



K48986

SAFE SLICE MANDOLINE



To my fellow home chefs,

I am incredibly excited to bring new kitchen innovations to your home. With my Pro For Home collection, we have created high quality products that will deliver pro chef results that are sure to impress.

Included with your purchase are a few recipes that I use at home and in my restaurants. I hope you enjoy them as much as I do.

Cheers,

A handwritten signature in blue ink that reads 'Geoffrey Zakarian'.

For more recipes, cooking tips and products follow me @geoffreyzakarian and visit geoffreyzakarian.com



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IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

When using electrical appliances, basic safety precautions should be followed, including:

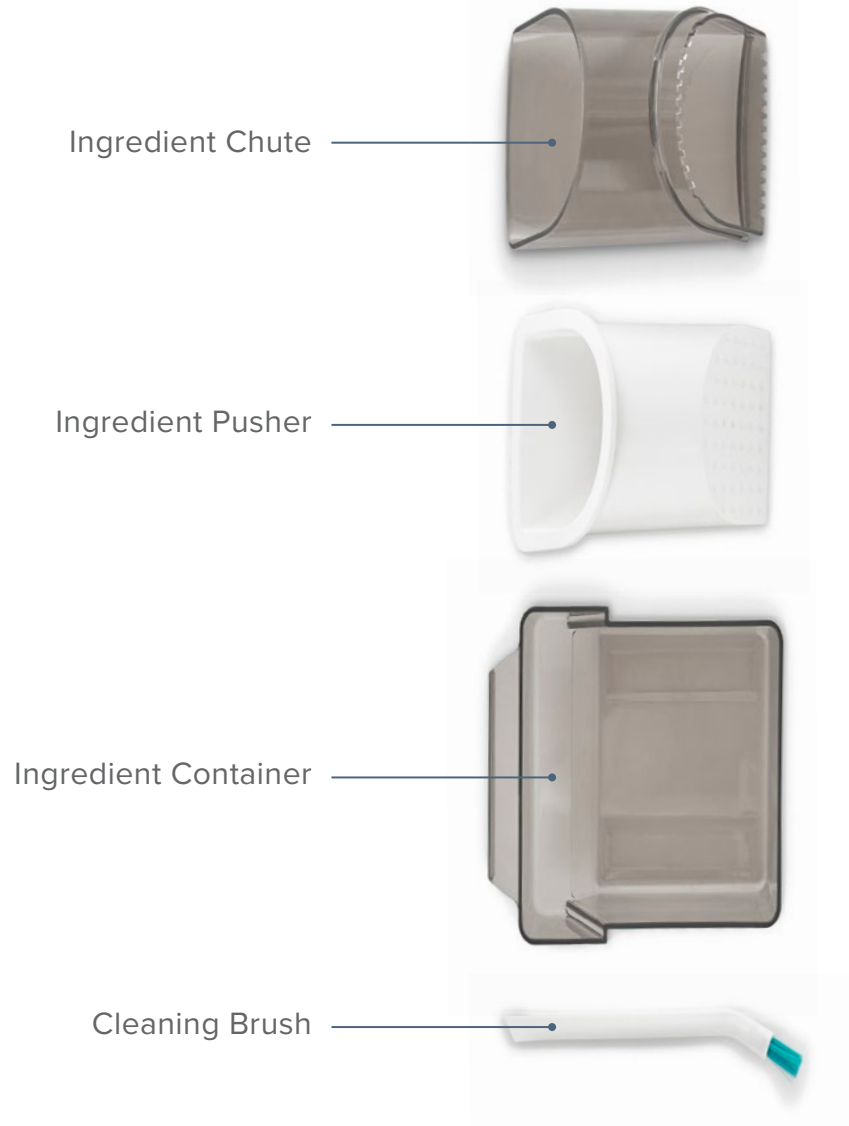
- Read all instructions.
- Remove all bags and packaging from the Mandoline before use.
- Make sure the Mandoline is cleaned thoroughly before using.
- Never leave the Mandoline unattended when in use.
- Do not use the Mandoline for other than its intended use.
- For household use only. Do not use outdoors.
- Close supervision is necessary when any Mandoline is used by or near children.
- Never touch moving parts.
- This Mandoline uses sharp blades. Exercise extreme caution when using and cleaning the Mandoline to avoid personal injury.
- Never touch the blades while in use.
- Never add ingredients while the Mandoline is operating.
- Never use hot ingredients.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM-7PM PT Monday-Friday or by email at support@storebound.com.
- Do not place the Mandoline on or near a hot gas burner, hot electric burner, or in a heated oven.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as doing so can result in fire, electric shock, or personal injury.
- This Mandoline 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.
- StoreBound shall not accept liability for damages caused by improper use of the Mandoline.
- Improper use of the Mandoline can result in property damage or personal injury.

