

Paderno World Cuisine Spiralizer Pro, 7-Blade, 8-Cut



For safety and ease of use, read instructions thoroughly and carefully before the first use. Be sure to become familiar with each component and always handle blades with caution as they are extremely sharp.

For questions or concerns, please contact Customer Service at (877) 778-2711.
For recipes visit: www.padernoUSA.com

Overview

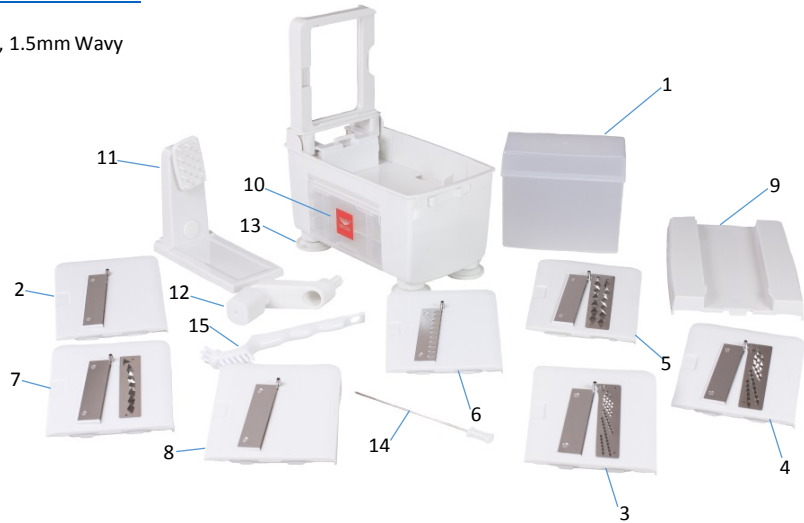
- The slicer comes with seven blades and a metal pin, which is snapped into the bottom of the L-shaped Slider Unit. The blades are: 2.5mm Straight Blade, 4mm Straight Blade, 2mm Angel Hair Blade, 3mm Shredder Blade, 10mm Chipper Blade, 6mm Chipper Blade and a 1.5mm Wavy Blade.
- To make continuous spiral cuts and curly fries, attach the vegetable or fruit to the circular corer on the blade and gently press the prongs into the opposite end. Crank as usual using the 2mm Angel Hair, 3mm Shredder, 10mm Chipper Blade or 6mm Chipper Blade.
- To make C-shaped cuts, make a half-inch vertical cut with a knife along two opposite sides of the vegetable or fruit. Attach the vegetable or fruit to the circular corer on the blade and gently press the prongs into the opposite end. Crank as usual using desired blade.
- To make flat or wavy ribbon cuts, attach the vegetable or fruit to the circular corer on the blade and gently press the prongs into the opposite end. Crank as usual using the 2.5mm or 4mm Straight Blade, or 1.5mm Wavy Blade.
- Use the 2.5mm Straight Blade to achieve thick shreds of cabbage for coleslaw.
- The Spiralizer works best with fruits and vegetables that have solid flesh, including: potato, apple, onion, cucumber, carrot, turnip, butternut squash, sweet potato, zucchini, radish and cabbage. Delicate fruits and vegetables, such as tomatoes, are not recommended.
- For best results with the 2mm Angel Hair Blade, we recommend using items such as cucumbers, zucchini, daikon radish, turnips and parsnips. Dense, starchy items such as sweet potato, butternut squash and rutabaga are not recommended.
- The 10mm Chipper Blade is excellent for large items including potatoes, butternut squash, zucchini and sweet potatoes, however, foods with small diameters, such as radishes and most carrots, are not recommended.
- To make accordion cuts, pierce food with the metal pin and cut with the 2.5mm or 4mm Straight Blade.

For added stability when slicing large or pliable fruits and vegetables, such as cabbage or cucumbers, insert the Stainless Steel Pin into food through the back of the circular corer.

Components

Replacement parts for the **7-Blade, 8-Cut Spiralizer Pro** can be found at www.PadernoUSA.com.

1. A4982893 – Box of 3 New Styles (10mm Chipper Blade, 4mm Straight Blade, 1.5mm Wavy Blade)
2. A49828AS – 2.5mm Straight Blade
3. A49828A2 – 2mm Angel Hair Blade
4. A49828A3 – 3mm Shredder Blade
5. A49828A6 – 6mm Chipper Blade
6. A4982815 – 1.5mm Wavy Blade
7. A4982810 – 10mm Chipper Blade
8. A49828A4 – 4mm Straight Blade
9. A49828SB – Slider Tray
10. A49828CC – Blade Compartment Cover
11. A49828ST – Slider with Prongs
12. A49828AH – Turning Handle
13. A49828SF – Suction Feet (sold by the “each”)
14. A49828AP – Pin
15. A498286B – Dual-Sided Cleaning Brush
16. A49828AT – Clear Cover/Tray (not pictured)



WARNING!

