

Oster FPSTES1050

Oster Easy-to-Use Electric Spiralizer

INSTRUCTION MANUAL

Introduction

The Oster Easy-to-Use Electric Spiralizer is designed to transform vegetables into various noodle shapes quickly and efficiently. This appliance simplifies the process of creating healthy and satisfying alternatives to traditional dishes, allowing you to easily make long ribbons of vegetables like cucumber, carrots, radishes, or apple spirals for salads and other culinary creations.



Figure 1: The Oster Electric Spiralizer, showcasing its compact design and the clear collection bowl with spiralized zucchini.

Important Safety Information

Please read all instructions carefully before using this appliance. Failure to follow these instructions may

result in electric shock, fire, or serious injury.

- Always unplug the appliance from the outlet when not in use, before putting on or taking off parts, and before cleaning.
- Do not immerse the motor base in water or other liquids. Clean with a damp cloth only.
- Avoid contact with moving parts. Keep hands and utensils away from the blades during operation to prevent injury.
- Ensure the appliance is assembled correctly and the lid is securely locked before operation.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- This appliance is intended for household use only. Do not use outdoors.
- Exercise extreme caution when handling the sharp blades. Always use the food pusher to guide vegetables into the chute.

Product Components

The Oster Electric Spiralizer comes with the following main components:

1. **Motor Base:** The main unit containing the motor and power switch.
2. **Food Chute:** The cylindrical opening where vegetables are inserted.
3. **Food Pusher:** Used to safely guide vegetables through the chute and onto the blade. It has pointy things at the end to secure the vegetable.
4. **Spiralizer Blades (2):**
 - One blade for spaghetti-sized noodles.
 - One blade for fettuccine-sized noodles.
5. **Collection Bowl:** A clear plastic bowl that collects the spiralized vegetables.
6. **Lid:** A clear plastic lid that locks onto the collection bowl and chute for safe operation.



Figure 2: The food pusher being used to press a vegetable into the spiralizer.

Setup Instructions

1. Place the motor base on a clean, stable, and dry surface.
2. Select the desired spiralizer blade (spaghetti or fettuccine) and carefully insert it into the food chute, ensuring it sits securely.
3. Place the collection bowl under the food chute, ensuring it is properly aligned to catch the spiralized vegetables.
4. Prepare your vegetables by washing them and cutting both ends flat. For longer vegetables like zucchini, you may need to cut them into shorter, manageable lengths (e.g., 4-6 inches). Ensure the vegetable diameter fits comfortably into the food chute.

5. Place the prepared vegetable into the food chute.
6. Place the food pusher on top of the vegetable in the chute. Ensure the pointy ends of the pusher are firmly jabbed into the vegetable to secure it.
7. Secure the clear plastic lid by placing it on top of the food chute and twisting it until it clicks into the locked position. The appliance will not operate unless the lid is correctly locked.
8. Plug the appliance into a standard electrical outlet.

Operating Instructions

Once the spiralizer is set up and the vegetable is in place:

1. Locate the power switch on the side of the motor base.
2. Press the power switch to the "ON" position. The motor will start immediately, and the blade will begin spinning.
3. Apply firm, steady downward pressure on the food pusher to guide the vegetable through the spinning blade. The spiralized noodles will dispense directly into the collection bowl.
4. Continue pushing until the entire vegetable has been processed. A small core of the vegetable may remain on the food pusher.
5. Once complete, release the pressure on the food pusher and turn the power switch to the "OFF" position.
6. Carefully remove the collection bowl with your freshly spiralized vegetables.



Figure 3: The spiralizer in action, producing fresh vegetable noodles ready for cooking or serving.

Tips for Best Results:

- For optimal results, use firm, fresh vegetables. Softer vegetables may yield less consistent spirals.
- Ensure the ends of the vegetables are cut flat and straight to allow for proper engagement with the blade and food pusher.
- Apply consistent pressure while spiralizing to maintain uniform noodle thickness.

Cleaning and Maintenance

Proper cleaning ensures the longevity and hygiene of your spiralizer.

