recipes inside!



#DSM100

SAFESLICE™ MANDOLINE

Instruction Manual | Recipe Guide



SAFESLICE™ **MANDOLINE**

Important Safeguards 4-5

Parts & Features 6-9

Before First Use 10

Setting Up Your SafeSlice™ Mandoline 12-13

Guide to Cuts & Slices 14-15

Slicing 16

Matchstick 18-19

Julienne 20-21

Dice 22-23

Cleaning & Maintenance 24

Troubleshooting 25

Recipes 27-37

Customer Support 38

Warranty 39

the dash team!

IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

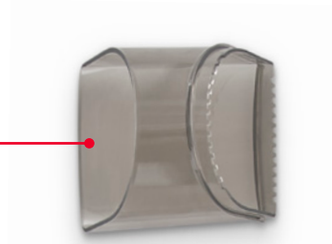
When using the SafeSlice™ Mandoline, basic safety precautions should be followed, including:

- Read all instructions.
- Remove all bags and packaging from the Mandoline before use.
- Make sure the Mandoline is cleaned thoroughly before using.
- Never leave the Mandoline unattended when in use.
- Do not use the Mandoline for other than its intended use. For household use only. Do not use outdoors.
- Close supervision is necessary when any Mandoline is used by or near children.
- Never touch moving parts.
- This Mandoline uses sharp blades. Exercise extreme caution when using and cleaning the Mandoline to avoid personal injury.
- Never touch the blades while in use.
- Never add ingredients while the Mandoline is operating.
- Never use hot ingredients.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 6AM-6PM PT Monday-Friday or by email at support@bydash.com.
- Do not place the Mandoline on or near a hot gas burner, hot electric burner, or in a heated oven.
- This Mandoline is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they are provided with supervision and instruction concerning use of the Mandoline by a person responsible for their safety.
- StoreBound shall not accept liability for damages caused by improper use of the Mandoline.
- Improper use of the Mandoline can result in property damage or personal injury.

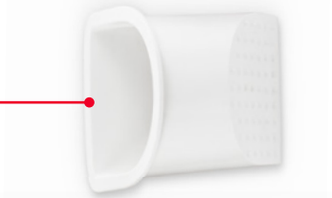
GARANTIES IMPORTANTES: VEUILLEZ LIRE ATTENTIVEMENT CE MANUEL AVANT D'UTILISER L'APPAREIL.

Lors de l'utilisation la Mandoline, des précautions élémentaires de sécurité doivent être respectées, notamment:

- Lisez toutes les instructions.
- Retirez tous les sacs et emballages de la mandoline avant utilisation.
- Assurez-vous que la mandoline est soigneusement nettoyée avant de l'utiliser.
- Ne laissez jamais la mandoline sans surveillance lorsqu'elle est utilisée.
- N'utilisez pas la mandoline à d'autres fins que celles pour lesquelles elle a été conçue. Pour usage domestique uniquement. Ne l'utilisez pas à l'extérieur.
- Une surveillance étroite est nécessaire lorsqu'une mandoline est utilisée par ou à proximité d'enfants.
- Ne touchez jamais les pièces mobiles.
- Cette mandoline utilise des lames tranchantes. Soyez extrêmement prudent lors de l'utilisation et du nettoyage de la mandoline pour éviter les blessures.
- Ne touchez jamais les lames pendant l'utilisation.
- N'ajoutez jamais d'ingrédients pendant que la mandoline fonctionne.
- N'utilisez jamais d'ingrédients chauds.
- Pour l'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 à partir de 6h-18h PT du lundi au vendredi ou par e-mail à support@bydash.com.
- Ne placez pas la Mandoline sur ou à proximité d'un brûleur à gaz chaud, d'un brûleur électrique chaud ou dans un four chauffé.
- Cette mandoline n'est pas destinée à être utilisée par des personnes (y compris des enfants) ayant des capacités physiques, sensorielles ou mentales réduites, ou un manque d'expérience et de connaissances, à moins qu'elles ne reçoivent une supervision et des instructions concernant l'utilisation de la mandoline par une personne responsable de leur sécurité.
- StoreBound décline toute responsabilité pour les dommages causés par une mauvaise utilisation de la mandoline.
- Une mauvaise utilisation de la mandoline peut entraîner des dommages matériels ou des blessures corporelles.



