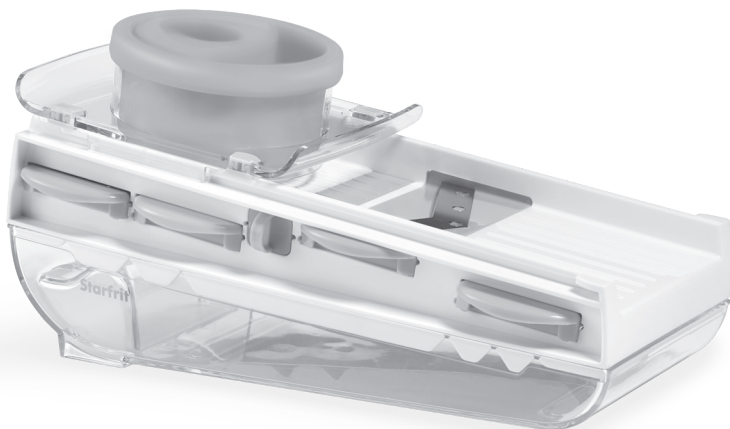
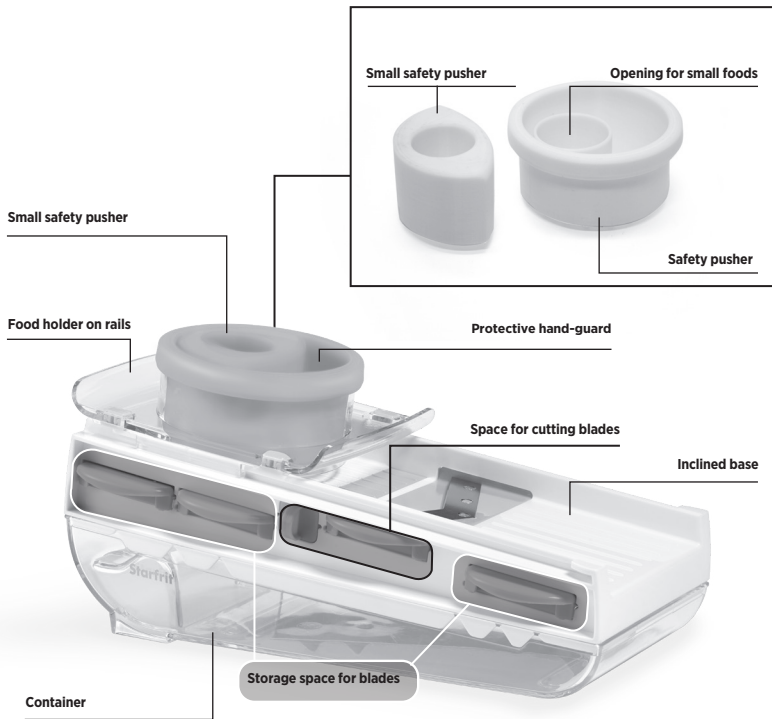


Starfrit

EASY MANDOLINE



INSTRUCTIONS FOR USE

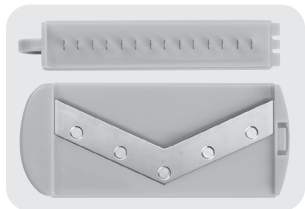


BLADES



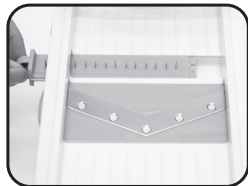
Slicing blade

Use this blade to make slices. Ideal for cucumbers, onions, tomatoes, zucchinis, eggplants and much more.



Julienne blade

Use these 2 blades together to make julienne. You must flip over the julienne blade. Great for French Fries, carrot sticks, cabbage and much more.



Crinkle cut blade

Use this blade to obtain crinkle cuts. Ideal for potatoes, cucumbers, carrots and to make your food fancy.



Grating blade

Use this blade to grate. Ideal for cheese, chocolate, carrots, cabbage and much more.



Shredding blade

Use this blade to shred. Great for carrots, hash brown potatoes, chocolate toppings and much more.

ASSEMBLY AND USE

1. Install the base on the container.



3. Insert the blade of your choice into the cutting space.



5. Start to slice by placing your fingers in the protective hand-guard.

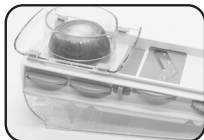


ALWAYS USE SMALL AND LARGE PUSHERS WHEN IN USE. WARNING! NEVER PLACE THUMB OR FINGERS IN THE OPENING FOR SMALL FOODS WITHOUT THE SMALL SAFETY PUSHER. ALWAYS PLACE THE HIGHEST SIDE OF THE MANDOLIN FACING THE BODY.

2. Install the food holder on the base.



4. Insert the foods into the food holder on rail and put the safety pusher on it.



6. To slice small foods such as carrots, insert the safety pusher into the food holder and place the food in the opening for small foods. The food will fall by itself during each passage on the blades, no need to apply pressure.



ALWAYS USE THE SMALL SAFETY PUSHER IF YOU HAVE TO PUT PRESSURE ON SMALL AND SHORT FOOD.

DISASSEMBLY AND CLEANING

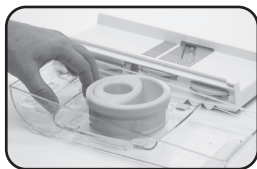
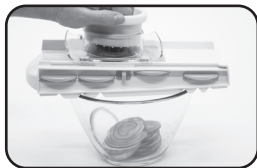
1. Remove the food holder on rail by sliding it towards the highest part of the mandolin
2. Detach the container from the mandolin
3. Remove the blades from their storage space
4. Before the first use, clean all pieces
5. All pieces are dishwasher safe

CAUTION

Cutting: You can use the mandolin on its container or over a bowl. Be careful to stabilize the mandolin on the bowl by using the notches located below.

Safety pusher: Always use the safety pusher to hold food in place while cutting. Never hold the food directly in your hand. The pusher protects your fingers against contact with the blades and avoids waste by cutting food completely.

Storage: First, ensure that all blades are stored inside the mandolin. To avoid injuries, we suggest placing the grating blade on top for storage and all others in the slots on the side of the mandolin. It is also recommended to store the julienne blade face down. You can place the food holder on rail and the pushers inside the container. This way, all parts will be stored within the unit.



! WARNING SHARP BLADES

Be careful when using and washing
■ this item to avoid injury.



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