



GOOD GRIPS[®]

SPIRALIZER



TO SPIRALIZE

Spiralizing works best when the fruit or vegetable is straight. If it's not straight, cut into straight sections.

Food has to be at least 1½-in in diameter for successful spiralizing.

SPIRALIZE THESE FRUITS AND VEGETABLES

Zucchini

Cucumber

Sweet potato

White potato

Apple

Butternut squash

Carrot

Cabbage

Onion

Beet

Pepper

Daikon

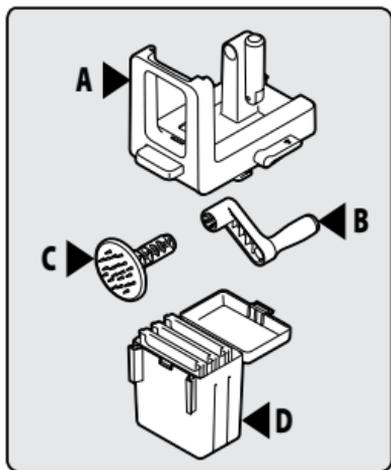
Parsnip

Pear

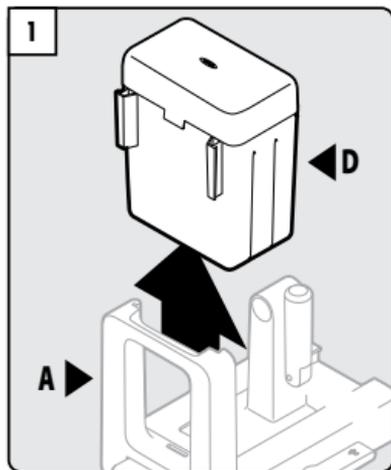
Celeriac

Broccoli stem

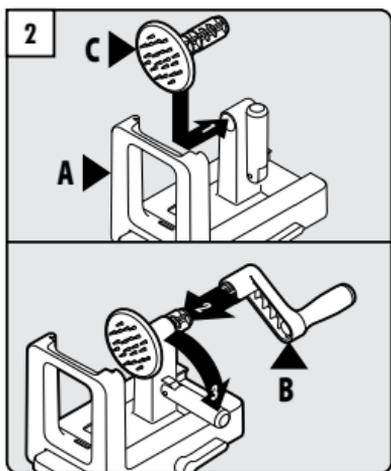




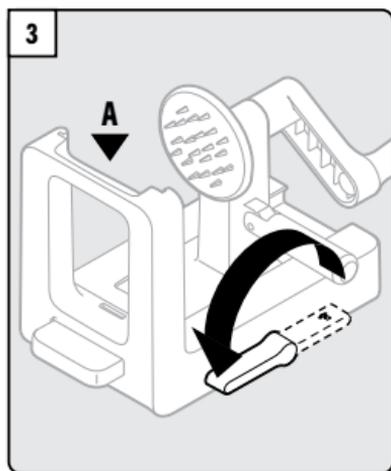
(A) Base (C) Food holder
(B) Rotating handle (D) Blade box handle



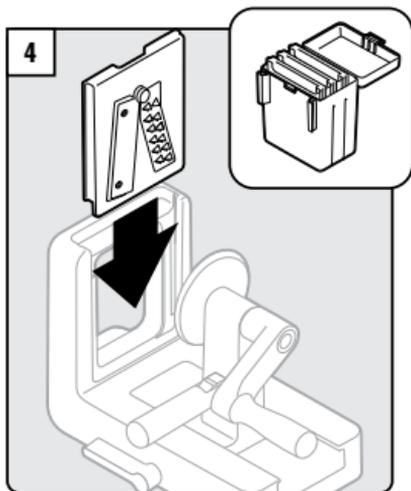
Slide blade box (D) up to detach from base (A).



Attach food holder (C) and rotating handle (B) to base (A). Pull down side handle.

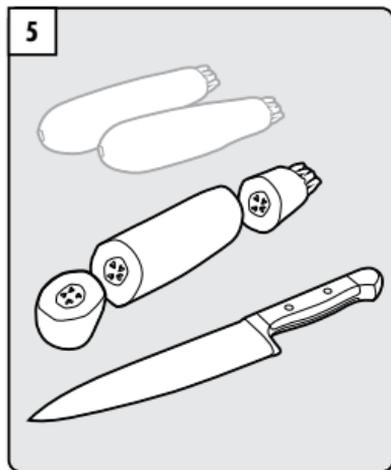


Suction base (A) to countertop by flipping gray lever.

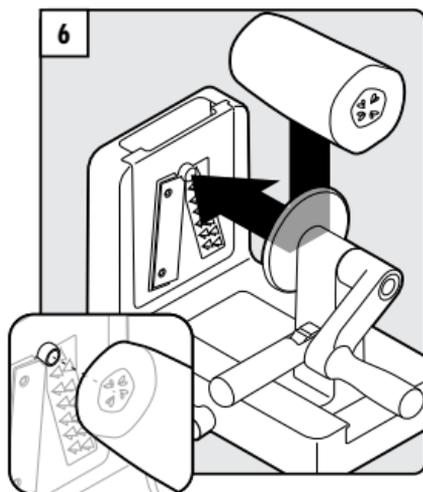


Insert desired blade.

