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Benriner N4290

Benriner Vegetable Slicer Model N4290 Instruction Manual

Precision Slicing for Your Kitchen

1. Introduction

Thank you for choosing the Benriner Vegetable Slicer Model N4290. This Japanese-made mandoline slicer is designed for precision and efficiency, allowing you to achieve consistent, thin slices of various vegetables. Please read this manual thoroughly before use to ensure safe and optimal operation.

Image: A selection of Benriner slicers alongside various perfectly sliced vegetables, demonstrating the product's versatility.

2. Safety Information

WARNING: Blades are extremely sharp. Handle with extreme care to prevent injury.

- Always use the provided hand guard when slicing to protect your fingers.
- Keep fingers away from the blade at all times, especially during operation and cleaning.
- Ensure the slicer is placed on a stable, flat surface before use.
- Do not force vegetables through the slicer; let the sharp blade do the work.
- Store the slicer and blades safely out of reach of children.
- Exercise caution when changing or adjusting blades.



Image: A Benriner slicer shown with its hand guard in place, emphasizing safe usage.

3. Components

The Benriner Vegetable Slicer Model N4290 consists of the following main parts:

- **Main Slicer Body:** The primary frame with a fixed straight blade.
- **Adjustable Thickness Dial:** Located on the underside, used to control slice thickness.
- **Interchangeable Blades:** Includes various blades for different cuts (e.g., fine julienne, medium julienne, coarse julienne).
- **Hand Guard:** A safety device to hold vegetables and protect hands during slicing.



Image: Angled view of the Benriner Vegetable Slicer, showing the main body and fixed blade.



Image: Overhead view of the Benriner Vegetable Slicer, highlighting the slicing surface.



Image: Close-up view of the sharp stainless steel blade on the Benriner slicer.

4. Setup

1. **Unpack:** Carefully remove all components from the packaging.
2. **Inspect:** Check for any damage to the slicer or blades. Do not use if damaged.
3. **Clean:** Wash all parts with warm, soapy water before first use. Rinse thoroughly and dry.
4. **Select Blade:** Choose the desired interchangeable blade for your cut (if not using the fixed straight blade). Slide it into the designated slot until it clicks securely into place.
5. **Adjust Thickness:** Turn the adjustable dial on the underside of the slicer to set your desired slice thickness. Test on a small piece of vegetable to confirm.

5. Operating Instructions

1. **Prepare Vegetable:** Wash and peel your vegetable as needed. Cut larger vegetables to a size that fits comfortably on the slicer bed and under the hand guard.
2. **Secure Slicer:** Place the slicer on a stable, non-slip surface. You can also place it over a bowl or cutting board to collect slices.
3. **Attach Hand Guard:** Impale the vegetable onto the prongs of the hand guard. Ensure a firm grip.
4. **Slice:** With gentle, even pressure, slide the vegetable (held by the hand guard) back and forth over the blade. Allow the blade to cut through the vegetable without excessive force.
5. **Continue Slicing:** Continue until the vegetable is fully sliced or until it becomes too small to safely hold with the hand guard. Discard any remaining small pieces.



Image: The Benriner slicer in action, demonstrating how to slice potatoes evenly on a wooden cutting board.

6. Maintenance and Cleaning

Proper cleaning and maintenance will extend the life of your Benriner slicer.

- **Immediate Cleaning:** Clean the slicer immediately after each use to prevent food from drying onto the blades and surfaces.
- **Hand Washing:** Hand wash with warm, soapy water. Use a brush to carefully remove any food particles from the blades. Rinse thoroughly.
- **Dishwasher Safe:** The Benriner Vegetable Slicer is dishwasher safe. Place on the top rack for best results.
- **Drying:** Ensure all parts are completely dry before storing to prevent rust on the blades.
- **Storage:** Store the slicer and blades in a safe place, away from children, preferably with blade covers if available.

7. Troubleshooting

Problem	Possible Cause	Solution
Vegetables are not slicing evenly.	Incorrect thickness setting; dull blade; uneven pressure.	Adjust the thickness dial. Ensure the blade is clean and sharp. Apply even pressure when slicing.
Difficulty slicing hard vegetables.	Vegetable too hard or cold; blade not sharp enough.	Allow hard vegetables to warm slightly. Ensure the blade is sharp.
Slicer moves during operation.	Slicer not on a stable surface.	Place the slicer on a non-slip mat or secure it firmly against a counter edge.

8. Specifications

Brand	Benriner
Model Number	N4290
Product Dimensions	12.4"L x 3.74"W x 0.91"H
Material	Plastic (Body), Stainless Steel (Blades)
Color	Green Nob Slicer
Item Weight	10.2 ounces
Product Care Instructions	Dishwasher Safe
Operation Mode	Manual

9. Warranty and Support

For information regarding warranty, replacement parts, or additional support, please visit the official Benriner store or contact their customer service.

Visit the Benriner Store

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