



# GOOD GRIPS®

Chef's 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.



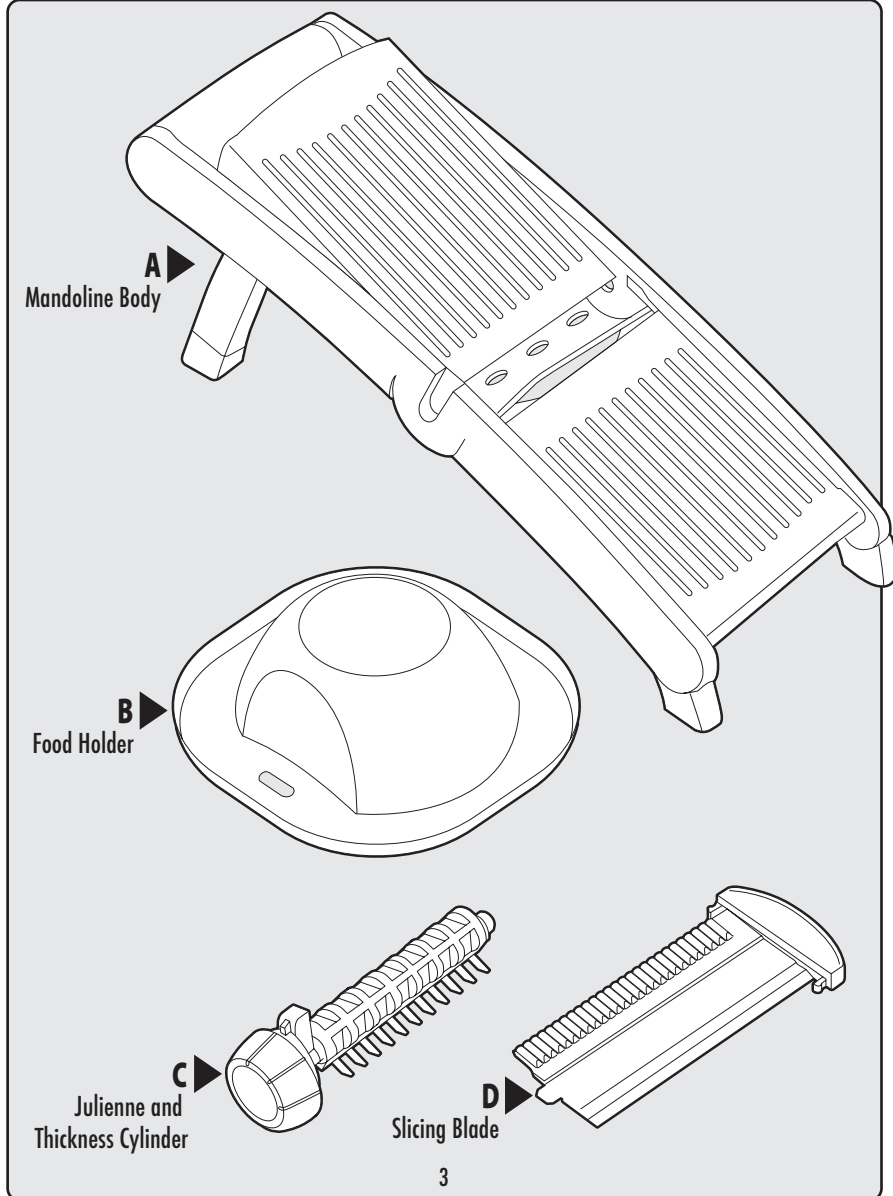
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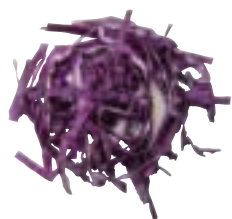
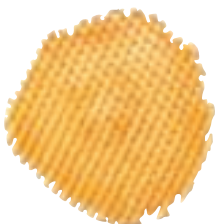
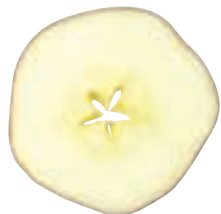
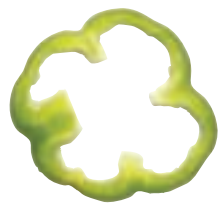


