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> [OXO Good Grips Chef's Mandoline Slicer 2.0 Black & Steel Slicer Instruction Manual](#)

**OXO 11264100**

# OXO Good Grips Chef's Mandoline Slicer 2.0 Instruction Manual

Model: 11264100 | Brand: OXO

## PRODUCT OVERVIEW

The OXO Chef's Mandoline Slicer 2.0 is designed to simplify food preparation by providing precise and consistent slicing for various fruits and vegetables. It features an angled Japanese stainless steel blade and multiple thickness settings, along with integrated julienne and French fry blades.



Image: The OXO Chef's Mandoline Slicer 2.0, showcasing its design alongside whole and sliced apples, demonstrating its primary function.

## Key Features:

- Indicator window clearly displays Thickness setting from above in inches and millimeters.

- Spring-loaded food holder features a wide rim to protect fingers and stores on underside of mandolin.
- Soft, non-slip handle provides a comfortable grip.
- Textured runway prevents food from sticking and parallel surfaces create even slices without wedging.
- Japanese stainless steel blade is angled to slice even soft foods with ease.
- Two-sided blade can create straight slices or crinkle/waffle cuts, plus integrated julienne and French fry blades.

## SETUP INSTRUCTIONS

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1. **Unpack:** Carefully remove all components from the packaging. Ensure all parts are present: the mandoline body, food holder, and any protective covers.
2. **Clean Before First Use:** Wash all parts that will come into contact with food in warm, soapy water. Rinse thoroughly and dry completely. Refer to the "Maintenance" section for detailed cleaning instructions.
3. **Positioning:** Place the mandoline on a stable, flat surface. Extend the foldable leg to elevate the slicing surface, ensuring it is secure and does not wobble during use.
4. **Adjust Thickness:** Locate the thickness adjustment knob on the side of the mandoline. Rotate the knob to select your desired slice thickness. The indicator window on top will show the selected setting in both inches and millimeters.
5. **Select Blade Type:** The mandoline features a two-sided blade for straight or crinkle/waffle cuts. Integrated levers activate the julienne and French fry blades. Ensure the correct blade is selected and locked into position before slicing.

## OPERATING INSTRUCTIONS

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Always exercise extreme caution when using the mandoline slicer due to its sharp blades. It is highly recommended to use cut-resistant gloves in addition to the food holder for maximum safety.

### General Slicing:

1. **Prepare Food:** Trim your fruit or vegetable to a manageable size that fits comfortably on the mandoline's runway and within the food holder.
2. **Secure Food Holder:** Place the food item onto the prongs of the spring-loaded food holder. Ensure the food is firmly impaled and stable. The wide rim of the food holder is designed to protect your fingers.
3. **Position and Slice:** Hold the mandoline firmly by its soft, non-slip handle. Place the food holder with the food item onto the top of the mandoline's runway. Apply gentle, even pressure and slide the food holder down the runway over the blade in a smooth, continuous motion.
4. **Collect Slices:** Sliced food will fall beneath the mandoline. Ensure a bowl or plate is positioned to catch the slices.

### Specific Cut Types:

#### Straight Slices:

Use the primary blade for uniform straight slices. Adjust the thickness knob to achieve desired results, from paper-thin to thick cuts.



Image: A person using the mandoline to create thin, straight slices of red cabbage, demonstrating the ease of use with the food holder.

### **Julienne Cuts:**

Activate the integrated julienne blades by sliding the appropriate lever. This will create thin, matchstick-like strips, ideal for salads or stir-fries.



Image: A pile of uniformly julienned carrots, showcasing the precision of the mandoline's julienne blade setting.

### **French Fry Cuts:**

Similar to julienne, engage the French fry blades using the designated lever. This setting produces thicker, fry-shaped sticks.



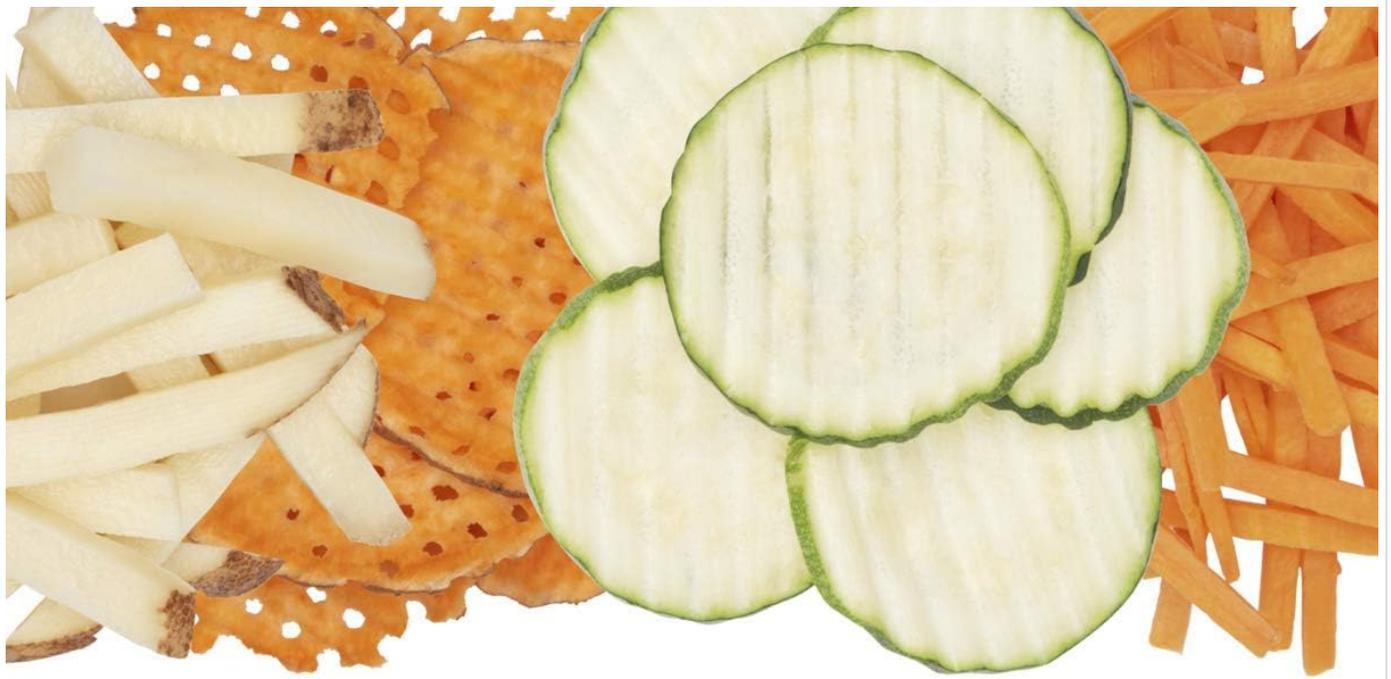
Image: A collection of potatoes cut into French fry shapes, illustrating the result of using the French fry blade setting.

