

SLICE 'N' FUN[®]

FORCE-LINK

User Guide

Tandon 51 LLC
Los Angeles CA 90015
US patent pending
SKU number: 10051
Designed in USA
Made in China



Quick Setup Guide

Unboxing

Open the box and remove the Slice N Fun. Pull the front edge of the box towards you to pull out the two tabs and open the box.



Counter Surface Selection

The Slice N Fun comes pre-assembled with 4 suction cups. (A spare suction cup is included inside the box. Please keep it away in a safe place). The Slice N Fun base can be permanently setup on your counter using the suction cups.



Suction Cups

A clean, dry and non-porous counter surface is required for the suction cups to work. Suction cups will work on surfaces like smooth tile*, granite, glass, marble, steel or any other hard smooth surface.

Suction cups will NOT work on textured tiles/tops or unpolished wood surfaces.

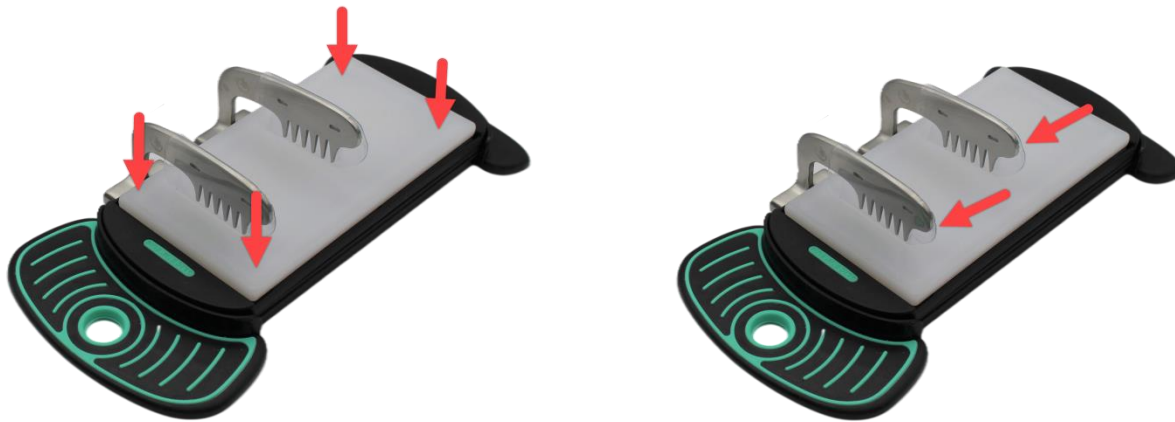
When the suction cups get dirty they will not work and will need cleaning- See wash & care instructions on how to clean.

***For a tiled countertop ensure that the suction cups are not placed on the borders between tiles.**

Counter Surface Preparation

Wipe Clean the counter surface with a liquid based cleaner and water. Dry the counter surface with a paper towel or lint free cloth. Make sure there is no oil or residue on the counter surface.

With one hand place the Slice N Fun on the desired area of the counter with suction cups facing down. Push down all around the white cutting board to ensure proper suction to the counter. Remove the two clear covers from the fork holders.



Remove the ingredient tray from its box. Line-up the two openings on the ingredient tray with the two forks and simply place the ingredient tray in place around the cutting board.

