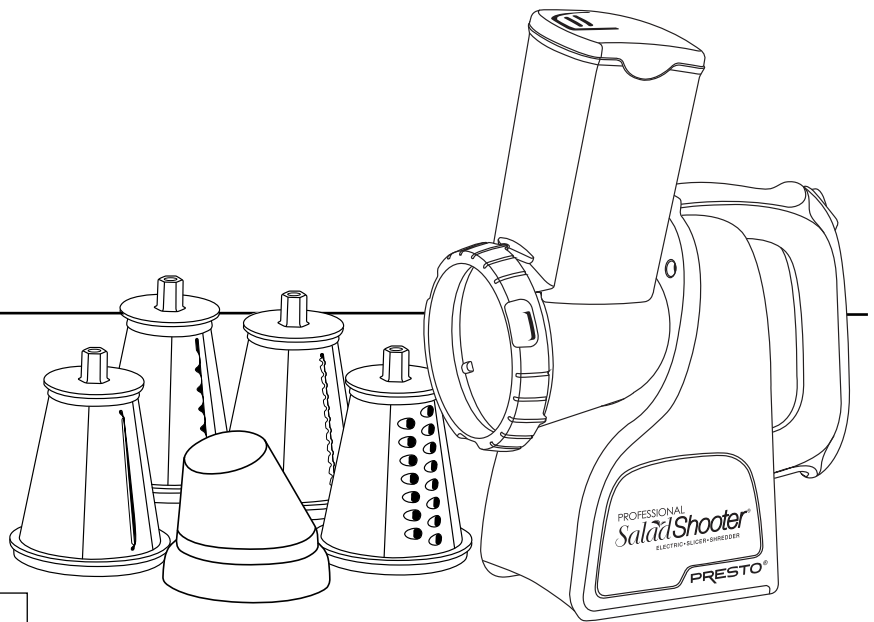


PRESTO®

Professional SaladShooter®

electric slicer/shredder

- Slice or shred vegetables and fruits. Shred cheese for tacos, pizza and more.
- Just point and shoot right where you want.
- Interchangeable cones to make thick slices, ripple slices, medium shreds, and super shreds. Plus, a funnel guide.



Estas instrucciones también están disponibles en español.

Para obtener una copia impresa:

- Descargue en formato PDF en www.GoPresto.com/espanol.
- Envíe un correo electrónico a contact@GoPresto.com.
- Llame al 1-800-877-0441, oprima 2 y deje un mensaje.



Visit www.GoPresto.com

INSTRUCTIONS

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Form 76-387D

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.
9. Do not let cord contact hot surface, including the stove.
10. Avoid contact with moving parts.
11. Never feed the food through the food chamber with your hands; always use the food guide.
12. Keep fingers out of the slicing/shredding chute.
13. The metal portions of the slicing and shredding cones are sharp. Handle with care.
14. 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® Professional SaladShooter® electric slicer/shredder, study the diagram (Fig. A) 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.**

NOTE: For your convenience, each cone is identified with its name on top. The thick slices will be approximately $\frac{3}{16}$ inch thick, the medium shreds approximately $\frac{1}{8}$ inch wide, and the super (thick) shreds approximately $\frac{1}{4}$ inch wide.

How to Use

1. Attach the food chamber to the motorized base. Insert the two tabs on the back of the food chamber into the two tab pockets on the motorized base (Fig. B). Rotate the food chamber clockwise until it is upright and you hear it snap in place.

NOTE: If the food chamber will not rotate to the upright position, make sure the switch is in the OFF position.

2. Insert one of the slicing or shredding cones into the slicing/shredding chute. Adjust the cone until you feel the end fit into the socket. Then attach the twist-lock ring by turning it clockwise until it locks into place.

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

3. The adjustable food guide can be separated to adapt to small or large loads.

To use the food guide for large loads, fill the clear food chamber with the food that will be processed. Slowly push the food down the chamber and through the chute using the guide.

