

ELECTRIC MANDOLINE BLADE ASSEMBLY GUIDE



Cook's Essentials®

USING YOUR BLADE DISKS



INSERTING

Select Blade Disk and appropriate Blade Insert (see next page for Cutting Guide). Slide Blade Insert into Blade Disk. *There is no Insert required if using the Shredder Disk.



REMOVING

To remove, lift Blade Insert up and slide it off of the Disk.

CUTTING GUIDE

When handling Blades and Inserts, be very careful as their blades are sharp and can cause injury.



E1

Extra Thick Slice

Slice carrots, eggplant, oranges, melon, & beets. Make fruit salad.



E2

Shred

Shred chocolate, hard cheeses, ginger, garlic, & hot peppers.



E3-A E3

Cube

Use for potatoes, carrots, onions, sweet potatoes, & beets. Make breakfast hash and cube vegetables for soup.



E1A

E1

Julienne

Slice potatoes, sweet potatoes, carrots, celery, onion, & radish.



E1-B

E1

Fine Julienne

Make hash browns, coleslaw, coconut and carrot cakes, & zucchini bread.



E1-C

E1

Thin Slice

Make potato chips & salads. Slices potatoes, radishes, mushrooms, carrots, cucumbers, fennel, nuts, & celery.



E1-D

E1

Thick Slice

Make coleslaw, salads, & fruit tarts. Slice vegetables & firm fruits.

CLEANING YOUR BLADES & INSERTS

- Separate Blade Insert from Blade Disk. If using the Julienne / Slicer Disk, lift the Insert up and then slide it out. If using the Cube Disk, simply slide Insert out and remove any remaining food with the Cube Insert Cleaner.
- To avoid staining, wipe Blades / Inserts with a cloth dipped in cooking oil. Hand wash blades in warm, soapy water using included Brush accessory.
- Alternatively, Blades and Inserts can be washed on the top rack of the dishwasher on the lightest cycle only.

CAUTION: Handle Blades and Inserts with care as they are sharp and may cause injury. Always store Blade Inserts with Covers to prevent possible injury when removing from storage.