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## Gourmia GMS9105

# Gourmia GMS9105 Stainless Steel Mandoline Slicer Instruction Manual

Model: GMS9105

## INTRODUCTION

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Thank you for purchasing the Gourmia GMS9105 Stainless Steel Mandoline Slicer. This manual provides essential information for the safe and effective use, setup, operation, and maintenance of your new kitchen tool. Please read all instructions carefully before first use and retain this manual for future reference.

## IMPORTANT SAFETY INFORMATION

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Mandoline slicers feature extremely sharp blades. Improper use can result in serious injury. Always follow these safety precautions:

- **Always use the provided hand guard:** The ABS plastic hand guard is designed to protect your fingers from the sharp blades. Never slice food without it.
- **Keep fingers away from blades:** Even when not in use, blades are sharp. Exercise extreme caution when handling, cleaning, or storing the slicer.
- **Ensure stable placement:** The slicer features a non-skid base. Always place the mandoline on a stable, flat, and dry surface before use to prevent slipping.
- **Store safely:** Store the mandoline slicer in a secure location, out of reach of children.
- **Not for children:** This appliance is not intended for use by children.
- **Inspect before use:** Before each use, check the slicer for any damage or loose parts. Do not use if damaged.



The ABS plastic hand guard is essential for safe operation, protecting your hands from the sharp blades.

## PRODUCT COMPONENTS

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The Gourmia GMS9105 Mandoline Slicer includes the following main components:

- Stainless Steel Mandoline Slicer Body with Integrated Blades
- Adjustable Dial for Slice Thickness and Julienne Settings
- Folding Stand for Stability
- ABS Plastic Hand Guard
- Non-Skid Base



## SETUP

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1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash the mandoline slicer body and hand guard with warm, soapy water. Rinse thoroughly and dry completely. Refer to the "Cleaning and Maintenance" section for detailed instructions.
3. **Position:** Place the mandoline slicer on a clean, dry, and stable countertop. Extend the folding stand to elevate the slicer to a comfortable working angle. Ensure the non-skid base is firmly gripping the surface.

## OPERATING INSTRUCTIONS

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The Gourmia GMS9105 offers adjustable slicing and julienne settings for various food preparation needs.

### Adjusting Slice Thickness and Julienne Settings

The mandoline features a dial-style adjustment knob to select your desired cut. The knob allows for both plain slicing and julienne cuts at different thicknesses.

1. Locate the adjustment dial on the side of the mandoline slicer.
2. To change the setting, gently push in the outer ring of the dial and rotate it to align the indicator with your desired setting.
3. **Slice Settings:** Choose from 0.1mm, 3mm, 6mm, or 9mm for plain slices.
4. **Julienne Settings:** Choose from 4.5mm or 9mm for julienne cuts.
5. Ensure the dial clicks into place for the selected setting before beginning to slice.



The dial allows precise adjustment of slice thickness and julienne cut size.

### Slicing Procedure

1. **Prepare Food:** Wash and peel the food item if necessary. Cut larger items to a size that fits

comfortably on the slicer and can be held securely by the hand guard.

2. **Attach Hand Guard:** Securely attach the food item to the prongs of the ABS plastic hand guard. Ensure the food is stable and will not slip.
3. **Position:** Place the food item, held by the hand guard, at the top of the mandoline slicer's platform.
4. **Slice:** With firm, even pressure, slide the food item down the slicer platform and across the blade. Use a smooth, continuous motion. Repeat until the desired amount of food is sliced or julienned.
5. **Collect:** Sliced food will fall beneath the mandoline. Place a bowl or plate underneath to collect the cuts.



Demonstration of using the mandoline slicer with the hand guard to slice an apple.



The mandoline slicer can produce consistent slices, as shown with the apple, and julienned vegetables.

## CLEANING AND MAINTENANCE

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Proper cleaning and maintenance will ensure the longevity and performance of your Gourmia Mandoline Slicer.

- **Immediate Cleaning:** Clean the slicer immediately after each use to prevent food particles from drying on the blades and surfaces.
- **Hand Washing:** For the main stainless steel slicer unit, carefully wipe clean with a damp cloth. For stubborn food residue, use a brush with warm, soapy water. **Exercise extreme caution around the blades.**
- **Dishwasher Safe:** The ABS plastic hand guard is dishwasher safe. The main stainless steel unit is also dishwasher safe, but hand washing is recommended for optimal blade longevity and safety.
- **Drying:** Ensure all parts are thoroughly dried before storing to prevent water spots or potential corrosion.

- **Storage:** The mandoline features a folding stand for compact storage. Fold the stand and store the slicer in a drawer, on a shelf, or in a cabinet, ensuring the blades are protected and out of reach.

## SPECIFICATIONS

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|                          |                                                                 |
|--------------------------|-----------------------------------------------------------------|
| <b>Brand:</b>            | Gourmia                                                         |
| <b>Model:</b>            | GMS9105                                                         |
| <b>Material:</b>         | Stainless Steel                                                 |
| <b>Blade Material:</b>   | Stainless Steel                                                 |
| <b>Operation Mode:</b>   | Manual                                                          |
| <b>Special Feature:</b>  | Multipurpose, Adjustable Blades                                 |
| <b>Recommended Uses:</b> | Cheese, Meat, Vegetable                                         |
| <b>Product Care:</b>     | Dishwasher Safe (Hand guard), Hand wash recommended (Main unit) |

## TROUBLESHOOTING

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If you encounter issues with your Gourmia Mandoline Slicer, refer to the following common solutions:

- **Food not slicing evenly:**
  - Ensure the food item is firmly secured to the hand guard and held straight.
  - Verify that the adjustment dial is securely locked into a specific thickness setting.
  - Apply even pressure when sliding the food across the blade.
- **Slicer slipping on countertop:**
  - Ensure the countertop surface is clean, dry, and free of grease.
  - Confirm the folding stand is fully extended and the non-skid base is making full contact with the surface.
- **Difficulty cleaning blades:**
  - Clean immediately after use before food dries.
  - Use a stiff-bristled brush (not your hands) and warm, soapy water to dislodge stuck food.
  - Rinse thoroughly under running water.

## CONTACT AND SUPPORT

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For further assistance or inquiries regarding your Gourmia GMS9105 Mandoline Slicer, please visit the official Gourmia website or contact their customer support.

**Website:** [www.gourmia.com](http://www.gourmia.com)