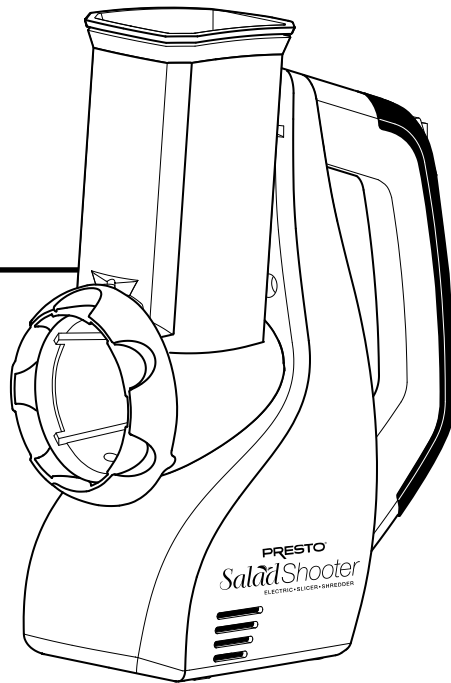


# PRESTO®

## SaladShooter®

*electric slicer/shredder*



- Slices or shreds fruits and vegetables. Shred cheese for tacos, pizza and more.
- Just point and shoot right where you want.
- Cleanup is easy. Stores anywhere.

**Estas instrucciones están disponibles en español.**


Para obtener una copia impresa:

- Descargue en formato PDF en [www.GoPresto.com/español](http://www.GoPresto.com/español).
- Envíe un correo electrónico a [contact@GoPresto.com](mailto:contact@GoPresto.com).
- Llame al 1-800-877-0441, oprima 2 y deje un mensaje.

Visit [www.GoPresto.com](http://www.GoPresto.com)

## INSTRUCTIONS

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Form 72-685D

This is a  Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

### IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage, when using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using the slicer/shredder.
2. To protect against the risk of electrical shock, never put the motorized base, cord, or plug in water or other liquids.
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
4. Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts, and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
5. Do not operate any appliance with a damaged cord or plug or in the event the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to the Presto Factory Service Department for examination, repair, or electrical or mechanical adjustment.
6. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury. Use only genuine Presto® accessory attachments and replacement parts.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter or touch hot surfaces.
9. Avoid contact with moving parts.
10. Never feed the food through the food chamber with your hands; always use the food guide.
11. Keep fingers out of the slicing/shredding chute.
12. The metal portions of the slicing and shredding cones are sharp. Handle with care.
13. Do not use the slicer/shredder for other than intended use.

**SAVE THESE INSTRUCTIONS**  
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

## Important Cord and Plug Information

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Connect the power supply cord to a 120VAC electrical outlet only.

## Getting Acquainted

Before using your Presto® SaladShooter® electric slicer/shredder, study the diagram to the right to become familiar with the various parts of the unit and read the instructions carefully. Before initial use, and after each subsequent use, wash all parts except the motorized base in warm, soapy water. Wipe the motorized base with a damp cloth to clean. **Never immerse the motorized base in water or any other liquid.**

## How to Use

1. Select either the slicing or the shredding cone and insert it narrow end first (Fig. A) into the slicing/shredding chute. Then attach the twist-lock ring to the slicing/shredding chute by turning it clockwise until it locks into place (Fig. B). **CAUTION!** The metal portions of the slicing and shredding cones are sharp. Handle with care.
2. Attach the food chamber assembly to the motorized base by inserting the portion containing the driving end of the slicing or shredding cone into the socket of the motorized base (Fig. C).

