



Paderno World Cuisine Spiralizer Pro, 4-Blade

For safety and ease of use, read instructions thoroughly and carefully before the first use. Be sure to become familiar with each component and always handle blades with caution as they are extremely sharp.

For questions or concerns, please contact Customer Service at (877) 778-2711.
For recipes visit: www.padernoUSA.com

Overview

- The slicer comes with four blades and a metal pin, which is found beneath the Slider Unit. The straight blade (marked 2.5 mm) creates continuous ribbon-like cuts. The blade with the smallest openings (angel hair shredder, marked 1.2 x 2 mm) creates fine angel hair-like continuous cuts. The blade with the medium openings (shredding blade, marked 3 x 3 mm) creates spaghetti-like continuous cuts, and the blade with the largest openings (chipping blade, marked 4 x 6 mm) creates medium-thick continuous cuts.
- **The Spiralizer works best with fruits and vegetables that have solid flesh. Use with delicate fruits and vegetables, such as tomatoes, is not recommended.**
- **For added stability when slicing large or pliable fruits and vegetables, such as cabbage or cucumbers, insert the Stainless Steel Pin into food through the back of the circular corer.**
- To make continuous spiral cuts and curly fries, attach the vegetable or fruit to the circular corer on the blade plate 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 plate 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 plate and gently press the prongs onto the opposite end. Crank as usual using the straight blade.
- To make accordion cuts, pierce food with the metal pin and cut with the straight blade.

Components

Straight Blade 2.5 mm



Angel Hair Blade 1.2x2 mm



Shredding Blade 3x3 mm



Chipping Blade 4x6 mm



1 Sliding Board

2 Slider Unit

Pusher Handle

6

Clear Cover/Food Tray

3

4

6" Stainless Steel Pin - stored on the underside of Slider Unit

5

Detachable Turning Handle

To Assemble and Use:

Step 1. Remove the clear upper cover. This cover is also designed to be used as a food tray.

Step 2. Remove the 6" needle from the Slider Unit and put aside for later use. The Slider Unit is an L-shaped piece that comes stored upside down. One side has a rectangular spinning wheel with sharp prongs.

Step 3. Pull out the Slider Unit by sliding it sideways.



Figure 1



Figure 2



Figure 3

Step 4. On the opposite side, just below the now exposed Sliding Board, push the lock-unlock button to unlock and remove the Sliding Board.

Step 5. Grab the tip (only) of the face-down blade holder and lift out into an up-right position. Then take out the loose handle for later installation.

Step 6. To re-install the Sliding Board, the arrow should point to the base of the blade holder. Insert at an approximate 30-degree angle into the small rectangular frame opening located underneath the blade holder. When resting flat in place, push the lock button at the opposite side to its lock position. (see arrow in figure 6 to locate rectangular opening)



Figure 4



Figure 5



Figure 6

Step 7. Moisten suction cups slightly and place unit facing left or right on a clean, smooth, nonporous surface. Press each corner of the unit down to secure it in place. Select blade and insert sideways, in the direction of the arrow (the slicer comes with one blade in place and three blades in the bottom storage compartment). The stainless steel blade is very sharp. Keep fingers away from the blade and hold the sides only.



Figure 7

Step 8.

- Insert the Slider Unit into the channel, with the sharp prongs of the wheel facing the stainless steel blade.
- Snap the Detachable Turning Handle into place, behind the wheel with prongs, and unfold the Pusher Handle, either on the right or the left.
- Cut ends off food and center onto circular coring blade. (see arrow in figure 8 to locate circular coring blade).
- Bring the pronged rectangular wheel to meet the opposite end of the food item, pushing tightly to ensure that food remains in place during slicing.

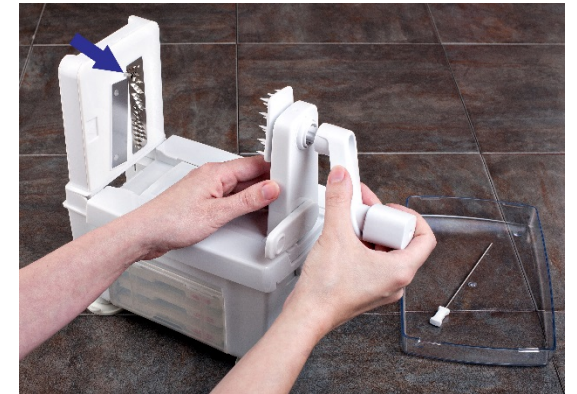


Figure 8

Step 9. To make cuts, spin the Turning Handle continuously while pushing the Slider Unit forward with the Pusher Handle, using firm and constant pressure.



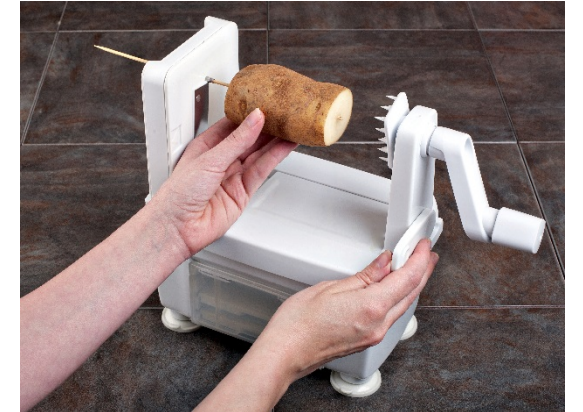
Figure 9

To Make Spiral Accordion Cuts:

Step 1. Pierce food with metal pin, making sure to push needle all the way through food item. Remove the needle.

Step 2. Insert a wooden skewer (not included) through the back of the corer and into the piercing previously made with the metal pin into food. Affix food centrally between corer and prongs, then begin turning the crank to start slicing.

Step 3. Remove wooden skewer and expand the accordion. If necessary, transfer food to a longer skewer before expanding to hold contents securely.



To Disassemble and Wash:

- Gently pull the Handle out of the Slider Unit.
- Pull out Slider Unit to remove from the Main Unit.
- Pull out Sliding Board by first pushing the unlock/lock tab.
- Remove used blade by pulling out from the side. Please note that the stainless steel blade is very sharp. Keep fingers away from the blade and hold the sides only.
- Main Unit can be wiped clean with a damp cloth.
- Components are dishwasher-safe up to 150F.

To Store:

- Place handle in the main unit.
- Fold blade frame down. (three blades can be stored in the storage compartment of the main unit and the fourth blade can be kept in the blade frame)
- Set Sliding Board back into place and lock.
- Turn Slider Unit upside down and slide back onto the Sliding Board, making sure that the pusher handle is turned upright.
- Place Clear Cover back on top.

Technical Data:

- Reduced circular metal core blade produces a thinner core, leaving seeds behind to extend the freshness of food.
- Higher placement of circular corer allows for greater uninterrupted volume of output.
- Enclosed, compact base houses extra blades when not in use, protecting them from dripping juices while operating the unit.
- Clear cover doubles as a tray and catches ribbons and strands as they are cut.
- Ergonomic wheel with prongs now features extra teeth that are wider and longer.
- Redesigned reinforced spinning handle offers greater strength.
- Made of sturdy ABS plastic
- Unit is BPA-free.
- Blades are made of cutlery stainless steel.
- Patent pending.

Made in China