



Contents

- 1 x Mandoline Slicer with Built-in Blades and Folding Legs
- 1 x Safety Hand Guard

WARNINGS & CAUTIONS



BLADES ARE EXTREMELY SHARP

- PLEASE ALWAYS USE CAUTION WHEN HANDLING
- DO NOT USE WITHOUT THE HAND GUARD
- KEEP HANDS ON TOP OF THE HAND GUARD AT ALL TIMES

SETTING UP

Wash the mandoline in hot, soapy water before using it for the first time.

1. Unfold back and front legs (Fig 1, 2).
2. Ensure that the bottom leg clicks into place.
3. Turn mandoline right side up and place it on a sturdy surface.

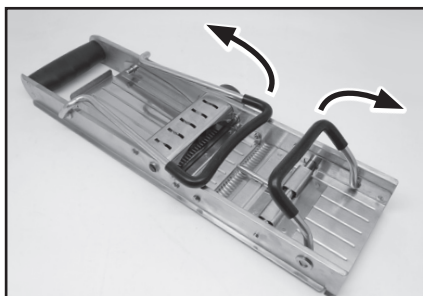


Fig 1

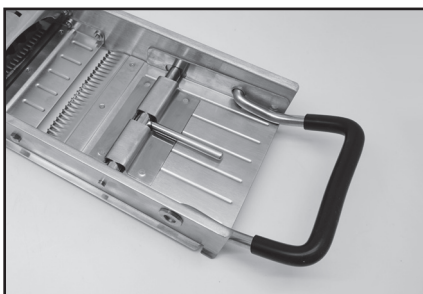


Fig 2

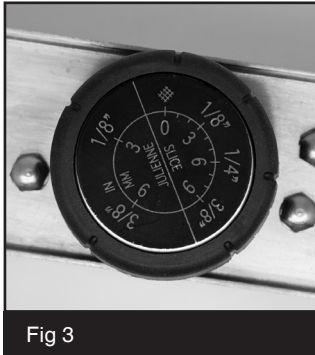


Fig 3

Thickness dial



Fig 4

Built-in serrated blade
- CLOSED position



Built-in serrated blade
- OPEN position

BLADE TYPES

Straight Slicing Blade - Ideal for Flat, Even Slices

1. Set the dial to desired "Slice" thickness (Fig 3).
NOTE: Be sure that the lower plate with the built-in serrated blade is in the closed position (Fig 4).

Crinkle Cut / Serrated Blade - Ideal for Wavy and Waffle Cuts

1. Set the dial to "0" position.
2. The serrated blade is built into the body of the mandoline. Adjust the thickness by adjusting the lever on the bottom of the mandoline (Fig 4).

Crinkle Cut: one pass over the blade.

Waffle Cut: Adjust the height of the upper plate so the slices are thin. Slice produce with one pass. Then, rotate the produce or safety handle 90° and make a second slice to complete the cut. Repeat until complete.

Julienne Blades - Ideal for Planks, Sticks, and Thin Strips

1. Set the dial to desired "Julienne" thickness (Fig 3).
NOTE: Be sure that the lower plate with the built-in serrated blade is in the closed position (Fig 4).

OPERATION

1. Set blade to desired cut type.
2. Place the food to be prepared onto the hand guard. The points on the bottom will grip the food.
3. Place holder with food at the top of the slicing deck. With downward pressure and forward motion, push the food down the slicing deck and over the cutting blade to cut food.
For best results, keep the holder parallel to the mandoline (Fig 5).
4. The handle will adjust as the food is cut away.



CARE & MAINTENANCE



BLADES ARE EXTREMELY SHARP

- **BE AWARE OF THE BUILT-IN BLADES WHEN ATTEMPTING TO CLEAN.**

- Wash after every use to remove debris. The unit is dishwasher safe, but careful hand washing will extend the life of the product.
- **DO NOT** clean the slicer with any tool that will damage the blades.
- Dry thoroughly and fold leg flat before storing.