

## IMPORTANT NOTICE

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

Email: [customerservice@miufrance.com](mailto:customerservice@miufrance.com)

Please read operating instructions before using  
this product.

Please keep original box and packing materials  
in the event that service is required.



MIU France

Bellevue, WA 98005

(206) 605-0555

Email : [customerservice@miufrance.com](mailto:customerservice@miufrance.com)

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

Model: 225582

Made in China with exact specification from MIU France

MIU France is a registered trademark of MIU, LLC



**Professional Mandoline**

**Model: 225582**

# Introduction

Your MIU France Stainless Steel Mandoline features built in blades with variable thickness adjustments which make it one of the most versatile kitchen tools available for slicing and cutting vegetable and fruits. By switching blades and adjusting the thickness of each cut, this Mandoline can produce various cut styles including French fry, julienne, paper-thin, crinkle, and waffle 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 rubberized hand grip on top of the mandoline when processing food. Use extreme caution when handling blades as they are very sharp. 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 damage the Mandoline.

All metal parts of the Mandoline are made up of high quality stainless steel, making the Mandoline completely dishwasher safe. The straight carbon blade is for slicing while the serrated blade is mainly used for crinkle or waffle cuts. The julienne blades can create vegetable or fruit sticks of various widths. The stainless steel guiding plate located on the upper section of the Mandoline is for adjusting the thickness of the vegetable or fruit slices. Finally, the food safety holder protects your hands from the blade. For use on the kitchen counter, unfold both the upper and lower legs. When you want to use the Mandoline directly on a container such as 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.mandoline.com/parts.htm>

# Additional Instruction

Additional instructions such as video demonstrations can be found on our website at <http://www.mandoline.com/support.html>

## Care and Cleaning

The Stainless Steel 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. The built in straight slicing blade can be removed for sharpening or replacement. See this manual for instructions on removal of this blade. When storing the unit, always turn the control dial to the "0" or "Storage Position" to prevent accidental cuts.



**Warning!** Beware of the blades built into the Mandoline before attempting to clean to prevent injury.

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.

# Notes

## Using Your Mandoline cont'd

Food items on this page was created using the julienne blades



Carrot sticks using the large julienne blade



French fries using the large julienne blade



Salad topper carrot shreds using the small julienne blade  
(image enlarged for better viewing)

# Using Your Mandoline



Figure 15

## Selecting for Julienne Cuts

Press in the control dial's outer ring to unlock the dial. (Figure 15) Then proceed to select either the large (Figure 16) or small (Figure 17) julienne blade. You should be able to feel the control dial click at the desire selection. When holding the mandoline and looking down the top of the gliding plate, you will be able to see your selection.

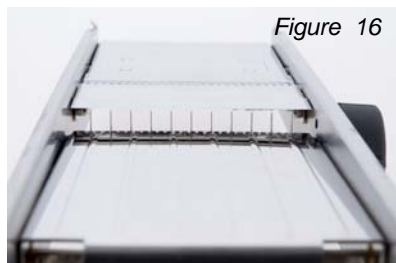


Figure 16

This large julienne blade is ideal for a variety of foods, such as carrot sticks, potato french fries, zucchini sticks and much more. Your imagination is the limit. However, the blades works best on firm vegetables and fruits. Overly soft vegetables and fruits will tend to tear, rather than julienne cleanly.

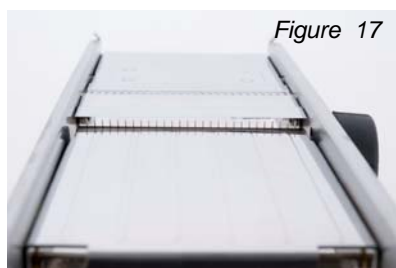


Figure 17

The small julienne blade is ideal for creating thin carrot cuts such as those used on salad toppings, cucumber shreds, potato hash, etc. Again, firm fruits and vegetables work best.



Figure 18

Be sure that the lower plate with the built in serrated cut is in the close position so that it does not protrudes and that your food item will glide over that blade. (Figure 18)

**Note:** The blades are extremely sharp. Be very careful when working with the mandoline. Always use the included safety food holder.

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# Know Your Mandoline



# Using Your Mandoline cont'd

Food items on this page was created using the serrated blade



Crinkle cut potatoes — for home made potato chips



Even Granny Smith Apples — Great for creating a fruit tray



Waffle Fries or Gaufrette cut.— Sure to be a hit at any party

## Using Your Mandoline



Figure 10

### Serrated Blade (Crinkle & Waffle Cuts)

The serrated blade is built into the body of the Mandoline. By adjusting the lever in the bottom you can control the thickness of your cut. Figure 10 shows the closed position. By flipping the lever as shown in Figure 11 to Figure 12, the serrated blade will be ready for use.

