

For foods that do not fit within the Food Pusher cavity:

1. Precut the food so you remove all stems and rough areas and it has a flat surface. For large round foods, cutting the food in half is recommended so that there is a stable flat surface of food on the cutting surface.
2. Ensure the length of the food is precut so that it is no longer than the blade cartridge on the cutting surface: approximately 5 inches.
3. Ensure the gripping teeth of the Food Pusher have engaged the food. With your palm over the logo and your fingers touching the soft area of the Food Pusher, place it at the starting position (on top of the cutting surface, centered behind the blade) to begin slicing.

Preparing to Slice

1. Always use the Food Pusher when using the mandoline. See the “Food Pusher” section.
2. Ensure the blade cover and food pusher have been removed from the mandoline. See the “Disassembly” section.
3. Ensure the mandoline is on a level surface and the folding leg is in the fully open position.
4. Ensure the desired blade cartridge is inserted into the mandoline. See the “Inserting and Replacing the Blade Cartridges into the Mandoline” section.
5. Turn the adjustable thickness dial to the desired thickness.
6. Place the Food Pusher with food in the starting position to begin slicing. See the “Food Pusher” section for the correct procedure on slicing small and large foods (See Fig. 12).



7. With one hand on the handle and the other hand on the Food Pusher, slide the Food Pusher down the main cutting surface, ensuring the food completely passes across the main blade and back to the starting position. For harder foods like carrots and potatoes, press down firmly and swiftly on the food pusher when slicing (See Fig. 13).
8. To ensure all the food is removed from inside the Food Pusher, use your palm to apply light pressure to the plunger of the Food Pusher.



CARE AND CLEANING

Cleaning

1. The julienne storage case and the blade cover must be washed by hand. All other components of the mandoline are dishwasher safe (top rack only).
2. To clean the julienne blades manually, use a long bristle brush; only move the bristle brush in the direction of the blades.

STORAGE

1. Clean and wash the mandoline and accessories before storing. See the “Cleaning” section.
2. Ensure the julienne blade cartridge has been removed from the mandoline. See the “Inserting and Replacing the Blade Cartridges into the Mandoline” section.
3. Turn the adjustable thickness dial to zero and insert the slicing blade cartridge into the mandoline. See “Inserting and Replacing the Blade Cartridges into the Mandoline” section.
4. Place the blade cover onto the cutting surface by holding the tabs and snapping the blade cover onto the cutting surface of the mandoline.
5. Store the folding leg into the fully closed position.
6. To store the food pusher: Turn the mandoline upside down, pull up on the wire holder, then place it under the mandoline so that it is captured when you release the wire holder.
7. To store the julienne blade cartridge: Hold the closed end of the julienne storage case, clip side up, with one hand. Hold the cartridge lip with the other hand, blades facing up, and place the julienne blade cartridge into the julienne storage case.
8. To store the julienne storage case, with mandoline upside down, hold the open end of the julienne storage case with one hand, clip side down, with your other hand holding the folding leg, slide the julienne storage case onto the clip holder underneath the mandoline.
9. Ensure the adjustable thickness dial is set to zero when storing the mandoline.
10. Store right side up in a cool dry place.



KitchenAid®

MANDOLINE SLICER

INSTRUCTIONS



PLEASE READ MANDOLINE INSTRUCTIONS
THOROUGHLY AND COMPLETELY
BEFORE USING THE MANDOLINE

MANDOLINE COMPONENTS



FOOD PUSHER FEATURES

- 1** Gripping Teeth
- 2** Plunger
- 3** Soft Area
- 4** Cavity
- 5** Spikes
- 6** Finger Guard



MANDOLINE POSITIONS



BEFORE FIRST USE

Before using your mandoline for the first time, wash all components as described in the "Care and Cleaning" section.

Disassembly

Removing Food Pusher

To remove the food pusher turn the mandoline upside down. Pull up on the wire holder for the food pusher, then remove it from underneath the mandoline (See Fig. 1).



Removing Julienne Storage Case

With one hand holding the folding leg, use your other hand to remove the julienne storage case by gripping the case from the open end and pulling away from the mandoline (See Fig. 2).



Removing Julienne Blade Cartridge from Storage Case

1. To remove the julienne blade cartridge, hold the closed end of the julienne storage case and slide out the julienne blade cartridge (See Fig. 3).



2. With the mandoline right side up, remove the blade cover from the cutting surface by gently pushing the tabs toward the center of the mandoline and lifting the blade cover (See Fig. 4).



Removing Slicing Blade from Mandoline

To remove the slicing blade cartridge from the mandoline:

- Use two fingers to press the button on the top of the blade cartridge (See Fig. 5).
- Place your other hand underneath the mandoline handle and secure your fingers under the cartridge lip. Your fingers should be securing the blade cartridge and not the mandoline body) (See Fig. 6).
- Pull and lift the blade cartridge to release it from the mandoline (See Fig. 7).



USING YOUR MANDOLINE

Adjustable Thickness Dial

- The dial is located on the side of the mandoline. It controls the thickness of the sliced food and ranges from zero to 5/16".
- Turn the dial clockwise to increase thickness and counterclockwise to decrease thickness. The adjustable thickness dial will click into place when a notch on the dial lines up with the notch on the mandoline.



Inserting and Replacing the Blade Cartridges into the Mandoline

Slicing Blade

1. Place the mandoline on a level surface. The folding leg should be in the fully open position.
2. Ensure the julienne blade cartridge has been removed.
3. Set the adjustable thickness dial to zero by fully turning it counterclockwise (See Fig. 8).
4. To insert the blade cartridge:



- Place the blade cartridge onto the mandoline body.
- Place thumb directly below the button and gently press down on the cartridge. Place your three middle fingers on the back edge of the cartridge and gently press forward until you hear the blade cartridge click into place (See Fig. 9).

Julienne Blade Cartridge

1. Follow same instructions of Slicing Blade Cartridge.
2. Ensure the dial is set to 3/16"

Food Pusher

- Always use the food pusher when using the mandoline.
- To reveal the spikes, hold the food pusher by the finger guards and turn it upside down; the plunger will eject.



For foods that fit within the food pusher cavity:

1. Cut off all stems and rough areas from the ends of the food. Pre-cut the food to a height of approximately 3 to 4 inches so it has a flat side.
2. Pick up the food pusher with both hands along the top of the finger guard. Press the food pusher over the food ensuring at least one of the four spikes pierces the food (See Fig. 10).
3. Firmly press down on the food until it can go no further into the cavity securing it onto the food pusher. The plunger will eject (See Fig. 11).
4. With your palm over the logo and your fingers touching the soft area of the food pusher, place it at the starting position (on the cutting surface, behind the blade) to begin slicing.