GARANTIES IMPORTANTES: VEUILLEZ LIRE ATTENTIVEMENT CE MANUEL AVANT D'UTILISER L'APPAREIL.

Lors de l'utilisation d'appareils électriques, des précautions élémentaires de sécurité doivent être respectées, notamment:

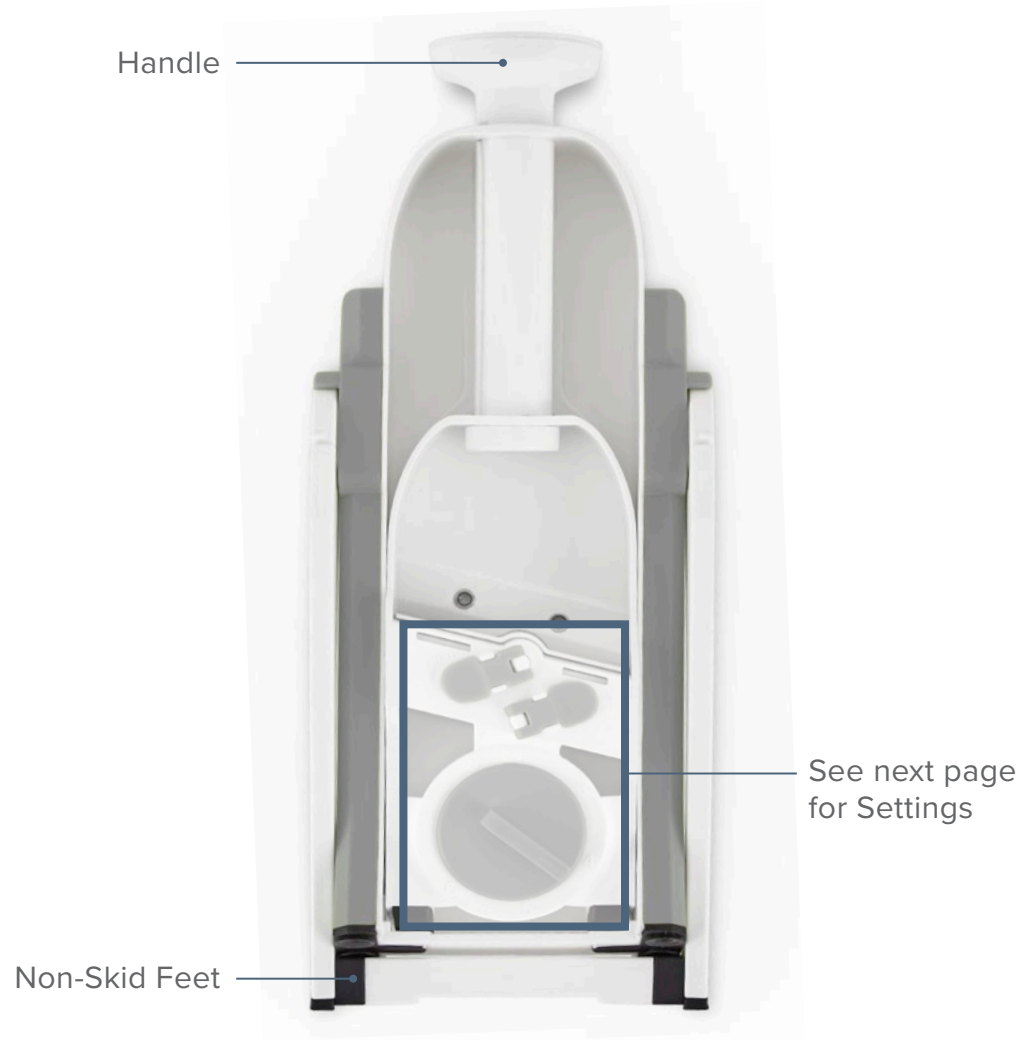
- Lisez toutes les instructions.
- Retirez tous les sacs et emballages de l'appareil avant utilisation.
- Ne laissez jamais l'appareil sans surveillance lorsqu'il est utilisé.
- Assurez-vous que l'appareil est bien nettoyé avant de l'utiliser.
- N'utilisez pas l'appareil à d'autres fins que celles pour lesquelles il a été conçu. Pour usage domestique seulement. Ne pas utiliser à l'extérieur.
- Une surveillance étroite est nécessaire lorsqu'un appareil est utilisé par ou près des enfants.
- Ne faites pas fonctionner cet appareil avec un cordon endommagé ou une fiche endommagée après un dysfonctionnement, une chute ou un endommagement de l'appareil. Retournez l'appareil à l'établissement de service autorisé le plus proche pour qu'il soit examiné, réparé ou réglé.
- Pour un entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 de 7h à 19h du lundi au vendredi ou par courriel à support@storebound.com.
- Ne placez pas l'appareil sur ou près d'un brûleur à gaz chaud, d'un brûleur électrique chaud ou dans un four chauffé.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre sur les bords des tables ou des comptoirs.
- Cet appareil n'est pas destiné à être utilisé par des personnes (y compris les enfants) ayant des capacités physiques, sensorielles ou mentales réduites ou un manque d'expérience et de connaissances à moins d'être supervisé et instruit par une personne responsable de leur sécurité.
- Assurez-vous toujours de débrancher l'appareil de la prise avant de le déplacer, de le nettoyer, de le ranger et lorsqu'il n'est pas utilisé.
- StoreBound décline toute responsabilité pour les dommages causés par une mauvaise utilisation de l'appareil.
- Une mauvaise utilisation de l'appareil peut entraîner des dommages matériels ou même des blessures.
- Ne plongez pas l'appareil dans l'eau ou d'autres liquides.
- Assurez-vous que tous les ingrédients sont conservés dans le bac à légumes dans le panier à légumes.

