
AGULLANO
Multi-Purpose Mandoline

Please follow all instructions in this guide before attempting to operate the Multi-Purpose Mandoline. Failure to follow these instructions can lead to injury or may damage your mandoline.

Safety Instructions

- The blades are extremely sharp to provide the optimal cutting results. Use caution when operating the Mandoline. If you are new to the kitchen, then please use the cut resistant glove.
- As a secondary precaution, please use the food holder to guide food properly into the cutting blade and to prevent injuries.
- Make sure the Mandoline is cleaned thoroughly before using. Do not use your appliance if it is not working correctly.
- When inserting the blade, ensure that the blade fits perfectly in the cutting base.
- Never touch the blade when operating or cleaning the blades; touch only the plastic side grips or handle. If you are not sure, please use the cut resistant glove provided. Use a brush to clean the blades.
- Do not use the Mandoline for other than its intended use and never use hot ingredients.
- Do not place the Mandoline on or near a hot gas burner, hot electric burner, or heated oven.
- This Mandoline is NOT recommended to be used by persons with reduced physical, sensory or mental capabilities unless they have proper supervision.
- Keep the Mandoline and its appliances out of the reach of children.
- Operate the Mandoline on a flat, sturdy and dry surface.
- Agullano Ltd will not accept liability for damages caused by improper use of the Mandoline.

In the Box:

7 x Stainless steel blades: Straight Slicer (2 mm), Julienne (3 mm, 4 mm) Shredder (4 mm), Wavy Slicer, Cube Slicer (7*7 mm, 14*14 mm)
1 x Food container
1 x Drain strainer
1 x Hand Guard
1 x Yolk separator
1 x Cleaning fork
1 x Grade 5 Cut resistant Glove

Key Benefits of Using Agullano Mandoline Slicer

Almost all foods require chopping, cutting, dicing and slicing. Our Multi-Purpose Mandoline Slicer can help carry out these tasks quickly and easily which helps to prepare meals faster.

Decrease the chance of serious injury when slicing fruits, vegetables and other foods.

The main advantage of our Mandoline slicer is the consistency of the cut ingredients. All produce is cut into even slices and due to this you are ensured that your vegetables will cook or bake evenly. It will also help you improve your presentation skills.

Allows you to adjust the thickness of the slices using different blades.

Perfectly cut ingredients allow easy decoration, delivering amazing taste, on a beautifully presented plate.

Our Mandoline slicer has a simple design making it convenient to use and clean.

It is environmentally friendly, as the Mandoline slicer is manually operated and does not use any electricity.

Terrible knife skills are automatically replaced with professional vegetable choppers, slicers and dicers! So you don’t have to worry about cutting and chopping because our Mandoline slicer does all the work for you.

Raw food-friendly. With Agullano Multi Purpose Mandoline slicer you can make your favourite salads easily.

Parts and Features



How to Set-up your Multi-Purpose Mandoline

Remove all packaging

Thoroughly wash all parts with soapy water, rinse thoroughly, and dry out prior to first use.

Now carefully attach the PLASTIC HANDLE to the STORAGE BOX. Ensure that the PLASTIC HANDLEfits perfectly. If needed, place DRAIN BASKET into the STORAGE BOX before attaching the PLASTIC HANDLE.

Attach the intended slicing or julienne blade into upper compartment and store other blades in a safe place, out of the reach of children. If you want to install chopping/dicing blade in the lower compartment, please ensure you remove the slicing blde from the upper compartment.

1. JULIENNE

- First set the desired Julienne attachment (3.0 mm or 4.0 mm) into the blade compartment on top, with the blade facing upwards.
- Secure vegetables with handguard, or use cut resistant glove provided.
- Slightly press down and slide the handguard with the food item back and forth over the slicer.

Perfect for cutting through hard foods like carrots, potatoes, cucumber, apple, zucchini and other vegetables for salads and decorations.



2. SLICE

- First set the straight slicer into the blade compartment on top, blade facing upwards.
- Now secure vegetables with handguard, or use the cut resistant glove provided.
- Slightly press down and slide the hand protector with the food item back and forth over the slicer.

Works well for hard fruits and vegetables like carrots, potatoes, cucumber, zucchini, eggplant, onion, radish, beet, cabbage and more.



3. CRINKLE

- First set the wavy attachment into the blade compartment on top, blade facing upwards.
- Secure vegetables with handguard , or use the cut resistant glove provided.
- Slightly press down and slide the hand protector with the food item back and forth over the slicer.



4. WAFFLE

- First set the wavy attachment into the blade compartment on top, blade facing upwards.
- Secure vegetables with handguard or use the cut resistant glove provided.
- Slightly press down and slide the hand protector with the food item back and forth over the slicer. Rotate vegetable 90° after every cut.

Perfect for cutting hard fruits and vegetables like carrots, potatoes, cucumber, zucchini, eggplant and more. Mostly used to garnish food and make lattice style potato crisps.



5. SHRED

- First set the shred attachment into the blade compartment on top, blade facing upwards.
- Secure vegetables with handguard or use the cut resistant glove provided.
- Now, slightly press down and slide the hand protector with the food item towards the slicing ramp.

Ideal for shredding potatoes for hash browns or trans- forming carrots into cakes and coleslaws. The coarse holes result in beautifully zested lemons and a pile of airy, fluffy parmesan or mozzarella cheese. Also it can be used for ginger, hard-boiled egg, garlic and more.



6. CUBE

- First place the dicer attachment (14*14 mm or 7*7 mm) into the cube slicer compartment on top.
- Place the food to be cut on the cutting surface in an upright position.
- Firmly press the pusher downwards to get evenly diced vegetables

Ideal for cutting potatoes, onions, cucumber, carrots, apples and many other fruits and vegetables.



7. YOLK SEPARATION

- Place the yolk separator on top of a small bowl.
- Crack and pour an egg into the separator and wait for the egg white to seep through the cracks into the bowl.
- Your egg yolk is now ready to be used



The Agullano Multi-Purpose Mandoline slicer is designed to require minimal maintenance. The body and blades are top-rack dishwasher safe at 60c or lower temp, but to ensure longevity, hand washing is recommended.

It is recommended to wash the Mandoline with water before use. It should also be washed after every use under running water to flush out residue and then left to dry. Do not clean the slicer with any abrasive brushes or detergents. It may damages the edge of the blades. Use the provided fork to clean the pusher. Store attachments in the slicer when completely dry.

Agullano Ltd is a UK business based in London.

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We pride ourselves on the quality of all our products and we welcome all comments and suggestions. Please contact us at support@agullanoltd.co.uk