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Mueller B0C1SL2ZM4

MuellerLiving Stainless Steel Mandoline Slicer User Manual

1. PRODUCT OVERVIEW

The MuellerLiving Stainless Steel Mandoline Slicer is a versatile kitchen tool designed for quickly and precisely slicing and julienning various fruits and vegetables. Its adjustable settings allow for a wide range of thicknesses, making food preparation efficient and consistent.



Figure 1: MuellerLiving Stainless Steel Mandoline Slicer

2. SAFETY INSTRUCTIONS

Your safety is paramount when using the mandoline slicer. The blades are extremely sharp. Always follow these guidelines:

- **Always use the Safety Food Pusher:** The included food pusher is designed to protect your fingers from the sharp blades. Never operate the slicer without it, especially when slicing smaller pieces of food.

- **Handle Blades with Care:** The stainless steel blades are very sharp. Avoid direct contact with the cutting edges.
- **Keep Away from Children:** Store the mandoline slicer and its components out of reach of children.
- **Stable Surface:** Ensure the slicer is placed on a stable, flat surface before use. The non-slip rubber feet help prevent movement during operation.



Figure 2: Always use the safety food pusher to protect your hands.

3. COMPONENTS

The MuellerLiving Mandoline Slicer includes the following main components:

- **Slicer Body:** The main frame with integrated adjustable blades.
- **Adjustable Dial:** Located on the side, used to select slice thickness and julienne settings.
- **Safety Food Pusher:** A protective cap with prongs to hold food securely and keep fingers away from blades.
- **Non-slip Rubber Feet:** Located at the base to provide stability during use.

4. SETUP

1. **Unfold Legs:** Gently pull out the support legs at the base of the slicer body until they lock into place, ensuring a stable, angled position.
2. **Place on Stable Surface:** Position the mandoline slicer on a clean, dry, and stable countertop. The non-slip rubber feet will help secure it.
3. **Prepare Food:** Wash and peel (if necessary) your fruits or vegetables. Cut larger items into manageable sizes that fit comfortably under the safety food pusher.



Figure 3: Ensure the slicer is stable with its non-slip feet.

5. OPERATING INSTRUCTIONS

1. **Select Slice Thickness or Julienne Setting:** Use the adjustable dial on the side of the slicer to choose your desired cut. You can select slice thicknesses from 1.0 mm to 9.0 mm, or julienne cuts from 4.5 mm to 9.0 mm.
2. **Attach Safety Food Pusher:** Impale the fruit or vegetable onto the prongs of the safety food pusher. This ensures a firm grip and keeps your fingers away from the blades.
3. **Begin Slicing:** With firm, even pressure, slide the food pusher with the attached fruit or vegetable

down the slicer's runway, across the blade. Repeat until the desired amount of food is sliced or julienned.

4. **Collect Sliced Food:** The sliced food will fall directly beneath the slicer. You can place a bowl or plate underneath to collect it.

The mandoline slicer is ideal for a variety of foods, including carrots, tomatoes, lemons, yams, garlic, peppers, onions, mushrooms, cucumbers, zucchini, and cabbage. It can also be used to create french fries (9.0 mm julienne) or thin carrot julienne (1.0 mm).



Figure 4: Adjust the dial for precise slice or julienne settings.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and performance of your mandoline slicer:

- **Dishwasher Safe:** The mandoline slicer is top-rack dishwasher safe for convenient cleaning.
- **Hand Washing:** For best results and to prolong blade sharpness, hand washing is recommended. Rinse the blades thoroughly with water and use a brush to remove any food particles.
- **Drying:** Ensure all components are completely dry before storing to prevent rust or damage.
- **Storage:** Fold the support legs flat and store the slicer in a drawer or cabinet. Its compact design allows for easy storage.



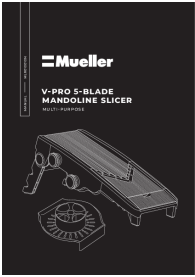


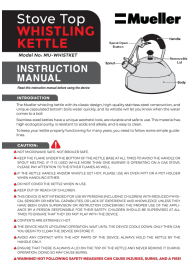
Figure 5: The mandoline slicer is easy to clean and top-rack dishwasher safe.

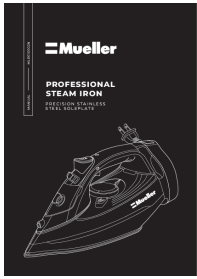
7. SPECIFICATIONS

Feature	Detail
Brand	Mueller
Product Dimensions	15.94"L x 6.89"W x 3.03"H
Material	Stainless Steel
Color	Stainless Steel
Special Feature	Adjustable Thickness
Recommended Uses	Vegetable
Product Care Instructions	Dishwasher Safe (Top Rack Only)
Blade Material	Stainless Steel

Item Weight	1.68 Pounds
Blade Length	0.18 Inches
Blade Shape	Square
Operation Mode	Manual
Manufacturer	Mueller
UPC	810022373712
ASIN	B0C1SL2ZM4
Date First Available	April 7, 2023

Related Documents - B0C1SL2ZM4

	<p>Mueller V-PRO 5-Blade Mandoline Slicer User Manual & Instructions</p> <p>Comprehensive user manual for the Mueller V-PRO 5-Blade Mandoline Slicer, covering safety instructions, parts overview, usage, best practices, cleaning, storage, and warranty information. Includes detailed descriptions of all components and operational steps.</p>
	<p>Mueller Vegetable Chopper Pro User Manual and Instructions</p> <p>Comprehensive user manual for the Mueller Vegetable Chopper Pro, detailing assembly, usage, cleaning, storage, and safety guidelines for this kitchen essential.</p>
	<p>Mueller Vegetable Chopper Pro: User Manual and Instructions</p> <p>Comprehensive user guide for the Mueller Vegetable Chopper Pro, covering assembly, disassembly, usage, cleaning, storage, and important safety precautions. Features a detailed parts list and blade guide.</p>
	<p>Mueller Stove Top Whistling Kettle Instruction Manual</p> <p>Instruction manual for the Mueller Stove Top Whistling Kettle (Model MU-WHISTKET). Learn how to use, clean, and maintain your stainless steel whistling kettle for optimal performance and safety.</p>



[Mueller Professional Steam Iron MLR010002N User Manual](#)

Comprehensive user manual for the Mueller Professional Steam Iron (Model MLR010002N), detailing safety instructions, parts overview, usage, cleaning, troubleshooting, and specifications for optimal performance.