

[Manuals.plus](#) /

› [Spiralizer](#) /

› Spiralizer 7-Blade Vegetable Slicer Instruction Manual

Spiralizer PS-10

Spiralizer 7-Blade Vegetable Slicer Instruction Manual

Model: PS-10 | Brand: Spiralizer

1. INTRODUCTION

This manual provides detailed instructions for the safe and effective use of your Spiralizer 7-Blade Vegetable Slicer. Please read all instructions carefully before operating the device and retain this manual for future reference.



Image 1: Spiralizer 7-Blade Vegetable Slicer with accompanying recipe books and instruction manual.

2. PRODUCT FEATURES

- **Quality Construction:** The 3rd Generation model is designed for enhanced strength, featuring 420 high carbon cutlery grade stainless steel blades and ultra-reinforced ABS plastic. This construction allows for spiralizing harder root vegetables like sweet potatoes and turnips.
- **Versatile Blades:** Includes 7 interchangeable blades for various noodle shapes and sizes, offering flexibility for diverse culinary preparations.
- **Health-Conscious Cooking:** Ideal for creating healthy vegetable pasta alternatives for Keto, Paleo, Raw, Vegan, Low Carb, Gluten-Free, or No Wheat diets.
- **Easy to Use:** Designed for straightforward operation, making meal preparation efficient.
- **Easy to Clean:** Components are designed for simple cleaning, including dishwasher-safe parts.



Image 2: Visual representation of the 7 distinct blades and the various spiralized cuts they produce, from fine vermicelli to curly fries.

3. COMPONENTS

Familiarize yourself with the main components of your Spiralizer:

- **Base Unit:** The main body of the spiralizer, providing stability and housing the mechanisms.
- **Suction Base:** Located underneath the unit, it secures the spiralizer to a smooth countertop for stable operation. Activated by a lever.
- **Crank Handle:** Used to rotate the vegetable through the blade.
- **Spiked Food Holder:** Grips the vegetable securely during spiralizing.
- **Blade Tower:** The vertical section where the interchangeable blades are inserted.
- **Interchangeable Blades:** Seven different blades for various cuts (e.g., fine shredding, coarse shredding, flat slice, curly fry). Stored in a compact caddy.
- **Blade Release Button:** Allows for easy and safe removal and insertion of blades.
- **Pushing Handle:** Applies pressure to the vegetable against the blade.

