

CHEF'S®

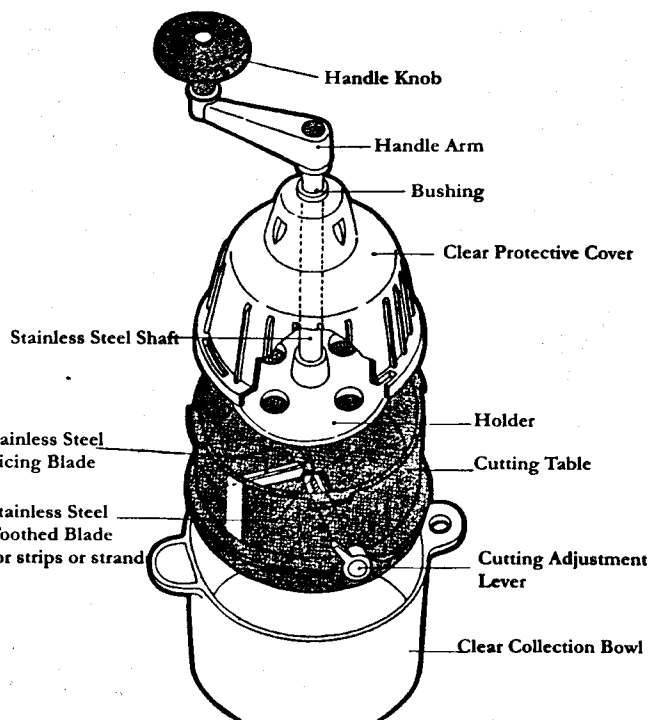
BEFORE USING

Wash all parts of your Spiral Slicer with hot, soapy water, rinse and wipe dry. Use CAUTION when handling the Cutting Table where the blades are located – the blades are sharp!

ASSEMBLY

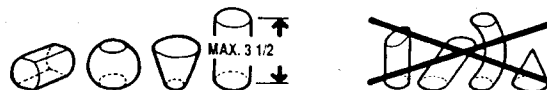
1. Screw the Holder to the bottom of the Shaft so that the Teeth are pointed downward.
2. Insert the Shaft into the hole of the Protective Cover.
3. Screw the Handle clockwise to the top of the Shaft.
4. Set the Cutting Table on the Collection Bowl as shown in the diagram.

IDENTIFICATION OF PARTS

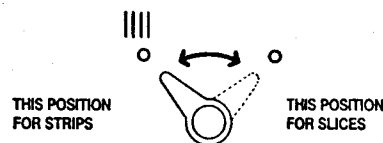


USING YOUR NEW SPIRAL SLICER

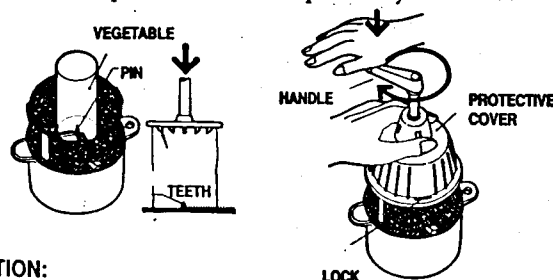
1. Begin by cutting your fresh, raw vegetables at least 1-inch in diameter and 1 3-1/2 inches in length. Make sure to cut the top and bottom ends of your vegetable pieces straight and flat so that they can be held firmly in place by the Teeth on the Holder and the center Pin on the Cutting Table. **Do not use with bent or curved vegetables.**



2. Set the Cutting Adjustment lever (on the side of the Cutting Table) to the position you want: Turn the lever to the *left* position for *strips or strands*, or to the *right* position for *slices*.



3. Position one of the straight/flat ends of the vegetable on the Pin in the center of the Cutting Table.
4. The Pin will keep your vegetable in place while you position the Spiral Slicer's Protective Cover onto the Cutting Table. As you do this, guide the Teeth of the Holder so it is centered over the vegetable, then turn the Cover counter-clockwise to lock it in place.
5. Now, press the Holder down. Your vegetable is now held in place between the Teeth of the Holder and the Pin on the Cutting Table. To start your Spiral Slicer, rotate the Handle clockwise while applying downward pressure with the palm of your hand.



CAUTION:

1. Take extreme care when handling or washing the Cutting Table of your Spiral Slicer – the blades are super sharp.
2. If any pieces of vegetable become lodged in the blade, either run the blade under water or remove them with a brush. Do NOT attempt to remove lodged pieces with your fingers.

HINTS ON USING YOUR SPIRAL SLICER

• Long, Thin Strands:

Set the Cutting Adjustment Lever to the left and secure the vegetable in the Slicer. Rotate the handle in a constant motion with even, downward pressure to ensure continuous slicing.



• Separate Slices:

Whole Slices: Prior to slicing, make a single, vertical cut with a knife to the center of the vegetable. (Similar to the first cut when slicing a pie.) Do **not** cut the vegetable in half.



Half Slices: Prior to slicing, make a single, vertical cut with a knife across the center of the vegetable 3/4 of the way through. (Do **not** cut the vegetable in half. Place cut side down on the Pin.)

• Thin Strips:

Prior to slicing, make vertical cuts with a knife approx. 1/4" apart, cutting only 3/4 of the way through your vegetable. (Place cut-side down on the Pin.)



HAVING FUN WITH YOUR SPIRAL SLICER

- You can cut many types of raw, firm, fresh vegetables with your Spiral Slicer. Some examples are: Carrots, celery, cucumbers, onions, potatoes, radishes, turnip and zucchini; for maximum effectiveness, be sure your vegetable piece is at least 1" in diameter. **Do not use soft vegetables such as tomatoes, or hollow vegetables such as bell peppers.**

BE CREATIVE the uses will be endless!

- Create elegant plate garnishes for your company dishes.
- Make fast and easy Onion Rings – no more crying!
- Turn your slices into thin strips for great Tumbleweed French Fries.
- Home-made soups become a snap because your ingredients are ready in minutes and cook in minutes.
- Let the kids pick out their pizza toppings and get them to actually eat vegetables!
- Make professional looking salads.