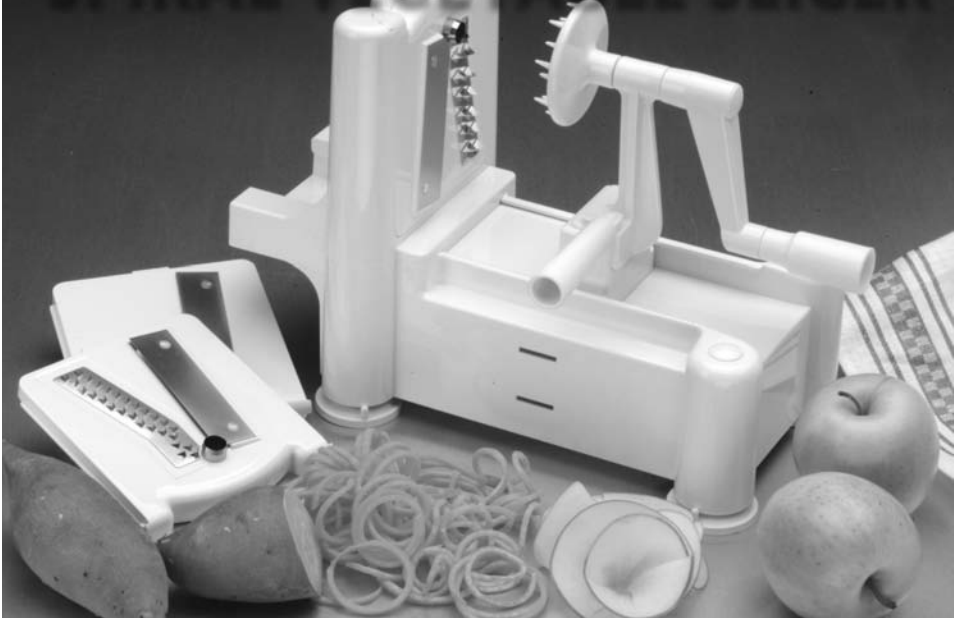


SPIRAL VEGETABLE SLICER



DIRECTIONS

TO OPERATE:

Secure the vegetable slicer to a smooth working surface by pressing down gently on the four corners with suction feet.

Select your blade of choice. The slicer comes with three blades ranging from very thin spaghetti-like cuts to thicker ribbon-like cuts. The blade with the smallest grater-like holes creates the thin spaghetti-like cuts, the blade with the larger grater-like holes creates medium-thick curly cuts, while the straight blade creates ribbon-like cuts.

Hold the blade plate by the top rounded edge and snap it into place by pushing down with the blade facing the prongs. **WARNING! The stainless steel blades are very sharp. The blades do not require adjustment and should not be touched directly. The blade and the plastic casing are one unit and cannot be separated**

Secure the vegetable or fruit to the prongs by pressing gently.

With the cylindrical handle push the vegetable or fruit toward the blade while simultaneously rotating the spiral prong with the crank. Please note that it is very important to apply pressure with the lower cylindrical handle and not to use the crank for this purpose.

Vegetable and/or fruit strips will come out the opposite side of the blade.

GETTING CREATIVE

Using the blade with the smallest grater, you can make circular pieces of potato and other vegetables. Simply make a 10 mm cut with a knife vertically along the vegetable and place the cut vegetable onto the prongs and crank as usual.

Using the blade with the smallest grater, you can make c-shaped pieces of potato and other vegetables. Simply make a 10 mm cut vertically along BOTH sides of the vegetable and place the cut vegetable onto the prongs and crank as usual.

To make perfect curly fries simply use the mid-sized grater and place the cut vegetable onto the prongs and crank as usual.

TO CLEAN

Carefully remove the blades from the unit making sure to grab the blade by the plastic. Next, remove the sliding plate with the crank handle by simply pulling it horizontally until it becomes free. Rinse with warm water and mild detergent if necessary. The spiral vegetable slicer is not dishwasher safe. Blades should be stored inside the stand when not in use.

Insert the rotating prong attached to the sliding plate by simply inserting the plate horizontally with the crank handle facing the outer edge of the slicer.

SUGGESTIONS OF FOODS TO USE

Potatoe	Eggplant	Apple	Onion
Cucumber	Carrot	Turnip	Butternut Squash
Zucchini	Radishe	Cabbage	

SERVING SUGGESTIONS

Ideal for making curly fries, preparing vegetables for a stir fry, creating garlands of vegetables, or for making beautiful salads and other presentations.



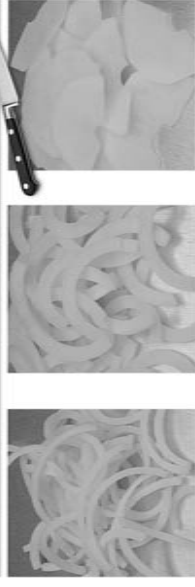
Use the blades above to produce the cuts below



Cut a half inch slit in your vegetable or fruit as shown here to produce the cuts below



Cut two half inch slits from each side of your vegetable or fruit as shown here to produce the cuts below



For comments or suggestions, please contact us



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