



INFINITY SPIRALIZER

Instruction Manual and Recipe Guide

INFINITY SPIRALIZER

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IMPORTANT SAFEGUARDS

PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL

When using appliances, basic safety precautions should be followed, including:

- Read all instructions.
- Remove all bags and packaging from appliance before use.
- Wash and dry appliance thoroughly before using.
- Unplug the appliance before disassembling, cleaning, and when not in use.
- All parts must be properly assembled before use.
- To protect against risk of electrical shock, never immerse cord, plug, or Motor Unit into water or any other liquid.
- Operate appliance on a stable and dry surface only.
- Do not operate appliance with a damaged cord or plug. If the appliance malfunctions or is damaged, return appliance to nearest authorized service facility for examination, repair, or electrical and/or mechanical adjustment.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock or personal injury.
- Do not use outdoors. This appliance is intended for indoor and household purposes only.
- Do not let cord hang over the edge of tables or counters. Do not let cord touch any hot surfaces.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they are provided with supervision and instruction concerning use of the appliance by a person responsible for their safety.
- Keep hands and utensils away from the cutting blades while chopping food at ALL times to reduce the risk of severe injury to persons or damage to the appliance.
- The Scraper may only be used when the appliance is not running.
- Make sure all pieces (Chutes, Lids, Blades, Bases) are securely installed and locked before operating the appliance.

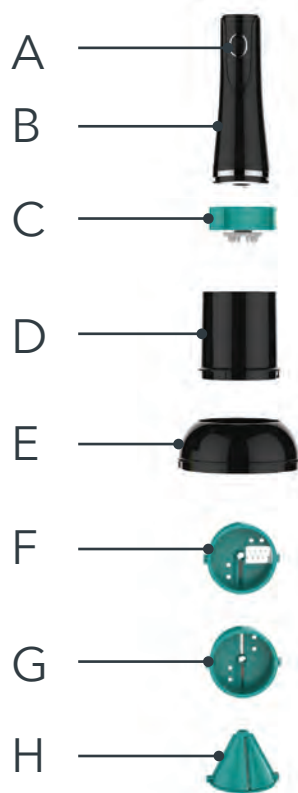
IMPORTANT SAFEGUARDS

- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM - 7PM PT Monday - Friday or by email at support@storebound.com.
- Never immerse the Power Base in water or any other liquid; instead, wipe the surface with a soft, damp cloth and then dry thoroughly.
- Children should be supervised to ensure that they do not play with the appliance.
- Always be sure to unplug the appliance from outlet prior to assembly, disassembly, cleaning, and storage.
- The Infinity Spiralizer should not be run for more than 2 minutes without stopping to prevent overheating.
- Never remove the main appliance before the motor has stopped completely. Let device cool off before using it again.
- Do not use the Infinity Spiralizer with foods, such as; sugar, ice cubes or coffee grains.
- This product has been designed for household use only. In the event of any commercial use, inappropriate use, or failure to comply with the instructions, the manufacturer accepts no responsibility.
- Always unplug appliance if left unattended.
- Check and make sure voltages and currents of the appliance are compatible with the power supply.

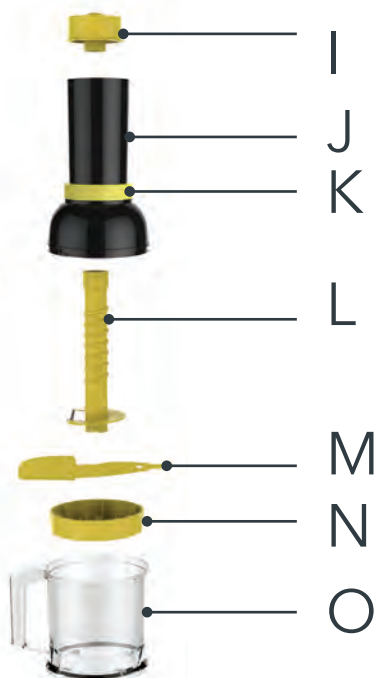
**PLEASE READ AND SAVE THIS
INSTRUCTION AND CARE MANUAL**

- A Power Button
- B Motor Unit
- C Veggie Base
- D Veggie Chute
- E Veggie Lid
- F Noodle Blade
- G Ribbon Blade
- H Wide Ribbon Blade
- I Pineapple Base
- J Pineapple Chute & Lid
- K Dial
- L Spiral Rod
- M Scraper
- N Plate
- O Bowl

