

BLACK+DECKER™

ELECTRIC SPIRALIZER

SFP1000



WELCOME!

Welcome! Congratulations on your purchase of the Black+Decker™ Electric Spiralizer. We have developed this use and care book to ensure optimal performance and your satisfaction. Save this use and care book and register your appliance online at www.prodprotect.com/applca.

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SAVE THESE INSTRUCTIONS.

This product is for household use only.

IMPORTANT SAFEGUARDS.

When using electrical appliances, always follow basic safety precautions to reduce the risk of fire, electric shock, and/or injury, including the following:

- Read all instructions before use.
- To protect against risk of electrical shock, do not put spiralizer base, cord, or plug in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contacting blades and moving parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been dropped or damaged in any manner. Contact the Consumer Service number listed in this manual.
- This appliance has important markings on the plug blade. The attachment plug or entire cordset (if plug is molded onto cord) is not suitable for replacement. If damaged, the appliance must be replaced.
- The use of attachments not recommended by the appliance manufacturer may cause fire, electric shock or injury.
- Do not use outdoors.
- Do not let cord hang over the edge of table or counter, or touch hot surfaces.
- Keep hands and utensils out of the feed chute while spiralizing to reduce the risk of severe injury to persons or damage to the spiralizer.
- Never feed food by hand. Always use food pusher.
- Blades are sharp. Handle carefully.
- Do not attempt to defeat the cover interlock mechanism.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Do not use appliance for other than intended use.
- This product is designed for household use only.
- 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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Never spiralize food by hand. Always use fully assembled spiralizer.

SAVE THESE INSTRUCTIONS. This product is for household use only.

POLARIZED PLUG (120V models only)

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into 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.

TAMPER-RESISTANT SCREW

Warning: This appliance is equipped with a tamper-resistant screw to prevent removal of the outer cover. To reduce the risk of fire or electric shock, do not attempt to remove the outer cover. There are no user-serviceable parts inside. Repair should be done only by authorized service personnel.

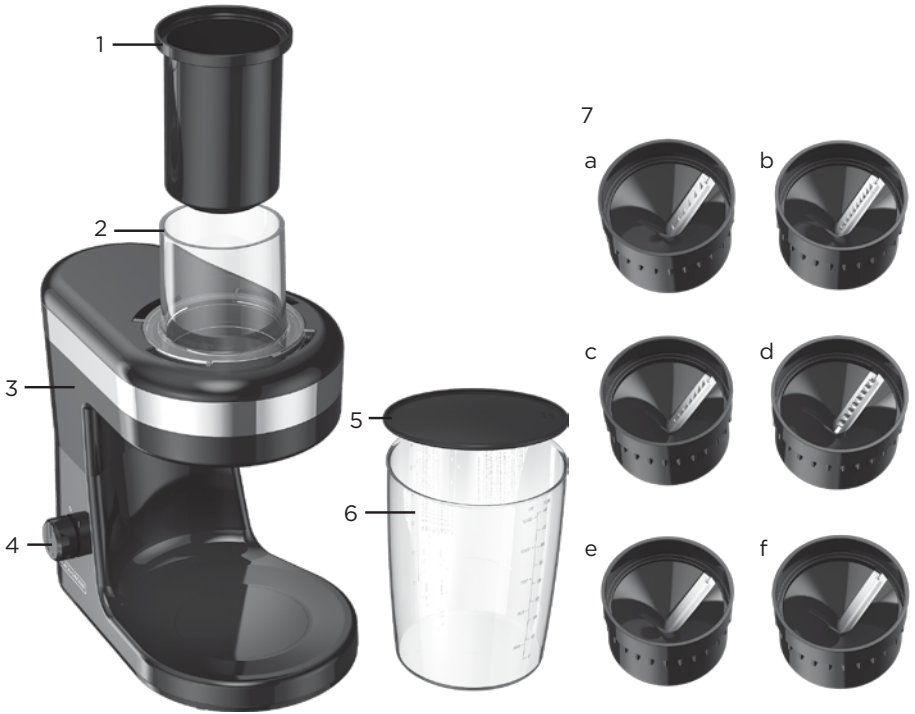
ELECTRICAL CORD

1) A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

- 2) Longer extension cords are available and may be used if care is exercised in their use.
- 3) If a long extension cord is used,
- a) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance,
 - b) If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord, and
 - c) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

Note: If the power cord is damaged, please contact the warranty department listed in these instructions.

