



ATTENTION

If any components of this unit are broken,
do not operate properly, or for product returns,
please contact Weston Products LLC at

1-800-814-4895

Outside the U.S. call 440-638-3131.

For the online catalog, log onto www.westonproducts.com.

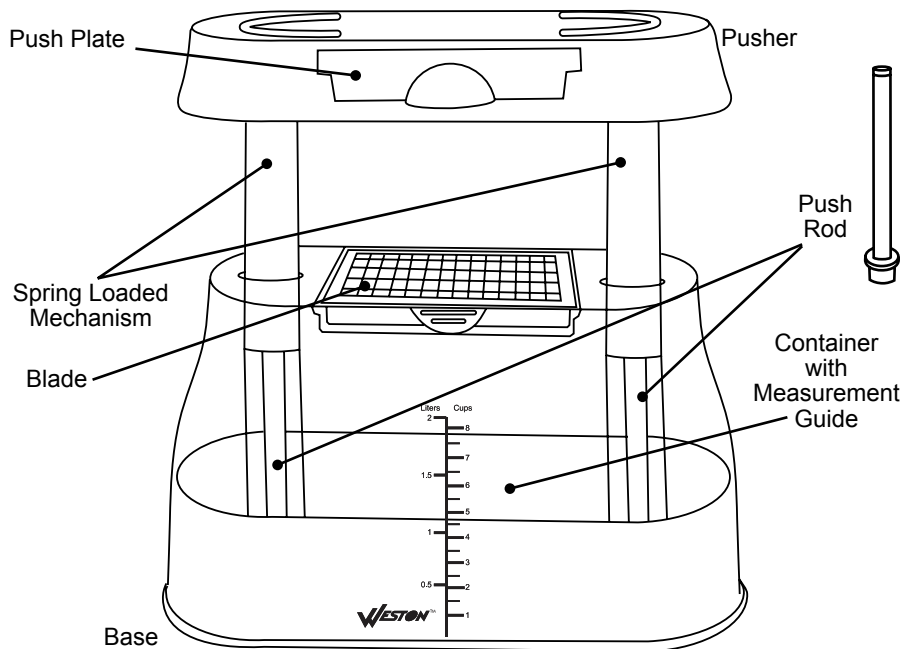
Exclusively imported by Weston Products LLC, Strongsville, Ohio



MULTI-CHOPPER SLICE • DICE • CORE

MODEL NO. 83-2014-W

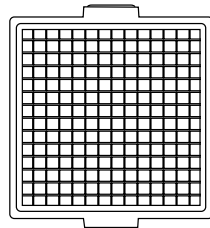
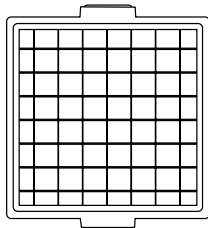
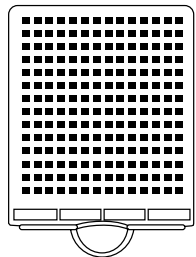




Slice & Dice Push Plate

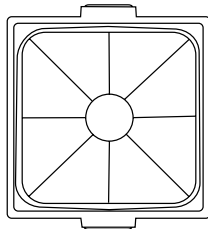
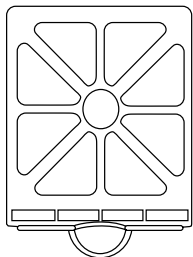
1/2" (1.3 cm) Slicing Blade

1/4" (0.6 cm) Dicing Blade

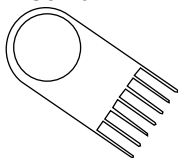


Apple Core Push Plate

Apple Core/Wedge Blade



Cleaning Comb



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1-800-814-4895 Outside the U.S. call 440-638-3131
Monday thru Friday 8:00am-5:00pm EST.

WESTON WARRANTY INFORMATION

SAVE THIS WARRANTY INFORMATION FOR YOUR RECORDS!

