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OXO 1155700

# OXO Good Grips V-Blade Mandoline Slicer Instruction Manual

Model: 1155700 | Brand: OXO

## INTRODUCTION

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The OXO Good Grips V-Blade Mandoline Slicer is designed to simplify food preparation by providing precise and consistent slices. Its sharp, V-shaped blade of hardened stainless steel effortlessly cuts through a variety of produce, from firm vegetables like potatoes to soft fruits like tomatoes. This manual provides essential information for the safe and effective use, maintenance, and care of your mandoline slicer.

**Important Safety Note: The blades are extremely sharp. Always exercise extreme caution and use the included food holder to protect your fingers during operation.**

## SETUP

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- Unpack Components:** Carefully remove all parts from the packaging. Ensure you have the main mandoline unit, the food holder, and all interchangeable blades (straight, wavy, and julienne).
- Unfold Legs:** Locate the folding legs on the underside of the mandoline. Gently pull them out until they lock into place, providing a stable base for slicing.
- Select and Insert Blade:**
  - Identify the desired blade type (straight, wavy, or julienne) for your task.
  - Align the chosen blade with the slot on the mandoline and slide it firmly into place until it clicks securely.
  - For julienne cuts, ensure the julienne blade is also inserted correctly alongside the main V-blade.
- Adjust Slice Thickness:** Use the black dial on the side of the mandoline to select one of the four thickness settings: 1.5mm, 3mm, 4.5mm, or 6mm. Ensure the dial clicks into the desired position.



Image: The OXO Good Grips V-Blade Mandoline Slicer set up with various sliced vegetables, demonstrating its versatility.

**Includes straight, wavy,  
small julienne and  
large julienne blades**



Image: A close-up view of the four interchangeable blades: straight, wavy, small julienne, and large julienne, highlighting their distinct designs.



Image: A detailed view of the black dial used to select slice thicknesses (1.5mm, 3mm, 4.5mm, 6mm) on the mandoline slicer.

## OPERATING INSTRUCTIONS

1. **Prepare Food:** Ensure your fruit or vegetable is clean and trimmed as needed. For optimal results, select produce that fits comfortably within the mandoline's slicing surface.
2. **Secure Food with Holder:** Place the food onto the prongs of the food holder. Press down firmly to ensure the food is securely gripped. This protects your fingers from the sharp blade.
3. **Position for Slicing:** Hold the mandoline by its handle and place the unfolded legs on a stable, flat surface. Position a bowl or plate beneath the slicing surface to catch the cut food.
4. **Begin Slicing:** With the food securely in the holder, glide the food holder and food down the textured runway and across the V-blade in a smooth, consistent motion. The V-blade design allows for efficient slicing with minimal effort.
5. **Continue Slicing:** Repeat the gliding motion until the food is sliced to your desired amount or until it becomes too small to safely hold with the food holder.



# Blades store on board and feet fold up for safe storage



Image: A hand demonstrates the proper use of the food holder to safely slice an apple on the mandoline, emphasizing finger protection.

## MAINTENANCE AND CLEANING

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Proper cleaning and maintenance will extend the life of your OXO Good Grips V-Blade Mandoline Slicer.

- **Immediate Cleaning:** For best results, clean the mandoline immediately after each use to prevent food from drying onto the surfaces and blades.
- **Hand Wash Recommended:** While some components may be dishwasher safe, hand washing is recommended for all parts, especially the blades, to maintain their sharpness and longevity. Use warm, soapy water and a soft brush to clean the slicing surface and blades. Exercise extreme caution around the sharp edges.
- **Blade Removal for Cleaning:** Carefully remove the V-blade and any julienne blades before cleaning to ensure thorough access to all areas.
- **Drying and Storage:** Thoroughly rinse all components and allow them to air dry completely before reassembling or storing. Store blades safely within the mandoline unit or in their protective cases. The feet fold up for compact storage.

# V-Blade Mandoline Slicer



Image: The mandoline slicer shown with its blades securely stored on board and legs folded, illustrating its compact and safe storage design.



Image: An underside view of the mandoline slicer, revealing the integrated compartments designed for safe and convenient storage of the interchangeable blades.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Uneven slices or difficulty slicing.	Blade not properly seated; dull blade; food not held securely.	Ensure blade is fully inserted and locked. If blade is dull, consider replacement. Always use the food holder and apply even pressure.
Food sticking to the runway.	Insufficient moisture on food; textured runway needs cleaning.	Lightly moisten the food or the runway with water. Clean the textured runway thoroughly after each use.
Mandoline slides during use.	Legs not fully extended; unstable surface.	Ensure the legs are fully extended and locked. Use the mandoline on a clean, dry, and stable surface.

## SPECIFICATIONS

- **Brand:** OXO
- **Model Number:** 1155700
- **Product Dimensions:** 6"L x 5.5"W x 15.5"H
- **Material:** Plastic (body), Stainless Steel (blades)
- **Color:** White
- **Special Feature:** Interchangeable Blades (V-blade, straight, wavy, julienne)
- **Recommended Uses:** Vegetable and Fruit Slicing
- **Product Care:** Hand Wash Only
- **Operation Mode:** Manual
- **Item Weight:** 0.317 ounces
- **UPC:** 719812025575



Image: A diagram illustrating the key dimensions (length, width, height) of the OXO V-Blade Mandoline Slicer.

## WARRANTY AND SUPPORT

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For warranty information, product support, or to purchase replacement parts, please visit the official OXO website or contact OXO customer service directly. You can also refer to the full User Manual PDF for more detailed information: [Download User Manual \(PDF\)](#)

## IMPORTANT SAFETY INFORMATION

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- Always use the food holder to protect your fingers from the extremely sharp blades.
- Keep hands and fingers away from the blade during operation and cleaning.
- Store the mandoline and its blades out of reach of children.
- Do not force food through the slicer; allow the blade to do the work.

- **Inspect the mandoline for any damage before each use. Do not use if damaged.**

