Mueller Austria MU-MANDO

Mueller Austria Mandoline Slicer User Manual

Model: MU-MANDO

Product Overview

The Mueller Austria Mandoline Slicer is a versatile kitchen tool designed to simplify food preparation. It features an adjustable slicing mechanism and interchangeable blades, allowing for various cuts of fruits, vegetables, and cheeses. Its compact design and safety features make it an essential gadget for any kitchen.



Image: The Mueller Austria Mandoline Slicer, showcasing its main body, interchangeable blades, and examples of sliced carrots, beets, and cheese.

Components

- Mandoline Slicer Body with integrated V-blade
- 5 Interchangeable V-Pro Blades: Slicer, Shredder, Grater, Wavy Blade, Coarse Shredder
- Safety Food Pusher
- Blade Storage Box



Image: All components of the mandoline slicer, including the main unit, various blades, and the food holder, arranged on a kitchen counter.

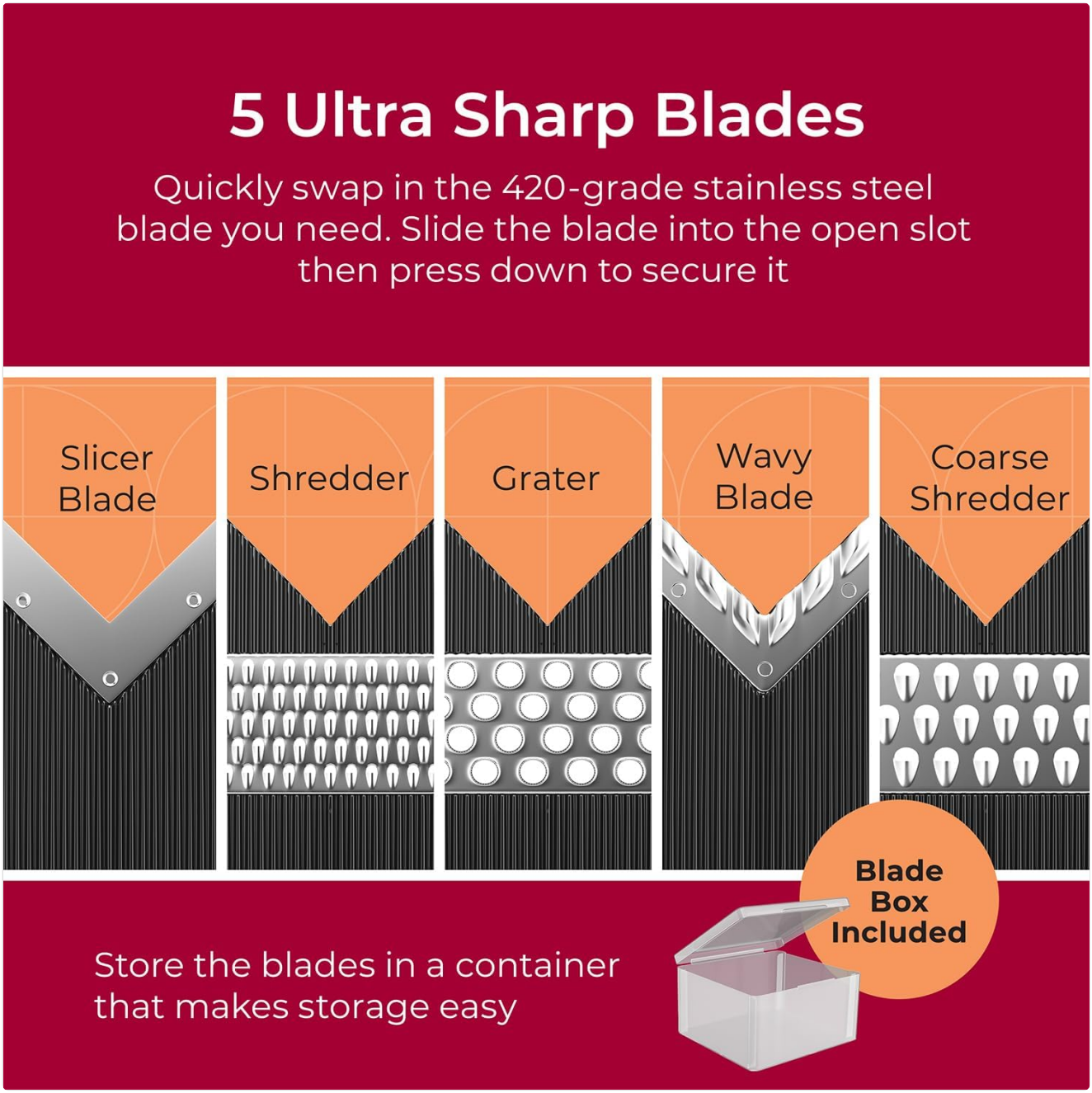


Image: A visual representation of the five distinct blade types included with the mandoline slicer, detailing their specific cutting patterns.

Setup

1. **Unfold the Legs:** For countertop use, unfold the non-slip feet to elevate the slicer. For direct slicing into a bowl or plate, keep the legs folded flat.
2. **Insert Desired Blade:** Select the appropriate V-Pro blade for your desired cut. Slide the blade into the open slot on the mandoline body until it clicks securely into place.
3. **Adjust Slice Thickness:** Use the knob dial on the side of the mandoline to adjust the slice thickness from 1mm to 9mm. For julienne cuts, adjust the size from 6mm to 9mm using the dedicated julienne knob.