Weston Products LLC warrants to the ORIGINAL RETAIL PURCHASER of this product that if operated in accordance with the printed instruction accompanying it, then for a period of 1 year from the date of purchase, the product shall be free from defects in material and workmanship.

The Warranty Card, along with a copy of the original receipt, must be received by Weston Products LLC within 30 days from purchase date for the warranty to apply. Failure to send the completely filled out Warranty Card, along with a copy of the original receipt, will void the warranty.

The product must be delivered to or shipped freight prepaid to Weston Products LLC for warranty services, in either its original packaging or similar packaging affording an equal degree of protection. Damage due to shipping is not the responsibility of the company. Weston Products LLC charges a \$35.00 per hour bench charge. **NOTE:** No repairs will be started without the authorization of the customer. The return shipping cost to the customer will be added to the repair invoice.

Weston Products LLC will repair (or at its discretion, replace) the product free of charge, if in the judgment of the company, it has been proven to be defective as to seller's labor and material, within the warranty period.

New or rebuilt replacements for factory defective parts will be supplied for one (1) year from the date of purchase. Replacement parts are warranted for the remainder of the original warranty period.

For non-warranty repairs, contact Weston Products LLC's Customer Service at 1-800-814-4895 M-F 8am-5pm EST (outside of the United States 440-638-3131) to obtain a Return Merchandise Authorization Number (RMA Number). Weston Products LLC will refuse all returns that do not contain this number. **DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM WESTON PRODUCTS LLC.**

LIMITATIONS: The warranty is void if the product is used for any purpose other than that for which it is designed. The product must not have been previously altered, repaired, or serviced by anyone else other than Weston Products LLC. If applicable, the serial number must not have been altered or removed. The product must not have been subjected to accident in transit or while in the customer's possession, misused, abused, or operated contrary to the instructions contained in the instruction manual. This includes failure caused by neglect of reasonable and necessary maintenance, improper line voltage and acts of nature. This warranty is not transferable and applies only to U.S. and Canadian sales.

Except to the extent prohibited by applicable law, no other warranties whether expressed or implied, including warranty merchantability and fitness for a particular purpose, shall apply to this product. Under no circumstances shall Weston Products LLC be liable for consequential damages sustained in connection with said product and Weston Products LLC neither assumes nor authorizes any representative or other person to assume for it any obligation or liability other than such as is expressly set forth herein. Any applicable implied warranties are also limited to the one (1) year period of the limited warranty.

This warranty covers only the product and its specific parts, not the food or other products processed in it.

CUT ALONG THE DOTTED LINE AND SEND THE WARRANTY CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:

Weston Products LLC
20365 Progress Drive, Strongsville, OH 44149

WESTON WARRANTY CARD

SEND THIS CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:
WESTON WARRANTY, WESTON PRODUCTS LLC, 20365 PROGRESS DRIVE, STRONGSVILLE, OH 44149

Customer Name: _____

Address: _____

City/State/Zip: _____

Telephone Number: (____) _____

E-Mail Address: _____

Original Date of Purchase: ____/____/____

Product Model #: _____

Serial # (if applicable): _____



FOOD SAFETY

There are basic rules to follow when handling food. They are **COOK, SEPARATE, CLEAN, and CHILL.**

COOK

It's crucial to cook food to a safe internal temperature to destroy bacteria that is present. The safety of hamburgers and other foods made with ground meat has been receiving a lot of attention lately, and with good reason. When meat is ground, the bacteria present on the surface is mixed throughout the ground mixture. If this ground meat is not cooked to at least 160°F to 165°F (71°C to 74°C), bacteria will not be destroyed and there's a good chance you will get sick.

Solid pieces of meat like steaks and chops don't have dangerous bacteria like E. coli on the inside, so they can be served more rare. Still, any beef cut should be cooked to an internal temperature of at least 145°F (63°C) (medium rare). The safe temperature for poultry is 180°F (82°C) and solid cuts of pork should be cooked to 160°F (71°C). Eggs should be thoroughly cooked too. If you are making a meringue or other recipe that uses uncooked eggs, buy specially pasteurized eggs or use prepared meringue powder.

