

nutrichef



*PKESPR26*

Electric Food Spiralizer

Fruit & Vegetable Spiral Slicer Peeler  
with (3) Changeable Blades

**USER MANUAL**

## INTRODUCTION

Read this instruction manual very carefully before operating the appliance for the first time, basic safety precautions should always be followed, including the following:

## PRODUCT OVERVIEW

### Features

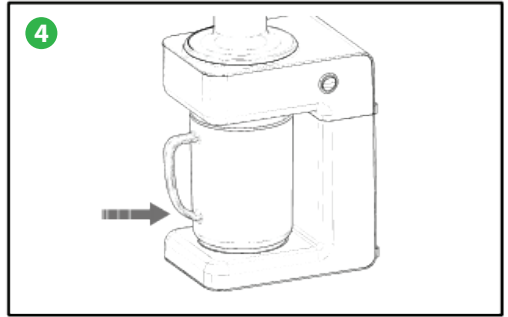
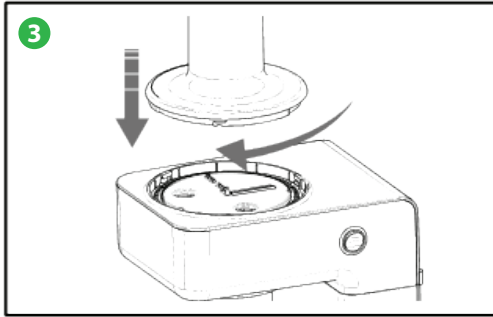
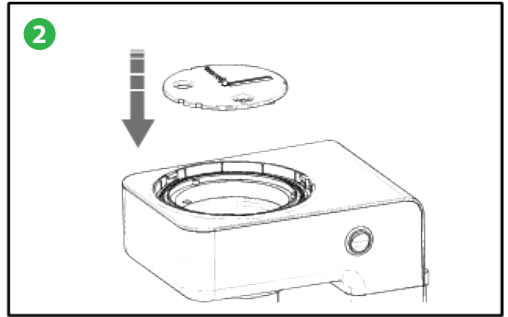
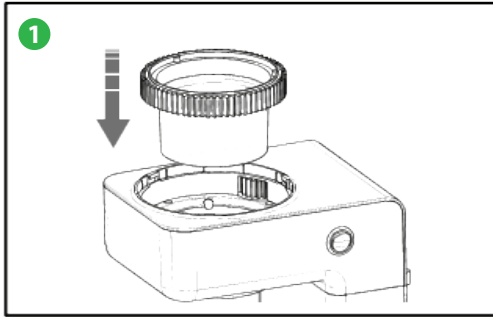
1. Food Plunger
2. Feeder Chute
3. Cutter Blade (X3)
4. Drive Sleeve
5. On/Off Switch
6. Main Unit
7. Cable Storage (under Unit)
8. Beaker



## BEFORE FIRST USE

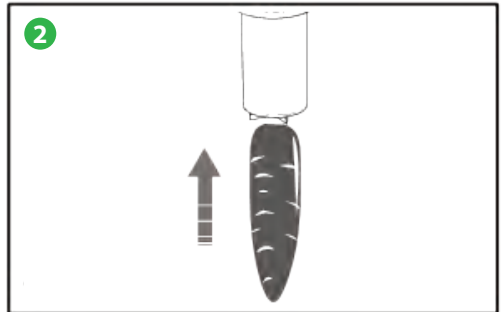
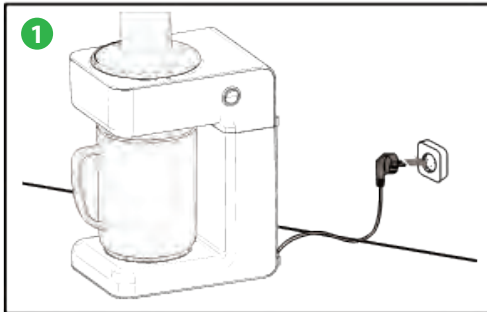
- **WARNING:** Carefully unpack your Spiralizer as the Cutter Blades are very sharp. Use a brush to clean the blades to avoid injuries.
- Wash all parts except the Main Unit (6) in hot soapy water before use. Dry all parts thoroughly before use.
- Never immerse the Main unit (6), cord or plug in water or any other liquid
- No washable parts except the removable parts & accessories.