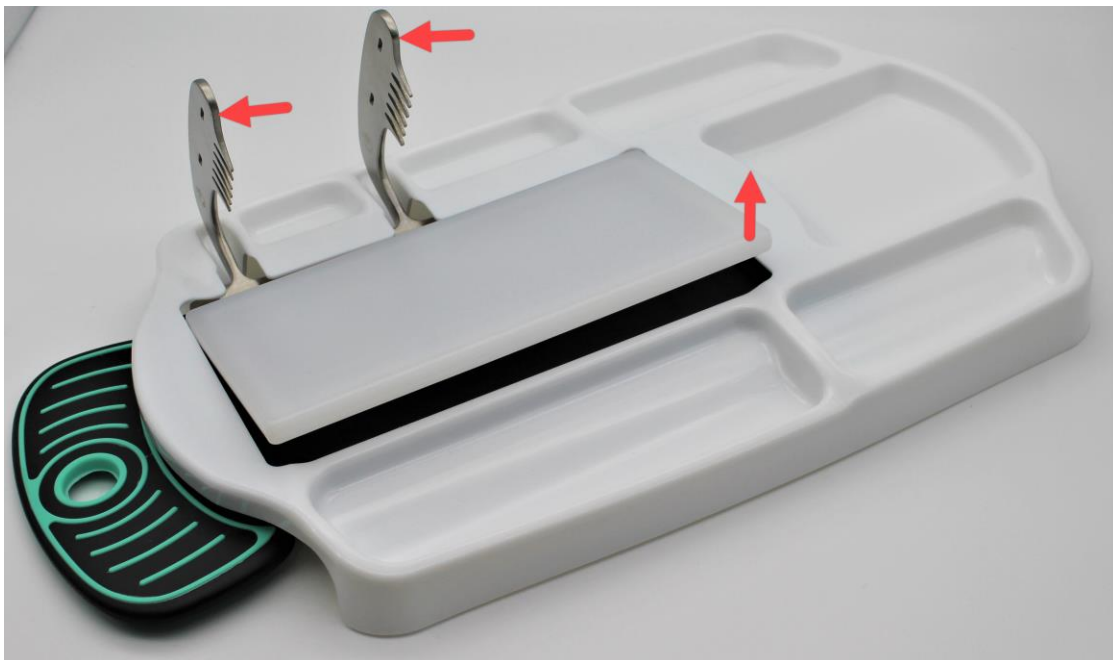




Now you are ready to use your Slice N Fun!

How to change different cutting boards

Using your thumb, push on the nose area and simply move the fork holders up. Lift the white plastic cutting board to remove it out of the base using your fingers. Use the right side for lifting out to avoid hitting the fork teeth with your hand.



Wood Cutting board

Remove the wood cutting board from its packaging and simply place it in the base.



Cutting board with pins

Remove the cutting board with pins from its packaging and simply place it in the base.



Force Link Operation

Force Links bite and hold food down firmly on the cutting board using a friction hinge system. Teeth are the same sharpness as a fork we use at home for eating. This is done to prevent injury.

A sharp knife is required for proper operation of this device. A dull knife will apply too much force and end up pushing the vegetables out of the prongs instead of cutting them.

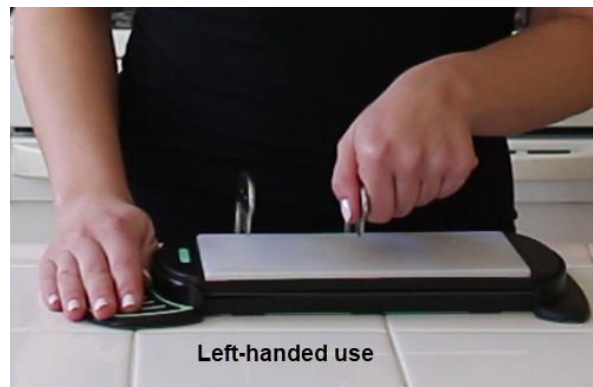
Force Links can be moved up and down with one hand, a round comfortable nose area is provided on the fork holder design for this purpose.

There are three different ways to operate the Force Links on this device.

- a. One-handed – use either hand



- b. Two-handed, use side palm grip, to keep helping hand away
Use right hand or turn unit 180 degrees to use left hand



- c. Use the included lifter and hook the tabs into the holes on the fork holder. Make sure to keep the hand straight when moving the fork holders up and down.



The two included silicone mats provide **stability** to the cutting board assembly and prevent it from moving while cutting food

They feature a non-slip pattern to help boost your grip to remove lids.*



***To ensure proper stability, you must put the two silicone mats back UNDER the cutting board and the drip tray before cutting food.**

Recommended Tools

For best results with the Slice N Fun cutting board we recommend (NOT included in our collection):

1. Tramontina* micro-serrated knife (or similar with a pointed tip and micro-serrated edge). The micro serrated edge never needs to be sharpened.



