried. If this should occur, simply remove the discoloration or corrosion with a Scotch-Brite® or similar mild scouring pad.

No. 1 Shredder - Use for fine shredding or grating of hard foods like beets, carrots, turnips, potatoes, crackers, dry bread, frozen foods, coconut, chocolate, hard cheeses. Wash and drain fruits and vegetables before shredding. Do not peel. Vitamins and minerals are contained in the skins or just under the skins of many fruits and vegetables. Use the Shredder cone for preparing foods for babies and soft foods for special diets.



No. 2 Stringer - Use for preparing julienne strips or stringing a variety of foods like potatoes, vegetables, onions, celery, cheeses, fruits. No need to peel potatoes – just wash them and use the cone for making shoestring potatoes. Leave the peel on apples to add more color to your dishes. Cuts soft cheese to macaroni-size, which is perfect for salads or quick melting to flavor another dish.



No. 3 French Fry Cutter - Designed for potatoes and other firm vegetables like carrots, beets and turnips, which become the perfect size for fast cooking. Wash and drain potatoes but do not peel. Place potato firmly into the Hopper and turn crank for perfect, fast french fry cuts. Fresh french cut apples, pears, peaches or melons are an attractive addition to any salad.



No. 4 Slicer - Makes quick work of big slicing jobs. For instance, onions for burgers or sandwiches, cucumbers for pickles or salads, potatoes for potato chips, and cabbage for sauerkraut and slaw. It can also make quick work of radishes and carrots.



No. 5 Waffler - Attractive cuts make fresh fruits and vegetables very appealing. Try apples, bananas, beets, carrots, sweet potatoes, cucumbers, cabbage, and potatoes. Most fruits and vegetables do not require peeling (exceptions include bananas and sweet potatoes). Cut apples in half and remove the core, but do not peel. The waffle red edges of the apple slices add color and interest to pies and fruit salads, or can be used as an attractive garnish. Cabbage cut with the Waffler has an interesting texture for coleslaw.



Care and Cleaning:

It is recommended you DO NOT wash any part of your Royal Cutter in the dishwasher.

Before first use and after each subsequent use, thoroughly clean your Royal Cutter with a damp, soapy cloth and rinse with warm water. To retain the mirror like finish, dry with a soft cloth. As with any high quality cutlery, dishwasher use is not recommended as the harsh detergents can dull the cutting cones and the overall finish of the unit.

Hopper: To remove, place your thumb against the inside wall of the Hopper above the tabs and push outward. The tabs will release from the slots and you can lift the Hopper and Food Guide assembly away. Do not twist or pull Hopper upward. The Hopper can be washed with warm soapy water and towel dried.

Cutting Cones: Cones are easily cleaned by holding them under warm running water immediately after use. Do not leave cutting cones in water or stack them together when wet. Thoroughly towel-dry the cutting cones immediately after you wash them. As with other fine cutlery, the keen cutting edge of the stainless steel cones may show signs of discoloration or corrosion if not thoroughly towel-dried. If this should occur, simply remove the discoloration or corrosion with a Scotch-Brite® or similar mild scouring pad.

CAUTION:

This is a precision cutting instrument and the edges of the cutting cones are very sharp. USE EXTREME CARE WHEN HANDLING.

Base and Food Chute Assembly: Do not immerse the Base and Food Chute assembly in water as it may eventually destroy the sealed bearing. Simply wipe with a damp cloth as directed above. Do not wash the Base and Food Chute assembly in the dishwasher.



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