Spiralizing Vegetables

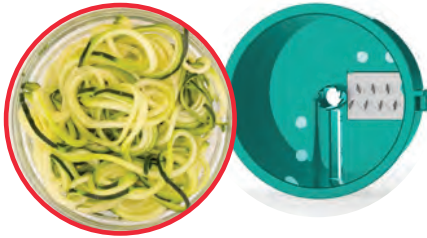


Pineapple Coring

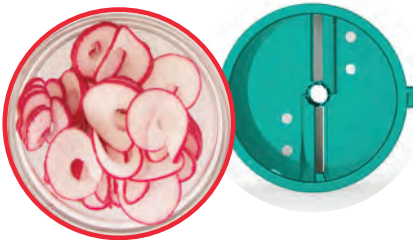


HOW TO SPIRALIZE VEGETABLES





F Noodle Blade



G Ribbon Blade



H Wide Ribbon Blade

01

Drop the Noodle Blade into the Lid. From underneath, carefully rotate the Noodle Blade counterclockwise until it locks onto the Veggie Lid.



02

Place the Veggie Lid with attached Blade onto the Bowl and rotate it clockwise to the left until it is locked onto the Lid.





03

Then place Veggie Chute on top of the Lid and rotate it clockwise until it is locked.



04

Cut your zucchini into 3" pieces, making sure both sides are flat.

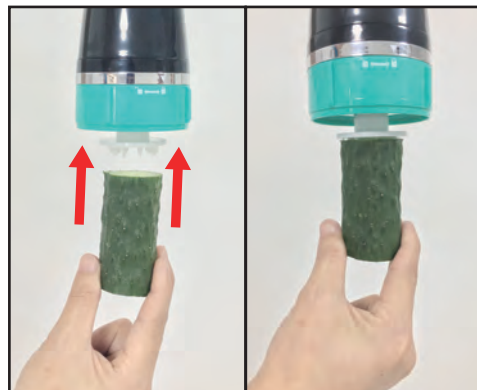
05

Attach the Veggie Base to the Motor Unit by rotating it clockwise.



06

Firmly press a piece of zucchini onto the fixed plate of the Veggie Base until it is secure.





07

Insert the Motor Unit with attached zucchini into the Chute. Press the Power Button, then slowly and steadily spiralize the zucchini.



08

Once the zoodles are spiralized and the Motor Unit has reached the bottom of the Chute, you can continue to spiralize more zucchini.

09

Rotate the lid counterclockwise with Noodle blade and food chute to remove from the bowl and detach the chute.



10

Release the blades by turning counterclockwise from underneath.

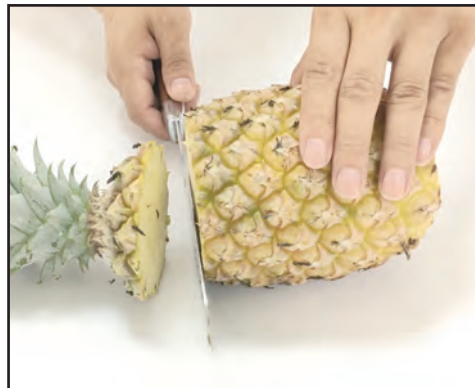


HOW TO SPIRALIZE PINEAPPLE



01

Cut 1" off the top and bottom of the pineapple so that both sides are flat.



02

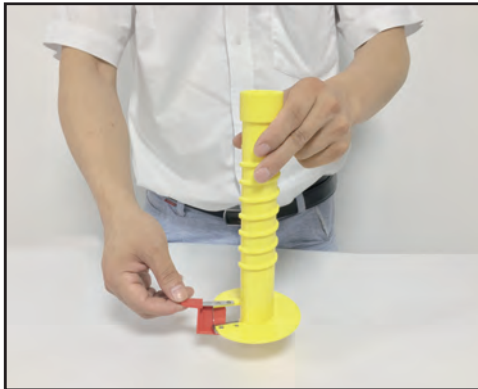
Firmly press one flat side of the pineapple onto the Fixed Plate until the pineapple is secured.





