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MIDONE HX-7KFS2-303

MIDONE Mandoline Slicer and Knife Set User Manual

Model: HX-7KFS2-303

1. PRODUCT OVERVIEW

The MIDONE Mandoline Slicer and Knife Set is a versatile kitchen tool designed to simplify food preparation. This set includes an adjustable mandoline slicer, a 7-piece German stainless steel knife set with an acrylic stand, cut-resistant gloves, and a cleaning brush.



Image: Complete MIDONE Mandoline Slicer and Knife Set, including the slicer, knife block with knives, cut-resistant gloves, and cleaning brush.

Components:

- Adjustable Mandoline Slicer with Food Holder
- 7-Piece German Stainless Steel Knife Set (Chef, Bread, Carving, Santoku, Utility knives)
- Acrylic Knife Stand
- 2-Stage Knife Sharpener
- Cut-Resistant Gloves
- Cleaning Brush

The Package Contains

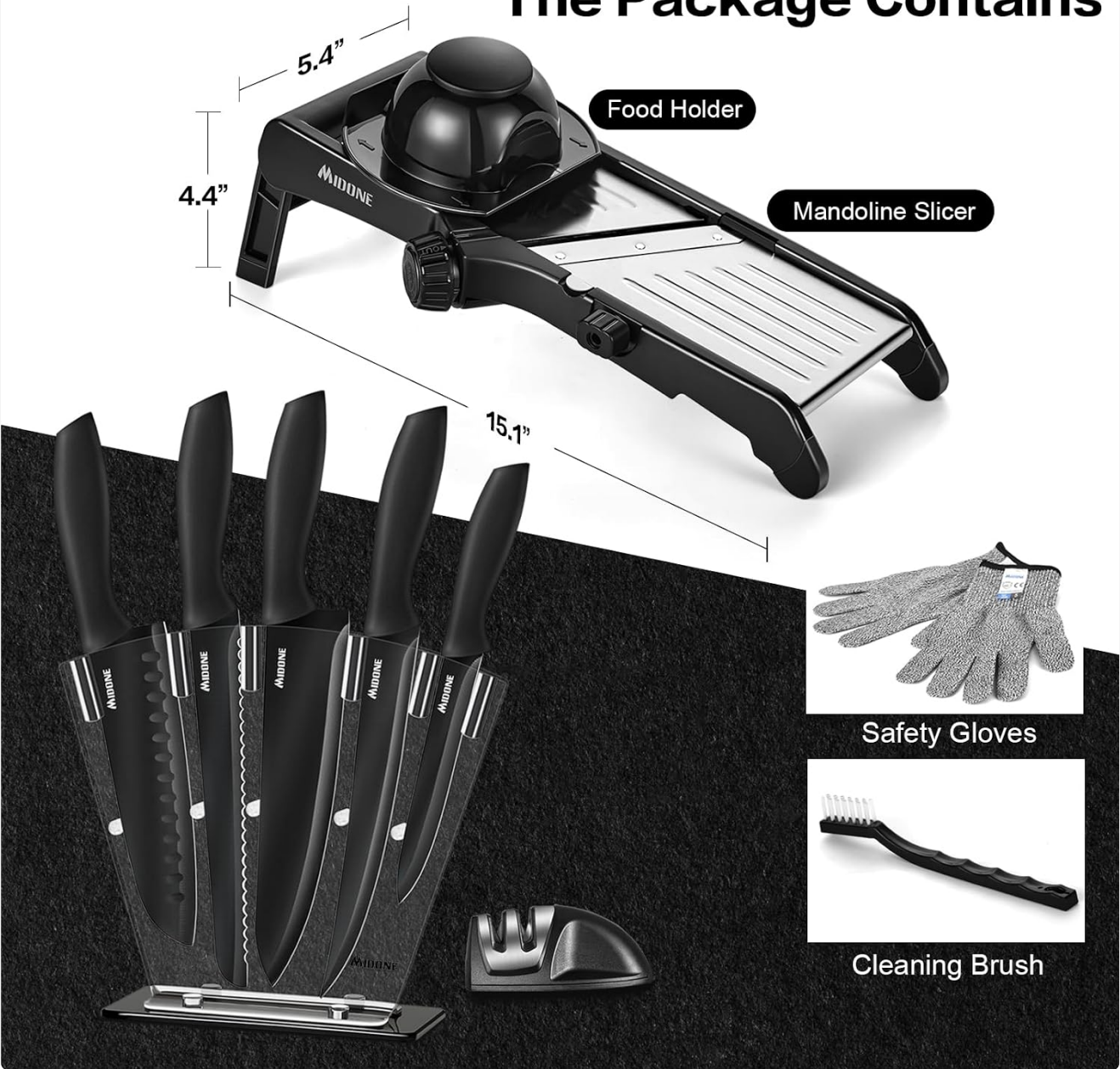
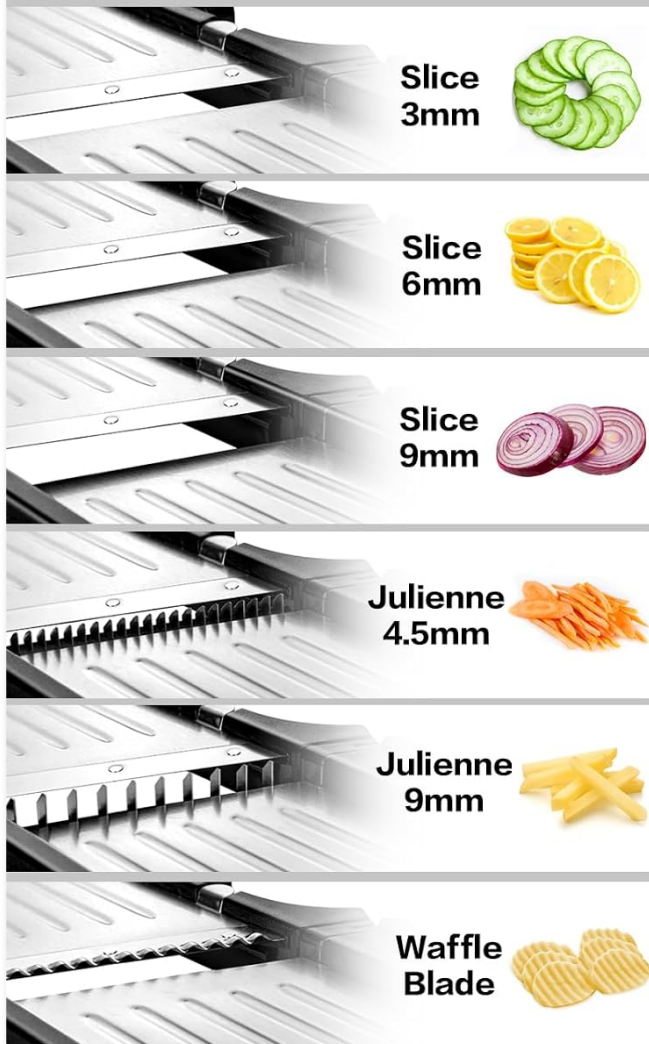


