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**Müller** Spiral Ultra  
AUSTRIA

# Instructions Manual

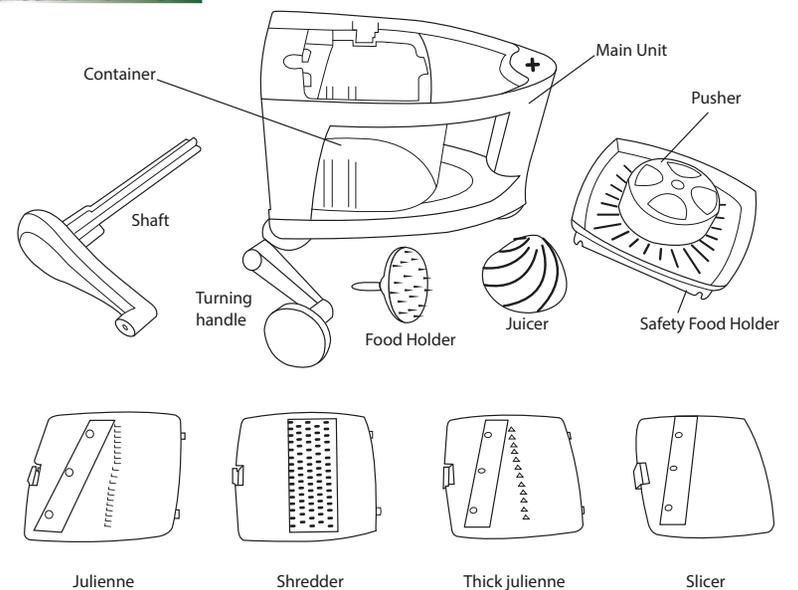
A practical and innovative way to beautifully shred, slice and chip most firm vegetables and fruits. It is ideal for making long, curly vegetable slices for fresh vegan and vegetarian dishes that will support you and your family in healthier eating.

With the **Spiral Ultra**, preparing your favorite dishes for your whole family is no longer a chore. Designed to be highly versatile, it can effortlessly create gorgeous looking vegetable spiral strands, slices, shreds and chips in no time. From a short fruit like an apple to a long one like a zucchini, a thin vegetable like carrot to a thick one like cabbage, it handles them all gracefully.

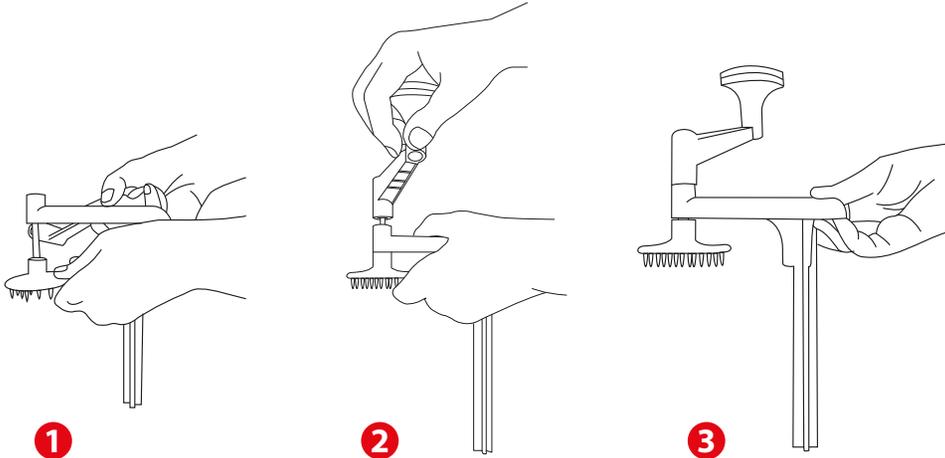


Whether you are making garnishes to turn your dinner platter into a gourmet delight, preparing the most beautiful salads to wow your guests, making a healthy raw food pasta, or giving your family healthy and fresh potato chips, you can do it all with this device.