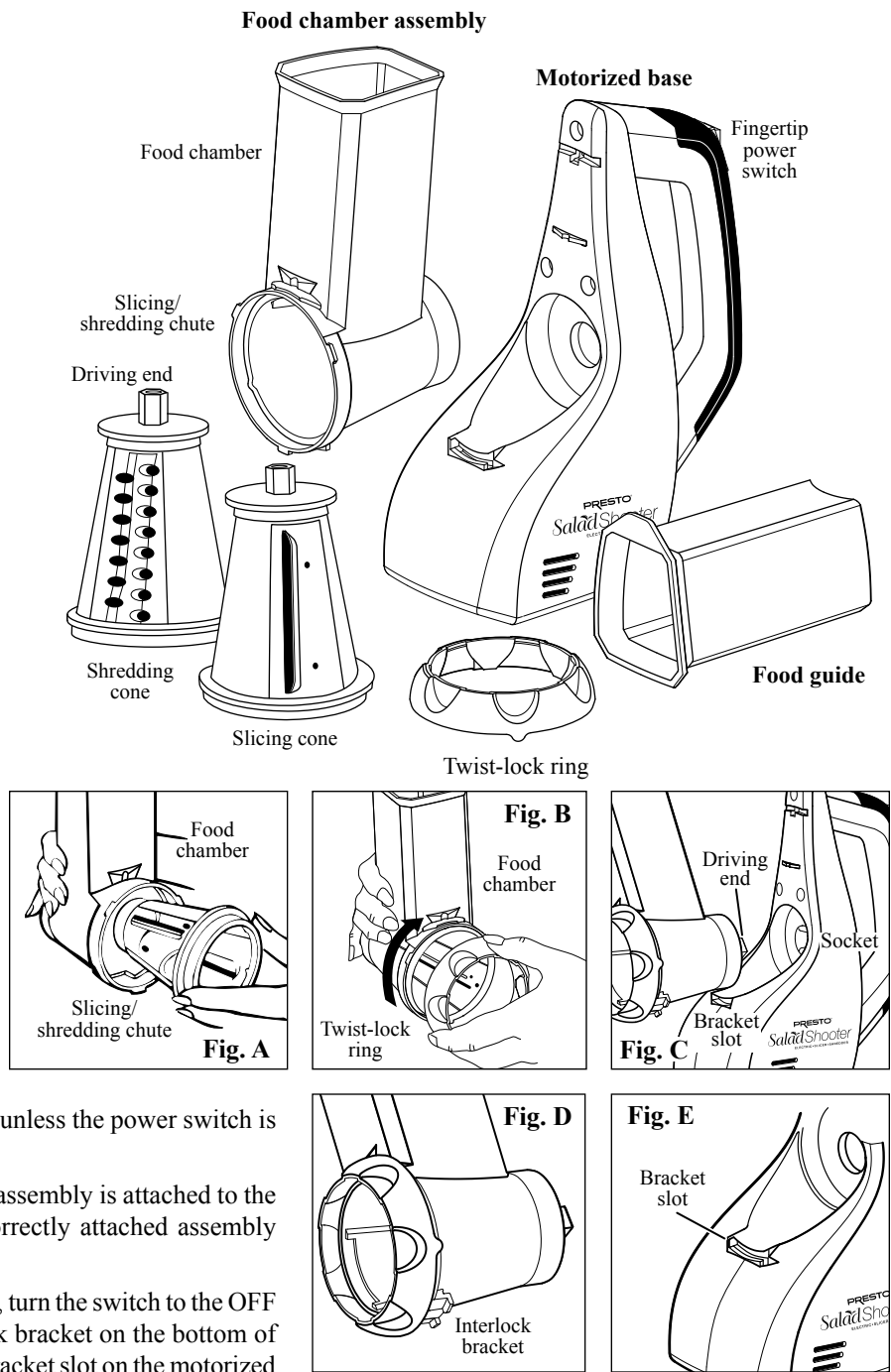
Then rotate the food chamber assembly clockwise until it is upright and centered with the handle. To be sure the food chamber assembly is attached properly, check to see that the interlock bracket (Fig. D) is positioned in the bracket slot (Fig. E).

**Proper assembly is important.** This unit is designed with safety in mind. The food chamber assembly cannot be removed from the base unless the power switch is in the OFF position.

