

KitchenAid Mandoline Slicer and Preparation Bowl Set

KitchenAid Mandoline Slicer and Preparation Bowl Set User Manual

Model: Mandoline Slicer and Preparation Bowl Set

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INTRODUCTION

Thank you for choosing the KitchenAid Mandoline Slicer and Preparation Bowl Set. This versatile kitchen tool is designed to simplify your food preparation tasks, offering precise slicing, julienning, and grating capabilities. This manual provides essential information for safe operation, maintenance, and care of your new appliance.



Image: The KitchenAid Mandoline Slicer and Preparation Bowl Set, featuring the main slicer unit, various blades, and a stack of red preparation bowls.

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the mandoline slicer. Failure to follow these instructions may result in serious injury.

- **Sharp Blades:** The blades are extremely sharp. Always handle with extreme caution. Keep fingers away from the cutting edge.
- **Use Food Guard:** Always use the provided food guard when slicing to protect your hands. Never slice food without the food guard, especially when the food item becomes small.
- **Stable Surface:** Ensure the mandoline is placed on a stable, non-slip surface before use. The non-slip feet help prevent sliding.

- **Children and Pets:** Keep the mandoline and its components out of reach of children and pets.
- **Storage:** Store blades in the provided blade storage container when not in use. Ensure the retractable blade guard is engaged for the main slicer blade.
- **Cleaning:** Exercise caution when cleaning blades. Use a brush or sponge, not bare hands, to remove food residue.
- **Intended Use:** Use this product only for its intended purpose of slicing, julienning, and grating food.

COMPONENTS INCLUDED

Your KitchenAid Mandoline Slicer and Preparation Bowl Set includes the following parts:

- Mandoline Slicer Unit with adjustable slicing table and retractable blade guard.
- Thin Julienne Blade insert.
- Thick Julienne Blade insert.
- Grater Blade insert.
- Set of 4 Preparation Bowls (1-cup, 2-cup, 3-cup, 4-cup sizes).
- 4 Clear Plastic Lids for preparation bowls.
- Blade Storage Container for safe keeping of julienne and grater blades.
- Food Guard (Hand Knauf) for safe operation.

SETUP AND ASSEMBLY

1. **Unpack Components:** Carefully remove all parts from the packaging. Dispose of packaging materials responsibly.
2. **Clean Before First Use:** Wash all components with warm, soapy water or place them in the dishwasher before initial use. Rinse thoroughly and dry.
3. **Position the Mandoline:** Place the mandoline slicer on a clean, dry, and stable countertop. Extend the foldable stand (if applicable) to ensure stability. The non-slip feet will help secure it.
4. **Select and Insert Blade:**
 - For basic slicing, the main blade is integrated. Adjust its thickness using the dial.
 - To use julienne or grater blades, ensure the main slicing table is set to the "thickest" setting (e.g., 5/16 inch or maximum indicated on the dial). This allows the insert to be placed correctly.
 - Carefully insert the desired julienne or grater blade into the designated slot until it clicks securely into place. Ensure it is flush with the slicing surface.
5. **Prepare Prep Bowls:** Select the appropriate size prep bowl for collecting sliced food. These bowls can be nested for compact storage when not in use.

OPERATING INSTRUCTIONS

Always prioritize safety when operating the mandoline slicer. Use the food guard at all times.

1. **Prepare Food:** Wash and peel (if necessary) the food item you intend to slice. Cut larger items to a manageable size that fits comfortably under the food guard.
2. **Adjust Slicing Thickness:** For the main slicing blade, rotate the adjustment dial to your desired thickness. Refer to the markings on the mandoline for guidance (e.g., thin, medium, thick).
3. **Position Collection Bowl:** Place one of the KitchenAid prep bowls directly underneath the mandoline's cutting area to catch the sliced food.
4. **Attach Food Guard:** Securely attach the food item to the prongs of the food guard. Ensure the food is firmly held.

