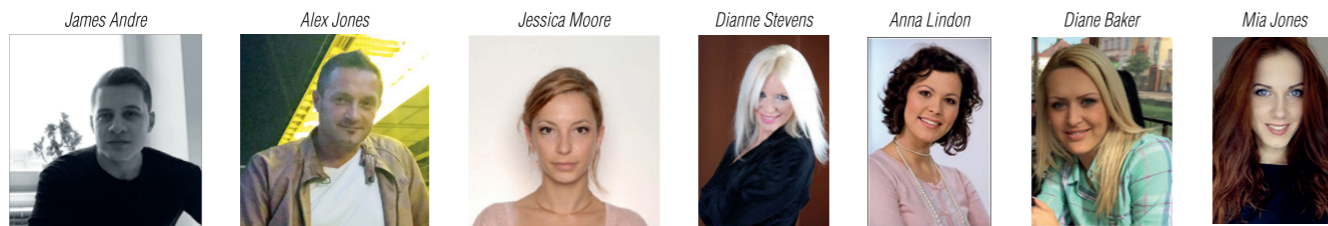


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**Müller** Spiral Pro 4 Blade  
AUSTRIA

Instructions Manual

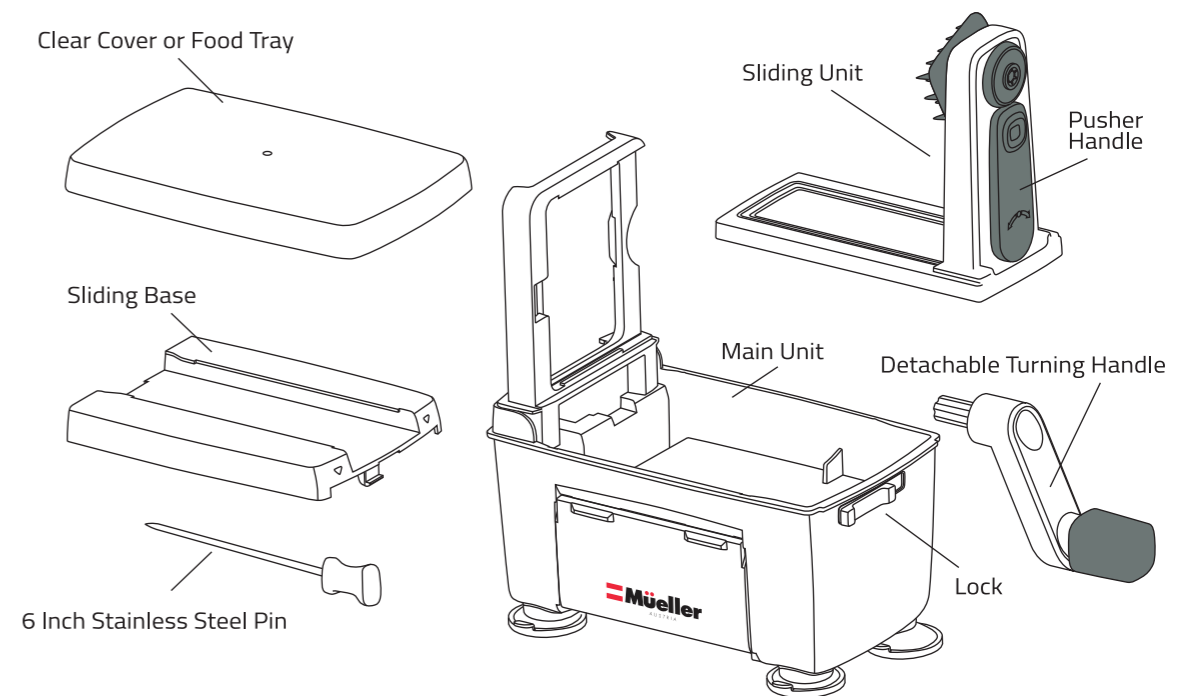
A practical and innovative way to beautifully shred, slice and chip most firm vegetables and fruits. It is ideal for making long, curly vegetable slices for low carb, healthy vegetable meals and is able to do so in large quantities within a very short time.

With the **Müller Spiral Pro 4 Blade**, preparing your favorite dishes for your whole family is no longer a chore. Designed to be highly versatile, it can effortlessly crank out gorgeous looking vegetable spiral strands, slices, shreds and chips in no time. From a short fruit like an apple to a long one like a zucchini, a thin vegetable like carrot to a thick one like cabbage, it all gracefully.