Likewise, the motor will not turn on unless the assembly is attached to the unit. The motor stops automatically if an incorrectly attached assembly slips off the base during operation.

Should the motor stop in the middle of operation, turn the switch to the OFF position. Reassemble, making sure the interlock bracket on the bottom of the slicing/shredding chute is positioned in the bracket slot on the motorized base before using the unit again.

3. For best slicing and shredding results, it is important that the food be prepared properly and placed in the food chamber as follows:
  - Cut food so that it will fit easily and loosely into the food chamber. Food that does not fit loosely in the food chamber may become wedged in the food chamber and therefore will not discharge properly. If food is too large to fit loosely in the food chamber, cut it into smaller pieces.



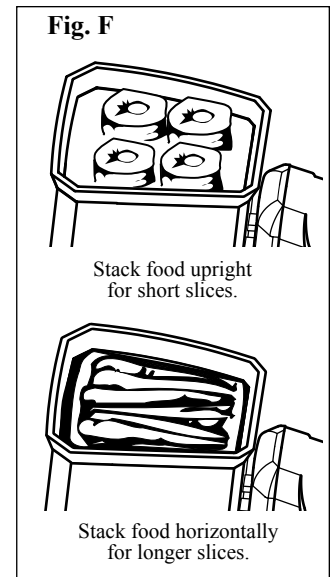
- Stack food into the food chamber upright for short slices or horizontally for longer slices (Fig. F).
- Push food through the food chamber using an even pressure on the food guide.

4. Plug the cord into a 120VAC electrical outlet only. Begin slicing or shredding. Use the power switch to turn the unit on and off. The sliced or shredded food will be discharged from the open end of the slicing/shredding chute.

**CAUTION!** To avoid personal injury, never use your hands to push food through the food chamber. Always use the food guide and always keep your hands away from the slicing/shredding chute when operating the unit.

## Helpful Hints

- ◆ All food slices and shreds better when it is fresh and firm.
  - ◆ Semi-soft cheeses should be refrigerated overnight or placed in the freezer approximately 30 minutes before shredding. Hard cheeses should be at room temperature. All unprocessed cheeses can be shredded successfully with this unit. **It is not recommended that you use soft or processed cheese as it may clog the unit.**
  - ◆ Use light pressure on the food guide for thinner slices and shreds, and firm pressure for thicker slices and shreds.
  - ◆ Certain soft fruits, such as strawberries and kiwi, should be firm, not overripe, to slice. These types of fruits can also be placed in a freezer for a few minutes before slicing. Certain fruits with tough skins, such as apples, should be peeled before slicing or shredding.
  - ◆ Some foods can be double processed. For instance, you can shred carrots and run them through again for grated carrots. Cheese can be shredded twice for grated cheese.
  - ◆ Place food upright in the food chamber until it is full. Remember that food should fit easily and loosely into the food chamber and should not extend above the top of the food chamber. Apply pressure evenly with the food guide.
- Failure to properly load the food chamber or to apply even pressure may result in food falling over in the food chamber. If food falls over in the chamber, slices and shreds may be uneven.
- ◆ It is normal for bits of food remain on the top of the slicing or shredding cone after you have completed processing.
  - ◆ The unit is not designed to shred onions, slice cheese or chocolate, or process meats and tomatoes.
  - ◆ To avoid personal injury or damage to the unit, do not attempt to slice foods that are too hard to be cut with an ordinary knife.
- NOTICE:** This slicer/shredder was not designed to chop ice or grind coffee beans. You may damage the unit.



## Questions & Answers

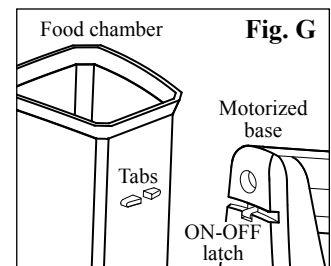
***Occasionally my slicer/shredder will not turn on, or the fingertip power switch works intermittently. Why is this?***

Most likely the food chamber assembly is not attached properly to the base. The power switch is designed to work only when the food chamber assembly is centered with the handle on the motorized base.