- Blades and plastic casings are made of one unit and cannot be adjusted or separated. The “blade” refers the whole cartridge or plate.
- Never touch metal blades or prongs directly, as these are very sharp, and therefore dangerous.
- Suction feet will not adhere to porous surfaces such as wood or some stone kitchen counters.

To Assemble and Use:

Step 1. Remove the clear upper cover. This cover is also designed to be used as a food tray.



Figure 1

Step 2. Remove the 6" pin from the bottom of the Slider with Prongs and put aside for later use. (The Slider with Prongs is an L-shaped piece that comes stored upside down. One side has a rectangular spinning wheel with sharp prongs and the other side has a pusher handle that can be turned to accommodate left and right-handed users.)



Figure 2

Step 3. Pull out the Slider with Prongs by sliding it sideways.



Figure 3

Step 4. On the opposite side, just below the now exposed Slider Tray, push the lock-unlock button to the unlock position and remove the Slider Tray.



Figure 4

Step 5. Grab the tip (only) of the face-down blade holder and lift out into an up-right position. Then take out the loose handle for later installation.



Figure 5

Step 6. To re-install the Slider Tray, the arrow should point to the base of the blade holder. Insert at an approximate 30-degree angle into the small rectangular frame opening located underneath the blade holder. When resting flat in place, push the lock button at the opposite side to its lock position. (See arrow in figure 6 to locate rectangular opening.)



Figure 6

Step 7. Moisten Suction Feet slightly and place unit facing left or right on a clean, smooth, nonporous surface, such as stainless steel. Press each corner of the unit down to secure the feet in place. Select blade and insert sideways, in the direction of the arrow (the slicer comes with one blade in place, three blades in the bottom compartment and three additional blades in a separate storage box). The stainless steel blades are very sharp. Keep fingers away from the blades and hold by the plastic frame only.

Step 8.

- Insert the Slider with Prongs into the channel of the Slider Tray with the sharp prongs of the wheel facing the stainless steel blade.
- Snap the Turning Handle into place behind the wheel with prongs, and turn the pusher handle to the right or the left.
- Cut ends off food and center onto circular coring blade. (See arrow in figure 8 to locate circular coring blade.)
- Push the Slider with Prongs forward so that the prongs meet the opposite end of the food item. Press tightly to ensure that food remains in place during slicing.

Step 9. To make cuts, spin the Turning Handle continuously while pushing the Slider with Prongs forward with the pusher handle; use firm and constant pressure.



Figure 7



Figure 8



Figure 9

To Make Spiral Accordion Cuts:

Step 1. Pierce food with metal pin, making sure to push it all the way through food item. Remove the pin.

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.



To Disassemble and Wash:

- Gently pull the Turning Handle out of the Slider with Prongs.
- Pull out Slider with Prongs to remove from the Slider Tray.
- Pull out Slider Tray by first pushing the unlock/lock tab to the unlock position.
- Remove used blade by pulling out from the side and use included brush to scrub. Please note that the stainless steel blade are very sharp. Always hold by sides of the plastic frame, only.
- Main unit can be wiped clean with a damp cloth.
- Components are dishwasher-safe up to 150F.

To Store:

- Place Turning Handle in the main unit.
- Fold blade frame down. (One blade can be kept in the blade frame, three blades can be stored in the bottom compartment of the main unit and three can be kept in the storage box.)
- Set Slider Tray back into place and lock.
- Turn Slider with Prongs upside down and slide back onto the Slider Tray, making sure that the pusher handle is turned upright.
- Place Clear Cover/Tray back on top.

Technical Data:

- Reduced circular metal core blade produces a thinner core, leaving seeds behind to extend the freshness of food.
- Higher placement of circular corer allows for greater uninterrupted volume of output.
- Enclosed, compact base and storage box house extra blades when not in use, protecting them from dripping juices while operating the unit.
- The cover, Clear Cover/Tray, doubles as a tray to catch ribbons and strands as they are cut.
- Ergonomic wheel with prongs now features extra teeth that are wider and longer.
- Redesigned reinforced spinning handle offers greater strength.
- Made of sturdy ABS plastic that is BPA-free and the blades are made of cutlery stainless steel.
- Patent pending.