



User Manual

Choice Stainless Steel Mandoline

Item #407SSMANO

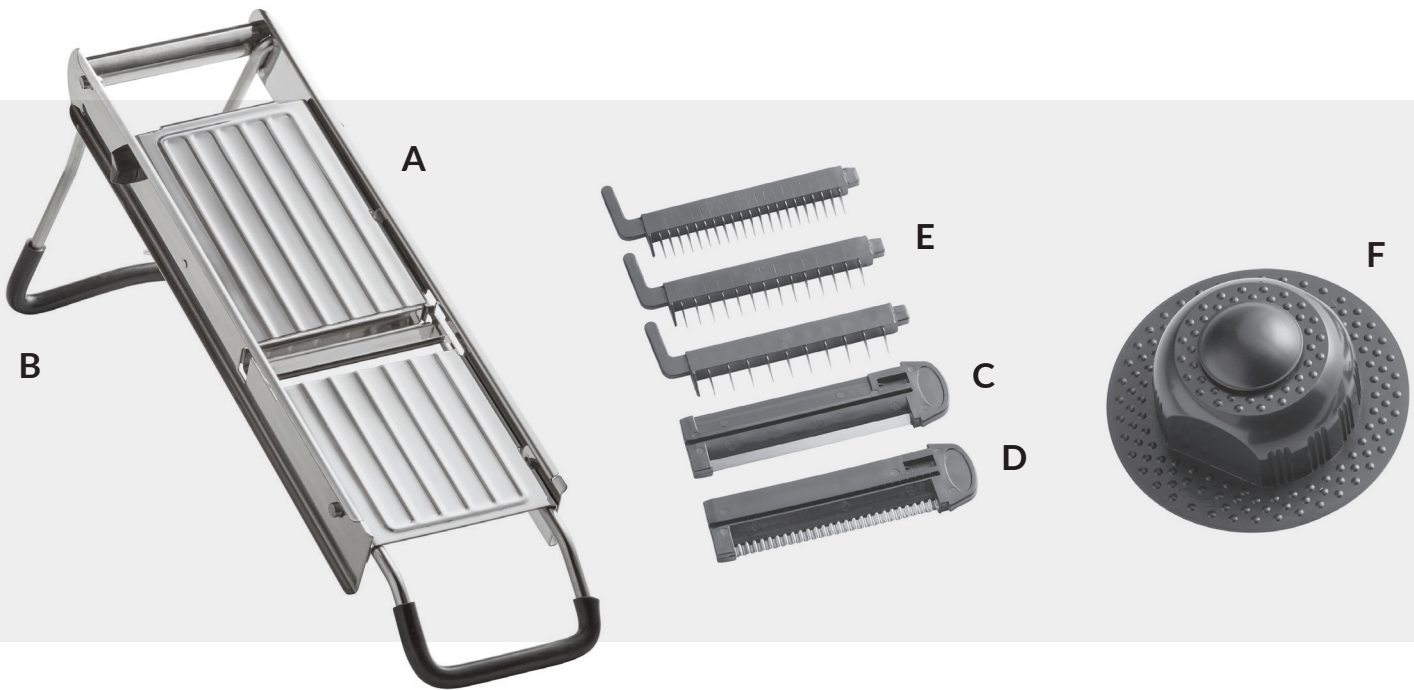




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Directions for Use

Warning: Blades are extremely sharp



This Mandoline set includes:

- A (1) Stainless steel Mandoline
- B (2) Folding legs with non-slip grip
- C (1) High carbon stainless steel straight blade for slicing
- D (1) High carbon stainless steel serrated blade for crinkle and waffle cuts
- E (3) Stainless steel julienne blades (10 teeth, 14 teeth, 21 teeth)
- F (1) Safety holder to hold fruits and vegetables while cutting

Summary:

The body of the Mandoline is made of high quality 304 stainless steel that is completely dishwasher safe. The straight blade is for slicing while the serrated blade is used for crinkle or waffle cuts. The three julienne blades can create fruit or vegetables sticks of various widths. The guiding plate located on the upper section of the Mandoline controls the thickness of the vegetable or fruit slices. The safety holder protects your hands from accidental cuts and knicks.



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Safety Instructions

- When you use the Mandoline on a kitchen counter both the upper and lower legs should be unfolded for better stability.
- When you use the Mandoline directly on a container, such as a mixing bowl, the Mandoline should lay flat across the container. Be sure to not fold the upper leg.
- Be sure to cut fruits and vegetables to the appropriate size to properly fit the safety holder.



Adjusting the Thickness

There are two tightening knobs on the upper side of the Mandoline. With these knobs loosened you can slide the platform up and down to adjust the thickness of the slices. Once the desired thickness is achieved you can tighten the knobs to hold the platform in place.

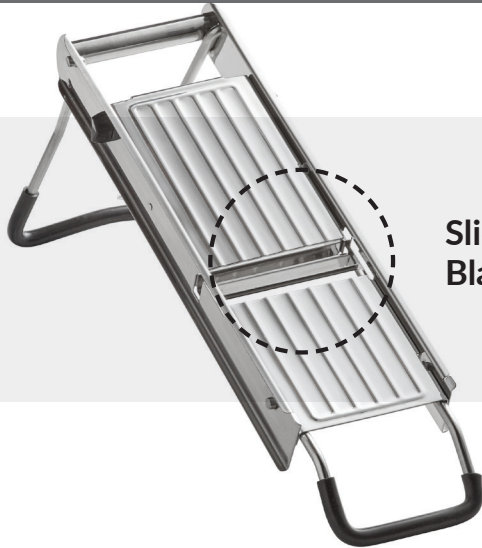
NOTE: Do not over tighten the knobs as they only require slight resistance.

The gap between the upper plate and the blade signifies the thickness of the cut.

This Mandoline offers a constant thickness adjustment due to the fact that the upper plate remains parallel at all times.



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Slicing
Blade



Julienne
Blades

Crinkle and Waffle Cuts

The slicing blade is ideal for slicing a variety of foods from carrots and cabbage to lemons and potatoes. It is especially useful when cutting paper-thin slices. The serrated blade is ideal for crinkle and waffle cuts.

Both the slicing blade and the serrated blade can be inserted from the side of the Mandoline. Hold the blades by their handle to prevent accidental cuts.

A crinkle cut requires only one pass over the blade.

For waffle cuts you must adjust the height of the upper plate so that the slices that you are cutting are very thin. Begin by making a single pass, then turn the fruit or vegetable (or rotate the safety handle) 90 degrees

and make a 2nd cut. This pattern creates opposing crinkle cuts which look like a waffle.

NOTE: The serrated blade cannot be used in conjunction with the julienne blade.

Julienne Cuts

The julienne blades are ideal for making sticks, fries, and shoestring potatoes.

The julienne blades must only be used with the slicing blade. Always hold the julienne blades by the handle to avoid accidental cuts. They are to be inserted from the side of the body. Be sure to insert it all the way into the slot opening. Adjust the thickness of the upper plate and then place the vegetable lengthwise into the safety holder. Use a firm and even pressure to slide the fruit or vegetable down to the lower plate.



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Maintenance

This Mandoline requires minimal maintenance. The body and blades are dishwasher safe but hand washing is preferred to extend the life of the parts. The slicing blade should be sharpened as it starts to get dull to avoid potential injury. The serrated blade should be sharpened by a cutlery specialist.



Cleaning

It is recommended to wash the Mandoline in hot water before using it. It should also be washed after every use with soap and warm water in order to flush out food residue and then left to dry. Do not clean the slicer with any tool that may damage the edge of the blades.