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WellToBe CS 668

WellToBe 6-Blade Vegetable Spiralizer

Model: CS 668

Brand: WellToBe

1. INTRODUCTION

The WellToBe 6-Blade Vegetable Spiralizer is a versatile kitchen tool designed to effortlessly transform firm vegetables and fruits into various shapes, including noodles, ribbons, and slices. Crafted from durable 304 food-grade stainless steel, this spiralizer is built for strength and longevity. It is ideal for preparing healthy, low-carb, paleo, or gluten-free meals quickly and efficiently.

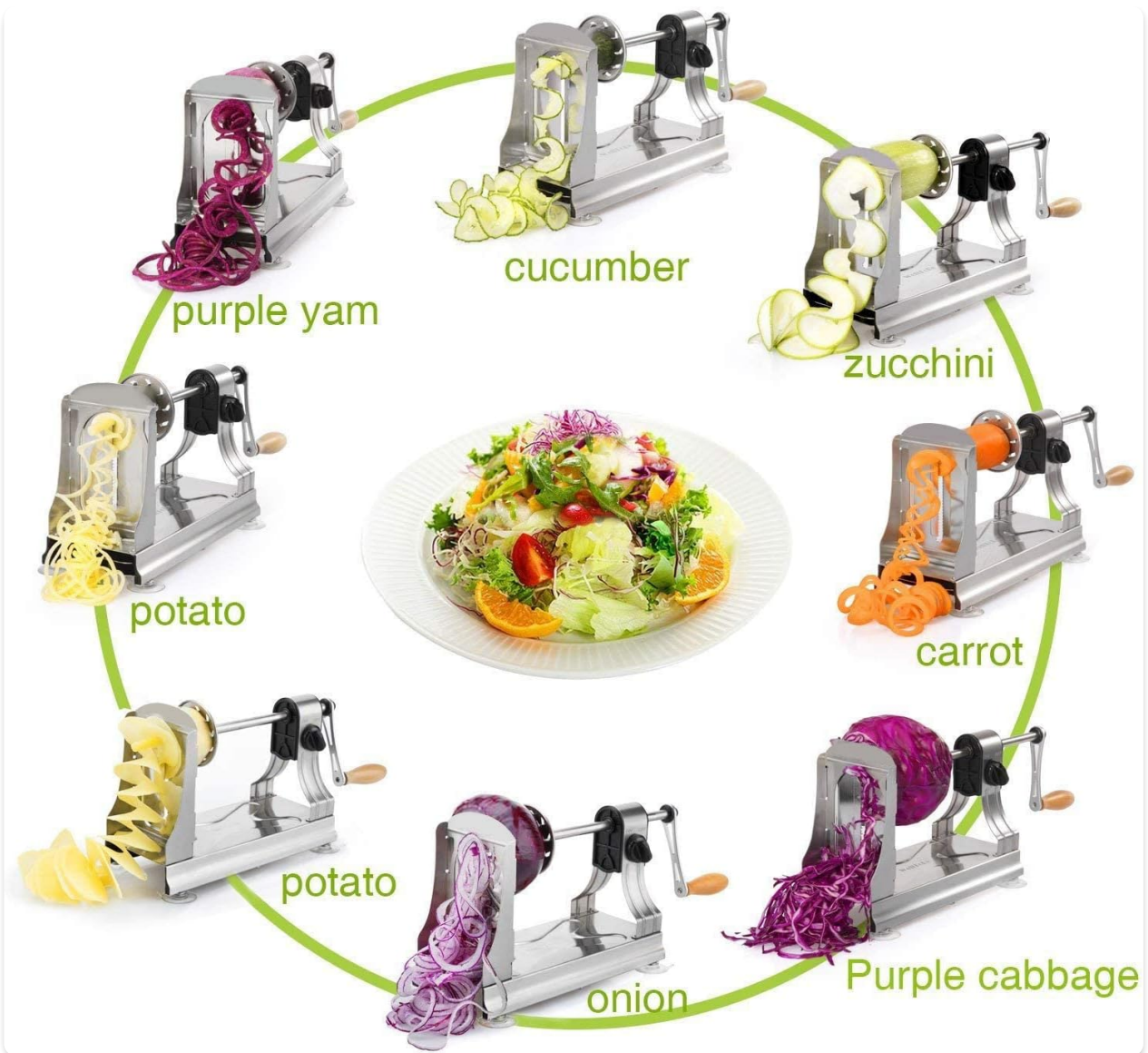


The WellToBe 6-Blade Vegetable Spiralizer, showcasing its robust stainless steel construction and the variety of cuts achievable with its interchangeable blades.

2. COMPONENTS

Your WellToBe Spiralizer comes with the following components:

- **Main Unit:** The stainless steel body with suction cup feet for stability.
- **Crank Handle:** A wooden handle for manual operation.
- **6 Interchangeable Blades:**
 - **Flat Blades (Thick & Thin):** Ideal for creating wide ribbons or chips from vegetables like zucchini, potatoes, or cabbage.
 - **Angel Hair Blades (1.2mm & 2.0mm):** For very thin, delicate noodles, perfect for salads or light pasta alternatives.
 - **Fine Shredding Blades (2.0mm & 4.0mm):** For spaghetti-like noodles, suitable for zucchini, carrots, or sweet potatoes.
- **Blade Caddy:** A plastic storage box for safely storing the additional blades.