PARTS & FEATURES

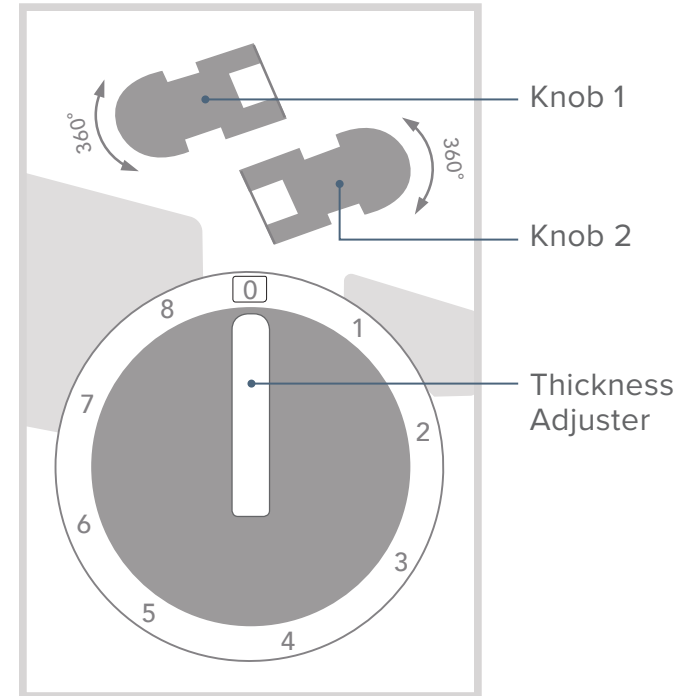


PARTS & FEATURES





SETTINGS DETAIL



NOTE: The Thickness Adjuster ranges from 0-8 mm and makes thick/thin slices, julienne, matchstick and dice cuts.

THICKNESS CHART

0	<1mm
1	1mm
2	2mm
3	3mm
4	4mm
5	5mm
6	6mm
7	7mm
8	8mm

NOTE: Higher numbers correspond to thicker slices.

BEFORE GETTING STARTED

Before using your Safe Slice Mandoline, ensure that the Main Stand is pulled out completely. It will click into place when pulled out correctly. Always place your mandoline on a stable, flat surface. The Non-Skid Suction Feet will be most stable on a flat kitchen surface.

