

edgeware™

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Model # 50015 • Made in China • US Patent D611,311, other patents pending
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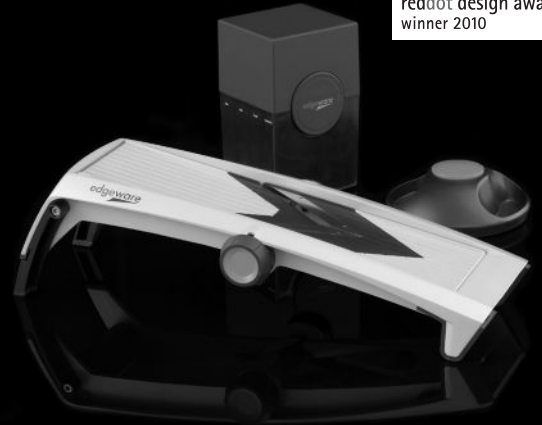
pro

edgeware™

mandoline™ slicer



reddot design award
winner 2010



owner's manual

READ ALL INSTRUCTIONS IMPORTANT SAFEGUARDS

Safety Warnings

CAUTION! The Edgeware Mandoline Slicer blades are **VERY SHARP**. Handle them with extreme care when using the Mandoline and when cleaning the components.

Always use the Safety Grip Food Holder when slicing to prevent injury. Use both hands to control the Food Holder and your fingers must always be inside the protective edges of the food holder.

Do not leave the Mandoline or any of its components within reach of children.

Always remove the cutting blade before cleaning the product or installing Julienne blades. When installing Julienne blades, always install the Julienne blade first and the cutting blade last.

Always install the protective cover over the cutting blade after use to avoid accidental contact with the cutting blade. The mandoline should never be stored with the Julienne blades installed on the unit. Always store the Julienne blades in the V-blade storage case when not in use.

Never pick up the mandoline from the sides. It should be picked up by the handles on either end of the product.

Do not clean with abrasive brushes, cleaners or cleaning pads.

SAVE THESE INSTRUCTIONS

Edgeware Model 50015 – Mandoline Slicer

Congratulations on your purchase of the Edgeware™ Mandoline Slicer! We are confident that this professional quality product will allow you to consistently and precisely slice fruits and vegetables to the thickness that you desire. Listed below are some of the unique features that make your Edgeware Mandoline Slicer the most innovative and durable mandoline slicer on the market.

The specially designed and ground V-blade is made from Japanese steel and is razor-sharp. It has been designed and manufactured to Edgeware's highest standards to insure the cleanest possible cuts, every time. The V-Blade design produces clean and precise slices of both soft and hard foods from paper thin to .375" (9.5mm)

thick leaving no rough edges. The V-Blade design slices softer foods better than a straight blade due to its superior shearing and slicing action. In addition to the straight cut V-blade, also included are a Wavy V-blade (for chips, garnishes, etc.) and three Julienne blades (for French fries, cole slaw, etc.). A V-blade storage case is included for convenient storage of the blades when not in use.

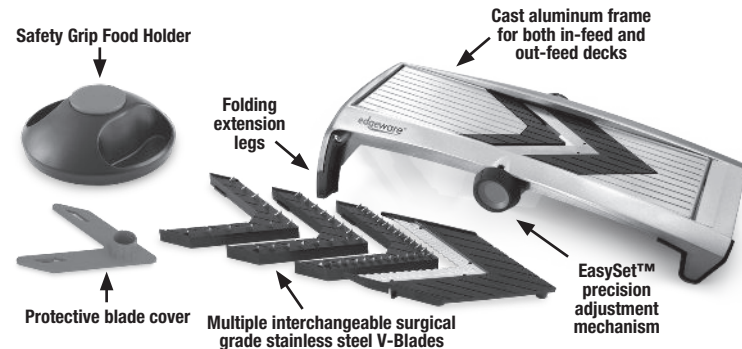
The patented Easy Set™ precision adjustment mechanism easily and automatically adjusts both the in-feed and out-feed decks to the precise depth you desire, while insuring consistent thickness across the entire slice. It requires only one hand to operate and is suited to both right- and left-handed operation. It shows standard thicknesses in both inches and metric, and offers infinite adjustment to whatever thickness you desire.

The Safety Grip food holder is a necessity to insure safe slicing of all foods. It offers 360° omni-directional control, a 6-pronged food stabilizer, disassembles for cleaning, and is dishwasher safe.

The heavy duty, cast aluminum frame and deck provide incredible stability during slicing and have a commercial-quality, no rust finish. The slicer also features adjustable leg height and non-slip, rubber feet for stability.

PRODUCT ASSEMBLY/SETUP INSTRUCTIONS

Read all IMPORTANT SAFEGUARDS and OPERATING INSTRUCTIONS thoroughly before using this product.