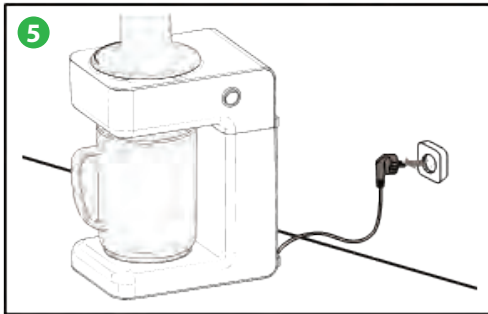
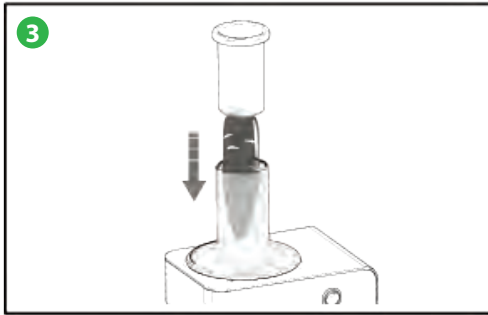
## ASSEMBLING YOUR SPIRALIZER



1. Place Drive Sleeve (4) into the Main Unit (6).
2. Place chosen Cutter Blade (3) into the Drive Sleeve (4).
3. Place Feeder Chute (2) onto the Main Unit (6) so it falls into place and turn clockwise to lock in position.
4. Put Beaker (8) in position in the Main Unit(6).

## USING YOUR SPIRALIZER





1. Plug in the Spiralizer.
2. Push prepared food centrally onto the cross end of the Food Plunger (1)
3. Switch on the pace the Food Plunger (1) inside the Feeder Chute (2) and apply pressure.
4. Your Spiralizer food will collect in the Beaker (8) ready to serve or cook.
5. After use switch the Spiralizer off and unplug at the mains.

## HINTS & TIPS

- Remove spiralized food from Beaker and if not using immediately place in a covered container and refrigerate.
- Hard fruit such as apples and pears and hard vegetables should be used in your Spiraliser. Softer items such as kiwi fruit, tomatoes etc. are not suitable.
- Choose butternut squash with a long neck for use in your Spiraliser and use the part with seeds in it for another recipe as this part is too soft to spiralise.
- In most cases fruit and vegetables should be peeled before use in your Spiraliser. Leave the skin on cucumber and courgettes if desired.
- There is no need to remove the core from apples or pears before spiralling.

- Large vegetables such as butternut squash, swede etc. need to be trimmed to fit into the feed tube.
- Try to choose other vegetables and fruit so that they fit down the Feeder Tube without the need for trimming.
- When using courgettes, try to choose straight ones rather than those that are curved.
- Courgette seeds should be discarded after spiralising because of their high water content.
- Spiralised fruit such as apples and pears should be mixed with a little lemon juice to prevent browning once the surface has been cut.
- Prepared potatoes and parsnips also discolour in air if not used immediately so to avoid this prepare these items just before you want to serve them.
- The Food Plunger needs to be pressed firmly into fruit and vegetables. It is easier to fit the Food Plunger into the widest part of the food.
- Your Spiraliser produces long strands of fruit and vegetables. In most instances these need to be cut into manageable lengths with scissors to make the food easier to cook, serve and eat.
- Remove spiralised food from the Beaker and if not using immediately, place in a covered container and refrigerate.
- Spiralised vegetables may be eaten raw, oven cooked, dry fried without oil or added to a sauce to warm through. Depending on the water content of the vegetable, they may need to be patted dry with kitchen paper, drained well and not left to sit in sauce before serving or too much liquid is produced.
- The vegetable cone left over after spiralising, together with any vegetable trimmings could be used to make soup.
- The amount of raw spiralised vegetables required for two portions is a bit more than the equivalent of pasta. When using vegetables as an alternative to pasta, a wok is very useful for heat transfer because the pan is full at the outset but reduces as the vegetables begin to soften and warm through.
- Use tongs to serve spiralised vegetables

## HEALTH AND SAFETY

**The use of any electrical appliance requires the following common sense safety rules. Please read these instructions carefully before using the product**

- This appliance can be used by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- This appliance shall not be used by children.
- Keep the appliance and cord out of reach of children.
- Always disconnect from the supply if left unattended and before assembling, disassembling or cleaning.
- For care and cleaning refer to page 7
- Avoid touching moving parts. Keep hands, hair and clothing, and utensils away from the attachment blades during operation, to prevent personal injury and/or damage to the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. In addition, we offer the following safety advice.

