

ONCE FOR ALL JS03

ONCE FOR ALL Upgrade Safe Mandoline Slicer Plus

Model: JS03 | Brand: ONCE FOR ALL

INTRODUCTION

This instruction manual provides detailed guidance for the safe and effective use, maintenance, and troubleshooting of your ONCE FOR ALL Upgrade Safe Mandoline Slicer Plus. Designed for efficiency and safety, this kitchen tool simplifies food preparation by offering various cutting options with minimal effort and enhanced protection.



Image: The ONCE FOR ALL Mandoline Slicer in green and silver, surrounded by plates of precisely sliced cucumbers, lemons, potatoes, carrots, and diced onions and zucchini, demonstrating its versatility.

IMPORTANT SAFETY INFORMATION

WARNING: Always exercise extreme caution when handling the mandoline slicer. Blades are very sharp.

- Keep fingers away from the blade during operation. This model features a hidden blade design for enhanced safety, but caution is still necessary.
- Always use the food pusher/holder provided to guide food through the slicer. Never use bare hands.
- Ensure the slicer is placed on a stable, flat surface before use. The anti-slip mat helps secure it.
- Do not force food through the slicer. If resistance is met, check for obstructions or adjust the food item.
- Keep out of reach of children.
- When not in use, ensure the safety lock is engaged and store the slicer in a safe place.



Image: A hand safely operating the mandoline slicer, pushing an onion through the chute, with text highlighting "SAFE SLICER FINGERS NEVER TOUCH BLADES."

PRODUCT COMPONENTS

Your ONCE FOR ALL Mandoline Slicer JS03 includes the following main components:

- **Main Slicer Unit:** The primary body containing the integrated blade system and adjustment mechanisms.
- **Food Chute/Feeding Port:** Where food items are inserted for slicing.
- **Food Pusher/Holder:** Used to safely push food through the chute and protect hands.
- **Collection Container:** A transparent container that collects the sliced food.
- **Cleaning Brush:** For safe and thorough cleaning of the blades and unit.
- **Stabilizing Bracket/Legs:** Foldable legs that provide stability during use.
- **Thickness Adjustment Dial:** Located on the side, used to select slice thickness.
- **Cutting Mode Knobs:** Rotatable knobs to select different cutting styles (julienne, matchstick, dicing).

SETUP INSTRUCTIONS

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash all parts that will come into contact with food using warm soapy water before first use. Rinse thoroughly and dry.
3. **Extend Legs:** Open the stabilizing legs until they snap securely into place, ensuring the unit stands firmly on a flat, stable surface.
4. **Position Container:** Place the collection container directly underneath the slicer's output opening.
5. **Prepare Food:** Cut food items to a size that fits comfortably within the food chute.



Image: A visual guide demonstrating the setup process: 1. Opening the legs, 2. Releasing and removing the chute cover, 3. Releasing the feeding port, and 4. Setting the collection container.

OPERATING INSTRUCTIONS

The ONCE FOR ALL Mandoline Slicer offers multiple cutting modes and adjustable thickness without needing to change blades.

Adjusting Thickness (0.1mm - 8mm)

Use the thickness adjustment dial located on the side of the unit. Rotate the dial to select your desired slice thickness, ranging from 0.1mm (thinnest) to 8mm (thickest).



Image: The mandoline slicer with an overlay illustrating the adjustable thickness settings from 1mm to 8mm, alongside examples of various cuts like slices, strips, dices, and juliennes.

Changing Cutting Modes

The slicer features integrated blades that can be activated by rotating the two knobs on the side of the unit. No need to handle separate blades.

- **Slices:** Ensure both cutting mode knobs are disengaged (set to the 'off' position or fully retracted).
- **Julienne/Matchstick:** Rotate one or both knobs to engage the vertical blades for julienne or matchstick cuts. Refer to the markings on the unit for specific settings.
- **Dicing:** Combine a slicing thickness setting with the appropriate julienne/matchstick blade engagement to achieve diced results.