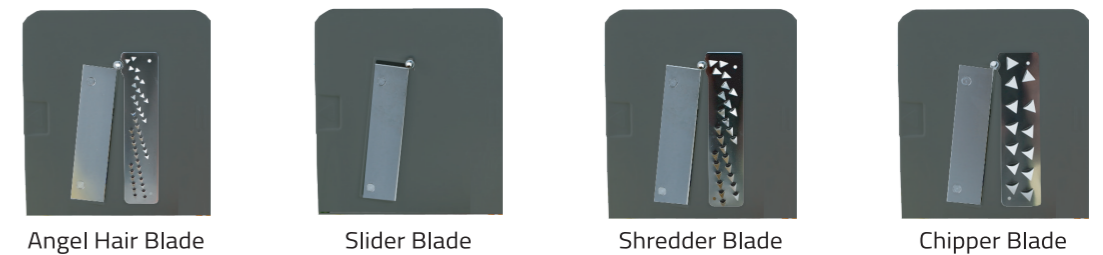


Whether it is making garnishes to turn your dinner platter into a gourmet delight, preparing the most beautiful salads to wow your guests, making a healthy raw food pasta, or giving your family healthy and fresh potato chips, you can do it all with this device.

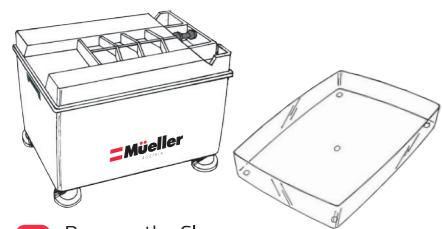
**PARTS**



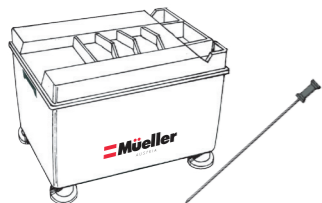
**BLADES**



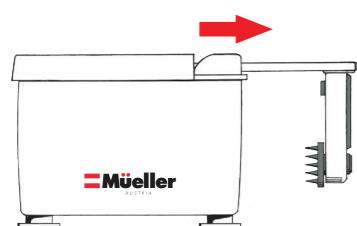
## ASSEMBLE



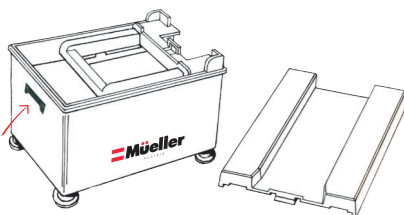
**1** Remove the Clear Cover/ Food Tray.



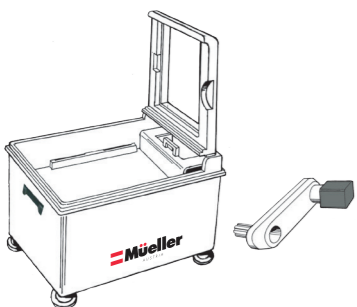
**2** Remove the 6-inch Stainless Steel Pin from the Sliding Unit.



**3** Slide out the Sliding Unit.



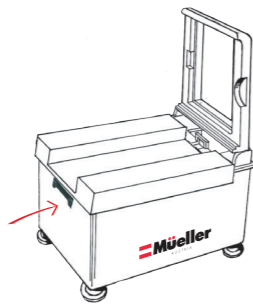
**4** Remove the Sliding Base by pushing the lock/unlock button.



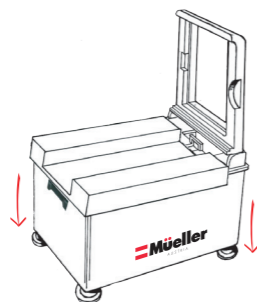
**5** Lift out the Blade Holder into an upright position. Set aside the handle as we will use it later.



**6** We will have to install the Sliding Base for usage.



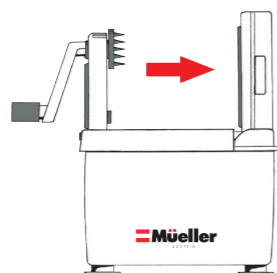
**7** Rest flat on the unit and push the lock button to lock the Sliding Base.



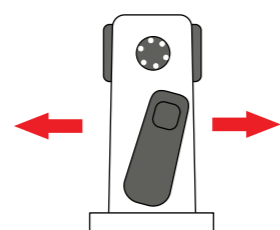
**8** Moisten the suction cups and place unit facing left or right, then press each corner of the unit down to secure it.



**9** Select a blade and insert sideways. One blade is stored in the frame and the other 3 are in the bottom storage compartment.