Image: Detailed view of the package contents, showing the mandoline slicer, food holder, knife set in acrylic stand, safety gloves, and cleaning brush with dimensions.

MULTIPLE VARIETY OF NEEDS

MANDOLINE SLICER



KINFE SET



Image: Visual guide illustrating the various slicing options of the mandoline (3mm, 6mm, 9mm slices, 4.5mm, 9mm julienne, waffle blade) and the types of knives included in the set (Chef, Bread, Carving, Santoku, Utility) with their sizes and the 2-stage sharpener.

2. SAFETY INSTRUCTIONS

WARNING: Blades are extremely sharp. Handle with extreme care to prevent injury.

- Always use the provided cut-resistant gloves when operating the mandoline slicer.
- Always use the food holder to protect your fingers when slicing with the mandoline. Never slice food directly with your bare hands.
- Keep fingers away from the blades of both the mandoline and the knives.
- Store knives in the acrylic stand or a knife block when not in use, with blades facing downwards.
- Keep all components out of reach of children.
- Do not attempt to sharpen serrated knives with the included sharpener.

Anti-cutting Gloves Protect Your Safety



Easy to Clean Ensure No Dead Corners



Image: Demonstrates the importance of using anti-cutting gloves with the mandoline slicer and shows the correct method for cleaning the mandoline with the cleaning brush under running water.