2. Victorinox* fixed blade potato peeler (or similar with offset angle). The handle with an offset angle makes it more convenient to use with the Slice N Fun.



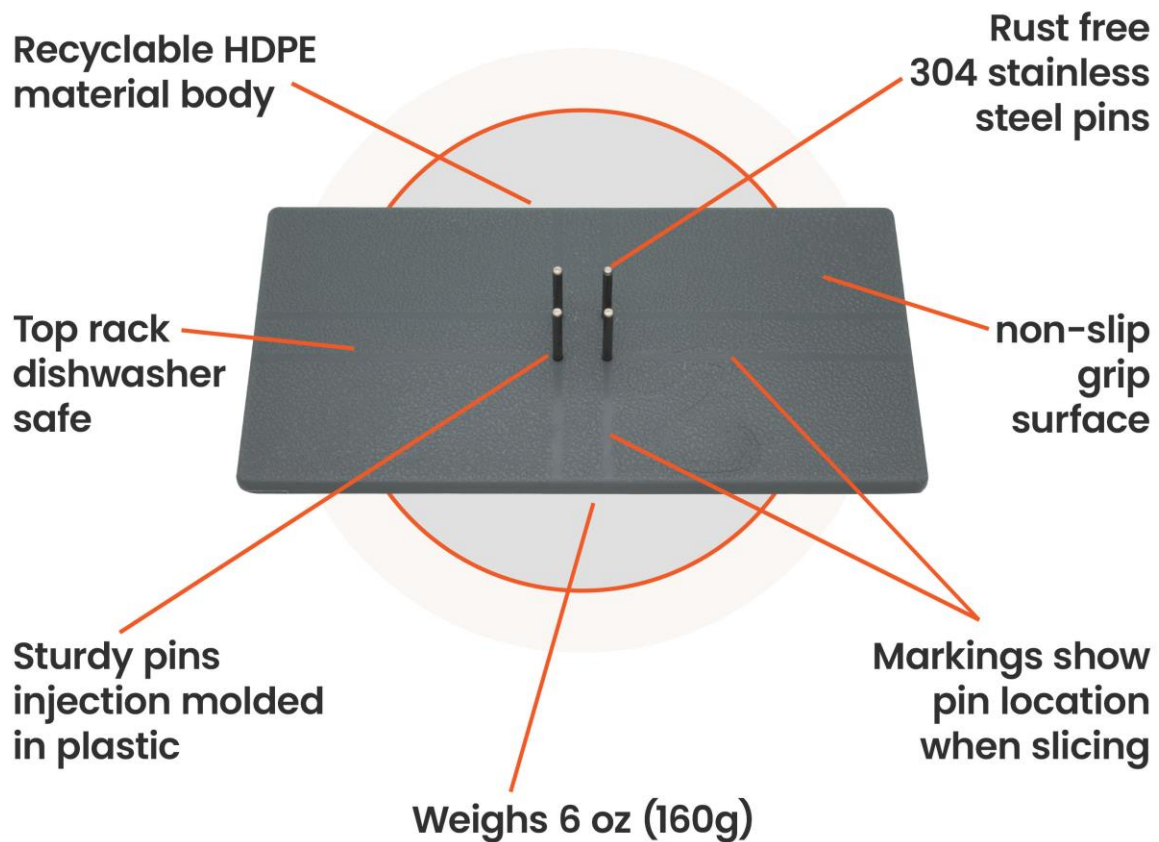
3. OXO* Good Grips Etched Zester and Grater (or similar with boxed area on the opposite side). The boxed area allows grated slices to collect without spilling while being used with the Slice N Fun.



*Tramontina, Victorinox & OXO are registered trademarks of their respective owners.