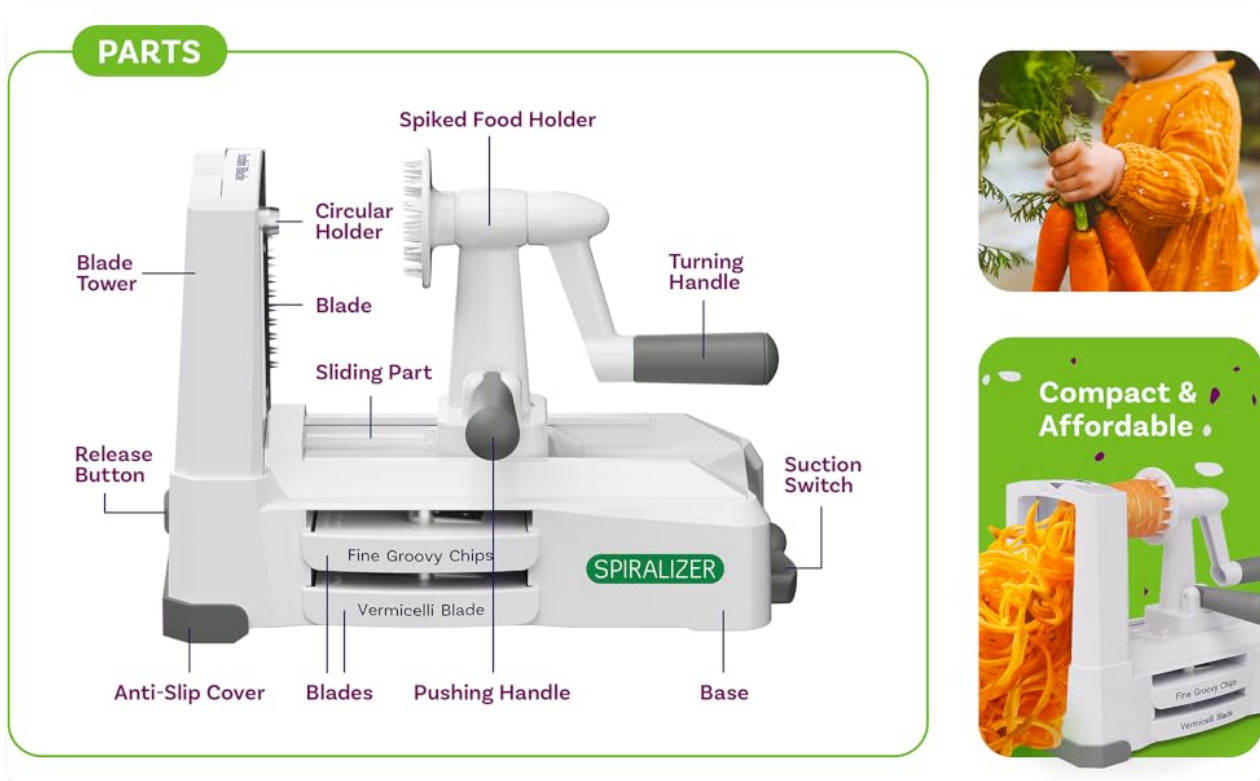


Image 3: Detailed diagram labeling the key components of the Spiralizer for user identification.

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash all parts that will come into contact with food in warm, soapy water before first use. Rinse thoroughly and dry.
3. **Secure the Base:** Place the spiralizer on a clean, smooth, non-porous countertop. Press down firmly on the base and push the suction lever (often located on the side or front) to engage the suction cups, securing the unit in place.
4. **Insert Blade:** Select the desired blade for your recipe. Align the chosen blade with the slot in the blade tower and slide it in until it clicks securely into place. Ensure the blade is fully seated.

Image 4: Activating the suction base to firmly secure the spiralizer to the countertop.

5. OPERATING INSTRUCTIONS

1. **Prepare Vegetable:** Wash the vegetable thoroughly. For best results, cut off both ends of the vegetable to create flat surfaces. If the skin is inedible or undesirable, peel it first. Ensure the vegetable is firm enough for spiralizing.
2. **Mount Vegetable:** Center one end of the prepared vegetable onto the circular holder of the crank handle. Push the other end of the vegetable onto the small circular coring blade of the main unit.
3. **Position Pushing Handle:** Push the pushing handle towards the vegetable until it makes contact.
4. **Spiralize:** While applying gentle, steady pressure with the pushing handle, turn the crank handle clockwise. The vegetable will be pushed through the blade, creating spirals.
5. **Collect Spirals:** As the spirals emerge from the blade, collect them in a bowl placed underneath.
6. **Remove Core:** Once the vegetable is fully spiralized, a small core will remain. Carefully remove the core.

and any remaining pieces.



Image 5: Demonstrates how to securely attach a vegetable, such as a zucchini, to the spiralizer's spiked food holder.



Image 6: The Spiralizer actively creating zucchini noodles, showcasing the output during operation.

6. MAINTENANCE & CLEANING

Proper maintenance ensures the longevity and performance of your Spiralizer.

- **Immediate Cleaning:** Clean the spiralizer immediately after each use to prevent food residue from drying and hardening.
- **Disassembly:** Remove the blade from the blade tower by pressing the blade release button.
- **Hand Washing:** Wash all components (base, crank handle, food holder, blades) with warm, soapy water. Use a brush to clean around the blades and spiked areas carefully.
- **Dishwasher Safe:** All parts are dishwasher safe. Place them on the top rack for best results.
- **Drying & Storage:** Ensure all parts are completely dry before reassembling or storing. Store blades in

their compact caddy for safety and organization.



Image 7: Pressing the blade release button for safe removal and cleaning of the blades.

7. TROUBLESHOOTING

- **Vegetable Not Spiralizing:**

- Ensure the vegetable is centered and firmly attached to both the spiked food holder and the coring blade.
- Verify that the suction base is securely fastened to the countertop.
- Apply consistent, firm pressure with the pushing handle while turning the crank.
- Check if the vegetable is too soft or too hard. Very soft vegetables may not spiralize well, and extremely hard ones might require more effort or a different blade.

- **Uneven Spirals:**

- Ensure the ends of the vegetable are cut flat and even before mounting.
- Maintain steady pressure and a consistent turning speed.

- **Blades Not Cutting:**

- Ensure the blade is correctly inserted and fully locked into the blade tower.
- Check for any food debris obstructing the blade.

