

HOW TO SHRED



SHRED

Kiss your grater goodbye! Shred cheeses and prep coleslaws in seconds with the Veggie Bullet's Shredder function. **Make sure to follow the steps for Shredder Assembly prior to the instructions below.**



Shred away!

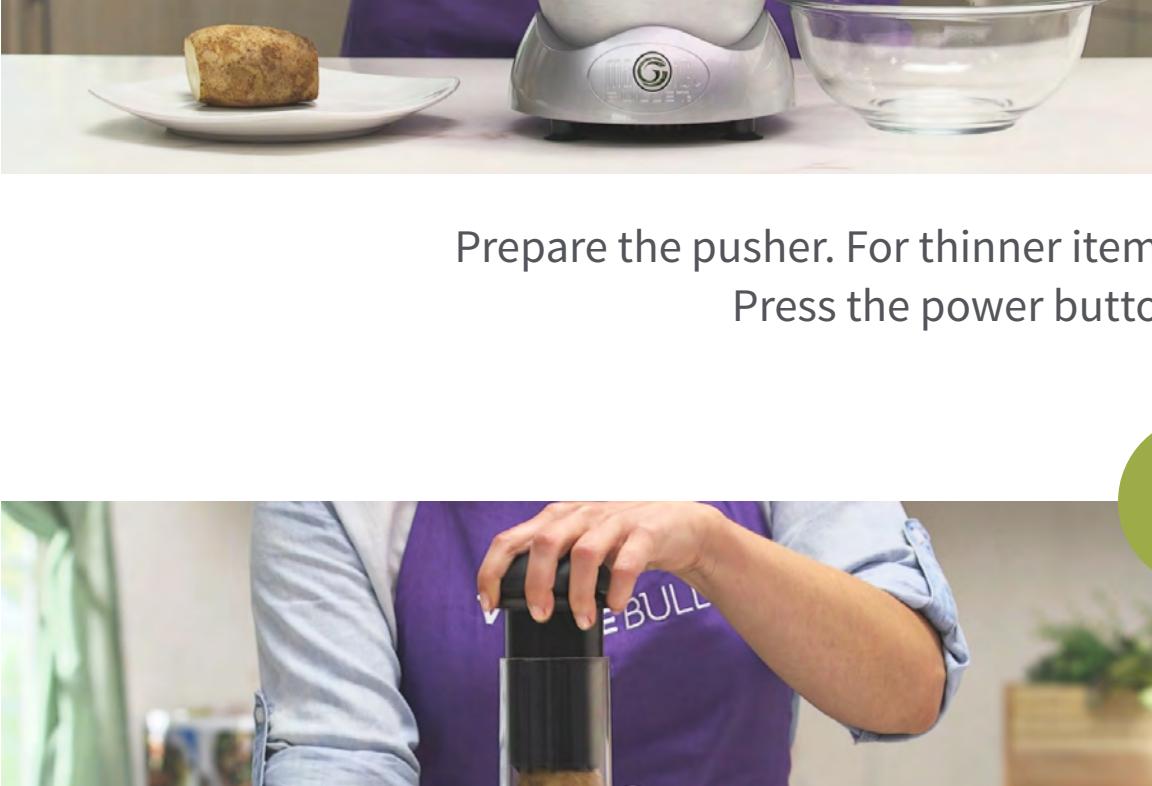
• CARROTS • CAULIFLOWER • BEETS • ZUCCHINI • YELLOW SQUASH • CHEESE
• CABBAGE • ONION • POTATOES (REGULAR, SWEET) • BRUSSELS SPROUTS
• FIRM TOFU • STEAK • HARD-BOILED EGGS • COOKED CHICKEN • AND MORE!