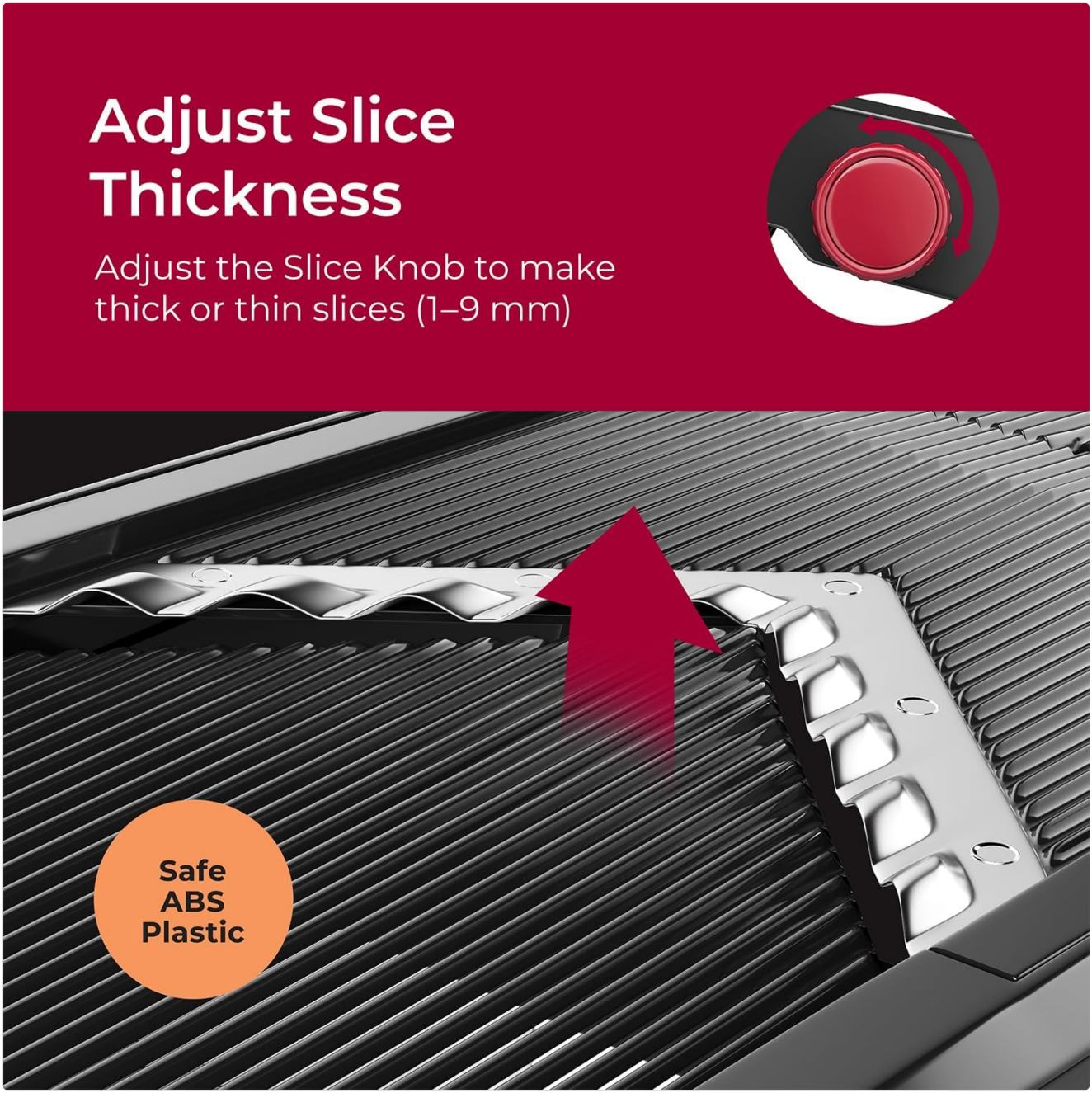


Image: A detailed view of the mandoline slicer's thickness adjustment knob, indicating the range of slice thickness from 1-9 mm.



Image: The mandoline slicer demonstrating its adjustable non-slip feet for stable use on a countertop or over a bowl.

Operating Instructions

1. **Prepare Food:** Ensure your fruit or vegetable is clean and trimmed as needed.
2. **Use Safety Food Pusher:** Always use the provided safety food pusher to hold the food item firmly against the blade. This protects your fingers from the sharp blades.
3. **Slice:** With the food item secured in the pusher, slide it smoothly and evenly along the V-blade in a back-and-forth motion to create uniform slices or julienne strips.
4. **Julienne Cutting:** For julienne cuts, ensure the julienne blades are engaged by adjusting the knob. Place the food item in the safety food pusher and slide it along the blade to create thin strips.



Image: A hand demonstrating the use of the safety food pusher to securely hold a potato while slicing it on the mandoline, emphasizing finger protection.



Image: A detailed view of the mandoline slicer's julienne cutting mechanism, highlighting the adjustable settings for different julienne sizes.

Official Product Video: Mueller Mandoline Slicer

Your browser does not support the video tag.

Video: This official product video demonstrates the various features and ease of use of the Mueller Mandoline Slicer, including blade changes, thickness adjustments, and safety features.

Maintenance and Cleaning

To ensure the longevity and hygiene of your Mueller Austria Mandoline Slicer, follow these cleaning instructions:

- The mandoline slicer and its components are top-rack dishwasher safe.
- For manual cleaning, rinse the unit and blades immediately after use to prevent food from drying on the surfaces.

