Mastrad F21952

Mastrad F64601 Chip Maker Kit with Mandoline Slicer Instruction Manual

Model: F21952

1. Introduction

Thank you for choosing the Mastrad F64601 Chip Maker Kit. This kit includes a TopChips microwave chip maker and a mandoline slicer, designed to help you create delicious, healthy, and oil-free fruit and vegetable chips quickly and easily. Please read this manual carefully before first use to ensure safe operation and optimal performance of your product.

2. Safety Instructions

Always follow basic safety precautions when using electrical appliances and sharp kitchen tools to reduce the risk of fire, electric shock, and personal injury.

- **Mandoline Slicer:** The mandoline blade is extremely sharp. Always use the included food holder to protect your fingers when slicing. Keep fingers away from the blade.
- **Microwave Use:** Only use the TopChips maker in a microwave oven. Do not use in conventional ovens, on stovetops, or under a grill.
- **Hot Surfaces:** The TopChips maker will be hot after microwave use. Use oven mitts or a cloth when removing it from the microwave.
- **Children:** Keep the product out of reach of children. Adult supervision is required when children are near the product.
- **Cleaning:** Always clean the product thoroughly after each use. Refer to the "Maintenance and Cleaning" section for detailed instructions.
- **Damage:** Do not use the product if any part is damaged. Contact Mastrad customer support for assistance.

3. Package Contents

Your Mastrad F64601 Kit should include the following items:

- 1 x Mastrad TopChips Microwave Chip Maker
- 1 x Mastrad Mandoline Slicer
- 1 x Food Holder for Mandoline Slicer



Figure 3.1: Components of the Mastrad F64601 Chip Maker Kit.

4. Setup

Before first use, wash all components of the kit with warm soapy water, rinse thoroughly, and dry completely.

4.1 Preparing the Mandoline Slicer

1. Ensure the mandoline slicer is clean and dry.
2. Place the mandoline on a stable, flat surface. For added stability, you can place it over a bowl or cutting board to collect slices.

4.2 Preparing the TopChips Maker

1. Ensure the TopChips maker is clean and dry.
2. No assembly is required for the TopChips maker. It is ready for use after cleaning.

5. Operating Instructions

5.1 Slicing Ingredients with the Mandoline

1. Select your desired fruit or vegetable (e.g., potato, sweet potato, zucchini, carrot, apple, pear).
2. Wash and peel the ingredient if necessary.
3. Place the ingredient onto the food holder. Secure it firmly with the prongs.
4. Hold the mandoline firmly with one hand. With the other hand, guide the food holder with the ingredient over the mandoline blade in a smooth, even motion to create thin, uniform slices.
5. Continue slicing until the ingredient is fully processed or until it becomes too small to safely hold with the food holder.

5.2 Making Chips with the TopChips Microwave Maker

1. After slicing your ingredients, arrange the thin slices onto the TopChips maker. Ensure slices do not overlap to allow for even cooking.



Figure 5.1: Arranging slices on the TopChips maker.

2. Place the loaded TopChips maker into your microwave oven.



Figure 5.2: TopChips maker inside the microwave.

3. Microwave for 3 to 5 minutes. Cooking time may vary depending on your microwave's wattage and the type/thickness of the ingredient. Start with 3 minutes and add time in 30-second increments until desired crispness is achieved.
4. Carefully remove the hot TopChips maker from the microwave using oven mitts.
5. Allow the chips to cool slightly before serving. They will become crispier as they cool.



Figure 5.3: Assorted chips after microwave cooking.

5.3 Tips for Best Results

- For potatoes, rinse slices in cold water and pat dry thoroughly before cooking to remove excess starch, which can result in crispier chips.
- Experiment with different fruits and vegetables like apples, pears, sweet potatoes, zucchini, carrots, and parsnips.
- Season chips after cooking with salt, pepper, herbs, or spices for added flavor.
- For larger batches, up to three TopChips makers can be stacked in the microwave for simultaneous cooking.

6. Maintenance and Cleaning

Proper cleaning and maintenance will extend the life of your Mastrad Chip Maker Kit.

- **Dishwasher Safe:** Both the TopChips maker and the mandoline slicer are dishwasher safe. Place them on the top rack for best results.
- **Hand Washing:** For hand washing, use warm soapy water and a soft sponge. For the mandoline, exercise extreme caution around the blade. Use a brush to clean any food residue from the blade area.
- **Drying:** Ensure all components are completely dry before storing to prevent water spots or residue buildup.

- **Storage:** Store the mandoline slicer with the food holder covering the blade for safety. Store all components in a dry place.

7. Troubleshooting

- **Chips are not crispy:**
  - Ensure slices are thin and uniform.
  - Increase microwave cooking time in short increments (e.g., 30 seconds).
  - Ensure slices are not overlapping on the TopChips maker.
  - For potatoes, rinse and thoroughly pat dry slices before cooking.
- **Chips are burning:**
  - Reduce microwave cooking time.
  - Check your microwave's wattage; higher wattage microwaves may require less cooking time.
- **Slices are uneven:**
  - Ensure the ingredient is held firmly in the food holder.
  - Apply even pressure when guiding the food holder over the mandoline blade.

8. Specifications

Model Number	F21952
Product Dimensions (L x W x H)	24.7 x 29.7 x 45 cm
Item Weight	370 g
Material	Plastic (Mandoline blade material not specified, but typically stainless steel)
Color	Black
Dishwasher Safe	Yes
Handle Material	Rubber
UPC	787162917505

9. Warranty and Support

Specific warranty information for the Mastrad F64601 Chip Maker Kit is not available in this document. For warranty details, product support, or to inquire about replacement parts, please contact Mastrad customer service directly or visit their official website. Please retain your proof of purchase for any warranty claims.
You can visit the Mastrad brand store for more information: Mastrad Official Store

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