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› Ourokhome Mandolin Slicer B860G-C-6 Instruction Manual

## Ourokhome B860G-C-6

# Ourokhome Mandolin Slicer Instruction Manual

MODEL: B860G-C-6

## 1. Introduction

This manual provides instructions for the safe and effective use, assembly, and maintenance of your Ourokhome Mandolin Slicer. This kitchen tool is designed to simplify food preparation by offering various cutting options for vegetables and fruits.

Please read these instructions thoroughly before first use and retain them for future reference.

## 2. Safety Precautions

The blades of this mandolin slicer are extremely sharp. Improper handling can result in serious injury. Always observe the following safety guidelines:

- Always use the provided hand guard when slicing or shredding food.
- Keep fingers and hands away from the blades at all times.
- Store blades in the designated blade storage box when not in use.
- Keep the mandolin slicer out of reach of children.
- Exercise caution when cleaning blades. Use the provided cleaning brush.
- Ensure the mandolin slicer is placed on a stable, non-slip surface during operation.

## 3. Product Components

Your Ourokhome Mandolin Slicer includes the following parts:

- Main Slicer Unit (with integrated anti-slip base)
- 2-Liter Food Collection Container (with measurement scale)
- Hand Guard / Food Holder
- Blade Storage Box
- Cleaning Brush
- **6 Interchangeable Stainless Steel Blades:**
  - 2mm Slicing Blade

- 4mm Slicing Blade
- Wave Cutting Blade
- Coarse Grating Blade
- Shredding Blade
- Mashing Blade



Image 3.1: Overview of the Ourokhome Mandolin Slicer and its included accessories.



Image 3.2: Product dimensions for the main slicer unit, blade storage box, hand guard, and cleaning brush.

## 4. Setup and Assembly

Follow these steps to prepare your mandolin slicer for use:

1. Place the 2-liter food collection container on a stable, flat surface.
2. Align the main slicer unit with the top of the collection container and press down firmly until it is securely seated. The anti-slip base on the container will help maintain stability.
3. Select the desired blade for your task. Carefully insert the blade frame into the corresponding recess on the main slicer unit. Ensure it clicks into place securely.
4. Attach the hand guard to the food item you intend to process.

Hand guard  
removable for  
easy cleaning



VS

Not removable



Sharp and rust-  
resistant stainless  
steel blades

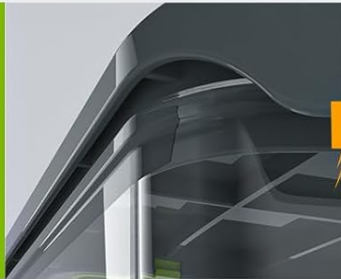


VS

Dull blades



The chopping  
board is stable  
when chopping



VS

Unstable



A thickened  
container with  
a scale



VS

The bottom box  
is relatively thin

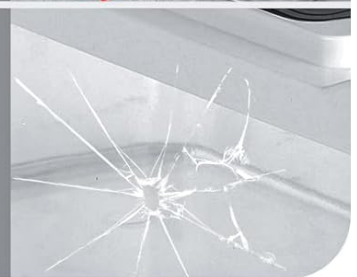


Image 4.1: Visual guide for inserting blades and using the hand guard.

## 5. Operating Instructions

Always use the hand guard to protect your fingers from the sharp blades. For optimal results, ensure food items are appropriately sized to fit the hand guard.

### 5.1 Slicing Blades (2mm, 4mm, Wave Cutting)

These blades are ideal for creating uniform slices of vegetables and fruits.

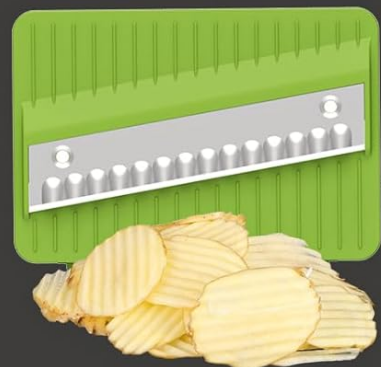
1. Select either the 2mm, 4mm, or wave cutting blade and securely insert it into the slicer unit.
2. Attach the food item to the hand guard, ensuring it is firmly impaled on the prongs.
3. Gently glide the food item along the blade in a smooth, consistent motion. Apply steady, even pressure.
4. The sliced food will collect in the container below.



