Ready for new dimensions?

Recipe Included

SPEEDWING®
Multi Chopper

GEFU – Discover Culinary Artistry.
www.gefu.us
Multi Chopper

1. Lid with Pull-Cord Mechanism
2. Stirring Insert
3. Cutting Insert
4. Container
5. Spinning Basket
6. Attachable upward Deflector
7. Spatula
8. Protective Caps for Blades
9. A Storage Lid

⚠️ CAUTION

sharp parts
First-time Use
Take all components out of the packaging and clean them before using for the first time. Please also follow the instructions in the Cleaning section. The container (4) should stand on a dry and steady worktop while the multi chopper is in use.

Cutting
- Use the attachable upward deflector (6) for better cutting results with light items (such as e.g. herbs). Make sure it fits onto the right position on the underside of the cutting insert (3).
- Remove the protective caps from the blades (8) on the cutting insert (3) and centre and place this insert onto the fixture in the container (4).
- Put the lid (1) onto the container (4) and use your hand to steady it.
- Use your other hand to pull the cord in even movements.
- Depending on the duration of activation, the cutting insert can chop fruit, vegetables and a lot more to consistencies ranging from coarse to very fine.

Cleaning
- The container (4), stirring insert (2), spinning basket (5), upward deflector (6), protective caps (8), spatula (7) and storage lid (9) are dishwasher-safe.
- Use a damp cloth to clean the lid (1). PLEASE NOTE: Never put the lid into the dishwasher or immerse it in dishwater! NEVER LET THE PULL CORD GET WET.
- Clean the cutting insert (3) under running water or with a damp cloth. PLEASE NOTE: The blades are very sharp. Read the following safety instructions regarding the required carefulness.

Safety Instructions
- The blades on the cutting insert (3) are very sharp. Be particularly careful when using and cleaning the multi chopper.
- Put the protective caps on the blades (8) when storing the cutting insert (3).
- Do not take the lid (1) off as long as the cutting insert (3), stirring insert (2) or spinning basket (5) is in motion.
- Before using the multi chopper, make sure the device does not have any visible defects or damage.

Spinning Dry
- Place the spinning basket (5) in a centred position on the fixture in the container (4).
- To spin herbs dry, for example, spread them out evenly in the spinning basket (5).
- Put the lid (1) onto the container (4) and use your hand to hold it steady.
- Use your other hand to pull the cord in even movements.

Stirring/Mixing
- Place the stirring insert (2) in a centred position on the fixture in the container (4).
- Put the lid (1) onto the container (4) and use your hand to hold it steady.
- Use your other hand to pull the cord in even movements.
- This is an easy way to mix dips, desserts and sauces.

Additional Accessories
- The spatula (7) is ideal for emptying the container (4).
- The lid (9) is excellent for storing your chopped food.
Recipe

Salmon tartare served on a salad of broccoli and bell-pepper

Preparation:
Emulsify olive oil with lime juice, lime zest, salt and pepper with the mixer in the multi chopper. Pour the mixture over the diced fillet salmon and marinate for about 1 hour.
In portions, chop the broccoli florets, bell pepper and diced apple with the blade in the multi chopper. Add the roasted pine nuts, olive oil, vinegar, mustard, maple syrup, salt and pepper. Mix everything well and leave to stand for at least 30 minutes.
Cut up the diced salmon with the blade in the multi chopper. Taste again. Serve with the broccoli salad.

To serve 4:
400 g of very fresh fillet of salmon, diced
1 organic lime, juice and zest
1 tbsp olive oil
200 g broccoli florets
1 bell pepper, orange in segments
1 cored and sliced apple
1 tbsp olive oil
1 tbsp white balsamic vinegar
1 tsp strong mustard
1 tbsp maple syrup
40 g of roasted pine nuts
Parsley-Walnut Dip with fried salsify

Preparation:
Wash the parsley, pull the leaves off the stalks and spin dry in the spinner in the multi chopper.
Insert the blade and then add and chop the parsley leaves and walnuts.
Take out half of the chopped leaves and walnuts, insert the mixer and blend the rest with 150 g cream cheese, salt and pepper until the mixture acquires a creamy consistency. Take the cream cheese out of the multi chopper and mix the remaining dip ingredients.
Peel the salsify, cut it into pieces and blanche it.
Heat the butter lard in a pan, fry the salsify. Add ginger and honey. Caramelise somewhat and season with salt and pepper to taste.
Serve the salsify with the dip. Sautéed potatoes are a good accompaniment.

To serve 4:
1 bunch of parsley
100 g of walnuts
200 g of cream cheese
1 kg of salsify
1 tsp of ginger, freshly grated
1 tsp of honey
butter lard for frying
salt, pepper
GEFU guarantees the lasting durability of this product with the GEFU-Q5 seal, which represents a 5-year warranty.

GEFU garantit la solidité durable de ces produits avec le sigle GEFU-Q5, synonyme d’une garantie de 5 ans.

Con l'apposizione del sigillo GEFU-Q5, che indica 5 anni di garanzia, la GEFU garantisce la lunga durata funzionale di questo prodotto.

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Изделия, помеченные клей-мом GEFU-Q5, имеют 5-летнюю гарантию.

WICHTIGER HINWEIS: Nutzen Sie zur Reinigung des Deckels ein feuchtes Tuch. BITTE BEACHTEN: Diesen niemals in die Spülmaschine geben oder in Spülwasser eintauchen! Der Seilzug darf NICHT nass werden.

IMPORTANT NOTE: Use a damp cloth to clean the lid. PLEASE NOTE: Never put the lid into the dishwasher or immerse it in dishwater! NEVER LET THE PULL CORD GET WET.

REMARQUE IMPORTANTE : Utilisez un chiffon humide pour nettoyer le couvercle. ATTENTION : ne jamais le mettre au lave-vaisselle ou plonger dans l'eau de vaisselle ! La cordelette à rotation ne doit PAS être humide.

IMPORTANTANTE INDICAZIONE: Per pulire il coperchio utilizzare un panno umido. ATTENZIONE: il coperchio non deve mai essere lavato in lavastoviglie o immerso in acqua per il lavaggio! La funicella NON deve mai essere bagnata.

NOTA IMPORTANTE: Para limpiar la tapa, utilice un paño húmedo. OBSERVESE: ¡La tapa no debe lavarse nunca en el lavavajillas ni tampoco debe sumergirse en agua! ¡La cuerda del mecanismo de tracción NO DEBE mojarse!


ВАЖНО: Для чистки крышки используйте влажную тряпку. ВНИМАНИЕ! Никогда не кладите крышу в посудомоечную машину и не погружайте её в воду для полоскания! Трос НЕ должен намокнуть.