Should the power switch operate intermittently, either the ON-OFF latch on the base is not positioned directly between the two tabs on the food chamber (Fig. G) or the interlock bracket on the bottom of the slicing/shredding chute (Fig. D, page 2) is not positioned in the bracket slot on the motorized base (Fig E, page 2). Check the position of the food chamber assembly. Realign it so it is centered properly.

***Sometimes I have trouble disengaging the food chamber assembly from the motorized base. What am I doing wrong?***

You probably forgot to turn the unit off. The unit is designed with a safety feature which prevents the food chamber assembly from being removed when the power switch is in the ON position.



***How come I sometimes have to use a lot of pressure to get food out of the slicing/shredding chute or no food comes out at all?***

Any of the following may be occurring:

1. You have packed the food chamber too tightly. Foods should fit loosely in the food chamber. Leafy vegetables, such as cabbage and lettuce, should be cut into chunks the size of the food chamber.
2. The food is not fresh and firm. All food slices and shreds better when it is fresh and firm.
3. Pieces of the food being processed may have wrapped around the slicing or shredding cone during processing or may have become wedged in the cone. This would prevent food from coming out. If this occurs, simply disconnect the unit from the outlet, remove the slicing or shredding cone, and clean out the buildup of food.

4. You may be slicing or shredding a hard vegetable, such as a sweet potato, or shredding cheese. Cheese and hard vegetables may require more pressure on the food guide. Sometimes when slicing or shredding hard vegetables or when shredding cheese, the motor may sound as if it is laboring. This is normal.

## Suggested Uses

- ◆ Turn an ordinary frozen pizza into a gourmet delight by adding your own fresh cheese, peppers, mushrooms, olives, onions, etc.
- ◆ For terrific tacos, taco salads, or pita sandwiches, shred cheese and slice lettuce, olives, and onions.
- ◆ Chop nuts for baking or garnishing a dessert. Crumb crackers for pie crusts or make bread crumbs for casserole toppings.
- ◆ Shred butter into dry ingredients for biscuits and pie crusts. Place butter in freezer for 30 minutes before shredding.
- ◆ Decorate a cream topped pie, a fluffy icing cake, or even a cupcake with shredded baking chocolate.
- ◆ Make delicious, creamy coleslaw by shredding fresh cabbage and carrots.
- ◆ Shred potatoes for nutritious hash browns or potato pancakes. Slice them for delicious American fries or homemade potato chips.
- ◆ Slice or shred raw or cooked cauliflower for riced cauliflower.
- ◆ Make deviled eggs, sandwich spreads, and salad toppings by shredding hard-cooked eggs.
- ◆ Make sensational sweet potato chips by slicing sweet potatoes and then deep frying or microwaving them.
- ◆ Dry slices of fruits or vegetables in a home food dehydrator.

## Care and Cleaning

Before using for the first time and after each subsequent use, your slicer/shredder should be cleaned thoroughly.

Be sure the power switch is in the OFF position and the unit is unplugged before removing the food chamber from the motorized base; the food chamber cannot be removed with the power switch in the ON position.

All parts, except the motorized base, are completely immersible and dishwasher safe. Wash these parts in warm, soapy water; rinse and dry. If washing in the dishwasher, use the top rack or the rack farthest away from the heating element. Be sure the parts are positioned so they will not fall through the rack.

The motorized base may be cleaned with a damp cloth. **Never immerse the motorized base in water or any other liquid.**

**NOTE:** The slicing/shredding chute and cones may become stained after processing certain foods such as carrots. Should the parts become stained, wipe them with a paper towel containing a small amount of vegetable oil. Wash, rinse, and dry.

***Use Guide for the Slicing and Shredding Cones***

Insert the slicing or shredding cone in the slicing/shredding chute as instructed in the “How to Use” section on page 2.

