



Plastic V-Shaped Mandoline with 5 Blades

Use and Care Guide

07/2026

Hazard Statements



WARNING
To prevent
personal injury.



WARNING
Cut hazards.



WARNING
Wear cut-resistant gloves.

Do Not Use if Damaged: Product should not be used if damage is found. Contact an authorized service center.

Warning: Mandoline blades are sharp. Always wear cut-resistant gloves when changing, removing, and storing the mandoline.

Caution: Store mandoline indoors and away from moisture when not in use to maintain sharpness and prevent rust.

Caution: Dispose of blades and sharp accessories immediately, in a puncture-resistant container, if damaged or broken.

Protect Hands: Keep fingers away from the cutting wires at all times.

Handle Mandoline with Care: Avoid direct contact with razor-sharp edges during attachment changes or cleaning.

Safety Lock: Close the thickness adjustment knob until the blade is flat with the unit.

Store Safely: Store mandoline indoors and keep it dry to prevent rust.

Initial Setup

Unboxing: Carefully remove packaging. Avoid using sharp tools that could damage the unit.

- Do not force a box cutter or knife through packaging, as it may damage the product or accessories.
- Ensure you do not damage the product or its components when removing it from the packaging.
- If any damage is present, contact customer service immediately.

Cleaning

Warning: Mandoline blades are sharp. Always wear cut-resistant gloves when changing, removing, and storing the mandoline.

Initial Cleaning

- **Clean Before First Use:** Wash assembly with warm, soapy water. Rinse thoroughly to remove protective films and oils.
- **Dry Components:** Air dry or towel dry all parts completely.

Cleaning After Use

- **Prepare for Cleaning:** Gather a Phillips head screwdriver, detergent, disinfectant, and sanitizing solution.
- **Clean Before / After Use:** Food acids will make the blade dull and corrode the metal. Always clean before and after use.
- **Clean Components:** Wipe or scrub all removed parts with detergent and sanitizer.
- **Wash and Rinse Parts:** Wash components thoroughly. Rinse with clean water.
- **Dry Components:** Air dry or towel dry all parts completely.

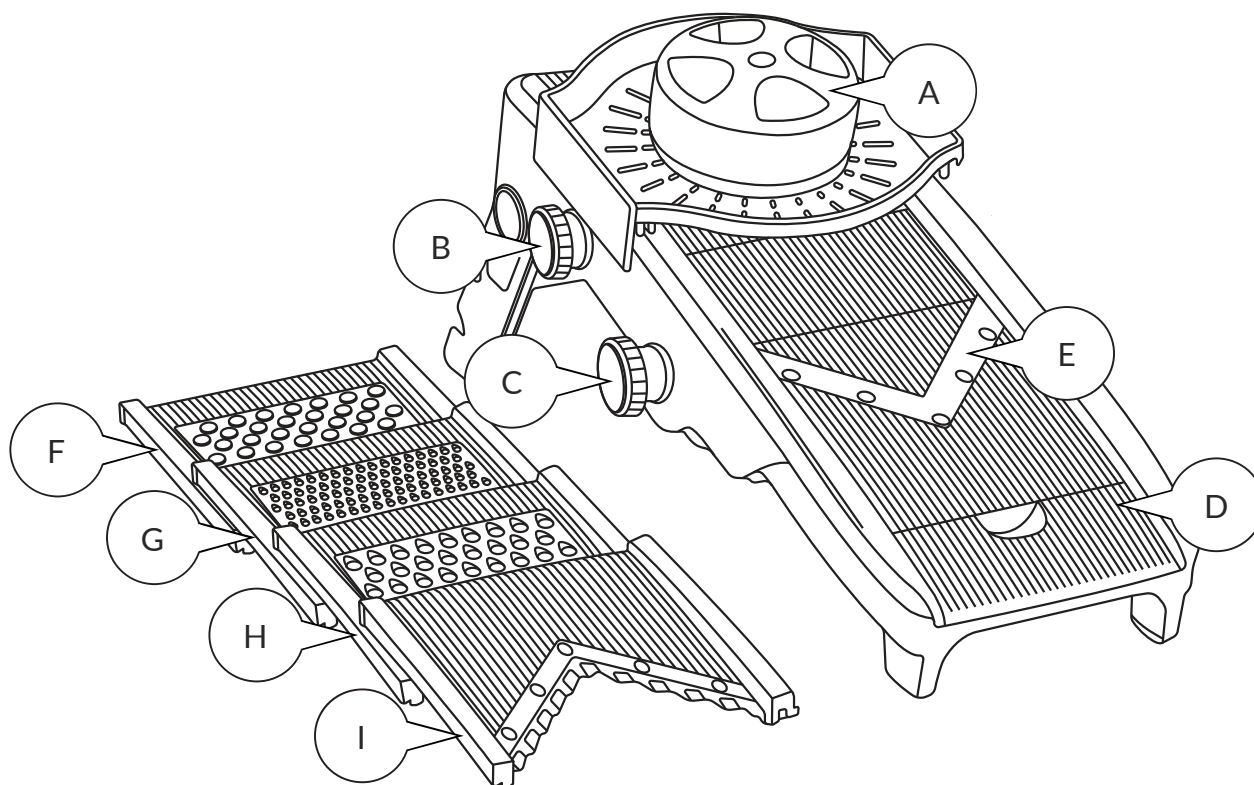
NOTE: Do not place the frame in the dishwasher. The guards are dishwasher safe.

