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> Starfrit Pump'n'Slice Vertical Mandoline Instruction Manual

Starfrit 092935-003-0000

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Model: 092935-003-0000

INTRODUCTION

The Starfrit Pump'n'Slice is a versatile kitchen tool designed for efficient and safe slicing, dicing, and julienning of fruits and vegetables. Its vertical mechanism and enclosed blades aim to simplify food preparation while prioritizing user safety. This manual provides detailed instructions for assembly, operation, maintenance, and care to ensure optimal performance and longevity of your device.



Image: The Starfrit Pump'n'Slice Vertical Mandoline, showcasing its compact design and components.

SAFETY INFORMATION

- **Sharp Blades:** The device contains ultra-sharp stainless steel blades. Always handle with care.
- **Finger Protection:** Always use the enclosed pusher and feeder to guide food. Never use bare hands to push food towards the blades.
- **Stable Surface:** Ensure the mandoline is placed on a stable, flat surface before use. The suction bases should be engaged for maximum stability.
- **Children:** Keep out of reach of children. This is not a toy.
- **Storage:** Store the mandoline with the blades fully enclosed and the safety lid in place.

COMPONENTS

Your Starfrit Pump'n'Slice includes the following parts:

- **Mandoline Unit:** The main body with integrated blades and adjustable settings.
- **Spring Pump:** The handle mechanism for vertical slicing.
- **Safety Pusher:** Used to safely push food through the feeder.
- **Food Container:** Collects sliced food.
- **Cleaning Tool:** A brush for safe cleaning of blades and crevices.
- **Storage Lid:** Covers the blades for safe storage.



Image: Diagram showing the Spring Pump, Safety Pusher, Food Container, and Cleaning Tool.

SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Assemble:** Place the mandoline unit on a flat, stable surface. Extend the foldable feet until they click into place, ensuring the unit is stable. Attach the food container underneath the slicing area.
3. **Secure:** Press down on the mandoline to engage the suction bases for added stability during use.
4. **Adjust Settings:** Before inserting food, set the desired thickness and cut type using the controls on the back

INSTRUCTIONS



1
Set the controls to the desired thickness and cut.
Régler les contrôles pour sélectionner l'épaisseur et la coupe désirées.



2
Insert food inside the feeder and press down with pusher.
With the other hand, press firmly on the spring pump.
Insérer l'aliment dans le support à aliment et exercer une pression sur celui-ci à l'aide du poussoir.
Avec l'autre main, appuyer fermement sur la pompe à ressort.

Image: Step-by-step visual guide for setting controls and inserting food with the pusher.



Image: The mandoline with its suction bases engaged for stability.

OPERATING INSTRUCTIONS

The Pump'n'Slice offers various cutting options:

- **Slice Thickness:** Adjust the dial on the back of the unit to select slice thickness from 0.5 mm to 8.0 mm.
- **Julienne and Dice:** Use the integrated blade settings to create julienne strips or dice cuts. Refer to the markings on the device for specific settings.