3. SETUP

Mandoline Slicer Setup:

1. Unfold the legs of the mandoline slicer to create a stable base.
2. Ensure the slicer is placed on a flat, stable surface.
3. Attach the food holder to the food you intend to slice.

Knife Set Setup:

1. Carefully unpackage each knife.
2. Insert the knives into the slots of the acrylic stand. Ensure the blades are fully seated and stable.
3. Place the 2-stage sharpener in a convenient and safe location.

4. OPERATING INSTRUCTIONS

4.1. Mandoline Slicer Operation

The mandoline slicer features an adjustable knob for thickness and blade type selection.

Adjusting Thickness and Blade Type:

- The main knob on the side allows you to select slice thickness from 0-9mm and julienne sizes (4.5mm, 9mm).
- To engage the waffle blade, rotate the knob to "Out", open the stainless steel plate, press the button, turn the knob, and then rotate the knob to change the thickness (0-9mm).

IMPECCABLE QUALITY



Triple riveted for durability



Full tang for extra strength



Rockwell hardness 52±2



Exortional design & long-lasting



Sharpens quickly 4-6 times



Hand polished spine



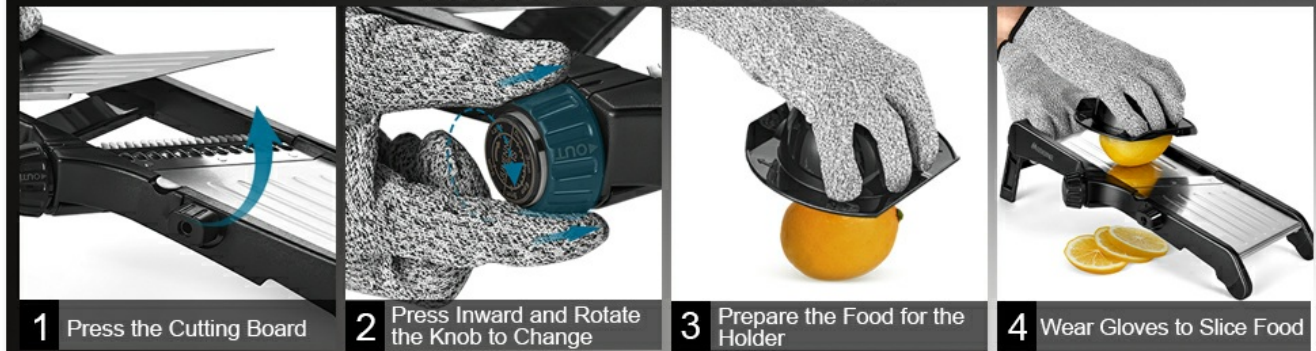
Stain resistant cleans easily

Image: Illustrates the various slicing options available with the mandoline, including different thicknesses for regular slices (0-3mm, 3-6mm, 6-9mm), two sizes of julienne cuts (4.5mm, 9mm), and waffle cuts (0-9mm).

How to Slice and Julienne:

1. **Press the Cutting Board:** Ensure the cutting board is securely in place.
2. **Adjust Knob:** Press inward and rotate the knob to select your desired slice thickness or julienne size.
3. **Prepare Food:** Secure the food item onto the food holder.
4. **Wear Gloves:** Always wear the cut-resistant gloves.
5. **Slice:** Guide the food holder with the food item down the mandoline slicer, applying gentle, even pressure.

How to Slice and Julienne



How to Slice Waffle



Image: Step-by-step visual guide on how to use the mandoline slicer for regular and julienne cuts, showing knob adjustment, food holder use, and wearing safety gloves.

How to Slice Waffle:

