

A Guide to Cutting Ingredients

The ThermaoMix® Cutter will quickly and easily slice and grate a wide range of vegetables, fruits and other ingredients for all of your creations. To achieve good results, always choose them ripe but firm to the touch (particularly tomatoes, avocado or mango), otherwise they could be mashed instead of cut.

Vegetables, fresh and crunchy

Ingredients	Description	Type of cut	Tips
Beetroot	Raw or cooked beetroot, washed and trimmed, if necessary. Halve or quarter large beetroots.	Thin and thick gratings	Place beetroots in the wide part of the feeder.
Carrot	Whole, peeled or scrubbed.	Thin and thick gratings	Position upright in the feeder.
Celeriac/kohlrabi	Peeled, cut in wedges that fit in the wide part of the feeder.	Thin and thick gratings	Place one wedge at a time vertically in the wide part of the feeder.
Courgette	Trim courgette ends so the courgette is sitting on the disc.	Thin and thick gratings	Position upright in the wide part of the feeder.
Cucumber	Trim cucumber ends so the cucumber is sitting on the disc.	Thin and thick gratings	Position upright in the wide part of the feeder.
Daikon	Whole, scrubbed.	Thin and thick gratings	Position upright in the wide part of the feeder.
Onion	Halve larger onions or cut in 3 wedges vertically.	Thin gratings	Place each onion half as vertically as possible to obtain even slices and press down lightly with pusher.
Parsnip	Whole, peeled or scrubbed.	Thin and thick gratings	Position upright in the feeder. More than one parsnip can be grated together, positioned upright side by side.
Potato	Halved or trimmed if too thick to fit in the feeder.	Thin and thick gratings	Place vertically in the wide part of the feeder. Baby potatoes can be placed vertically or horizontally.
Radish	Whole	Thick gratings	If the radishes are too thick to fit the narrow part, stack several of them in the wide part of the feeder and position the pusher. Long radishes should be inserted vertically in the narrow part of the feeder.
Squash	Cut in wedges that fit in the wide part of the feeder.	Thin and thick gratings	Place one wedge at a time vertically in the wide part of the feeder.
Sweet potato	Peeled or scrubbed, trim, if needed, to fit in the wide part of the feeder.	Thin and thick gratings	Place vertically in the wide part of the feeder.
Turnip	Peeled or scrubbed, cut in halves or wedges that fit in the wide part of the feeder.	Thin and thick gratings	Place vertically in the wide part of the feeder.
Apple	Peeled or unpeeled, cut in halves, quarters or wedges. Ripe but firm.	Thin and thick gratings	Cut different sized apples to fit in the feeder in halves, wedges or quarters. Trim the ends of the quarters and wedges if needed.
Pear	Use firm fruits, halved or quartered.	Thick gratings	Place 2 – 3 quarters or wedges horizontally in the wide part of the feeder.
Hard cheeses, such as Parmesan	Ensure that the cheese is slightly cold	Thin and thick gratings	Place upright in the narrow or wide part of the feeder.