

Overview

The TWOMEOW Electric Cheese Grater Salad Shooter is a 5-in-1 electric slicer designed for home kitchen use. It features a one-touch control system and includes a safety push bar. The appliance is intended for grating, slicing, and shredding a variety of foods such as cheese, zucchini, vegetables, and for making smoothies.



Package Contents

- Main motor base
- 5 Interchangeable stainless steel cones (coarse shredder, fine shredder, slicing blade, wavy blade, grating blade)

- Safety push bar
- Cleaning brush
- Cups
- User manual

Features

5-in-1 Interchangeable Cones

The appliance comes with five stainless steel cones for different cutting tasks:

- **Coarse Shredder:** For thicker shreds of cheese or vegetables.
- **Fine Shredder:** For finer shreds, suitable for garnishes or softer ingredients.
- **Slicing Blade (2MM Slices):** For uniform slices of vegetables like zucchini or cucumbers.
- **Wavy Blade (Wave Pattern Flake):** For decorative wavy cuts.
- **Grating Blade (Powder Grinding):** For grating hard cheese, nuts, or making breadcrumbs.



One-Touch Operation

The device is operated with a single button. Pressing the button activates the motor, and releasing it stops the operation. This allows for simple, controlled use.



Wave Pattern Flake

Potato, Carrot, Cucumber

Safety Push Bar

A safety push bar is included to guide food into the feed tube, keeping hands away from the blades during operation.



Fine Shredder

Cheese, Carrot, Purple Cabbage

Powerful Motor

The unit is powered by a 150-watt motor designed for efficient and quiet operation.

Compact Design

The appliance features a compact, modern design for easy storage in kitchens with limited counter space.

Specifications

Attribute	Specification
Brand	TWOMEOW
Model Number	VC02
Color	Black
Material	Stainless Steel (cones)
Style	Modern
Item Weight	2.11 Kilograms
Motor Power	150 Watts
Dishwasher Safe Parts	Yes (removable attachments)

Use Guide

Before First Use

1. Unpack all components and remove any packaging materials.
2. Wash the removable attachments (cones, push bar, and cups) in warm, soapy water or place them in the dishwasher. Rinse and dry thoroughly.
3. Wipe the motor base with a damp cloth. **Do not immerse the motor base in water.**

Assembling the Appliance

1. Place the motor base on a clean, dry, and stable surface.
2. Select the desired stainless steel cone for your task (e.g., coarse shredder for cheese).
3. Insert the cone into the opening on the top of the motor base. Ensure it is seated securely.
4. Place a bowl or plate under the front of the unit to catch the processed food.

Operating the Appliance

1. Prepare your ingredients by cutting them into pieces that fit easily into the feed tube.
2. Plug the appliance into a power outlet.
3. Press and hold the one-touch button on the top of the unit to start the motor.

4. Insert the food into the feed tube.
5. Use the safety push bar to gently guide the food down towards the rotating cone. **Never use your fingers or any other object to push food into the feed tube.**
6. Release the one-touch button to stop the motor once you have finished processing the food.
7. Unplug the appliance after use.

Note: The video below demonstrates the product in use, including setup and operation. Your browser does not support the video tag. The video showcases the product in use and guides you through product setup.

Using the Interchangeable Cones

To switch between different cutting styles:

1. Ensure the appliance is unplugged and the motor has stopped completely.
2. Remove the current cone by pulling it straight up and out of the motor base.
3. Insert the new cone for your desired task.

The five cones and their primary uses are:

- **Coarse Shredder:** For cheese, carrots, potatoes.
- **Fine Shredder:** For garnishes, fine cheese, ginger.
- **Slicing Blade:** For cucumbers, zucchini, onions.
- **Wavy Blade:** For decorative cuts of vegetables.
- **Grating Blade:** For hard cheese, nuts, chocolate, breadcrumbs.

Cleaning and Maintenance

1. **Unplug the appliance** before cleaning.
2. Remove the stainless steel cone and the feed tube/inlet from the motor base.
3. The removable attachments (cones, push bar, and cups) are dishwasher safe. They can also be washed by hand in warm, soapy water.
4. Use the included cleaning brush to remove any food residue from the blades of the cones.
5. Wipe the motor base with a damp cloth. **Do not immerse the motor base in water or put it in the dishwasher.**
6. Dry all parts thoroughly before reassembling or storing.



Safety Precautions

- Always use the safety push bar to feed food into the appliance. Keep hands and utensils away from the feed tube while the appliance is operating.
- Do not operate the appliance if the cord or plug is damaged.
- Do not immerse the motor base in water or any other liquid.
- Unplug the appliance when not in use and before cleaning or changing parts.
- Keep the appliance out of reach of children.
- Do not use the appliance for longer than necessary to process food. Allow the motor to rest between uses if processing large quantities.

Warning: The blades are sharp. Handle the cones with care when cleaning and storing.

Troubleshooting

Issue	Possible Cause	Solution
Appliance does not start	Not plugged in or the safety button is not engaged.	Ensure the appliance is plugged into a working outlet. Check that the cone is properly installed.
Motor runs but does not process food	Food is too large or the cone is clogged.	Cut food into smaller pieces. Unplug the appliance and clean the cone.
Excessive noise or vibration	Food is too hard or the cone is not seated properly.	Stop the appliance, unplug it, and check the cone installation. Cut hard foods into smaller pieces.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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