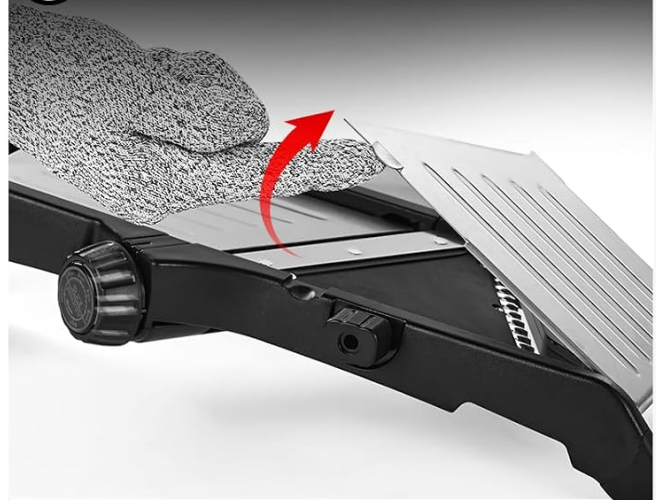
1. **Rotate Knob to "Out":** Turn the main adjustment knob to the "Out" position.
2. **Open Stainless Steel:** Carefully open the stainless steel plate.
3. **Press Button and Turn:** Press the small button and turn the knob to engage the waffle blade.
4. **Adjust Thickness:** Rotate the knob to select the desired waffle thickness (0-9mm).
5. **Slice:** Use the food holder and cut-resistant gloves to slice food, rotating the food 90 degrees between each pass to create the waffle pattern.

SLICER WAFFLE

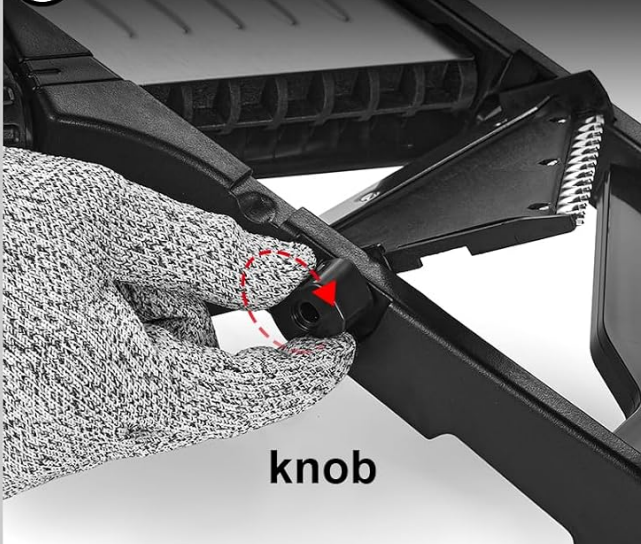
① Rotate the Knob to "Out"



② Open the Stainless Steel



③ Press the Button and Turn it



④ Rotate the Knob to Change the Thickness(0~9mm)



Image: Four-step visual guide demonstrating how to set up the mandoline slicer for waffle cuts, including rotating the knob, opening the stainless steel plate, pressing the button, and adjusting thickness.



CUSTOMER CARE

MIDONE is committed to providing products and services that satisfy you. If you encounter any problems during use, please **click "Contact Us" and we will reply within 24 hours**, providing various services such as troubleshooting, return, exchange, fund, and replacement.

MIDONE pursues high-quality slicers and a high-quality lifestyle.

Image: Illustrates the process of creating waffle slices using the mandoline, showing the food holder in use and the resulting waffle-cut potatoes.

4.2. Knife Set Operation

The knife set includes various knives for different kitchen tasks and a 2-stage sharpener to maintain their sharpness.

Knife Usage:

- **Chef Knife (8"):** All-purpose knife for chopping, slicing, and dicing.
- **Bread Knife (8"):** Serrated blade for slicing bread without crushing.
- **Carving Knife (8"):** Long, thin blade for slicing roasts and poultry.
- **Santoku Knife (7"):** Versatile knife for chopping, dicing, and mincing, with a granton edge to prevent food from sticking.
- **Utility Knife (5"):** Smaller all-purpose knife for various tasks.



Image: Demonstrates the use of the serrated bread knife for slicing bread without crushing and the chef knife for general chopping tasks, highlighting their effectiveness.

Using the 2-Stage Sharpener:

1. Place the sharpener on a stable surface.
2. For coarse sharpening (dull knives), use the coarse slot (usually marked with a diamond or '1'). Pull the knife blade through the slot several times, applying light, even pressure.
3. For fine sharpening (honing and polishing), use the fine slot (usually marked with ceramic or '2'). Pull the knife blade through the slot several times.
4. Always pull the knife towards you, never push away.
5. Clean the knife blade after sharpening.

HEALTHY LIVING REQUIRES



Image: Highlights key quality features of the knives, including triple riveting for durability, full tang for extra strength, Rockwell hardness, ergonomic design, quick sharpening capability, hand-polished spine, and stain resistance for easy cleaning.

