



GOOD GRIPS®

Mandoline Slicer



OXO's user-friendly Mandoline is the perfect tool for creating culinary sensations quickly and easily. Please familiarize yourself with its variety of blades and cutting options, perfect for slicing your favorite fruits and vegetables. For safe operation, always use the Food Holder.

CAUTION!

The OXO GOOD GRIPS Mandoline Slicer blades are very sharp. Handle them with care when using the Mandoline and when cleaning the components. Always use the Food Holder to prevent injury. Do not leave the OXO Mandoline or any components within reach of children.

MANDOLINE COMPONENTS



SLICING BLADE

This Blade features a straight side for straight slices and a wavy side for crinkle cuts and waffle cuts. A soft grip area lets you safely remove and insert this blade.

JULIENNE & THICKNESS CYLINDER

This rotating Cylinder has two sets of julienne blades. The row of blades set close together makes 1/8" square julienne strips. The row of blades set farther apart makes 3/8" square julienne strips. The Cylinder is also used for adjusting the thickness of straight, crinkle or waffle cuts, with Thickness Measurements indicated on its soft knob. The soft knob makes handling safe and easy.

RUNWAY

This is the surface along which you slide your vegetable during slicing. The top part of the Runway flips up for removal of the Julienne & Thickness Cylinder. Both parts of the Runway flip up for cleaning.

HANDLE

The soft Handle is below the Runway to keep the Mandoline steady and your hand out of the way while slicing.

LEGS

Legs with non-slip feet fold up beneath the body for storage.

FOOD HOLDER

The Food Holder holds the food crosswise or lengthwise while you slide it along the blades and protects your hands from the blades. It snaps beneath the body for storage.

TO AVOID INJURY, PLEASE USE THE FOOD HOLDER FOR ALL TASKS. DO NOT USE THE MANDOLINE WITH PIECES OF FRUITS OR VEGETABLES THAT ARE TOO LARGE FOR USE IN THE FOOD HOLDER.

DISASSEMBLY & CLEANING

TO REMOVE & CLEAN THE SLICING BLADE



- 1- Hold the Slicing Blade by its soft handle.
- 2- Slide the Blade out of the Mandoline body.
- 3- Hand wash and promptly dry.

TO REMOVE & CLEAN THE JULIENNE & THICKNESS CYLINDER



- 1- Remove the Slicing Blade as shown above.
- 2- Use one hand to press on the OXO logo on the Top Runway to flip up the Runway.
- 3- Use the other hand to lift the Julienne & Thickness Cylinder by its soft knob to remove it from the Mandoline.
- 4- Hand wash and promptly dry.

TO CLEAN THE MANDOLINE BODY



- 1- Remove the Slicing Blade and Julienne & Thickness Cylinder as shown above.
- 2- Flip up the Top Runway by pressing on the OXO logo as shown above.
- 3- Flip up the Bottom Runway by pushing up on the Runway from beneath the Mandoline.
- 4- Place the Mandoline body in the dishwasher, or hand wash and dry.

REASSEMBLY & STORAGE

TO REINSERT THE JULIENNE & THICKNESS CYLINDER



- 1- Snap the Bottom Runway back into place.
- 2- Completely dry the Julienne & Thickness Cylinder and Slicing Blade.
- 3- To reinsert the Julienne & Thickness Cylinder
 - Hold the Cylinder by its soft knob with the Thickness Indicator pointing upward.
 - With the other hand, flip up the Top Runway by pressing on the OXO logo.
 - Insert the tip of the Cylinder into the hole on the side of the Mandoline body.
 - Snap the soft knob down in to place.

TO FOLD THE LEGS



- 4- To reinsert the Slicing Blade, hold it by its soft handle and slide it into the slot on the side of the Mandoline body until it snaps in place.
- 5- Fold the Legs beneath the body.

TO ATTACH THE FOOD HOLDER

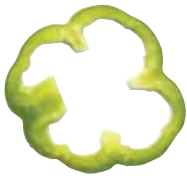


- 6- Snap the Food Holder on to the tabs on the underside of the Mandoline body.
- 7- Store your OXO GOOD GRIPS Mandoline Slicer in its box.

Replacement Blades and Food Holder available at www.oxo.com or by calling 800.545.4411

INSTRUCTIONS FOR SLICING

STRAIGHT SLICES



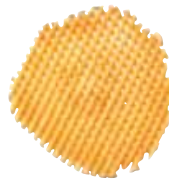
- 1- Insert the Slicing Blade into the slot in the side of the Mandoline body so that the straight side is visible.
- 2- Press in and turn the Julienne & Thickness Cylinder knob so that the julienne blades are not visible.
- 3- Continue to press and turn the Cylinder knob to adjust the desired slice thickness. Thickness Measurements can be read on the side of the Cylinder knob.
- 4- Place the fruit or vegetable crosswise or lengthwise into the Food Holder.
- 5- Use your palm to press on the soft top of the Food Holder while slicing. Slide the vegetable along the Runway. The motion should be quick and smooth. As the vegetable passes over the blade, a straight slice is made.

CRINKLE CUTS



- 1- Insert the Slicing Blade into the slot in the side of the Mandoline body so that the wavy side is visible.
- 2- Press in and turn the Julienne & Thickness Cylinder knob so that the julienne blades are not visible.
- 3- Continue to press and turn the Cylinder knob to adjust the desired slice thickness. Thickness Measurements can be read on the side of the Cylinder knob.
- 4- Place the fruit or vegetable crosswise or lengthwise into the Food Holder.
- 5- Use your palm to press on the soft top of the Food Holder while slicing. Slide the vegetable along the Runway. The motion should be quick and smooth. As the vegetable passes over the blade, a crinkle cut is made.

WAFFLE CUTS



- 1- Insert the Slicing Blade into the slot in the side of the Mandoline body so that the wavy side is visible.
- 2- Press in and turn the Julienne & Thickness Cylinder knob until you reach the Waffle Cut setting. (⌘)
- 3- Place the fruit or vegetable crosswise or lengthwise into the Food Holder.
- 4- Use your palm to press on the soft top of the Food Holder while slicing. Slide the vegetable along the Runway, over the blade. The motion should be quick and smooth.
- 5- Turn the Food Holder 90° and slide the vegetable over the blade again.
- 6- Continue to turn the Food Holder 90° between each successive slice to create waffle cuts.

JULIENNE STRIPS



- 1- Insert the Slicing Blade into the slot in the side of the Mandoline body so that the straight side is visible.
- 2- Press and turn the Julienne & Thickness Cylinder knob so that the julienne blades are visible. Select the row of blades set close together for 1/8" square (thin) strips. Select the row of blades set farther apart for 3/8" square (thick) strips.
- 3- Place the fruit or vegetable crosswise or lengthwise into the Food Holder.
- 4- Use your palm to press on the soft top of the Food Holder while slicing. Slide the vegetable along the Runway. The motion should be quick and smooth. As the vegetable passes through the julienne blades, julienne strips are made.



GOOD GRIPS®

Mandoline Slicer

INSTRUCTIONS FOR SLICING TOMATOES



Slice a firm tomato by slowly zig-zagging it across the straight blade.

For safety, always use the food holder.

Straight-bladed Mandolines are not recommended for slicing overripe tomatoes or other extremely soft fruits and vegetables.