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- > [OXO](#) /
- > [OXO Good Grips Simple Mandoline Slicer User Manual](#)

OXO 1273180

OXO Good Grips Simple Mandoline Slicer Instruction Manual

Model: 1273180

INTRODUCTION

The OXO Good Grips Simple Mandoline Slicer is an essential kitchen tool designed to simplify food preparation by providing consistent, even slices. Its intuitive design and integrated features ensure both efficiency and safety. This manual provides detailed instructions for setup, operation, maintenance, and troubleshooting to help you get the most out of your mandoline slicer.



Image: The OXO Good Grips Simple Mandoline Slicer, featuring its main body and the accompanying food holder.

SETUP

Before first use, wash all parts of the mandoline slicer with warm, soapy water and rinse thoroughly. Ensure all components are dry before assembly.

1. **Unfold the Stand:** Locate the metal stand on the underside of the mandoline. Gently pull it outwards until it locks into place, providing a stable base for slicing.
2. **Position the Slicer:** Place the mandoline slicer on a clean, flat, and stable surface, such as a countertop. Ensure the non-slip feet are firmly gripping the surface to prevent movement during operation.



Image: The mandoline slicer with its stand unfolded, ready for use.

OPERATING INSTRUCTIONS

The OXO Good Grips Simple Mandoline Slicer offers various cutting options for different culinary needs. Always use the food holder to protect your fingers.

1. Adjusting Slice Thickness

The mandoline features a sliding tab to easily adjust between three slice thickness settings and a storage setting.

- **Thickness Settings:** Slide the tab on the side of the mandoline to select your desired thickness: 1.5mm (1/16 inch), 3.0mm (1/8 inch), or 6.0mm (1/4 inch).
- **Storage Setting:** When not in use, slide the tab to the locked position (indicated by a lock icon) to safely retract the blade.



Image: A close-up view of the mandoline's side, highlighting the adjustable thickness settings.

2. Using the Julienne Setting

In addition to slicing, the mandoline can create julienne cuts. To activate the julienne blade, slide the tab all the way to the

julienne icon (often indicated by multiple vertical lines or a specific symbol).

3. Utilizing the Food Holder

The spring-loaded food holder is crucial for safety and efficient slicing. It pushes food for even slicing with minimal waste and features a generous rim to protect your fingers from the sharp blade.

- **Secure Food:** Press the food item onto the prongs of the food holder.
- **Glide and Slice:** Hold the food holder firmly and glide it along the textured runway of the mandoline. The textured surface helps prevent food from sticking.



Image: A hand demonstrating the use of the wide-rimmed food holder to safely slice a potato.



Image: A detailed view of the mandoline's textured runway, designed to prevent food from sticking during slicing.

Official Product Video: OXO Good Grips Simple Mandoline Slicer

Video: This official product video demonstrates the key features and ease of use of the OXO Good Grips Simple Mandoline Slicer, including adjusting settings and safe operation.

Cleaning

The OXO Good Grips Simple Mandoline Slicer is designed for easy cleaning with integrated blades.

- **Dishwasher Safe:** All components of the mandoline slicer are dishwasher safe for convenient cleaning.
- **Hand Washing:** For best results and to prolong the life of the blades, hand washing with warm, soapy water is recommended. Use a brush to safely clean around the blades. Rinse thoroughly and dry immediately.
- **Integrated Blades:** The blades are integrated into the unit, meaning there are no loose parts to clean or organize, simplifying the cleaning process.



Image: A close-up of the mandoline slicer's integrated stainless steel blades, highlighting their design for easy clean-up.

Storage

For compact and safe storage:

- **Fold Legs:** Fold the stand legs inwards until they are flush with the mandoline body.
- **Nest Food Holder:** The food holder can be nested upside-down on the mandoline for convenient, compact storage.
- **Lock Blade:** Always ensure the thickness tab is set to the locked (storage) position to cover the blade before storing.

TROUBLESHOOTING

- **Food Sticking to Runway:** Ensure the textured runway is clean and free of debris. For very starchy or sticky foods, a light coating of cooking spray on the runway may help.
- **Uneven Slices:** Ensure the food item is firmly secured in the food holder and that consistent pressure is applied while gliding it across the blade. Check that the thickness setting tab is fully engaged in the desired position.
- **Difficulty Slicing Hard Vegetables:** For very hard vegetables (e.g., raw sweet potatoes), ensure the blade is clean and sharp. Apply firm, steady pressure. If still difficult, consider pre-softening slightly or using a different cutting method.
- **Blade Appears Dull:** The stainless steel blade is designed for long-lasting sharpness. If you notice a significant decrease in cutting performance, ensure the blade is clean and free of any residue. Avoid cutting extremely hard or frozen items which can damage the blade.

SPECIFICATIONS

Feature	Detail
Brand	OXO
Model Number	1273180
Product Dimensions	5"L x 6.5"W x 13"H
Item Weight	1.88 Pounds
Material	Plastic, Stainless Steel (Blade)
Color	White
Special Feature	Soft-Grip Handle, Adjustable Thickness, Julienne Blade, Integrated Blades, Foldable Stand
Recommended Uses	Vegetable Slicing
Care Instructions	Dishwasher Safe
Operation Mode	Manual
Country of Origin	China

WARRANTY AND SUPPORT

For warranty information or product support, please refer to the packaging or visit the official OXO website. OXO products are designed for durability and performance, and customer satisfaction is a priority.

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Related Documents - 1273180

	<p>OXO Good Grips Mandoline Slicer: User Manual & Slicing Instructions Comprehensive user manual for the OXO Good Grips Mandoline Slicer, covering components, disassembly, cleaning, reassembly, storage, and detailed slicing instructions for various cuts like straight, crinkle, waffle, and julienne.</p>
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[OXO Good Grips V-Blade Mandoline Slicer User Manual](#)

A comprehensive guide to using and maintaining the OXO Good Grips V-Blade Mandoline Slicer, including instructions for straight cutting, crinkle cutting, julienning, and French frying.



[OXO Good Grips Vegetable Chopper: Preparation, Use, and Cleaning Guide](#)

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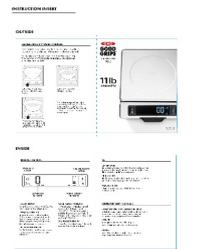
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Information about the OXO Good Grips Triple Timer, including its Better Guarantee and contact details for OXO.



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[OXO Good Grips Stainless Steel Scale Instruction Manual](#)

This document provides instructions for using the OXO Good Grips Stainless Steel Scale, including zeroing, adding and weighing operations, interface features, and care instructions.