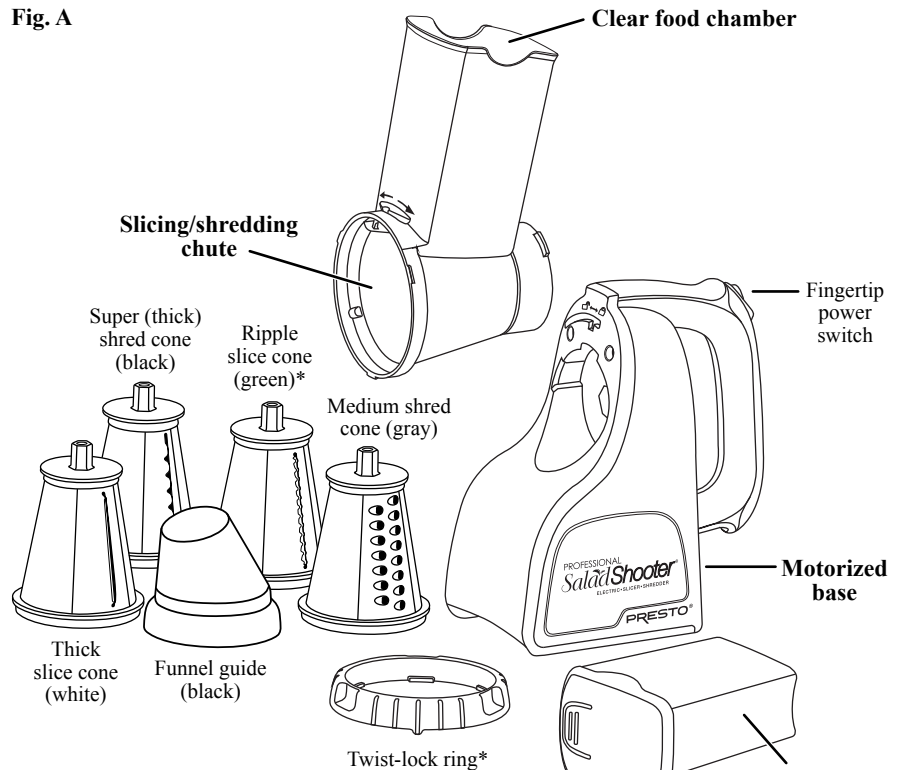
To use the food guide for small loads that you want to process upright, e.g. carrots, you will need to separate it into two pieces. Grasp the top rim of the guide and, while pressing the release tab with your index finger (Fig C), pull back on the guide slightly and lift the top of the guide out of the bottom piece. Do not push forward on the guide while trying to separate it. Another way to disengage the two pieces is to press the release tab with your thumb and then lift up the on the edge underneath the tab.

Notice the bottom piece has an open compartment which will hold the smaller food load (Fig D).

Place the bottom piece of the guide into the food chamber and put the food you would like processed into the open compartment (Fig E). Use the top piece of the guide to push the food through the chamber during processing.

Make sure the bottom piece of the food guide remains in the food chamber when processing small loads.

Fig. A



*NOTE: The ripple slice cone and twist-lock ring will be installed in/on the slicing/shredding chute when you unpackage the appliance.