### Location

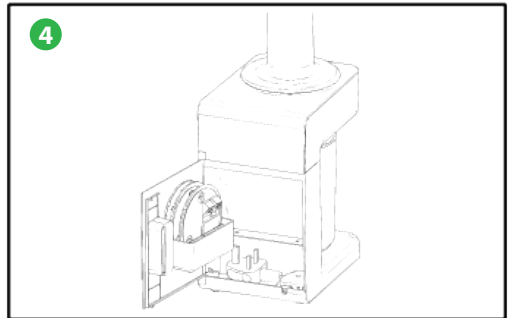
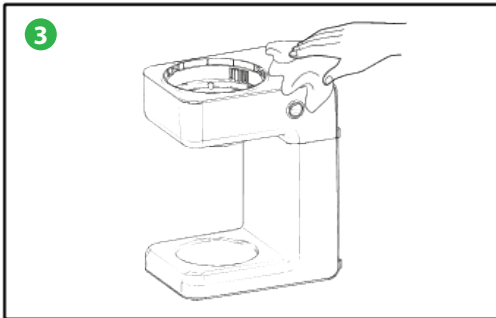
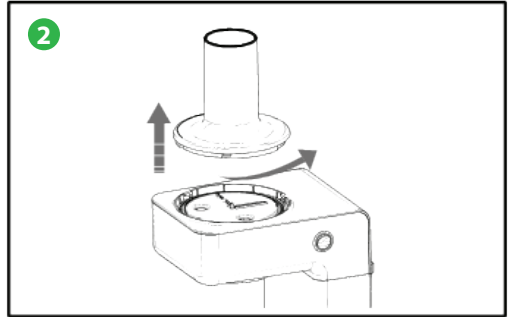
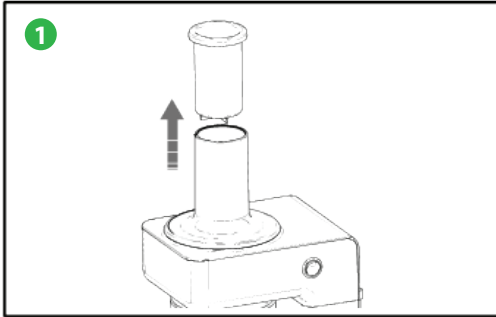
- Do not use outdoors or in a bathroom.
- Always locate your appliance away from the edge of the worktop.
- Do not place the bowl used with the appliance on a highly polished wooden surface as damage may occur to the surface.

### Mains Cable

- Do not let the mains cable hang over the edge of the worktop where a child could reach it.
- Do not let the lead run across an open space e.g. between a low socket and a table.
- Do not let the cable run across a cooker or other hot area which might damage the cable.
- The mains cable should reach from the socket to the base unit without straining the connections.

## CARE AND CLEANING

- **WARNING:** Always unplug the appliance from the mains socket before cleaning and maintenance.
- No washable parts except the removable parts & accessories.
- Wash the Food Plunger, Feeder Chute, Cutter Blades, Drive Sleeve and Beaker in warm soapy water.
- **WARNING:** Handle the Cutter Blades with care as they are sharp.



1. Remove Food Plunger (1), discard the root of the Spiralized food and wash in warm soapy water. Use a brush to clean the blades to avoid injuries.
2. Twist counter clockwise to unlock the Feeder Chute (2), remove the Cutter Blade (3) (take care when removing the blade) remove Drive Sleeve (4) and wash in warm soapy water. Use a small brush to clean the blades if necessary.
3. Do not submerge Main Unit (6) in water. Wipe with a damp cloth if required.
4. After use turn Main Unit (6) upside down and push cable inside the base for Cable Storage (7).

## CLEANING TIP

- Clean the cutter Blades immediately after use.
- Some foods such as carrot or beetroot may discolour your Spiralizer.





## **Features:**

- Electric Food Processor Spiralizer
- Peels & Slices to Make Stringy Food Spirals
- Impress Your Guests & Serve Stunning Gourmet Salads
- Create Fun Food Enticing the Kids to Eat Their Veggies
- Used for Salads, Vegetable Garnishes, Pasta Noodles & More
- Includes Changeable Cutting Blades for Assorted Spiral Sizes
- Simple Electric Plug-in Design
- Dishwasher Safe Removable Parts
- Food-Grade Construction
- Safe for Placement on Any Kitchen Table or Countertop

## **What's in the Box:**

- Electric Spiralizer
- (3) Cutting Blades
- Collection Cup

## **Technical Specifications:**

- Construction Materials: Stainless Steel, Engineered ABS
- Collection Cup Capacity: 1.2 Liter
- Power Cord Length: 3.3' ft.
- Power Output: 120V
- Dimensions (L x W x H): 7.9" x 5.9" x 14.5" –inches



**Questions? Issues?**

We are here to help!

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