Slice N Fun includes a cutting board with pins which can be used for slicing and dicing tomatoes, onions, bell pepper, potato, sweet potato, turnip, beet root, avocado, mushrooms and other round vegetables and fruits like strawberries, apples etc.

Cutting board with pins



How to Slice a Tomato

Using the denser area around the stem to hold the tomato will prevent it from moving while you slice. Push the tomato into the pins as shown and lock it in place with the fork holder.



Use the pointed tip of the knife to make a small incision cut first*. Then, follow that incision cut, moving the knife in a to and fro motion to cut a slice.

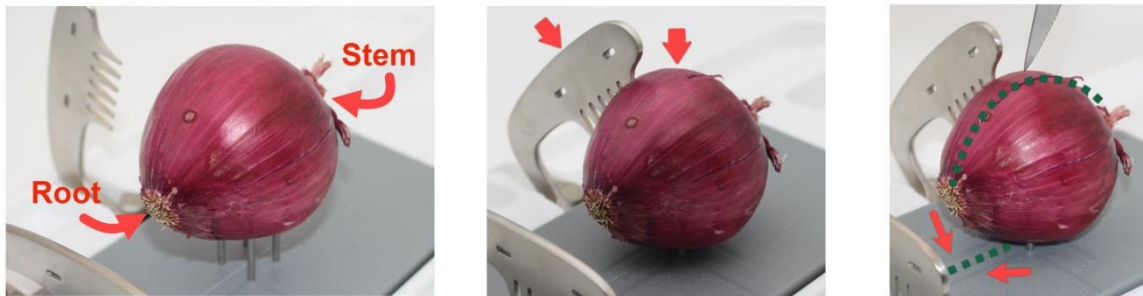


*A tomato maybe soft and pulpy and may push away if the knife is not very sharp. It is much easier to make an incision cut first using the pointed tip of the knife.

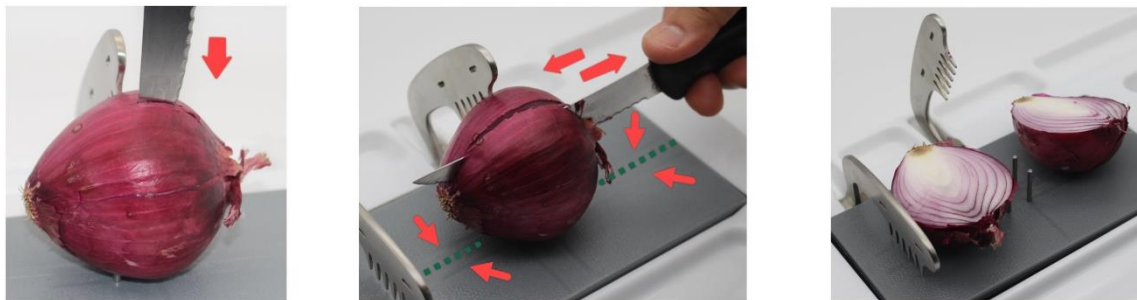
Pay attention to the markings on the cutting board to prevent the knife from hitting the pins.

How to Dice an Onion (Cut in half)

Push the onion on to the 4 pins as shown. Lock it in with the fork. Use the tip of the knife to make a small incision cut * about 1 inch deep first. Line up the knife to the top center of the onion.



Use the cutting board markings as reference, position the first incision cut in the middle of the two pins. Follow the first incision cut. Moving the knife in a to and fro motion cut the onion in half.

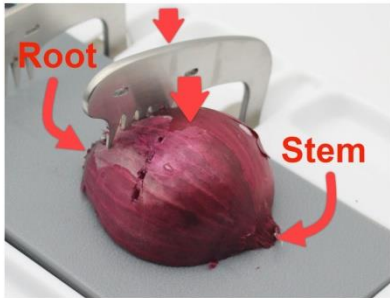


* The paper peel skin on the onion is slippery. The knife can slip. Making a small incision cut (using the tip of the knife) first prevents slippage while slicing.