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Assembly

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Parts

Included:

- (A) Hand Guard / Pusher
- (B) Thickness Adjustment Knob
- (C) Julienne Blade Knob
- (D) Interchangeable Blade Slot
- (E) Slicer Blade
- (F) Grater Blade
- (G) Fine Shredder Blade
- (H) Coarse Shredder Blade
- (I) Wavy Slicer Blade

Hand Guard / Pusher: Use the hand guard / pusher to guide food items over the slicer. Attach to the frame when slicing small or medium items to protect your hands from the blade.

Thickness Adjustment Knob: Controls slice thickness settings.

Julienne Blade Knob: Pull the knob to select the 6 mm or 9 mm julienne blades. There is a cover on the back for the julienne blades. Clean after use.

Note: Set the thickness adjustment to 0 mm when using the coarse or fine shredding blades.

Blade Attachments

Interchangeable Blade Slot: Use the interchangeable blade slot to hold different blade attachments.

Slicer Blade: Produces straight, even slices of food at an adjustable thickness.

Grater Blade: Grates food into small, fine pieces by pressing it across the blade surface.

Fine Shredder Blade: Cuts food into very thin, narrow strips similar to a fine julienne.

Coarse Shredder Blade: Produces thicker, wider strips than the fine shredder.

Wavy Slicer Blade: Creates slices with a crinkle or wavy pattern, adding texture and visual appeal.

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Operation

Warning: Mandoline blades are sharp. Always wear cut-resistant gloves when changing, removing, and storing the mandoline.

Intended Use: Intended for slicing food products.

Inspect Before Use: Verify that the mandoline is clean. Check that the mandoline is not damaged (broken attachments, cracked frame, or missing components). Do not use if damage is found.

Position the Unit: Place the unit on a flat, sturdy surface.

Folding Legs: Use the folding legs when cutting over silicone food-grade mats or cutting boards. When cutting over containers, fold the legs in and lay the mandoline on top of the container.

Set Thickness: Adjust the mandoline to the desired thickness using the thickness adjustment knob.

Secure Food: Secure the food with the hand guard / pusher.

NOTE: When slicing small- to medium-sized food items, position the hand guard / pusher onto the mandoline track.

Changing Blades: When inserting a blade, align it with the frame and press to lock it in place. To remove the blade, lift, and pull upward.

Clean After Use: Clean the mandoline immediately after use. Refer to the Cleaning section for details.

Maintenance

Warning: Mandoline blades are sharp. Always wear cut-resistant gloves when changing, removing, and storing the mandoline.

Stack for Storage: Stack guard pieces together for safe storage.