

IMPORTANT NOTICE

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

Email: 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

(888) 879-0206

Email : customerservice@miufrance.com

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

Model: 90787

Made in China with exact specifications from MIU France

MIU France is a registered trademark of MIU, LLC

US Design Patent D503,314 and other utility patent pending



**Professional
Mandoline
Manual**

Model: 90787

Introduction

Your MIU France Stainless Steel Mandoline features a selection of 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. 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.

All metal parts of the Mandoline are made up of high quality 18/10 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 safety holder / pusher 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.

Limited 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 LIMITED 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.

For parts and accessories

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 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 slicing blade should be sharpened from time to time, while the serrated blade should be brought to a cutlery specialist for occasional sharpening services. Any good gourmet store should be able to give a recommendation. 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.

Blade Storage



Figure 9

The straight and serrated blades should be stored in the plastic holder as shown in figure 9.

Before Your First Use

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

Using Your Mandoline cont'd



Figure 8

Serrated Blade (Crinkle & Waffle Cuts)

The serrated blade (figure 7) must be inserted from the side of the mandoline in the horizontal position (figure 6). It 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 safety holder/pusher 90 degrees, and make a second pass over the serrated blade to complete the waffle cuts.

Note: The serrated blade cannot be used in conjunction with julienne blades, because the blades will interfere with each other.

The Julienne Blades

The julienne blades (figure 8) are built into the unit. You can select between a 2mm or 10mm width julienne cut but turning the dial clockwise. You can only use the julienne blade in conjunction with the straight cutting blade. Adjust the thickness with the dial to the desired thickness. Use firm and even pressure to slide the safety holder/pusher from the upper glide plate down to the lower glide plate. Avoid undue force.

Using Your Mandoline



Figure 4

Adjusting the Thickness

You can adjust the thickness of a given cut by turning the round dial next to the mandoline, figure 4. Turning in a clockwise direction only. 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. Applying firm pressure should not change the thickness. However, take care not to apply too much pressure to the gliding plate, as the gliding plate can be forced down due to the use of excessive force. Only use force reasonably necessary to accomplish the intended cut.



Figure 5

Inserting Blades

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

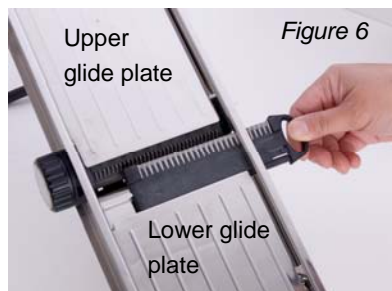


Figure 6

Straight Blade (Slicing)

The straight blade (figure 5) must be inserted from the side of the mandoline in the horizontal slot, (figure 6). It is ideal for slicing a variety of foods, such as carrots, cabbage, lemons, and potatoes, just to name a few. 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 slice cleanly. The straight blade is especially useful to make paper thin slices. It must be use in conjunction with a julienne blade to create julienne cuts.

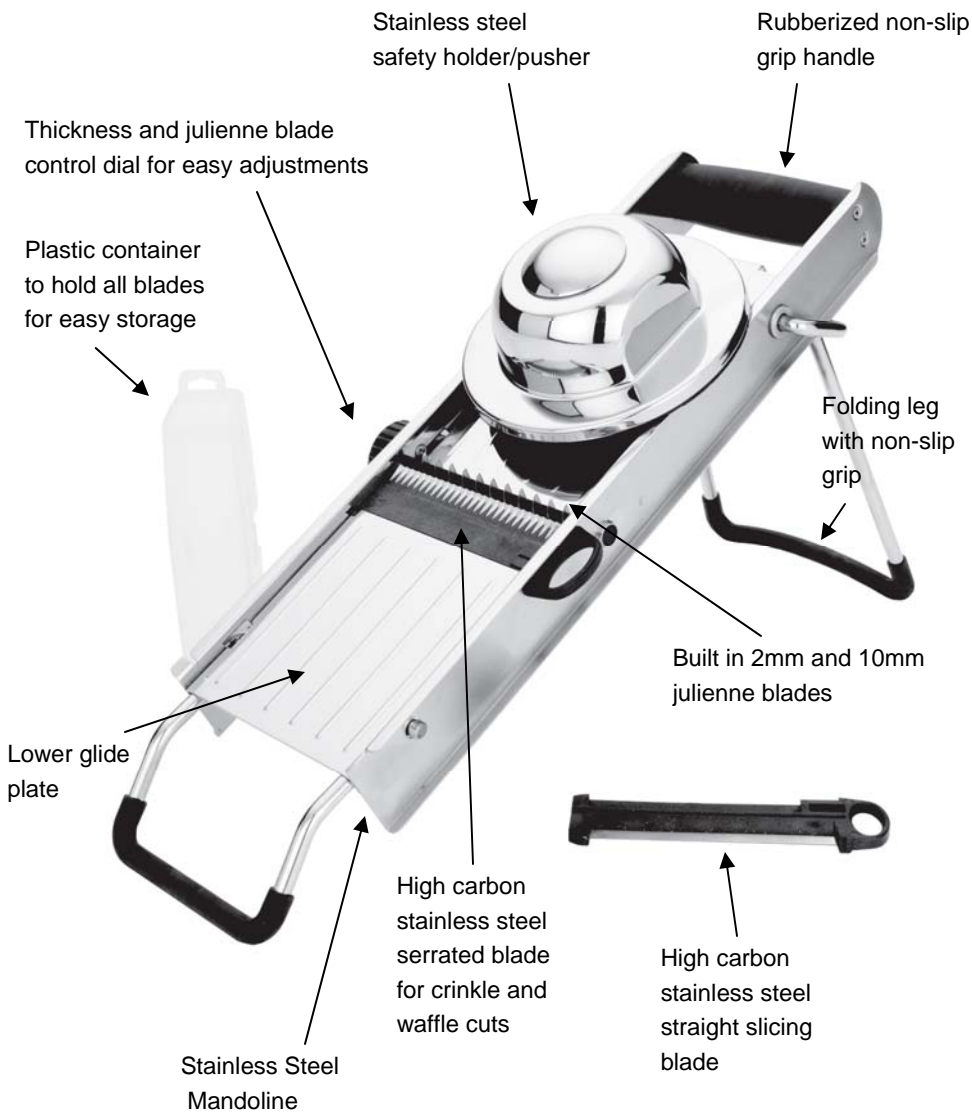


Figure 7

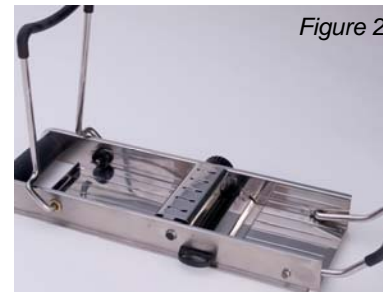
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Know Your Mandoline



Assembling Your Mandoline



1. Unfold the legs as shown in figure 1. Ensure that the bottom leg clicks into place as shown in figure 2.
2. Insert the blade of choice according to the section "Using your Mandoline"
3. Place food to be processed into the safety holder holster and using the S.S holder with downward pressure move back and forth across the blades to process food, figure 3