Ingredient Chute



Ingredient Pusher



Ingredient Container



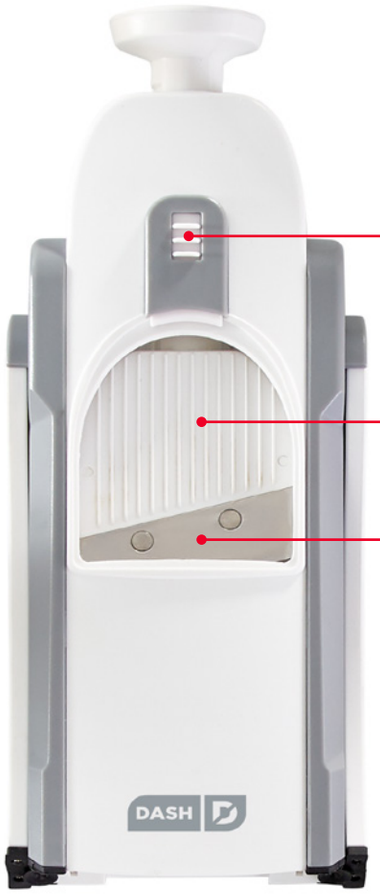
Cleaning Brush

PARTS & FEATURES



Main Stand

NOTE: Make sure the Main Stand is pulled all the way out or the Ingredient Container will not sit properly. Both sides of the stand should click securely into place.



Handle

Chute Release

Blade Runway

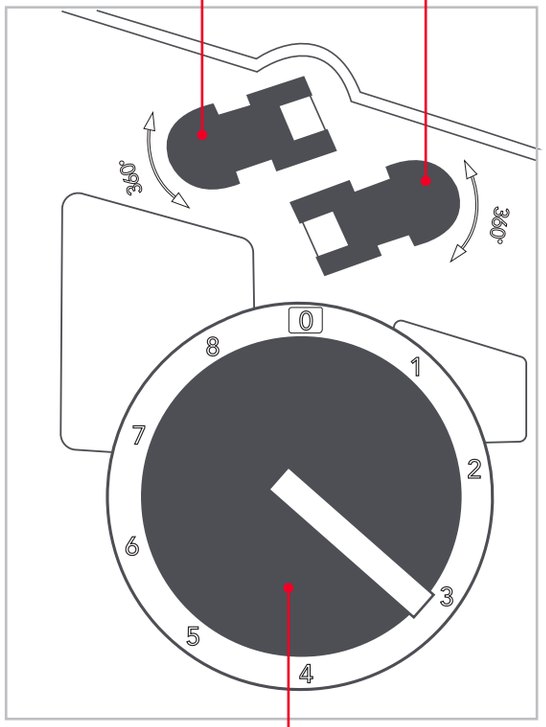
Blade

Non-Skid
Suction Feet



THICKNESS ADJUSTMENT

The Thickness Adjuster ranges from 0-8 millimeters and makes thick/thin slices, julienne, matchstick and dice cuts.



Thickness Adjuster

THICKNESS CHART	
0	<1mm
1	1mm
2	2mm
3	3mm (⅛")
4	4mm
5	5mm
6	6mm (¼")
7	7mm
8	8mm

PARTS & FEATURES

BEFORE FIRST USE





1 Before using your SafeSlice™ Mandoline, make sure the Main Stand is pulled all the way out or the Ingredient Container will not sit properly **(photo A)**.

2 Both sides of the stand should click securely into place **(photo B)**.



Always place your Mandoline on a stable, flat surface. The Non-Skid Suction Feet will be most stable on a flat kitchen surface.

NOTE: Some larger ingredients like sweet potatoes may require that you slice them in half before placing in the Ingredient Chute.



1 Insert the Ingredient Chute by first pressing upward on the three little white bars that represent the tab that lifts the Chute Release **(photo A)**.



2 With the Chute Release lifted, you can insert the Ingredient Chute with the rounded end closest to the Chute Release. Always insert the Ingredient Chute by first aligning the lower flat end closest to the Blade **(photo B)**.

SETTING UP YOUR SAFESLICE™ MANDOLINE



3 Rest the Ingredient Container beneath your Mandoline so that the lip fits securely on the lower bar of the Main Stand **(photo C)**.



4 Your Mandoline Handle may be in the locked position. To unlock the Handle before using, simply twist the Handle clockwise and it will release. Be careful as the Handle is spring loaded and will release quickly! **(photo D)**

THIN & THICK SLICES

The Thickness Adjuster ranges from 0-8 millimeters. Slice fruits and vegetables for chopped salads, vegetarian lasagnas, and more delicious recipes. Use the Thickness Adjuster on your Mandoline to set how thick or thin you would like your slices.