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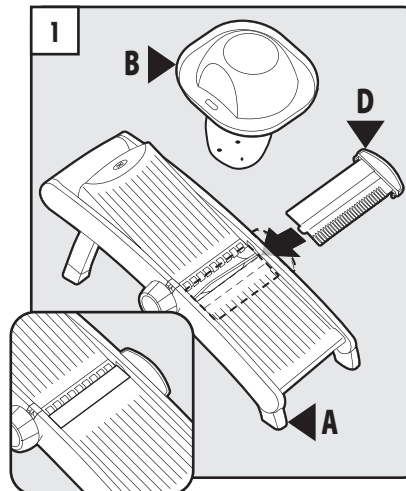
## WHAT'S INCLUDED



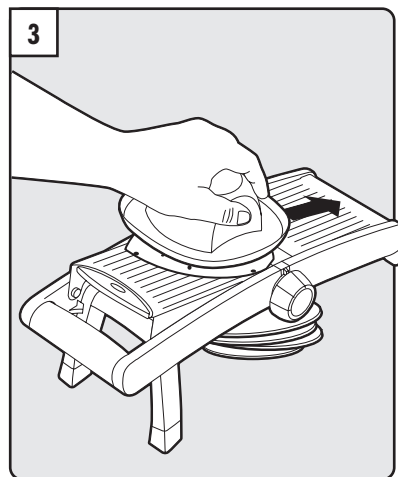
## QUICK START GUIDE TO SLICING



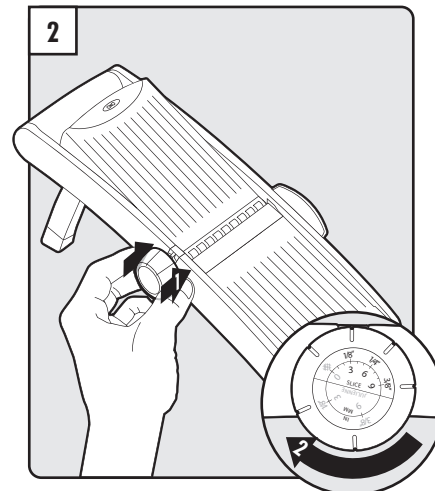
### STRAIGHT CUTTING



Load slicing blade (D) into mandoline body (A) so that the straight side is visible. Blade should snap into place. Load food into food holder (B).

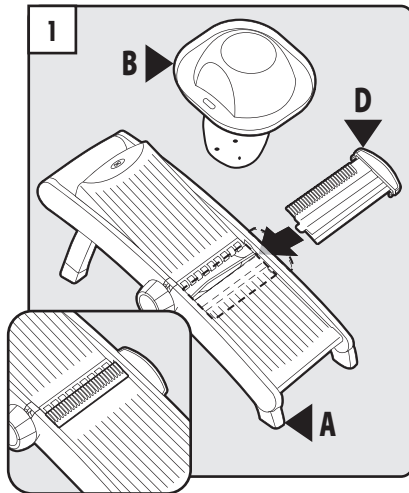


Using food holder (B), run food over blade to make slices.

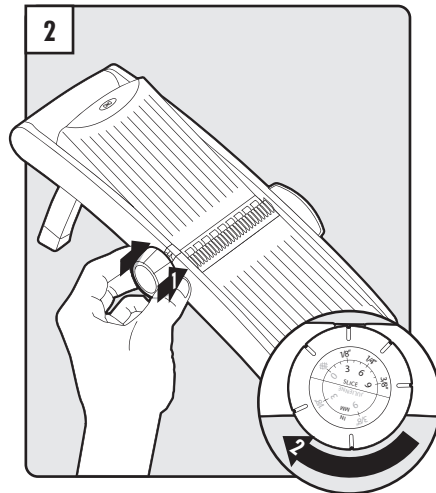


Press in and turn the julienne and thickness cylinder (C) knob so that julienne blades are not visible. Continue to press and turn the cylinder knob to adjust the desired slice thickness.