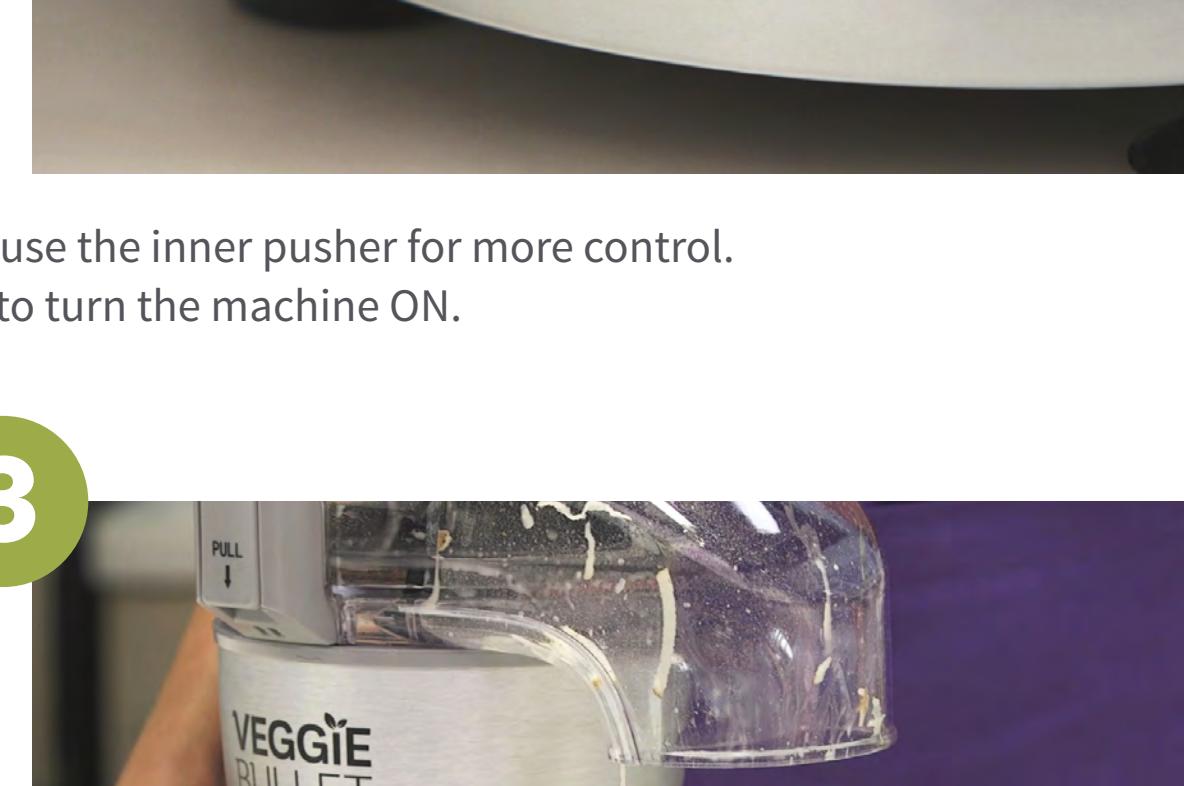
1



Make sure your produce is washed or peeled and meat is fully cooked. Larger ingredients will most likely need to be cut to fit through the chute. Place a large mixing bowl directly below the shooter. Place your ingredient into the chute.



