

**OXO 1054752**

# OXO Good Grips Chef's Mandoline Slicer Instruction Manual

## INTRODUCTION

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The OXO Good Grips Chef's Mandoline Slicer is designed to simplify food preparation by providing precise and consistent slices. This versatile tool features adjustable slice thicknesses and multiple blade types for various cutting needs, from thin vegetable slices to julienne strips. Its robust stainless steel construction and user-friendly design make it an essential kitchen gadget for home cooks.

## SAFETY INFORMATION

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**WARNING: Blades are extremely sharp. Exercise extreme caution when handling and cleaning the mandoline.**

- Always use the provided food holder to protect your fingers when slicing.
- Keep fingers and hands away from the blades at all times.
- Ensure the mandoline is placed on a stable, non-slip surface before use.
- Store blades safely when not in use.
- Keep out of reach of children.

## COMPONENTS

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Your OXO Good Grips Chef's Mandoline Slicer includes the following parts:

- Mandoline Body with integrated straight blade
- Serrated Blade insert
- Julienne Blade insert
- Food Holder with safety prongs
- Adjustable Thickness Dial
- Foldable Non-Slip Feet



Image: The OXO Good Grips Chef's Mandoline Slicer displayed with its main body, food holder, and interchangeable blades.



Image: A close-up view of the straight blade and the julienne blade insert, highlighting their distinct cutting edges.

## SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Position:** Place the mandoline on a clean, stable countertop. Extend the non-slip feet to ensure stability.
3. **Select Blade:** Choose the desired blade (straight, serrated, or julienne) for your task.
4. **Insert Blade:** Gently slide the chosen blade into the designated slot on the side of the mandoline until it clicks securely into place. Ensure the unused side of the blade is hidden for safety.



Image: A user demonstrating how to extend the foldable non-slip legs for stable operation.

## OPERATING INSTRUCTIONS

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The OXO Good Grips Chef's Mandoline Slicer offers various cutting options. Always use the food holder for safety.

### 1. Adjusting Slice Thickness

1. Locate the soft, easy-turn dial on the side of the mandoline.
2. Turn the dial to select your desired slice thickness, ranging from 1mm to 9mm. The dial also indicates settings for julienne cuts.



Image: A user turning the adjustable dial to select the desired slice thickness or julienne setting.

## 2. Straight and Serrated Slicing

1. Ensure the julienne blades are not visible by turning the dial to a 'slice' setting.
2. Secure your fruit or vegetable onto the food holder's metal tines.
3. Place the food holder with the food onto the textured ramp.
4. Using a firm, even motion, slide the food holder down the ramp and over the blade to create uniform slices. The textured runway prevents food from sticking.



Image: A user demonstrating the use of the food holder to safely slice a bell pepper on the mandoline.

### 3. Julienne Slicing

1. Turn the dial until the julienne blades are visible and set to your desired thickness (thin or thick julienne).
2. Secure your fruit or vegetable onto the food holder.
3. Place the food holder with the food onto the textured ramp.
4. Slide the food holder down the ramp and over the julienne blades to create uniform strips.



Image: A user inserting the julienne blade into the mandoline, preparing for julienne cuts.

## Product Demonstration Video

Video: An official demonstration of the OXO Good Grips Chef's Mandoline Slicer, showcasing its features, various slicing techniques, and ease of use for different foods.

## CLEANING AND MAINTENANCE

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Proper cleaning ensures the longevity and hygiene of your mandoline slicer.

1. **Remove Blades:** Carefully remove the slicing blade by grasping the soft grip and sliding it away from the mandoline.
2. **Hand Wash Blades:** The hardened stainless steel blades should be hand washed with warm, soapy water. Use a brush to safely clean around the sharp edges. Rinse thoroughly and dry immediately.
3. **Dishwasher Safe Parts:** The mandoline body and food holder are top-rack dishwasher safe.
4. **Runner Removal:** To clean under the runner, press the top to flip it up. The dial can be removed by lifting on the knob.



Image: A user carefully removing an interchangeable blade from the mandoline for cleaning.

## STORAGE

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For compact and safe storage:

- Ensure all blades are securely stored on board or in a safe place.
- Reassemble the mandoline.
- Fold the legs compactly underneath the body.
- The food holder snaps underneath the mandoline for convenient storage.

## SPECIFICATIONS

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- **Brand:** OXO
- **Model Number:** 1054752
- **Material:** Stainless Steel
- **Color:** Black
- **Product Dimensions:** 17 x 7.88 x 5.13 inches
- **Item Weight:** 2.38 pounds (1080 Grams)

- **Blade Material:** Stainless Steel
- **Operation Mode:** Manual
- **Special Feature:** Dishwasher Safe (body and food holder), Soft-Grip Handle
- **UPC:** 719812003672

## TROUBLESHOOTING

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If you encounter issues with your mandoline slicer, consider the following:

- **Uneven Slices:** Ensure the food is firmly secured in the food holder and that you are applying even pressure while slicing. Check that the thickness dial is set correctly and the blade is properly inserted.
- **Difficulty Slicing:** Verify that the blade is clean and free of debris. For softer foods, ensure you are using the serrated blade. For firmer vegetables, a consistent, firm stroke is necessary.
- **Food Sticking:** The textured runway is designed to minimize sticking. Ensure the food is not overly ripe or soft, which can sometimes cause adherence.

## WARRANTY AND SUPPORT

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For warranty information or product support, please refer to the official OXO website or contact OXO customer service directly. Keep your purchase receipt as proof of purchase.