



from  **The Pampered Chef®**



Manual Food Processor

*Not your typical
infomercial product!*

Dynamic Gear Operating System

The Pampered Chef's unique design is the perfect combination of force and speed for optimal chopping performance.

Our customized gear system allows blades to continuously spin inside the vessel to keep food moving and chopping.

Other competitors with their pull cord design and/or rotating handle mechanisms do not allow for continuous motion of blade.

Handle

Pumping motion is easy to operate and doesn't require pulling a cord or rotating a handle.

Lock on the handle allows handle to store flat for compact storage.

Other brands have removable handles but they are bulky and do not store compactly.



3 Staggered Blades

Three blades at a 3-point position produce a more consistent and quicker chop compared to 2-blade design.

Our blades are also positioned perfectly to quickly and efficiently slice, chop, blend and mix foods so no additional attachments are required!

Bowed Blade Profile

Bowed blade profile can only be found in our design! It provides the best cut for multiple tasks. The profile mimics blades commonly found in electronic food processors.

Other brands only have straight edge blades. The curve of our blade allows you to chop more food over a larger area without trapping food against side walls.

