

**OXO**

**GOOD  
GRIPS®**

**CHEF'S  
MANDOLINE SLICER  
2.0**

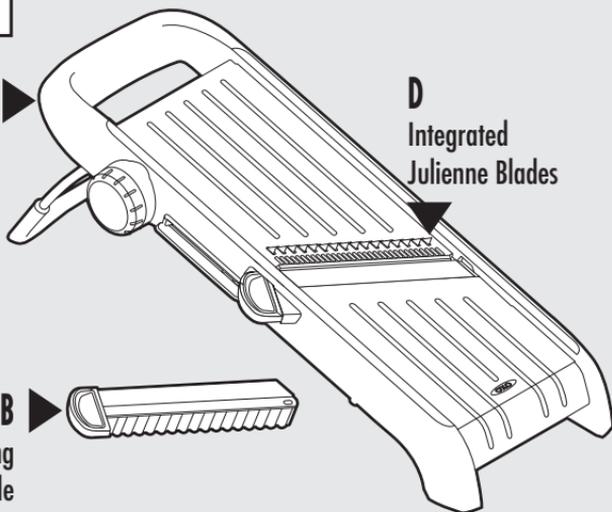


We created the first OXO Mandoline Slicer in 2004, and we've been perfecting the art of slicing and dicing ever since. The OXO Chef's Mandoline Slicer 2.0 combines the best features from our original Mandoline Slicer, with some updates to make it even easier to use, like an angled blade and a top-view indicator window to make switching between 21 different blade settings quick and easy.

## WHAT'S INCLUDED

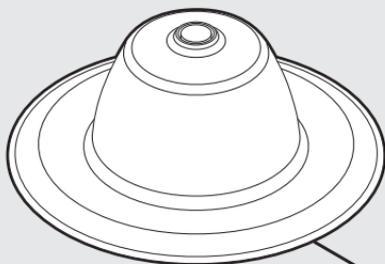
INCLUDES

**A**  
Mandoline  
Body



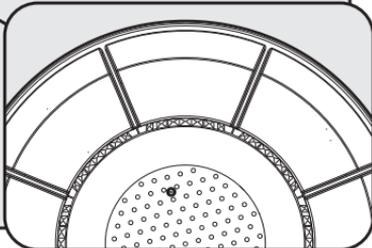
**D**  
Integrated  
Julienne  
Blades

**B**  
Slicing  
Blade

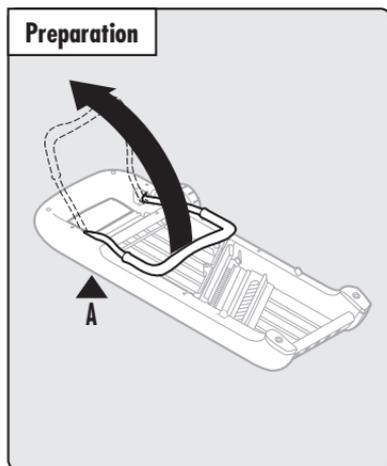


**C**  
Food Holder

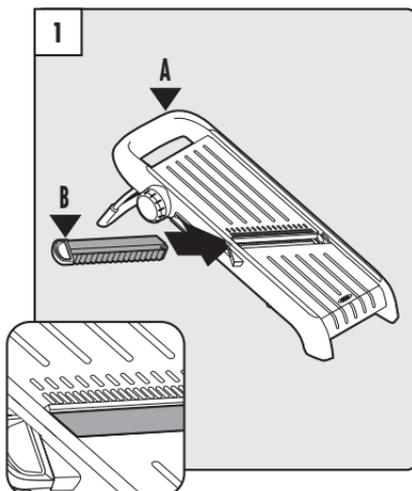
Spring-loaded Food Holder pushes  
food for even slicing with little or  
no waste.



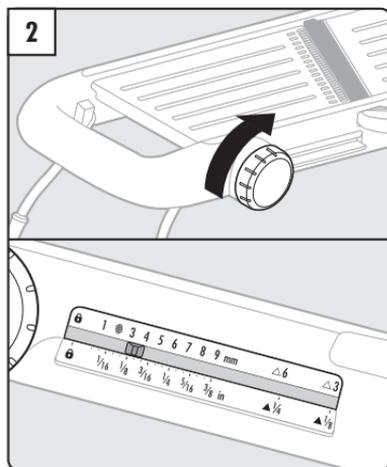
## STRAIGHT SLICES



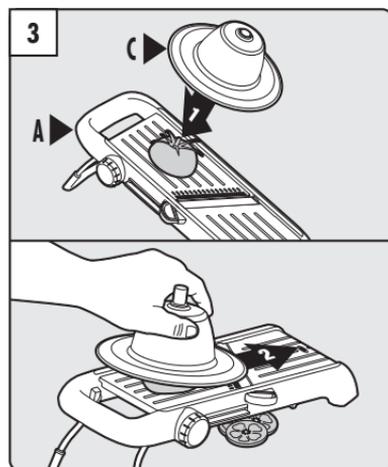
Unfold Mandoline (A) legs until they snap into open position. Remove Food Holder (C) from underside. Flip Mandoline over and place on a flat surface.