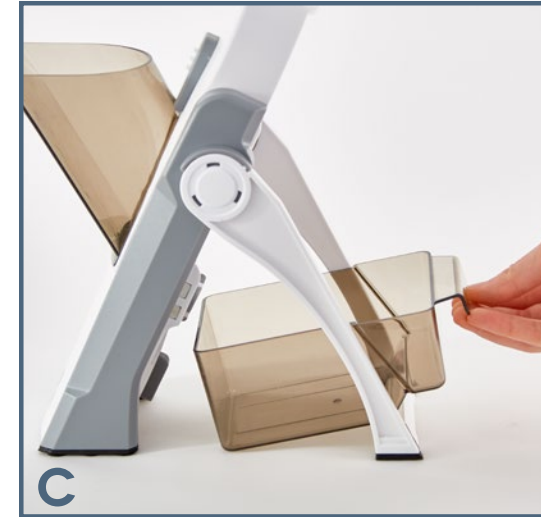
NOTE: Some larger ingredients like sweet potatoes may require that you slice them in half before placing in the Ingredient Chute.



Insert the Ingredient Chute by first pressing upward on the three little white bars that lift the Chute Release (**photo A**).



With the Chute Release lifted, you can insert the Ingredient Chute with the rounded end closest to the Chute Release. Always insert the Ingredient Chute by first aligning the lower flat end closest to the Blade (**photo B**).



Rest the Ingredient Container beneath your mandoline so that the lip fits securely on the lower bar of the Main Stand (**photo C**).



Your mandoline Handle may be in the locked position. To unlock the Handle before using, simply twist the Handle clockwise (**photo D**). Be careful as the Handle is spring loaded and will release quickly.

THICK & THIN SLICES



Thick Slices: 6–8mm

The Thickness Adjuster ranges from 0-8 millimeters. Slice fruits and vegetables for chopped salads, vegetarian lasagnas, and more. Use the Thickness Adjuster on your mandoline to set how thick or thin you would like your slices.



Thin Slices: 1–6mm

MATCHSTICK



Classic: 6mm or ¼" square

Your Safe Slice Mandoline is excellent for making homemade french fries or sweet potato fries. Use the Thickness Adjuster on your mandoline to set how thick or thin you would like your fries.



Shoestring: 3mm or ⅛" square

JULIENNE



Thick Julienne: 3mm

The julienne cut involves cutting your ingredient into long thin strips, similar to matchsticks. Common foods that are julienned include carrots and zucchini.



Thin Julienne: 1-2mm

DICE



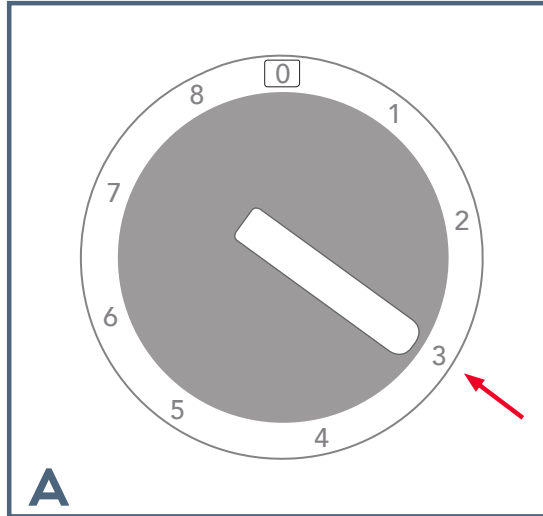
Larger Dice: 7-8mm

Dicing vegetables involves cutting your ingredient into small blocks or “dice”. Dicing allows for better flavor and texture when you’re cooking. A small dice is usually about ¼” cube.