Thin: 1-6mm



Thick: 6-8mm

MATCHSTICK

Your SafeSlice™ Mandoline is excellent for making homemade french fries or sweet potato fries. Use the Thickness Adjuster on your Mandoline to set how thick or thin you would like your fries. Typical sizes for fries are as follows:



Shoestring: 3mm or 1/8" square



Classic: 6mm or ¼" square

GUIDE TO CUTS & SLICES

JULIENNE

The julienne cut involves cutting your ingredient into long thin strips, similar to matchsticks. Common foods that are julienned include carrots and zucchini.



Thin: 1-2mm



Thick: 3mm

DICE

Dicing vegetables involves cutting your ingredient into small blocks or "dice". Dicing allows for better flavor and texture when you're cooking. A small dice is usually about ¼" cube.

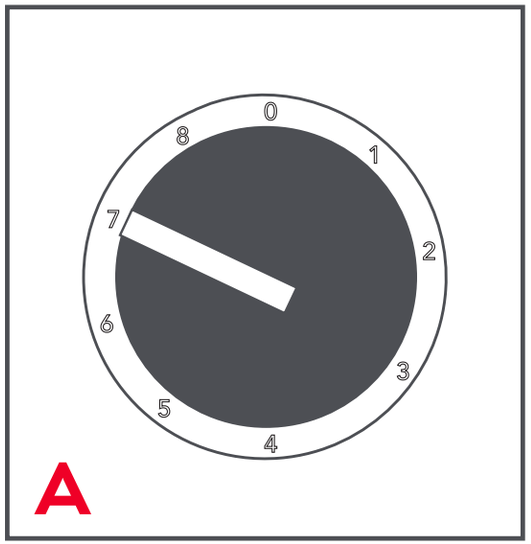


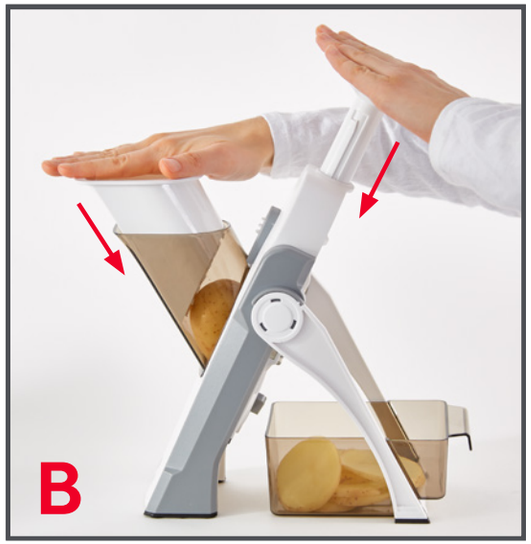
Small: 6mm



Larger: 7-8mm

SLICING

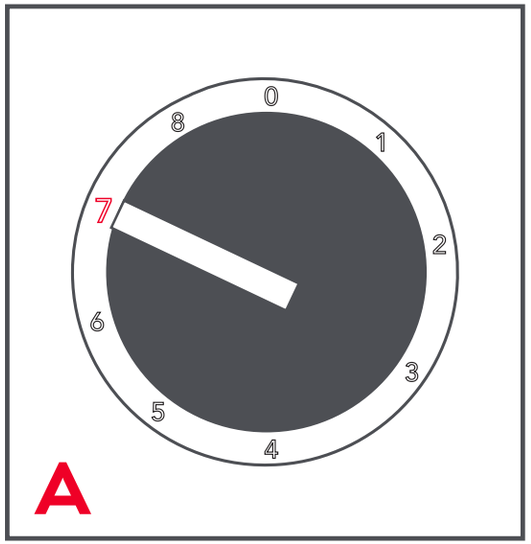




1 Start by setting up your SafeSlice™ Mandoline according to the instructions on pages 10 to 13.
Set your Thickness Adjuster for your preferred slice size. **Higher numbers correspond to thicker slices.**

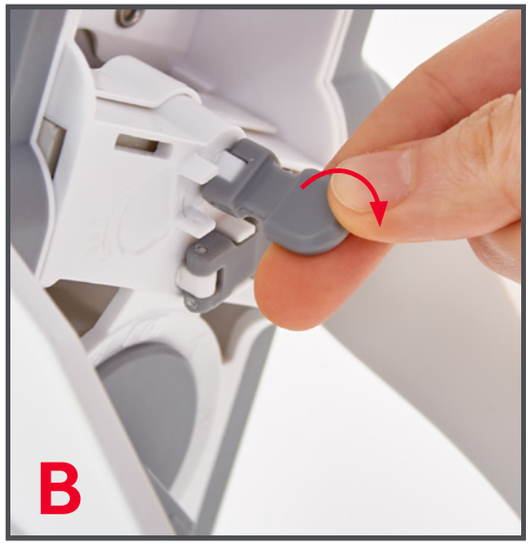
Place your chosen ingredient in the Ingredient Chute and use the Ingredient Pusher to push your ingredient against the Blade. Push down on the Handle to slice and then release **(photo A)**.