2mm Slice Blade



4mm Slice Blade



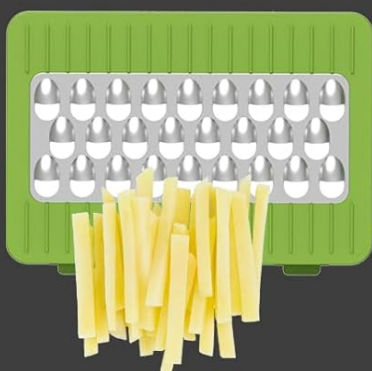
Waving Slice blade

Image 5.1: Demonstrates results from the 2mm slice blade (radish), 4mm slice blade (lemon), and waving slice blade (potato).

## 5.2 Shredding Blades (Coarse Grating, Shredding, Mashing)

These blades are suitable for grating cheese, shredding vegetables, or creating purees.

1. Choose the coarse grating, shredding, or mashing blade and insert it securely.
2. Attach the food item to the hand guard.
3. Move the food item back and forth across the blade with controlled pressure.
4. The processed food will fall into the collection container.



Coarse Grating Blade



Shredding Blade



Grind Blade

Image 5.2: Demonstrates results from the coarse grating blade (potato), shredding blade (carrot), and grind blade (puree).

*Note: No official product videos were available for embedding in this manual.*

## 6. Care and Maintenance

### 6.1 Cleaning

- Immediately after use, disassemble the mandolin slicer.
- Use the provided cleaning brush to carefully remove any food residue from the blades. Avoid direct contact with the sharp edges.
- The stainless steel blades are top-rack dishwasher safe.
- The main slicer unit, food collection container, and hand guard should be hand washed with warm, soapy water. Rinse thoroughly and dry completely before storage.

### 6.2 Storage

- Ensure all components are clean and dry before storing.
- Store all interchangeable blades securely in the blade storage box.
- All accessories, including the blade storage box and hand guard, can be conveniently stored within the 2-liter food collection container to save space.

## 7. Troubleshooting

- **Difficulty Slicing Soft Foods (e.g., ripe tomatoes):**For very soft items, chilling them slightly before slicing can improve firmness and result in cleaner cuts. Ensure a steady, swift motion.
- **Difficulty Pushing Hard Vegetables (e.g., carrots):**Ensure the vegetable is securely attached to the hand guard. Apply consistent, firm pressure. If the vegetable is very long, consider cutting it into shorter, more manageable pieces.
- **Food Not Sticking to Hand Guard:**Ensure the food item is pressed firmly onto the metal prongs of the hand guard. The prongs are designed to secure the food during slicing.
- **Blades Seem Dull:** The blades are made from high-quality stainless steel and are designed to be sharp. If performance degrades, ensure the blade is clean and free of residue. Avoid cutting extremely hard items that could damage the blade edge.

## 8. Specifications

|                           |                                                                                                 |
|---------------------------|-------------------------------------------------------------------------------------------------|
| Brand                     | Ourokhome                                                                                       |
| Model Number              | B860G-C-6                                                                                       |
| Product Dimensions        | 10.24"L x 5.2"W x 4.21"H                                                                        |
| Material                  | Plastic, Stainless Steel                                                                        |
| Color                     | Green                                                                                           |
| Item Weight               | 1.7 Pounds                                                                                      |
| Operation Mode            | Manual                                                                                          |
| Special Features          | Anti-Slip, Compact, Heavy Duty, Interchangeable Blades, Multipurpose, Portable, Removable Blade |
| Product Care Instructions | Dishwasher Safe (Blades Top Rack), Other Parts Hand Wash                                        |

## 9. Warranty and Support

Ourokhome stands by the quality of its products with a 100% satisfaction guarantee. If you encounter any issues or have questions regarding your Mandolin Slicer, please contact Ourokhome customer support for assistance.

For further information or support, please visit the official Ourokhome store on Amazon:[Ourokhome Store](#).

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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**Details**

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

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