GETTING TO KNOW YOUR ELECTRIC SPIRALIZER



1. Food Pusher (part # 07349EB)
2. Feed Chute (part # 081381FI)
3. Motor base
4. Dial control: I "On", O "Off"
5. Bowl Lid (part # 09240EZN)
(not included in all models)
6. Work bowl (part # 081384FI)
(not included in all models)

Blades

- (included blades vary by model):
- a. Wide Noodle (part # 770341)
 - b. Thin Noodle (part # 770342)
 - c. Thick Noodle (part # 770344)
 - d. Wavy Cut (part # 770345)
 - e. Thin Slice (part # 770340)
 - f. Thick Slice (part # 770343)
7. Non-skid feet (not shown)
 8. Cleaning brush (not shown)
(part # 770371)

Product may vary slightly from what is illustrated.

HOW TO USE

This product is for household use only.

GETTING STARTED

- Remove all packing material, any stickers, and the plastic band around the power plug.
- Remove and save literature.
- Please visit www.prodprotect.com/applica to register your warranty.
- Wash all removable parts as instructed in CARE AND CLEANING section of this manual.

CAUTION: Handle blades very carefully. They are sharp.

- Select a dry, level countertop where the appliance is to be used, allowing air space on all sides to provide proper ventilation for the motor.

WHAT CAN YOU SPIRALIZE?













The Spiralizer is designed to take a variety of fruits and vegetables and turn them into unique shapes and sizes for use in meal preparation. Below are some suggestions to get you started.

Apple	Carrot	Kohlrabi	Rutabaga
Beet	Celeriac (Celery Root)	Melon	Sweet Potato
Bell Pepper	Chayote	Onion	Taro Root
Broccoli Stems	Cucumber	Parsnip	Turnip
Butternut	Daikon Radish	Pear	White Potato
Squash	Jicama	Plantain	Zucchini
Cabbage		Radish	

NOTE: We do not recommend spiralizing dough, or fruits and vegetables that are: frozen, hollow, very soft, or that have pits.

USING YOUR SPIRALIZER

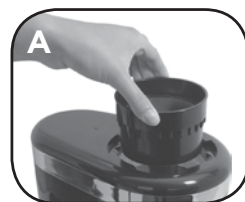
1. Determine which blade you will be using. Each blade is marked with a symbol (shown below) to help you easily understand which blade is which.

THICK SLICE	THIN SLICE	THICK NOODLE	THIN NOODLE	WIDE NOODLE	WAVY CUT
					
<i>Perfect for:</i> potato slices, salad toppings	<i>Perfect for:</i> fruit desserts, flower garnishes	<i>Perfect for:</i> fettuccine and linguine noodles	<i>Perfect for:</i> spaghetti noodles	<i>Perfect for:</i> wide ribbon noodles	<i>Perfect for:</i> wavy fries. veggie chips
					

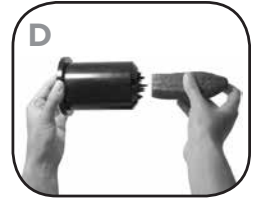
Important: Always make sure your spiralizer is OFF and unplugged before assembly. Make sure the motor base is on a flat, level surface.

2. Holding the outer lip of the blade top, place the selected blade into the opening on top of the motor base. (A)
3. Lock the feed chute to the base by turning counterclockwise. (B)
4. Place the work bowl (if included), or your own bowl, under the feed chute.
5. Plug the spiralizer in.

Tip: Cut a thin slice from the larger end of your produce to create a flat surface for the pusher to secure to. (C)



- Secure pusher to produce to be spiralized. (D)
- Turn spiralizer ON (I). (E)
- Use the pusher to guide produce through the feed chute. (E)



Note: Heavy pressure on the pusher does not speed the work; use the pusher only as a guide. Let the spiralizer do the work for you.