Your Edgeware™ Mandoline Slicer comes fully assembled with the straight V-blade for immediate use. The first thing you will need to do is to carefully remove the protective blade cover. Adjust the Easy Set precision adjustment mechanism to its most open setting, grasp the knob on the red protective blade cover, and carefully pull the blade cover away from the V-blade. Save this cover for use when storing the Mandoline.



We recommend that you wash the Mandoline to insure cleanliness before commencing use. See the Cleaning/Maintenance instructions following. Use extreme care when cleaning your unit as the blades are very sharp.

If needed, you can change the height of the unit by adjusting the black legs near the black handle to the rear of the unit. The legs easily fold down to raise the height (see images to the right).



You will also need to remove the protective cardboard spacers from the V-blade storage case. These cardboard spacers are for shipping protection only and should be disposed of. They can be recycled with your other cardboard.

Following are illustrations and instructions showing how to safely remove and install the various V-blades:

1. Remove the main cutting blade by tipping the unit slightly and unscrewing the smaller, round-headed retaining screw on the underside of the unit (Fig. 1). Carefully press the bottom side of the black plastic portion of the blade until it is loose (Fig. 2), then carefully remove the blade and set aside in a safe place (Fig. 3). Always use extreme caution when handling this very sharp blade.



Fig. 1



Fig. 2



Fig. 3

2. Remove the black insert piece on the in-feed deck by again tilting the unit and unscrewing the larger, triangular-headed retaining screw on the underside of the unit (Fig. 4). After fully removing the screw, set the unit back down and carefully lift the insert piece away from the unit (Fig. 5).



Fig. 4



Fig. 5

3. Select the appropriate Julienne blade. They come in three sizes (4mm, 7mm, 10mm), which are indicated on the side of the storage case. Remove the Julienne blade from the storage case by grasping the outside edges of the black plastic base (Fig. 6)



Fig. 6

4. Insert the Julienne blade by grasping the bottom and sides of the pointed end of the black plastic base and inserting it into the V-shaped slot on the in-feed deck (Fig. 7), being sure to engage the tabs on each end of the V-shaped Julienne blade (Fig. 8). Drop the pointed end onto the in-feed deck (Fig. 9).



Fig. 7

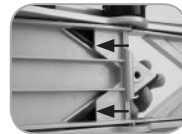


Fig. 8



Fig. 9

5. Lift up one side of the Mandoline and insert the large, triangular-headed retaining screw and firmly tighten the screw. Do not over tighten the screw. (Fig. 10). Set the Mandoline back down onto the work surface and turn it so that the out-feed deck is pointing at you (Fig. 11).



Fig. 10



Fig. 11

6. Carefully grasp the straight cutting V-blade by the wide end of the black plastic base (Fig. 12). Insert the pointed end of the blade base into the V-shaped slot on the out-feed deck and gently drop the wide end of the blade into the out-feed deck (Fig. 13). Carefully press down on the black plastic portion of the blade until it clicks into place (Fig. 14). Always use extreme caution when handling this very sharp blade.



Fig. 12



Fig. 13



Fig. 14

7. Lift up one side of the Mandoline and insert the smaller, round-headed retaining screw and firmly tighten the screw. Due not over tighten the screw. (Fig 15).



Fig. 15

Basic Slicing Instructions

Slicing of fruits and vegetables is easy and safe, as long as you carefully follow these instructions.

1. Set the Mandoline on a clean, level surface.
2. Adjust the legs to the correct height. If a large volume of food is to be sliced, set the legs to the raised position by pivoting the legs down and insuring they are fully engaged against the frame (Fig. 16).
3. Next, determine the correct blade(s) for the desired cut and install the blade, per the Product Assembly/Setup instructions.



Fig. 16

4. After installing the blade(s), the next step is to set the correct thickness. Turn the Easy Set precision adjustment knob to the correct thickness as noted in the small window at the top of the knob (inches are indicated on the right knob, metric is indicated on the left knob) (Fig. 17). Do not try to force the knob past the stop on either end of the adjustment.



Fig. 17

5. Prepare the item to be sliced. In most cases, it is best to at least cut the food item in half to create a flat, stable surface to place on the in-feed deck (Fig. 18). For larger items (e.g. Eggplant), it may be best to pre-cut the food item into multiple pieces.



Fig. 18

6. Next, place the food at the top of the in-feed deck, with the flat side down, and place the Safety Grip Food Holder over the food (Fig. 19). Press down on the black portion of the top of the Food Holder, which will push the food stabilizer prongs into the food, until the prongs are fully engaged with the food. Allow the red plunger to move freely as you complete this operation. This will properly secure the food to the food holder.



Fig. 19

7. Keeping your hands on top of the food holder at all times and within the edges of the holder (Fig. 20), while also maintaining firm pressure on the red plunger, slide the food holder and food item down the top deck past the blade (Fig. 21). A smooth, steady, slightly downward force is best. Keep the bottom of the food holder level with the in-feed deck. The slice of food will fall below the Mandoline.

