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- 1 x Mandoline Slicer with Built-in Blade and Folding Leg
- 1 x Reversible Blade
- 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 leg (Fig 1).
2. Ensure back leg clicks into place and is behind the notches (Fig 2).
3. Turn mandoline right side up and place it on a sturdy surface.



FIG 1



FIG 2

INSTALLING BLADES

1. This unit comes with a reversible blade.
2. Slide out blade from side of the mandoline by the handle (Fig 3).
3. Flip blade over and install side with desired slicing blade facing upwards.

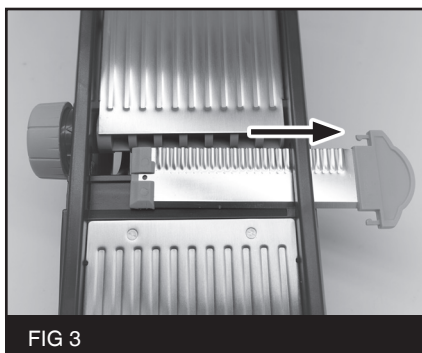
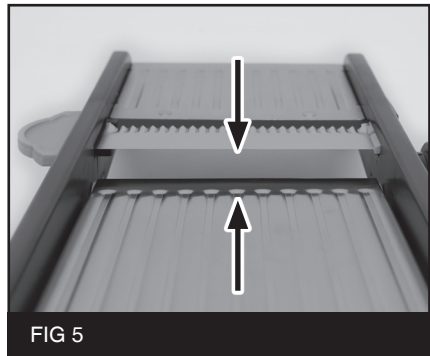
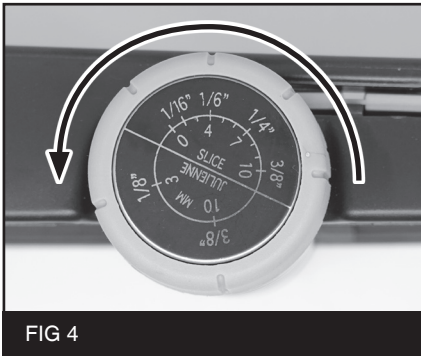


FIG 3

ADJUSTING CUT THICKNESS

1. Locate the dial on the side of the mandoline.
2. Turn dial counterclockwise until desired thickness (Fig 4). There will be a click as the dial is turned.
NOTE: When holding the mandoline and looking toward the top of the slicing deck, the gap between the upper plate and the blade will be the thickness of the cut (Fig 5).



BLADE TYPES

Straight Slicing Blade - Ideal for Flat, Even Slices

- Use the straight blade with the “SLICE” dial settings.

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

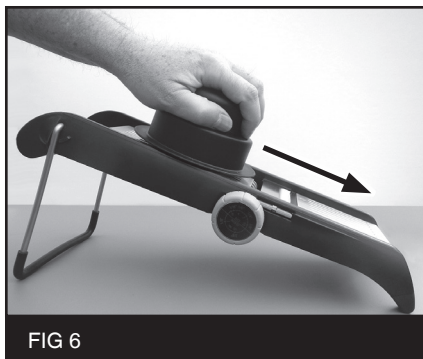
- Use the serrated blade side with the “SLICE” dial settings.
- Crinkle Cut: one pass over the blade.
- Waffle Cut: Adjust the height of the upper plate so the slices are thin. Slice produce with one pass. Then, rotate the food 90° and make a second slice to complete the cut.

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

- Set the dial to desired “Julienne” thickness and have slicing blade installed. Serrated blade cannot be used together with the julienne blades.

OPERATION

1. Place the food to be prepared onto the hand guard. The points on the bottom will grip the food.
2. Place holder with food at the top of the slicing deck. With downward pressure and forward movement, push the food down the slicing deck and over the cutting blades to cut food.
For best results, keep the holder parallel to the mandoline with each stroke (Fig 6).
3. 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 body and blades are 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.