- When finished, turn spiralizer OFF (O). Allow the blade to stop revolving and unplug appliance before removing feed chute. Twist the feed chute clockwise to unlock.



Important: Always unplug appliance when not in use.

- Carefully remove blade by grasping the outer lip of the blade top.

Note: Most fruits and vegetables only take 20 seconds to 1 minute (at most) to spiralize. Turn off the spiralizer between ingredients.

HELPFUL TIPS WHEN SPIRALIZING

- To cut spirals to a shorter length, lift the pusher up slightly away from the blade and then push it back in to stop and restart the spiralizing action.
- Always remove seeds, core and pits before spiralizing.
- Select foods that are firm but not over ripe.
- When spiralizing produce with high water content, like cucumbers, squeeze water out of noodles with a tea towel.
- Peeling is not necessary on all fruits and vegetables, only for those with tough exteriors.
- Cut a small piece off the larger end of your produce to create a flat, even surface to attach the food pusher to.

DISASSEMBLING YOUR SPIRALIZER

- Make sure the spiralizer is turned OFF (O) and unplugged.
- Turn the feed chute clockwise to unlock and lift off the spiralizer.
- Carefully lift the blade out holding the outer lip.

Caution: Blades are sharp. Handle carefully.

- For quick cleaning, rinse the blade under water to remove any food particles left after spiralizing.

CARE AND CLEANING

This product contains no user serviceable parts. Refer service to qualified service professional.

Important: Always turn OFF (O) and unplug your spiralizer before cleaning.

CLEANING

Caution: Blades are sharp. Handle carefully.

1. Completely disassemble spiralizer before washing.
2. Rinse removable parts immediately after spiralizing for easier cleaning.
3. Wipe base with a damp cloth or sponge and dry thoroughly. Stubborn spots can be removed by rubbing with a damp cloth and a mild, nonabrasive cleaner. Do not immerse base in liquid.
4. All removable parts can be washed by hand and are dishwasher safe (top rack only).
5. Use the included cleaning brush to help with stuck ingredients in each blade.

STORAGE:

To store, place one blade in the unit and stack the remaining blades next to it in a clean, dry place.

Important: Store appliance and blades out of the reach of children.

TROUBLESHOOTING:

PROBLEM	SOLUTION
Spiralizer doesn't turn on	<ul style="list-style-type: none">• Make sure the feed chute is properly aligned and locked in place.• Check to make sure the spiralizer is plugged in.• If you have a circuit breaker box, be sure the circuit is closed.• Unplug the spiralizer and plug it back into the outlet.
Spiralizer not working properly /blade stops	<ul style="list-style-type: none">• The blade is most likely clogged. Turn spiralizer off, remove blade and clean, replace blade in base and continue spiralizing.• Make sure the ingredients are suitable for spiralizing.
Feed Chute won't lock in place	<ul style="list-style-type: none">• Make sure the blade is installed correctly.• Make sure there is no food or other object blocking the interlock system.

RECIPES

ZOODLES WITH TOMATO SAUCE

Prep Time: 10 minutes

Servings: 4

Cook Time: 20 minutes

Serving Size: about 1 cup

Total Time: 30 minutes

Ingredients:

2 large zucchinis, spiralized with wide noodle blade	1/2 Tbsp. dried basil
1 Tbsp. olive oil	1 tsp. salt
1 Tbsp. minced garlic	1/2 tsp black pepper
1 small onion, diced	1 (28 oz) can diced tomatoes
1/2 Tbsp. dried oregano	2 Tbsp. tomato paste
	Grated parmesan cheese for topping

Directions:

1. Place the zucchini noodles in a colander and salt generously until zoodles are coated. Let the zoodles rest for 10 minutes to remove any excess water. Place the zoodles in a tea towel and squeeze out as much water as possible.
2. In a large saucepan, heat the oil over medium-high heat. Add the garlic and sauté until fragrant, about 1-2 minutes.
3. Add the diced onion and continue to sauté until tender crisp, about 3-4 minutes.
4. Add the oregano, basil, salt, pepper, diced tomatoes and tomato paste and stir to combine. Bring the sauce to a simmer, then reduce the heat to medium-low and continue to cook until sauce thickens, about 12-15 minutes.
5. Add the zoodles and cook until tender crisp, about 4-5 minutes.
6. Serve immediately, topped with grated parmesan, if desired.

