



MF 0416570011 Spiral cutter with Juicer Instruction Manual

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0416570011 Spiral cutter with Juicer



Operating Manual
Spiral cutter with Juicer



Design of the spiral cutter

1. Plunger for the vertical filler tube for spiralising
2. Vertical filler tube for spiralising
3. Plunger for the diagonal filler tube for grating and slicing
4. Diagonal filler tube for grating and slicing
5. Cutting inserts
6. Cutting insert holder
7. Start/stop button
8. Motor unit
9. Jug

10. Washing-up brush



Set-up Juicer

- 11. Large pressing cone
- 12. Small pressing cone
- 13. Strainer
- 14. Strainer holder
- 15. Spout

Operating Manual Spiral cutter with Juicer

Important safety information

- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised or have been instructed on how to use the appliance in a safe way and understand the hazards involved.
- Children should be supervised in order to ensure that they do not play with the device.
- Cleaning and user maintenance shall not be made by children, unless they are older than 8 years old and supervised.
- This appliance must not be used by children. Keep the appliance and its cord out of reach of children.
- Switch off the appliance and disconnect from the mains supply before changing accessories or approaching parts that move in use.

- Always disconnect the appliance from the mains supply if it is left unattended and before assembling, disassembling or cleaning.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid hazards.
- After using the appliance and accessories, carefully clean all surfaces/parts that have come into contact with food. Please follow the instructions in the “Cleaning and care” section.
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- After using the appliance and accessories, clean all surfaces/parts that have come into contact with food. Follow the instructions in the “Cleaning and care” section.
- This appliance is designed for use in households and similar environments such as:
 - in kitchens for employees in shops, offices and other commercial areas;
 - on agricultural property;
 - by customers in hotels, motels and other residential facilities;
 - in bed-and-breakfast establishments.

The appliance is not intended for purely commercial use.
- Always use the appliance in accordance with these instructions. Improper use can result in electric shocks and other hazards.
- Be careful of the sharp cutting blades when emptying the container and when cleaning the appliance.

Before use

The appliance may only be used for the intended purpose according to these operating instructions. Therefore, carefully read the instruction manual before operating the appliance. It contains instructions for using, cleaning and caring for the appliance.

We accept no liability for any damages caused if this manual is not observed. Keep the operating manual in a safe place and pass it on to any subsequent user together with the appliance. The appliance is not intended for commercial use, but only for the preparation of household quantities of food.

Observe the safety information during use.

Technical data

Rated voltage:..... 220 – 240 V~ 50-60 Hz
 Power consumption:..... 80 W
 Protection class:..... II

Safety instructions

- Only connect the appliance to earthed wall sockets that have been installed pursuant to regulations. The supply cable and plug must be dry.
- Do not pull or clamp the connecting cable over sharp edges. Do not leave it dangling and protect it from heat and oil.
- Do not place the appliance on hot surfaces, such as on hotplates or similar areas, and do not operate near naked flames.
- Never pull the mains plug out of the socket by the cable or with wet hands.
- Do not switch on the device without the cutter insert.
- Before removing the cutter insert, always wait for the motor and the cutter insert to stop moving.

- Pull out the mains plug before removing the cutter insert.
- Never transport the device with the cutter insert fitted.
- The appliance must be switched off and disconnected from the mains before accessories or additional parts that move during operation are replaced.
- Only use original cutter inserts as supplied.
- Stop using the appliance and/or pull out the mains plug immediately if:
 - the appliance or power cord is damaged.
 - you suspect that there is a defect after the appliance has fallen or suffered a similar incident.
 In such cases, arrange for the appliance to be repaired.
- Do not immerse the motor unit in water.
- We accept no liability for any damages caused as a result of misuse, incorrect operation or improper repairs. Warranty payments are also excluded in such cases.
- The appliance is not intended for commercial use.
- The skewer support on the stopper has sharp edges – risk of injury.

