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Mueller Pro Multi-Blade Spiralizer Instruction Manual

Brand: Mueller | Model: Pro Multi-Blade Spiralizer

INTRODUCTION

The Mueller Pro Multi-Blade Spiralizer is a versatile kitchen tool designed for creating various vegetable shapes, including noodles, slices, and shreds. This manual provides detailed instructions for the safe and effective use, maintenance, and storage of your spiralizer.



Image: The Mueller Pro Multi-Blade Spiralizer actively producing zucchini noodles, demonstrating its primary function. Fresh tomatoes and herbs are arranged around the device on a wooden cutting board.

IMPORTANT SAFETY INSTRUCTIONS

- **Keep out of the reach of children.**
- Always handle blades with extreme care as they are very sharp. Use the provided brush for cleaning.
- Ensure the spiralizer is placed on a stable, flat surface before use.
- Do not force vegetables into the spiralizer.
- Always ensure all components are correctly assembled before operation.
- This appliance is for domestic use only.

WHAT'S INCLUDED

Your Mueller Pro Multi-Blade Spiralizer package includes the following components:

- Main Spiralizer Unit with integrated blade storage
- 4 Stainless Steel Blades:
 - Straight/Accordion Blade (for wide ribbons or accordion cuts)
 - Angel Hair Blade (for very fine noodles)
 - Fine Shredding Blade (for thin noodles)
 - Chipping Blade (for thicker noodles or chips)
- Crank Handle
- Food Holder/Pusher
- Cleaning Brush

STRAIGHT/ACCORDION BLADE



ANGEL HAIR



FINE SHREDDING BLADE



CHIPPING BLADE



Image: A visual representation of the four distinct stainless steel blades included with the spiralizer, each accompanied by examples of vegetables cut into different shapes, such as ribbons, fine noodles, and thick chips.

SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash all removable parts with warm, soapy water before first use. Rinse thoroughly and dry.
3. **Secure the Base:** Place the spiralizer on a clean, smooth, and dry countertop. Press down firmly on the top of the unit to engage the suction cups on the base, ensuring it is securely attached to the surface.
4. **Open the Unit:** Unlock the side latch and lift the top section of the spiralizer.
5. **Insert Crank Handle:** Attach the crank handle to the designated slot on the side of the food holder/pusher mechanism.
6. **Select and Insert Blade:** Choose the desired blade for your vegetable preparation. Slide the selected blade into the blade slot until it clicks securely into place. The blades are stored compactly within the unit.



Image: The Mueller Pro Multi-Blade Spiralizer highlighting its adjustable design for both left and right-handed users, along with the convenient integrated storage compartment for its various blades.

Setup and Operation Video

Your browser does not support the video tag.

Video: This official seller video demonstrates the complete setup process of the Mueller Pro Multi-Blade Spiralizer, including how to assemble the components, insert blades, and prepare the unit for use. It also shows the spiralizer in action with various vegetables.

OPERATING INSTRUCTIONS

1. **Prepare Vegetable:** Wash and peel the vegetable if necessary. Cut both ends flat. For longer vegetables like zucchini, cut them into manageable lengths (e.g., 4-6 inches).
2. **Position Vegetable:** Place the prepared vegetable between the circular blade and the spiked food holder. Ensure the vegetable is centered and firmly impaled on the spikes.
3. **Begin Spiraling:** While applying gentle pressure to the food holder with one hand, turn the crank handle clockwise with the other hand. The vegetable will be pushed through the blade, creating spirals or slices.
4. **Collect Output:** The processed vegetable will fall into the collection tray beneath the blade.
5. **Continue until finished:** Continue turning the handle until the vegetable is fully processed or only a small core remains.



Image: The Mueller Pro Multi-Blade Spiralizer actively slicing a cucumber into uniform, wavy pieces, which are falling onto a plate. Fresh cherry tomatoes are visible in the background, suggesting a fresh salad preparation.

MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and hygiene of your spiralizer.

1. **Disassemble:** After each use, carefully remove the blade and the food holder/pusher.
2. **Rinse Immediately:** Rinse all components under running water to remove large food particles.
3. **Clean Blades:** Use the provided cleaning brush to remove any trapped food from the blades. Avoid touching the sharp edges directly with your fingers.
4. **Wash:** All components are dishwasher safe (top rack recommended) or can be washed by hand with warm, soapy water.
5. **Dry:** Ensure all parts are completely dry before reassembling or storing to prevent rust and bacterial growth.

STORAGE

The Mueller Pro Multi-Blade Spiralizer is designed for compact and safe storage.

1. **Blade Storage:** The four blades can be securely stored within the main unit's integrated compartment. This prevents loss and ensures safety.
2. **Fold and Close:** Once all components are clean and dry, fold the food holder/pusher mechanism back into the main unit. Close the top section and secure the side latch.
3. **Compact Form:** The unit collapses into a compact form, making it easy to store in a cabinet or drawer.



COMPACT FOLDING BODY

Image: The Mueller Pro Multi-Blade Spiralizer shown in its compact, folded configuration, ready for storage. The Mueller brand logo is visible on the side of the unit.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Vegetable not spiraling correctly or getting stuck.	Vegetable not centered, too soft, or too hard. Blade clogged.	Ensure vegetable is centered and firmly attached. Use firmer vegetables. Clean blade with brush.
Difficulty turning the crank handle.	Vegetable too large or hard. Insufficient pressure on food holder.	Cut larger vegetables into smaller, more manageable pieces. Apply consistent, firm pressure to the food holder.
Unit slides on countertop during use.	Suction cups not engaged or surface is wet/dirty.	Ensure countertop is clean and dry. Press down firmly on the unit to engage suction cups.

SPECIFICATIONS

- **Brand:** Mueller
- **Model:** Pro Multi-Blade Spiralizer
- **Material:** Acrylonitrile Butadiene Styrene (ABS), Plastic, Stainless Steel
- **Color:** Titanium White
- **Operation Mode:** Manual
- **Blade Material:** 420-grade Stainless Steel
- **Special Feature:** Compact storage, 4 interchangeable blades, BPA-Free
- **Recommended Uses:** Vegetable spiraling, slicing, shredding

WARRANTY AND SUPPORT

The Mueller Pro Multi-Blade Spiralizer comes with a Manufacturer's Warranty. For specific details regarding warranty coverage and duration, please refer to the warranty card included with your product or contact Mueller customer support.

For any questions, assistance, or troubleshooting not covered in this manual, Mueller offers 24/7 live telephone customer support. Please visit the official Mueller website for contact information.

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