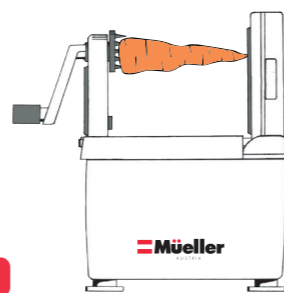


**10** Insert the Sliding Unit so, that the prongs are facing the blade and attach the turning handle.

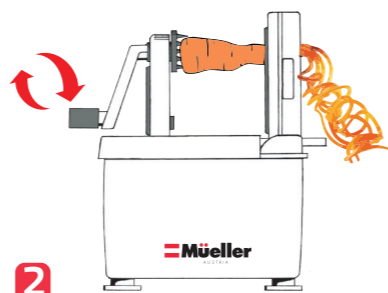


**11** The pusher handle can be turned either way and it is suitable for left handed or right handed people.

## HOW TO USE



**1** Just attach the vegetable or fruit between the prongs on one side and metal corer on the blade, on the other.



**2** Simply spin the turning handle continuously while pushing the Sliding Unit towards the blade using the Pusher Handle.

## HOW TO CLEAN



Wash the used parts, dry them out and store them back into the unit.



Mueller Spiral-pro is top-rack dishwasher safe.

## CAUTION



Stainless steel pin is only to be used to pierce through vegetables. For accordion cuts please use the wooden skewer.  
DO NOT PUT THE STAINLESS STEEL PIN THROUGH THE METAL CORER ON THE BLADE SINCE THIS CAN DAMAGE THE CORER AND POTENTIALLY FAIL INTO YOUR PLATE AND BECOME A HAZARD.

## TIPS

### If you are not sure which vegetable/fruit can or cannot be spiralized here are few guidelines:

- For best results, it must be at least 2" in diameter. If your vegetable is wider than 2.5-3 inches in diameter, it will yield longer and flatter noodles. On the other hand, spiralizing small vegetables will not only make skinnier noodles, it will create less of them. If a vegetable is too thin, it will result in many half-moon shapes.
- If the skin is inedible, remove it/peel it first.
- The inside of it must be solid (no hollow cores).
- Juicy fruits like pineapples and oranges cannot be spiralized.

### Preparing your vegetable/ fruit for spiralizing:

- Before spiralizing your veggies or fruit, cut them in half and then cut the ends off. Make sure your cuts are as straight and even as possible.
- If you notice when spiralizing vegetable/fruit that only half moon shapes are coming out on the other end, reposition the vegetable/fruit on your spiralizer. This happens mostly when the vegetable moves off center. Another tip to avoid half-moons is to make sure the ends of your vegetable are cut flat.

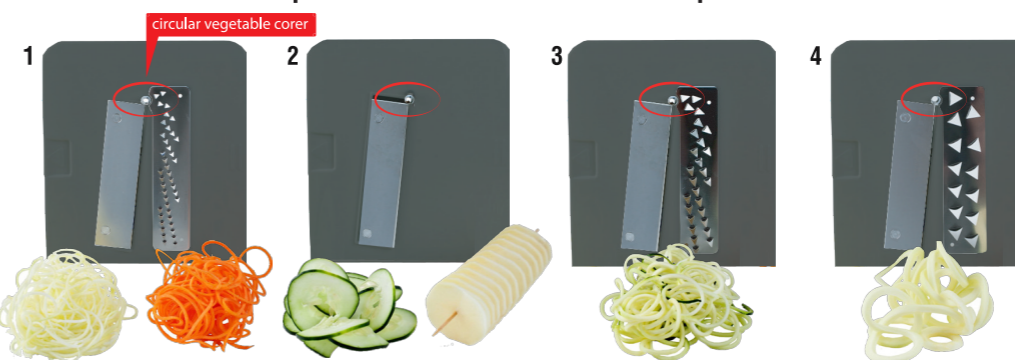
### To Make Spiral Accordion Cuts:

- 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.

### There are 4 interchangeable blades that create different shapes of "pasta":

- 1) ANGEL HAIR blade - to create thin, angel hair like pasta.
- 2) SLICER blade - to create thicker bucatini like pasta.
- 3) SHREDDER blade - to make thin, spaghetti like pasta.
- 4) CHIPPER blade - to make thin, spaghetti like pasta.

- To clean the blades please use a round brush to scrape blades and teeth while using soap and running water.



**CAUTION**  
Blades are extremely sharp.  
KEEP AWAY FROM CHILDREN

### Cooking tips:

- To avoid runny sauce when cooking vegetable pasta, please use 70/30 "pasta" to sauce ratio, or cook sauce longer until becomes creamier. Also, to avoid excess moisture, pat down with paper towel vegetables like cucumbers or zucchini before cooking.
- Do not overcook zucchini! If they are cooked more than 2 minutes zucchini becomes mushy. To avoid this please cook them less than 2 minutes. Or simply pour hot sauce over raw, uncooked zucchini. The heat from the sauce will help zucchini loosen up and become softer to eat.