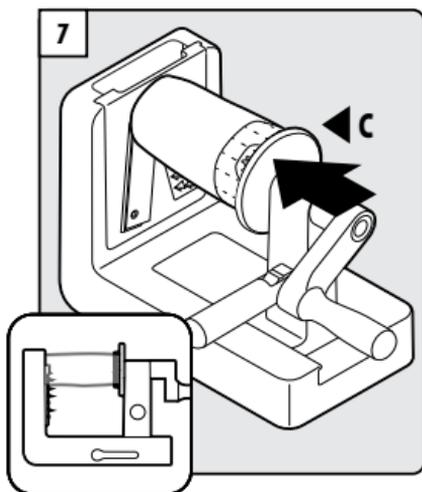
- Spaghetti Cut (1/8-in spiral)
- Fettuccine Cut (1/4-in spiral)
- Ribbon Cut (straight blade)



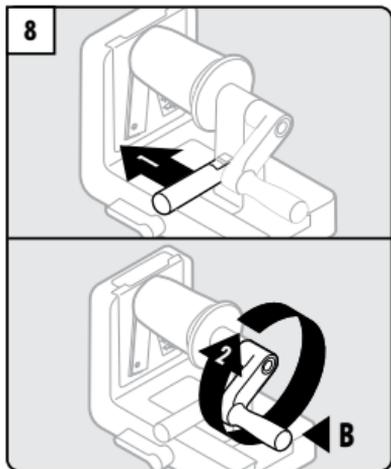
Cut ends of fruit/vegetable so they are flat and even.



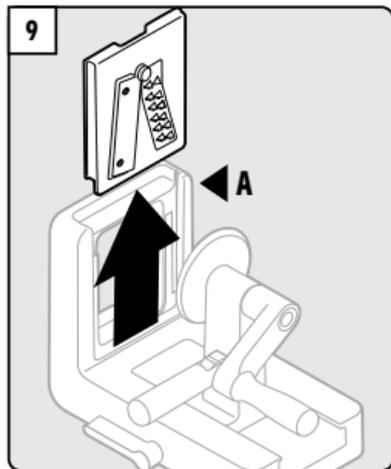
Align center of fruit/vegetable with cylindrical coring blade.



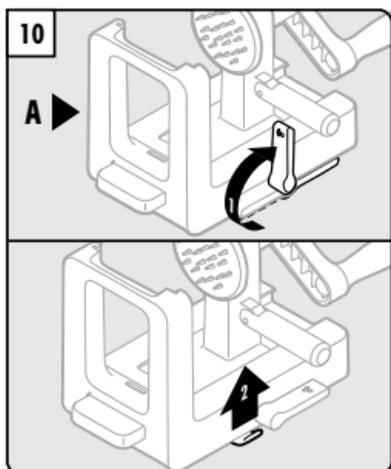
Push teeth of food holder (C) onto other side of fruit/vegetable.



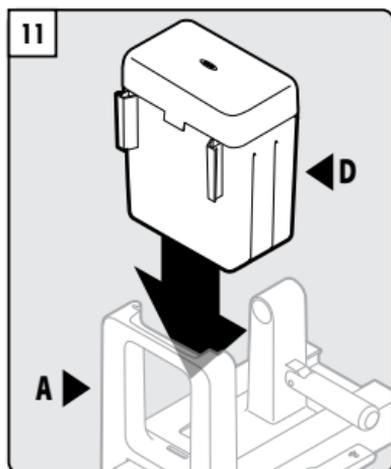
While pushing side handle towards the blade, turn rotating handle (B) to spiralize.



When done spiralizing, remove blade by pulling it out of base (A).



Detach base (A) from countertop by flipping gray lever and pulling suction tab.



Slide blade box (D) back into base (A) for storage.



GOOD TIPS

To avoid watery zucchini noodles, pat noodles dry with a paper towel after spiralizing.

Spiralizing creates really long noodles.

We recommend making a few cuts to the noodles with a knife for more manageable pieces.

Can't find wide enough carrots?

Look for thick "horse" carrots. They are usually sold individually (not in a bag).

Having trouble getting long strands?

Make sure food is centered on the circular coring blade.



Before spiralizing apples and pears,
Remove the core with a fruit corer to avoid seeds.

To make individual slices using the straight blade,
use a knife to cut along the length of the fruit or vegetable,
stopping just at the core. (Great for veggie or apple chips,
potatoes au gratin and more!)

After suctioning Spiralizer to surface,
place wax or parchment paper on counter to catch
spiralized food.

Visit www.oxo.com for more Spiralizer tips and recipes.

USE & CARE

- Carefully remove blade, food holder and rotating handle for thorough cleaning
- All Spiralizer parts and blades are dishwasher safe
- Hand wash blade box

⚠ WARNING: The OXO Good Grips Spiralizer blades are very sharp. Handle with care when unpacking, assembling, using and storing the Spiralizer and when cleaning its components. Do not leave the Spiralizer or any components within reach of children. Not for use with meats and cheeses.

SATISFACTION GUARANTEE

If for any reason you are not satisfied with this product, return it for repair, replacement or refund.