



Stainless Steel Mandoline with 2 Built-In Blades and 3-Piece Interchangeable Julienne Blade Set

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 blades at all times.

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

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 product.

- 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.
- **Inspect Components:** Lay out all pieces and check for damage before assembly.

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:** 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.

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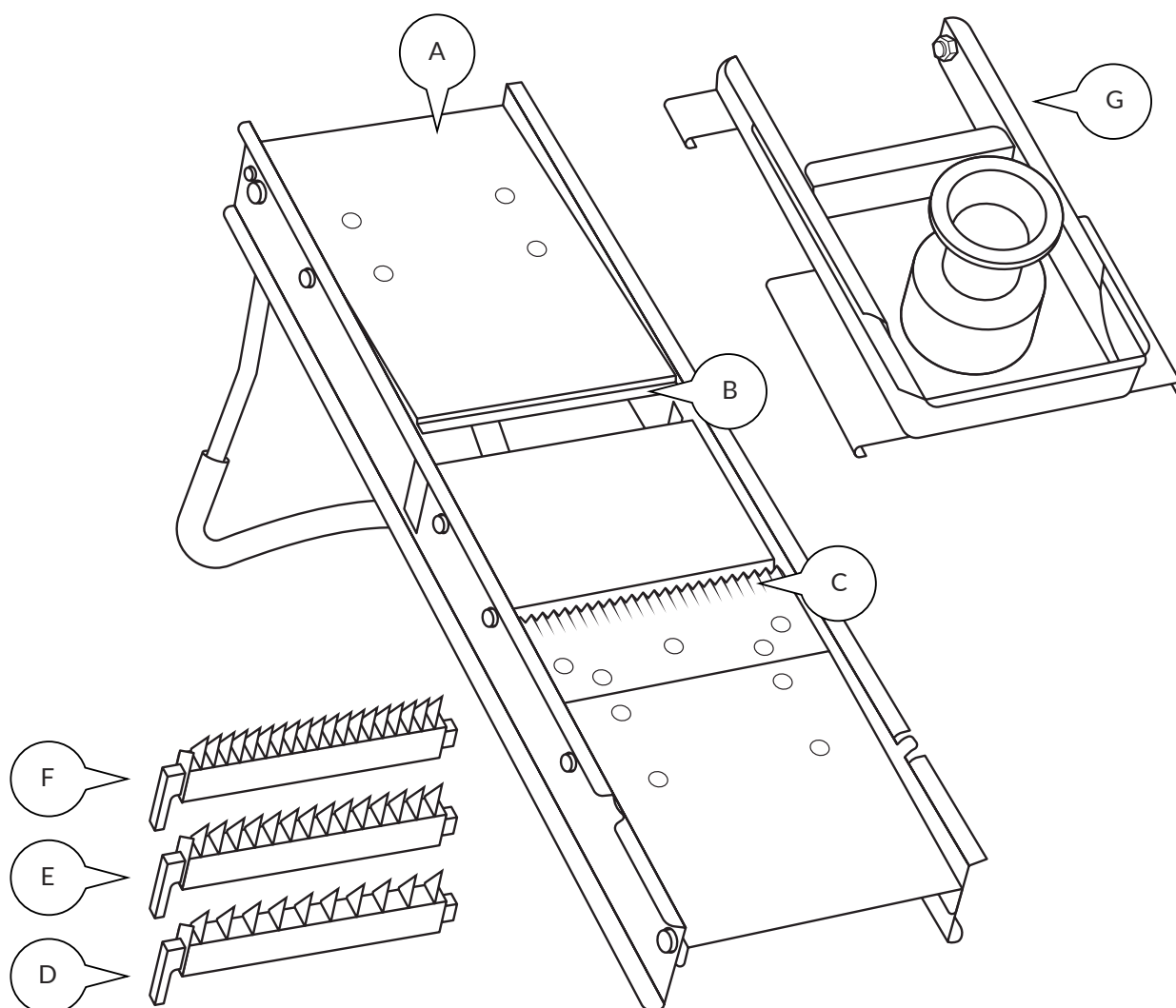
Assembly

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Parts

Included:

- (A) Stainless Steel Mandoline
- (B) Stainless Steel Stright Blade for Slicing
- (C) Stainless Steel Serrated Blade for Crinkle and Waffle Cuts
- (D) Stainless Steel Julienne Blade (9 teeth)
- (E) Stainless Steel Julienne Blade (14 teeth)
- (F) Stainless Steel Julienne Blade (19 teeth)
- (G) Safety Holder to Hold Fruits and Vegetables While Cutting





