

Microplane 48940E

Microplane Adjustable V-Blade Mandoline Slicer with Julienne Grater

Model: 48940E

INTRODUCTION

Thank you for choosing the Microplane Adjustable V-Blade Mandoline Slicer with Julienne Grater. This versatile kitchen tool is designed to effortlessly and precisely slice fruits, vegetables, and cheeses, as well as create uniform thin julienne strips. Its ultra-sharp V-blade and ergonomic design ensure efficient and safe food preparation. Please read this manual thoroughly before first use to ensure proper operation and maintenance.





Image: The Microplane Adjustable V-Blade Mandoline Slicer, showcasing its sleek design and sharp V-blade.

SAFETY INFORMATION

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

- Always use the provided universal finger guard when slicing. The finger guard is designed to protect your hands from the sharp blades.
- Keep fingers away from the blades at all times.
- Do not attempt to slice very small pieces of food without the finger guard.
- Store the mandoline with the blade cover or in a safe place where blades are not exposed.
- Keep out of reach of children.
- Ensure the mandoline is placed on a stable, non-slip surface during use.

COMPONENTS

The Microplane Adjustable V-Blade Mandoline Slicer consists of the following main components:

- **Main Body:** The frame of the mandoline, featuring the V-blade and julienne grater.
- **V-Blade:** The primary slicing blade for uniform slices.
- **Julienne Grater:** Integrated blades for creating thin strips.
- **Adjustable Dial:** Located on the back, used to select slicing thickness.
- **Reversible Plate:** The insert that can be flipped to switch between V-blade and julienne functions.
- **Ergonomic Soft-Touch Handle:** Provides a comfortable and secure grip.
- **Universal Finger Guard:** A safety accessory to hold food and protect fingers.





Image: Rear view of the mandoline, highlighting the ergonomic handle and the adjustable dial for thickness control.

SETUP

Before first use, wash all components with warm, soapy water and dry thoroughly. Ensure the mandoline is clean and dry before proceeding.

1. **Unpack:** Carefully remove all packaging materials.
2. **Inspect:** Check the mandoline for any signs of damage. Do not use if damaged.
3. **Position:** Place the mandoline on a stable, flat surface. The non-slip feet will help secure it during use.

OPERATING INSTRUCTIONS

1. Adjusting Slicing Thickness

The mandoline offers unlimited thickness adjustment, from paper-thin to very thick slices.

- Locate the adjustable dial on the back of the mandoline.
- Rotate the dial to your desired thickness. The markings on the dial indicate the relative thickness.
- Test with a small piece of food to ensure the desired thickness is achieved before slicing larger quantities.

2. Switching Between V-Blade and Julienne Grater

The mandoline features a reversible plate to switch between slicing and julienne functions.

- To switch, carefully remove the reversible plate from the mandoline body.
- One side of the plate is smooth for V-blade slicing, and the other side has raised teeth for julienne cutting.
- Insert the plate with the desired blade type facing upwards. Ensure it clicks securely into place.







Image: Two mandolines demonstrating the V-blade (left) and julienne grater (right) configurations.

3. Using the Universal Finger Guard

The universal finger guard is essential for safe operation.

- Secure the food item onto the prongs of the finger guard.
- Hold the finger guard firmly and slide it along the mandoline's track, pushing the food across the blade.
- Apply even pressure for consistent slices or julienne strips.
- Continue slicing until the food item is too small to safely hold with the finger guard. Discard any remaining small pieces.



Image: Demonstrating the mandoline in use with a carrot, showing how the finger guard protects hands during slicing.



Image: The mandoline surrounded by various perfectly sliced and julienned vegetables, showcasing its versatility.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your Microplane mandoline.

- **Immediate Cleaning:** For best results and safety, clean the mandoline immediately after each use.
- **Hand Washing:** We recommend hand washing for all Microplane graters and slicers to ensure the longevity of the blades. Use warm, soapy water and a brush to remove food particles. Rinse thoroughly under running water.
- **Dishwasher Safe:** The mandoline is dishwasher safe. However, avoid harsh detergents or high heat settings that could dull the blades over time.
- **Drying:** Allow the mandoline to air dry completely or dry with a soft cloth before storing.
- **Storage:** Store the mandoline with the blade cover in place to protect the blades and prevent accidental cuts.

TROUBLESHOOTING

If you encounter any issues with your mandoline, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Food is not slicing cleanly or gets stuck.	• Blade might be dull (unlikely for new product). • Incorrect slicing technique. • Food item is too soft or not firm enough.	• Ensure even, firm pressure when slicing. • For softer foods, chill them slightly before slicing. • Ensure the reversible plate is securely in place.
Difficulty adjusting thickness dial.	• Food debris stuck in the mechanism. • Dial is stiff from lack of use.	• Clean the mandoline thoroughly, especially around the dial mechanism. • Apply gentle, consistent force. Do not force the dial.
Finger guard not holding food securely.	• Food item is too small or irregularly shaped.	• Ensure the food item is large enough to be firmly gripped by the prongs. • For very small or awkward items, consider alternative cutting methods or discard.

SPECIFICATIONS

Feature	Detail
Brand	Microplane
Model Number	48940E
Color	Black
Product Dimensions (L x W x H)	36 x 10.3 x 5.5 cm (14.17 x 4.06 x 2.17 inches)
Item Weight	350 grams (0.77 pounds)
Material	Stainless Steel, Plastic
Blade Material	Stainless Steel
Blade Length	175 Millimeters (6.89 inches)
Special Feature	Portable
Recommended Uses	Vegetables
Care Instructions	Dishwasher Safe (Hand wash recommended for blade longevity)
Country of Origin	China

WARRANTY AND SUPPORT

Microplane products are known for their quality and durability. For information regarding warranty, returns, or customer support, please refer to the official Microplane website or contact their customer service directly. Keep your purchase receipt as proof of purchase.

For frequently asked questions (FAQs) and additional tips, you may visit the Microplane brand story section on Amazon or their official website.

- **Easy to Clean:** All Microplane graters (except Master Series) are dishwasher safe. However, to ensure a long blade life, hand cleaning is recommended. Remove food from blades immediately after use. Then, simply rinse under running water and allow to drain.
- **Flexible and Safe:** Each product comes with a protective cover. Each of our hand graters is equipped with non-slip rubber feet.
- **Effortless Grating:** The sharpness of the blades allows food to glide effortlessly and without pressure over the grater surface.

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Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

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