A practical and innovative way to beautifully shred, slice and chip most firm vegetables and fruits.

With the **Spiralizer 5-Blade Spiral Slicer**, preparing your favorite dishes for your whole family is no longer a chore.

Whether you are making garnishes to turn your dinner platter into a gourmet delight, preparing the most beautiful salads to wow your guests, making a healthy raw food pasta, or giving your family healthy and fresh potato chips, you can do it all with this device.

**SPIRALIZE THESE FRUITS AND VEGETABLES**

- Zucchini • Cucumber • Sweet potato • White potato • Apple • Butternut squash
- Carrot • Cabbage • Onion • Beet • Pepper • Daikon • Parsnip • Pear • Celeriac
- Broccoli stem

**PARTS**

![Spiralizer 5-Blade Spiral Slicer diagram]

- Pushing Handle
- Wheel and Turning Handle
- Sliding Part
- Suction Cups
- Blades
HOW TO USE

1. Attach one end of the vegetable/fruit into the spiked wheel and attach the other side onto the small metal ring on the blade.

2. Place the vegetable straight in the middle of the vegetable holder, making sure it does not lean heavily toward any particular side.

3. To operate your spiralizer, put the unit on the countertop* and push the top of the unit down so that the suction cups can stick to the surface. Once you have your spiralizer firmly attached to the surface, your spiralizer is ready for use.

*the suction cups will stick best onto granite, quartz, stone or any other non-porous surfaces.

2. Take the vegetable/fruit of your choice and cut off the ends evenly. Choose thick, firm and straight vegetables.

3. Attach one end of the vegetable/fruit into the spiked wheel and attach the other side onto the small metal ring on the blade.

Place the vegetable straight in the middle of the vegetable holder, making sure it does not lean heavily toward any particular side.
To start spiralizing simply turn the crank handle while pushing the lower handle towards the blade. Twist the vegetable with a consistent forward motion.

To change the blades simply pull the blade up out of frame.

When your spiralizer is brand-new, it may be a little harder to remove the blades.

Slide in your desired blade and snap it into the frame. Be careful not to cut yourself on the blade, while taking it out.
Wash the spiralizer under running tap water or with warm, soapy water or mild detergent, if necessary. Use a brush to clean between the blade teeth if necessary. Hand washing is recommended to prolong the life of the product. If washed in a dishwasher, use cold water only, as hot water can warp the suction cups and prevent them from working correctly. Sometimes carrots may leave stains on the spiralizer’s plastic. If that happens, use baking soda to clean the stains.
If you are not sure which vegetable/fruit can or cannot be spiralized here are few guidelines:

- For best results, it must be at least 2” in diameter. If your vegetable is wider than 2.5-3 inches in diameter, it will yield longer and flatter noodles. On the other hand, spiralizing small vegetables will not only make skinnier noodles, it will create less of them. If a vegetable is too thin, it will result in many half-moon shapes.
- If the skin is inedible, remove it/peel it first.
- The inside of it must be solid (no hollow cores).
- Juicy fruits like pineapples and oranges cannot be spiralized.

Preparing your vegetable/fruit for spiralizing:

- Before spiralizing your veggies or fruit, cut them in half and then cut the ends off. Make sure your cuts are as straight and even as possible.
- If you notice when spiralizing vegetable/fruit that only half moon shapes are coming out on the other end, reposition the vegetable/fruit on your spiralizer. This happens mostly when the vegetable moves off center. Another tip to avoid half-moons is to make sure the ends of your vegetable are cut flat.
- Spiralizing works best when the fruit or vegetable is straight. If it’s not straight, cut into straight sections. Food has to be at least 1½-in in diameter for successful spiralizing.

There are 5 interchangeable blades that create different shapes of “pasta”:

1) **FINE SHREDDING blade**
   to make thin, spaghetti-like pasta.

2) **FLAT blade**
   to create pappardelle-like pasta, ribbons and chips.

3) **CURLY FRY blade**
   to make perfect curly fries.

4) **COARSE SHREDDING blade**
   to create thicker bucatini-like pasta.

5) **ANGEL HAIR blade**
   to make thin, delicate angel hair pasta.
Good Tips

• To avoid watery zucchini noodles, pat noodles dry with a paper towel after spiralizing. Spiralizing creates really long noodles. We recommend making a few cuts to the noodles with a knife for more manageable pieces.
• Can't find wide enough carrots? Look for thick “horse” carrots. They are usually sold individually (not in a bag).
• Having trouble getting long strands?
Make sure food is centered on the circular coring blade.
• Before spiralizing apples and pears, Remove the core with a fruit corer to avoid seeds.
• To make individual slices using the straight blade, use a knife to cut along the length of the fruit or vegetable, stopping just at the core. (Great for veggie or apple chips, potatoes au gratin and more!)
• After suctioning Spiralizer to surface, place wax or parchment paper on counter to catch spiralized food.

Cooking Tips:

• To avoid runny sauce when cooking vegetable pasta, please use 70/30 "pasta" to sauce ratio, or cook sauce longer until becomes creamier. Also, to avoid excess moisture, pat down with paper towel vegetables like cucumbers or zucchini before cooking.
• Do not overcook zucchini! If they are cooked more than 2 minutes zucchini becomes mushy. To avoid this please cook them less than 2 minutes. Or simply pour hot sauce over raw, uncooked zucchini. The heat from the sauce will help zucchini loosen up and become softer to eat.

To clean the blades please use a round brush to scrape blades and teeth while using soap and running water.

WARNING: The Spiralizer blades are very sharp. Handle with care when unpacking, assembling, using and storing the Spiralizer and when cleaning its components. Do not leave the Spiralizer or any components within reach of children. Not for use with meats and cheeses.
Your purchase comes with a 100% satisfaction guarantee from Spiralizer.

If you are not happy with the product for any reason please contact us at support@spiralizer.us or at 1-888-739-4172 with your feedback or questions, and we will do our best to make things right for you!

Meet our spiralizer experts:

*Diane Stevens  Anna Lindon  Diane Baker  Mia Jones  Mark Weber*

*We are here to help so let us know…*

... so let us know about any problems you have first before leaving a negative Amazon review, even if it has been months since you purchased the product!

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