2 Continue to use the Ingredient Pusher to guide your ingredient against the Blade while you press and release the Handle to slice. Repeat until your ingredients are sliced to your liking **(photo B)**.

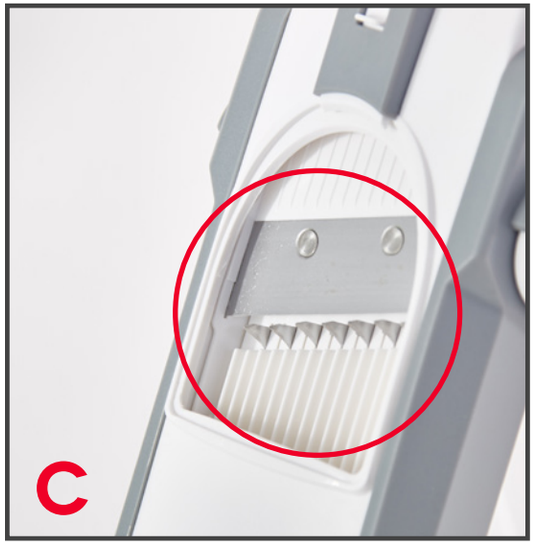


1 Start by setting up your SafeSlice™ Mandoline according to the instructions on pages 10 to 13.

Set your Thickness Adjuster to 7 **(photo A)**.

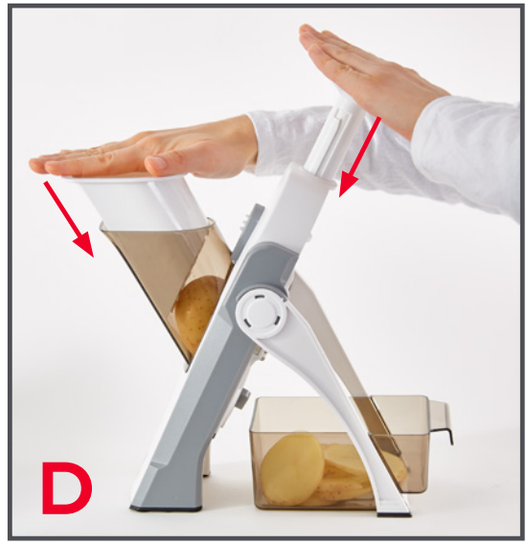


2 Unsnap Knob 1 (the Knob may stick) and rotate the Knob a full 360°. Snap the Knob back into place **(photo B)**.



3 You should see a full set of blade "teeth" come into place at the top of the Blade Runway **(photo C)**.

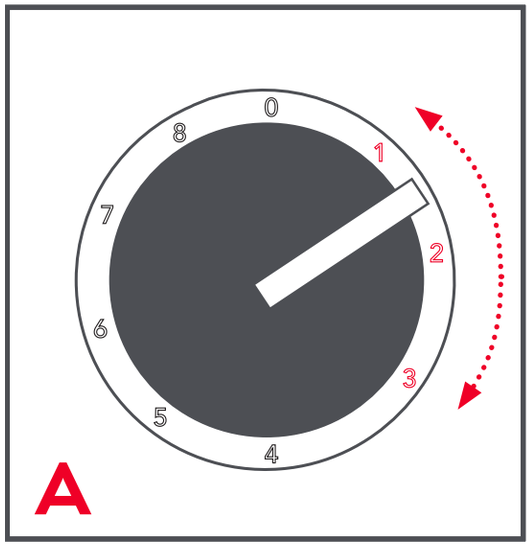
NOTE: Make sure to always insert the Ingredient Chute before use.



4 Place your chosen ingredient in the Ingredient Chute and use the Ingredient Pusher to push your ingredient against the Blade. Push down on the Handle to slice and then release **(photo D)**.