**ROTATES
TO CHANGE THE
CUTTING MODES**

**EASY
TO
USE**

**NO
MORE
NEED TO
CHANGE
BLADES**

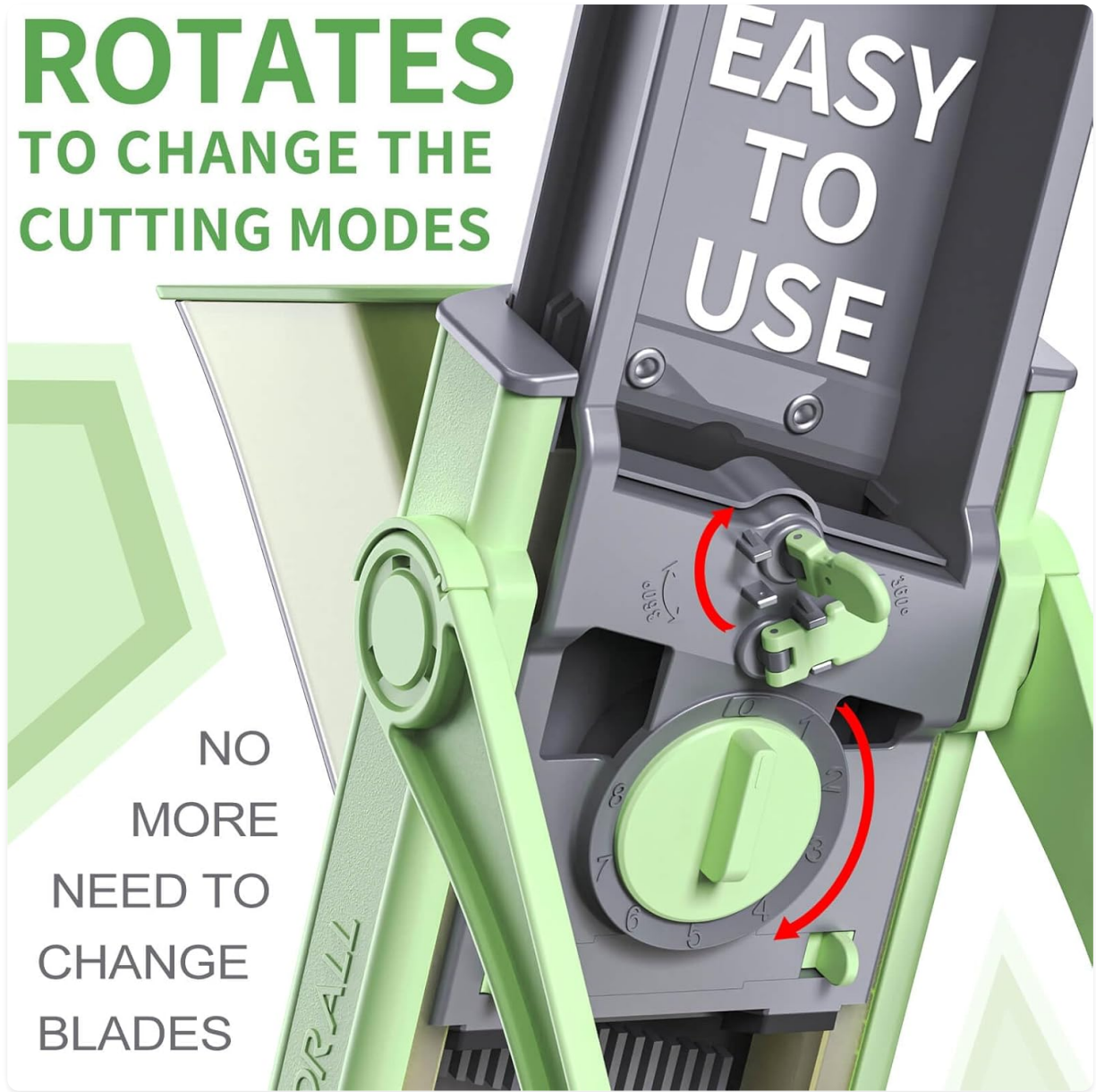


Image: A detailed view of the mandoline slicer's side, highlighting the rotating knobs used to change between different cutting modes without needing to swap blades.

MULTIFUNCTION VEGETABLE SLICER FOOD CHOPPER

NO NEED TO CHANGE BLADES



Image: A collage of four images showcasing the mandoline slicer in action, producing slices, strips, julienne cuts, and diced vegetables, emphasizing its multi-functionality.

