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› Pampered Chef Spiral & Slice #1136 Instruction Manual

Pampered Chef 1136

Pampered Chef Spiral & Slice #1136

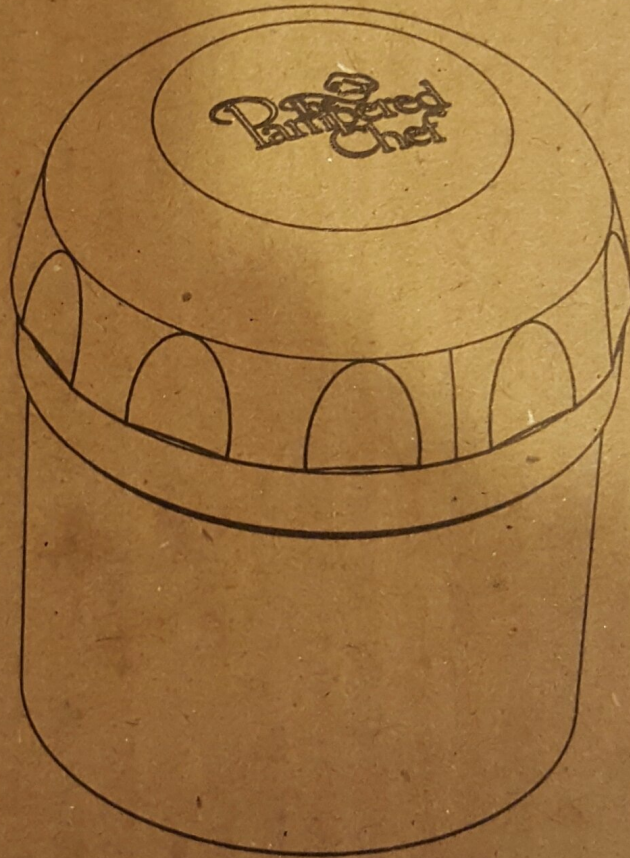
INSTRUCTION MANUAL

Introduction

The Pampered Chef Spiral & Slice #1136 is a versatile kitchen tool designed to assist with food preparation. It allows for slicing, shredding, and chopping various foods, including vegetables, fruits, cheese, and bread. Its durable plastic construction and ergonomic design ensure comfortable and efficient use in your kitchen.

The Pampered Chef®

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Spiral and Slice
Tranches et Spirales
Cortador de Espirales y Rebanadas

Made in China/Fabriqu   en Chine/Hecho en China

1136

Image: The Pampered Chef Spiral & Slice #1136, a manual kitchen device for food preparation.

Setup

1. **Unpack:** Carefully remove all components of the Pampered Chef Spiral & Slice from its packaging.
2. **Inspect:** Check all parts for any signs of damage. If any part is damaged, do not use the product and contact customer support.
3. **Initial Cleaning:** Before first use, hand wash all parts of the Spiral & Slice with warm, soapy water. Rinse thoroughly and dry completely. Refer to the 'Maintenance' section for detailed cleaning instructions.
4. **Assembly:** Ensure all blades and components are securely fitted according to the visual guides provided with the product. The

device is designed for intuitive assembly.

Operating Instructions

The Pampered Chef Spiral & Slice is a manual tool that requires user interaction for operation. Follow these steps for optimal results:

1. **Prepare Food:** Select the food item you wish to process (e.g., zucchini, cucumber, potato). Ensure it is trimmed to fit the device's opening. For best results, use firm, fresh produce.
2. **Secure Grip:** Hold the Spiral & Slice firmly by its ergonomic, non-slip handle. Place the food item against the blade mechanism.
3. **Apply Pressure and Turn:** Apply steady, even pressure while rotating the food item into the blade. The device will produce spirals or slices depending on the blade configuration used.
4. **Collect Output:** Allow the processed food to fall into a bowl or container placed beneath the device.
5. **Safety:** Always use caution when handling blades. Keep fingers away from cutting surfaces during operation.

Maintenance and Care

Proper care ensures the longevity and performance of your Spiral & Slice tool.

- **Cleaning:** This product is **Hand Wash Only**. After each use, disassemble the unit and wash all parts with warm, soapy water. Use a brush to remove any food particles from the blades. Rinse thoroughly under running water.
- **Drying:** Dry all components completely before storing to prevent water spots or potential damage.
- **Storage:** Store the Spiral & Slice in a clean, dry place. Its compact size allows for easy storage in most kitchen drawers or cabinets.
- **Avoid Harsh Cleaners:** Do not use abrasive cleaners or scouring pads, as these can scratch the plastic surfaces.

Troubleshooting

If you encounter issues while using your Pampered Chef Spiral & Slice, consider the following:

- **Difficulty Turning/Operating:**
 - Ensure the food item is properly centered and aligned with the blade.
 - Apply consistent, firm pressure while turning. Uneven pressure can cause the food to jam or shred improperly.
 - Some vegetables are softer or have irregular shapes, which can make spiralizing more challenging. Try firmer vegetables for easier operation.
- **Food Shredding Instead of Slicing/Spiralizing:**
 - This can occur if the food item is not firm enough or if the pressure applied is inconsistent.
 - Ensure the blades are clean and free of debris from previous use.
 - Verify that the food item is correctly positioned against the blade's teeth to ensure proper grip and rotation.
- **Product Not Producing Desired Shape:**
 - Confirm that the correct blade setting or attachment (if applicable) is being used for the desired cut (e.g., spirals vs. slices).
 - Practice with different food types and pressures to achieve the desired outcome.

Specifications

Brand	Pampered Chef
Model Number	1136
Material	Plastic
Blade Material	Plastic
Operation Mode	Manual
Item Weight	0.77 Kilograms
Recommended Uses	Bread, Cheese, Egg, Fruit, Meat, Vegetable
Care Instructions	Hand Wash Only

Warranty and Support

For information regarding product warranty, please refer to the documentation included with your purchase or contact Pampered Chef customer service directly. Specific warranty terms may vary based on purchase date and region.

For further assistance or support, please visit the official Pampered Chef website or contact their customer service department.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question