5. MAINTENANCE AND CLEANING

Mandoline Slicer Cleaning:

- After each use, rinse the mandoline slicer immediately under running water.
- Use the provided cleaning brush to remove any food particles from the blades and crevices. Do not use your hands to clean the blades.
- The mandoline slicer is generally not dishwasher safe due to the sharp blades and moving parts; hand washing is recommended.
- Allow all parts to air dry completely before storing.

Knife Cleaning:

- Hand wash knives with warm, soapy water immediately after each use.
- Avoid using abrasive scrubbers that can scratch the blade or handle.
- Dry knives thoroughly with a soft cloth to prevent water spots and rust.
- Store knives in the acrylic stand to protect the blades and for safety.

6. TROUBLESHOOTING

- **Difficulty Slicing with Mandoline:** Ensure the blade is clean and free of debris. Check that the thickness setting is appropriate for the food item. If the blade feels dull, ensure it is properly engaged.
- **Knives Not Sharp:** Use the 2-stage sharpener as instructed. Ensure you are pulling the knife through the correct slot (coarse for very dull, fine for regular honing) and applying consistent pressure.
- **Food Sticking to Knife Blade:** For the Santoku knife, the granton edge is designed to reduce sticking. For other knives, a thin coating of cooking spray can sometimes help, or ensure the blade is clean and sharp.

7. SPECIFICATIONS

Feature	Detail
Brand	MIDONE
Model Number	HX-7KFS2-303
Item Weight	4.91 pounds
Package Dimensions	16.46 x 7.28 x 4.21 inches
Knife Construction Type	Forged
Mandoline Slicer Adjustments	Slice (0-9mm), Julienne (4.5mm, 9mm), Waffle
Knife Material	German Stainless Steel

8. WARRANTY AND SUPPORT

MIDONE is committed to providing high-quality products and services that satisfy our customers. If you encounter any problems during use, please contact our customer support team.

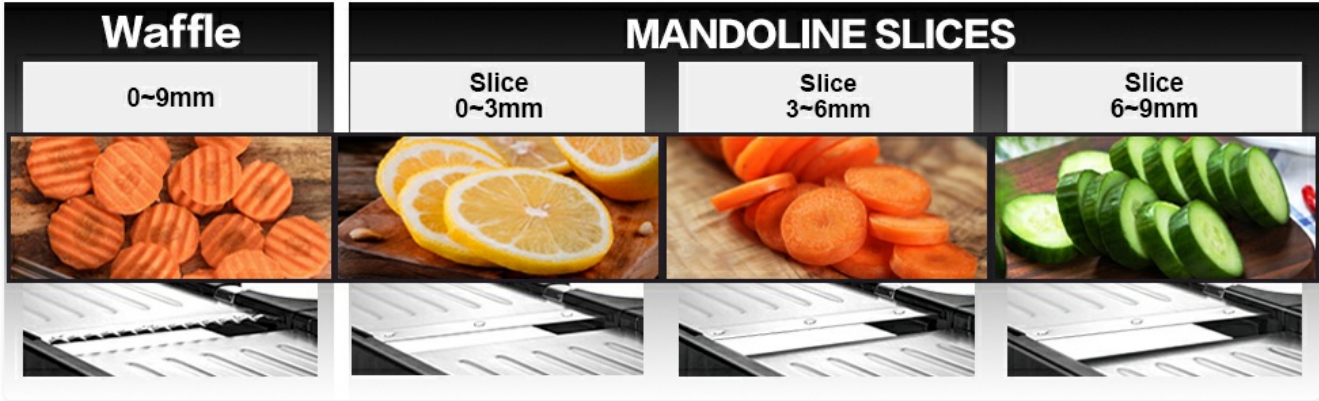


Image: Customer care information stating MIDONE's commitment to quality and advising users to click "Contact Us" for support, promising a reply within 24 hours for troubleshooting, returns, exchanges, refunds, and replacements.

For support, please refer to the contact information provided with your purchase or visit the official MIDONE store page on Amazon.

MIDONE pursues high-quality slicers and a high-quality lifestyle.

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Details

Model number, symptoms, what you tried, or the section of the manual you are using.

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