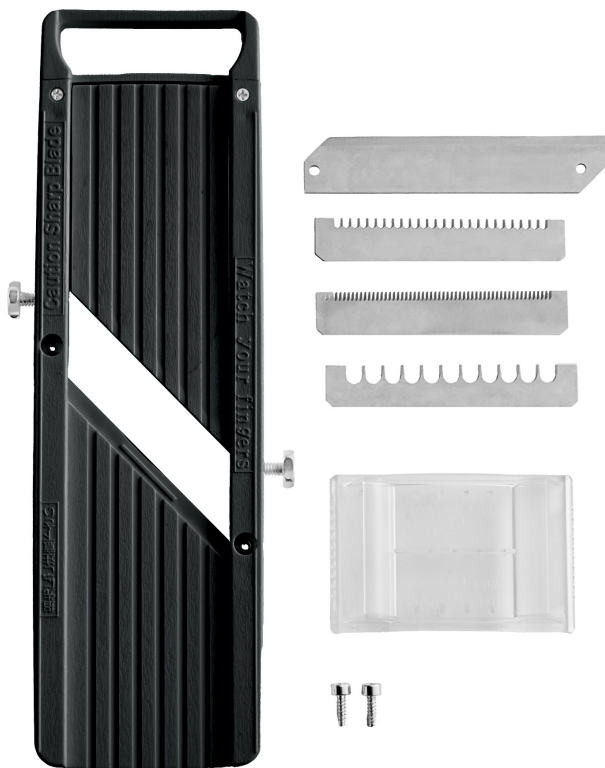


Japanese Mandoline Instruction Sheet

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SELECT



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A Adjustable thickness knob

B Blade knobs

C Interchangeable blade space

D Smooth blade

E Screws (can be used to
remove integrated straight
blade for sharpening)

F Hand guard

G Fine serrated blade
(interchangeable)

H Medium serrated blade
(interchangeable)

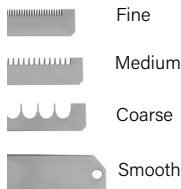
I Coarse serrated blade
(interchangeable)

Japanese Mandoline Instruction Sheet

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How to Use:



Step 1:

Choose which blade(s) you would like to use to achieve desired end result.

Note: The smooth blade is always in use and serves as the base for all blades. To remove and sharpen smooth/straight blade, unscrew securing screws and slide the blade out.

Step 2:

To add a serrated blade, loosen knobs on the side of the mandoline, drop in serrated blade (teeth down), and tighten the knobs to secure in place. Use Blade Knobs (B) to insert or remove the optional interchangeable blades. Turn Blade Knobs clockwise to tighten blade until it is secure and will not move while cutting. Turn Blade Knobs counterclockwise to loosen and remove blade.

Step 3:

Use Adjustable Thickness Knob (A) to achieve desired thickness. The knob can be adjusted to make cuts ranging from 0.3 mm to 5 mm in thickness.



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Blade Options:



Smooth Blade:

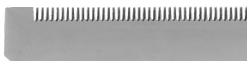
- Integrated into mandoline.
- Can be removed for sharpening.
- Use the straight blade for scalloped potatoes, citrus, cucumbers, slicing cabbage, and more.

TIP: to finely slice cabbage, first cut the cabbage into halves. Then, glide the cut surface across the straight blade.



Fine Serrated:

- Teeth are 1 mm apart.
- Use the fine serrated blade for firm root vegetables like carrots or radishes.



Medium Serrated:

- Teeth are 3 mm apart.
- Use the medium serrated blade to prepare a wide variety of vegetables for dishes from salads to stir fries. It's perfect for cutting potatoes for shoestring french fries.



Coarse Serrated:

- Teeth are 6 mm apart.
- Use the coarse serrated blade to prepare larger portions of vegetables, like potatoes and onions. It can also be used to create snack portions of matchstick carrots or apples.

