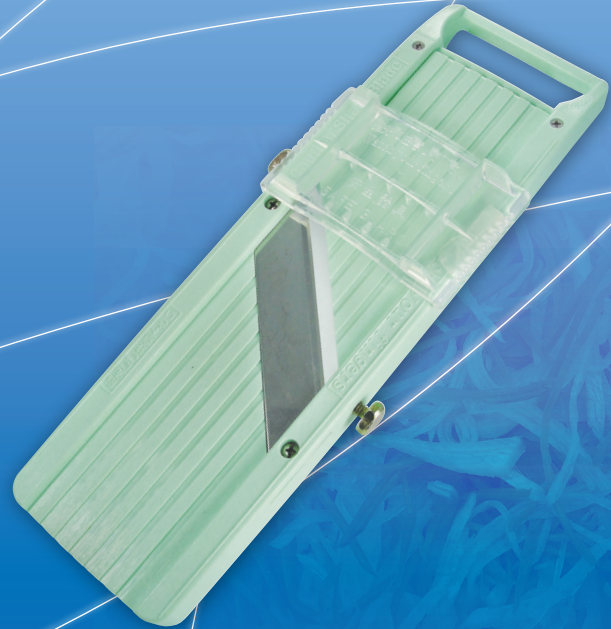


## JAPANESE MANDOLINE SLICER SET PARTS

**THICKNESS KNOB**  
Turn knob to raise and lower cutting plate; turn clockwise for thinner slices, counter-clockwise for thicker slices

**winco®**

# JAPANESE MANDOLINE SLICER



MDL-5P

# USING THE SLICER



## USING SLICER

1. Hold Mandoline Slicer at an angle
2. Put food to be sliced in the spikes of the hand guard
3. Slice food



## ADJUSTING SLICE THICKNESS

1. Turn Mandoline Slicer over
2. Turn center knob to the desired height



## ADDING BLADES

1. Flip Mandoline Slicer over
2. Loosen screws
3. Carefully insert blade—the sharp edge will stick up on the front side



4. Tighten screws until blade is secure and will not fall out

# BLADE TYPES



## STANDARD FLAT BLADE

Cuts perfect potato slices and adjustable for thickness



## FINE BLADE

Great for vegetable garnishes; perfect for carrots, radishes, or any other firm vegetable



## MEDIUM BLADE

Excellent for quick and easy stir-fry pieces; ideal for peppers, beets, zucchini, etc



## COARSE BLADE

Creates chunky and crisp cuts of fruits and vegetables; ideal for potatoes, onions, cucumbers, apples, etc