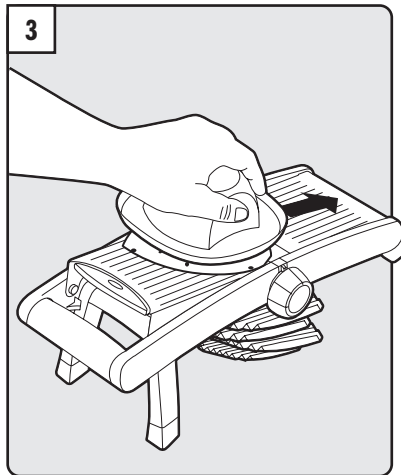
## CRINKLE CUTTING



Load slicing blade (D) into mandoline body (A) so that the wavy side is visible. Blade should snap into place. Load food into food holder (B).

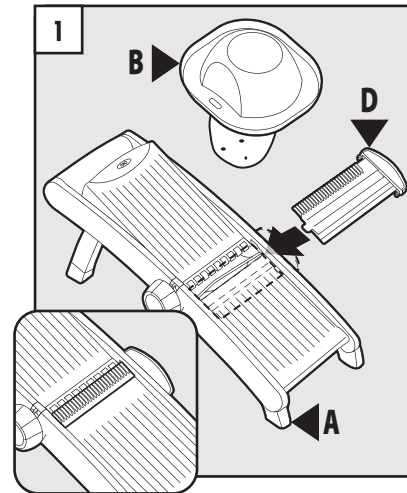


Press in and turn the julienne and thickness cylinder (C) knob so that the julienne blades are not visible. Continue to press and turn the cylinder knob to adjust the desired slice thickness.

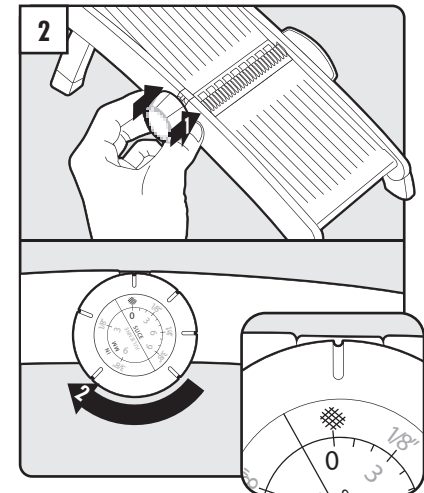


Using food holder (B), run food over blade to make crinkled slices.

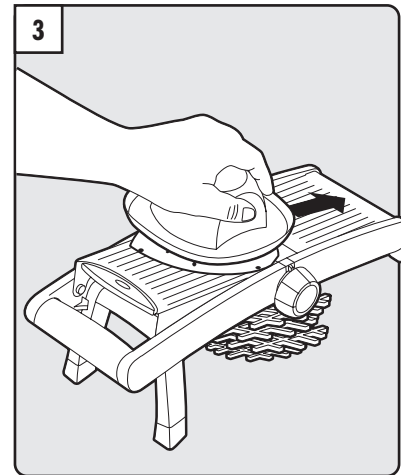
## WAFFLE CUTTING



Load slicing blade (D) into mandoline body (A) so that the wavy side is visible. Blade should snap into place. Load food into food holder (B).



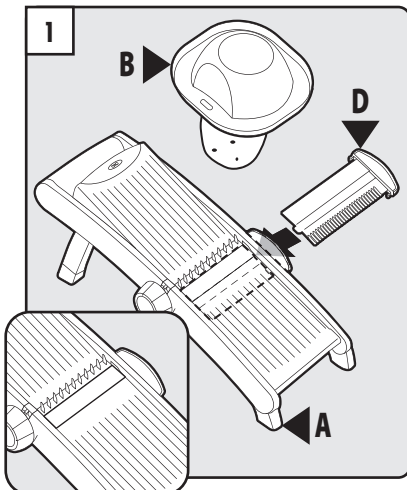
Press in and turn the julienne and thickness cylinder (C) knob so that the julienne blades are not visible. Continue to press and turn the cylinder knob until you reach the waffle cut setting.