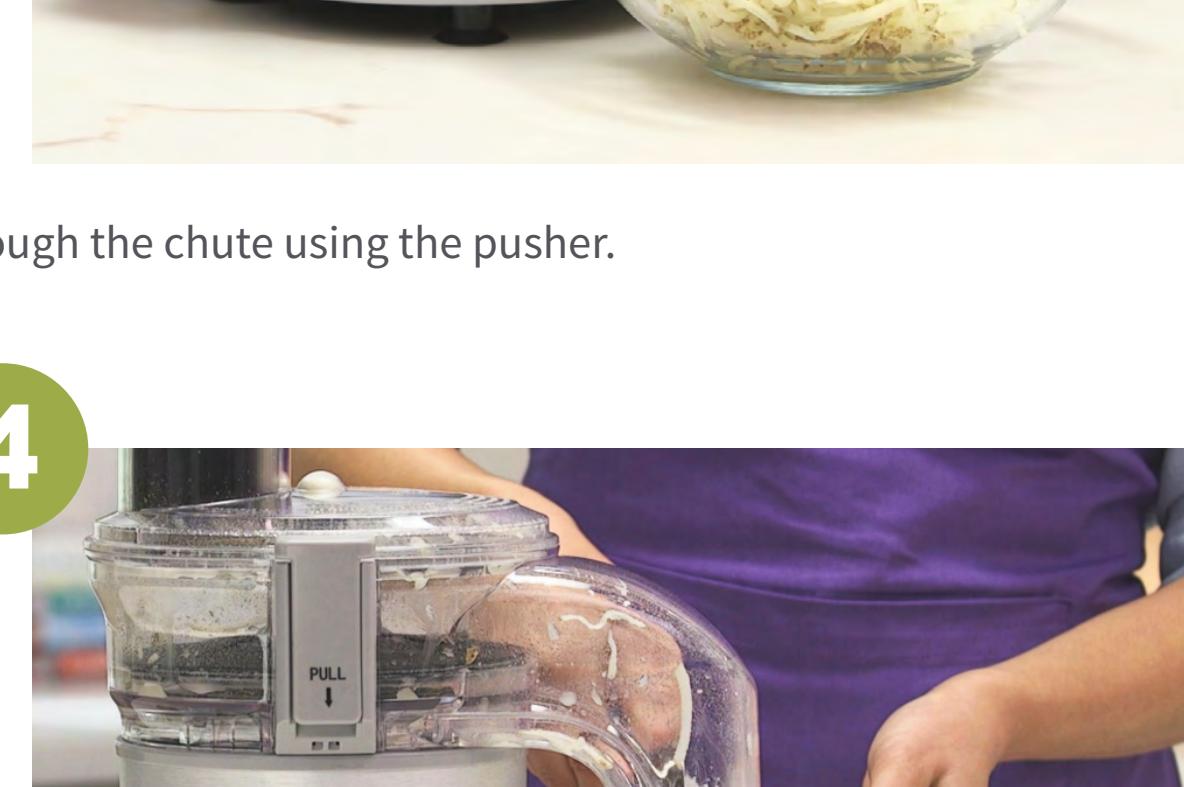
2



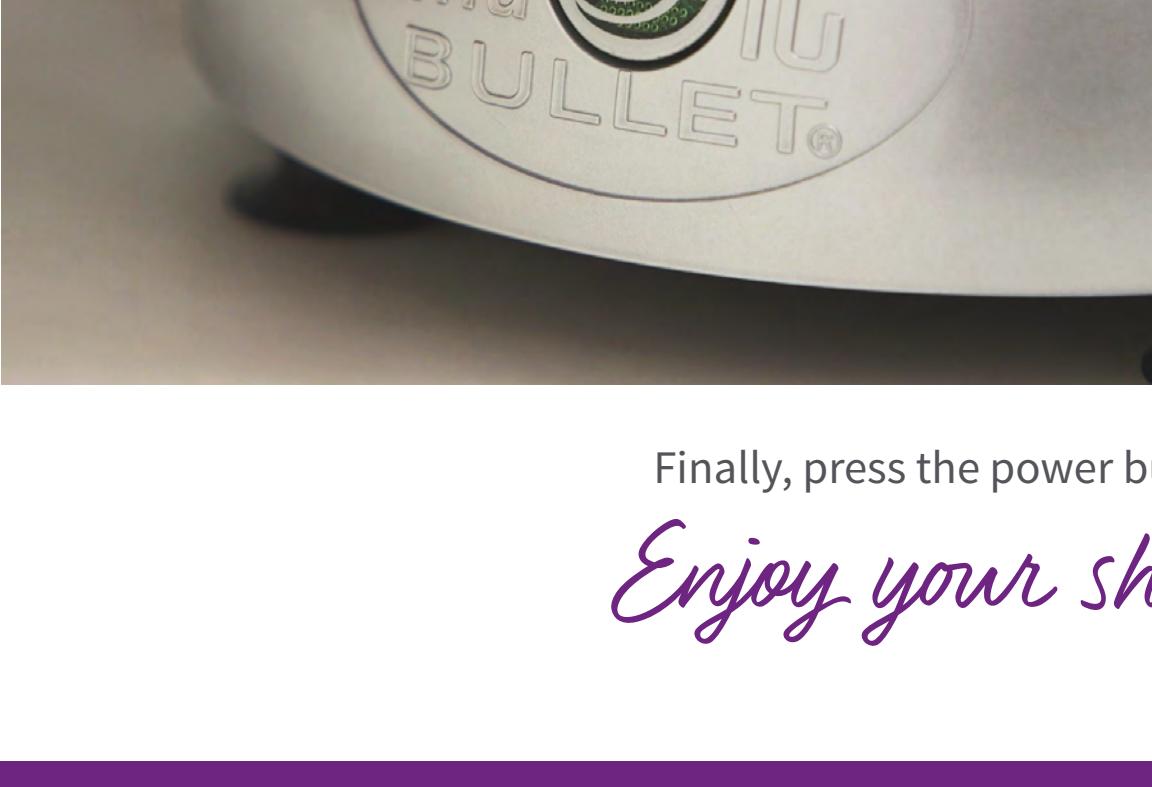
Prepare the pusher. For thinner items, use the inner pusher for more control. Press the power button to turn the machine ON.



3



Guide your ingredient down through the chute using the pusher.



4



Finally, press the power button to turn the machine OFF.

Enjoy your shredded creations!