SEPARATE

Foods that will be eaten uncooked and foods that will be cooked before eating **MUST ALWAYS** be separated. Cross-contamination occurs when raw meats or eggs come in contact with foods that will be eaten uncooked. This is a major source of food poisoning. Always double-wrap raw meats and place them on the lowest shelf in the refrigerator so there is no way juices can drip onto fresh produce. Then use the raw meats within 1-2 days of purchase, or freeze for longer storage. Defrost frozen meats in the refrigerator, not on the counter.

When grilling or cooking raw meats or fish, make sure to place the cooked meat on a clean platter. Don't use the same platter you used to carry the food out to the grill. Wash the utensils used in grilling after the food is turned for the last time on the grill, as well as spatulas and spoons used for stir-frying or turning meat as it cooks.

Make sure to wash your hands after handling raw meats or raw eggs. Washing hands with soap and water, or using a pre-moistened antibacterial towelette is absolutely necessary after you have touched raw meat or raw eggs. Not washing hands and surfaces while cooking is a major cause of cross-contamination.

CLEAN

Wash your hands and work surfaces frequently when you are cooking. Washing with soap and warm water for at least 15 seconds, then dry with a paper towel.

CHILL

Chilling food is very important. The danger zone where bacteria multiply is between 40°F and 140°F (4°C and 6°C). Your refrigerator should be set to 40°F (4°C) or below; your freezer should be 0°F (-17°C) or below. Simple rule: serve hot foods hot, cold foods cold. Use chafing dishes or hot plates to keep food hot while serving. Use ice water baths to keep cold foods cold. Never let any food sit at room temperature for more than 2 hours - 1 hour if the ambient temperature is 90°F (32°C) or above. When packing for a picnic, make sure the foods are already chilled when they go into the insulated hamper. The hamper won't chill food - it just keeps food cold when properly packed with ice. Hot cooked foods should be placed in shallow containers and immediately refrigerated so they cool rapidly. Make sure to cover foods after they are cool.

NOTE: Special considerations must be made when using venison or other wild game, since it can become heavily contaminated during field dressing. Venison is often held at temperatures that could potentially allow bacteria to grow, such as when it is being transported. Refer to the USDA Meat and Poultry Department for further questions or information on meat and food safety.

ACCESSORIES *Sold Separately*

PART DESCRIPTION	PART NO.
Sauce Maker & Food Strainer	07-0801
Pasta Machine	01-0201
Potato Ricer	83-3040-W
Silicone Baking Mat 11" x 17"	54-0201-W-N

These products and many more products can be ordered by visiting

WestonProducts.com or by calling

Weston Products Toll Free at 1-800-814-4895

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GENERAL SAFETY RULES



WARNING!

READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS MACHINE. YOUR SAFETY IS MOST IMPORTANT! FAILURE TO COMPLY WITH PROCEDURES AND SAFE GUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE. **REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!**

1. **KEEP FINGERS CLEAR** of the Blade at all times. **NEVER** hold the product with your hands in line of the Blade. Failure to keep fingers and hands away from the Blade may result in personal injury.
2. **KEEP CHILDREN AWAY. NEVER LEAVE THE MULTI-CHOPPER UNATTENDED.** The Multi-Chopper is not a toy.
3. **CHECK FOR DAMAGED PARTS.** Before using the Multi-Chopper, check that all parts are operating properly, and perform the intended functions. Check for alignment of moving parts, binding of moving parts, mounting and any other conditions that may affect the operation.
4. When handling the Blade, it is **HIGHLY RECOMMENDED** to wear cut-resistant Kevlar gloves.
5. The Manufacturer declines any responsibility in the case of improper use of this unit.
6. Be sure the Multi-Chopper is stable during use. The Base should be on a level, sturdy, work surface, and the Multi-Chopper should not move during the cutting process.
7. **DO NOT USE** this Multi-Chopper for frozen foods, meat, fish, fruits or vegetable with pits, nuts, cheese or anything other than food stuffs. The Multi-Chopper is not suitable to cut hard items.
8. **DO NOT USE** the Multi-Chopper while under the influence of drugs or alcohol.

SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.

CAUTION! Use extreme care when handling the Blades! **The Blades are extremely SHARP!** It is suggested that you wear Kevlar Cut-Resistant Gloves when handling the Blades.

TOMATO-CUCUMBER SALAD

<i>1/4 cup light mayonnaise</i>	<i>1/4 cup reduced-fat sour cream</i>
<i>1/4 cup seasoned rice-wine vinegar</i>	<i>1 Tbsp fresh lime juice</i>
<i>3 Tbsp fresh dill</i>	<i>1/4 cup chopped fresh cilantro</i>
<i>2 pints cherry tomatoes</i>	<i>1 small seedless cucumber</i>
<i>3 Tbsp finely chopped scallions</i>	

- Whisk mayonnaise, sour cream, vinegar, lime juice, dill and cilantro together in a large bowl until blended
- Chop the cucumber and tomatoes using the 1/2" (1.3 cm) Blade of the Multi-Chopper. **NOTE:** It is optional to peel the cucumber prior to chopping
- Chop the scallions using the 1/4" (0.6 cm) Blade of the Multi-Chopper
- Mix the dressing mixture with the cucumber, tomatoes and scallions
- Serve chilled

MANGO SALSA

<i>2 ripe mangoes</i>	<i>1/2 white onion</i>
<i>2 fresh red Fresno chiles, roasted, stemmed and seeded</i>	<i>grated zest and juice from 1 lime</i>
<i>1/2 cup fresh cilantro, chopped</i>	

- Roast chiles over an open flame of a gas burner until the skins blister and darken, being careful not to let the flesh burn
- Place the roasted chiles in a zip lock freezer bag for 20 minutes to steam
- Chop the mango using the 1/2" (1.3 cm) Blade of the Multi-Chopper **NOTE:** Peel the mango prior to slicing with the Multi-Chopper
- Remove chiles from the bag, carefully peel off the skins, cut off the stems, then slit the chiles and scrape out the seeds
- Chop the onion using the 1/4" (0.6 cm) Blade of the Multi-Chopper
- Add the onion and the chopped cilantro to the diced mango
- Chop the chile flesh finely and add it to the onion, cilantro and mango
- Stir in the lime zest and lime juice
- Cover and chill for at least 1 hour before serving

NANNY'S POTATO SALAD

<i>2 hard-cooked eggs</i>	<i>3/4 cup mayonnaise</i>	<i>1 tsp yellow mustard</i>
<i>6 potatoes (about 1-1/2 lb)</i>	<i>1/2 cup sliced celery, chopped</i>	
<i>1/2 cup frozen peas, thawed</i>	<i>1/4 cup onion</i>	<i>1/2 tsp salt</i>
<i>1/4 tsp pepper</i>		

- Peel and chop the eggs using the 1/2" (1.3 cm) or the 1/4" (0.6 cm) Blade of the Multi-Chopper, according to preference
- Peel and chop the potatoes using the 1/2" (1.3 cm) Blade of the Multi-Chopper
- Boil the potatoes over medium heat until tender then drain
- Mix the mayonnaise and mustard in large bowl
- Add potatoes, chopped eggs, celery, peas, onion, salt and pepper; mix lightly
- Cover and chill several hours or overnight before serving

RECIPES

U.S. VOLUME CONVERSIONS	
1 tsp	5 ml
1 Tbsp	15 ml
1/8 cup or 1 fl oz	30 ml
1/4 cup or 2 fl oz	60 ml
1/3 cup	80 ml
1/2 cup or 4 fl oz	120 ml
2/3 cup	160 ml
3/4 cup or 6 fl oz	180 ml
1 cup or 8 fl oz or 1/2 pint	240 ml
1 1/2 cup or 12 fl oz	350 ml
2 cups or 16 fl oz or 1 pint	475 ml
3 cups or 1 1/2 pints	700 ml
4 cups or 2 pints or 1 qt	950 ml
4 quarts or 1 gal	3.8 L