03

Drop the pineapple attached to the Fixed Plate into the Bowl.



04

Carefully remove the blade cover before use.
Caution: Blades are extremely sharp.

05

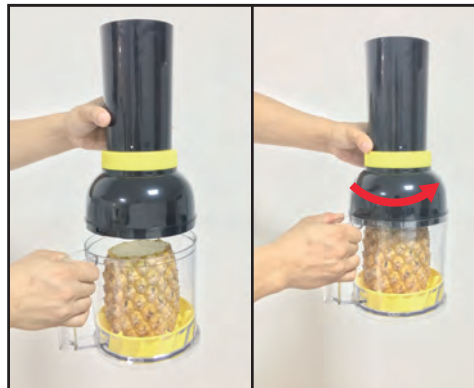
Turn Pineapple Chute & Lid upside down, then insert Spiral Rod (with the blade facing up) completely into the Pineapple Chute & Lid. Rotate the Dial on the Pineapple Chute clockwise until it locks onto the Spiral Rod.

WARNING: Use extreme caution in handling the Spiral Rod as the blade is extremely sharp.



06

Place the Pineapple Chute & Lid with attached Spiral rod onto the bowl and rotate the Pineapple Chute counterclockwise until it is locked on the bowl.





07

Attach the Pineapple Base to the bottom of the Motor Unit by rotating it clockwise.



08

Plug in your Motor Unit and press the Power Button then slowly and steadily begin feeding the Motor Unit through the Pineapple Chute.

09

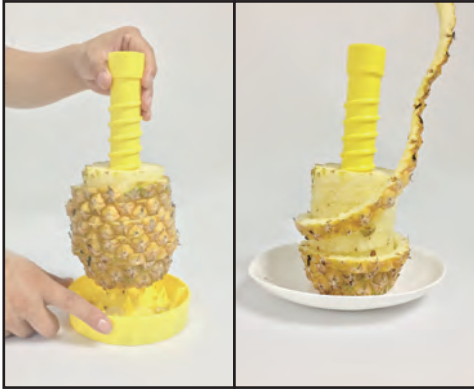
Rotate the dial on the Pineapple Chute clockwise until the Spiral Rod releases.



10

Once the Motor Unit is all the way through the pineapple and has reached the Fixed Plate, release your finger from the Power Button. Rotate the yellow Dial on the Pineapple Chute clockwise to unlock it from the Spiral Rod. Remove the Pineapple Chute & Lid and pull out the Spiral Rod with the attached pineapple and Fixed Plate.





11

Carefully remove the Fixed Plate from the pineapple's base, place on a plate, and remove the rind.



12

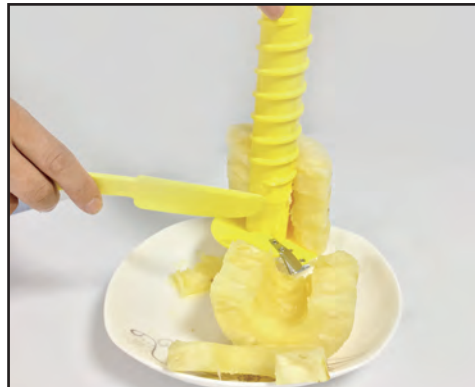
Holding onto the rod with one hand, use the Scraper to remove the pineapple from the Rod.

WARNING: Do not use your hands or fingers. Blades are extremely sharp.

13

Continue to remove the pineapple from the Rod using the Scraper until all the pineapple is removed.

CAUTION: Be aware of the blade while removing the pineapple. Blades are extremely sharp. Never use your fingers or hands. Keep out of reach of children.