POTATOES AU GRATIN

Prep Time: 5 minutes

Total Time: 55 minutes

Cook Time: 50 minutes

Servings: 6-8

Ingredients:

2 russet potatoes, peeled and spiralized with thin slice blade	1/4 tsp. pepper
5 Tbsp. butter, divided	1 1/2 cups 2% milk
1 Tbsp. flour	2 cups shredded Monterey jack cheese
1/2 tsp. ground mustard	3/4 cup panko bread crumbs
1/2 tsp. salt	

Directions:

1. Preheat oven to 350°F and grease an 8"x 8" pan.
2. Place potatoes in the pan and set aside.
3. In a large skillet, melt 2 Tbsp. butter over medium high heat. Add the garlic and sauté until fragrant, about 1-2 minutes. Add the onions and continue to sauté until tender, about 3-4 minutes.
4. Add 2 Tbsp. butter to the garlic and onions, add the flour, mustard, salt and pepper. Stir to combine.
5. Whisk in the milk until mixture is smooth and thickened, about 4-5 minutes.
6. Remove skillet from heat and stir in the cheese, until melted. Pour the mixture over the potatoes.
7. In a small microwavable bowl, melt the remaining 1 Tbsp. butter and stir in the bread crumbs. Sprinkle over the potatoes and cheese sauce.
8. Bake for 35-40 minutes, or until potatoes are tender and bread crumbs are browned.
9. Serve warm.

CARROT PASTA

Cook Time: 12 minutes

Servings: 2

Total Time: 12 minutes

Serving Size: 1 1/2 cups

Ingredients:

1 lb. carrots, spiralized with thin noodle blade

2 Tbsp. minced garlic

4 Tbsp. grated parmesan cheese

3 Tbsp. butter

Salt and pepper to taste

2 Tbsp. dry white wine

Directions:

1. Fill a saucepan with a small amount of water and bring to a boil. Place the carrots in a heat resistant colander and place in the saucepan. Cover and steam until carrots are tender, about 8-10 minutes.
2. In a large saucepan, melt the butter over medium-high heat. Add the wine and garlic and sauté until fragrant, about 2 minutes.
3. Add the steamed carrot noodles, cheese, salt and pepper and stir to combine. Cook for an additional 2 minutes.
4. Top with fresh chopped parsley, if desired.

WARRANTY AND CUSTOMER SERVICE INFORMATION

For support or any questions regarding your appliance, call the appropriate 800 number listed within this section. Please DO NOT return the product to the place of purchase. Also, please DO NOT mail product back to manufacturer, nor bring it to a service center. You may also want to consult our Product Protection Center at www.prodprotect.com/applica.

Two-Year Limited Warranty
(Applies only in the United States and Canada)

What does my warranty cover?

- Your warranty covers any defect in material or workmanship provided; however, the liability of Spectrum Brands Inc. will not exceed the purchase price of product.

How long is the warranty period?

- Your warranty extends two years from the date of original purchase with proof of purchase.

What support does my warranty provide?

- Your warranty provides you with a reasonably similar replacement product that is either new or factory refurbished.

How do you get support?

- Save your receipt as proof of date of sale.
- Visit the online service website at www.prodprotect.com/applica, or call toll-free 1-800-231-9786, for general warranty service.
- If you need parts or accessories, please call 1-800-738-0245.

What does my warranty not cover?

- Damage from commercial use
- Damage from misuse, abuse or neglect
- Products that have been modified in any way
- Products used or serviced outside the country of purchase
- Glass parts and other accessory items that are packed with the unit
- Shipping and handling costs associated with the replacement of the unit
- Consequential or incidental damages (Please note, however, that some states do not allow the exclusion or limitation of consequential or incidental damages, so this limitation may not apply to you.)

How does state law affect my warranty?

- This warranty gives you specific legal rights. You may also have other rights that vary from state to state or province to province.

BLACK+DECKER

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