**CAUTION!** The metal portions of the slicing and shredding cones are sharp. Handle with care.

SUGGESTED FOODS	SHREDDING CONE	SLICING CONE
<b>FRUITS</b>		
Apples	✓	✓
Bananas		✓
Coconut (removed from shell and peeled)	✓	
Cranberries*	✓	✓
Kiwi		✓
Nectarines	✓	✓
Peaches	✓	✓
Pears	✓	✓
Strawberries		✓
<b>VEGETABLES</b>		
Brussels Sprouts	✓	✓
Cabbage	✓	✓
Carrots	✓	✓
Cauliflower	✓	✓
Celery		✓
Chili Peppers	✓	✓
Cucumbers	✓	✓
Head Lettuce (such as iceberg)		✓
Mushrooms		✓
Onions		✓
Peppers		✓
Potatoes	✓	✓
Radishes	✓	✓
Sweet Potatoes	✓	✓
Turnips	✓	✓
Zucchini	✓	✓
<b>OTHER FOODS</b>		
Bread	✓	
Butter*	✓	
Cheese	✓	
Chocolate	✓	
Cookies	✓	
Crackers	✓	
Hard-Cooked Eggs	✓	
Nuts	✓	✓
Olives	✓	✓
Pickles	✓	✓

\*Place in freezer for 30 minutes prior to slicing or shredding.

## Consumer Service Information

If you have any questions regarding the operation of your PRESTO® appliance or need parts for your appliance, contact us by any of these methods:

- Call 1-800-877-0441 weekdays 8:00 AM to 4:00 PM (Central Time)
- Email us through our website at [www.GoPresto.com/contact](http://www.GoPresto.com/contact)
- Write: National Presto Industries, Inc., Consumer Service Department  
3925 North Hastings Way, Eau Claire, WI 54703-3703

Inquiries will be answered promptly by telephone, email, or letter. When emailing or writing, please include a phone number and a time when you can be reached during weekdays if possible.

When contacting the Consumer Service Department, please indicate the model and series numbers for the slicer/shredder. These numbers can be found on the bottom of the slicer/shredder base. Please record this information:

Model \_\_\_\_\_ Series \_\_\_\_\_ Date Purchased \_\_\_\_\_

The Presto Factory Service Department is equipped to service Presto® appliances and supply genuine Presto® parts. Genuine Presto® replacement parts are manufactured to the same exacting quality standards as Presto® appliances and are engineered specifically to function properly with its appliances. Presto can only guarantee the quality and performance of genuine Presto® parts. “Look-alikes” might not be of the same quality or function in the same manner. To ensure that you are buying genuine Presto® replacement parts, look for the Presto® trademark.

Canton Sales and Storage Company, Presto Factory Service Department  
555 Matthews Drive, Canton, MS 39046-3251

## Product Registration

**IMPORTANT:** Please go online and register this product within ten days of purchase. Proper registration will serve as proof of purchase in the event your original receipt becomes misplaced or lost. Registration will not affect warranty coverage, but may expedite processing of warranty claims. The additional information requested will help us develop new products that best meet your needs and desires. To register your product, visit [www.GoPresto.com/registration](http://www.GoPresto.com/registration) or simply scan this QR code. If you do not have computer access, call the Consumer Service Department at 1-800-877-0441.



### Presto® Limited Warranty

*(Applies only in the United States)*

This quality Presto® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. ***Outside the United States, this limited warranty does not apply.***

To obtain service under the warranty, please call our Consumer Service Department at 1-800-877-0441. If unable to resolve the problem, you will be instructed to send your Presto® appliance to the Presto Factory Service Department for a quality inspection; shipping costs will be your responsibility. When returning an appliance, please include your name, address, phone number, and the date you purchased the appliance as well as a description of the problem you are encountering with the appliance.

We want you to obtain maximum enjoyment from using this Presto® appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse, misuse, disassembly, alterations, or neglect will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto’s personal pledge to you and is being made in place of all other express warranties.

**NATIONAL PRESTO INDUSTRIES, INC.  
EAU CLAIRE, WI 54703-3703**