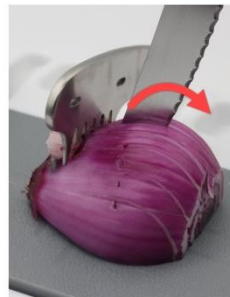
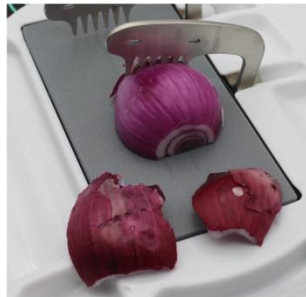
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How to Dice an Onion (Dice each half)

Take the one half onion and position it onto the 4 pins as shown, with the onion root closer to the fork bite. Using the tip of the knife, make a small incision cut first.



Follow the first incision cut. Moving the knife in a to and fro motion, slice the stem end off completely. Using your fingers peel off the outer skin layer of the onion.

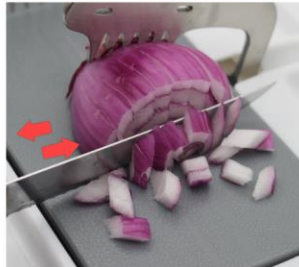


Push the tip of the knife straight into the onion. Rotate the knife to make a long horizontal cut. Make a few parallel cuts about a quarter inch apart from each other.

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How to Dice an Onion (Final Cut)

*Moving the knife in a to and fro motion make a vertical cut into the onion about a quarter inch in from the side. Move the diced pieces into the tray as you finish each cut.

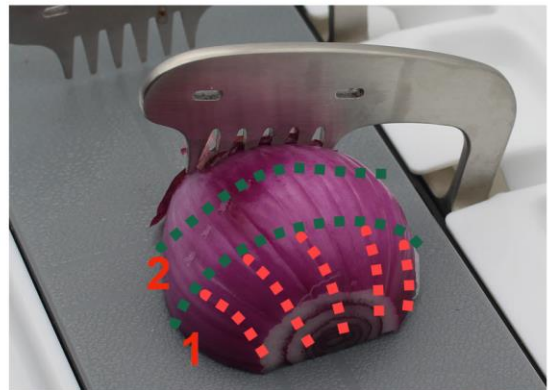


*Dicing an onion works best with a small size onion 2.5 to 3 inches in diameter. For larger onions, two steps are required.

1. Make shorter length horizontal cuts* first as shown. Use vertical cuts to complete dicing.

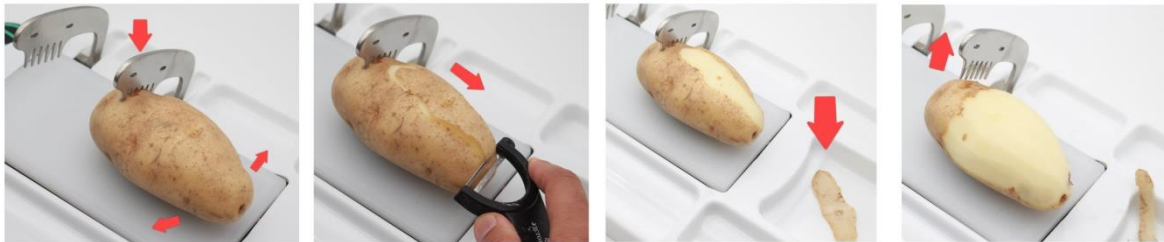
2. Then make another set of short length horizontal cuts and finish dicing cuts.

(*Shorter length horizontal cuts will keep the onion layers together as you make the final dicing cuts. As with long horizontal cuts, the layers will push away when the knife is used to do the final dice.)



How to Peel a Potato

Wash and dry the potato. Use the white plastic cutting board. Position the potato as shown along its length. Press the potato with your palm onto the cutting board and move the fork holder using your fingers to bite into it.



Hold the potato by the end and try to move it side to side to make sure it is firmly in place. Use the peeler to peel the top and two sides along the length of the potato. Place the peels in the tray bin as you peel. Also remove potato eyes as you peel.



