GoodCook 8541971567

Good Cook Touch Hand Mandolin Grater with Inter-Changeable Blades

User Instruction Manual

1. Product Overview

The Good Cook Mandolin Grater set is a versatile kitchen tool designed for efficient slicing and grating. It includes multiple interchangeable blades and a protective food holder, all designed for safe and compact storage.
Key features include:

- One Fine Grater blade
- One Coarse Grater blade
- One Slicer blade
- One Julienne Slicer blade
- One container with a storage lid
- One food holder for hand protection
- Non-slip base for stability during use
- Compact storage design where all components fit inside the container



Image: The complete Good Cook Mandolin Grater set, showcasing the container, various blades, and the food holder.

2. Components

The Good Cook Mandolin Grater set consists of the following parts:

1. **Main Container:** A clear plastic container designed to collect grated or sliced food and for compact storage of all components.
2. **Storage Lid:** A fitted lid for the main container, allowing for easy storage of prepared food in the refrigerator.
3. **Interchangeable Blades:**
    - *Fine Grater:* For finely grating ingredients like cheese, citrus zest, or ginger.
    - *Coarse Grater:* For coarser grating of vegetables, cheese, or chocolate.
    - *Slicer:* For creating uniform slices of fruits and vegetables.
    - *Julienne Slicer:* For cutting ingredients into thin, matchstick-like strips.
4. **Food Holder:** A clear plastic holder with a comfortable grip and prongs to secure food items, protecting hands and fingers during the grating or slicing process.

3. Setup

1. **Unpack:** Carefully remove all components from the packaging.
2. **Wash:** Before first use, wash all parts with warm soapy water. Rinse thoroughly and dry.
3. **Assemble:**
    - Select the desired blade (Fine Grater, Coarse Grater, Slicer, or Julienne Slicer).
    - Align the chosen blade with the top opening of the main container.
    - Gently press the blade into place until it sits securely and flat on the container's rim. Ensure the non-slip base of the

container is on a stable surface.

4. Operating Instructions

Always exercise caution when handling sharp blades. Use the food holder to protect your hands.

1. **Prepare Ingredients:** Wash and peel (if necessary) the food item you intend to grate or slice. Cut larger items to a size that fits comfortably under the food holder.
2. **Secure Food Holder:** Place the food item onto the prongs of the food holder, ensuring it is firmly secured.
3. **Position Grater:** Place the assembled grater (container with chosen blade) on a stable, flat surface. The non-slip base will help prevent movement.
4. **Grating/Slicing:**
    - Hold the food holder with the secured food item.
    - Apply gentle, even pressure and move the food item across the blade in a consistent back-and-forth motion (for graters) or a single, smooth stroke (for slicers).
    - The grated or sliced food will collect directly into the container below.
    - Continue until the desired amount is processed or the food item is too small to safely hold with the food holder.
5. **Empty Container:** Once finished, carefully remove the blade from the container. The container can then be used to store the prepared food using the storage lid, or the contents can be transferred.

5. Cleaning and Maintenance

Proper cleaning ensures the longevity and hygiene of your mandolin grater.

- **Immediate Cleaning:** For best results, clean the grater immediately after each use to prevent food particles from drying onto the blades and surfaces.
- **Hand Washing:** Wash all components with warm, soapy water. Use a brush to safely clean the blades, avoiding direct contact with your hands. Rinse thoroughly under running water.
- **Dishwasher Safe:** All components of the Good Cook Mandolin Grater are dishwasher safe. Place them on the top rack for optimal cleaning.
- **Drying:** Allow all parts to air dry completely before reassembling or storing.
- **Storage:** For compact storage, ensure all blades and the food holder are clean and dry, then place them neatly inside the main container, securing it with the storage lid.

6. Troubleshooting

If you encounter any issues with your Good Cook Mandolin Grater, refer to the following common solutions:

Problem	Possible Cause	Solution
Difficulty slicing/grating	Incorrect blade selection; dull blade (unlikely for new product); food item too soft/hard.	Ensure the correct blade is used for the food type. Apply consistent, firm pressure. For very soft items, chilling them slightly may help.
Food not collecting properly	Blade not seated correctly; container full.	Verify the blade is securely placed on the container. Empty the container if it is full.
Unit slides during use	Surface is wet or slippery; non-slip base is dirty.	Ensure the countertop is dry and clean. Clean the non-slip base if necessary.

7. Specifications

Model Number: 8541971567

UPC: 076753203340

Brand: GoodCook

Color: Clear and Black

Style: Compact

Item Weight: 1.1 Pounds (approx. 0.5 kg)

Product Dimensions: 5.6 x 3.2 x 8.4 inches (approx. 14.2 x 8.1 x 21.3 cm)

Material: Plastic and Stainless Steel blades

Dishwasher Safe: Yes

Manufacturer: Bradshaw International

8. Warranty and Support

GoodCook products are manufactured to high-quality standards. For any questions regarding product performance, warranty claims, or support, please contact the manufacturer directly.
Please refer to the official GoodCook website or the product packaging for the most current contact information and warranty details. Keep your purchase receipt as proof of purchase.
You can visit the GoodCook Store online for more information: GoodCook Store

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Product Model: 8541971567

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