

Joseph Joseph 20105

Joseph Joseph Spiro Hand-Held Spiralizer Instruction Manual

Model: 20105

1. PRODUCT OVERVIEW

The Joseph Joseph Spiro Hand-Held Spiralizer is designed to create uniform curly noodles and gratings from various fruits and vegetables. Its compact design and interchangeable blades make it a versatile tool for healthy meal preparation.

- Creates uniform curly noodles from a variety of fruits and vegetables.
- Includes coarse and fine spiral blades, plus a rotating grater.
- Easy-to-use, self-aligning design keeps food straight while twisting the soft-grip handle.
- Integrated container base collects food as you cut.



Image 1.1: The Joseph Joseph Spiro Hand-Held Spiralizer disassembled, showing the main unit, coarse blade, fine blade, and grater, alongside examples of spiralized and grated vegetables.

2. SETUP

Before first use, wash all components of the spiralizer in warm, soapy water and dry thoroughly. The spiralizer consists of a main body with a container, a soft-grip handle, and three interchangeable blades.

1. **Identify Components:** Unpack the spiralizer and identify the main body (clear container with green top), the soft-grip handle (dark grey), and the three blades (one green coarse spiral blade, one green fine spiral blade, and one yellow grater blade).
2. **Select Blade:** Choose the desired blade for your task. The coarse blade creates wider noodles, the fine blade creates thinner noodles, and the grater blade produces grated vegetables.
3. **Insert Blade:** Place the selected blade into the green top section of the main body. Ensure it sits securely.



Image 2.1: A detailed view of the three interchangeable blades: coarse spiral, fine spiral, and grater, along with examples of the resulting vegetable textures.

3. OPERATING INSTRUCTIONS

Follow these steps to effectively use your Joseph Joseph Spiro Hand-Held Spiralizer:

1. **Prepare Vegetable:** Select a firm vegetable such as zucchini, carrot, or cucumber. Trim both ends of the vegetable to create flat surfaces. For best results, vegetables should be no wider than the spiralizer's opening.
2. **Position Vegetable:** Place the prepared vegetable upright into the center of the spiralizer's opening, resting it on the chosen blade.
3. **Attach Handle:** Place the soft-grip handle onto the top of the vegetable. The handle is designed to hold the vegetable securely and protect your fingers from the blades.
4. **Spiralize/Grate:** With one hand holding the main body of the spiralizer, press down firmly on the handle and twist it clockwise. Continue twisting and applying downward pressure. The self-aligning design will keep the vegetable centered.
5. **Collect Output:** The spiralized or grated vegetables will collect in the clear container at the base of the spiralizer.
6. **Remove Remaining Core:** Once the vegetable is fully processed, a small core may remain. Carefully remove this core from the blade using a utensil.



Image 3.1: A user demonstrating the spiralizing process, twisting the handle to create zucchini noodles that collect in the transparent base.



Image 3.2: The soft-grip handle, which provides a secure grip and protects fingers during use.



Image 3.3: The spiralizer shown with its container filled with spiralized carrots, alongside grated beetroot, demonstrating the product's output.

4. MAINTENANCE AND CLEANING

Proper care ensures the longevity and hygiene of your spiralizer.

- **Dishwasher Safe:** All components of the Joseph Joseph Spiro Hand-Held Spiralizer are dishwasher safe for convenient cleaning.
- **Hand Washing:** For hand washing, disassemble the spiralizer by removing the handle and the blade. Wash all parts with warm, soapy water. Use a brush to carefully clean around the blades to remove any trapped food particles. Rinse thoroughly and dry completely before storing.
- **Storage:** Store the spiralizer with all components nested together to save space. The blades can be stored within the main unit.

5. TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Vegetables are not spiraling correctly or are breaking.	<ul style="list-style-type: none"> • Vegetable is too soft or not firm enough. • Insufficient downward pressure. • Vegetable is not centered. • Blade is dull or damaged. 	<ul style="list-style-type: none"> • Use firm, fresh vegetables. Avoid overripe or soft produce. • Apply consistent downward pressure while twisting. • Ensure the vegetable is properly aligned in the center of the opening. • Inspect the blade for damage. If dull, consider replacing the unit as blades are not individually replaceable.
Difficulty twisting the handle.	<ul style="list-style-type: none"> • Vegetable is too hard or dense. • Blade is clogged with food. 	<ul style="list-style-type: none"> • For very hard vegetables (e.g., sweet potato), ensure they are pre-cut to a manageable size and consider par-boiling slightly if too difficult. • Disassemble and clean the blade to remove any obstructions.

6. SPECIFICATIONS

Brand: Joseph Joseph

Model Number: 20105

Product Dimensions: 7.8L x 7.8W x 16H cm (208.65 g)

Material: Plastic, Stainless Steel

Color: Multi-color (Green, Grey, Yellow)

Operating Mode: Manual

Blade Material: Stainless Steel

Blade Shape: Curved

Care Instructions: Dishwasher Safe

Included Components: 1 x Joseph Joseph Spiro Hand-Held Spiralizer (Green)

Assembly Required: No

Batteries Required: No

7. WARRANTY AND SUPPORT

Joseph Joseph products are manufactured to high-quality standards. For specific warranty information or support, please refer to the official Joseph Joseph website or contact their customer service directly. Keep your proof of purchase for any warranty claims.

Note: This manual provides general instructions. Product specifications and features are subject to change without notice.

