

IMPORTANT NOTICE

If you have any problems with this unit,
contact Consumer Relations for service.

PHONE: 206-605-0555

Please read operating instructions before
using this product.

Please keep original box and packing mate-
rials in the event that service is required.

For video demonstration of this product, please visit our website
at <http://www.mandoline.com/90718>



MIU France

(206) 605-0555

Email : customerservice@miufrance.com

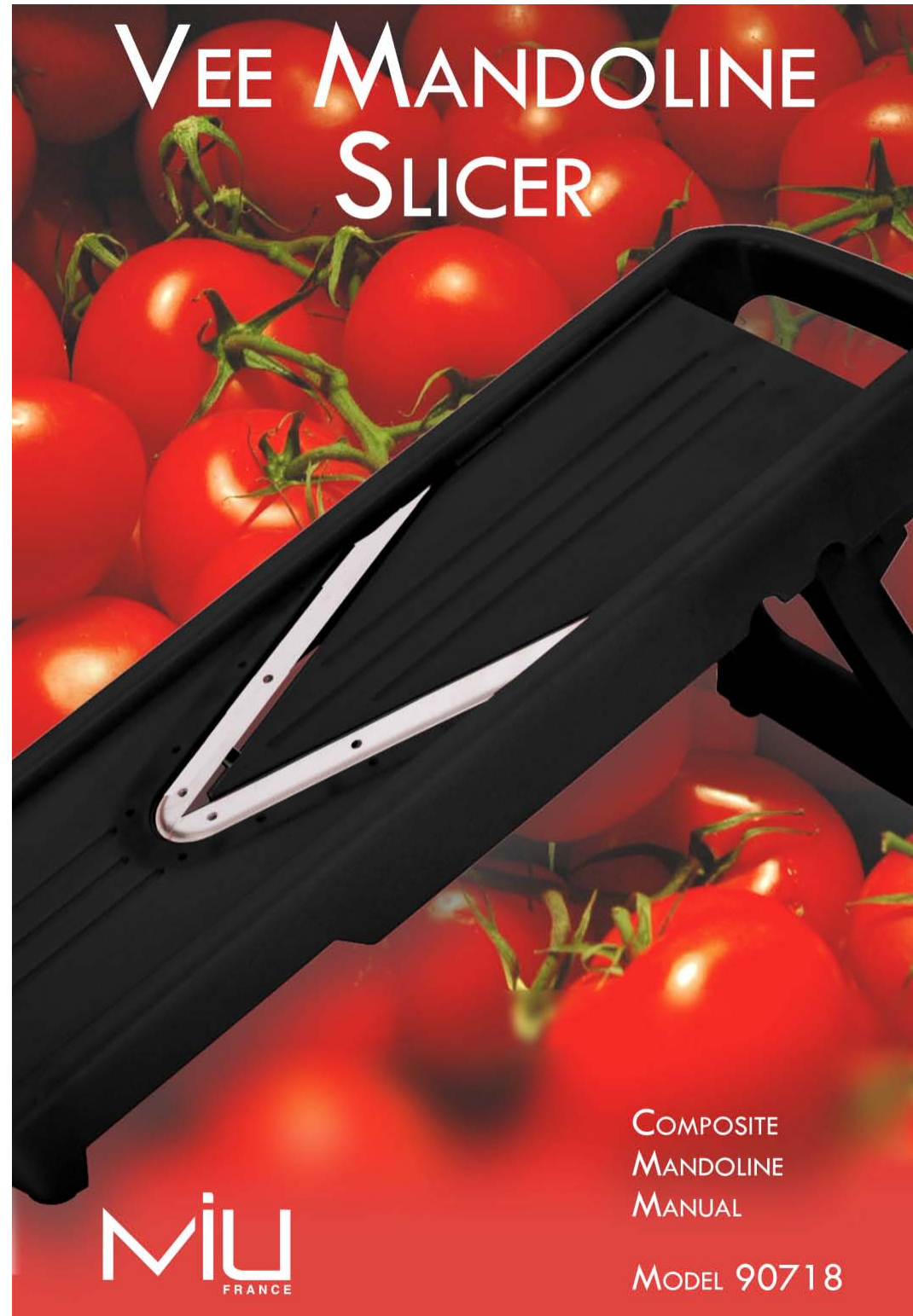
Website: <http://www.mandoline.com>

Model: 90718

Made in China with exact specification from MIU France

MIU France is a registered trademark of MIU, LLC

VEE MANDOLINE SLICER



COMPOSITE
MANDOLINE
MANUAL

MODEL 90718

Introduction

Your MIU France Composite Mandoline features a selection of blades with thickness adjustments which make it one of the most versatile kitchen tools available for slicing and cutting vegetable and fruits. By switching blades and plates, this Mandoline can produce various cut styles including French fry, julienne, dicing and paper-thin cuts.

Warning: Blades are extremely sharp. Always use the included safety holder / pusher and please read all instructions and use with care and caution. Always hold the hand grip on top of the mandoline when processing food. Use extreme caution when handling blades as they are very sharp. Never store your blades loose in a drawer or on the countertop. Always use the included plastic storage holder. Do not attempt to use this Mandoline until you have carefully studied and understand these instructions. Failure to do so may result in injury to yourself or the Mandoline.

The Anti-Microbial Composite Mandoline helps prevent the growth of germs on its body. The Mandoline is completely dishwasher safe. The 3 thickness blades are for slicing your food item to the desired thick, medium and thinness, while the julienne blades can create vegetable or fruit sticks of various widths. By pre-slicing the food while it's on the holder, this mandoline can also dice. The Vee shape cutting blades makes for a fast and easy cut. Finally, the safety holder / pusher protects your hands from the blade. For use on the kitchen counter, unfold both the upper leg. When you want to use the Mandoline directly on a container such as a mixing bowl, the Mandoline should lay flat across the container, but please remember not to fold the upper leg.