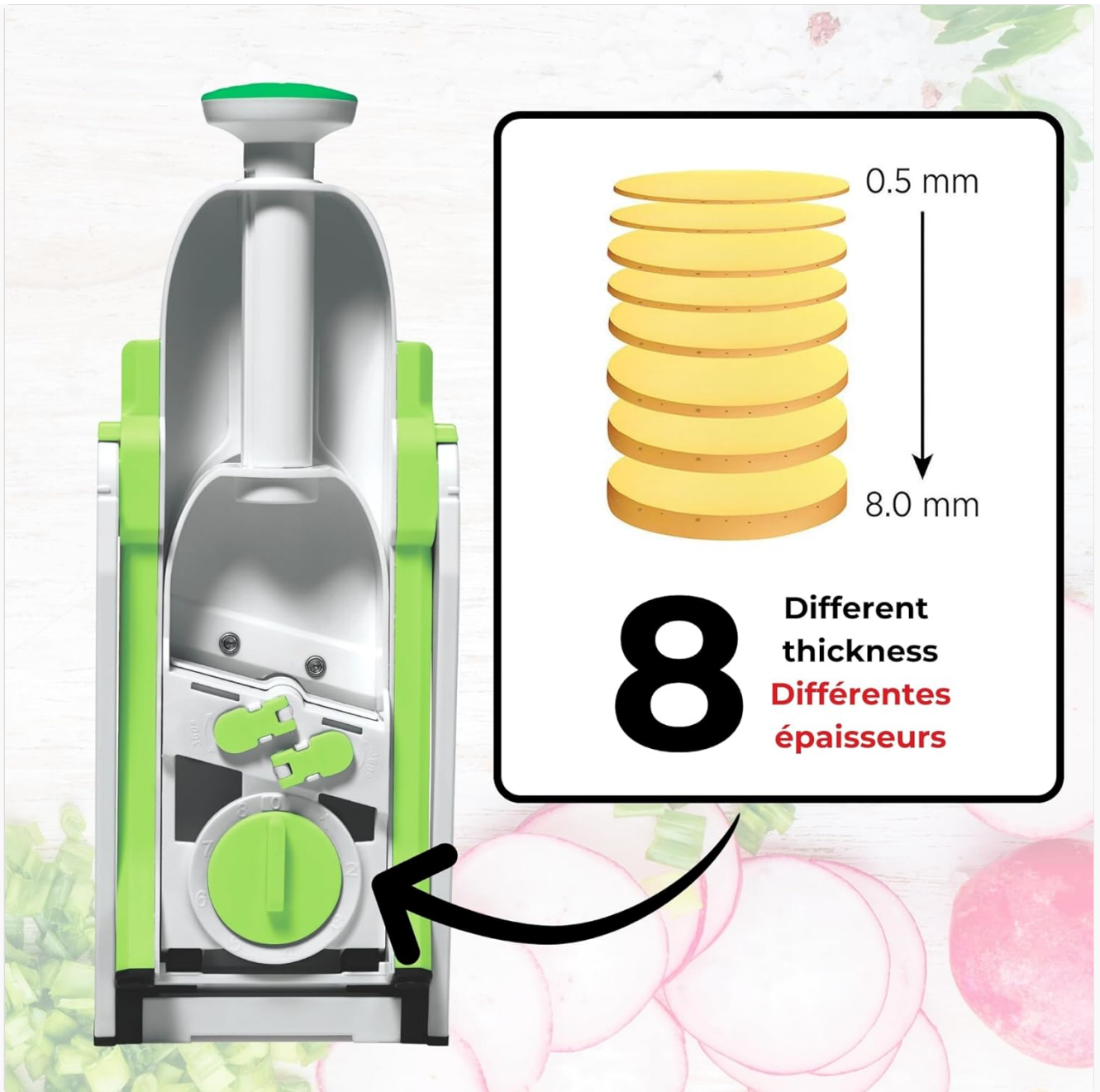


Image: Visual representation of the 8 different thickness settings available.

