



MANDOLINE SLICER *BUILT-IN* *with BLADES* and Stainless Steel Hand Guard

MDL-18

winco
www.wincous.com



- Stainless Steel Safety Holder & Body
- Non Skid Folding Stand
- Rotary Adjustment Dial
- Rubberized Non-Slip Grip Handle

Knowing Your Mandoline



REPLACEMENT PARTS

Replacement parts are available for purchase. Please check our website for up to date parts list and prices: www.wincous.com.

ADDITIONAL INSTRUCTION

Additional instructions such as video demonstration can be found on our website: www.wincous.com.

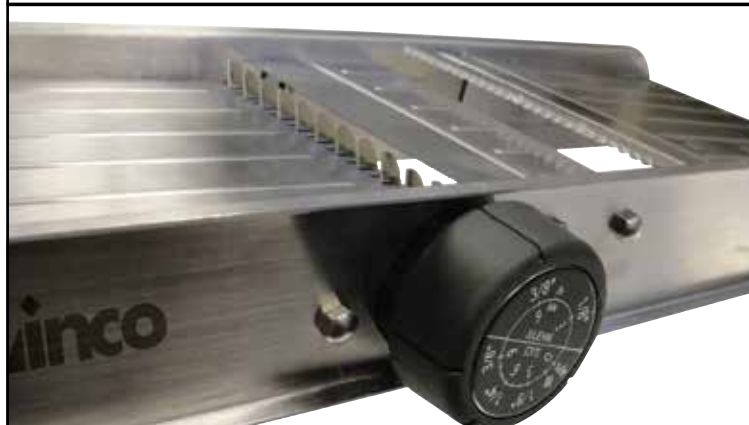
Care and Cleaning

This stainless steel mandoline is designed to require only minimal maintenance. The body and the blades are dishwasher safe, but hand washing is recommended to extend product life. The built in slice blade can be removed for sharpening or replacement. See this manual for instruction on removal of this blade. When storing the unit, always turn the control dial to "0" or "safe" to prevent accidental cuts.

WARNING!

TO PREVENT INJURY:

Be aware of the blades built into the mandoline before attempting to clean.



- It is recommended to wash the mandoline in hot water before use.
- It should also be washed after every use, with hot soapy water in the sink or in the dishwasher.
- Rinse with hot water in order to flush out residue.
- You may then towel or air dry.
- Do not clean the mandoline with any implements that might damage the edge of the blades.
- The mandoline does not require any lubrication or oil. Lubricants that are unsafe for human consumption should not be applied.

Assembling Your Mandoline

1. Unfold the legs as shown in **Image 1**.
2. Ensure that the bottom leg clicks into place as shown in **Image 2**.
Turn your mandoline right side up and place it on a sturdy surface.
3. Using the control dial as shown in **Image 3**, press in the outer ring towards the mandoline to unlock the dial. Then proceed to select the type of cut you desire.
4. Place the food to be processed into the food safety holder. Using the holder with downward pressure, move back and forth across the cutting blades to process food.

NOTE:

For best results, keep the holder parallel to the mandoline as shown in **Image 4**.

5. Proceed downward with the food item without stopping until you've reached the bottom of the mandoline as shown in **Image 5**.
Keep a good slicing pace, as the momentum from top to bottom helps make slicing much easier.

Keep your hands on top of the safety holder at all times when using the mandoline to prevent injury.

DO NOT USE WITHOUT THE FOOD SAFETY HOLDER AS THE BLADES ARE EXTREMELY SHARP.

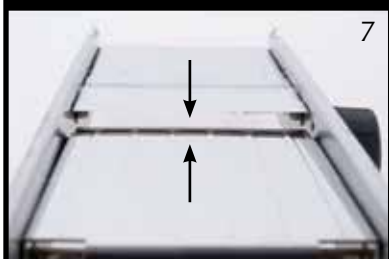


Using Your Mandoline

SLICE BLADE



From the “storage position”, where the upper plate is slightly above the slice blade (**Image 6**), press in the control dial’s outer ring to unlock the dial. Then proceed to select the thickness you desire.



You will be able to feel the click of each level of thickness when you turn the dial.

When holding the mandoline and looking down the top of the gliding plate, the gap between the upper plate and the blade will be the actual thickness of the cut (**Image 7**).



The slice blade is ideal for slicing a variety of foods, such as carrots, cabbage, lemons, and potatoes.