Note: For best results, vegetables should be pre-cut into manageable chunks in order to properly fit within the safety holder.

Warranty

This warranty covers all defects in workmanship or materials in the mechanical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof of purchase. A valid proof of purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof of purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call our customer service at: (206) 605-0555

THIS WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation
- Defects other than manufacturing defects
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.

Replacement Parts

Replacement parts are available for purchase. Please check our website for up to date parts list and prices. <http://www.miufrance.com/parts.htm>

Care and Cleaning

The composite Mandoline is designed to require only minimal maintenance. The body and the blades are dishwasher safe, but hand washing is always preferred to extend product life. For storage, place Mandoline in a clean, dry location.

Warning! Always remove blades from the Mandoline before attempting to clean to prevent laceration.

It is recommended to wash the Mandoline in hot water before use. It should also be washed after every use, with hold soapy water in the sink or in the dishwasher. Rinse with hot water in order to flush out vegetable residues. You may then towel and/or air dry. Do not clean the Mandoline with any implement which might damage the edge of the blades. The Mandoline does not require any lubricating greases or oils. Lubricants that are unsafe for human consumption should not be applied.

Before Your First Use

Carefully unpack your Mandoline and wash thoroughly according to the Care and Cleaning section of this manual.

Blade Storage

Figure 7 The julienne blades should be stored in the plastic holder as shown in figure 11., along with the thick and medium gauge plates . The thin plate can be stored onto the mandoline itself



Using Your Mandoline cont'd



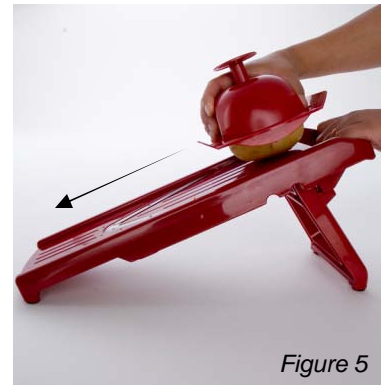
Start from the top, keeping the safety holder perpendicular to the mandoline and proceed with a consistent downward motion towards the bottom of the mandoline. (Figure 5)

Do not stop mid way during a cut or use excessive force as that may cause injury.

