Benriner BN-64W

Benriner Classic Mandoline Slicer

Model: BN-64W

Brand: Benriner

Introduction

The Benriner Classic Mandoline Slicer is designed to quickly and easily slice fruits and vegetables into consistently sized pieces. This manual provides essential information for the safe and effective use, setup, operation, and maintenance of your mandoline slicer.

Crafted with Japanese stainless steel blades and BPA-free plastic, this tool is ideal for preparing a variety of dishes, from stir-fries and casseroles to healthy snacks and garnishes.

Safety Information

WARNING: Blades are extremely sharp. Exercise extreme caution during assembly, use, and cleaning to prevent injury.

- Always use the provided safety guard (food holder) when slicing to protect your fingers.
- Keep fingers away from the blade at all times.
- Store the mandoline and blades in a safe place, out of reach of children.
- Do not attempt to slice items that are too hard or frozen, as this can damage the blade and cause injury.
- Wear cut-resistant gloves for added protection, especially when handling blades or cleaning.



Image: Benriner Mandoline Slicer with the safety guard in place. The safety guard is essential for protecting fingers during operation.

Package Contents

Your Benriner Classic Mandoline Slicer package includes the following components:

- 1 Benriner Mandoline Slicer body with fixed straight blade
- 1 Safety Guard (Food Holder)
- 3 Interchangeable Blades:
  - Coarse-tooth blade (for chunky cuts like French fries)
  - Medium-tooth blade (for julienne or matchstick cuts)
  - Fine-tooth blade (for extra-narrow julienne or spaghetti strands)



Image: The three interchangeable blades (coarse, medium, fine-tooth) that come with the Benriner Mandoline Slicer.

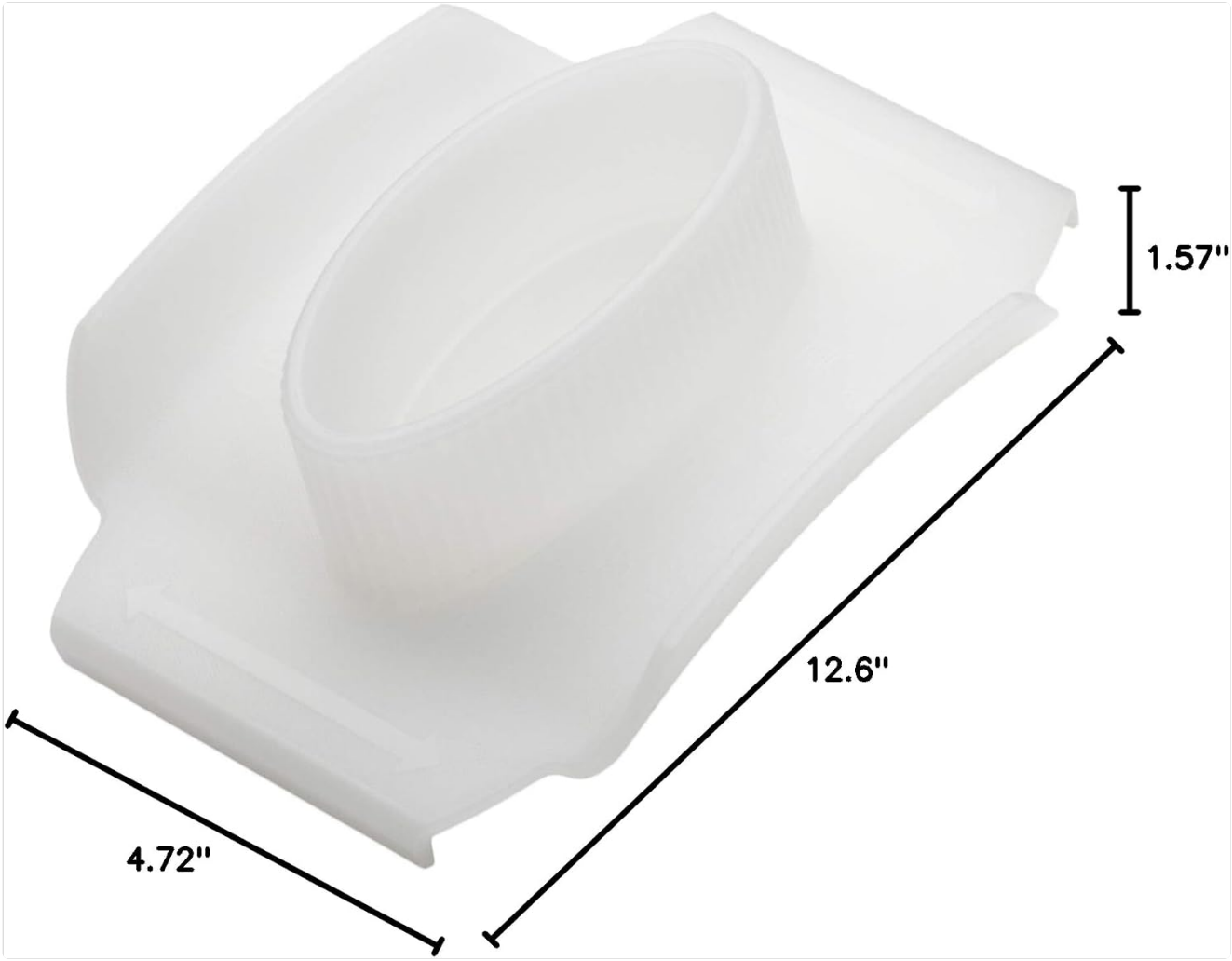


Image: The safety guard (food holder) with approximate dimensions, showing its design for securely holding food items.

