

## Instructions:

Your Mandoline Slicer/Grater includes:

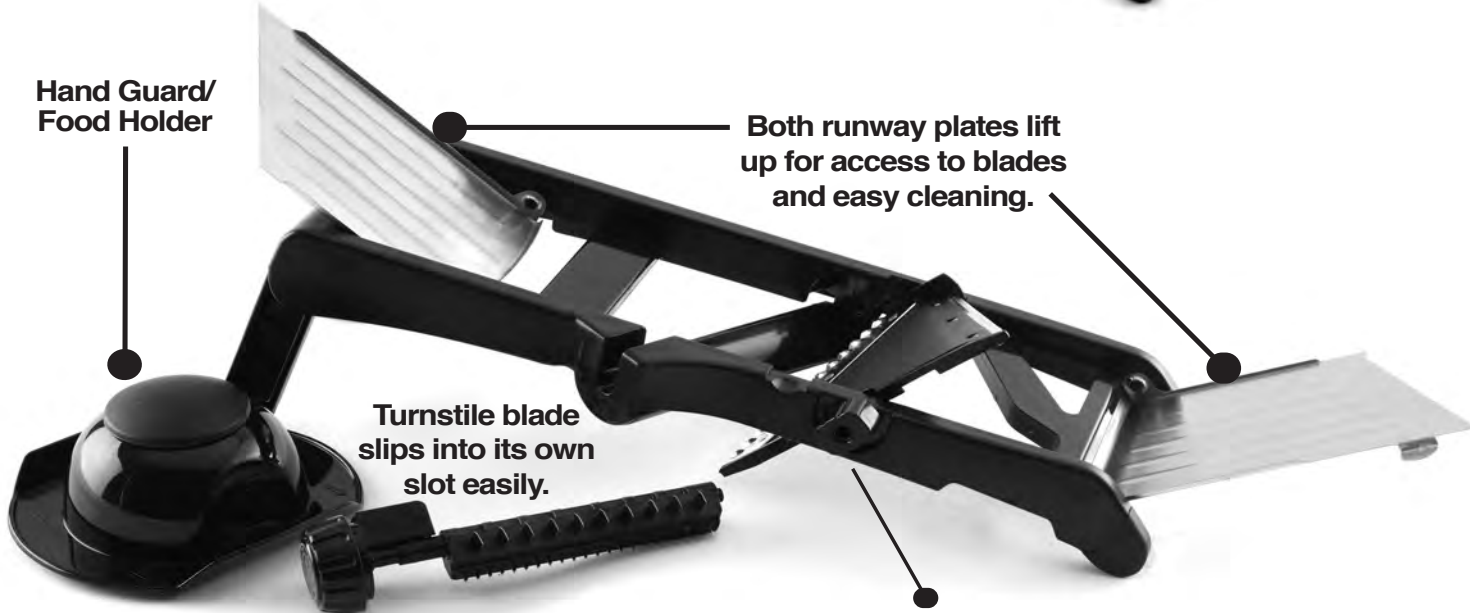
1. Base cutter - Slicer and Crinkle
2. Hand Guard/Food Holder
3. Turnstile blades includes:
  - 9mm French Fry Cutter
  - 4.5mm Shoe String Cutter
  - Slicing 1mm - 9mm

Try the three blades for different effects with thickness and cut pattern. Make french fries, carrot sticks, cole slaw, shoe string potatoes, hash browns, and all kinds of fancy vegetables with the crinkle cutter, even zucchini pasta!

Just unfold leg from the back of unit.



Hand Guard/  
Food Holder



Both runway plates lift up for access to blades and easy cleaning.

Turnstile blade slips into its own slot easily.

Turnstile blade slips into its own slot easily.

1. Line up with slot, push down.
2. Close runway plate.



Change from crinkle cut to straight edge:  
Lift runway plate up, turn turnstile blade to the OUT position then push in and turn the front blade knob counter clockwise.



Choose between julienne 4.5mm and 9mm or slice anywhere between 1mm - 9mm, by pushing in and turning to desired cut.

Insert food item into base of hand guard. If your piece of food does not fit, you may have to cut it down to size. The food holder/guard, slides in the direction of the arrow embossed on top. This guard can protect your fingers from the blades.

## Use & Care:

Always use the hand guard when using the Mandoline Slicer/Grater. Before using for the first time, it is recommended that the slicer is washed in hot water. When cleaning your Mandoline, rinse under running hot water. Blades can be lightly scrubbed with a soft brush in the direction of the cutting blades. Do not clean the mandoline with any implement that might damage the edge of the blades. It is not recommended that any of the units be put into an automatic dishwasher. For storage, give the Mandoline its own place, preferably hung up. Be sure to avoid wedging it between other heavy items (this includes when washing the unit).