The slice blade works best on fresh, firm vegetables and fruits. Soft vegetables and fruits tend to tear, rather than slice cleanly.



The slice blade is especially useful to make paper thin slices.

Though the slice blade was created for many cycles of usage, there may come a time when it will need to be replaced or sharpen. The blade is held together by four nuts and bolts located on the side of the mandoline (**Images 8 and 9**). Unscrew using a 7mm socket or wrench.

NOTE:

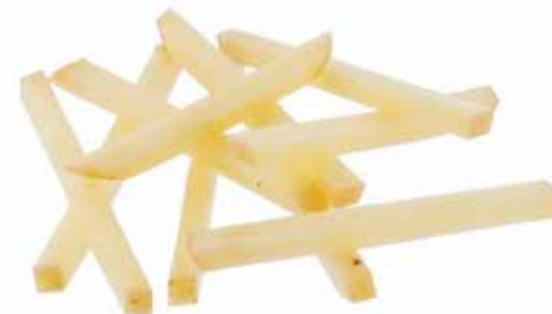
The blade is extremely sharp. Be very careful when removing and handling the blade.

Julienne Blades

These images show food items that were cut using the julienne blades.



Carrot sticks cut with the large julienne blade



French fries cut using the large julienne blade

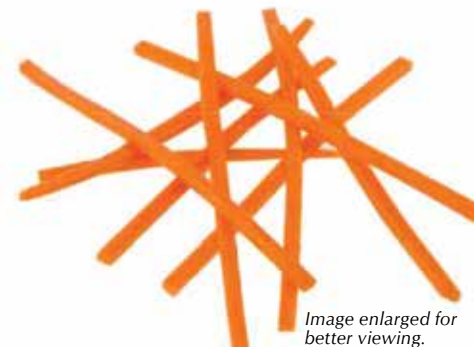


Image enlarged for better viewing.

Carrot shreds cut using the small julienne blade.

Using Your Mandoline (cont.)

JULIENNE BLADES

Press in the control dial's outer ring to unlock the dial, (**Image 15**). Then proceed to select either the large 3/8" (**Image 16**) or small 1/8" (**Image 17**) julienne blade.

You should be able to feel the control dial click at the desired selection. When holding the gliding plate, you will be able to see your selection.

LARGE JULIENNE BLADE (3/8")

Image 16

Ideal for a variety of foods, such as carrot sticks, potato French fries, and zucchini sticks. The blade works best on firm vegetables and fruits. Soft vegetables and fruits tend to tear, rather than julienne cleanly.

SMALL JULIENNE BLADE (1/8")

Image 17

Ideal for creating thin carrot cuts, cucumber shreds, potato hash, etc. Again, firm vegetables and fruits work best.

Be sure that the lower plate with the built in serrated blade is in the closed position so that it does not protrude and that your food item will glide over the blade, Image 18.

NOTE:

The blades are extremely sharp. Be very careful when working with the mandoline. Always use the hand guard.



Slice Blade

The images show food items that were cut using the slice blade.



Extremely thin sliced cucumber using 1/8" slice blade setting.



Slices of tomato and peppers using 1/4" slice blade setting.



Thicker slices of orange using 3/8" slice blade setting.

Using Your Mandoline (cont.)



SERRATED BLADE (crinkle & waffle cuts)

The serrated blade is built into the body of the mandoline. By adjusting the lever on the bottom, you can control the thickness of your cut (**Image 10** shows the closed position). By flipping the lever as shown in **Images 11** and **12**, the serrated blade will be ready for use.

Be sure to line up the image of the wavy line on the control dial, (**Image 6**), so that food can glide above the straight cutting blade and that it can reach the serrated blade below as shown in **Images 13** and **14**.



The serrated blade is ideal for crinkle and waffle cuts.

CRINKLE CUT

Requires only one pass over the blade.

WAFFLE CUT (GAUFRETTE CUT)

Adjust the height of the upper plate so that the slices you are creating are very thin.

1. Make one slicing pass with the serrated blade.
2. Rotate the hand guard 90°, then make a second pass over the serrated blade to complete the waffle cuts.

See the next page for an example.

Serrated Blade

These images show food items that were cut using the serrated blade.



Crinkle cut potatoes - Great for home made potato chips!



Granny Smith apples - Great for beautiful fruit trays!



Waffle Fries or Gaufrette Cut - Big hit at any party!