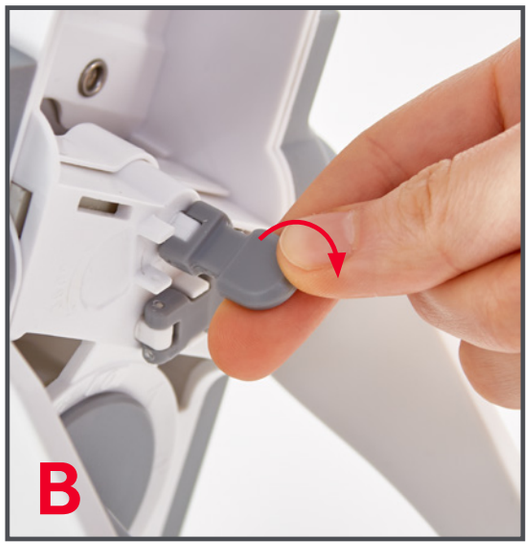
Continue to use the Ingredient Pusher to guide your ingredient against the Blade while you press and release the Handle to slice. Repeat until your ingredients are cut to your liking.

JULIENNE

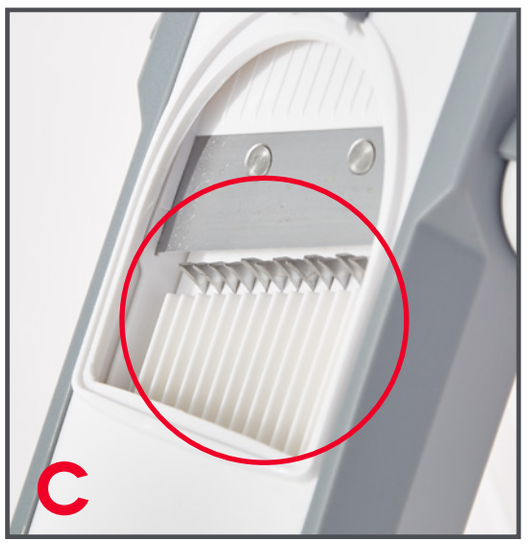


1 Start by setting up your SafeSlice™ Mandoline according to the instructions on pages 10-13.

Set Thickness Adjuster to from 1-3 mm **(photo A)**.



2 Unsnap Knob 1 (the Knob may stick) and rotate the Knob a full 360° **(photo B)**.



3 Snap the Knob back into place. You should see a full set of blade "teeth" come into place at the top of the Blade Runway **(photo C)**. Unsnap Knob 2 and rotate the Knob a full 360°.

Snap the second Knob back into place. You should see SECOND set of blade "teeth" come into place at the top of the Blade Runway.

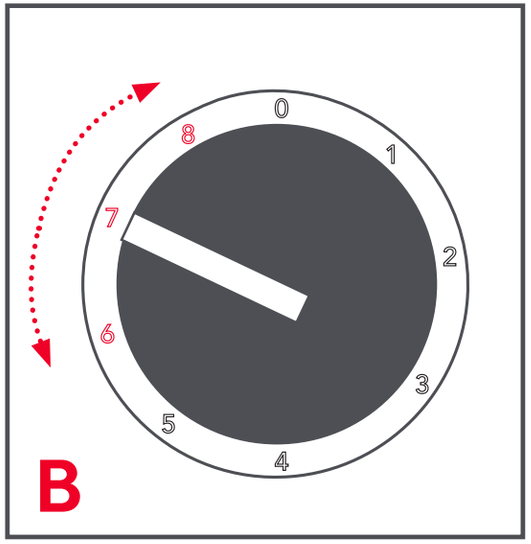


4 Place your chosen ingredient in the Ingredient Chute and use the Ingredient Pusher to push your ingredient against the Blade. Push down on the Handle to slice and then release **(photo D)**.

Continue to use the Ingredient Pusher to guide your ingredient against the Blade while you press and release the Handle to slice. Repeat until your ingredients are cut to your liking.

DICE









1 Start by cutting flat slices according to the instructions for Slicing (page 16) **(photo A)**.

2 Set Thickness Adjuster from 6-8 mm **(photo B)**.

3 Unsnap and rotate one or both Knobs so that the blades emerge, depending on the desired thickness of your dice.

Place the medallion slices into the Ingredient Chute vertically. Use the Ingredient Pusher to push your slices against the Blade **(photo C)**.

4 Push down on the Handle to dice and then release **(photo D)**.

Repeat until your ingredients are diced to your liking.

CLEANING & MAINTENANCE

Your SafeSlice™ Mandoline is top-rack dishwasher safe.

