

WHAT TO DO WITH LEFTOVERS?

A small amount of food will be left over, but it doesn't have to go to waste! Try these tips to get the most out of your food:

- Finely chop leftover vegetables.
- Sauté and use in omelets, pasta sauce, egg scrambles or rice.
- Add to juice or smoothies.
- Use leftover cucumber for infused water.
- Use leftovers to make homemade baby food.
- Leftover butternut squash, especially the lower bulb, makes great soup.
- Freeze leftover ends in a freezersafe resealable bag and use later in a stock, stew or soup.



5

PRODUCT DESCRIPTION

Curvy Potato Shreds Cut on the potato from both ends to the center.	Curvy Potato Shreds Cut on the potato from both ends to the center.	Effect of Cutting the Potato Twice Cut on the potato from both ends to the center.
Circular Potato Shreds Make a cut on the potato until 10 mm to the center.	Circular Potato Shreds Make a cut on the potato until 10 mm to the center.	Effect of Making a Cut on a Potato Make a cut on the potato until 10 mm to the center.
Making Potato Noodles Long noodles as a result	Making Potato Noodles Long noodles as a result	Slicing a Cabbage Slicing a Cucumber
Fix the potato onto the food holder Pierce the potato at the middle	Fix the potato onto the food holder Pierce the potato at the middle	Fix the cabbage onto the food holder Pierce the cabbage at the middle
5/64 inch Thin Spiral Blades 	3/16 inch Thick Spiral Blades 	Flat Blade

6

CORRECT DISPOSAL OF THIS PRODUCT

This mark indicates that this product should not be disposed with other household wastes throughout the US. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmentally safe recycling.



SERVICE-12-Month
Please ensure that you keep your purchase order number information, as the SUSTEAS team provides a one-year after-sales warranty based on your order details. For non-human-induced product damage, we offer a no-questions-asked return and refund service.

Thank you for your support of the SUSTEAS brand.



Amazon Official Flagship Store

Ecommerce Website Customer Service Email:
susteas.shop@gmail.com

<https://susteas.com/>

7

SUSTEAS



B435-A

5-BLADE SPIRALIZER
INSTRUCTION MANUAL

Please read this manual carefully before using the product and keep it properly

PRODUCT DESCRIPTION

The spiralizer is a practical and innovative way to beautifully shred, slice, and chip most firm vegetables and fruits. It's ideal for making long, curly vegetable slices for low-carb, healthy meals, and it can do so in large quantities in no time.

Getting your family's favorite dishes on the table doesn't have to be a chore. Designed to be highly versatile, it can crank out great-looking vegetable spiral strand, slices, shreds and chips in no time. From a short fruit like an apple to a long one like a zucchini, from a thin vegetable like a carrot to a thick one like cabbage, it handles everything with ease.

Whether you're making garnishes to turn your dinner platter into a gourmet delight, preparing beautiful salads to wow your guests, making a healthy raw food pasta, or giving your family healthy and fresh potato chips—you can do it all with this device.



1

COMPONENTS



Care Instructions

Wash immediately after each use. Dishwasher safe (top rack only). Avoid high temperatures, as they can damage the suction pad.
Rinse with warm water and mild detergent after use. Use baking soda to remove stains.
Remove the blade rack for cleaning if necessary.
Store unused blades in the built-in blade storage compartment or in the storage caddy.

2

HOW TO USE

- Put the spiralizer on an even, flat surface, and turn the suction pad's lever all the way to the left to lock it...
- ...until the spiralizer is firmly secured to the surface.
- Rotate the side handle to the left.
- Cut both ends of the vegetable/fruit flat.
- Push the veggie into the round steel spindle on one side and the vegetable holder's spikes on the other side. Push on the vegetable holder to ensure the veggie is firmly secured in place.
- Apply a slight forward force on the side handle with your left hand, and turn the turning handle in a clockwise motion with your right hand. Spiral slices will come out from the other side.
- Remove the vegetable holder's platform for easy cleaning.
- Turn the suction pad's lever all the way to the right to release the spiralizer from the surface.

3

HOW TO CHANGE BLADES

- Insert your fingers into the gap at the top of the blade rack and lift the blade up to remove it.
- Remove the desired blade from the blade self-storage compartment...
- ...or from the blade storage caddy.
- Push the new blade into the track on the blade rack, until it is locked in place.
- Store away the unused blade in the blade self-storage compartment...
- ...or in the blade storage caddy.

HOW TO REMOVE AND INSTALL THE BLADE HOLDER

- Removal**
To remove the standing blade rack from the base, make sure the base is firmly suctioned to a flat surface, then press and hold the "Release" button while pulling up firmly on the rack.
- Installation**
To install the standing blade rack onto the base, make sure the base is firmly suctioned to a flat surface, align the rack with the locking slot, then press down firmly on the rack.

4