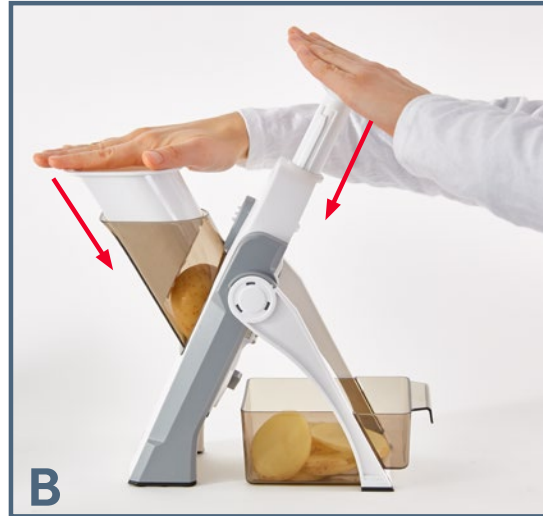


Small Dice: 6mm

SLICING



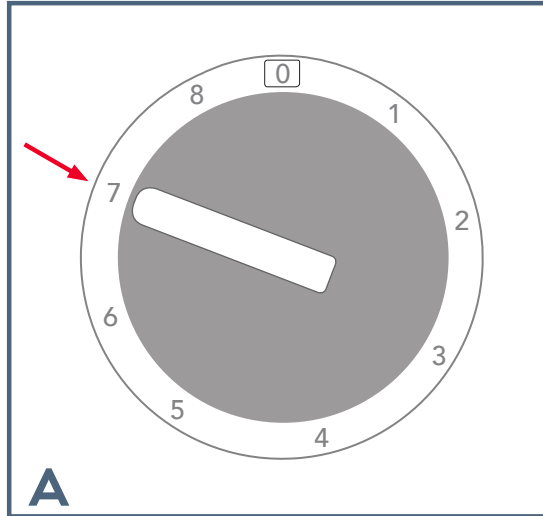
Start by setting up your mandoline according to the instructions on pages 10 and 11. Set the Thickness Adjuster for your preferred slice size. **Note:** Higher numbers correspond to thicker slices (**photo A**).



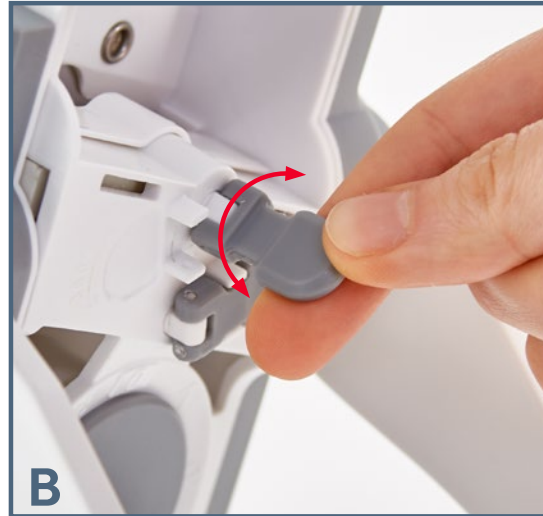
Place your chosen ingredient in the Ingredient Chute and use the Ingredient Pusher to push your ingredient against the Blade. Push down on the Handle to slice and then release (**photo B**).

Repeat until your ingredients are sliced to your liking.

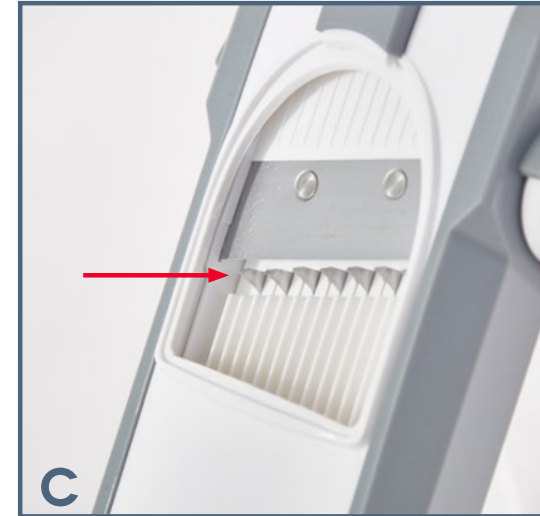




Start by setting up your mandoline according to the instructions on pages 10 and 11. Set your Thickness Adjuster to 7 (**photo A**).



Unsnap Knob 1 (the Knob may stick) and rotate the Knob a full 360°. Snap the Knob back into place (**photo B**).