To clean the Blade of your Mandoline, use the included Cleaning Brush to dislodge pieces of food. Use extreme caution when using the Cleaning Brush.

Always use the Cleaning Brush when you clean the appliance. Never put your fingers near the Blade.

Colorful, juicy foods like beets may cause staining on the appliance. To clean, wipe down gently with cooking oil to remove the stain.

Softer fruits and vegetables may not slice evenly and/or get stuck on the blades, making the Mandoline difficult to clean. Use harder vegetables for more consistent slicing.

WARNING: NEVER insert your fingers in or near the Blade to dislodge food.



Cleaning Brush



Wipe with oil to remove stains!

TROUBLESHOOTING

ISSUE	SOLUTION
My Mandoline isn't properly slicing my vegetables.	• Ensure that you have properly turned the Knob 360° so that the blade teeth are entirely exposed. • Ensure that the Main Stand of your Mandoline is pushed all the way out. You will feel the Main Stand "click" into place.
My Mandoline keeps bumping against the Ingredient Container when I try to slice.	• Ensure that the Main Stand of your Mandoline is pushed all the way out. You will feel the Main Stand "click" into place.
My slices are falling off the back of the Mandoline and onto the table.	• Use a cutting board beneath the Mandoline. Release the handle slowly when chopping.
The Ingredient Container does not fit beneath the Mandoline.	• Make sure the legs of the Mandoline are fully extended.



RECIPE GUIDE

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POTATO **GRATIN**

Ingredients:

1 cup heavy cream
1 cup milk
3 lbs Yukon Gold potatoes
¼ lb Gruyère cheese grated
¼ lb Parmigiano-Reggiano cheese, grated
2 cloves garlic pressed or minced
10 sprigs fresh thyme, leaves separated
2 tsp salt
black pepper

Directions:

1. Preheat the oven to 400°F. In a large bowl, combine the heavy cream and milk.
2. Using your Mandoline, slice the potatoes very thinly. As you finish slicing each potato, place it into the cream/milk mixture. When the potatoes are all sliced, add the Gruyère and Parmigiano-Reggiano cheeses to the bowl, along with the garlic, the thyme leaves, salt, and a few cracks of black pepper. Toss well.
3. Pour the potatoes and cream into a baking dish, then cover the dish tightly with aluminum foil. Place the baking dish on a sheet pan, then bake for 1 hour.
4. Remove the foil and bake for 30 minutes more, until the potatoes are tender, bubbling, and golden brown on top.





APPLE **TART**

Ingredients:

Pastry

2 cups all-purpose flour

½ tsp kosher salt

1 tbsp sugar

12 tbsp cold, unsalted butter, diced (do not use your Mandoline for this part)

½ cup ice water

Apples

4 granny smith apples

½ cup sugar

3 tbsp (½ stick) cold unsalted butter, small diced

½ cup apricot jelly

2 tbsp water

Directions:

1. For the pastry, place the flour, salt, and sugar in the bowl of a food processor fitted with the steel blade. Pulse for a few seconds to combine. Add the butter and pulse 10 to 12 times, until the butter is in small bits. With the motor running, pour the ice water down the feed tube and pulse just until the dough starts to come together. Dump onto a floured board and knead quickly into a ball. Wrap in plastic and refrigerate for at least 1 hour.
2. Preheat the oven to 400°F. Line a sheet pan with parchment paper. Roll the dough slightly larger than 10x14". Using a ruler and a small knife, trim the edges. Place the dough on the prepared sheet pan and refrigerate while you prepare the apples. Peel the apples and cut them in half through the stem. Remove the stems and cores. Slice the apples thinly using your Mandoline. Place overlapping slices of apples down the middle of the tart and continue making rows on both sides of the first row until the pastry is covered with apple slices.
3. Sprinkle with the ½ cup of sugar and dot with the butter. Bake for 45 minutes to 1 hour, until the pastry is browned and the edges of the apples start to brown. Rotate the pan once during cooking. If the pastry puffs up in one area, cut a little slit with a knife to let the air out. When the tart's done, heat the apricot jelly together with the water and brush the apples and the pastry completely with the jelly mixture. Allow to cool and serve warm or at room temperature.



