Cook's Essentials®

ELECTRIC **MANDOLINE**

QUICKSTART GUIDE

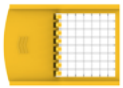
CUTTING GUIDE

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

E2

Shred

Shred chocolate, hard cheeses, radishes, carrots, turnips, and more.

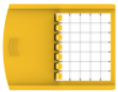


E3-A

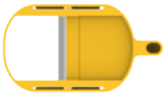
E3

Cube

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



E3-B

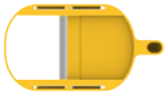


E3

Large Cube

Cube potatoes, carrots, onions, sweet potatoes, and beets. Perfect for soups, stews, broth, and stir fry.

E3-C



E3

Wavy

Prep potatoes and other softer veggies for soups, crinkle fries, and fun salads.

E1

Extra Thick Slice

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

E1A

E1

Julienne

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

E1-C

E1

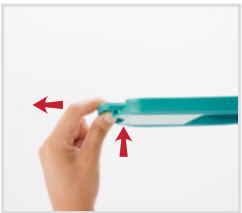
Thin Slice

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

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. For detailed instruction, refer to pg.10 of the Instruction Manual.



REMOVING

To remove Blade Insert, lift Insert up and slide it off of the Disk. For the Cube / Large Cube / Wavy Disks, simply slide the Insert out of the Disk.

BLADE AND CONTAINER ASSEMBLY

Make sure to place the Processing Base on motor unit before placing the blade on base. When placing Blade onto Processing Base, ensuring that the tab under the Blade is inserted into notch in the Motor Base.

NOTE: *This notch will be in a different place each time you stop the Mandoline. Pay careful attention to make sure that the tab is inserted into the notch and not in front of or behind the notch.*

When placing the Container under the Motor Base, making sure to align the sides of the Container with the slots under the Motor Base. Insert the Container until the red arrow on the Container lines up with the red arrow on the underside of the Motor Base.

NOTE: There is a micro-switch under the Mandoline that will not be activated if the Container is not inserted properly.

SAFELY REMOVING THE LID

Blades are very sharp and may cause injury. Be extremely careful while assembling, disassembling, and cleaning the Electric Mandoline.

TO SAFELY REMOVE LID:

Hold Processing Chute with one hand and place the other hand on the back of the Lid and Motor Base (near the Power Button).

Using the hand holding the Processing Chute, slide the Lid towards the back until it is released from notches on Motor Base. Use the other hand to ensure that the Lid does not slip too far backwards.

Lift Lid by the Processing Chute.

SAFELY REMOVING THE LID

DO NOT hold the Lid by the side opposite the Power Button while removing the Lid as this may cause hands to come into contact with Blade.

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 / Large Cube / Wavy 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.

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