Dear Genius Client,

From beginning to end, from preparing to eating, all this work usually takes up a lot of time. One has to do a lot of cutting, dicing, grating and slicing. It not only takes up time, but also requires a whole range of kitchen utensils, knives, bowls, cutting boards and so on, which are not always directly accessible and takes up storage space in the kitchen. This is now no longer a problem: The Genius Nicer Dicer Plus has practically all you need in one set and it couldn’t be simpler!

With the Nicer Dicer Plus from the House of Genius you are in possession of an ingenious system for preparing salads, fruit and vegetable dishes— and a whole lot more.

Your newly-purchased set consists of the following components:

1. Removable top part with cleaning button
2. Plug-in cutting stamp for top part
3. Cutting base
4. Attachable container with measurements (approx. 6 cups)
5. Freshness lid for container
6. Cutting blades (see "Application possibilities")
   a. 1 Grater (fine) with protective cover
   b. 1 Dual blade for cutting ¼" x ¼" OR ½" x ½" cubes
   c. 1 Dual blade for cutting ¾" x ¾" OR ¼" x 1 ½" cubes
   d. 1 Wedging Blade (4 pieces or 8 pieces)
   e. 1 Slicer with blade protector
7. Food Holder for Slicer
8. Partial Blade Cover (not shown)

⚠️ WARNINGS

- *** READ INSTRUCTIONS COMPLETELY BEFORE BEGINNING ***
- For perfect cutting results, the blades of the cutter, grater, slicer and the stainless-steel V-blade are extremely sharp. This is reason enough to keep the device and components out of reach of children!

Operating Instructions:

A. Cutting blades (6)

NOTE: Always lay in the desired cutting section in cutter position 1 (see fig 2). The only exception is cutting in 8 pieces which must be placed in cutter position 2 (see below).

Raise the top part (1), so that the desired cutting blade (6) can be added (see note and fig 2). Lay the cutting blade into the cutting base (3) so that the slightly-rounded narrow side of the cutting blade (6) fits into the corresponding notch in the frame of the cutting base (3). Now press down the other side of the cutting blade (6), until you hear a click.
Lay the food to cut onto the blades (in cutter position 1 - see fig. 2).

When cutting large pieces or to cut long pieces, hold the food on the blade with one hand and gently press the top part (1) downwards with the other hand, so that it cannot slip to one side. CAUTION: BLADES ARE SHARP!!

Next, and with a firm movement, press the top part (1) downwards with both hands. The food to be cut is pressed downwards through the blades in evenly-sized dice, sticks or slices (depending on the cutting blade) and automatically collected in the transparent container (4).

To open the transparent container (4) and remove the food, simply lift off the top part (1) and cutting base (3) at the front end. NOTE: It is best to hold the transparent container (4) with the other hand.

**Note:** When positioning the cutting blade (6) take care to ensure that the slightly rounded narrow side of the cutting blade (6) lies in line with the cutting base (3).

The blades are extremely sharp for optimum cutting results. For this reason, and in the name of safety, keep this device out of the hands of children.

The plug-in cutting stamp (2) is ONLY used with the wedging blade for cutting into 8 pieces. If you would like to work with another cutting blade, DO NOT plug-in the cutting stamp (2). Remove it before other uses!

**Tips:**
- To cut dice, lay the food to be cut flat onto the cutting blade (6). For a potato soup for example, cut the potatoes first into slices. Place a number of slices on the blades and repeat to produce dice. You can also work with cucumbers, zucchini etc.
- To cut sticks, for French fries for example, place the potato vertically on top of the cutting blade (6). Use the same process for making sticks from gherkins, carrots, apples etc. for delicious dips.
- Julienne Sticks - Stand whole pieces vertically onto the blade. French fries for example, place the potato vertically on the cutting blade (6). Use the same process for making sticks from gherkins, carrots, apples etc. for delicious dips. Be sure to hold food in place with one hand while gently lowering the top part (1) with the other. When blade catches top of food carefully remove your hands. Continue pressing down to cut. CAUTION: BLADES ARE SHARP!

The plug-in cutting stamp (2) insert must be attached to the top part (1) before using the wedging blade (6d).

At the end of the cutting base (3) there is a cutout notch (see fig 2). This helps you to remove the cutting blades (6) by lifting slightly and then removing.

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**Info:**
- Anti-slip feet on the bottom of the transparent container (4) guarantee that your Nicer Dicer Plus stands firm on your working surface.
- The partial blade cover (8) is to be used to cover the blade in cutter position 2, except when cutting wedges. This cover protects the blade edges and avoids injuries.

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Now you can grate the desired food directly into the transparent container (4). Slide the food back and forth across the grater (6a) with one hand and at the same time holding the Nicer Dicer Plus with the other hand.