U.S. WEIGHT CONVERSIONS	
1 oz	28 g
1/4 lb or 4 oz	113 g
1/3 lb	150 g
1/2 lb or 8 oz	230 g
2/3 lb	300 g
3/4 lb or 12 oz	340 g
1 lb or 16 oz	450 g
2 lb	900 g

TROPICAL CUCUMBER SALAD

3-5 tsp fish sauce **2 Tbsp lime juice** **1 Tbsp canola oil**
2 tsp freshly grated lime zest **2 tsp light brown sugar** **1 tsp rice vinegar**
1/4 cup chopped fresh cilantro **1 mango** **1 avocado**
1/4 tsp crushed red pepper **1 medium English cucumber**

• Whisk fish sauce, 1 tsp lime zest, lime juice, oil, brown sugar, vinegar and crushed red pepper in a large bowl until combined

• Chop the cucumber, avocado and mango using the 1/2" (1.3 cm) Blade of the Multi-Chopper
NOTE: Peel the avocado and the mango prior to slicing with the Multi-Chopper, it is optional to peel the cucumber prior to chopping

• Combine the cucumber, avocado, mango and cilantro; gently toss to coat

• Garnish with 1 tsp lime zest sprinkled on the top of the salad

• Serve chilled

FRUIT SALSA

2 kiwi **1 lb strawberries** **8 oz raspberries**
2 Golden Delicious apples **2 Tbsp white sugar** **1 Tbsp brown sugar**
3 Tbsp fruit preserves, any flavor

• Chop the apples using the Apple Core/Wedge Blade of the Multi-Chopper **NOTE:** Peeling the apples is optional

• Chop the strawberries and kiwi using the 1/2" (1.3 cm) Blade of the Multi-Chopper **NOTE:** Remove the stems and leaves of the strawberries and remove the skin of the kiwi prior to chopping

• Mix the fruit, sugar, brown sugar and preserves thoroughly

• Cover and chill

ASSEMBLY INSTRUCTIONS

CAUTION! Use extreme care when handling the Blades! **The Blades are extremely SHARP!** It is suggested that you wear Kevlar Cut-Resistant Gloves when handling the Blades.

1. Place the two **Push Rods** into the bottom of the **Base** (figure 1).

2. Place the **Container** onto the **Base** and the **Push Rods** (figure 2).

3. Choose the **Blade** to be used. Place the **Blade** onto the opening of the **Container** (figure 3). The rounded tabs on the **Blade** will fit into the curved slots on the **Container**.

4. Insert the **Push Plate** that corresponds with the **Blade** chosen into the slot of the **Pusher** (figure 4).

5. Put **Pusher** onto the **Container** so that hollow columns of the **Pusher** fit over the **Push Rods** (figure 4).

6. Assembly is complete (figure 5).

Figure 1

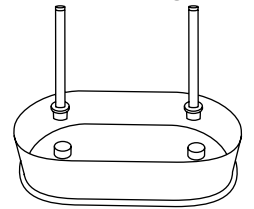


Figure 2

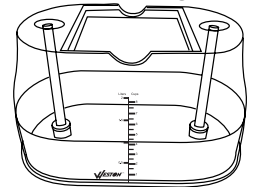


Figure 3

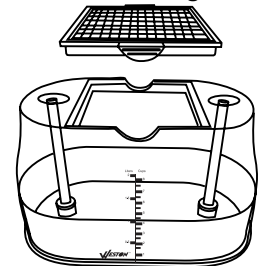


Figure 4

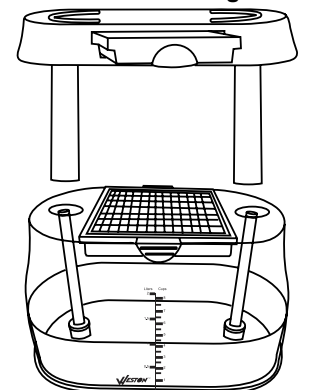
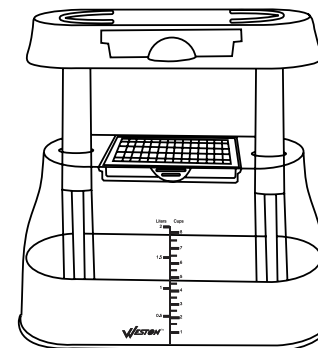


Figure 5



USE INSTRUCTIONS

CAUTION! Use extreme care when handling the Blades! **The Blades are extremely SHARP!** It is suggested that you wear Kevlar Cut-Resistant Gloves when handling the Blades.

