

CHEF PLUS™

11-in-1 Kitchen Preparation Tool



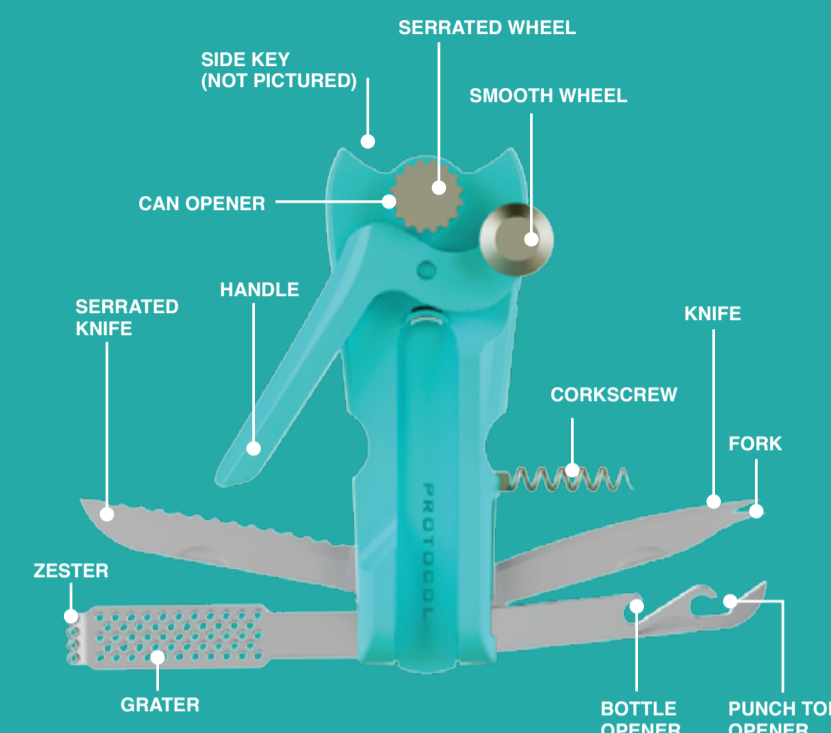
Thank you for your purchase of **Chef Plus 11-in-1 Kitchen Preparation Tool**. From opening cans and bottles to cutting and grating, this useful tool features all the kitchen components necessary to create a fabulous meal from start to finish. An ergonomic can opener fits comfortably in hand while the pop out and flip out tools are readily accessible allowing for quick, stress-free dinner prep.

The **Chef Plus** is dishwasher safe making clean-up a breeze!

We're dedicated to bringing you well-designed products that make living fun and easy. We stand behind all our products and warrant this to be free from defects in workmanship and materials for 1 year from the date of purchase.

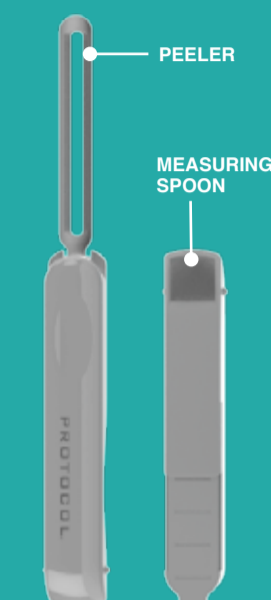
For service claims or questions please consult our website ProtocolNY.com.

Patent pending



Using the Can Opener

1. Make sure the smooth wheel is inside the rim on the can and the serrated wheel is on the outside.
2. Lock the wheels in place by closing the handle
3. The top rounded portion of the Chef Plus flips out to become the side key.
4. Turn the side key repeatedly to open the can.



Check out Protocol's other fantastic new tools for wine, grilling, home, gardening, and auto at ProtocolNY.com!

Patent pending
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A GUIDE TO CHOPPING TECHNIQUES

Like what you see? Visit ProtocolNY.com for additional chopping, picnic, and party guides.

Different recipes may call for certain types of chopping methods. To ensure a delicious outcome to any cooking project, below are some of the most common cuts.

Smaller cuts are ideal for pungent vegetables such as onion, garlic, and hot peppers. Foods with smaller cuts will cook faster.

Larger cuts are ideal for milder food such as potatoes, squash, and carrots. Foods with larger cuts will cook slower.

JULIENNE
Rectangle measuring $\frac{1}{8} \times \frac{1}{8} \times 2$ inches.



LARGE DICE
Cube measuring $\frac{3}{4} \times \frac{3}{4} \times \frac{3}{4}$ inches.



MEDIUM DICE
Cube measuring $\frac{1}{2} \times \frac{1}{2} \times \frac{1}{2}$ inches.



BRUNOISE
Cube measuring $\frac{1}{8} \times \frac{1}{8} \times \frac{1}{8}$ inches.



SMALL DICE
Cube measuring $\frac{1}{4} \times \frac{1}{4} \times \frac{1}{4}$ inches.



CHOP
Equal size pieces with no specific shape $\frac{1}{2} \times \frac{1}{2} \times \frac{1}{2}$ inches.



SLICE
Thin pieces with recipe-specified thickness.



CHIFFONADE
Thin threads made from rolling leafy greens like a cigar, and slicing them thinly.