## PARTS



## TO SET YOUR SPIRAL-ULTRA

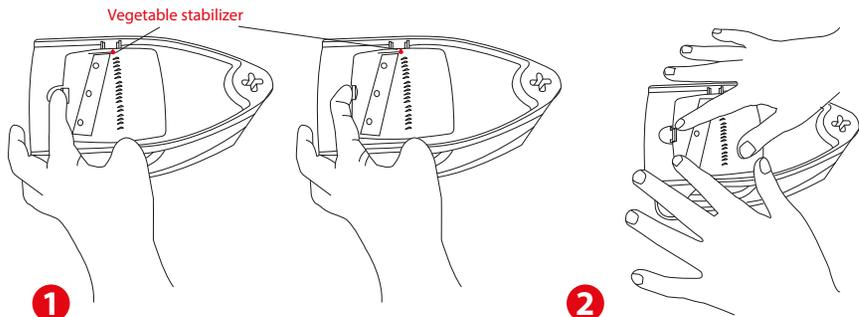


**1** To set your Spiral-Ultra, pull out the shaft from the base.

**2** Attach spiked wheel and handle to it and set aside.

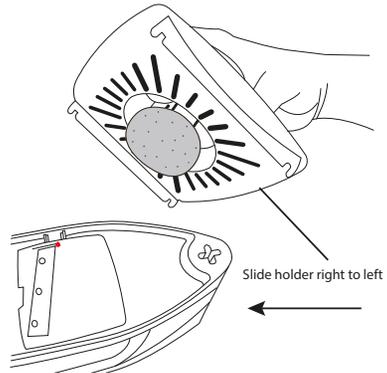
**3** Choose the blade and place it in the frame on the top of the base.