Adjustable food guide

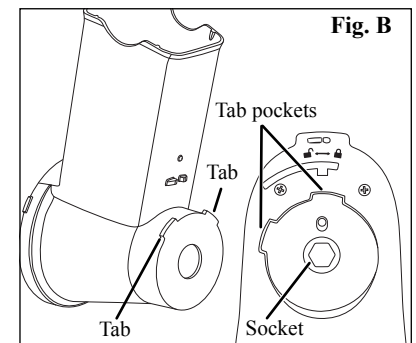


Fig. B

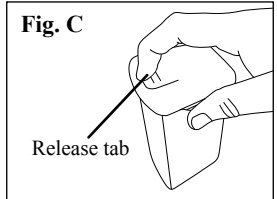


Fig. C

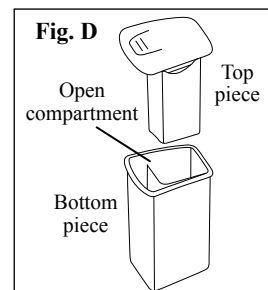


Fig. D

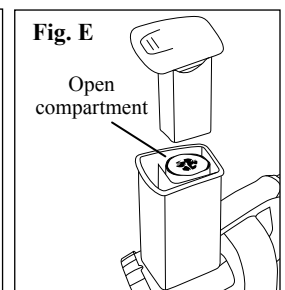


Fig. E

4. 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 does not extend above the top of the food chamber and will fit loosely in the chamber. Food that does not fit loosely in the food chamber may become wedged in the chamber and will not discharge properly. If it is too large to fit loosely in the chamber, cut food into smaller pieces. For small loads, use the adjustable food guide as instructed in step 3.
- 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.

5. The Professional SaladShooter® is designed to be hand-held, providing you with the flexibility to point and shoot wherever you want. It can also, however, be used on the counter. Simply place a small bowl under the opening of the slicing/shredding chute.

If you are going to slice or shred into a small bowl or onto a small area, you may want to use the funnel guide. It directs foods right where you want them. Position the funnel guide so the embossed line on the outer rim is centered with the clear food chamber (Fig. G). Then snap the funnel guide onto the twist-lock ring.

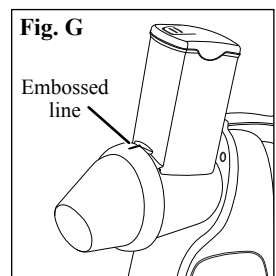
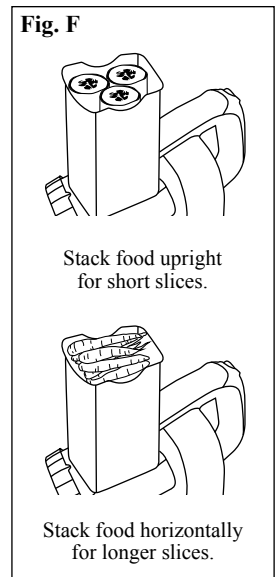
When using the slicer/shredder with the funnel guide attached, hold the unit so that the open end of the funnel is over the spot on which you wish to shoot the ingredients.

If moist ingredients, such as lettuce and carrots, do not readily come out of the funnel during processing, shake the unit slightly.

When using the funnel guide with the slicing cones, be sure the diameter of the sliced food is less than the diameter of the small end of the funnel.

6. Plug the cord into a 120VAC electrical outlet only. Begin slicing or shredding. Use the power switch to turn the unit on and off.

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 the unit is running.



Use Guide for the Slicing and Shredding Cones

Insert the desired slicing or shredding cone in the slicing/shredding chute, following Step 2, page 2 of the “How to Use” instructions.

NOTE: The funnel guide may be used for the functions below for directing foods right where you want them. Follow the instructions in Step 5 above.

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

Suggested Foods	Medium Shred Cone (gray cone)	Super (thick) Shred Cone (black cone)	Ripple Slice Cone (green cone)	Thick Slice Cone (white cone)
Fruits				
Apples	✓	✓	✓	✓
Bananas			✓	✓
Coconut (removed from shell and peeled)	✓	✓		
Cranberries*	✓	✓	✓	✓
Kiwi			✓	✓
Nectarines	✓	✓	✓	✓
Peaches	✓	✓	✓	✓
Pears	✓	✓	✓	✓
Plantain (peeled)			✓	✓
Quince	✓	✓	✓	✓
Strawberries			✓	✓

