

# Tri-Blade Spiral Slicer



## WARNING!

- Blades and plastic casings are made of one unit and cannot be adjusted or separated. The “blade” refers the whole cartridge or plate.
- Never touch metal blades or prongs directly, as these are very sharp, and therefore dangerous.
- Suction feet will not adhere to porous surfaces such as wood or some stone kitchen counters.



## TO ASSEMBLE:

The crank handle and the pronged attachment are not mounted to the slicer upon shipment and must be attached to prepare the unit for use.

To take apart:

- Disassemble the pronged attachment and the crank handle by gently turning the crank handle counter-clockwise. You will end up with two pieces: a pronged attachment, designed to hold one side of the vegetable or fruit, and an L-shaped turning crank handle. The pronged attachment has a threaded metal pin in the back. (see images 1A and 1B)
- Insert the pin found on the back of pronged attachment through the opening in the upright part of the sliding plate, with the prongs facing the blade plate. (see image 2)
- Screw the crank handle back onto the pin firmly but gently. (see image 3)



Image 1A



Image 1B



Image 2



Image 3

The slicer comes with one blade already in place and two additional blades in the storage compartment beneath the slider.

To remove the blade already placed in the slicer, press in the release tab located on the back of the blade plate and pull straight up firmly until it snaps out of the slicer. The release tab is located at the bottom center of the blade cartridge. That tab should be lightly pushed in, from the back of the blade. Make sure NOT to touch any metal components on the other side, where sharp cutting areas are exposed. (see Images 4A and 4B)



**Image 4A**



**Image 4B**

To remove the blades stored in the base of unit, push on the exposed release tabs found on the LEFT side of the base (next to the Paderno World Cuisine logo), and carefully pull out the desired blade by grasping from the rounded top. (see Images 5A and 5B)



**Image 5A**



**Image 5B**

## TO OPERATE:

- Secure the slicer to a smooth working surface by pressing down on the four corners with suction feet. (Note that suction feet will not adhere to porous surfaces such as wood.) (see Image 6 w/Inset)
- Hold selected blade by the top rounded edge and snap into place by pushing down with the raised side of the blade facing the pronged wheel. (see Image 6 w/Inset)
- Center one side of food onto the small circular corer on the blade and hold the vegetable or fruit in place, being sure to always maintain hands at a safe distance from the sharp cutting blades. Move the slider forward and gently squeeze the vegetable or fruit in between the wheel with prongs and the upper, circular corer blade. (see Images 7 w/Inset and 8)
- For best operation, turn the crank handle clockwise with the right hand while simultaneously pushing the side lever handle on the sliding plate forward with the left hand. Make sure to apply constant pressure, distributing it firmly and evenly between the turning crank and the side lever handle. (see Image 9) Should the pressure be interrupted, the vegetable or fruit may fall off. If so, reposition food with caution and resume turning the handle.



Image 6 w/Inset



Image 7 w/Inset



Image 8



Image 9

## **GETTING CREATIVE:**

- The slicer comes with three blades. The blade with the smallest openings (shredder blade) creates thin spaghetti-like continuous cuts. The blade with the larger openings (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 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 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 and gently press the prongs onto the opposite end. Crank as usual using the straight blade.

**Please note that either an uneven vegetable or uneven turning pressure may interrupt the cut, making a C-shape cut instead of a continuous noodle.**

## **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 slider, 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, Apple, Onion, Cucumber, Carrot, Turnip, Butternut Squash, Sweet Potato, Zucchini, Radishes and Cabbage

## **SERVING SUGGESTIONS**

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

Paderno World Cuisine Tri-Blade Spiral Slicer  
Model no. A4982799  
Made in China

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