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PADERNO 49829-11

PADERNO 49829-11 Mandolin Vegetable Slicer User Manual

Model: 49829-11 | Brand: PADERNO

INTRODUCTION

Thank you for choosing the PADERNO 49829-11 Mandolin Vegetable Slicer. This manual provides essential information for the safe and effective use, maintenance, and care of your new mandolin slicer. Please read all instructions carefully before first use and retain this manual for future reference.

This professional-grade mandolin slicer is designed for precise and consistent slicing of various vegetables and fruits, enhancing your culinary preparation.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: Blades are extremely sharp. Always exercise extreme caution when handling, assembling, disassembling, and cleaning the mandolin slicer. Keep fingers away from blades.

- Always use the included food holder/guard when slicing to protect your hands.
- Keep out of reach of children.
- Do not attempt to slice frozen foods or foods with hard pits/seeds.
- Ensure the mandolin is stable on a flat, non-slip surface before use.
- Inspect the mandolin for any damage before each use. Do not use if damaged.
- Clean immediately after use to prevent food from drying on blades.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your PADERNO Mandolin Slicer:

- Main Slicing Deck (Stainless Steel)
- Adjustable Thickness Knob/Lever
- Julienne/French Fry Blade Inserts (if applicable, based on "Auswechselbare Klängen" - interchangeable blades)
- Food Holder/Safety Guard
- Foldable Legs with Non-Slip Feet



Figure 1: The PADERNO 49829-11 Mandolin Vegetable Slicer. This image shows the main stainless steel body of the mandolin, its foldable legs, and the black food holder/safety guard positioned on top of the slicing deck. The adjustable thickness mechanism is visible near the food holder.

SETUP AND ASSEMBLY

1. **Unpack:** Carefully remove all components from the packaging. Dispose of packaging materials responsibly.
2. **Clean Before First Use:** Wash all parts that will come into contact with food in warm, soapy water. Rinse thoroughly and dry completely. Refer to the "Maintenance and Cleaning" section for detailed instructions.
3. **Positioning:** Place the mandolin on a stable, flat, and non-slip surface, such as a cutting board or countertop.
4. **Extend Legs:** Gently unfold the support legs until they lock securely into place, ensuring the mandolin is elevated and stable for slicing.
5. **Adjust Thickness:** Locate the thickness adjustment knob or lever. Rotate or slide it to select your desired slicing thickness. Start with a thicker setting if you are new to using a mandolin.
6. **Insert Blades (if applicable):** If using julienne or other specialty blades, carefully slide them into the designated slots until they click into place. Ensure they are securely seated.

OPERATING INSTRUCTIONS

Follow these steps for safe and effective slicing:

1. **Prepare Food:** Wash and peel (if necessary) the vegetable or fruit you intend to slice. Cut larger items to a size that fits comfortably on the slicing deck and under the food holder.
2. **Secure Food Holder:** Impale the food item onto the prongs of the food holder/safety guard. Ensure the food is firmly secured.
3. **Position Food:** Place the food holder with the impaled food item onto the top of the mandolin's slicing deck, aligning it with the guide rails.
4. **Slicing Motion:** With firm, even pressure, slide the food holder and food item down the slicing deck and across the blade in one smooth, continuous motion. Lift the food holder slightly as you return it to the starting position to avoid cutting the same slice twice or damaging the blade.
5. **Collect Slices:** Sliced food will fall beneath the mandolin. Place a bowl or plate underneath to collect the slices.

6. **Repeat:** Continue slicing until the food item is too small to safely hold with the food holder. Do not attempt to slice small pieces without the food holder.

Adjusting Slice Thickness and Blade Types

Your mandolin features an adjustable slicing mechanism. Refer to the markings on the side or the adjustment knob for precise thickness settings. Some models also include interchangeable blades for julienne cuts or waffle cuts. Always refer to the specific instructions for your model regarding blade insertion and removal.

MAINTENANCE AND CLEANING

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

- **Immediate Cleaning:** Clean the mandolin immediately after each use. Dried food can be difficult to remove and may damage the blades.
- **Dishwasher Safe:** The product specifications state "Dishwasher Safe." However, for optimal longevity and sharpness of the blades, hand washing is recommended.
- **Hand Washing:** Use warm, soapy water and a brush (not your fingers) to clean the blades and slicing deck. Rinse thoroughly under running water. Be extremely careful around the sharp edges.
- **Drying:** Dry all parts completely before storing to prevent water spots and corrosion.
- **Storage:** Store the mandolin in a safe place where the blades are protected and cannot cause accidental injury. Consider using the original packaging or a blade guard if available. Fold the legs for compact storage.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Uneven Slices	Inconsistent pressure; food not properly secured; blade dull.	Apply even pressure; ensure food is firmly impaled on holder; blades should not dull quickly, but if so, consider professional sharpening or replacement.
Difficulty Slicing	Food too hard/frozen; incorrect blade setting; food holder not gliding smoothly.	Do not slice frozen items; check thickness setting; ensure no debris on guide rails.
Food Sticking to Blade	Residue on blade; certain sticky foods.	Clean blade thoroughly; for sticky foods, a light spray of cooking oil on the deck may help, but clean immediately after.

PRODUCT SPECIFICATIONS

Feature	Detail
Brand	PADERNO
Model Number	49829-11
Material	Stainless Steel
Color	Stainless Steel

Feature	Detail
Special Feature	Interchangeable Blades (Auswechselbare Klengen)
Recommended Use	Vegetable Slicing
Product Care	Dishwasher Safe
Blade Material	Stainless Steel
Operation Mode	Manual
Item Weight	2 pounds (0.91 kg)
Package Dimensions	11.5 x 9.5 x 6 inches (29.2 x 24.1 x 15.2 cm)
Date First Available	March 28, 2013

WARRANTY AND SUPPORT

PADERNO products are manufactured to high-quality standards. For information regarding warranty coverage, product support, or replacement parts, please contact PADERNO customer service directly. Keep your purchase receipt as proof of purchase.

Please visit the official PADERNO website or refer to the contact information provided with your product packaging for the most up-to-date support details.