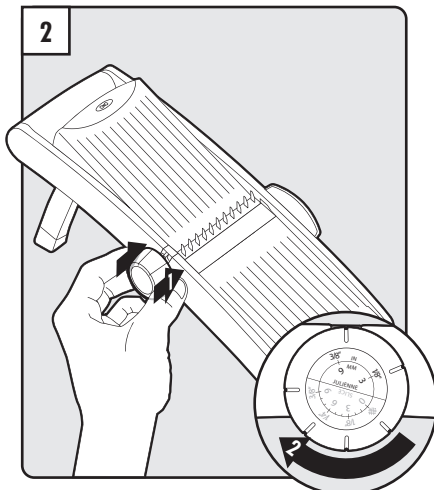
Using food holder (B), run food over blade. Turn the food holder 90° and run food over the blade again. Continue to turn the food holder 90° between each successive slice to create waffle cuts.



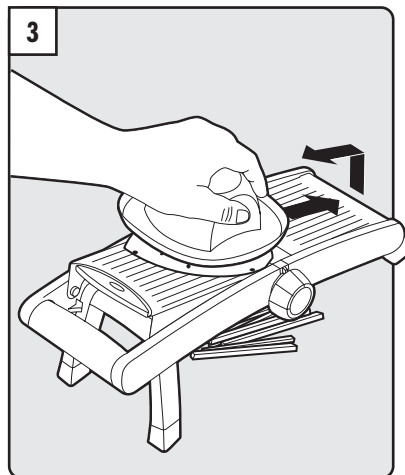
## JULIENNING OR FRENCH FRYING



Load slicing blade (D) into mandoline body (A) so that the straight side is visible. Blade should snap into place. Load food into food holder (B).

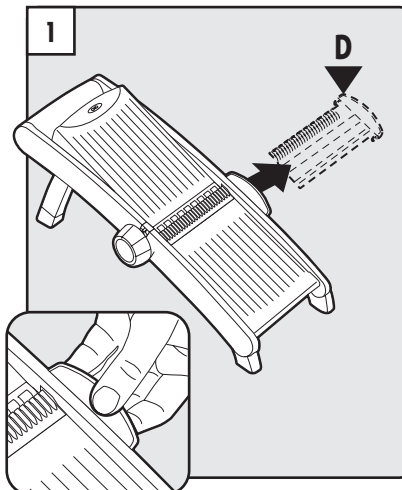


Press in and turn the julienne and thickness cylinder (C) knob so that the julienne blades are visible. Select the row of blades set close together for  $\frac{1}{8}$ " square (thin) julienne strips. Select the row of blades set farther apart for  $\frac{3}{8}$ " square (thick) French fries.

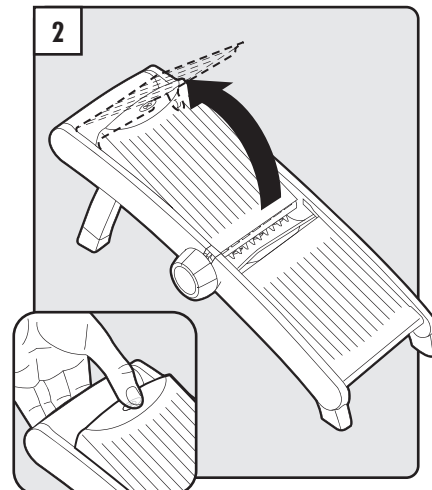


Using food holder (B), run food over blades to make julienne strips. Lift on backstroke.

