

KitchenAid®

SPIRALIZER WITH PEEL, CORE AND SLICE

TIPS & TRICKS



1. Be sure to select fresh, firm, and symmetrical produce for best results.
2. Be sure to thoroughly wash your fruits and vegetables before processing.
3. Square off ends of fruits and vegetables by cutting the ends off with a knife.
4. When preparing to process more firm produce, press the Fruit and Vegetable Skewer into the food before affixing it to the Spiralizer attachment. Ensure the fruit and vegetable skewer is inserted into the center-most portion of the fruit or vegetable.
5. Rinse off blades quickly after use to remove residual produce for easier cleaning.
6. If peeling stops, check the peeling blade for clogs. Unclog with water and start again. Do not use your hands to free food material from the peeling blade.
7. Peeling results are best when produce is fresh and in season.
8. The peeling blade performs best with select fruits and vegetables 1.5 – 3.75 inches (3.81-9.53cm) in diameter, and no longer than 5.5 inches (13.97cm). Peeling larger apples and potatoes will typically yield improved results over smaller ones.
9. If experiencing difficulty removing a spiralizing or spiral slicing blade, pull blade towards the stand mixer, and then lift to remove from the carrier.
10. Fruits and vegetables that are soft in the center may not spiralize as well as more firm fruits and vegetables.
11. This product is designed for use with many types of thin-skinned fruits and vegetables, but is not designed for soft and/or high-pulp fruits and vegetables such as tomatoes and citrus.
12. Clean properly after use as described in the Use and Care Guide. We recommend using a light mineral oil to lubricate the blade carrier drive shaft. Add a drop of mineral oil to the drive shaft at a location where the blade carrier is engaged. This can be done biannually or after 30 uses.