Warning: Never hold the food directly with your hand while slicing. Serious injury may occur should your hand come into contact with the sharp blade.



Fig. 20



Fig. 21

- Slide the food back to the top of the deck and repeat until slicing of that food item is complete (Fig. 22).
- Carefully remove the remaining food from the food holder prongs and discard (Fig. 23). **Do not attempt to slice the remaining food using only your hands.**



Fig. 22

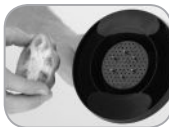


Fig. 23

Slicing with the Wavy V-Blade

- Remove the straight V-blade and install the Wavy V-blade per the Product Assembly/Setup instructions.
- Slicing with the Wavy V-blade is similar to the straight V-blade.
- In order to achieve a “waffle” style of cut, you will need to rotate the food 90 degrees after each cut (Fig. 24 & 25).



Fig. 24



Fig. 25

Slicing with the Julienne blades

- When using the Julienne blades, you should have the straight V-blade installed.
- After installing the Julienne and straight V-blades, per the Product Assembly/Setup instructions, use the Easy Set precision adjustment knob to adjust to the correct height. There is a maximum depth indicator on the knob to indicate the thickest slice possible for cuts using the Julienne blades (Fig. 26). Do not attempt to make thicker cuts as the results will be very unsatisfactory.
- Slicing with the Julienne blades requires more force than slicing with just the cutting blades. After making a slice, you must pick up the food and return it to the top of the in-feed deck (Fig. 27). Do not slide the food back up the deck.



Fig. 26



Fig. 27

Cleaning and Maintenance

This product is dishwasher safe, but Edgeware recommends always hand washing the straight V-blade to maintain the sharpness of the blade. When cleaning the cutting blade, always wash in the opposite direction of the cutting edge (Fig. 28). As previously noted the blades are incredibly sharp and must be handled with extreme care to avoid injury. The Julienne blades should be cleaned in the dishwasher due to the difficulty in hand washing these blades (Fig. 29). The V-blade storage case is not dishwasher safe and must be hand washed.



Fig. 28



Fig. 29

Storing the Mandoline

When storing the product, always re-insert the protective blade cover by adjusting the Easy Set precision adjustment knob to its most open position and carefully installing the blade cover over the blade (Fig. 30). Once installed, gently turn the knob until the blade cover is firmly locked in place (Fig. 31).



Fig. 30



Fig. 31

Liability Disclaimer

The Edgeware Mandoline Slicer is safe and effective if used correctly. All users must carefully review and follow these instructions. Edgeware accepts no liability for improper use of this Mandoline Slicer.

Warranty Service

In the event service or warranty work is needed on your Mandoline Slicer, please contact Customer Service at the address or phone number listed below for a return authorization.

All returns must be accompanied by name, current shipping address, telephone number or e-mail address, and a brief description of the problem or damage.

Send to: Edgeware
 CS Dept. 50015
 747 Mid America Boulevard
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 (+1) 800-221-4156
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THREE YEAR LIMITED USE
MODEL 50015
WARRANTY

This Edgeware Mandoline Slicer is guaranteed against defective material or workmanship for a period of three (3) full years from the date of purchase if the product is used for non-industrial or non-commercial purposes only. Edgeware or its distributors will repair or replace, at our option, any product or part that is defective in material or workmanship without charge if the product is returned to us within the three (3) year warranty period. The limited warranty DOES NOT cover replacement of blades that have become dull due to normal usage or product damage resulting from misuse. For warranty repairs, return the complete product, postage prepaid, directly to the address shown below. Be sure to include a copy of your sales slip to establish warranty eligibility.

ALL IMPLIED WARRANTIES, INCLUDING IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE EXPRESSLY LIMITED TO THE PERIOD OF THREE (3) YEARS FROM THE DATE OF PURCHASE. SMITH'S AND ITS DISTRIBUTORS SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some countries do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights, which vary from country to country.

**THIS WARRANTY APPLIES ONLY TO NON-INDUSTRIAL OR NON-COMMERICAL USE.
KEEP ORIGINAL RECEIPT AS PROOF OF PURCHASE FOR WARRANTY PURPOSES.**

For warranty registration, complete the owner registration card on the following page, detach, and mail to:



747 Mid-America Boulevard • Hot Springs, Arkansas 71913-8414 USA



OWNER REGISTRATION CARD MODEL 50015

Owner Registration :

Name _____ Phone # (____) _____

Address _____

Postal Code _____ City _____ Country _____

E-mail _____ Date of Purchase _____ Amount Paid \$ _____

Store Name _____

Store Address _____

Postal Code _____ City _____ Country _____