

MANUAL — MLR010559N

—Mueller

**3-WAY STAINLESS STEEL
MANDOLINE SLICER**

QUICKLY JULIENNE
OR SLICE WITH PRECISION

—Mueller

**3-WAY STAINLESS STEEL
MANDOLINE SLICER**

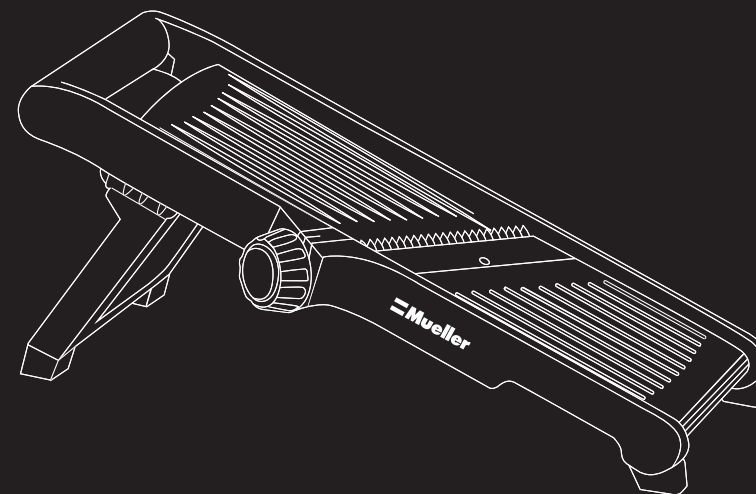
SKU: MLR010559N

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HAPPINESS IS HOMEMADE

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WARNINGS

CAUTION!

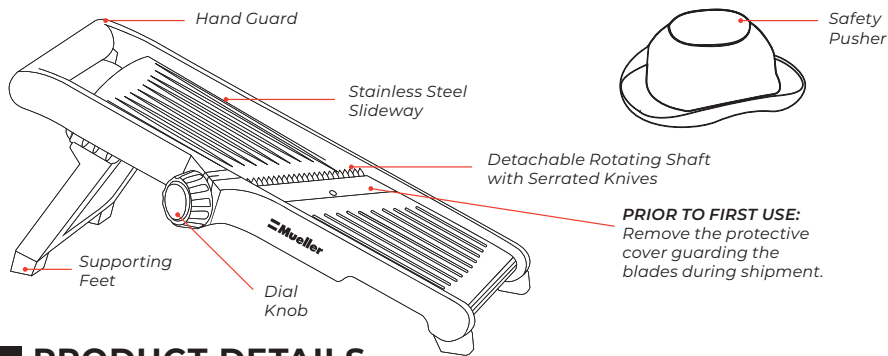
Handle with Care. Blades are sharp. When cleaning, please mind the sharp blades to avoid injury. Keep out of reach of children. Do not leave Mandoline unattended when in use. Do not use Mandoline for any purpose other than its intended use. Do not touch blades while in use. Close adult supervision is required when any Mandoline is used by or near children. This product is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they are provided with supervision and instruction concerning use of the Mandoline by a person responsible for their safety. Do not use attachments not intended for or recommended by the manufacturer. Doing so can result serious personal injury.

IMPORTANT SAFETY INSTRUCTIONS

- Always use the Safety Pusher, never your fingers, to push fruits and vegetables down the Slideway.
- Firmly slide along the Slideway with the Safety Pusher in a safe way.
- To clean blades, use running water. If needed, use a brush. It is recommended to clean product immediately after use to avoid stuck on food. If necessary, put it in the dishwasher top rack for further cleaning.
- Air dry the Mandoline Slicer.
- Fold the supporting feet underneath when storing the product.
- Always push up from underneath the Slideway when detaching the Rotating Shaft with Serrated Knives.

SAVE THESE INSTRUCTIONS

OVERVIEW OF PARTS



PRODUCT DETAILS

Stainless Steel Mandoline Slicer to quickly julienne (4.5 mm or 9.0 mm) and slice (from 1.0–9.0 mm) fruits and vegetables.

- Stainless Steel Slideway.
- Dial Knob (push and rotate to select blade and thickness).
- Non-Slip Rubber Feet.
- Hand Guard doubles as a lift handle.
- Detachable Rotating Shaft with Serrated Knives (with julienne pattern cutter and slicing cutter).
- Safety Pusher.

TECHNICAL DATA

- Model: W1025-1
- Julienne: 4.5 mm, 9.0 mm
- Slice: 1.0 mm, 3.0 mm, 4.5 mm, 6.0 mm, 9.0 mm
- Size: 15.7 × 6.7 × 2.7" (40 × 17 × 7 cm)
- Weight: 1.4 lb (623 g)

EASY SLICER STEPS



HOW TO USE

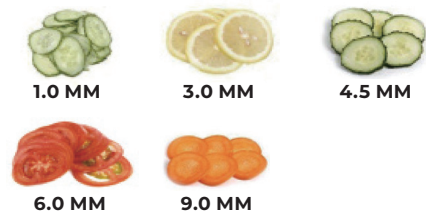
1. Flip out the Supporting Feet that are hidden behind the Mandoline Slicer. Remove the Protective Cover from the blades. Place the Slicer over a clean chopping board, bowl, or sturdy plate.
2. Press and turn the Dial Knob clockwise to select the desired blade (slice or julienne) and thickness.
3. Clean and cut off unwanted ends to prep the vegetables and fruits. Pierce the prepared vegetable or fruit on the Safety Pusher. Secure the Mandoline Slicer with one hand holding the Hand Guard. With the other hand, firmly move the Safety Pusher along the Stainless Steel Slideway to slice or julienne your food. Move it up and down in a safe way until finished.
4. Immediately clean the Mandoline Slicer and Safety Pusher after use.



To Julienne: Press and turn the Dial Knob to select the thickness (4.5 mm or 9.0 mm).



To Slice: Press and turn the Dial Knob to select the thickness (between 1.0–9.0 mm).



CLEANING AND MAINTENANCE

To Detach: Underneath the Slideway near the Hand Guard, press up to lift out the Rotating Shaft with Serrated Knives.

To Clean: Keeping fingers away from sharp edges, rinse with water and/or clean with brush. If necessary, place in dishwasher top rack for further cleaning. Do not submerge Mandoline in water. Air dry immediately after cleaning.

To Re-Assemble: Allow everything to air dry; do not towel dry. When dry, replace the Serrated Knives component. Supporting Feet tuck underneath when storing the Mandoline Slicer.

WARNING: DO NOT insert your fingers in or near the Blade to dislodge food.

1-YEAR LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship under normal use and service for one year from the date of the original purchase with the receipt. The manufacturer's obligation shall be limited to repairing or replacing any part of the product that is defective. Such warranty shall not apply to damages resulting from accidents, abuse, or misuse.