Setup

1. **Unpacking:** Carefully remove all components from the packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash all parts with warm, soapy water. Rinse thoroughly and dry.
3. **Blade Installation (for Julienne/Shredding):**
    - The mandoline comes with a fixed straight blade for slicing.
    - To use the toothed blades, locate the two screws on the underside of the mandoline body that secure the fixed blade.
    - Carefully loosen these screws and slide out the fixed blade.
    - Insert the desired toothed blade (coarse, medium, or fine) into the slot. Ensure it is seated correctly.
    - Tighten the screws to secure the toothed blade in place.
    - Always handle blades by their dull edges.
4. **Positioning:** Place the mandoline on a stable, flat surface. The non-skid rubber base provides stability. Alternatively, hook the groove at the end of the mandoline onto the rim of a bowl to collect slices directly.



Image: The Benriner Mandoline Slicer positioned with its groove hooked onto the edge of a mixing bowl for direct collection of sliced food.

Operating Instructions

1. Adjusting Slice Thickness

- Locate the easy-turn dial on the underside of the mandoline.
- Turn the dial to adjust the height of the slicing platform, which controls the thickness of your slices. The thickness can be adjusted from approximately 0.5mm to 8mm.
- Test a small piece of vegetable to ensure the desired thickness before proceeding.



Image: A hand turning the thickness adjustment dial located on the underside of the mandoline slicer.

2. Slicing with the Safety Guard

1. Prepare your fruit or vegetable by trimming it to a manageable size that fits comfortably within the safety guard.
2. Securely place the food item onto the prongs of the safety guard. Ensure it is firmly held.
3. Hold the mandoline slicer by its handle with one hand.
4. With the other hand, hold the safety guard with the food item and slide it down the mandoline's slicing platform, applying gentle, even pressure.
5. Move the food item back and forth over the blade in a smooth, continuous motion.
6. Continue slicing until the food item is too small to safely hold with the guard, then discard the remaining small piece.



Image: A person demonstrating how to slice an onion using the Benriner Mandoline Slicer, with the safety guard securely holding the onion.

3. Using Interchangeable Blades

- **Straight Blade:** Ideal for wide, flat slices such as potato chips, scalloped potatoes, or thin onion rings.
- **Coarse-Tooth Blade:** Creates chunky cuts suitable for French fries or carrot sticks.
- **Medium-Tooth Blade:** Produces julienne or matchstick cuts for stir-fries, hash browns, or garnishes.
- **Fine-Tooth Blade:** For very thin julienne cuts, perfect for delicate garnishes or vegetable spaghetti strands.

Maintenance and Cleaning

- **Immediate Cleaning:** Clean the mandoline immediately after each use to prevent food from drying onto the blades and surfaces.
- **Hand Washing:** For best results and to prolong blade sharpness, hand wash the blades and mandoline body with warm, soapy water. Use a brush to safely remove food particles from blades.
- **Dishwasher Safe:** The mandoline body and safety guard are top-rack dishwasher safe. However, hand washing is recommended for the blades to maintain their sharpness.

- **Drying:** Thoroughly dry all components before storing to prevent rust on the stainless steel blades.
- **Storage:** Store the mandoline and blades in a safe, dry place. Consider using blade covers or the original packaging for the interchangeable blades.

Troubleshooting

- **Uneven Slices:** Ensure the food item is held firmly by the safety guard and that even pressure is applied during slicing. Check that the thickness adjustment dial is securely set.
- **Difficulty Slicing:** Ensure the blade is clean and free of debris. Very soft or overripe produce may be difficult to slice cleanly; chilling them slightly can help. Ensure the blade is correctly installed and tightened.
- **Food Sticking to Blade:** Lightly oiling the blade or the slicing surface can help with sticky produce. Ensure the blade is clean.
- **Blades Seem Dull:** While Benriner blades are designed for durability, prolonged use may eventually reduce sharpness. Replacement blades may be available from authorized retailers.

Specifications

- **Brand:** Benriner
- **Model Number:** BN-64W
- **Product Dimensions:** 12.6"L x 4.72"W x 1.57"H
- **Material:** BPA-free Plastic body, Japanese Stainless Steel blades
- **Color:** Beige
- **Special Feature:** Interchangeable Blades, Adjustable Thickness Dial
- **Recommended Uses:** Vegetable and Fruit Slicing
- **Product Care Instructions:** Hand Wash Only (blades recommended), Top-rack Dishwasher Safe (body, guard)
- **Item Weight:** 12.2 ounces (346 Grams)
- **Blade Length:** 10 Centimeters
- **Operation Mode:** Manual

Warranty and Support

Specific warranty information for the Benriner Classic Mandoline Slicer (Model BN-64W) is not provided within this manual. For details regarding warranty coverage, product support, or replacement parts, please refer to the product packaging or contact Benriner customer service directly through their official website or the retailer where the product was purchased.

Always ensure you are using genuine Benriner replacement parts for optimal performance and safety.

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