Slicing Procedure

1. Select desired thickness and cutting mode.
2. Place the food item into the food chute.
3. Place the food pusher/holder over the food item.
4. Apply gentle, even pressure on the food pusher and push downwards, guiding the food through the blade. The spring-loaded mechanism will assist in the cutting motion.
5. Repeat until the entire food item is sliced.

CLEANING AND MAINTENANCE

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

- **Disassembly:** The unit is designed for easy disassembly for cleaning. Follow the instructions for one-click disassembly.
- **Rinsing:** Immediately after use, rinse the slicer under running water to remove food residue.

- **Brushing:** Use the provided cleaning brush to safely remove stubborn food particles from the blades and crevices. **Do not use your fingers.**
- **Dishwasher Safe:** The slicer is dishwasher safe (top rack, low heat drying recommended).
- **Drying:** Ensure all parts are completely dry before reassembling and storing to prevent rust and maintain hygiene.
- **Storage:** Collapse the unit for compact storage. Engage the safety lock before storing.

Disassembly & Clean



One-Click
Disassembly

Included Brush
Easy To Clean



Image: Two images illustrating the ease of cleaning: one showing the one-click disassembly mechanism, and another showing the use of the included brush to clean the blades under running water.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Food not slicing cleanly.	Blade may be dull (unlikely for new product) or food is too soft/overripe.	Ensure food is firm. For softer foods, chill them slightly before slicing. Ensure the thickness setting is appropriate.

Problem	Possible Cause	Solution
Slicer is unstable during use.	Legs not fully extended or placed on an uneven surface.	Ensure the stabilizing legs are fully locked into place and the slicer is on a flat, non-slip surface.
Food gets stuck in the chute.	Food item is too large or not properly aligned.	Cut food items to fit the chute. Ensure food is centered and pushed down evenly.
Difficulty cleaning food residue.	Food dried onto the blades or crevices.	Clean immediately after use. Use the provided cleaning brush and warm soapy water.

SPECIFICATIONS

Brand: ONCE FOR ALL

Model Number: JS03

Product Dimensions: 11"L x 4.7"W x 14"H

Material: ABS Environmental Friendly Plastic, Stainless Steel Blades

Color: Green (for this specific variant)

Blade Material: 420 Stainless Steel

Item Weight: 2 Pounds

Operation Mode: Manual

Special Features: Hand Safety, Versatility, No Need for Safety Gloves, Removable Blade (for cleaning), Collapsible for Space Saving, Dishwasher Safe, BPA Free, Safety Lock.



Recommended Uses: Slicing Potatoes, Sweet Potato, French Fry, Onion, Mushroom, Garlic, Cucumber, Zucchini, Celery, Lemon, Carrot, Apple, Orange, various Vegetables and Fruits.

WARRANTY AND SUPPORT

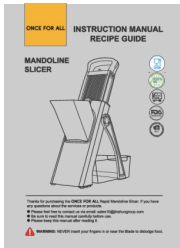
ONCE FOR ALL provides a **24-month warranty** for each vegetable slicer. If you have any questions or encounter issues with your product, please feel free to contact ONCE FOR ALL customer support. For further assistance, you may refer to the official ONCE FOR ALL store or contact their support channels. Official User Manual (PDF): [Download PDF Manual](#)

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Related Documents

	<p>ONCE FOR ALL Mandoline Slicer Instruction and Recipe Manual</p> <p>Comprehensive instruction manual and recipe guide for the ONCE FOR ALL Mandoline Slicer, detailing assembly, usage for various cuts (slicing, matchstick, julienne, dice, chop), cleaning, storage, and including recipes for Creamy Cucumber Salad and Cucumber and Tomato Chopped Salad.</p>
	<p>ONCE FOR ALL Mandoline Slicer Instruction and Recipe Guide</p> <p>Comprehensive guide for the ONCE FOR ALL Mandoline Slicer, covering assembly, usage for various cuts (slicing, matchstick, julienne, dice, chop), cleaning, storage, and includes two recipes: Creamy Cucumber Salad and Cucumber and Tomato Chopped Salad.</p>

Documents - ONCE FOR ALL – JS03



[ONCE FOR ALL Mandoline Slicer Instruction and Recipe Manual](#)

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