Load Slicing Blade (B) into Mandoline Body (A) so that straight side is visible. Push blade all the way in.

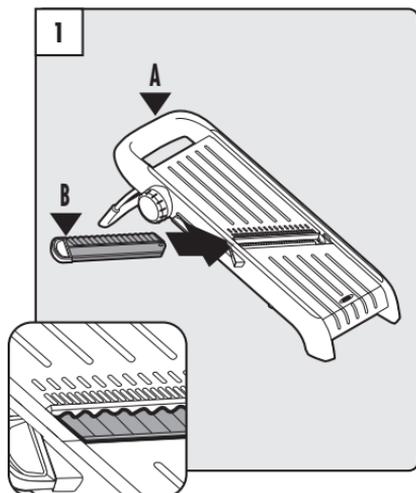


Turn adjustment knob and use indicator window to select desired slice thickness. (Ensure julienne blades are not visible.)

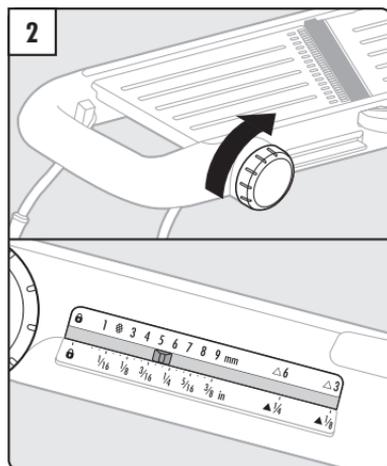


Place food flat on Mandoline Body (A). For round items, cut in half and place flat side down. Press Food Holder (C) onto food. Use Food Holder to run food back and forth over blade.

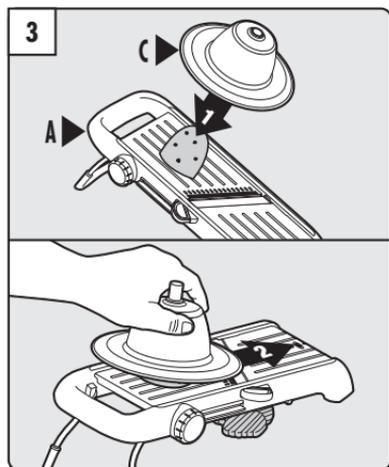
## CRINKLE CUTS



Load Slicing Blade (B) into Mandoline Body (A) so that the wavy side is visible. Push blade all the way in.

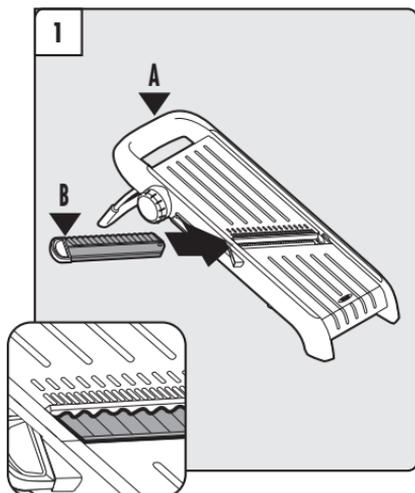


Turn adjustment knob and use indicator window to select desired slice thickness. (Ensure julienne blades are not visible.)

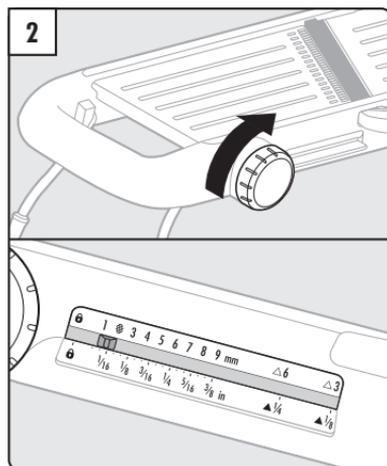


Place food flat on Mandoline Body (A). For round items, cut in half and place flat side down. Press Food Holder (C) onto food. Use Food Holder to run food back and forth over blade to make crinkle cuts.

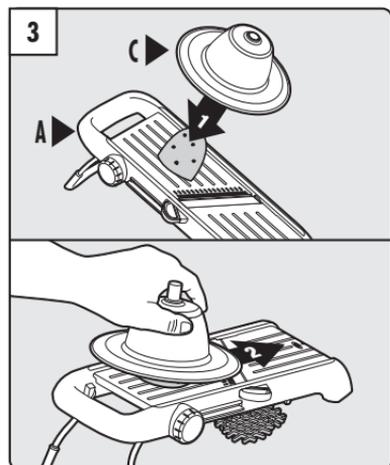
## WAFFLE CUTS



Load Slicing Blade (B) into Mandoline Body (A) so that the wavy side is visible. Push blade all the way in.

