

SALTER®

SINCE 1760

Handheld Spiralizer

Instruction Manual

Safety Instructions

Warning: Sharp blades; handle with care. Keep out of reach of children.

Before First Use

Hand-wash all of the accessories carefully in warm, soapy water. Rinse and dry thoroughly.

Inserting the Blade

STEP 1: Select a blade; refer to the section entitled 'Blade Usage'.

STEP 2: Remove the coloured cone from the Spiralizer by firmly pulling the two pieces apart.

STEP 3: To insert the ribbon blade, clip the cone into the end of the Spiralizer that has no blades embedded into the body.

STEP 4: To insert the thick or thin noodle blades, clip the cone into the other end of the Spiralizer, ensuring that the blade inside the cone is aligned with the serrations that will produce the desired thickness of noodle.

Using the Spiralizer

STEP 1: Place the vegetable into the cone of the Spiralizer and turn it in a clockwise direction.

STEP 2: Continue turning the vegetable until the desired amount has been spiralized.

Note: The number of consecutive turns will determine the length of the ribbons or noodles produced. On occasion, the strips can naturally break, resulting in shorter ribbons or noodles.

Blade Usage

The Spiralizer is ideal for use with a wide range of fruit and vegetables; softer vegetables such as courgette work best. Blade usage will depend upon the outcome desired:

Thick noodles – The blade with the largest teeth is ideal for creating thick noodles. Try using a carrot to create healthy and nutritious carrot tagliatelle.

Thin noodles – The blade with the smallest teeth is ideal for creating thin noodles. Try using a courgette to create healthy and nutritious courgette spaghetti.

Ribbons – The straight blade is great for creating ribbons. Use cucumber to create ribbons that are perfect for garnishing dishes.

Note: For best results, always use the largest possible fruit or vegetable that will fit into the Spiralizer. Some pieces may need to be cut down to size.

Cleaning the Spiralizer

Carefully remove the blade from the blade holder before cleaning.

The Spiralizer is not dishwasher suitable. Clean the Spiralizer and its blades in warm, soapy water with a mild detergent and a soft cloth; do not use harsh or abrasive cleaners or scourers; rinse and dry thoroughly, immediately after use.

To remove food lodged in the blades, use a soft brush with warm, soapy water. Clean the thick and thin noodle blades with the coloured cone removed. Certain foods may stain the plastic. This has no effect on the functionality of the Spiralizer. To remove stains, use a soft cloth to rub a small amount of vegetable oil into the affected area.

Storage

Do not store wet; store in a clean, dry place.

Store the blades carefully and safely. To prevent injury or damage, store the blades inside the Spiralizer.

Caution: The blades are extremely sharp; exercise caution at all times. Never touch the blades.

Please retain this information for future reference.

If this product proves unsatisfactory or if you have any further queries, please contact your retailer.

Distributed by:

UP Global Sourcing,
Victoria Street,
Manchester OL9 0DD. UK.

Made in China.

CD030816/MD000000/V1