Hasselback Cutter



LéKUé

Hasselback vegetables in an instant!

How to Hasselback your vegetables! A crunchier and tastier alternative!



- ✓ Easy & quick.
- ✓ Get the same precision in all cuts.
- ✓ A crispy and tasty alternative to simple baked or grilled vegetables.
- ✓ You will get a crunchy result on the outside and soft and creamy on the inside.
- ✓ Easy to dismantle for cleaning





Place the vegetable on a flat and firm surface. Make sure the vegetable fits between the legs of the Hasselback Cutter.



- ✓ Before cutting, push the bottom of the Hasselback Cutter towards your hand. Cut the vegetable with the two blades until the Hasselback Cutter touches the surface.
- Press the button to finish cutting the vegetable with the three blades in the center.
- To remove the blades, press the lower part back to your hand and remove them.

Packaging :





Product Code: 0201810M03U008 EAN: 8420460013143 Dimensions: mm L135 - W36 - H87 Weigh: 116 gr. | Packaging weigh: 137 gr. Temperature: -20°C - +80°C | 5°F – 176°F Materials: PP + ABS + STAINLESS STEEL Suitable for: dishwasher (recommend to hand clean) Availability: 1trim. 2019