## TO SET UP MANDOLINE

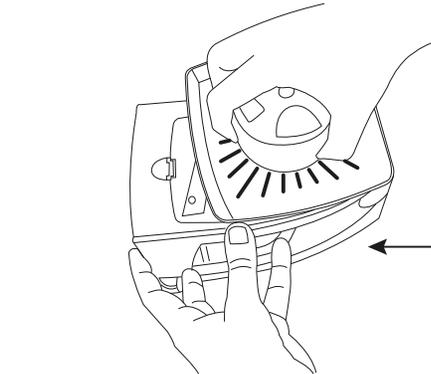


**1** Before setting up the Mandoline, remove shaft completely from the base.

**2** Place the blade in the frame so that the vegetable stabilizer is positioned as shown in the picture.

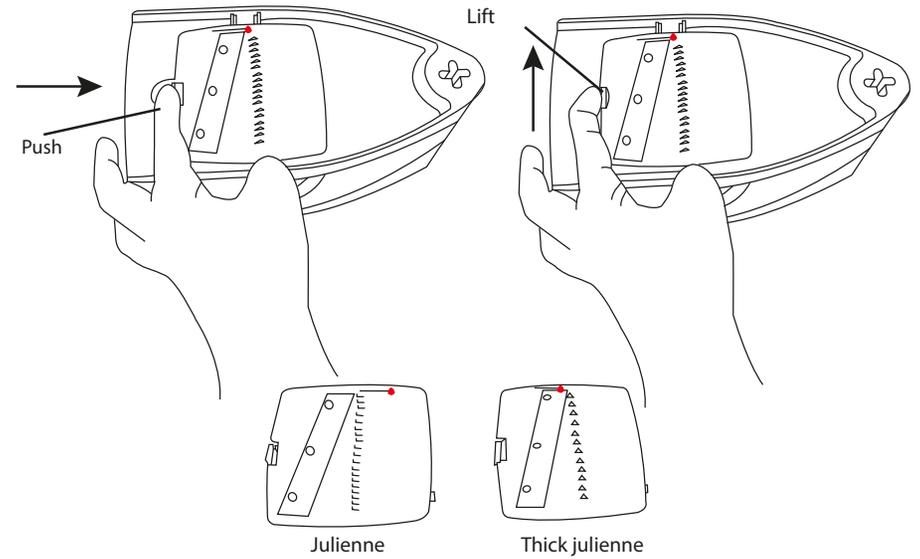


**3** Use the safety food holder to attach the vegetable.



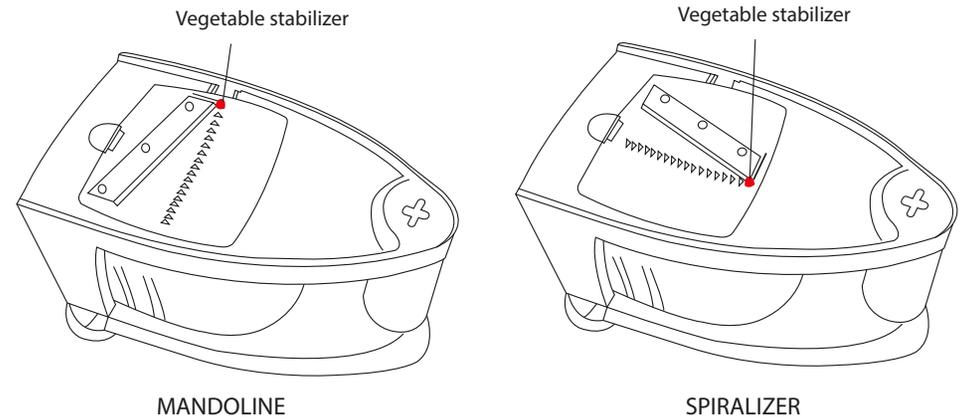
**4** To slice the vegetable or cut it julienne style, slide vegetable holder from right to left.