ASIAN **SLAW**

Ingredients:

Slaw

2 cups thinly sliced red cabbage

1 red bell pepper, julienned

1 cup carrots, julienned

1 bunch green onions, diced small

½ cup cilantro, chopped

Dressing

6 tbsp rice wine vinegar

3 tbsp vegetable oil

1 tbsp sesame oil

5 tbsp creamy peanut butter

3 tbsp soy sauce

3 tbsp brown sugar

2 tbsp fresh ginger root, peeled and minced

3-4 garlic cloves, minced

Directions:

1. In a medium bowl, whisk together the rice vinegar, oils, peanut butter, soy sauce, brown sugar, ginger, and garlic.
2. In a large bowl, combine the coleslaw mix, red cabbage, red bell pepper, carrots, green onions, and cilantro. Toss with the dressing just before serving.





ZUCCHINI **BREAD**

Ingredients:

1 ½ cups julienned zucchini - lightly packed - do not drain liquid
1 cup granulated sugar
¼ cup packed light brown sugar
½ cup unsweetened applesauce
⅓ cup vegetable oil, or your preferred cooking oil
2 large eggs
1 tsp vanilla extract
1 ½ cups all-purpose flour
½ tsp baking powder
½ tsp baking soda
½ tsp salt

Directions:

1. Preheat your oven to 350°F. Spray a 9x5" loaf pan with cooking spray. In a large bowl, add the julienned zucchini, sugar, brown sugar, applesauce, oil, eggs, and vanilla. Whisk until well combined. Add the flour, baking powder, baking soda, and salt. Stir just until no dry flour remains, trying not to over mix.
2. Pour the batter into the loaf pan. Bake for 50 to 54 minutes. Cool in the pan for 10 minutes. Remove from the pan and transfer to a wire cooling rack to cool completely before slicing. Store covered in the refrigerator.



SHOESTRING **POTATOES**

Ingredients:

canola oil for deep-frying
2 lb Yukon Gold potatoes
salt & pepper

Directions:

1. Peel or wash the potatoes. Remove any dark spots and potato eyes and set the potatoes aside. Heat 2-3 inches of oil in a heavy-bottomed, deep pot. Bring to 365°F. (It is important to use a deep-fry thermometer.)
2. Fill a large bowl with water. Using your Mandoline, julienne the potatoes very thinly, then place them in the water. Swish the potatoes around the water so any excess starch will be removed.
3. Take the potatoes out of the water and place on paper towels to dry. Pat the potatoes dry with more paper towels. The potatoes should be as dry as possible before placing in the hot oil.
4. Place the potatoes in the oil very carefully and fry only a small amount of potatoes at a time. (If too many potatoes are added at one time, the oil will bubble over the top of the pot). Fry the potatoes until they are brown and crispy - stir often for approximately 4 minutes. Scoop the potatoes from the hot oil with a slotted spoon and place them on a plate or pan covered with paper towels. Salt and pepper the shoestring potatoes.
5. Check the thermometer often to make sure the oil stays around 360-365°F.
6. Repeat the process until all potatoes are fried.



RATATOUILLE

Ingredients:

2 eggplants
6 Roma tomatoes
2 yellow squashes
2 zucchinis

For the sauce
2 tbsp olive oil
1 onion, diced
4 cloves garlic, minced
salt, to taste
pepper, to taste
1 (28 oz) can crushed tomatoes
2 tbsp chopped fresh basil, from 8-10 leaves

Herb seasoning
2 tbsp chopped fresh basil, from 8-10 leaves
1 tsp garlic, minced
2 tbsp chopped fresh parsley
2 tsp fresh thyme
salt, to taste
pepper, to taste
4 tbsp olive oil

Directions:

1. Preheat the oven for 375˚F.
2. Thinly slice the eggplant, tomatoes, squash, and zucchini into approximately (1-mm) rounds (set your Thickness Adjuster from 1-3mm), then set aside.
3. Make the sauce: heat the olive oil in a 12" (30-cm) oven-safe pan over medium-high heat. Sauté the onion, garlic, and bell peppers until soft, about 10 minutes. Season with salt and pepper, then add the crushed tomatoes. Stir until the ingredients are fully incorporated. Remove from heat, then add the basil. Stir once more, then smooth the surface of the sauce with a spatula.
4. Arrange the sliced veggies in alternating patterns, (for example, tomato, eggplant, squash, zucchini) on top of the sauce from the outer edge to the middle of the pan. Season with salt and pepper. Cover the pan with foil and bake for 40 minutes. Uncover, then bake for another 20 minutes, until the vegetables are softened. Mix herb seasoning ingredients and pour over the cooked ratatouille.
5. Serve while hot as a main dish or side. The ratatouille is also excellent the next day--cover with foil and reheat in a 350˚F oven for 15 minutes, or simply microwave to desired temperature.



