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> Jonscook Multifunctional Mandoline Food Slicer User Manual

Jonscook JS001

Jonscook Multifunctional Mandoline Food Slicer

USER MANUAL

Model: JS001

Product Overview

The Jonscook Multifunctional Mandoline Food Slicer is a versatile kitchen tool designed for safe and efficient preparation of various fruits and vegetables. It features built-in blades for enhanced safety, adjustable thickness settings, and multiple chopping modes to create slices, juliennes, and dices. Its foldable design allows for compact storage, and it is easy to clean.



Image: The Jonscook Multifunctional Mandoline Food Slicer, showcasing its design and the variety of cuts it can produce, including cucumber slices, shredded cabbage, diced onions, and french fries.

Safety Precautions

- Always ensure the mandoline is placed on a stable, flat surface before use.
- The Jonscook mandoline features built-in blades for safety, minimizing direct contact. However, always exercise caution when handling the device.
- Use the food pusher/feed port to guide food through the blades, keeping hands away from the cutting area.
- Keep out of reach of children.
- Do not attempt to cut frozen foods or items with extremely hard cores.

Setup and Assembly

Follow these steps for initial setup of your Jonscook Mandoline Food Slicer:

1. **Unfold the Tripod:** Fully unfold the tripod legs and place the mandoline on a flat, stable surface. Ensure it is secure and does not wobble.
2. **Remove Protective Cover:** Press the snap to remove the front protective cover from the blade area.
3. **Attach Food Chute:** Press the snap to place the food chute securely into its designated slot. Ensure it snaps tightly into place.
4. **Position Food Container:** Place the food collection container directly underneath the chopper's output area and snap it firmly into place to catch sliced or diced ingredients.



Image: Visual guide demonstrating the assembly steps, including unfolding the tripod, attaching the food chute, and positioning the collection container.

Operating Instructions

The Jonscook Mandoline Slicer offers various cutting modes and thickness adjustments:

1. **Prepare Food:** Place your food item into the food chute. For optimal results, ensure the food fits comfortably within the chute.
2. **Unlock Handle:** Turn the knob on the top of the device to unlock the handle, allowing it to move freely.
3. **Adjust Cutting Mode and Thickness:**
 - **Slicing:** Rotate the slicing dial to adjust the thickness of slices from 0-8 mm.
 - **Matchstick Cut:** Rotate the left knob only 360 degrees to expose one set of blades for matchstick cuts (e.g., french fries).
 - **Julienne Cut:** Rotate both knobs 360 degrees to expose all blades for julienne cuts.
4. **Begin Cutting:** Pump the handle with a consistent motion to push the food through the selected blades. The cut ingredients will fall into the collection container.



Image: The mandoline slicer actively being used to prepare vegetables, demonstrating its operational setup.

Various Chopping Modes



Image: Detailed view of the internal blade mechanisms and examples of various chopping modes, including slices, french fries, shredded carrots, and diced onions.

Thickness-adjustable Slicing



Image: Illustration of the thickness adjustment dial and the resulting uniform potato slices, highlighting the precision of the slicer. The mandoline is capable of processing a wide range of ingredients, including but not limited to: onions, potatoes, tomatoes, cucumbers, peppers, carrots, zucchini, celery, cabbage, lemons, bananas, apples, avocados, and oranges.



Image: A display of various uniformly sliced vegetables and fruits, such as cucumbers, lemons, zucchini, carrots, and daikon radish, demonstrating the slicer's versatility.

Maintenance and Cleaning

Proper cleaning and storage will extend the life of your Jonscook Mandoline Slicer:

1. **Disassembly for Cleaning:** The body of the chopper can be easily removed for cleaning by pushing the snap.
2. **Rinsing:** Rinse the chopper under running tap water immediately after use to prevent food residue from drying.
3. **Brush Cleaning:** Use the included cleaning brush to thoroughly clean crevices and remove any trapped food particles from the blades and internal components.
4. **Dishwasher Safe:** The mandoline is dishwasher safe for convenient cleaning.
5. **Drying:** Ensure all parts are completely dry before storing.
6. **Storage:** This food cutter folds compactly, occupying very little space. Store it in a dry place, such as a kitchen drawer or cabinet.



Image: A close-up view of the mandoline slicer being cleaned under running water, demonstrating the use of the cleaning brush to remove food debris.



Image: The Jonscook Mandoline Slicer folded and stored neatly within a kitchen drawer, illustrating its space-saving design.

Troubleshooting

If you encounter any issues with your Jonscook Mandoline Food Slicer, please consider the following:

- **Difficulty Slicing:** Ensure the food item is properly positioned in the chute and that the handle is unlocked. Verify that the blades are clear of any obstructions.
- **Uneven Cuts:** Check that the thickness dial and blade knobs are set correctly for your desired cut. Ensure consistent pressure is applied when pumping the handle.
- **Food Sticking:** For sticky foods, ensure the blades are clean. A light spray of cooking oil on the blades can sometimes help, but always clean thoroughly afterward.

For persistent issues or concerns not addressed here, please refer to the Warranty and Support section for contact information.

Specifications

Brand	Jonscook
Model Number	JS001
Product Dimensions	15"L x 4.7"W x 14"H
Item Weight	0.81 Kilograms (1.78 pounds)
Material	Stainless Steel (Blades), Food-grade ABS Plastic (Body)
Color	Blue (for this variant)
Special Features	Dishwasher Safe, Foldable, Adjustable Thickness, Multipurpose, No need to change blades
Operation Mode	Manual
Recommended Uses	Onion, Potato, Tomato, Cucumber, Pepper, Carrot, Boiled Egg, Zucchini, Celery, Cabbage, Lemon, Banana, Apple, Avocado, Orange, Vegetable, Fruits
Product Care Instructions	Dishwasher Safe



Image: A detailed diagram illustrating the dimensions of the mandoline slicer and its various components, including the cleaning brush, cover, feed port, and container.

Warranty and Support

12 Months Quality Assurance: Jonscook provides a 12-month quality assurance for each mandoline food slicer.
Customer Support: If you have any questions or issues regarding your vegetable slicer, please do not hesitate to send a message through Amazon. The manufacturer aims to respond within 24 hours.
 For further assistance, you may visit the official Jonscook store on Amazon: [Jonscook Store](#)

Official Product Videos

No official seller videos in m3u8 format were provided in the product data for embedding in this manual.