## TO SET UP MANDOLINE

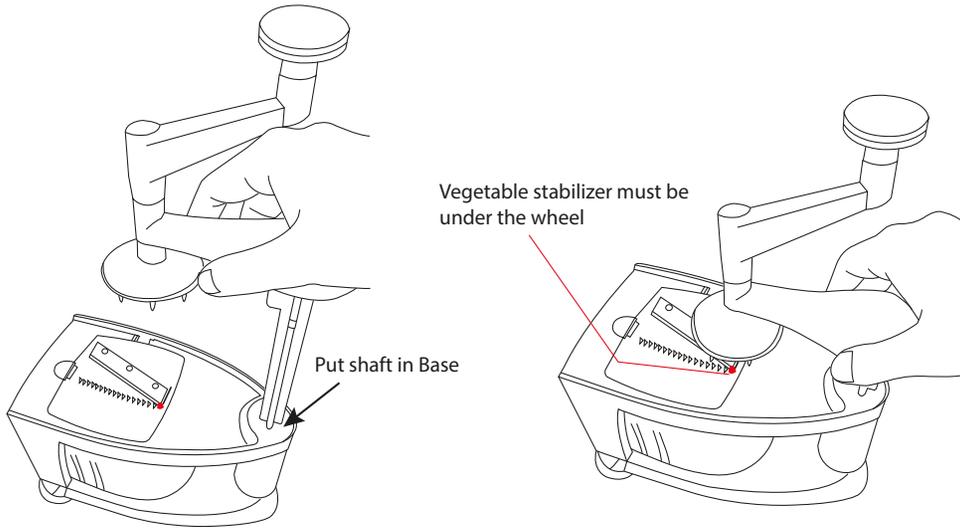


**5** Use different blades for different thickness. To change the blades just push and lift.

## NOTE: BLADE PLACEMENT FOR DIFFERENT CUTS

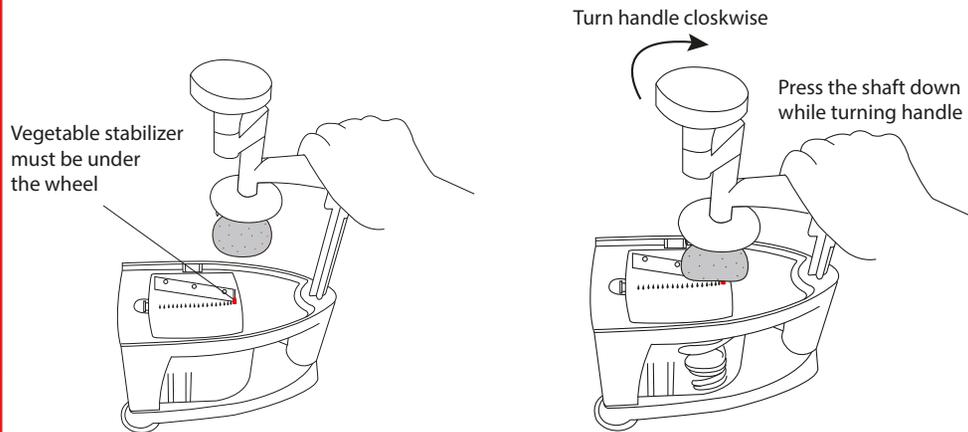


## TO SET UP SPIRALIZER:



**1** Insert the shaft, with the wheel and handle attached, into the base.

**2** Place the blade in the frame so that the vegetable stabilizer is positioned directly underneath the spiked wheel.



**3** To prepare vegetables for spiralizing, cut both ends even.

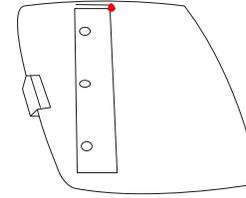
**4** Attach one end on the vegetable stabilizer and the other to the wheel.

**5** Turn crank handle clockwise while continuously pressing down on the shaft.

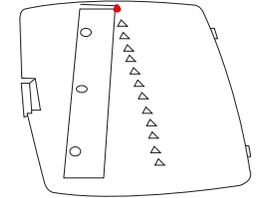
## BLADES

There are 4 interchangeable blades that will mandolin cut and spiralize your vegetables and there is a grater.

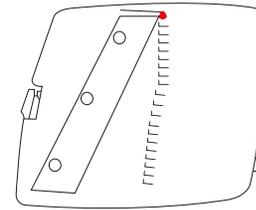
**CAUTION**  
The blades are very sharp!  
KEEP AWAY FROM CHILDREN



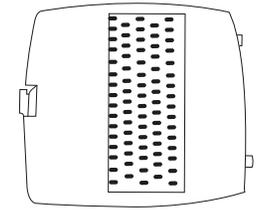
Slicer blade- used for slicing vegetable /fruit and to make chips and ribbon cuts.



Thick Julienne- used for thick julienne cuts and to make pappardelle/ fettuccine like pasta.



Julienne- used for thin julienne cuts and to create spaghetti like pasta



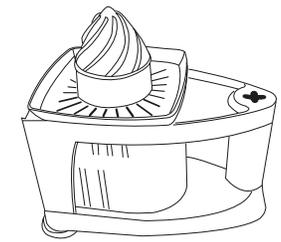
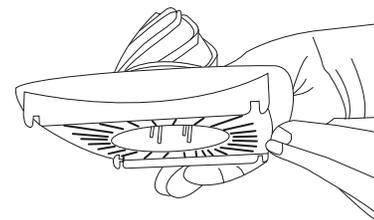
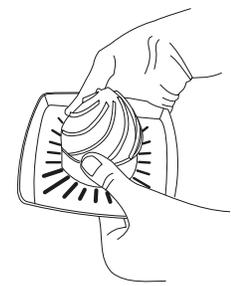
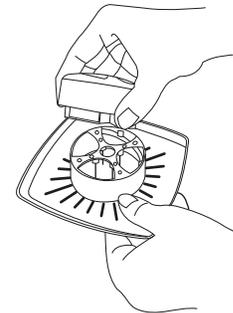
Grater- used for grating hard cheeses, chocolate, ginger, orange peel etc.

## ATTACHMENTS:

To create juicer attachment first remove the top from the food holder and simply add pusher and juicing cone on the top.

Snap in the pusher first and then add juicing cone on the top.

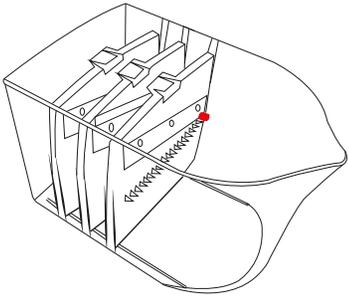
To attach the juicer onto the base locate 4 grooves at the bottom of the safety food holder and align them with the edge of the base.