Use

The spiral cutter can be used for the quick and easy preparation of healthy vegetable pasta, salads and decorative fruit and vegetable side dishes. The fruit and vegetables most suitable for spiralling have a firm texture, are an elongated shape and have an approximate diameter of 30-60 mm. A diameter of 30-40 mm is recommended for grating and slicing. The device is not designed for processing particularly soft types of fruit and vegetables (e.g. aubergines or cooked beetroot).

Use the citrus juicer to press grapefruits, oranges, limes and lemons.

Overview of cutter inserts (5)

The cutter inserts provided are marked with numbers on the outside to make them easy to tell apart:

Cutter insert 2: Linguine (approx. 5 mm blade width)

Cutter insert 4: Pappardelle (approx. 35 mm blade width)











Cutter insert 5: Tornados (approx. 20 mm blade width)

Using the cutter inserts (5)

For spiralling in combination with the vertical filler tube (2): Cutter insert 2,4,5

For grating in combination with the diagonal filler tube (4): Cutter insert 2

For slicing in combination with the diagonal filler tube (4): Cutter insert 4

	2 	4 	5 
	Linguine 	Pappardelle 	Tornados 
	grating 	slicing 	

Food (raw)	Cutter insert 2 Linguine	Cutter insert 4 Pappardelle	Cutter insert 5 Tornados
Apple (remove core)	✓ (recommended)	✓	—
Pear (remove core)	✓ (recommended)	✓	—
Broccoli stem	✓ (recommended)	✓	✓
Carrot	✓	✓	✓
Potatoes	✓	✓	✓
Cucumber (solid consistency)	✓	✓	✓
Sweet potato	✓	✓	✓
Red radishes	✓	✓	✓
Radish	✓	✓	✓
Courgette	✓	✓	✓

Note: The foods listed in the table serve as a guide; the appliance can also be used to process other foods. As the hardness of food can vary, the use of cutter inserts (5) is recommended.

Before using for the first time Spiral cutter

Clean the device before use as described in the chapter on “Cleaning and Care”.



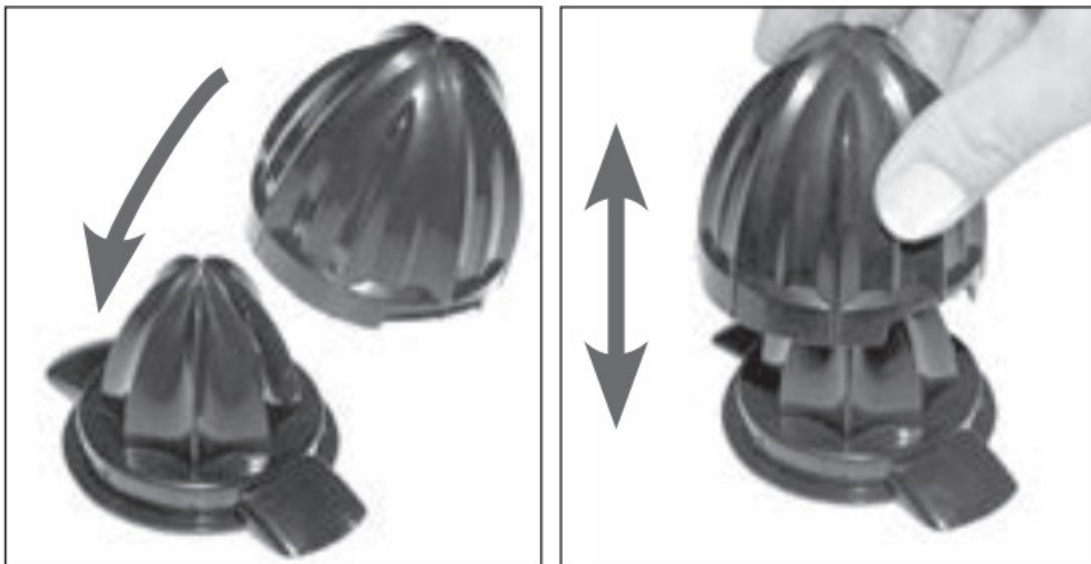
- Place the the cutter insert holder (6) into the motor unit (8).
- Choose the cutter insert (5) you want and stick it into the rack (6). Please note: The blades on the cutter inserts (5) are sharp; pick the cutter inserts up only by the plastic parts.
- Now place the appropriate fi ller tube (2.4) on the cutting insert (5) and twist it in a clockwise direction until you feel it lock into place. Note: If the filler tubes (2,4) are not locked in place, it will not be possible to operate the machine.
- Place the transparent collection container (9) inside the appliance to collect the food after it has been spiralised, grated or sliced.
- Now insert the mains plug into the socket.
- When using the appliance to spiralise: Now spear the relevant piece of food onto the plunger (1). Please note: The skewer support on the stopper (1) has sharp edges.
- Insert the food, with the corresponding plunger (1.3), into the fi ller tube (2.4). Make sure that the food is centred as you insert it into the filler tube.
To switch the appliance on, press the start/stop button (7).
- **Note:** Only press lightly with the stopper (1,3) onto the ingredients so that they are in contact with the insert (5).
- Turn the device off after cutting in order to fi ll it again.
Remove the mains plug once you are fi nished cutting. Take the cutter insert (5) out by pressing gently from underneath (see picture).



