

Care Instructions

Always wash before use, either by hand or in dishwasher.
Never use with sharp objects as TopChips™ can be pierced.
Never use with abrasive cleaners or scouring pads.

Warranty

This warranty does not cover any damage due to improper use.



1
Slice your fruit or vegetable using the Mastrad food slicer (ref. A21100).



2
Place your slices on the TopChips™ without overlapping.



3
Place the TopChips™ in the microwave, and cook according to directions.



4
After cooking, let cool for 30 seconds and remove chips from the TopChips™.



5
Your chips are ready to be seasoned and served!

mastrad

INNOVATION FOR
EVERYDAY

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Made in China



Use and Care

mastrad®

TopChips™, the chips maker

TopChips™ - Use and safety instructions

IMPORTANT: read all information before using

WARNING!

For use in a microwave only.
Never use on a non-microwave setting.
Never block your microwave turntable as food may ignite.
Always follow your microwave manufacturer's instructions.
Never use more than three (3) stacked TopChips™ at one time.
Only cook with slices of potato, carrot, sweet potato, apple, pear, and mango.

Instructions for use

For best results, slice food using the Mastrad food slicer.
Slice food evenly and thinly (as shown on the outer packaging) and place on TopChips™.
Do not overlap chips when placing on TopChips™.
Follow your microwave's recommended cooking times.
When using more than one TopChips™, add approximately one extra minute of cooking time per tray. If necessary, cook food in additional blocks of 30 seconds for optimal results.
When done, allow TopChips™ to cool a bit before tasting.

Recommendations for cooking

Follow the chart below for the best results when using the TopChips™. The chart below contains recommendations only. Factors such as a particular microwave, its age, and thickness of food slices, can significantly impact recommended cooking time.

Food	Cooking time ⁽¹⁾			
	Standard 1000W	My cooking time		
	1 TopChips™	1 TopChips™	2 TopChips™	3 TopChips™
Potato	3 min.			
Carrot	3 min. 30 sec.			
Sweet potato	3 min.			
Apple	3 min. 30 sec.			
Pear	6 min.			
Mango	6 min. 30 sec.			

⁽¹⁾ Cooking times noted on the chart are based on the use of a single Topchips™ using slices made with Mastrad food slicer (1mm or 0.04 inch).

Helpful hints

When cooking potatoes, dry them first before placing them on the TopChips™.
Season your chips once cooking is completed.
Spices such as cinnamon, cardamom, saffron, turmeric, pepper, paprika, chives, and other herbs are delicious when used to season your chips.
Do not overcook your chips as you could damage your TopChips™.