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Operation

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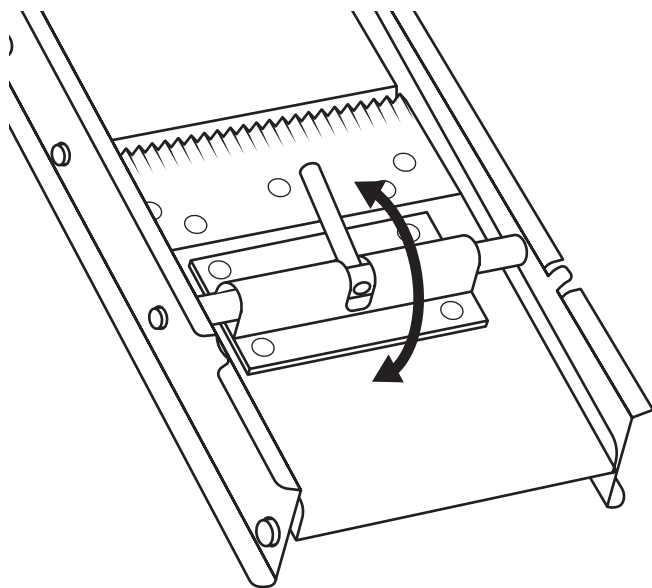
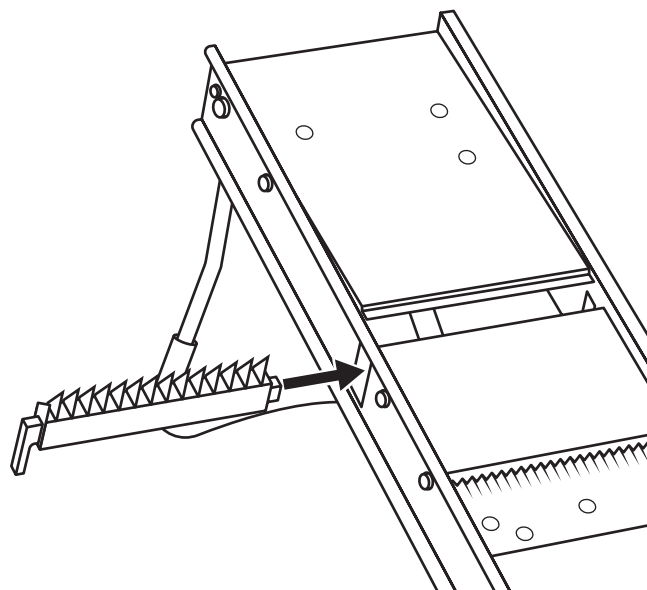
Intended Use: Intended for slicing food products.

Inspect Before Use: Verify 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 Mandoline: Place flat on a cutting surface or across a container. Do not extend the support leg when used over a bowl.

Food Size: Cut fruits and vegetables until they fit the safety holder.

Adjustment Lever: The adjustment lever for the straight and serrated blades is located under the unit.



Set Thickness: Slide the platform up or down to achieve the desired slice thickness.

Verify Gap: Use the gap between the upper plate and blade to confirm cut thickness.

Prepare Food: Trim fruits and vegetables to fit securely in the safety holder.

Secure Food: Place food firmly into the safety holder before slicing.

Slice Food: Apply firm, even pressure to slide food across the blade.

Crinkle and Waffle Cuts

Serrated Blade: Insert the blade from the side while holding the handle.

Crinkle Cuts: Make a single pass across the blade.

Waffle Cuts: Set the upper plate for thin slices. Make one pass, rotate food or safety holder 90 degrees, and make a second pass.

Avoid Blade Combination: Do not use the serrated blade with julienne blades.

Julienne Cuts

Slicing Blade: Insert the straight slicing blade first.

Julienne Blade: Insert the selected julienne blade fully into the slot by the handle.

Set Thickness: Adjust the upper plate to the desired cut size.

Cut Lengthwise: Place food lengthwise in the safety holder and slide evenly across the blade.

Maintenance

Warning: The cutting assembly is sharp. Always wear cut-resistant gloves when changing, removing, and storing the cutting assembly.

Hand Washing: This product can be washed in a dish washer, but hand washing extends product life.

Straight Blade: Sharpen as it becomes dull to reduce injury risk.

Serrated Blade: Have serrated blades sharpened by a cutlery specialist.