

VEG PREP SPIRAL SLICER

OPERATING INSTRUCTIONS

STK#92862

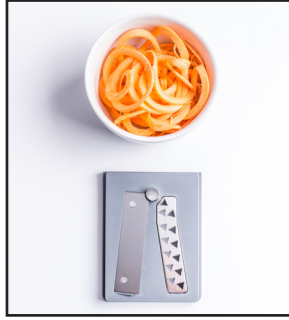
- IMPORTANT:**
- Always handle the spiral cutter with care.
 - Always keep blades away from fingers and body.

BLADES:

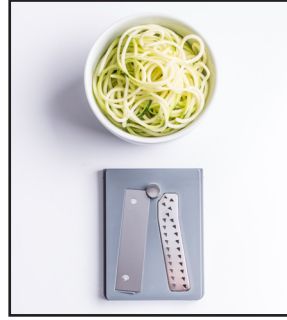
There are three stainless steel blades included with the spiral cutter.



Thin Spiral Blade
For thin pasta strands, hash browns, garnishes & more!

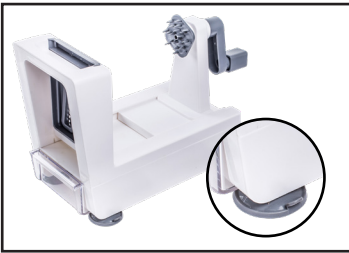


Thick Spiral Blade
For thick pasta strands, pasta salads, coleslaw & more!



Ribbon Cut Blade
For potato chips, onion rings, apple slices & more!

HOW TO USE:



Before use, place appliance on a smooth, flat surface and press down firmly to attach suction feet to counter top. To release the suction feet pull gently at the rubber hooks.



Select your desired blade and place it into the designated slot.



Cut the ends of your vegetable to create a flat surface. Place the flat end on the spiked food holder and the other end against the circular holder.



Hold the unit with one hand and the crank with the other as pictured. Turn the crank clockwise to cut the vegetables.



Use the built-in food tray to catch the cut food.

CARE & CLEANING:

1. After use, remove the blades from the unit. Wash the blades and unit separately. Do not wash the unit with the blades installed.
2. Wash by hand in warm soapy water. Use the included cleaning brush as needed. Rinse well with clean water.
3. When not in use, store the blades in the built-in storage area.



CAUTION

Handle the blades with care. Keep away from children.