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› Sedhoom Direct Mandoline Slicer B436-018 Instruction Manual

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Sedhoom Direct Mandoline Slicer Instruction Manual

Model: B436-018

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the Sedhoom Direct Mandoline Slicer. Failure to follow these instructions may result in injury or damage to the product.

- **Sharp Blades:** The blades are extremely sharp. Always handle them with extreme caution. Avoid direct contact with the cutting edges.
- **Use Hand Guard:** Always use the provided hand guard when slicing or dicing food to protect your fingers from the blades.
- **Stable Surface:** Ensure the mandoline slicer is placed on a stable, flat, and non-slip surface before use.
- **Keep Away from Children:** Store the mandoline slicer and all its components out of reach of children.
- **Proper Assembly:** Ensure all components are correctly assembled and securely in place before operation.
- **Do Not Force:** Do not force food through the blades. If resistance is met, check for blockages or adjust the food position.
- **Cleaning:** Exercise caution when cleaning blades. Use the provided cleaning tools to avoid direct hand contact.

2. PACKAGE CONTENTS

Verify that all components are present in your package:

- Main Container
- Slicing Lid with Integrated Push-Handle
- 9 Interchangeable Blades (various types for slicing, shredding, grating, julienne, wavy cuts)
- Hand Guard
- Peeler
- Cleaning Claw
- Cleaning Brush
- Juicer Attachment
- Egg White Separator
- Egg Slicer



Image: All components of the Sedhoom Direct Mandoline Slicer, including the main container, various blades, hand guard, peeler, cleaning tools, juicer, egg separator, and egg slicer.

COME USARE



Image: A visual guide demonstrating the process of setting up and using the mandoline slicer, including inserting the blade and pushing food through with the hand guard.



Image: An exploded diagram showing the individual parts of the mandoline slicer, including the cover, blades, accessories, blade insert holder, container, cleaning claw, cleaning brush, peeler, and non-slip feet.

4. OPERATING INSTRUCTIONS

4.1 Slicing and Dicing

1. Ensure the mandoline slicer is set up as described in Section 3.
2. Place the food item onto the blade surface. For safety, always use the hand guard to hold the food.
3. With a firm, even pressure, push the food item down and forward across the blade. The cut pieces will fall into the collection container below.
4. Repeat until all food is sliced or diced.

4.2 Using the Juicer Attachment

1. Remove the slicing lid and insert the juicer attachment onto the main container.
2. Cut citrus fruits (e.g., lemons, oranges) in half.
3. Place a fruit half onto the reamer of the juicer attachment and twist firmly to extract juice. The integrated filter will separate seeds and pulp.

4.3 Using the Egg White Separator

1. Place the egg white separator over a bowl or directly onto the main container.
2. Crack an egg into the separator. The egg white will pass through the slots, while the yolk remains in the separator.

4.4 Using the Egg Slicer

1. Place the egg slicer attachment onto a stable surface or the main container.
2. Position a hard-boiled egg into the curved tray of the slicer.
3. Press down the slicing wires evenly to create uniform slices.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygiene of your mandoline slicer.

1. **Disassemble:** After each use, carefully disassemble all components of the mandoline slicer.
2. **Rinse:** Rinse all parts under running water immediately after use to prevent food from drying onto surfaces.
3. **Clean Blades:** Use the provided cleaning brush and cleaning claw to remove any food residue from the blades. **Do not use your bare hands to clean the blades.**
4. **Wash Components:** Wash the container, lid, hand guard, and other attachments with warm, soapy water.
5. **Dry:** Thoroughly dry all components before storing to prevent rust on stainless steel blades and to maintain hygiene. Air drying is recommended, or use a soft cloth.
6. **Storage:** Store all blades safely in their designated storage slots or a protective container to prevent accidental cuts.

HOW TO CLEAN

1



Remove the blade.

2



Hold the Insert Blade Panel and lift it 90 degrees to remove it.

3



Clean the blade with the cleaning brush under running water.

4



Clean the Insert Blade Panel with the cleaning claw under running water.

Image: A visual guide illustrating the cleaning process: 1. Removing the blade. 2. Lifting the insert blade panel. 3. Cleaning the blade with a brush under running water. 4. Cleaning the insert blade panel with the cleaning claw under running water.

6. TROUBLESHOOTING

If you encounter issues with your Sedhoom Direct Mandoline Slicer, consider the following:

- **Food Not Slicing Evenly:** Ensure the blade is clean and free of debris. Verify that the food item is properly secured in the hand guard and being pushed with even pressure.
- **Difficulty Inserting/Removing Blades:** Ensure you are pressing the release mechanism (if applicable) or aligning the blade correctly with the slots. Do not force blades.
- **Slicer Movement During Use:** Confirm the mandoline slicer is placed on a dry, stable, and non-slip surface. The non-slip feet should prevent movement.
- **Food Sticking to Blades:** Some starchy or sticky foods may adhere to blades. Clean the blade frequently during use if necessary.

7. SPECIFICATIONS

Brand	Sedhoom Direct
Model Number	B436-018
Material	Stainless Steel (Blades), Food-grade Plastic (Body)
Operation Mode	Manual
Blade Shape	V Shape (main slicing blade)
Recommended Uses	Vegetables, Fruits, Eggs

8. WARRANTY AND SUPPORT

For warranty information or customer support, please refer to the product packaging or contact the retailer from whom you purchased this product. Keep your proof of purchase for any warranty claims.

