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Starfrit 094236-002-NEW1

Starfrit Spiral Slicer Instruction Manual

Model: 094236-002-NEW1

Brand: Starfrit

1. PRODUCT OVERVIEW

The Starfrit Spiral Slicer is a versatile kitchen tool designed to effortlessly create spirals and slices from various fruits and vegetables. It features ultra-sharp interchangeable blades for different cutting styles, suction feet for stability during use, and integrated blade storage for convenience and safety.

Key Features:

- Ultra sharp blades for efficient slicing.
- Suction-grip feet for added stability on countertops.
- Integrated food holder to secure produce during operation.
- Pusher guide to keep food in place and ensure even cuts.
- Safe integrated blade storage within the base of the unit.

2. SETUP

1. **Unpack:** Carefully remove all components from the packaging. Ensure all parts are present: the main spiral slicer unit, the crank handle, and the three interchangeable blades.
2. **Clean:** Before first use, wash all parts of the spiral slicer with warm, soapy water. Rinse thoroughly and dry completely. The unit is also dishwasher safe for easy cleaning.
3. **Assemble:**
 - Insert the desired blade into the blade slot on the main unit. Ensure it clicks securely into place.
 - Attach the crank handle to the spindle on the side of the unit.
4. **Secure to Surface:** Place the spiral slicer on a clean, smooth, and flat countertop. Press down firmly on the corners of the unit to engage the suction-grip feet, ensuring the slicer is stable and will not move during operation.

3. OPERATING INSTRUCTIONS

Follow these steps to effectively use your Starfrit Spiral Slicer:

1. **Prepare Produce:** Select a firm fruit or vegetable (e.g., zucchini, cucumber, carrot, apple). Trim both ends flat. For longer produce, cut into manageable sections that fit within the slicer's frame.
2. **Load Produce:** Center the prepared fruit or vegetable onto the circular coring blade on the main unit. Push the opposite end onto the prongs of the food holder/pusher guide.
3. **Begin Spiraling:** While applying gentle, consistent pressure to the pusher guide with one hand, turn the crank handle clockwise with the other hand. The produce will be pushed through the blade, creating spirals or slices.
4. **Collect Spirals:** As the spirals are created, they will fall into a bowl or plate placed beneath the slicer. Continue turning until the entire piece of produce has been processed, leaving only a small core.



Image: The Starfrit Spiral Slicer in action, demonstrating how a zucchini is transformed into long, continuous spirals.



Image: The spiral slicer processing carrots, showcasing its ability to create vibrant orange vegetable noodles.



Image: The spiral slicer producing thin, uniform cucumber slices, highlighting its versatility beyond just spirals.



Image: The spiral slicer creating spirals from a potato, demonstrating its capability with harder vegetables.



Image: A finished dish featuring spiralized vegetables, illustrating the culinary possibilities with the slicer.

4. MAINTENANCE AND CLEANING

Proper care will ensure the longevity of your Starfrit Spiral Slicer:

- **Cleaning:** The spiral slicer is designed for easy cleaning. All removable parts, including the blades, can be washed by hand with warm, soapy water or placed in the dishwasher.
- **Blade Care:** The blades are ultra-sharp. Handle with extreme care during cleaning and storage. Always use the integrated blade storage in the base when not in use to prevent accidental cuts and keep blades sharp.
- **Drying:** Ensure all parts are completely dry before reassembling or storing to prevent rust on metal components.
- **Storage:** Store the assembled unit or its components in a dry place, away from direct heat or sunlight.

5. TROUBLESHOOTING

If you encounter any issues with your spiral slicer, consider the following:

- **Difficulty Spiraling:**
 - Ensure the fruit or vegetable is firm and properly centered on the coring blade and prongs.
 - Apply consistent, firm pressure to the pusher guide while turning the crank.
 - Check if the selected blade is clean and free of debris.
- **Unit Sliding on Countertop:**
 - Ensure the countertop surface is clean, dry, and smooth.
 - Press down firmly on all four corners of the unit to fully engage the suction-grip feet.
- **Uneven Spirals/Slices:**
 - Verify that the produce is cut flat on both ends and is centered correctly.
 - Maintain steady pressure and a consistent turning speed.

6. SPECIFICATIONS

Feature	Detail
Brand	Starfrit
Model Number	094236-002-NEW1
Material	Stainless Steel (Blades), Other materials for body
Color	White/Green
Special Feature	Interchangeable Blades
Recommended Uses	Vegetable, Fruit
Product Care Instructions	Dishwasher Safe
Item Weight	2.3 Pounds
Product Dimensions	12.32 x 9.17 x 6.5 inches

Operation Mode	Manual
UPC	069858942368
Date First Available	August 10, 2016

7. WARRANTY AND SUPPORT

For warranty information or product support, please refer to the contact details provided on the product packaging or visit the official Starfrit website. Keep your purchase receipt for warranty claims.