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| 1. | Blade Holder |
| 2. | 1/8" Julienne Blades |
| 3. | 3/16" Julienne Blades |
| 4. | Blade Holder Clip |
| 5. | Spiral Slicer Body |
| 6. | Finger Guard |

What is it?

A nifty handheld julienne slicer with two convenient size options

How do I use it?

Simply grab your cylinder shape vegetable of choice and begin slicing it against one of the julienne sides. Use the safety holder to protect your fingers.

How do I clean it?

Dishwasher safe & easy to clean, small enough to fit into your kitchen drawer.

What can I use it for?

You can create julienne strips out of carrot, radish, cucumber and all kinds of other firm vegetables. Perfect to create vegetable stir-fry or pasta dishes. Also great for garnishes and plating.

OPERATION

Chose desired julienne slice size, either 1/8" Julienne (2) or 3/16" Julienne (3). Pull Blade Holder (1) down while holding on the Spiral Slicer Body (5). Connect Blade Holder (1) into the Spiral Slicer Body (5) so that the blade faces the direction of the desired julienne slice size. Place desired vegetable into the bottom of slicer and turn vegetable clock-wise. Once the vegetable becomes shorter always use the Finger Guard (6)

CAUTION

Blades are very sharp, always use Finger Guard (6) when in proximity of the blades. Keep fingers clear when attaching and detaching Blade Holder (1).

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