To keep your Infinity Spiralizer in pristine working condition, follow these tips:

- Always unplug the appliance before cleaning the Motor Unit.
- Let appliance cool off before cleaning.
- Do NOT immerse the Motor Unit in water. Clean the Motor Unit using a damp cloth. Dry carefully.
- The Bowl can be rinsed under water but must NOT be placed in the dishwasher.
- Handle the Blades with extreme caution as they are very sharp and could lead to injury.
- If the plastic parts become stained, rub the stained areas with a cloth soaked in vegetable oil, then clean as normal.

NEED HELP?

For product support, warranty, and maintenance related questions, please contact StoreBound directly at 1-800-898-6970 from 7AM - 7PM PT Monday - Friday, or by email at support@storebound.com.





RECIPES

get cooking, tastiness awaits!



TZATZIKI DIP

Ingredients

2 (16 oz) cups Greek yogurt
1 seedless cucumber
2 tbsp olive oil
½ lemon, juiced
2 tbsp dill, finely chopped
1 tsp garlic powder
salt and pepper, to taste

Directions

Shred the seedless cucumber with the Noodle Blade. Then finely chop the cucumber noodles. In a medium bowl, combine all ingredients except the cucumber. Mix until well-combined.
Stir in the shredded cucumber. The dip should be chunky and thick. Chill in the fridge until ready to serve. Garnish with a sprig of dill or a few mint leaves and enjoy!



ZUCCHINI BANANA NUT BREAD

Ingredients

2 cups unbleached,
all-purpose flour
½ cup brown sugar
1 tsp baking soda
1 tsp baking powder
½ tsp salt
1 tsp vanilla extract
½ cup vegetable or canola
oil
2 medium zucchinis
2 very ripe bananas, mashed
1 egg
½ tbsp cinnamon
½ cup walnuts, chopped

Directions

Preheat the oven to 350° F. Prepare two 8" x 4" loaf pans by rubbing them with melted butter. Sprinkle a thin layer of flour over the pans, turn upside down and lightly tap to remove the excess flour.

Shred the zucchini into fine pieces with the Noodle Blade. In a mixing bowl, stir together all of the dry ingredients until well-combined.

In another bowl, add the egg and liquid ingredients. Whisk until blended, then stir in the shredded zucchini. Make a well in the dry ingredients with your finger and pour in the liquid mixture. Mix well. Stir in the walnuts and mashed banana.

Divide the batter evenly between the two loaf pans. Bake in the oven for approximately 50-60 minutes or until a toothpick inserted into the bread's center comes out clean.

Let bread cool for 15 minutes. Carefully turn out the loaves onto a wire rack to finish cooling.

TOMATO BASIL ZUCCHINI LINGUINE

Ingredients

1 tbsp extra virgin olive oil
2 garlic cloves, minced
½ cup fresh cherry tomatoes,
quartered
½ cup fresh basil
salt and pepper, to taste
feta cheese, cut into cubes
2 zucchini, washed and ends cut

Directions

Spiralize the zucchini with the Noodle Blade and cut the noodles into shorter pieces.

In a large pan, heat the olive oil over medium-high heat. Add the garlic and cook until fragrant. Toss in the zucchini so that it is coated in olive oil. Cook for 1-2 minutes. Be careful not to overcook the zucchini or it will wilt and become watery.

Remove from heat, toss in fresh basil, tomatoes, feta cheese, and salt and pepper to taste.

BAKED SWEET POTATO FRIES

Ingredients

3 sweet potatoes, washed
2 tbsp olive oil
½ - 1 tsp salt
freshly ground pepper
1 cup greek yogurt
1 lime, juiced
1 small chipotle pepper
½ tsp salt
pepper, to taste

Directions

Preheat your oven to 400° F. Line a baking sheet with parchment paper. Use the Noodle Blade and feed the sweet potatoes through the spiralizer.

Toss the sweet potato strips in olive oil, salt, and pepper. Then, spread the strips evenly on parchment paper without crowding.

Bake for 15 minutes, turn the pan, and bake for another 15 minutes or until the sweet potato fries are crispy.

Place the greek yogurt, lime, chipotle pepper, salt, and pepper into a blender and mix until well combined. Serve as a dipping sauce with the warm sweet potato fries.

*If desired, you can easily substitute regular russet, yukon gold, or red potatoes for the sweet potato.