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
2. **Disassemble:** Carefully remove the lid, food pusher, spiralizer blade, and collection bowl from the motor base.
3. **Cleaning Parts:** The spiralizer blades, food pusher, and collection bowl are dishwasher-safe (top rack only) or can be hand-washed with warm, soapy water. Exercise extreme caution when handling the sharp blades.
4. **Motor Base:** Wipe the motor base with a damp cloth. Do not immerse the motor base in water or any other liquid.
5. **Drying:** Ensure all parts are completely dry before reassembling or storing the appliance.
6. **Storage:** For convenient storage, all removable parts can be nested within the collection bowl. The entire unit is compact for easy storage in a cabinet or on a countertop.



Figure 4: The collection bowl, easily removable for serving and cleaning.

Troubleshooting

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; Lid not locked correctly.	Ensure the power cord is securely plugged into a working outlet. Twist the lid until it clicks into the locked position.
Vegetables are mushy or not spiralizing properly.	Vegetable is too soft; Insufficient pressure on food pusher; Ends of vegetable not cut flat.	Use firmer vegetables. Apply firm, consistent downward pressure on the food pusher. Ensure both ends of the vegetable are cut flat before inserting.
Noodles are not uniform.	Inconsistent pressure; Vegetable not centered.	Maintain steady pressure. Ensure the vegetable is centered in the food chute.

Specifications

Brand: Oster

Model: FPSTES1050

Material: Plastic

Color: Black

Special Feature: Easy Clean, Interchangeable Blades

Recommended Uses: Vegetable

Product Care Instructions: Hand Wash Only (removable parts are top rack dishwasher safe)

Item Weight: 3 Pounds

Product Dimensions: 6.2 x 9 x 12 inches

Operation Mode: Automatic

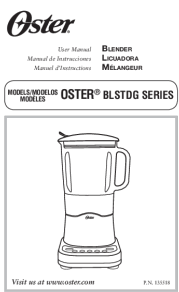
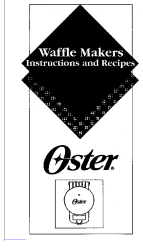



UPC: 034264486089


Warranty and Support

For warranty information, product registration, or customer support, please visit the official Oster website or contact their customer service department. Keep your purchase receipt as proof of purchase for any warranty claims.

You can visit the [Oster Store on Amazon](#) for more information.

Related Documents - FPSTES1050

	<p>Oster BLSTDG Series Blender User Manual and Recipes</p> <p>Comprehensive user manual for the Oster BLSTDG Series Blender, covering important safeguards, features, operating instructions, cleaning, storage, recipes, and warranty information.</p>
	<p>Oster Waffle Makers: Instructions and Recipes</p> <p>A comprehensive guide to using Oster waffle makers, including important safety information, operating instructions, care and cleaning tips, and a variety of delicious waffle recipes and toppings.</p>
	<p>Manual de Instrucciones Oster XL Express Multi-Cooker CKSTPCEC8801</p> <p>Guía completa de instrucciones para el Oster XL Express Multi-Cooker (Modelo CKSTPCEC8801), cubriendo seguridad, uso, mantenimiento y solución de problemas.</p>
	<p>Oster Easy-To-Use Blender with 5 Speeds User Manual</p> <p>User manual for the Oster Easy-To-Use Blender with 5 Speeds, providing safety instructions, operating guides, cleaning tips, recipes, and warranty information.</p>
	<p>Oster Easy-to-Clean Blender with Dishwasher-Safe Glass Jar User Manual</p> <p>User manual for the Oster Easy-to-Clean Blender with Dishwasher-Safe Glass Jar (BLSTBCG Series), covering safety, operation, cleaning, and recipes. Visit www.oster.com for more information.</p>

 The image shows the first page of the Ninja BL660 Owner's Guide. It features the 'NINJA' logo at the top left, followed by 'OWNER'S GUIDE' and 'CAUTION'. Below this is a section titled 'IMPORTANT SAFETY INSTRUCTIONS' with several numbered points. To the right of the text are small diagrams of the blender components. At the bottom, there is a section titled 'SAVE THESE INSTRUCTIONS'.	<p>Oster BL660 Owner's Guide: Refurbished Product Information and Support</p> <p>Comprehensive owner's guide for the Oster BL660 blender, detailing accessory variations, important notes on refurbished units, and product support contact information.</p>
---	--