

GETTING STARTED WITH YOUR

ELECTRIC SPIRALIZER

These are abbreviated instructions.

The blades are sharp.

Read the Use and Care Guide for warnings and safety instructions.

SFP1000









ASSEMBLING

 Holding the outer lip of the blade top, place the selected blade into the opening on top of the motor base. (A)



2. Lock the feed chute to the base by turning counterclockwise. (B)



HOW TO USE

- Cut a thin slice from one end of your produce. (C)
- 2. Secure pusher to produce to be spiralized. (D)
- 3. Place a work bowl or pan under the feed chute.
- 4. Turn spiralizer ON (I) and use the pusher to guide produce through the feed chute. (E)

NOODLE BLADES AND SHAPES

THICK SLICE	THIN SLICE	THICK NOODLE	THIN NOODLE	WIDE NOODLE	WAVY CUT
M	M	m	\boxed{m}	m	
Perfect for: potato slices, salad toppings	Perfect for: fruit desserts, flower garnishes	Perfect for: fettuccine and linguine noodles	Perfect for: spaghetti noodles	Perfect for: wide ribbon noodles	Perfect for: wavy fries, veggie chips
		Calling			

T22-5003412 16104-00