SWEET SLOW COOKER HAM

Ingredients Directions

7-9 lbs ham	Take ½ cup of brown sugar and spread a thin layer of sugar on the bottom of your slow cooker then add the place in ham.
2 pineapples	Using a basting brush, brush the remaining brown sugar on the rest of the ham. Pour the pineapple juice and maple syrup all over the ham.
2 cups pineapple juice	
1 cup brown sugar	Using the Pineapple Base, Pineapple Chute & Lid, begin spiralizing the pineapples. Once completed, use the Scraper to remove the spiralized pineapple from the Spiral Rod, tear up the pieces and place the slow cooker on top of the ham.
½ cup maple syrup	

On low heat, turn your slow cooker on and let cook for 4-5 hours until the ham is perfectly tender and glazed.

BAKED POTATO PANCAKES

Ingredients

2 yukon gold potatoes
extra virgin olive oil
cracked black pepper
and salt (to taste)
handful of fresh
rosemary, washed
1 tbsp parmigiano-reggiano
cheese, grated
toasted black sesame
seeds, to garnish

Directions

Thoroughly clean and peel the skin off the potatoes. Cut each potato midway lengthwise. Take the Noodle Blade and begin feeding the potatoes through the Veggie Chute.

Add your shredded potatoes in a bowl then combine with pepper, salt, and enough olive oil to thinly coat the potato shreds. Toss until the mixture is lightly coated. Divide and form into patties.

Sprinkle with parmigiana-reggiano and sprigs of rosemary. Bake on a parchment lined baking sheet in the oven at 400° F until crispy to your taste, turning occasionally.

HAWAIIAN PIZZA

Ingredients

- 1 store-bought raw pizza dough
- ½ cup of red sauce
- 1½ cups of mozzarella cheese,
shredded
- 1 cup of cooked ham, chopped
- 1 pineapple, spiralized & chunked

Directions

Check your store-bought raw pizza dough for cooking instructions.

After preheating the oven, roll out your dough using some flour to keep it from sticking. Once dough is flattened to a circle, cover the top with your favorite red sauce, leaving an inch on the outside plain (optional to use more or less sauce according to preference). Sprinkle and distribute the shredded mozzarella evenly over the sauce. Following the cheese, layer on the chopped ham.

Using Pineapple Base, Pineapple Chute & Lid, spiralize and core your pineapple with the Infinity Spiralizer. Once spiralized, chop the pineapple into pieces and add to pizza off with your freshly chunky pineapple pieces.

Cook your pizza the instructed temperature.



COLD SESAME PEANUT NOODLES

Ingredients

- ¼ cup smooth peanut butter
- ¼ cup soy sauce (low sodium recommended)
- 3 tbsp rice vinegar
- 4 tbsp roasted peanut oil, divided
- 1 tbsp sesame oil
- 2 tbsp honey
- 1 clove garlic, minced
- 2 tbsp tahini
- 1-inch piece of ginger, peeled and minced (yields 1 tbsp minced ginger)
- 3-4 summer squash, washed and ends cut
- 1 medium cucumber, peeled, seeded, and cut into thin strips, to garnish
- toasted black sesame seeds, to garnish

Directions

Combine the peanut butter, soy sauce, rice vinegar, 2 tbsp peanut oil, sesame oil, honey, garlic, tahini, and ginger in a blender or food processor. Blend until smooth. Place sauce in the refrigerator.

Use the Ribbon Blade and Veggie Chute to make squash linguine and cut the spirals into shorter pieces. In a large bowl, combine the squash linguine and the remaining 2 tablespoons of peanut oil. Pour over the chilled sesame peanut sauce and toss to coat the noodles. Garnish with toasted black sesame seeds and serve.

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REPAIRS

DANGER! Risk of electric shock! The Infinity Spiralizer is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances.

Contact Customer Support regarding repairs to the appliance.

TECHNICAL SPECIFICATIONS

Model: K45809

Voltage 120V ~ 60Hz

Power Rating 100 W

Stock#: YC_K45809_20170307_V7

STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. StorewwwBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquiries to support@storebound.com.

There are no express warranties except as listed above.

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Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.



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