Congratulations and thank you for purchasing Slap Chop™ - The all purpose chopper for all your chopping needs!

CAUTION: "CHOPPING BLADES" ARE VERY SHARP . USE CAUTION WHEN DISASSEMBLING AND CLEANING.

WARNING: The "Chopping Blades" are extremely sharp. Keep fingers and hands away from blades while chopping. Use caution while disassembling, cleaning, and/or reassembling. Keep Slap Chop™ out of reach of children.

USAGE:
To avoid countertop scratches, place food on a level cutting board. Ensure the food fits inside the circumference of the "Chopping Chamber". For smaller chopping needs such as nuts or chocolate, simply place the food in the "Base Cap".

(SEE FIG. 1)

Hold Slap Chop™ with one hand, and then using the palm of your other hand, hit the "Plunger" (SEE FIG. 1) to chop. Repeat as needed for your desired food. 

NOTE: Be sure to let the "Plunger" return to its starting point between hits. One or two hits will create larger pieces. Continue chopping for finer results. If you’re using the "Base Cap" to create your favorite toppings, you can pour them directly from the "Base Cap".

COMPONENTS & CLEANING:
Components (SEE FIG. 1):
A. Plunger B. Main Unit Lock
C. Main Unit D. Chopping Blades
E. Food Splash Guard F. Chopping Chamber
G. Base Cap

Cleaning:
To clean Slap Chop™, first remove the "Base Cap". Then, turn the "Chopping Chamber" to unlock, and pull down to remove it. Carefully remove the "Food Splash Guard" from the "Chopping Blades". Then, holding the "Chopping Blades" away from you, turn the "Main Unit Lock" to separate the two sides of the "Main Unit" so it opens like a butterfly to fully expose the "Chopping Blades" for cleaning. 

(SEE FIG. 2)

Carefully clean the "Chopping Blades" and the inside of the "Main Unit", then let air dry.

IMPORTANT: "MAIN UNIT" IS NOT DISHWASHER SAFE.

To reassemble Slap Chop™, first carefully close the two sides of the "Main Unit" and turn the "Main Unit Lock" to secure. Then, holding the "Main Unit" upside down, carefully replace the "Food Splash Guard". Then, replace the "Chopping Chamber" and secure by turning into place. Replace the "Base Cap", and you’re ready to reuse!

INSTRUCTIONS

IMPORTANT NOTE
The Food Splash Guard’s elevated edges should be facing upwards toward the Chopping Blades when assembling the Slap Chop. The Blade Guard on the Food Splash Guard must line up with the Chopping Blades. If the Blade Guard pieces do not line up, please remove the Food Splash Guard and make sure that it is in the correct position before replacing it.

If you hear a "click" noise when the Food Splash Guard is not correctly aligned, please check the Food Splash Guard to make sure that the "Food Splash Guard" is not crimped or damaged. If this occurs, please turn off the Slap Chop™, and contact www.ShopNorthern.com for a replacement Food Splash Guard.

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DELICIOUS SALADS

Mediterranean Potato Salad
Ingredients:
1 cup cooked potatoes
1/2 cup chopped red onion
1/4 cup chopped kalamata olives
1/4 cup chopped fresh parsley
1/4 cup chopped fresh mint
1/4 cup chopped fresh cilantro
1/4 cup chopped fresh dill
Salt and pepper to taste

Method:
Combine the ingredients in a large bowl. Toss to mix well. Season with salt and pepper to taste.

RECIPEs

Hawaiian Salad
Ingredients:
1 cup diced pineapple
1 cup diced red bell pepper
1/2 cup diced red onion
1/4 cup chopped fresh parsley
1/4 cup chopped fresh mint
1/4 cup chopped fresh cilantro
1/4 cup chopped fresh dill
Salt and pepper to taste

Method:
Combine the ingredients in a large bowl. Toss to mix well. Season with salt and pepper to taste.

Easy Mexican Salad
Ingredients:
1/2 cup diced tomatoes
1/4 cup diced red onion
1/4 cup chopped fresh cilantro
1/4 cup chopped fresh parsley
1/4 cup chopped fresh mint
1/4 cup chopped fresh dill
Salt and pepper to taste

Method:
Combine the ingredients in a large bowl. Toss to mix well. Season with salt and pepper to taste.

Tuscan and Mozzarella Salad
Ingredients:
1/2 cup diced tomatoes
1/4 cup diced red onion
1/4 cup chopped fresh parsley
1/4 cup chopped fresh mint
1/4 cup chopped fresh dill
Salt and pepper to taste

Method:
Combine the ingredients in a large bowl. Toss to mix well. Season with salt and pepper to taste.

INSTRUCTIONS

IMPORTANT NOTE
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If you hear a "click" noise when the Food Splash Guard is not correctly aligned, please check the Food Splash Guard to make sure that the "Food Splash Guard" is not crimped or damaged. If this occurs, please turn off the Slap Chop™, and contact www.ShopNorthern.com for a replacement Food Splash Guard.

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Components (SEE FIG. 1):
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IMPORTANT NOTE:
The Food Splash Guard’s elevated edges should be facing upwards toward the Chopping Blades when assembling the Slap Chop. The blade cutout on the Food Splash Guard must line up with the Chopping Blades. If the Slap Chop gives resistance during use, please inspect the Food Splash Guard to make sure that it is in tact. If you hear a “cracking” sound when chopping, the Food Splash Guard may have misaligned with the Chopping Blades and breakage may occur. Please inspect device after each use to make sure that the Food Splash Guard is in tact. Always perform a food safety inspection of the Food Splash Guard before each use.

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