Suggested Foods	Medium Shred Cone (gray cone)	Super (thick) Shred Cone (black cone)	Ripple Slice Cone (green cone)	Thick Slice Cone (white cone)
Vegetables				
Beets (cooked and peeled)	✓	✓	✓	✓
Brussels Sprouts	✓	✓	✓	✓
Cabbage	✓	✓	✓	✓
Carrots	✓	✓	✓	✓
Cauliflower	✓	✓	✓	✓
Celery			✓	✓
Celery Root (peeled)	✓	✓	✓	✓
Cucumbers	✓	✓	✓	✓
Head Lettuce (such as iceberg)			✓	✓
Jicama (peeled)	✓	✓	✓	✓
Kohlrabi	✓	✓	✓	✓
Mushrooms		✓	✓	✓
Onions			✓	✓
Peppers		✓	✓	✓
Potatoes	✓	✓	✓	✓
Radicchio			✓	✓
Radishes	✓	✓	✓	✓
Rutabaga (peeled)	✓	✓	✓	✓
Summer Squash (such as zucchini or crookneck)	✓	✓	✓	✓
Sweet Potatoes	✓	✓	✓	✓
Taro Root (peeled)	✓	✓	✓	✓
Turnips	✓	✓	✓	✓
Zucchini	✓	✓	✓	✓
Other Foods				
Bread	✓	✓		
Butter*	✓	✓		
Cheese	✓	✓		
Chocolate	✓	✓		
Cookies	✓	✓		
Crackers	✓	✓		
Hard-Cooked Eggs	✓	✓		
Nuts	✓	✓	✓	✓
Olives	✓	✓	✓	✓
Pickles	✓	✓	✓	✓

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

Suggested Uses

- ◆ Make delicious, healthful salads using your own fresh, hand-selected vegetables for guaranteed goodness.
- ◆ Create beautiful fruit salads with thick and ripple slices of bananas, apples, peaches, nectarines and more.
- ◆ Turn an ordinary frozen pizza into a gourmet delight by adding your own fresh cheese, peppers, mushrooms, olives, onions, etc.
- ◆ Create spectacular vegetable trays with ripple sliced carrots, jicama, radishes, and zucchini.
- ◆ Make luscious pies and tortes with thick or ripple slices of apples, peaches, strawberries, and kiwi.
- ◆ For perfect stir fry, use super (thick) shreds of carrots and zucchini and thick slices of mushrooms.
- ◆ Make delicious, creamy coleslaw by shredding fresh cabbage and carrots. Use the super (thick) shred cone for wonderfully crunchy shreds or the medium shred cone for fine shreds.
- ◆ Chop nuts for baking. Use with the funnel guide attached to garnish a dessert. For larger pieces, use the slicing cones or the super (thick) shred cone. For finer pieces, use the medium shred cone.
- ◆ Shred butter into dry ingredients for biscuits and pie crusts. Place butter in freezer for 30 minutes before shredding.
- ◆ Crumb crackers for pie crusts or make bread crumbs for casserole toppings with the medium shred cone. Use the funnel guide to direct them right where you want them.
- ◆ Use the funnel guide to decorate a cream topped pie, a fluffy icing cake, or even a cupcake with shredded baking chocolate. For thicker shreds of chocolate, use the super (thick) shred cone. For finer shreds, use the medium shred cone.
- ◆ Shred potatoes with the medium shred cone for hash browns or potato pancakes. Use the thick or ripple slice cone for delicious American fries.
- ◆ Slice or shred raw or cooked cauliflower for riced cauliflower.
- ◆ Make deviled eggs, sandwich spreads, and salad toppings with medium shreds of hard-cooked eggs.
- ◆ Slice fruits or vegetables to dry in a home food dehydrator.

For more ideas or delicious recipes, visit www.SaladShooter.com.

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 for 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.
- ◆ Soft fruits, such as strawberries and kiwi, should be firm, not overripe, to slice. They can also be placed in the freezer for a few minutes before slicing.
- ◆ Some foods can be double processed. For instance, using the medium shred cone, 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 to 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.
- ◆ **NOTICE:** The slicer/shredder should not be used to chop ice or grind coffee beans. Doing this may damage the unit.

Questions and Answers

Sometimes I have trouble disengaging the food chamber 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 from being removed when the fingertip 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 be cut to fit loosely in 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. Hard vegetables and cheese 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.

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.

For convenient storage, tightly wrap the cord around the top and bottom of the base handle. The unit can be placed in a small space, such as a drawer.

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
- Write: National Presto Industries, Inc.
Consumer Service Department
3925 North Hastings Way
Eau Claire, WI 54703-3703

Inquiries will be answered promptly by email, telephone, 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 it 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 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**

Form 76-387D