Please note: The blades on the cutter inserts (5) are sharp; pick the cutter inserts up only by the plastic parts.

Initial operation Juicer

- Remove all packaging from the attachments.
- Clean the attachments before use as described in the “Cleaning and care” section.
- Place the transparent jug (9) inside the appliance to collect the pressed juice.
- Attach the strainer holder (14) to the spout (15) by twisting it slightly.
- Then insert the strainer holder (4) with the spout (15) into the motor unit.
- Insert the pressing cone (11,12) into the strainer (13), then insert the strainer (13) into motor unit and twist clockwise to fix it tightly. The appliance cannot be operated if the strainer (13) is not locked in place.



Note: The small pressing cone (12) is located within the large pressing cone (11). If the small pressing cone (12) is to be used, press down on the two opposing recesses and pull off the large pressing cone (11). If the large pressing cone (11) is to be used, it should be attached to the small pressing cone (12). It clicks into place.

- Now insert the mains plug into the socket.
- To switch the appliance on, press the start/stop button.
- Press the cut surface of the halved citrus fruit into the pressing cone (12, 13).
- The pressed juice flows through the spout in the jug via the strainer (13) which retains the pulp and pips.

Note: Clean the strainer (13) regularly to prevent it from overflowing.

- Switch the appliance off and then press the pressing cone (11,12) again for a few seconds at the end so that

the remaining juice can flow into the spout (15).

Useful tips

- Briefly reduce the pressure on the stopper (1,3) at regular intervals during the cutting to stop end- less spirals from being created. This way the vegetable noodles will be shorter and easier to portion out.
- Wherever possible you should fill the filler tubes (2,4) vertically to get the best results.
- The more level the outer surface of the food is, the easier the endless spirals are to cut. For that reason, food such as carrots should be sliced before cooking.
- Food with a diameter of more than 60 mm cannot be processed, however they can be made into a round shape by cutting off the sides and then processed.
- We recommend a maximum chopping time of 2 minutes.

Removing Juicer

- Switch the appliance off and pull out the mains plug.
- Take the transparent jug (9) containing the pressed juice out of the appliance and place it on the side.
- Remove the strainer (13) by gently twisting it anti-clockwise.
- Remove the strainer holder (14) along with the spout (15) by gently pressing from below.

Cleaning and care Spiral cutter

Remove the mains plug after use. The motor unit (8) should never be placed in water, only wiped down with a damp cloth. Never use abrasive cleaning agents. When cleaning the cutter inserts (5) and the skewer support, be careful not to hurt yourself on the sharp blades and edges; Ideally, use the provided washing-up brush (10), and you must always hold the cutter inserts (5) by the plastic parts. All removable parts (stopper (1,3), collection container (9), filler tubes (2,4), cutter insert holders (6) and cutter inserts (5)) can be placed in the dishwasher to make cleaning easier. However, we recommend gently cleaning the cutter inserts (5) with warm running water and using a washing-up brush (10).