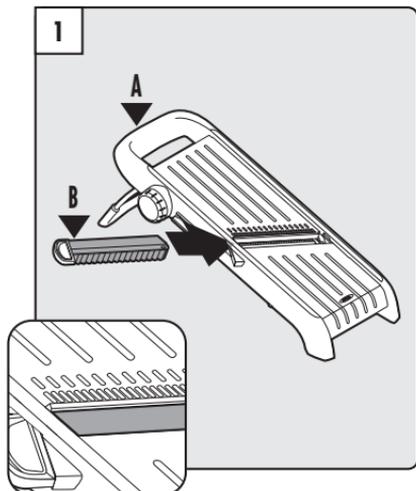


Turn adjustment knob and use indicator window to select "waffle" setting.

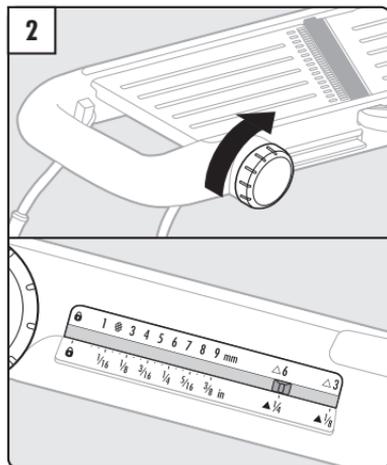


Place food flat on Mandoline Body (A). For round items, cut in half and place flat side down. Press Food Holder (C) onto food. Use Food Holder to run food back and forth over blade, turning Food Holder 90° between each slice.

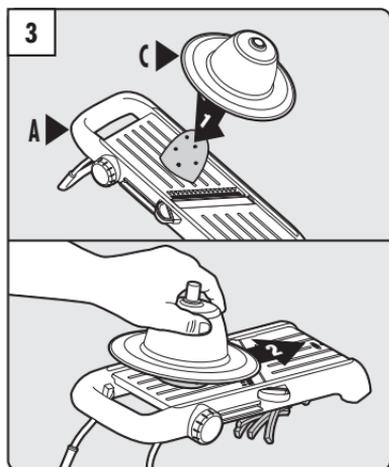
## JULIENNE OR FRENCH FRY CUTS



Load Slicing Blade (B) into Mandoline Body (A) so that the straight side is visible. Push blade all the way in.

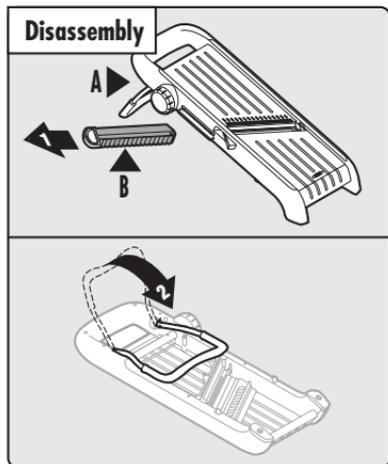


Turn adjustment knob and use indicator window to select either 1/8" square (thin) julienne blades or 1/4" square (thick) french fry blades.

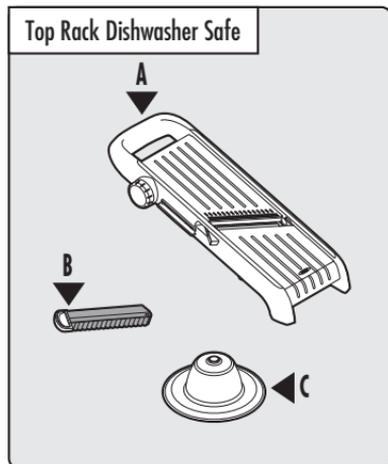


Place food flat on Mandoline Body (A). For round items, cut in half and place flat side down. Press Food Holder (C) onto food. Use Food Holder to run food back and forth over blade to make julienne or french fry cuts.

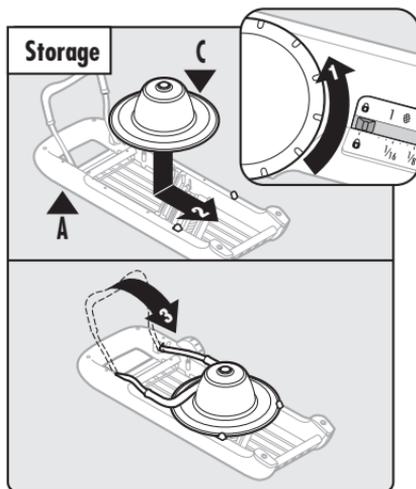
## DISASSEMBLY & CLEANING



Turn adjustment knob to locked position. Grasp Slicing Blade (B) and pull out of Mandoline Body (A).



Wash Mandoline Body (A), Slicing Blade (B), and Food Holder (C) in top rack of dishwasher or carefully by hand.



Return Slicing Blade (B) into Mandoline Body (A). Flip Mandoline Body over and nest Food Holder (C) in tabs on the underside of Mandoline. Fold legs down to secure Food Holder.

▲ **WARNING:** The OXO Good Grips Mandoline Slicer 2.0 blades are very sharp. Handle with care when unpacking, using and storing the Mandoline Slicer and when cleaning its components. Always use the Food Holder while slicing to prevent injury. Do not leave the Mandoline Slicer or any components within reach of children. Not for use with meats and cheeses.

## **SATISFACTION GUARANTEE**

If for any reason you are not satisfied with this product, return it for repair, replacement or refund.

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