Detailed view of the six interchangeable blades and their corresponding cut types.

3. SETUP

1. **Attach the Crank Handle:** Install the crank handle by disassembling the screw on the main unit and securing the handle in place.
2. **Secure the Unit:** Place the spiralizer on a clean, smooth, and flat countertop. Press down firmly on the suction cup feet to ensure the unit is securely attached and stable during use.
3. **Select and Insert Blade:** Choose the desired replacement blade from the blade caddy. The flat blades are fixed on the main body; to change between thick and thin flat blades, you may need to remove the current one. For the other four blades, simply align the chosen blade with the slot on the main unit and push it into place until it clicks securely.
4. **Prepare Vegetable:** Trim both ends of your vegetable or fruit to create flat surfaces. For best results, ensure the vegetable is centered and firmly pressed onto the prongs of the spiralizer.
5. **Engage Mechanism:** Turn the ON/OFF switch to the 'ON' position to control the working status and engage the spiralizing mechanism.

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WellToBe In Your Kitchen Moment
CS-668



Step-by-step guide for easy installation and preparation of the spiralizer.

4. OPERATING INSTRUCTIONS

Once the spiralizer is set up and the vegetable is loaded:

1. **Begin Spiralizing:** Rotate the crank handle clockwise. The internal gearing will automatically advance the vegetable into the blades, progressively shaving it into noodles or ribbons.
2. **Continuous Operation:** Continue turning the handle until the vegetable is fully processed. The self-feed feature ensures smooth operation without needing to push the vegetable manually.
3. **Caution:** Never counter-rotate the crank during operation, as this may cause the screw to come off or damage the mechanism.
4. **Remove Processed Vegetable:** Once done, turn the ON/OFF switch to the 'OFF' position. This allows the handle rod to slide smoothly back, releasing the remaining vegetable core.

Demonstration Videos:

Official product video demonstrating the WellToBe 6-Blade Vegetable Spiralizer in action, showcasing its ease of use and various cutting capabilities.

Another official product video highlighting the features and benefits of the WellToBe 6-Blade Vegetable Spiralizer.

Versatile Applications:

- **Vegetable Noodles:** Create zucchini noodles (zoodles), carrot spirals, or sweet potato spaghetti for healthy pasta alternatives.
- **Ribbons & Chips:** Slice potatoes, apples, or cabbage into thin ribbons or chips for snacks or garnishes.
- **Salads & Garnishes:** Add beautifully shredded vegetables like onions, cucumbers, or beets to enhance salads and meal presentations.

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EASY TO INSTALL AND USE



1 install the crank by disassembling the screw



2 On/Off switch to control the working status



3 Chose the desired replacement blade



4 **Caution:** Never contrarotate the crank, otherwise the screw will come off

Examples of various vegetables and fruits that can be spiralized with ease.

5. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity and optimal performance of your spiralizer:

- **Easy to Clean:** The WellToBe Spiralizer is designed for easy cleaning. All stainless steel parts are dishwasher safe.
- **Hand Washing:** For hand washing, rinse the unit and blades with warm water and a mild detergent. Use a brush to safely clean around the sharp blades.

- **Blade Removal:** To remove the blades for thorough cleaning, gently push the blade upwards from its slot until it detaches.
- **Drying and Storage:** After washing, ensure all parts are thoroughly dried to prevent water spots or rust. Store the blades in the provided plastic storage box and the main unit in a dry place.

6. TROUBLESHOOTING

If you encounter any issues with your WellToBe Spiralizer, consider the following:

- **Unit Not Stable:** Ensure the suction cup feet are clean and dry, and the spiralizer is placed on a smooth, non-porous surface. Press down firmly to create a strong suction.
- **Vegetable Not Spiralizing Properly:**
 - Verify that the vegetable is firm and properly centered on the prongs.
 - Ensure the chosen blade is correctly inserted and locked into place.
 - Check that the ON/OFF switch is in the 'ON' position.
- **Difficulty Turning Handle:** This may occur with very hard vegetables. Ensure the vegetable is properly aligned and consider cutting larger vegetables into smaller, more manageable pieces.
- **Blades Seem Dull:** While the blades are ultra-sharp stainless steel, prolonged use may affect sharpness. Ensure they are clean and free of debris. If issues persist, contact customer support.

7. SPECIFICATIONS

Feature	Detail
Brand	WellToBe
Model Number	CS 668
Product Dimensions	12.6"L x 4.17"W x 6.81"H
Material	304 Stainless Steel
Blade Material	Stainless Steel
Number of Blades	6 (Interchangeable)
Operation Mode	Manual
Care Instructions	Dishwasher Safe
Item Weight	2.2 pounds (approx. 1 Kilogram)

8. WARRANTY AND SUPPORT

WellToBe is committed to providing high-quality products and customer satisfaction. For any warranty claims, product support, or inquiries, please refer to the contact information provided on the product packaging or visit the official WellToBe website.

Please retain your proof of purchase for any warranty-related services.