Regular washing in the dishwasher may blunt the blades.

Cleaning and care Juicer

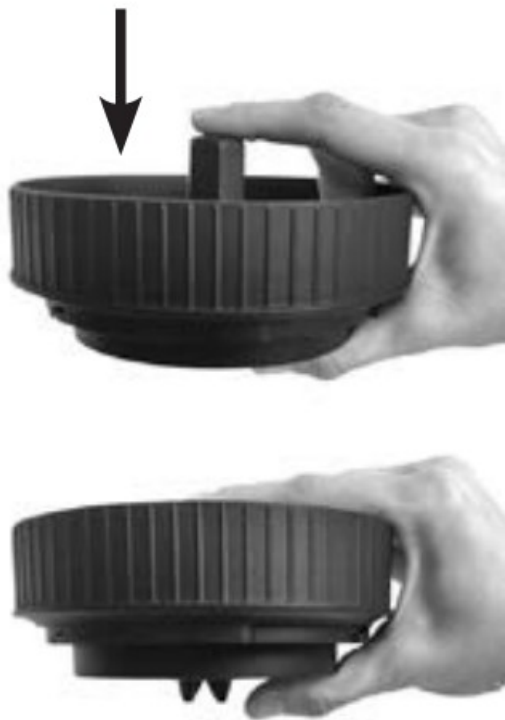
Do not use harsh or abrasive cleaning agents.

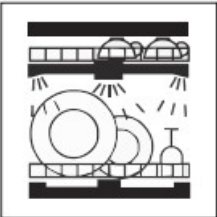


Rinse all parts thoroughly in warm water.

Allow the parts to dry completely before reassembling them.

You can put the pressing cone (11,12), the strainer (13), the strainer holder (14), the spout (15) and the jug (9) in the dishwasher for easy cleaning.

Important: Clean the strainer (13) and the spout (15) under warm water before placing in the dishwasher by repeatedly pressing on the pump to rinse out the pulp residue.



	 Dishwasher safe	 Can be rinsed under running water	 Wipe with a damp cloth
Stopper (1,3)	✓	✓	✓
Collection container (9)	✓	✓	✓
Filler tubes (2,4)	✓	✓	✓
Cutter insert holder (6)	✓	✓	✓
Cutter inserts (5)	✓	✓	✓
Motor unit (8)	—	—	✓
Jug (9)	✓	✓	✓
Pressing cone (11,12)	✓	✓	✓
Strainer (13)	✓	✓	✓
Strainer holder (14)	✓	✓	✓
Spout (15)	✓	✓	✓

For UK use only

- This product is supplied with a 13 A plug conforming to BS 1363 fitted to the mains lead. If the plug is unsuitable for your socket outlets or needs to be replaced, please note the following. If the plug is a non-rewireable one, cut it from the mains lead and immediately dispose of it. Never insert it into a socket outlet as there is a very great risk of an electric shock.
- The replacement of the plug at the mains lead has to be done according to the following instructions:


Important: The wires in this mains lead are coloured in accordance with the following code:

blue..... Neutral

brownLive

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

- the wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black,
- the wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red.

Do not connect any wire to the terminal which is marked with the letter E or by the earth symbol , or coloured green or green and yellow.

- If a 13 A (BS 1363) plug is used it must be fitted with a 13 A fuse conforming to BS 1362 and be ASTA approved. If any other type of plug is used, the appliance must be protected by a 10 A fuse either in the plug or adapter or at the distribution board.

If in doubt – consult a qualified electrician.

- Never use the plug without closing the fuse cover.



The appliance complies with European directives 2014/35/EU, 2014/30/EU and 2009/125/EU.



At the end of its life, this product may not be disposed of in normal household waste, but must instead be taken to a collection point for recycling electrical and electronic appliances.

The materials are recyclable in accordance with their labelling. Reuse, recycling and other ways of reutilising old appliances make an important contribution to protecting our environment.

