

Spiral Vegetable Slicer



DIRECTIONS

TO ASSEMBLE:

The crank handle and the wheel with prongs are not mounted to the slicer upon shipment and must be attached to prepare the unit for use. To do so,

- Disassemble the crank handle and the wheel with prongs by gently turning the crank handle counter-clockwise.
- Insert the metal pin through the opening in the upright part of the sliding plate, with the prongs facing the blade plate.
- Screw the crank handle back onto the pin firmly but gently.

TO OPERATE:

- Secure the vegetable slicer to a smooth working surface by pressing down on the four corners with suction feet.
- Hold the blade plate by the top rounded edge and snap into place by pushing down with the raised side of the blade facing the prongs.
- Attach one side of the vegetable or fruit to the small circular corer on the blade plate and gently press the prongs onto the opposite end.
- Using the bottom lever handle on the sliding plate, push the vegetable or fruit forward while simultaneously turning the crank, making sure pressure is applied to the lever handle.

Note: slicer is shipped with a blade already in place, which may sometimes cause plate to jam. To remove, firmly pull the blade plate straight up until it snaps out of the slicer.

(WARNING! The blade and the plastic casing are one unit and cannot be separated.

They do not require adjustment and should not be touched directly, as the blades are very sharp.)

GETTING CREATIVE:

- The slicer comes with three blades. The blade with the smallest holes (shredder blade) creates thin spaghetti-like continuous cuts. The blade with the larger holes (chipper blade) creates medium-thick continuous cuts, and the straight blade creates ribbon-like cuts.
- To make continuous spiral cuts and curly fries, attach the vegetable or fruit to the circular corer on the blade plate and gently press the prongs onto the opposite end. Crank as usual using the shredder or chipper blade.

- To make C-shaped cuts, make a half-inch vertical cut with a knife along two opposite sides of the vegetable or fruit. Attach the vegetable or fruit to the circular corer on the blade plate and gently press the prongs onto the opposite end. Crank as usual using the shredder or chipper blade.
- To make ribbon cuts, attach the vegetable or fruit to the circular corer on the blade plate and gently press the prongs onto the opposite end. Crank as usual using the straight blade.

TO CLEAN:

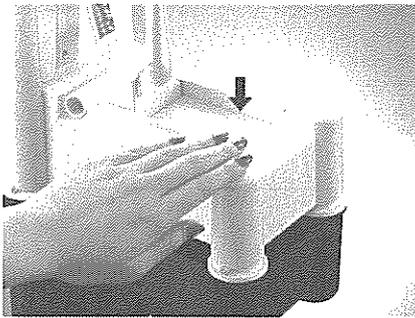
- Carefully remove the blades from the unit making sure to hold the blade by the plastic edge. Remove the sliding plate that holds the crank handle by simply pulling out. Rinse with warm water and mild detergent, if necessary, or place on the upper rack of a dishwasher.
- To reinsert the sliding plate, push back in with the crank handle facing outward.
- The spiral vegetable slicer is dishwasher safe. Blades should be stored inside bottom compartments when not in use.

SUGGESTIONS OF FOODS TO USE:

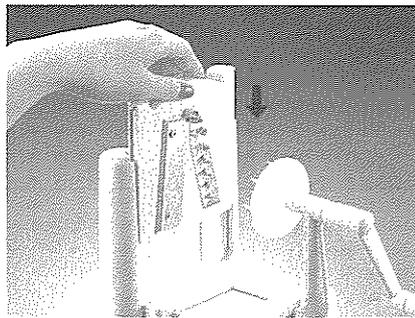
- Potato, Eggplant, Apple, Onion
- Cucumber, Carrot, Turnip, Butternut Squash
- Zucchini, Radishes, Cabbage

SERVING SUGGESTIONS

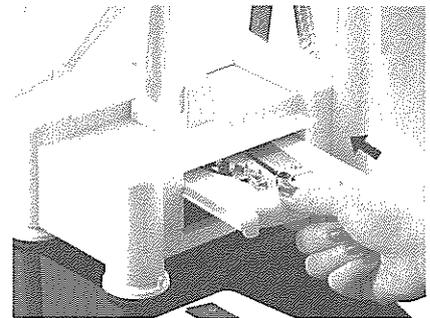
- Ideal for making curly fries, vegetables noodles, shoe strings, and vegetable garlands, or for making beautiful salads and other original presentations.



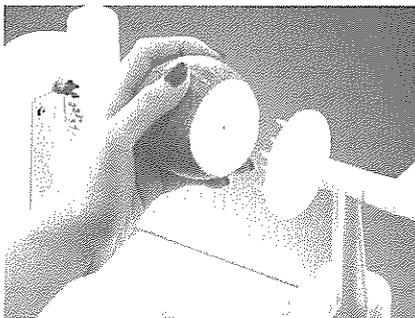
Press suction base



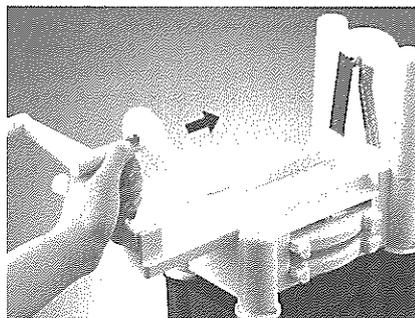
Insert blade



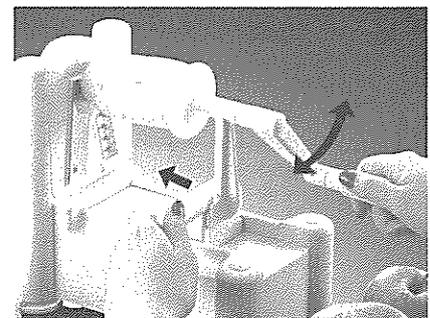
Store blade



Affix vegetable or fruit



Slide food holder



Push and turn to slice

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For comments or suggestions, please contact us.