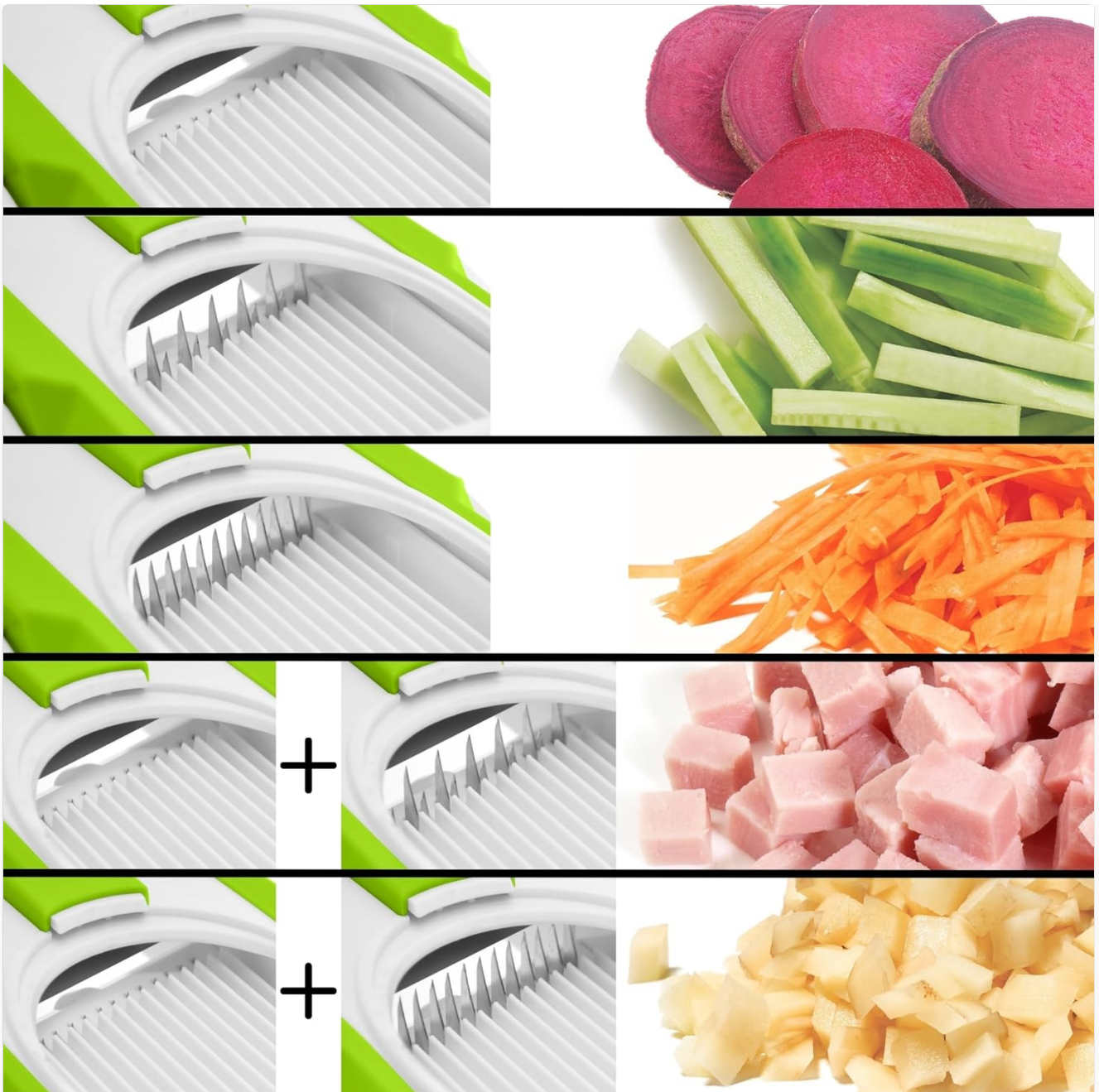


Image: Close-up of blade configurations for slicing, julienning, and dicing.

Slicing Procedure:

1. **Prepare Food:** Cut fruits or vegetables to a size that fits comfortably into the feeder.
2. **Insert Food:** Place the food item into the feeder. Use the safety pusher to gently guide it.
3. **Operate Pump:** With one hand holding the safety pusher, use the other hand to press firmly and repeatedly on the spring pump handle. The vertical motion will push the food against the blades, producing uniform cuts.
4. **Collect:** Sliced food will fall into the attached container.



Image: Examples of various cuts including diced sweet potatoes, diced ham, french fries, zucchini ribbons, and shredded carrots.

Official Product Videos:

SUPMAKIN Mandoline Slicer Demonstration

Video: A short demonstration of a mandoline slicer in action, showing various cuts and thickness adjustments.

Mandoline Slicer for Kitchen Usage

Video: A detailed video demonstrating the use of a mandoline slicer for different vegetables and cuts.

Upgrade Safe Mandoline Slicer & Chopper Preview

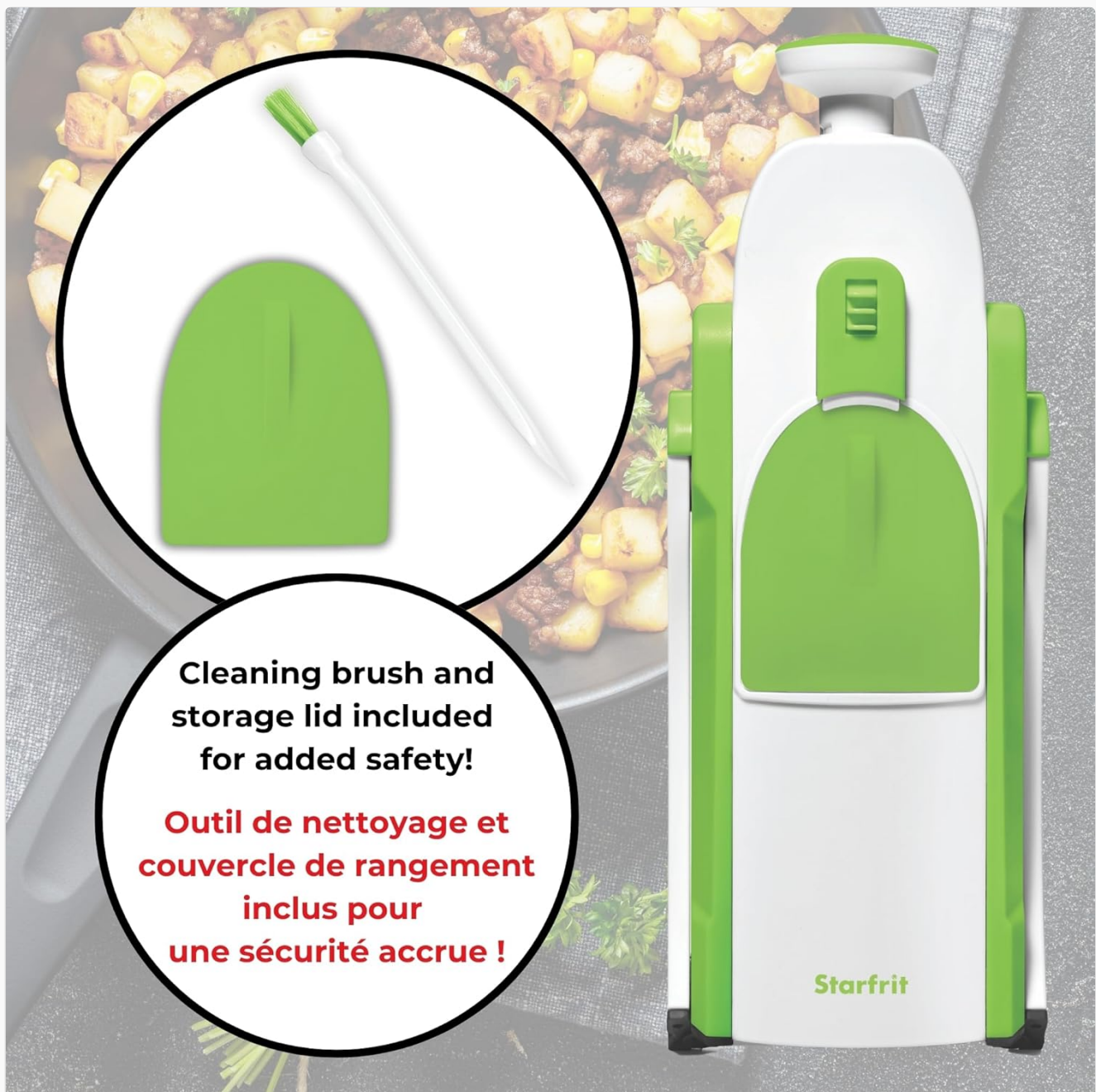
Video: A brief preview demonstrating the safe operation of a mandoline slicer and chopper.