Once you are done peeling the top and sides. Push the fork holder up and remove the potato. Flip the potato, lock it in place and continue peeling the opposite side.



Finally flip the potato horizontally, lock in the middle to peel the side.



After you are finished peeling the potato, place it in a bowl of water to prevent browning, until you are ready to cut. You may also pull the tray out and throw the peels in the trash.

How to Slice a Carrot

Hold the carrot in place. Push the forks are in about half way the length of the fork teeth. Pushing too far in, may cause the carrot to split. If the carrot is longer than the cutting board, cut it into two equal halves first, otherwise start chopping from the right side. Set aside the cut half.



Use the knife to cut slices from the right side until close to the second fork. Stop cutting and use your thumb to move the second fork up and out of the way. Continue slicing as you move closer to the left fork.



Continue to slide the slices into the ingredient tray as you cut them. After you are done, hold the second half of the carrot in place and start chopping from the right side. Follow the same steps as for the first half to chop the slices.



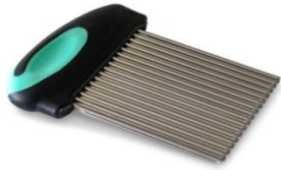
Specifications

Size (inches):
12.90" L x 6.10" W x 2.80 H

Weight:
1.70 lbs (783 grams)



NO ASSEMBLY REQUIRED



Crinkle Cutter

6 x 4.9 x 1 (Inches)
0.3 lbs (122 g)



Acacia Wood Cutting Board

8 x 4 x 0.4 (Inches)
0.3 lbs (122 g)



Suction Cups

1.25 dia. x 0.3 H

Tray

15.3 x 9.5 x 1.3 (Inches)
0.4 lbs (180 g)



Cutting board with pins

8.0 in x 4.0 in x 0.4 in

NOTE:

1. The Slice N Fun *Chef De Partie* comes pre-assembled with the suction cups.

Quick wash & care: The Slice N Fun can be setup permanently on your counter- no need to remove the base or the suction cups. The fork holders can be washed with the Nylon brush, rinsed and then dried. Empty the drip tray in the sink after rinse. The white plastic cutting board, the tray and the silicone mats are dishwasher safe (top rack). Also see below for full wash & care instructions.



Wash & Care Instructions

The stainless steel forks should be cleaned in the kitchen sink with a brush and dish liquid. Give it a rinse under warm water, then wipe dry. PLEASE DO NOT ALLOW WATER TO GO INTO THE FORCE LINK MECHANISM AREAS. DO NOT PUT THE BASE INTO A DISHWASHER. SLICE N FUN FORKS ARE HAND WASH ONLY.



The parts shown below are TOP RACK dishwasher safe. Recommend SHORT wash cycle. Hi Temp OFF. Heated Dry OFF



The Acacia wood cutting board

A gentle cleaning solution or white vinegar is good. **DO NOT LEAVE IT SUBMERGED IN WATER.** Give it a quick rinse under warm water, then wipe dry. Allow a few hours for it to continue drying in the open air. For oiling, soak a clean, dry lint-free cloth with the oil and coat the surface of the board. We recommend using a **CUTTING BOARD OIL** to hydrate and condition your cutting board before use, to prevent cracking due to water damage. (Cutting board oil is not included)



Suction Cups

A clean, dry and non-porous counter surface is required for the suction cups to work. Suction cups will work on surfaces like tile, granite, glass or any other hard smooth surface. Suction cups may not work on non-smooth wood surfaces. When the suction cups get dirty they will not work.

If the suction cups are not sticking to the counter surface – they can be cleaned to make them work properly again. Hand wash in the kitchen sink with water and a dish liquid. Give it a rinse under warm water. Allow it to continue drying in the open air.



Crinkle cutter should be cleaned in the kitchen sink with water and a dish liquid. Give it a rinse under warm water, then wipe dry. It is dishwasher safe.



Ingredient tray should be cleaned in the kitchen sink with water and a dish liquid. Give it a rinse under warm water, then wipe dry. It is dishwasher safe.



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