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Microplane 34040E

Microplane Adjustable Slicer with Julienne Blade Instruction Manual

INTRODUCTION

The Microplane Adjustable Slicer with Julienne Blade is a versatile kitchen tool designed for efficient and precise slicing and julienning of various fruits and vegetables. It features an ultra-sharp stainless steel straight blade and an integrated julienne blade insert, allowing for a range of cuts from paper-thin slices to fine matchstick strips.

This manual provides detailed instructions for the safe and effective use, maintenance, and care of your slicer.





Image 1: The Microplane Adjustable Slicer with Julienne Blade, showcasing its compact design and ergonomic handle.

Key Features:

- **Adjustable Slicing Thickness:** Three distinct settings for varying slice thicknesses, plus a safe storage setting.
- **Integrated Julienne Blade:** Creates long, even matchstick strips for salads and stir-fries.
- **Durable Construction:** Stainless steel frame ensures longevity and stability.
- **Ergonomic Design:** Soft-touch handle for comfortable and secure grip.
- **Convenient Storage:** Julienne blade can be stored on the back of the unit when not in use.

IMPORTANT SAFETY INFORMATION

This product contains extremely sharp blades. Improper use can result in serious injury. Always exercise caution when handling and operating the slicer.

- **Always use the included food holder** to protect your fingers when slicing.
- Keep fingers away from the blades at all times, especially during operation and cleaning.
- Store the slicer in the '0' (safe) setting when not in use.
- Keep out of reach of children.
- Do not attempt to sharpen the blades yourself.

COMPONENTS

Familiarize yourself with the main components of your Microplane Adjustable Slicer:

- **Slicer Body:** The main frame of the unit.
- **Straight Blade:** The primary blade for slicing.
- **Julienne Blade Insert:** A separate blade assembly for creating thin strips.
- **Adjustable Knob:** Located on the side, used to select slicing thickness or safe mode.
- **Food Holder:** A safety accessory to secure food items during slicing.



Image 2: A close-up view of the straight and julienne blades, highlighting their sharpness.



Image 3: The Microplane slicer shown with the food holder attached, demonstrating its use for safe operation.

SETUP

1. **Unpack:** Carefully remove all packaging materials from the slicer and its components.
2. **Initial Cleaning:** Before first use, wash all parts of the slicer with warm, soapy water. Rinse thoroughly and dry completely. Refer to the "Maintenance and Cleaning" section for detailed instructions.
3. **Inspect:** Check the blades for any damage. Do not use if blades are bent or broken.

OPERATING INSTRUCTIONS

Adjustable Slicing

The slicer offers three thickness settings for various slicing needs:

- **Setting 0:** Safe storage position. The blade is retracted for safety.
 - **Setting 1:** Approximately 1/32 inch (thin slices).
 - **Setting 2:** Approximately 1/16 inch (medium slices).
 - **Setting 3:** Approximately 1/8 inch (thick slices).
1. **Select Thickness:** Rotate the adjustable knob on the side of the slicer to your desired thickness setting (1, 2, or 3). Ensure the knob clicks securely into place.
 2. **Prepare Food:** Wash and peel (if necessary) the food item you wish to slice. For smaller items, or as the food item becomes smaller, secure it in the food holder.
 3. **Position Slicer:** Place the slicer on a stable, flat surface, or hold it firmly over a bowl or cutting board.
 4. **Slice:** With firm, even pressure, slide the food item (secured in the food holder) across the blade in one smooth motion. Repeat until desired quantity is sliced.



Image 4: The Microplane slicer demonstrating its capability to produce various cuts from different vegetables.

Using the Julienne Blade

The julienne blade creates uniform matchstick-sized strips.

1. **Insert Julienne Blade:** Locate the julienne blade insert. Carefully align it with the slots on the slicer body and press it into place until it is securely seated.
2. **Prepare Food:** Use the food holder to secure the food item.
3. **Julienne:** Slide the food item across the julienne blade with firm, even pressure. The blade will cut the food into thin strips.
4. **Remove Julienne Blade:** After use, carefully remove the julienne blade insert. It can be stored on the back of the unit for convenience and safety.



Image 5: A detailed view of the julienne blade insert, ready for creating matchstick cuts.

Your browser does not support the video tag.

Video 1: This video demonstrates the insertion of the julienne blade and its use for creating uniform vegetable strips, as well as the adjustable slicing function.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity and performance of your slicer.

- **Hand Washing Recommended:** For best results and to preserve blade sharpness, hand wash the slicer immediately

after each use. Use warm, soapy water and a brush to remove any food particles.

- **Extreme Caution:** Always use extreme caution when cleaning the blades. Avoid direct contact with the sharp edges.
- **Rinse and Dry:** Rinse thoroughly under running water and dry completely before storing.
- **Storage:** Ensure the adjustable knob is set to '0' (safe setting) before storing. Store the julienne blade in its designated slot on the back of the unit.

SPECIFICATIONS

Model Number	34040E
Material	Stainless Steel, Plastic
Color	Black & Stainless Steel
Product Dimensions (L x W x H)	12.91" x 4.25" x 1.18" (32.79 cm x 10.8 cm x 3 cm)
Item Weight	0.31 kg (0.68 lbs)

WARRANTY AND SUPPORT

For warranty information, product support, or to inquire about replacement parts, please contact Microplane customer service directly. Refer to the official Microplane website or product packaging for the most current contact details.

Always retain your proof of purchase for warranty claims.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

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