

CONTENTS

1 x Mandoline Slicer with Folding Legs
1 x Safety Hand Guard

1 x Blade Storage Container
1 x Straight Blade

1 x Serrated Blade
3 x Julienne Blades

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



WARNING SHARP BLADES - BLADES ARE EXTREMELY SHARP, PLEASE ALWAYS USE CAUTION WHEN HANDLING.

INSTALLING BLADES

Hold the blade by the handle to prevent injury.

The slicing and serrated blades install on the right side of the mandoline slicer.

NOTE: An arrow on the blade housing indicates the direction to be inserted.

Julienne blades install on the left side of the mandoline slicer.

Make sure blades are fully & completely inserted into the slot.



Install slicer and serrated blades on this side



Install julienne blades on this side

ADJUSTING BLADE THICKNESS

Loosen the wing screws on both sides of the mandoline and adjust the guiding plate to desired thickness.

Tighten wing screws to secure.

DO NOT over tighten.



BLADE TYPES

Slicing Blade - Ideal for thin slices

Great for slicing a variety of foods such as carrots, cabbage, lemons, and potatoes.

Serrated Blade - Ideal for crinkle and waffle cuts

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 degrees and make a second slice to complete the cut. Repeat until complete.

Julienne Blades - Ideal for cutting sticks, fries and shoestring potatoes

NOTE: Julienne blades must be used with the slicing blade. Serrated blade cannot be used together with the julienne blades.

MAINTENANCE

Wash after every use to remove debris. The body and blades are dishwasher safe, but hand washing is preferable to extend the life of the product.

Do Not clean the slicer with any tool that might damage the edge of the blades.

Dry thoroughly before storing.