5. Slicing Technique:

- Hold the mandoline firmly with one hand.
- With the other hand, hold the food guard with the attached food item.
- Apply gentle, even pressure and slide the food item smoothly over the blade in a consistent motion.
- Lift the food guard slightly as you bring it back to the starting position to avoid catching the blade.
- Continue slicing until the food item is too small to safely hold with the food guard. Discard any remaining small pieces or slice them manually with extreme care.

6. Julienninng and Grating:

- Ensure the correct julienne or grater blade is securely inserted as described in the "Setup" section.
- Follow the same food preparation and food guard attachment steps as for slicing.
- Slide the food item over the julienne or grater blade with firm, even pressure.

7. **Using Prep Bowls:** The included prep bowls are ideal for organizing ingredients before cooking. Use the clear plastic lids to store prepped food in the refrigerator.

CARE AND MAINTENANCE

Proper care ensures the longevity and performance of your KitchenAid Mandoline Slicer.

- **Cleaning:** All components of the KitchenAid Mandoline Slicer and Preparation Bowl Set are dishwasher safe. For best results and to prolong blade sharpness, hand washing is recommended.
- **Hand Washing:**
 - Immediately after use, rinse all parts under running water to remove food particles.
 - Use a mild dish soap and a non-abrasive sponge or brush to clean the mandoline and blades. **Do not use bare hands on the blades.**
 - Thoroughly rinse all components and dry immediately to prevent water spots and maintain blade integrity.
- **Dishwasher Use:** Place components on the top rack of the dishwasher. Avoid using harsh detergents or high-heat settings, which can dull blades over time.
- **Storage:**
 - Always engage the retractable blade guard on the main slicer unit when storing.
 - Store the thin julienne, thick julienne, and grater blades safely in the provided blade storage container.
 - Nest the prep bowls together for compact storage.
 - Store the entire set in a dry, safe place, out of reach of children.

TROUBLESHOOTING

If you encounter issues with your mandoline slicer, refer to the following common solutions:

Problem	Possible Cause	Solution
Food is not slicing evenly.	Inconsistent pressure or food not properly secured in food guard.	Ensure even pressure is applied and the food item is firmly attached to the food guard. Adjust slicing speed for better control.
Difficulty inserting or removing blades.	Main slicing table not set to maximum thickness, or blade is misaligned.	Ensure the main slicing table is set to its thickest position before inserting or removing accessory blades. Align the blade carefully and push/pull firmly until it clicks.
Mandoline slides on countertop.	Countertop is wet or dirty, or non-slip feet are obstructed.	Ensure the countertop is clean and dry. Check that the non-slip feet are clean and making full contact with the surface.
Blades appear dull.	Normal wear and tear, or improper cleaning/storage.	While blades are designed for durability, extreme heat or harsh detergents can affect sharpness. Hand washing and proper storage in the blade container are recommended. Replacement blades may be available from KitchenAid customer service.

PRODUCT SPECIFICATIONS

- **Brand:** KitchenAid
- **Model:** Mandoline Slicer and Preparation Bowl Set
- **Material:** Plastic
- **Color:** Red
- **Special Feature:** Dishwasher Safe
- **Included Components:** Mandoline Slicer, Thin Julienne Blade, Thick Julienne Blade, Grater Blade, Set of 4 Prep Bowls with Lids, Blade Storage Container
- **UPC:** 024131088690
- **ASIN:** B0042FXFFQ

Note: Specifications are subject to change without notice for product improvement.

WARRANTY INFORMATION

This KitchenAid product comes with a **Limited Lifetime Warranty**. This warranty covers defects in material and workmanship under normal household use. It does not cover damage resulting from misuse, abuse, accidents, or unauthorized modifications.

For detailed warranty terms and conditions, please refer to the warranty card included with your product or visit the official KitchenAid website.

CUSTOMER SUPPORT

If you have any questions, require assistance, or need to claim warranty service, please contact KitchenAid Customer Service.

- **Website:** Visit the official KitchenAid website for support resources, FAQs, and contact information.
- **Phone:** Refer to your product packaging or the KitchenAid website for regional customer service phone numbers.

Please have your product model number and purchase date available when contacting support.