

## Quik Chip Microwave Maker

1. Slice small to medium-sized potatoes, vegetable or fruit into thin slices using the included Mandolin Slicer (**use care because blade is sharp!**)
2. Place slices on a tray. Best not to overlap. You can either season now or wait until after cooking. I like to use Seasoned Salt before I cook.
3. Place chip maker in center of microwave. If using two or three, place second chip maker on top... then the third.
4. Cook For suggested microwave cook times, see table below. **Because all microwaves are different and cook times may vary, each microwave may have a different cook time.**
5. Remove chips from maker once cool and ENJOY!

### Recommendations For Cooking:

Follow the chart below for best results... but do remember these are only recommendations. Every microwave is different as well as how thick you have sliced the item. These factors will affect your cooking times. These times are based on using the included slicer with the Quik Chips Microwave Maker.

FOOD:	Approx Time for 1 Tray	Additional Tray info
Potato	3 minutes	add 1 additional minute per extra tray used.
Carrot	3 min 30 Sec	
Sweet Potato	3 minutes	
Apple	3 min 30 Sec	
Pear	5 minutes	
Mango	5 minutes	

When using more than one Quik Chips Tray add about one extra minute of cooking time per tray. If necessary cook in blocks of 30 to 60 seconds for best results.

**Tips:** When cooking potatoes, you can blot them off before cooking to cook a little faster.

Try seasoning with various spices such as cinnamon, pepper, paprika, chives and more...

### SAFEGUARDS:

DO NOT OVER COOK YOUR CHIPS AS YOU COULD DAMAGE THE CHIP MAKER.

We have found cooking over 6 to 7 minutes at one time can cause the plastic ring inside the silicone tray to melt.

- Not stovetop or oven-safe.
- Do not use with sharp objects; do not pierce with knife.
- Store product flat; do not stack other products on top.