Please ask your local authorities for information about the appropriate disposal point.

End users are personally responsible for deleting any personal data that may be stored on appliances they are disposing of.

Subject to change.



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Änderungen vorbehalten – IB-1657 0011-04-2208

Modell 0416570011

Documents / Resources

 <p>Kult Pro</p> <p>MF</p> <p>1. Schneidwerkzeug 2. Schneidwerkzeug 3. Schneidwerkzeug 4. Schneidwerkzeug 5. Schneidwerkzeug 6. Schneidwerkzeug 7. Schneidwerkzeug 8. Schneidwerkzeug 9. Schneidwerkzeug 10. Schneidwerkzeug 11. Schneidwerkzeug 12. Schneidwerkzeug 13. Schneidwerkzeug 14. Schneidwerkzeug 15. Schneidwerkzeug 16. Schneidwerkzeug 17. Schneidwerkzeug 18. Schneidwerkzeug 19. Schneidwerkzeug 20. Schneidwerkzeug 21. Schneidwerkzeug 22. Schneidwerkzeug 23. Schneidwerkzeug 24. Schneidwerkzeug 25. Schneidwerkzeug 26. Schneidwerkzeug 27. Schneidwerkzeug 28. Schneidwerkzeug 29. Schneidwerkzeug 30. Schneidwerkzeug 31. Schneidwerkzeug 32. Schneidwerkzeug 33. Schneidwerkzeug 34. Schneidwerkzeug 35. Schneidwerkzeug 36. Schneidwerkzeug 37. Schneidwerkzeug 38. Schneidwerkzeug 39. Schneidwerkzeug 40. Schneidwerkzeug 41. Schneidwerkzeug 42. Schneidwerkzeug 43. Schneidwerkzeug 44. Schneidwerkzeug 45. Schneidwerkzeug 46. Schneidwerkzeug 47. Schneidwerkzeug 48. Schneidwerkzeug 49. Schneidwerkzeug 50. Schneidwerkzeug 51. Schneidwerkzeug 52. Schneidwerkzeug 53. Schneidwerkzeug 54. Schneidwerkzeug 55. Schneidwerkzeug 56. Schneidwerkzeug 57. Schneidwerkzeug 58. Schneidwerkzeug 59. Schneidwerkzeug 60. Schneidwerkzeug 61. Schneidwerkzeug 62. Schneidwerkzeug 63. Schneidwerkzeug 64. Schneidwerkzeug 65. Schneidwerkzeug 66. Schneidwerkzeug 67. Schneidwerkzeug 68. Schneidwerkzeug 69. Schneidwerkzeug 70. Schneidwerkzeug 71. Schneidwerkzeug 72. Schneidwerkzeug 73. Schneidwerkzeug 74. Schneidwerkzeug 75. Schneidwerkzeug 76. Schneidwerkzeug 77. Schneidwerkzeug 78. Schneidwerkzeug 79. Schneidwerkzeug 80. Schneidwerkzeug 81. Schneidwerkzeug 82. Schneidwerkzeug 83. Schneidwerkzeug 84. Schneidwerkzeug 85. Schneidwerkzeug 86. Schneidwerkzeug 87. Schneidwerkzeug 88. Schneidwerkzeug 89. Schneidwerkzeug 90. Schneidwerkzeug 91. Schneidwerkzeug 92. Schneidwerkzeug 93. Schneidwerkzeug 94. Schneidwerkzeug 95. Schneidwerkzeug 96. Schneidwerkzeug 97. Schneidwerkzeug 98. Schneidwerkzeug 99. Schneidwerkzeug 100. Schneidwerkzeug</p>	<p>MF 0416570011 Spiral cutter with Juicer [pdf] Instruction Manual</p> <p>0416570011 Spiral cutter with Juicer, 0416570011, Spiral cutter with Juicer, cutter with Juicer, Juicer</p>
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References

- [WMF Onlineshop | Tradition und Qualität seit 170 Jahren](#)
- [User Manual](#)