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Benriner BN-95W

Benriner Super Slicer (Model BN-95W) Instruction Manual

1. Product Overview

The Benriner Super Slicer (Model BN-95W) is a versatile kitchen tool designed for quickly and easily slicing medium fruits and vegetables into consistently sized pieces. It features durable Japanese stainless steel blades and BPA-free plastic construction, making food preparation efficient and precise. This mandoline is ideal for creating various cuts for stir-fries, casseroles, salads, and garnishes.

Key Features:

- **Precision Slicing:** Easily slices fruits and vegetables into consistently sized pieces.
- **Interchangeable Blades:** Includes four blades (straight edge, coarse-tooth, medium-tooth, and fine-tooth) for a variety of cuts.
- **Adjustable Thickness:** An easy-turn dial allows adjustment of slice thickness from 0.5mm to 8mm.
- **Safety Guard:** A safety guard securely holds smaller end pieces, protecting fingers and minimizing waste.
- **Stable Design:** Features a large open handle for comfort and a non-skid rubber base for stability during use. Grooves allow secure placement onto bowls.
- **Easy to Clean:** Disassembles for easy cleaning and is top-rack dishwasher safe.

2. Components

Your Benriner Super Slicer package includes the following components:

- Benriner Super Slicer main body (Beige)
- Straight-edge blade (pre-installed)
- Coarse-tooth blade
- Medium-tooth blade
- Fine-tooth blade
- Safety guard/food holder



Image 1: The Benriner Super Slicer main unit, along with its four interchangeable blades and the safety guard.





Image 2: Product packaging illustrating the different types of cuts achievable with the interchangeable blades.

3. Setup

Attaching/Changing Blades:

1. Locate the two screws on the side of the slicer that secure the main blade.
2. Loosen these screws to release the current blade.
3. Carefully remove the existing blade.
4. Insert the desired interchangeable blade into the slot, ensuring the cutting edge faces down.

5. Tighten the screws to secure the blade firmly in place.

Adjusting Slice Thickness:

The Benriner Super Slicer features an easy-turn dial on the underside to adjust the thickness of your slices. Simply twist the white knob to raise or lower the slicing platform, allowing for precise thickness control from 0.5mm to 8mm.



Image 3: The underside of the slicer, highlighting the white knob used for adjusting slice thickness.

Using the Non-Skid Base and Hook:

The slicer is equipped with a non-skid rubber base for stability on flat surfaces. Additionally, it has integrated hooks that allow you to securely rest the slicer on the rim of a bowl or container, facilitating direct collection of sliced ingredients.

4. Operating Instructions

Always use the provided safety guard when operating the Benriner Super Slicer to protect your fingers. The blades are extremely sharp.

1. Select the desired blade and adjust the slice thickness.
2. Place the slicer on a stable surface or hook it onto a bowl.
3. Secure the fruit or vegetable onto the safety guard.
4. Slide the food item firmly and evenly across the blade in a continuous motion.
5. Repeat until the desired amount is sliced, always using the safety guard until the food item is too small to safely hold.

Types of Cuts:

- **Straight Edge Blade:** Ideal for wide slices for chips, scalloped potatoes, or thin onion rings.
- **Coarse-Tooth Blade:** Creates chunky French fry cuts and carrot sticks.
- **Medium-Tooth Blade:** Produces long, narrow julienne strips for hash browns or stir-fries.
- **Fine-Tooth Blade:** For extra-narrow julienne cuts, perfect for shoestring potato nests or zucchini spaghetti.

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Video 1: Demonstration of the Benriner Super Slicer in action, showcasing its ease of use and various slicing capabilities.

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Video 2: A professional demonstration and review of the Benriner Mandoline, covering its features and practical application.

5. Maintenance and Cleaning

Proper maintenance ensures the longevity and performance of your Benriner Super Slicer.

Cleaning:

- The slicer disassembles for thorough cleaning. The main body, main blade, and cutting board can be removed.
- All parts are top-rack dishwasher safe.
- For hand washing, use warm soapy water and a brush to clean around the blades. Always exercise extreme caution due to the sharpness of the blades.
- Rinse thoroughly and allow all components to air dry completely before reassembling or storing.

Blade Sharpening:

The Japanese stainless steel blades are designed to stay sharp for extended periods. If the blade's sharpness diminishes over time, it can be professionally sharpened. Refer to specialized sharpening services for Japanese blades.

6. Troubleshooting

Common Issues and Solutions:

- **Uneven Slices:** Ensure the food item is held firmly against the safety guard and slid evenly across the blade. Check that the thickness adjustment knob is securely set.
- **Difficulty Slicing:** Verify that the blade is clean and free of debris. If the blade feels dull, consider professional sharpening.
- **Slicer Movement During Use:** Confirm the non-skid base is clean and dry. If using with a bowl, ensure the hooks are properly engaged.
- **Blade Damage:** Avoid forcing hard vegetables or fruits through the slicer. Inspect blades regularly for damage and

replace if necessary.

Safety Precautions:

- **Always use the safety guard:** Never slice without the safety guard, especially when the food item becomes small.
- **Handle blades with extreme care:** The blades are very sharp. Avoid direct contact with the cutting edge.
- **Keep out of reach of children:** Store the slicer and its blades in a safe place.
- **Do not use on unstable surfaces:** Ensure the slicer is on a firm, flat surface or securely hooked to a bowl.

7. Specifications

Attribute	Value
Brand	Benriner
Product Dimensions	14.17"L x 5.91"W x 1.57"H
Material	Plastic
Color	Super Slicer, Beige
Special Feature	Interchangeable Blades
Recommended Uses For Product	Vegetable
Product Care Instructions	Dishwasher Safe
Blade Material	Stainless Steel
Item Weight	1.35 pounds (0.62 Kilograms)
Blade Length	3.7 Inches
Blade Shape	Rectangular
Operation Mode	Manual
Model Number	BN-95W
Date First Available	June 8, 2016

8. Warranty and Support

For any questions regarding your Benriner Super Slicer, including product operation, maintenance, or potential issues, please contact Benriner customer support. Specific warranty details may vary; please refer to the product packaging or the manufacturer's official website for the most current information.
Manufacturer: Benriner
Contact Information: Please visit the official Benriner website or refer to the contact details provided on the product packaging for support.

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