Once you have reached the bottom, reverse direction upward and proceed to slice downward again. The slice or julienne food will drop below the mandoline. Depress the extending stalk from the safety holder to feed additional food item for slicing

Note: This mandoline is only intended to cut and slice fruit and vegetable. And cannot be used to slice meat or cheese product.

The small Julienne blade is great for creating shoestring French fries, cucumber and carrot shreds for salad toppings.



The large Julienne blade is ideal for large French fries, zucchini and carrot sticks.

The 3 thickness plates can help create food slices from thin, medium and thick. Great usage as it maintains a consistent gauge of thickness for the perfect scallop potatoes or fruit trays for parties.



For dicing, use a knife to slice the food item horizontally as shown in Figure 6 with the black dash. Combine with a julienne blade, it will create diced fruit or vegetable.

Using Your Mandoline

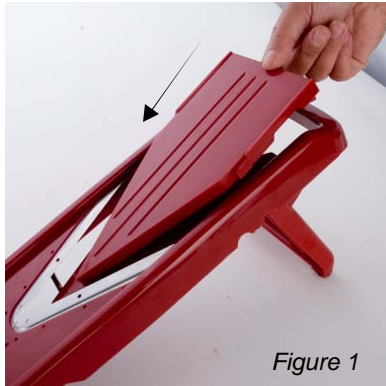


Figure 1

Inserting of Julienne or Thickness plates
 For this example, we are using a thickness Plate. By holding the rear of the thickness plate, Carefully place the plate into the notched slot on both sides of the mandoline. (Figure 1)

Press downward until you hear a locking Click sound. Now the plate is secure for Usage. (Figure 2)

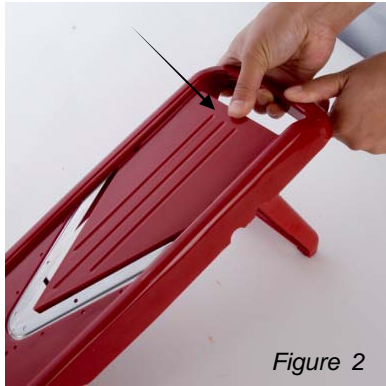


Figure 2

Warning: Please hold blades by their handle to prevent accidental injury.

Note: If there is already a plate installed See the next step.

Removal of Julienne or Thickness plates
 With one hand securely holding the mandoline by its grip use the other hand to place your fingers under the plate at the top of the mandoline (Figure 3). Pull up slightly and then straight back. This will release the plate from the mandoline.

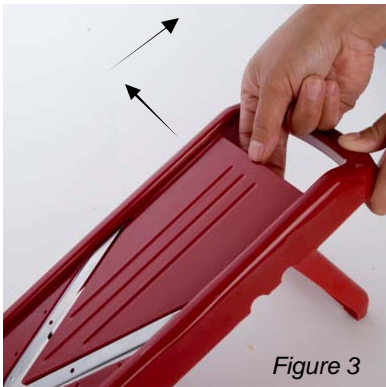


Figure 3

Usage
 Place the food item into the safety holder where the metal spike should hold the food securely. (Figure 4)

With the other hand securely gripping the mandoline, you are ready to proceed.

Keep your slicing hand on the holder at all times to prevent from injury.

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Know Your Mandoline



Assembling Your Mandoline

1. Carefully remove the mandoline from the box.
2. Unfold the folding leg onto a sturdy non-slip table surface
3. Remove the julienne or thickness blade you wish to use from the blade storage holder.

Warning: The built in "V" and julienne blades are extremely sharp, Please handle with care. Keep away from children.