

[Manuals.plus](#) /

› [Cuisinart](#) /

› Cuisinart V-Blade Mandoline User Manual

Cuisinart CTG-00-VMAN

Cuisinart V-Blade Mandoline User Manual

MODEL: CTG-00-VMAN

Introduction

The Cuisinart V-Blade Mandoline is designed to simplify your food preparation by providing precise and effortless slicing. Featuring exclusive Cuisinart food processor blade technology, its V-blade design allows for less pressure when slicing, making it ideal for both firm and softer foods like tomatoes. This manual provides essential information for the safe and effective use, maintenance, and care of your mandoline.



Image: The Cuisinart V-Blade Mandoline, showcasing its design and the variety of cuts it can produce, including thin slices of tomato,

cucumber, and julienned carrots.

Important Safety Information

WARNING: The blades on this mandoline are extremely sharp. Always exercise extreme caution when handling, operating, and cleaning the unit. Failure to do so may result in serious personal injury.

- Always use the included food pusher to protect your hands when slicing. Never attempt to slice food directly with your bare hands.
- Keep fingers and hands away from the V-blade and julienne blades at all times.
- Ensure the mandoline is placed on a stable, non-slip surface before use.
- Store the mandoline with the blade guard in place and out of reach of children.
- Do not force food through the blade. Use a steady, controlled motion.

Components

Your Cuisinart V-Blade Mandoline consists of the following main parts:

- **Main Body:** The primary frame of the mandoline, housing the slicing platform and blade.
- **V-Blade:** The main stainless steel slicing blade.
- **Julienne Blades:** Integrated blades that can be engaged for julienne cuts.
- **Thickness Adjuster Knob:** Used to select desired slice thickness.
- **Food Pusher/Guard:** A safety device designed to hold food securely and protect your hands during slicing.
- **Collapsible Stand:** Provides stability during use and folds for compact storage.

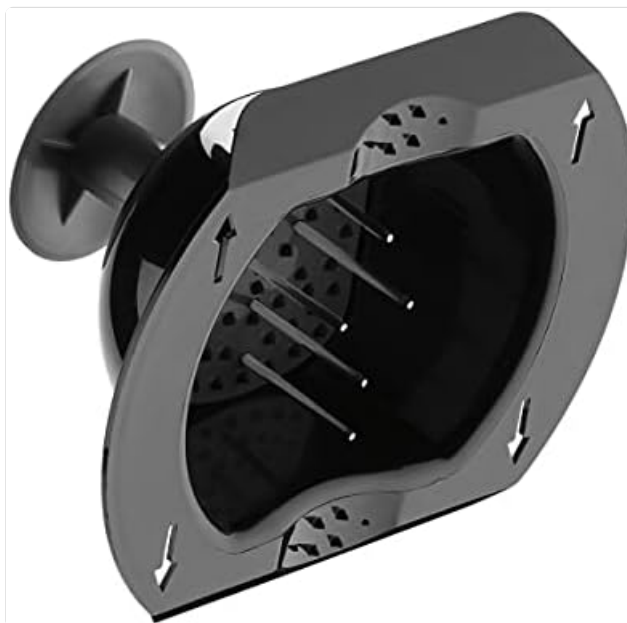


Image: A detailed view of the food pusher, showing its internal prongs designed to securely grip food items for safe slicing.



Image: A close-up of the V-shaped stainless steel blade on the mandoline, highlighting its sharp cutting edge and sturdy construction.

Setup

1. **Unpack:** Carefully remove all packaging materials and ensure all components are present.
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 and Cleaning" section for detailed instructions.
3. **Set Up Stand:** Extend the collapsible stand until it locks securely into place, providing a stable base for the mandoline.
4. **Position:** Place the mandoline on a clean, dry, and stable countertop or over a bowl to collect sliced food.

Operating Instructions

Follow these steps for safe and effective slicing:

1. **Select Cut Type:**
 - For *straight slices*, ensure the julienne blades are retracted.
 - For *julienne cuts*, engage the julienne blades using the designated button or lever (refer to your specific model's mechanism).
2. **Adjust Thickness:** Rotate the thickness adjuster knob to your desired slice thickness. The mandoline offers a precision thickness adjuster for a variety of cuts.
3. **Prepare Food:** Trim food items to a manageable size that fits comfortably on the slicing platform and can be held by the food pusher.
4. **Attach Food to Pusher:** Securely attach the food item to the prongs of the food pusher. Ensure it is firmly gripped.
5. **Begin Slicing:** Place the food pusher with the attached food item onto the mandoline's track. Apply gentle, even pressure and slide the food pusher down the track, allowing the V-blade to slice the food. Use a consistent, smooth motion.
6. **Collect Slices:** Sliced food will fall beneath the mandoline.

7. **Continue Slicing:** Repeat the motion until the food item is fully sliced or until it becomes too small to safely slice with the food pusher.

Examples of use: This mandoline is excellent for slicing potatoes, tomatoes, carrots, cucumbers, onions, and more.

Maintenance and Cleaning

Proper cleaning and maintenance will extend the life of your Cuisinart V-Blade Mandoline.

- **Hand Wash Only:** This product is not dishwasher safe. Always hand wash the mandoline immediately after each use.
- **Cleaning Blades:** Use a brush or sponge with warm, soapy water to carefully clean the blades. Avoid direct contact with the sharp edges. Rinse thoroughly.
- **Drying:** Dry all parts completely before storing to prevent rust and maintain hygiene.
- **Storage:** Collapse the stand for compact storage. Always store the mandoline with the blade guard in place to protect the blade and prevent accidental injury.

Troubleshooting

Problem	Possible Cause	Solution
Uneven slices	Inconsistent pressure or movement; food not securely held.	Ensure even pressure and a smooth, consistent motion. Make sure food is firmly attached to the food pusher.
Difficulty slicing	Blade may be dull (unlikely for new product); food too hard or improperly positioned.	Ensure the food item is suitable for mandoline slicing. Do not force. Check if the thickness setting is appropriate.
Food sticking to blade	Residue on blade; certain sticky foods.	Clean the blade thoroughly after each use. For sticky foods, a light spray of cooking oil on the platform may help.

Specifications

Feature	Detail
Brand	Cuisinart
Model Number	CTG-00-VMAN
Product Dimensions	4.9"L x 11.2"W x 4.1"H
Material	Stainless Steel (Blade), Other materials (Body)
Color	Black & Stainless
Special Feature	Adjustable Thickness
Recommended Uses	Vegetable Slicing
Product Care	Hand Wash Only
Item Weight	1.23 Pounds

Feature	Detail
Blade Shape	V-Shape
Operation Mode	Manual

Warranty and Support

For information regarding warranty coverage, product registration, or customer support, please visit the official Cuisinart website or contact their customer service department. Keep your purchase receipt as proof of purchase.

Cuisinart Official Website: www.cuisinart.com

For further assistance, please refer to the contact information provided on the product packaging or the Cuisinart website.