### **Crinkle/Waffle Cuts:**

Flip the main blade to its wavy side for crinkle cuts. For waffle cuts, make one pass, rotate the food 90 degrees, and make a second pass.



Image: Several slices of zucchini with a crinkle-cut pattern, demonstrating the textured slicing capability.



**Includes julienne,  
French fry, crinkle cut  
and straight blades**



Image: A composite image displaying various types of cuts achievable with the mandoline, including julienne, French fry, crinkle, and straight slices.

# Spring-loaded food holder protects fingers



Image: Close-up of the spring-loaded food holder in use, highlighting its design to protect fingers during slicing.

## CARE AND MAINTENANCE

Proper care ensures the longevity and performance of your mandoline slicer.

- **Cleaning:** The OXO Chef's Mandoline Slicer 2.0 is recommended for **Hand Wash Only**. Use warm, soapy water and a soft brush to clean the blades and surfaces. Be extremely careful around the sharp edges.
- **Blade Safety:** Always handle the blade with care. When not in use, ensure the blade is set to the "lock" or highest thickness setting to cover the sharp edge.
- **Drying:** Dry all components thoroughly before storing to prevent water spots or rust on the stainless steel blade.
- **Storage:** The spring-loaded food holder can be stored safely on the underside of the mandoline for compact storage. Store the mandoline in a safe place where the blade is protected and out of reach of children.



## Food holder stores safely on Mandoline

Image: The food holder neatly stored on the underside of the mandoline, illustrating its compact storage feature.

### TROUBLESHOOTING

- **Food Sticking to Runway:** The mandoline features a textured runway designed to prevent food from sticking. If food still sticks, ensure the food item is clean and dry before slicing. A very slight amount of cooking spray can sometimes help with particularly starchy vegetables, but ensure it does not affect the grip of the food holder.
- **Food Holder Not Gripping:** Ensure the food item is properly impaled on the prongs of the food holder. For smaller or irregularly shaped items, it may be challenging to get a secure grip. Consider cutting larger items into more manageable, flatter pieces.
- **Difficulty Slicing the End of the Vegetable:** The spring-loaded food holder is designed to push food towards the blade. However, for the very last portion of a vegetable, the food holder may not provide sufficient downward pressure or grip. For safety, do not attempt to slice the very last piece without the food holder. It is safer to discard the small end piece or finish cutting it with a knife if necessary.

- **Uneven Slices:** Ensure consistent, even pressure is applied when sliding the food holder over the blade. The parallel surfaces are designed for even slices, but inconsistent pressure can lead to wedging or uneven results.
- **Blade Appears Dull:** The Japanese stainless steel blade is designed for long-lasting sharpness. If the blade seems dull, ensure it is clean and free of any dried food residue. Avoid cutting extremely hard items that could dull the blade. The blade is not user-sharpenable; if it becomes significantly dull, contact OXO customer support.
- **Safety Concerns:** Always use the food holder. Consider wearing cut-resistant gloves for added protection, especially when handling the blade or cleaning the unit. Never attempt to slice food directly with your hand.

## PRODUCT SPECIFICATIONS

<b>Brand:</b>	OXO
<b>Model Number:</b>	11264100
<b>Product Dimensions:</b>	17.6"L x 3.8"W x 7.1"H
<b>Material:</b>	Steel (Stainless Steel Blade)
<b>Color:</b>	Black & Steel
<b>Item Weight:</b>	0.09 Kilograms (3.17 ounces)
<b>Operation Mode:</b>	Manual
<b>Product Care:</b>	Hand Wash Only
<b>First Available Date:</b>	May 1, 2017

## WARRANTY AND SUPPORT

For warranty information, product support, or to inquire about replacement parts, please visit the official OXO website or contact their customer service department. Keep your purchase receipt as proof of purchase.

You can find more information and contact details by visiting the [OXO Store on Amazon](#).