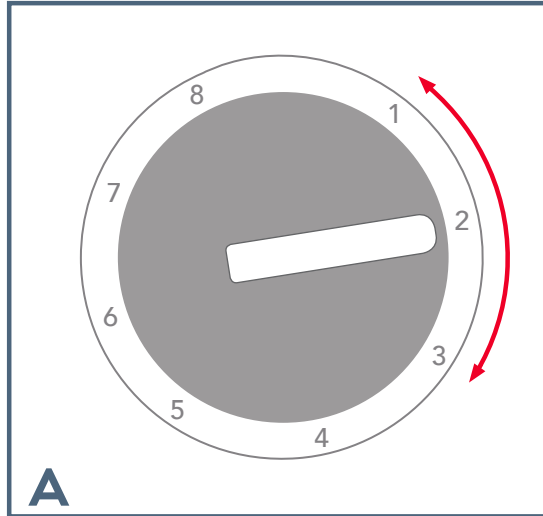
You should see a full set of blade “teeth” come into place at the top of the Blade Runway (**photo C**).

Note: Make sure to always insert the Ingredient Chute before use.

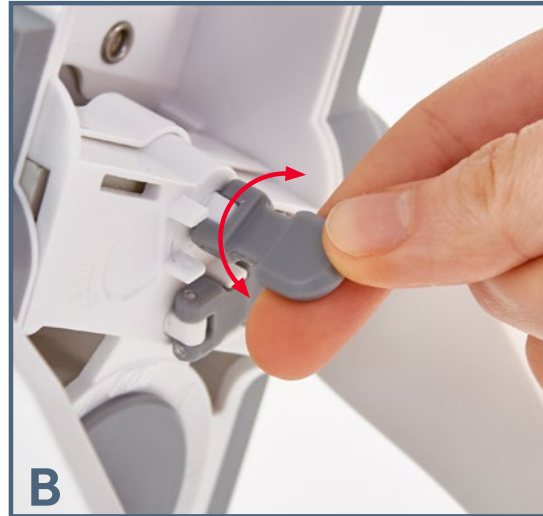


Place your chosen ingredient in the Ingredient Chute and use the Ingredient Pusher to push your ingredient against the Blade. Push down on the Handle to slice and then release (**photo D**).

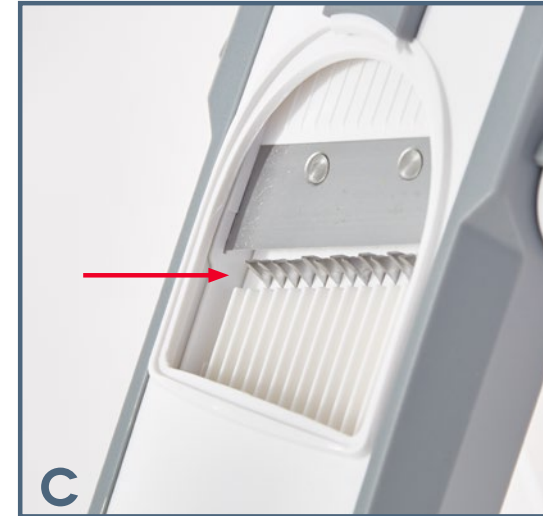
Repeat until your ingredients are cut to your liking.



Start by setting up your mandoline according to the instructions above. Set Thickness Adjuster to from 1-3 mm **(photo A)**.



Unsnap Knob 1 (the Knob may stick) and rotate the Knob a full 360° **(photo B)**.



Snap the Knob back into place. You should see a full set of blade “teeth” come into place at the top of the Blade Runway.

Unsnap Knob 2 and rotate the Knob a full 360°. You should see a **SECOND** set of blade “teeth” come into place at the top of the Blade Runway **(photo C)**. Snap the second Knob back into place.



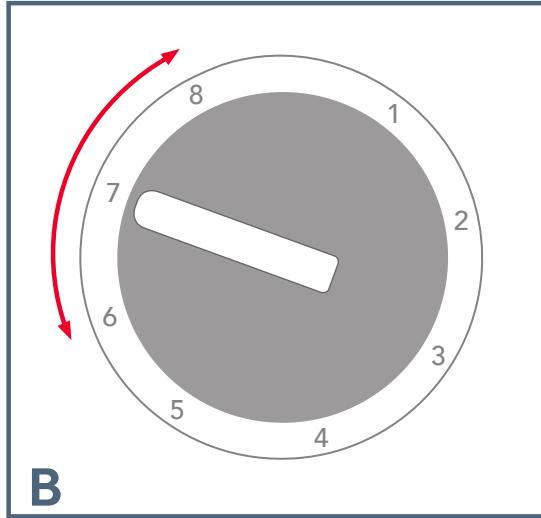
Place your chosen ingredient in the Ingredient Chute and use the Ingredient Pusher to push your ingredient against the Blade. Push down on the Handle to slice and then release **(photo D)**.