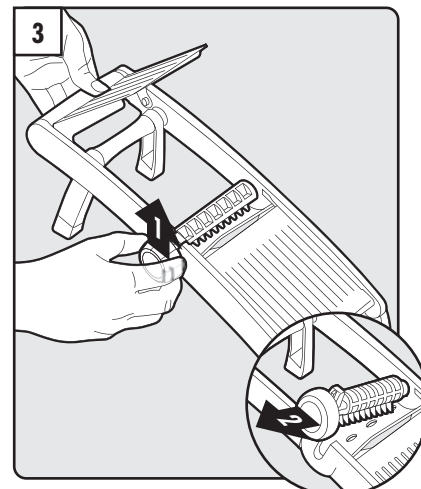
## DISASSEMBLY & CLEANING



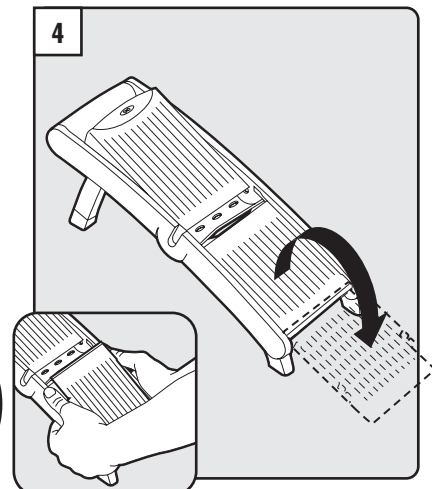
Grasp the slicing blade (D) by the soft handle and slide blade out of the mandoline body.



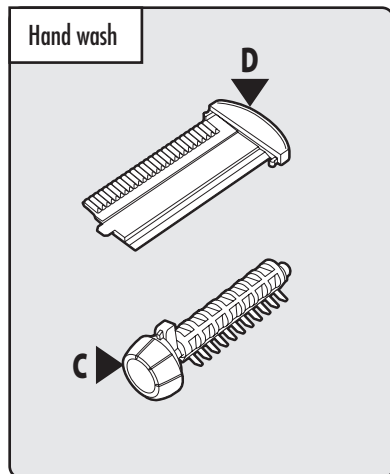
Use one hand to press on the OXO logo on the top runway to flip up the runway.



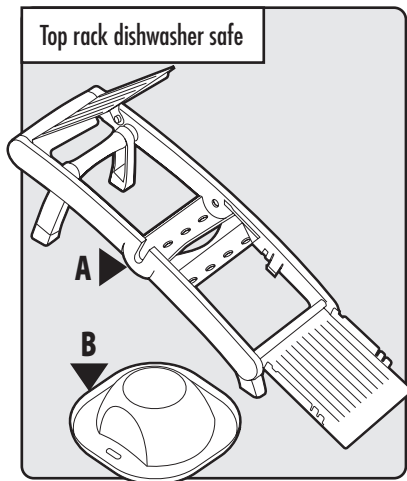
While holding the top runway up, lift the julienne and thickness cylinder (C) by the soft knob to remove it from the mandoline.



Flip up the bottom runway by pushing up on the runway from beneath the mandoline.

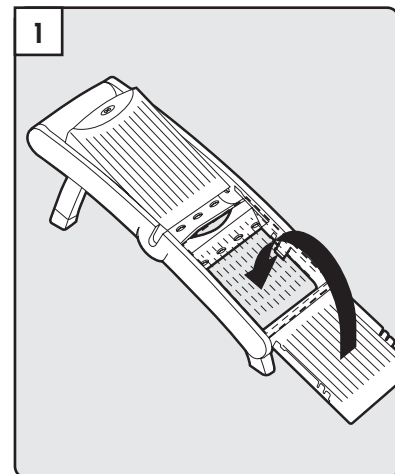


Hand wash slicing blade (D) and julienne and thickness cylinder (C).