8. SPECIFICATIONS

Feature	Detail
Brand	Spiralizer
Model Number	PS-10
Product Dimensions	32"L x 17"W x 24.1"H
Material	Stainless Steel (Blades), ABS Plastic (Body)
Color	White - 7 Blade
Operation Mode	Manual
Item Weight	1.98 pounds (0.9 Kilograms)
Special Feature	Dishwasher Safe, Manual, Useful, Creative Kitchen Tool, Easy Clean

Recommended Uses

Vegetable Spiralizing

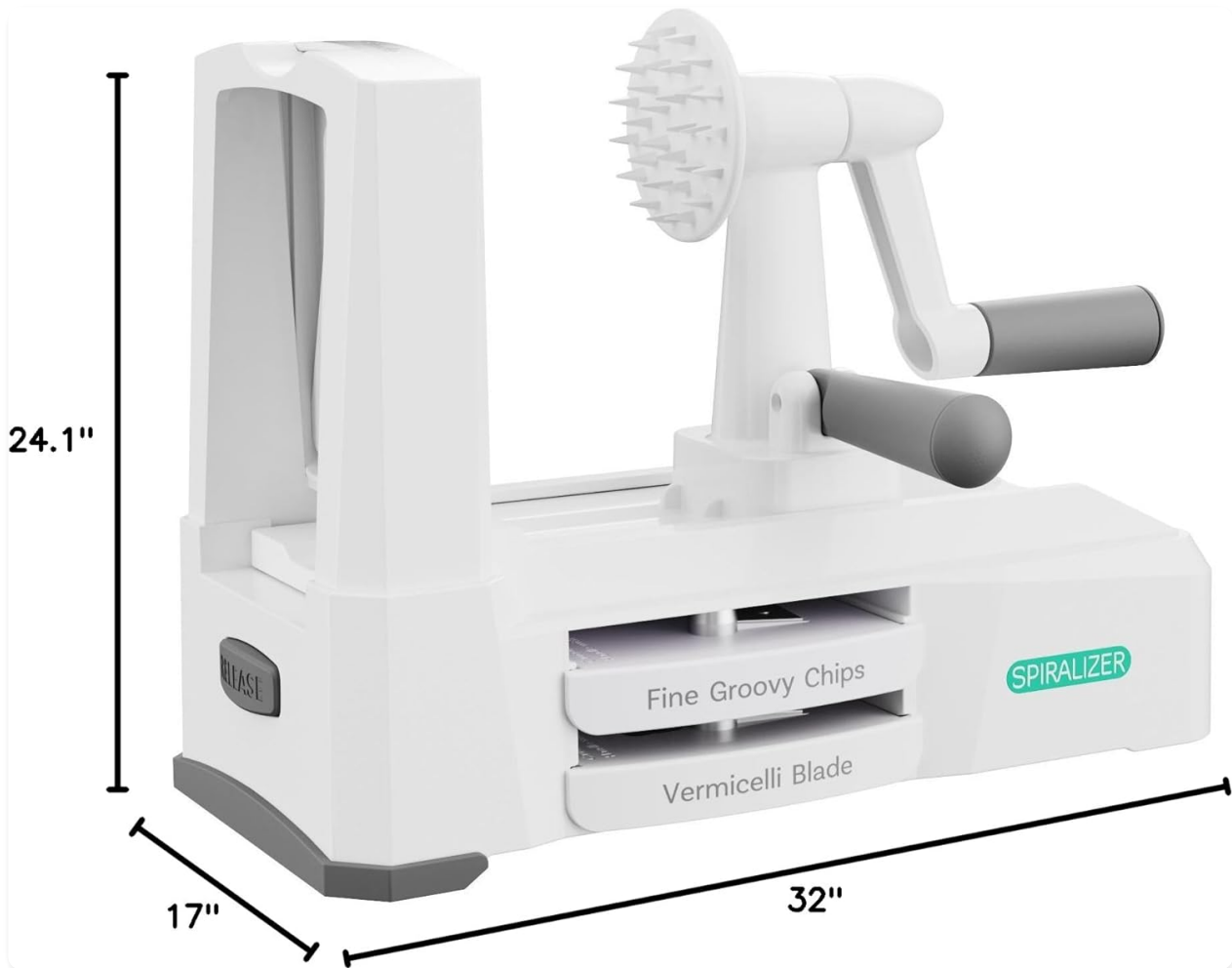


Image 8: Product dimensions for the Spiralizer 7-Blade Vegetable Slicer.

9. WARRANTY & SUPPORT

Your Spiralizer 7-Blade Vegetable Slicer is covered by Spiralizer's lifetime no-hassle replacement policy. For any support inquiries or to claim your replacement, please refer to the contact information provided with your product packaging or visit the official Spiralizer website.

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