- Use a brush to remove any food particles from the blades and crevices. Exercise extreme caution when handling sharp blades.
- Ensure all parts are completely dry before storing.



Image: The mandoline slicer with its internal components exposed, illustrating how easily it can be disassembled for thorough cleaning, including the hidden julienne blades.

Troubleshooting

- **Food not slicing evenly:** Ensure the food item is properly centered and held firmly by the safety food pusher. Check that the blade is correctly inserted and the thickness setting is appropriate for the food.
- **Difficulty with hard vegetables:** For very hard vegetables, apply steady, firm pressure. Ensure the blade is clean and free of debris.
- **Blades seem dull:** While the blades are designed for durability, consistent use on very hard items may affect

sharpness over time. Ensure proper cleaning and storage to maintain blade integrity.

Specifications

Feature	Detail
Brand	Mueller Austria
Product Dimensions	16.7"L x 5.5"W x 16"H
Material	Plastic (Body), Stainless Steel (Blades)
Color	Black
Operation Mode	Manual
Adjustable Thickness	1-9 mm
Julienne Size	6 mm to 9 mm
Item Weight	2.2 Pounds
Model Number	MU-MANDO

Important Safety Information

- Keep out of the reach of children.
- Use as directed.
- Always use the safety food pusher to protect your hands from sharp blades.
- Blades are extremely sharp. Handle with extreme care during assembly, use, and cleaning.

Warranty and Support

For warranty information and customer support, please refer to the official Mueller Austria website or contact their customer service directly. Keep your purchase receipt for any warranty claims.

- Official User Manual (PDF): Download Here

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.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

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.

Submit question