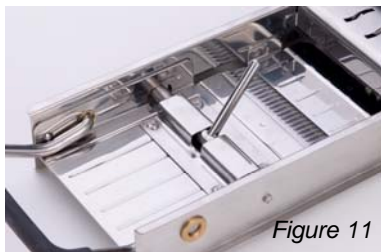


Figure 11

Be sure to line up the image of the wavy line on the control dial (figure 6) so that food can glide above the straight cutting blade and that it can reach the serrated blade below as showing in Figure 13 and 14.



Figure 12

The serrated blade is ideal for crinkle and waffle cuts. A crinkle cut requires only one pass over the blade. For waffle cuts, you have to adjust the height of the upper plate so that the slices you are creating are very thin. First, you make one slicing pass with the serrated blade. Next, you rotate the food safety holder 90 degrees, and make a second pass over the serrated blade to complete the waffle cuts. See the next page for an example

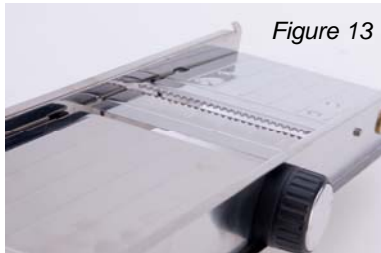


Figure 13



Figure 14

## Assembling Your Mandoline



Figure 1



Figure 2



Figure 3



Figure 4



Figure 5

1. Unfold the legs as shown in figure 1. Ensure that the bottom leg clicks into place as shown in figure 2.
2. Place your mandoline right side up and place it on a sturdy surface.
3. Using the control dial, press in the outer ring towards the mandoline to unlock the dial. Then proceed to select the type of cut you desire.
4. Place food to be processed into the food safety holder. Using the holder with downward pressure move back and forth across the blades to process food.

Note: For best results, keep the holder parallel to the mandoline as shown in figures 3, 4 and 5. Proceed downward with the food item without stopping until you've reached the bottom of the mandoline.

Keep a good slicing pace, as the momentum from top to bottom helps make slicing much easier.

Keep your hands on top of the safety holder at all times during the usage of the mandoline to prevent injury. Do not use without the food safety holder as the blades are extremely sharp.

## Using Your Mandoline



Figure 6

### Adjusting the thickness for straight slicing.

From the “Storage Position”, where the upper plate is slightly above the straight cutting blade (figure 6), press in the control dial’s outer ring to unlock the dial. Then proceed to select the thickness you desire. You will be able to feel the click of each level of thickness when you are turning the dial. When holding the mandoline and looking down the top of the gliding plate, the gap between the upper plate and the blade is actually the thickness of the cut. (figure 7)

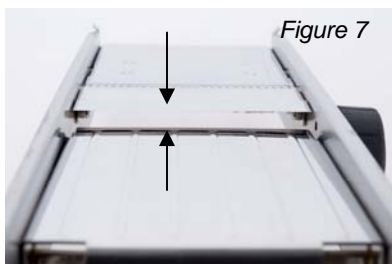


Figure 7



Figure 8

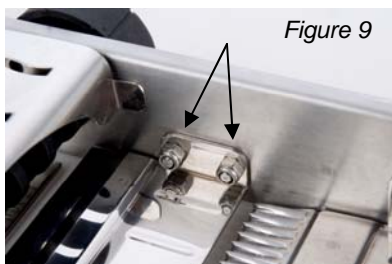


Figure 9

This straight cutting blade is ideal for slicing a variety of foods, such as carrots, cabbage, lemons, and potatoes, just to name a few. However, the blades works best on firm vegetables and fruits. Overly soft vegetables and fruits will tend to tear, rather than slice cleanly. The straight blade is especially useful to make paper thin slices.

Though the straight slicing blade was created for many cycles of usage, there may come a time when it does need to be replaced or sharpen. The blade is held together firmly by four nuts and bolts located on the side of the mandoline. (Figure 8 and 9). Unscrew using a 7mm socket or wrench.

**Note:** The blade is extremely sharp. Be very careful when removing and handling the blade.

## Using Your Mandoline cont'd

Food items on this page were created using the straight slice with varying thickness.