Safe Mandoline Slicer Demonstration

Video: Another demonstration highlighting the safety features and ease of use of a mandoline slicer.

MAINTENANCE AND CLEANING

- **Dishwasher Safe:** All parts of the Starfrit Pump'n'Slice are dishwasher safe for convenient cleaning.
- **Hand Washing:** For hand washing, use warm, soapy water. Utilize the included cleaning tool to safely remove any food particles from the blades and crevices.
- **Rinsing:** Rinse thoroughly under running water.
- **Drying:** Allow all parts to air dry completely before reassembling or storing.
- **Staining:** Some foods, like carrots, may cause temporary staining on plastic components. This does not affect performance.



**Cleaning brush and
storage lid included
for added safety!**

**Outil de nettoyage et
couvercle de rangement
inclus pour
une sécurité accrue !**

Image: The included cleaning brush and storage lid, essential for maintenance and safety.

STORAGE

The Starfrit Pump'n'Slice is designed for compact storage:

- **Foldable Design:** Fold the feet inward and retract the pump handle to reduce its footprint.
- **Safety Lid:** Always place the storage lid over the blades to prevent accidental contact.
- **Location:** Store in a dry place, away from direct heat or sunlight.



Image: The mandoline folded for convenient storage in a kitchen drawer.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Food gets stuck in blades/crevices.	Certain fibrous or soft foods may adhere to the blades.	Use the provided cleaning brush to dislodge food particles. Rinse under running water while operating the pump to help clear debris.

Problem	Possible Cause	Solution
Slices are uneven or ragged.	Blade may be dull (after extended use) or food is not firm enough.	Ensure food is firm. For very soft items, chilling them slightly may help. If blades are dull, contact customer support for replacement options.
Unit is unstable during use.	Suction bases not engaged or surface is not smooth.	Ensure the mandoline is on a clean, smooth, non-porous surface. Press down firmly to engage the suction bases.

SPECIFICATIONS

- **Brand:** Starfrit
- **Model Number:** 092935-003-0000
- **Product Dimensions:** 27L x 12W x 36.5H Centimetres (10.6" L x 4.7" W x 14.4" H)
- **Material:** Plastic, Stainless Steel
- **Color:** Stainless Steel (referring to blade, unit is white/green)
- **Special Features:** Adjustable Thickness, Anti-Slip, Foldable, Multipurpose
- **Blade Material:** Stainless Steel
- **Blade Length:** 8 Millimeters (referring to max thickness)
- **Blade Shape:** V Shape
- **Operation Mode:** Manual
- **Care Instructions:** Dishwasher Safe
- **Included Components:** Mandoline, Pusher, Recipient, Cleaning Tool



Image: Side and front view of the mandoline with key dimensions (length, width, height).

WARRANTY

This product is covered by a Manufacturer Warranty. For specific details regarding warranty coverage, duration, and claims process, please refer to the documentation included with your purchase or visit the official Starfrit website.

SUPPORT

For further assistance, product inquiries, or to purchase replacement parts, please contact Starfrit customer service. Contact information can typically be found on the product packaging or on the official Starfrit website. You can also visit the [Starfrit Store on Amazon](#) for more information and products.