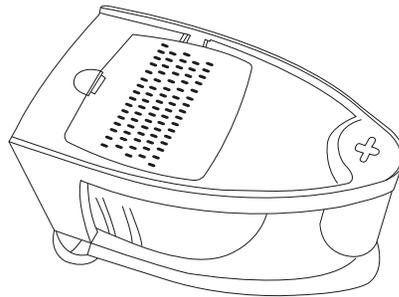
## CLEANING

- 1 To clean your Müller Spiral Ultra simply take all components apart and rinse it with warm soapy water. The Müller Spiral Ultra is top rack dishwasher safe.
- 2 Use a kitchen or tooth brush to scrub the blades.

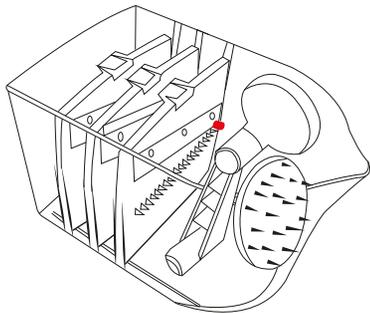
## STORAGE



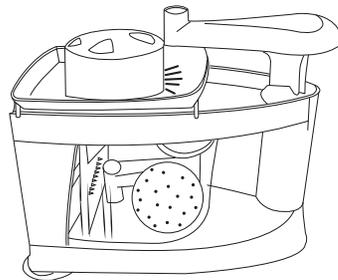
- 1 Place 3 blades in the container by sliding them into the grooves.



- 2 Insert grater into the frame.



- 3 Add spiked wheel and handle in the container.



- 4 Slide the container with parts back into the unit and place the safety food holder on the frame. Insert the shaft back into the base.

## TIPS

*If you are not sure which vegetable/fruit can or cannot be spiralized here are few guidelines:*

- For best results, it must be at least 2" in diameter. If your vegetable is wider than 2.5-3 inches in diameter, it will yield longer and flatter noodles. On the other hand, spiralizing small vegetables will not only make skinnier noodles, it will create less of them. If a vegetable is too thin, it will result in many half-moon shapes.
- If the skin is inedible, remove it/peel it first.
- The inside of it must be solid (no hollow cores).
- Juicy fruits like pineapples and oranges cannot be spiralized.

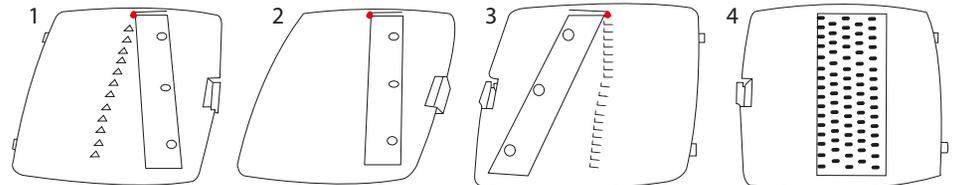
*Preparing your vegetable/ fruit for spiralizing:*

- Before spiralizing your veggies or fruit, cut them in half and then cut the ends off. Make sure your cuts are straight and even as possible.
- For longer vegetables you want to make sure that they are no longer than the distance between end of the shaft and the wheel.
- If you notice when spiralizing vegetable/fruit that only half moon shapes are coming out on the other end, reposition the vegetable/fruit on your spiralizer. This happens mostly when the vegetable moves off center. Another tip to avoid

*There are 3 interchangeable blades that create different shapes of "pasta":*

- 1) SLICER blade - to create pappardelle like pasta, ribbons and chips.
- 2) THICK JULIENNE blade- to create thicker bucatini like pasta and
- 3) JULIENNE blade -to make thin, spaghetti like pasta.
- 4) GRATER blade -to make thin, spaghetti like pasta.

• To clean the blades please use a round brush to scrape blades and teeth while using soap and running water.



*Cooking tips:*

- To avoid runny sauce when cooking vegetable pasta, please use 70/30 "pasta" to sauce ratio, or cook sauce longer until becomes creamier. Also, to avoid excess moisture, pat down with paper towel vegetables like cucumbers or zucchini before cooking.
- Do not overcook zucchini! If they are cooked more than 2 minutes zucchini becomes mushy. To avoid this please cook them less than 2 minutes. Or simply pour hot sauce over raw, uncooked zucchini. The heat from the sauce will help zucchini loosen up and become softer to eat.