TUSCAN FLATBREAD **WITH MUSHROOMS**

Ingredients:

6 tbsp olive oil, divided
3 medium onions, peeled & thinly sliced
1 tsp sugar
1 lb sliced portobello mushrooms
salt & pepper to taste
1 (1 lb) pizza dough (can be store-bought)
1 tsp fresh thyme, chopped
1 cup grated mozzarella cheese
1 cup crumbled Gorgonzola cheese

Directions:

1. Heat 3 tbsp of oil in a heavy skillet over medium low heat. Add the onions and sugar, and cook until soft and golden brown, stirring often, about 15 minutes.
2. Remove the onions and set aside.
3. Add another 3 tbsp of oil to the skillet, then cook the mushrooms over medium heat until golden brown, about 7 to 8 minutes. Preheat the oven to 425°F.
4. Divide the dough in half, and roll each half into an oval about ¼" thick.
5. Place each flatbread onto a parchment lined baking sheet. Divide the mozzarella between each flatbread. Spread the onions over the flatbreads, then arrange the mushrooms. Sprinkle the flatbreads with salt, pepper, and chopped thyme.
6. Top with the Gorgonzola crumbles, then bake until golden brown and bubbly, about 20 minutes. Let cool 5 minutes, then use a pizza cutter to cut each flatbread into 8 pieces.



SHAVED **BRUSSEL SPROUTS SALAD**

Ingredients:

¾ cup sliced almonds
1 lb brussel sprouts
2 oz finely grated Pecorino Romano
¼ cup lemon juice
2½ tbsp extra-virgin olive oil
½ tsp kosher salt

Directions:

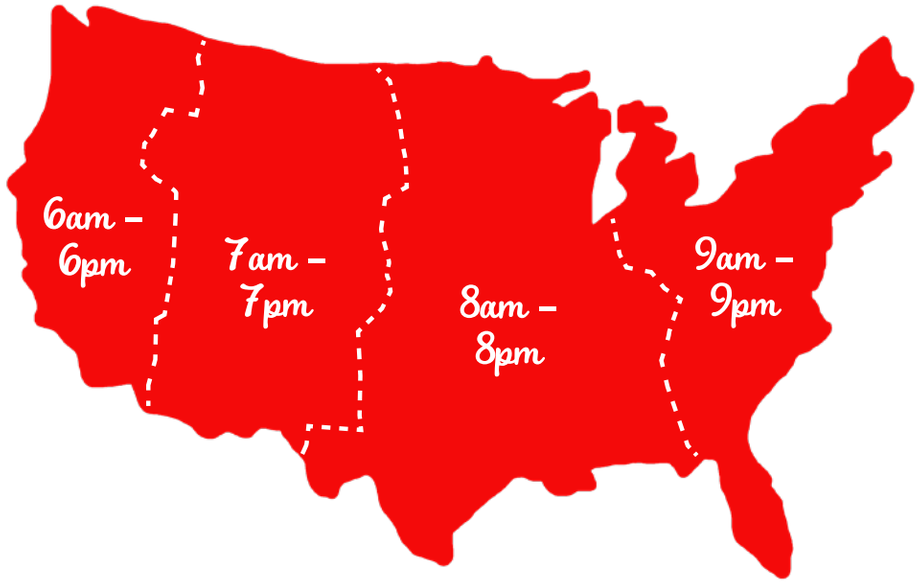
1. Preheat oven or toaster oven to 350°F. Spread the almonds on a baking sheet and bake until golden brown, about 8 minutes. Remove from heat and let cool.
2. Trim the bottom of the brussel sprouts and wash well. Use your Mandoline to slice them very thinly.
3. Put the brussel sprouts, almonds, Pecorino Romano, lemon juice, olive oil and salt into a large bowl and toss well. Serve.

CUSTOMER SUPPORT

FEEL GOOD GUARANTEE™

Dash values quality and workmanship and stands behind this product with our Feel Good Guarantee™. To learn more about our commitment to quality, visit bydash.com/feelgood.

Our customer support teams in the US and Canada are at your service Monday - Friday during the times below.
Contact us at **1 (800) 898-6970** or **support@bydash.com**



Hey **Hawaii!** You can reach our customer service team from **3AM** to **3PM**.
And also, **Alaska**, feel free to reach out from **5AM** to **5PM**.

WARRANTY

STOREBOUND, LLC – 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1 (800) 898-6970 for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquiries to support@storebound.com.
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TECHNICAL SPECIFICATIONS

Model: DSM100
Stock#: DSM100_20210915_v5



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