Repeat until your ingredients are cut to your liking.

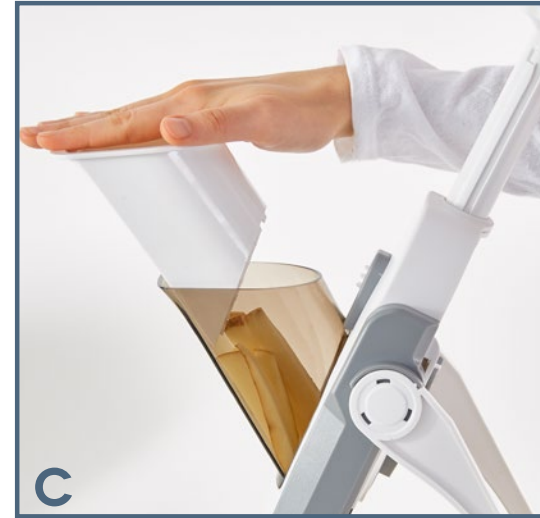


Start by cutting matchstick slices according to the instructions for making Matchstick cuts (page 16-17). **(photo A)**

HELPFUL HINT: For smaller dicing, when cutting matchstick slices rotate both Knobs 360°, then snap them both back into place.



Set Thickness Adjuster to from 6-8 mm **(photo B)**.



Place your cut matchstick slices into the Ingredient Chute vertically **(photo C)**.

Use the Ingredient Pusher to push your slices against the Blade



Push down on the Handle to slice and then release (photo B).

Repeat until your ingredients are diced to your liking.

CLEANING & MAINTENANCE

Your Safe Slice Mandoline is top-rack dishwasher safe.

To clean the Blade of your mandoline, use the included Cleaning Brush to dislodge pieces of food. Use extreme caution when using the Cleaning Brush.

Always use the Cleaning Brush when you clean the appliance. Never put your fingers near the Blade.

Colorful, juicy foods like beets may cause staining on the appliance. To clean, wipe down gently with oil to remove the stain.

Softer fruits and vegetables may not slice evenly and/or get stuck on the blades, making the mandoline difficult to clean. Use harder vegetables for more consistent slicing.



WARNING: NEVER insert your fingers in or near the Blade to dislodge food.



TROUBLESHOOTING



PROBLEM	SOLUTION
My mandoline isn't properly slicing my vegetables.	Ensure that you have properly turned the Knob 360° so that the blade teeth are entirely exposed. Ensure that the Main Stand of your mandoline is pushed all the way out. You will feel the Main Stand "click" into place.
My mandoline keeps bumping against the Ingredient Container when I try to slice.	Ensure that the Main Stand of your mandoline is pushed all the way out. You will feel the Main Stand "click" into place.
My slices are falling off the back of the mandoline and onto the table.	Use a cutting board beneath the mandoline. Release the handle slowly when chopping.
The Ingredient Container does not fit beneath the mandoline.	Make sure the legs of the mandoline are fully extended.

DREAM TEAM IN YOUR KITCHEN

Chef Geoffrey Zakarian has teamed up with Dash, a leading manufacturer of cookware and kitchen tools, to bring you high-quality professional grade products specifically designed for home use. This collection provides a combination of innovation, craftsmanship and culinary expertise that will elevate your cooking endeavors.

CUSTOMER SUPPORT

Contact Customer Support regarding repairs to the product. We welcome and value all concerns and questions from our customers. Please do not hesitate to contact us for product support, warranty, and maintenance related questions directly at:

1-800-898-6970 from 7AM-7PM PT, Monday-Friday, or by email at zakarian@bydash.com.

REPAIRS

Do not attempt to repair the appliance yourself under any circumstances. Contact Customer Support regarding repairs to the device.

Model #: K49625

DASH - 1 YEAR LIMITED WARRANTY

Your Zakarian by Dash product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, Dash will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. Dash will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquiries to zakarian@bydash.com.

There are no express warranties except as listed above.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. DASH SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

Stock #: K48986_IM_20190625_v1

Made in China



1-800-898-6970 | zakarian@bydash.com