

14*21cm

Spiralizing julienne and ribbon blade

1. Select the Spiralizing julienne or ribbon blade and insert it in the manner described. (see Fig.4)



2. Wash the food which is to be cut up and peel it if necessary.



3. Place a carrot, cucumber or some other food into the insert.

ATTENTION:
Skewer short pieces of food or end pieces on the Spiralizer spiked grip.

4. Twist the food with slight pressure to slice it.

Cleaning:

- Do not use any corrosive or abrasive cleaning agents to clean the article. These could damage the article.
- Use cleaning brush to remove any stuck food.



- Danger of injury! Be careful when inserting or removing the cutting inserts. The blades are very sharp!
- Handwash with warm, soapy water and dry thoroughly, Top-Rack dishwasher safe.

How to prevent stains and remove stains:

Some types of fruit and vegetables such as carrots/beets may discolor or stain the plastic and blade parts. This is normal and safe, it's common issue with plastic products of this nature. The best thing to do is to prevent it from happening in the first place, as follows:

- Spray some vegetable oil on the plastic parts (where the plastic may come into contact with the vegetable). This will make it much harder for carrots/beets to stain the plastic parts.

If stains happen, please try one of the 2 methods below to remove the stains:

- **The easier method:** Use baking soda to clean the stain.
- **The most effective method:** Mix a paste of baking soda and dish soap, scrub it on the stain, let it sit for 20 minutes, scrub it again, and rinse it thoroughly. Repeat as necessary until the stain is removed.

CAUTION:

BLADES ARE EXTREMELY SHARP SO PLEASE HANDLE WITH CARE AND KEEP OUT OF REACH OF CHILDREN. IF POSSIBLE PLEASE WEAR A CUT RESISTANT GLOVE TO SLICE. THIS PRODUCT IS DISHWASHER SAFE BUT TOP SHELF ONLY.

Fullstar

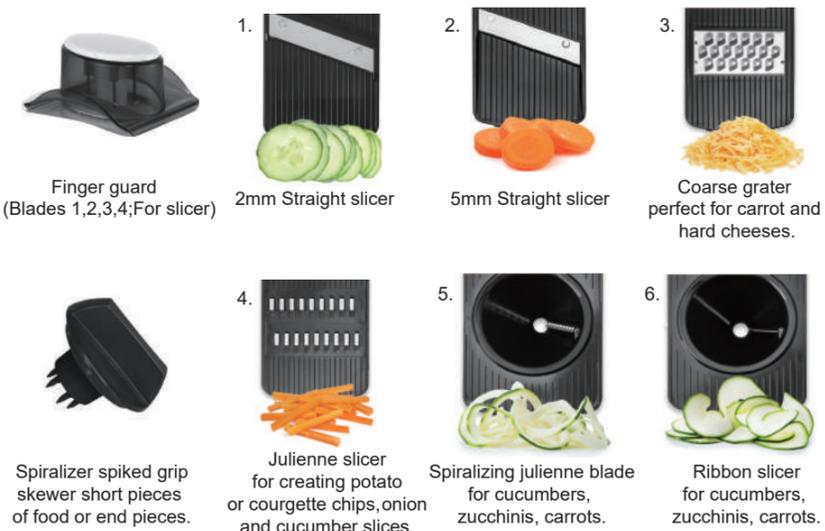
Mandoline & Spiral slicer 6 in 1

Items Supplied and Article Overview



- 1 -

Featured parts:



Assembling/Disassembling

⚠ RISK OF INJURY!

Improper handling of the Mandoline slicers may result in injury.

- Use extreme care when handling the cutting blades. The blades are very sharp. Keep fingers clear of the blades at all times.

Please always wear the glove and use their finger guard to slice.



1. Place the cover onto the collecting container.
2. Insert one cutting insert into the cover of the collecting container. Make sure when inserting the cutting insert that the locking lugs on the cutting insert sit in the recesses in the cover which are provided for them. The cutting insert must be heard to engage in place. (see Fig.1)
3. Remove the cutting inserts by pressing underneath within 2 thumbs. (see Fig.2)

- 2 -



Use

⚠ ATTENTION!

- **Danger of injury!** The blades are sharp! Handle the article carefully! Never cut up smaller items of food or the ends of larger pieces of food without the finger guard!
- **Danger of injury!** Only hold the large finger guard by the handle. Do not reach over it!
- **Danger of injury!** Always hold the large finger guard with the wide side across the cover. Make sure that it does not come into contact with the blades in order to prevent any damage to the blades and the finger guard.

Slicer and Graters

1. Select the straight slicer or a grater and insert it in the manner described. (see Fig.3)



2. Remove any stalks, peels or cores etc. from the food which is to be cut up.
3. More solid fruit or vegetables, such as onions, should be cut in half or into quarters before you process them further.
4. Place the prepared food onto the pins in the finger guard. Make sure that the pieces of food are not too large. The grip on the top of the finger guard is pushed out.



5. Move the finger guard back and forth on the frame of the cover with slight pressure to chop up the food which is skewered on it. As you do this, push the grip down slightly so that the food is pushed out further and further.
6. When the food has been chopped up, press the grip down as far as it will go to push out the rest of the food.

- 3 -