1. Place the fruit or vegetable to be cut onto **Blade** (figure 6).

NOTE: The food item may need to be trimmed to fit in between the **Blade** and the **Pusher**.

2. Place both hands on **Pusher** and press down quickly, firmly and evenly. Ease of chopping may vary on the type of food being cut.

3. The **Pusher** will spring back into the starting position.

4. Once the **Container** is full, lift the **Pusher** off of the **Container** and empty (figure 8).

IF FOOD ITEM GETS STUCK:

1. Allow **Pusher** to spring back to the starting position.

2. Place both hands on **Pusher** and press down quickly, firmly and evenly to push the food through.

3. Use the **Cleaning Comb** to push food through the **Blade**. **NEVER use hands to push food through the Blade. NEVER touch the Blade.**

Figure 6

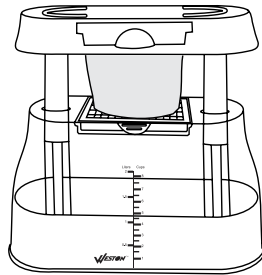


Figure 7

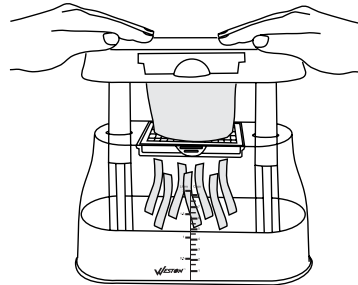
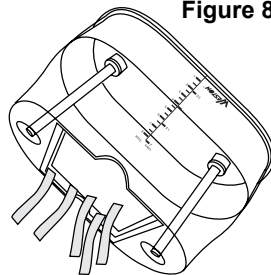


Figure 8



CLEANING INSTRUCTIONS

CAUTION! Use extreme care when handling the Blades! **The Blades are extremely SHARP!** It is suggested that you wear Kevlar Cut-Resistant Gloves when handling the Blades.

It is recommended to thoroughly clean the **Multi-Chopper** before and after each use. Clean with hot, soapy water, then rinse with clean water and dry thoroughly.

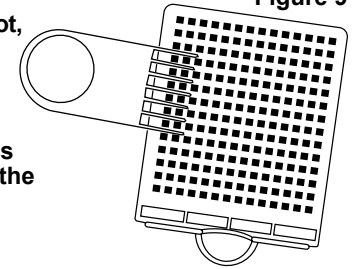
1. Use the **Cleaning Comb** to clean the crevasses **Push Plate** teeth and the **Blade**. **NEVER use hands to push food through the Blade. NEVER touch the Blade** (figure 9).

NOTE: Do not allow food particles and or fruit/vegetable juices to dry prior to cleaning.

2. Wash all the parts of the **Multi-Chopper** in warm soapy water. Rinse with clear water. Dry thoroughly before storing.

3. Top-rack dishwasher safe.

4. Place the **Container** onto the **Base** and place the **Plates** and **Push Plates** into the **Container** for storage.



TIPS

CAUTION! Use extreme care when handling the Blades! **The Blades are extremely SHARP!** It is suggested that you wear Kevlar Cut-Resistant Gloves when handling the Blades.

1. Peel onions, or food with thick skin, before using the **Multi-Chopper**.

2. Cut fruits/vegetables in half and trim ends before using the **Multi-Chopper**.

3. Remove apple stems before cutting/coring. Place the apple upside down on the **Blade** to keep the apple stable for cutting.