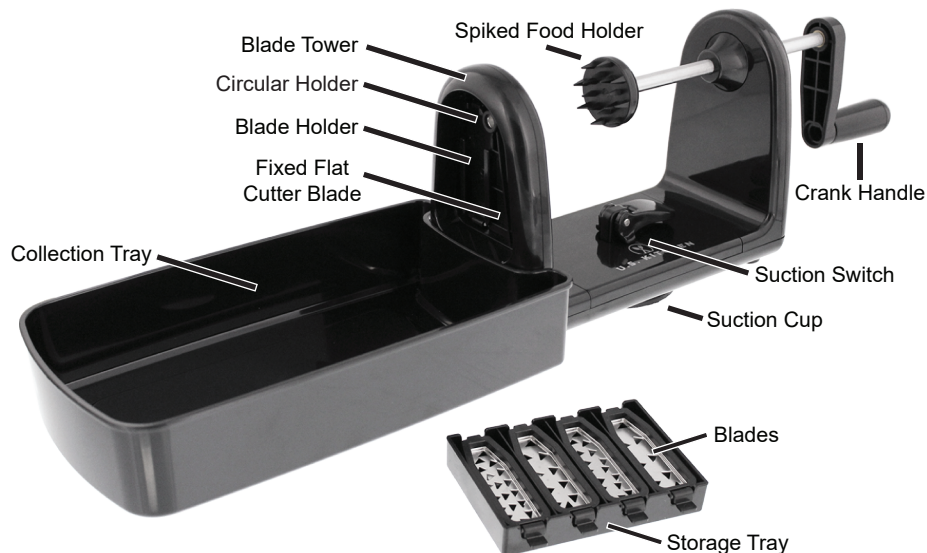


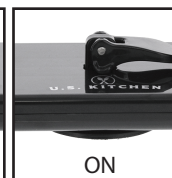
## CAUTION:

**THIS PRODUCT CONTAINS FUNCTIONAL SHARP EDGES, TAKE EXTRA CARE WHEN HANDLING. KEEP OUT OF REACH OF CHILDREN**

Wash all parts in warm soapy water, rinse with clean water and dry with a soft cloth before first use.



## USAGE:



Put the machine on a clean, flat surface. Hold base with one hand while flipping the Suction Switch from "off" to "on" with the other hand. Be sure that the suction cup secures firmly to the counter top, for safe and easy operation.

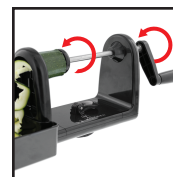


Select your desired Blade and carefully slide it into the slicer's Blade Holder until it snaps into place. Be careful to avoid directly touching the blade's sharp surfaces.

See Blade Storage section for tips on removing blades and storing blades in the Safety Storage Guard.



Create a flat surface on both ends of the food by cutting the ends off of the food. Place it between the Circular Holder on the Blade Tower and the Spiked Food Holder. Be sure that the food is centered and securely fastened onto the Spiked Food Holder for the best results.



With one hand on the Crank Handle, lightly push the Crank Handle forward while rotating it in a clockwise direction. Keep the Collection Tray at the end of the machine to catch the cut food.

TIP: Hold the base of the slicer when spiralizing hard vegetables such as carrots.



**RIBBON CUT**



**2mm**



**3mm**

**THIN SPIRAL CUTS**



**5mm**



**7mm**

**THICK SPIRAL CUTS**



### BLADE STORAGE:



**Blades and Safety Storage Tray:** To remove, simply lift the "tail" up from larger end of the blade then pull the blade out of the tray. To store, face sharp end down and snap into place.

### CARE & CLEANING:

- Always be extra careful when handling the sharp cutter blades when in use or while cleaning them.
- The base of the cutter machine should be hand washed and air dried only. Blades and all other components are dishwasher safe, but should be placed inside the dishwasher's cutlery basket.
- Use warm soapy water and a non-abrasive cleaning brush to rinse particles off of blades. Do not use a sponge.

### STORAGE:



All of the machine's components can be conveniently stored inside the Food Collection Tray. For safety purposes, all blades should be stored with their Safety Storage Guards on.

### CAUTION:



**Cut Hazard:** Sharp Blades. Improper use, chiseling, ice picking, prying, applying force onto back of blade, or contact may result in injury. Always keep blades away from fingers and body. Do not use if damaged or blade is loose. Handle with care. If not in use, store it in holder or safe place. Keep out of reach of children.

For additional usage tips and  
our recipe guide, visit our website

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MADE IN CHINA

  
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**SPIRAL MASTER EZ**  
VEGETABLE CUTTER

## INSTRUCTION GUIDE



**5 STAINLESS STEEL  
BLADES INCLUDED!**

**USK KP-VS438**