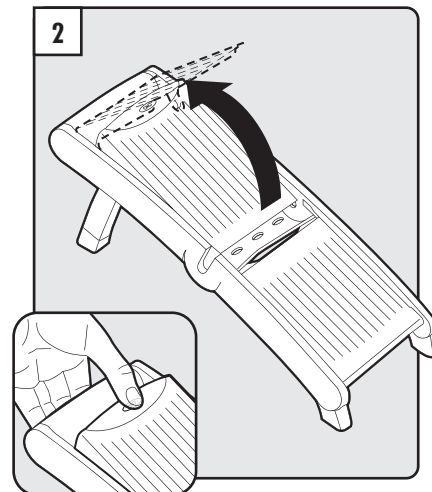


Wash mandoline body (A) and food holder (B) in top rack of dishwasher.

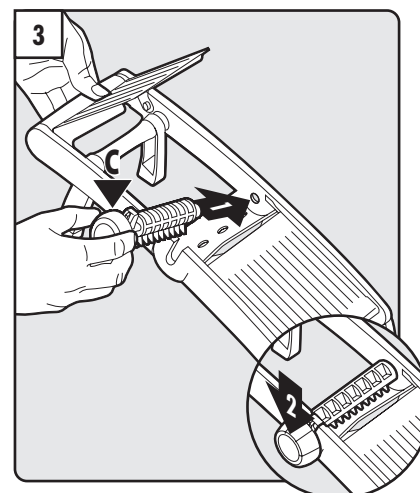
## REASSEMBLY & STORAGE



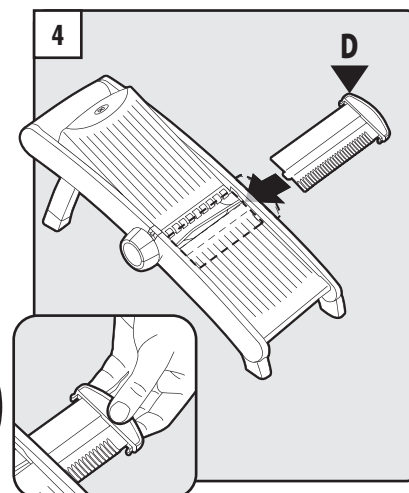
Snap bottom runway back into place.



Use one hand to press on the OXO logo on the top runway to flip up the runway.

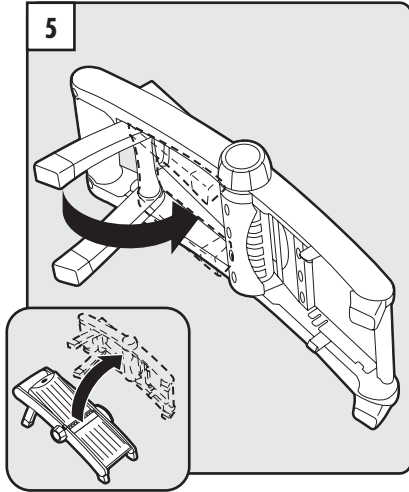


While holding the top runway up, hold the julienne and thickness cylinder (C) by the soft knob with the thickness indicator pointing upward. Insert tip of the cylinder into the hole on the side of the mandoline. Snap the soft knob down into place.

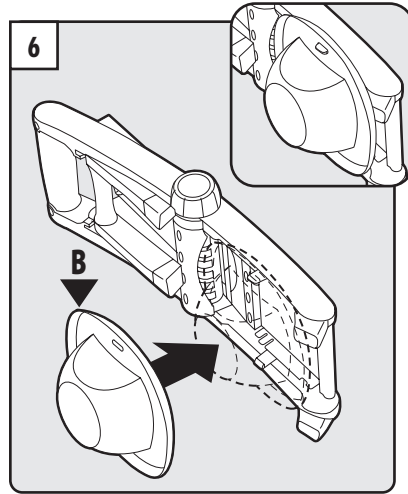


Grasp the slicing blade (D) by the soft handle and slide the blade into the mandoline until it snaps into place.





Turn the mandoline on its side and fold legs beneath the body.



Snap the food holder (B) onto the tabs on the underside of the mandoline.