Remove grater (6a) by lifting up on the blade at the front notched edge. Replace protective cover.

⚠️ **Attention!**
- The grating surface is extremely sharp; therefore in the name of safety make sure no parts of your body come in contact with it.
- To protect against injury and damage to the grating surface, always replace the protective cover after each use!

### D. Slicer (6e) including blade protector

1. First open upwards the top part (1) until it is in the 90° position (vertical) and then pull it off separating at the hinges. Remove any cutting blades (6) stored in cutting base (3).

   - Place the slicer (6e) onto the cutting base (3) by grabbing the tabbed end of the slicer and angling the back end on to the cutting base (3) (see picture on left). Carefully position the feet of the slicer (6e) into the prepared notches in the cutting base. Then gently press the other side downwards, until the slicer (6e) clicks into place.

2. Next, remove the blade protector by grabbing the ring of the protector and gently slide forward lifting away the protector from the stainless steel V-blade.

3. Slide the food across the feeder plate with one hand, and at the same time holding the Nicer Dicer Plus with the other hand. The stainless steel V-blade cuts the food into evenly-shaped slices with the same thickness. For your own safety always use the food holder (7) when cutting small food (see point “Food holder”!)

4. Replace protective cover. To do so, take a hold of the ring on the protective cover and with tabs facing downwards slide the cover over the stainless steel V-blade. Make sure that the 3 tabs on the underside of the blade protector click into place under the stainless steel V-blade.

5. Remove slicer (6e) by lifting up at the front notched edge.

⚠️ **Attention!**
- To protect against injury and damage to the stainless steel V-blade, always replace the blade protective cover after each use!
- Positioning of the blade protector can be made easier by pressing your thumb in the middle.

### Application possibilities:

**Cutting blade (6b) (approx. ½” x ½” or approx. ¼” x ¼”)

- Spring onions, garlic, onions, jalapenos, chilies for dips, salsa or sauces.
- Gherkins, mushrooms, carrots, zucchini, potatoes, tomatoes for salads, vegetable dishes or as ingredients for soups and a whole lot more...

**Cutting blade (6c) (approx. ¾” x ¾” or approx. ¼” x 1½”)

- Onions e.g. for cooking for stews or onion sauces; paprika, zucchini, mushrooms for raw vegetable salads or wok dishes; potatoes, cucumbers, tomatoes for salads or vegetable dishes; ham or boiled breast of chicken; apples, pears, peaches, apricots, pineapples, melons, papaya, mango or bananas for fruit salads - and lots more...

**Wedging blade (6d) for cutting into 4 or 8 pieces

- Potatoes for potato wedges or boiled potatoes; tomatoes for tomato salads or vegetable plates; eggs (boiled) for snacks with egg; cucumbers, radishes, zucchini for salads, vegetable dishes and plates; mushrooms or others for mushroom dishes, pans of mushrooms or salads; cheeses (Gouda, Edam, Emmental cheese, Mozzarella, Feta cheese etc.) for cheese plates or cold plates; large olives for tsatsiki, Mediterranean cuisine; strawberries, apples, pears, kiwis, plums, bananas, peaches, apricots etc. for fruit salads, fitness plates with fruit wedges, cocktails, bowls; citrus fruits such as oranges, limes, lemons etc. for cocktails, bowls or for garnishing dishes - and lots, lots more.

**Grater (fine) (6a)

- Citrus fruit peel; hard cheese (e.g. Parmesan); nuts (walnut or hazel); hard condiments (e.g. nutmeg) - and many more.
Slicer (6e) with stainless steel V-blade

- Gherkins, radishes, mushrooms, tomatoes, zucchini, onions, spring onions, kohlrabi, horseradish, celery, kiwis, apples, pears, bananas, lemons, oranges, limes, potatoes, eggs and lots more.

Info:
If you have prepared food and want to store it, then the transparent container (4) with the freshness lid (5) can be used. So you can cut in the container (4) and then store what you cut in the refrigerator to use later!

Care and cleaning:
Be sure to wash the Nicer Dicer Plus before using it for the first time and after each use. All Nicer Dicer Plus components can be cleaned either under running water or in the dishwasher.

To take the Nicer Dicer Plus apart:
① Open the top part (1) to 90° position (vertical), then lift up and pull it away from the hinges.
② To remove the cutting base (3), hold the transparent container (4) with one hand and with the other hand lift up one of the ends of the cutting base and remove it from the transparent container.

Self-cleaning:
The Nicer Dicer Plus comes with a self-cleaning function to remove bits of food from the raster (see fig. 1).
To clean, raise the top part (1) at an angle with one hand and with the other hand press the button. The integrated transparent cleaning plate in the raster is automatically pressed downwards and cleans the raster.

Have fun with the Nicer Dicer Plus and enjoy your meals!

Your Genius-Team

Made in China