

Calphalon® 

Precision Mandoline Slicer

USER GUIDE

Model 1799892



Thank you for choosing the Calphalon Precision Mandoline Slicer.

Now you can safely prepare perfectly sliced tomatoes, neatly julienned carrots or intricate waffle cuts. Multiple safety features, such as the handle-activated blade safety guard, protect against accidental contact while still maintaining ease of use.

We know you are excited to begin using your mandoline. This User Guide is designed to help you make the most of your new slicer.

Be sure to carefully review this guide before using your mandoline and keep it handy for future reference should you have any questions about your mandoline's operation.

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NOTE: If you have additional questions or concerns, or wish to return product(s), please contact **Calphalon Customer Service** at **1-800-809-7267** or visit **calphalon.com**.

**PLEASE DO NOT RETURN
THIS PRODUCT TO THE STORE.**

SAFETY INSTRUCTIONS

The safety instructions appearing in this guide are not meant to cover all possible situations that may occur. Caution must be exercised when operating or cleaning the mandoline. Contact Calphalon Customer Service with any issues or questions that you may have.

Recognize Safety Symbols, Words & Labels

Always read and obey the safety messages included in this guide. Look for the following safety symbol, which will alert you to potential hazards.

⚠ CAUTION

CAUTION – Hazards or unsafe practices which **COULD** result in minor personal injury.

IMPORTANT SAFEGUARDS

When using the mandoline, basic safety precautions should always be observed, including the following:

1. Read all instructions in this guide before attempting to operate the mandoline.
2. The blades in the Precision Mandoline Slicer are **extremely sharp**. Use caution when operating, handling, or cleaning the mandoline.
3. Never touch the blade when handling or cleaning a blade insert; touch only the plastic side grips. Use a brush to clean the blades.
4. Always use the Flexible Food Holder when slicing foods; never use only your hand.
5. Never place fingers inside the Flexible Food Holder when the cap is removed.
6. Do not attempt to slice foods using only the cap from the Flexible Food Holder.
7. Operate the mandoline on a sturdy, dry surface, or position over a bowl using the slip-resistant notches.
8. Recommended for adult use only. Close supervision is necessary when used near children.

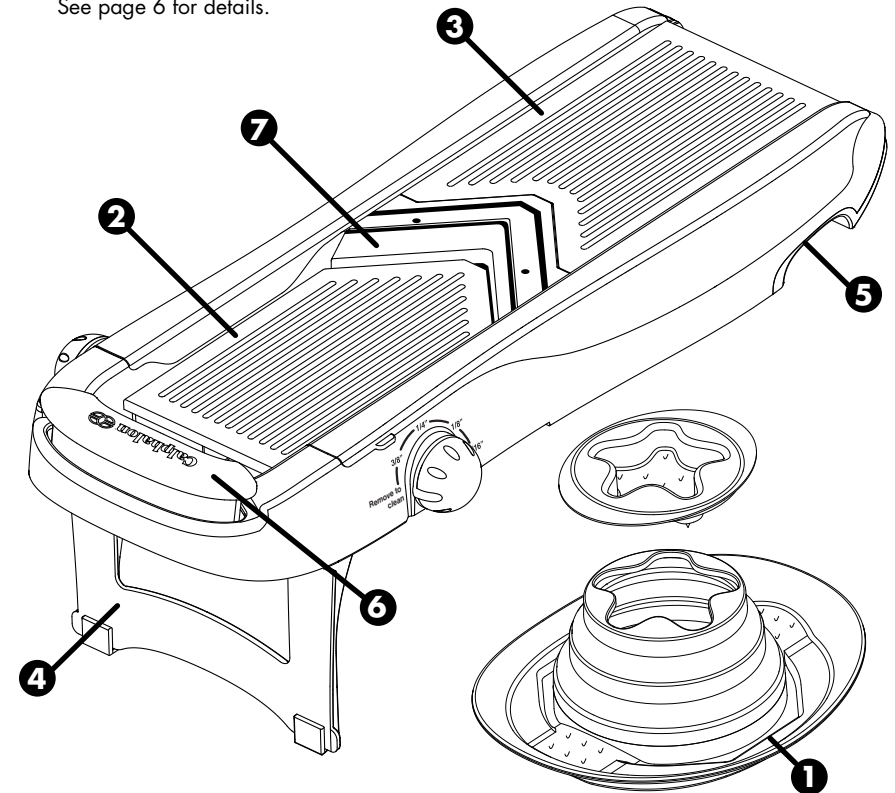
SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

GETTING TO KNOW YOUR MANDOLINE

Calphalon Precision Mandoline Slicer

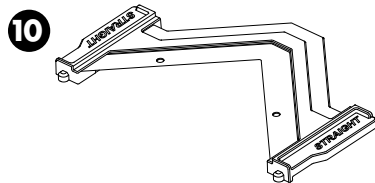
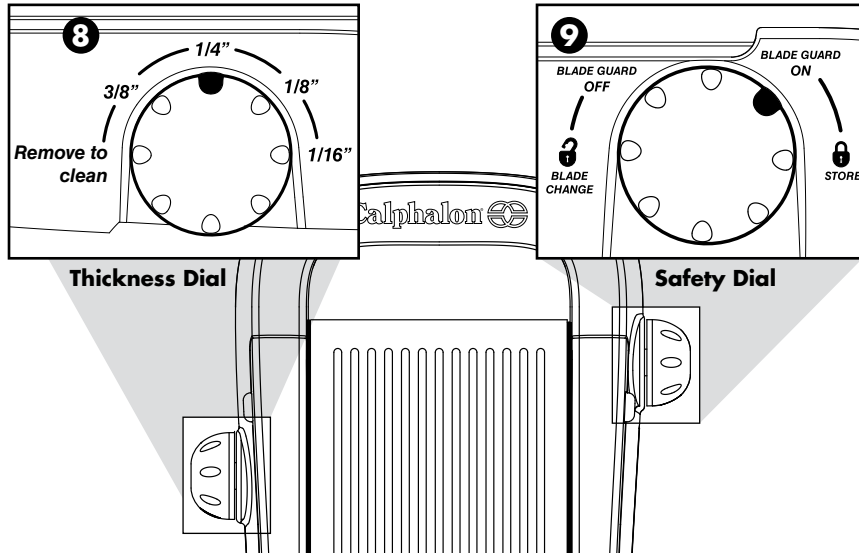
Parts & Features

1. **Flexible Food Holder with Removable Cap** – Allows secure grip on foods & protects hands from blades. See page 8 for details.
2. **Upper Stainless Steel Platform** – Adjustable height; removable for easy cleaning
3. **Platform Cover** – Opens to reveal hidden blade storage; removable for easy cleaning
4. **Leg** – Folds for compact storage; slip-resistant.
5. **Notches** – Allows for secure positioning over a bowl; slip-resistant.
6. **Handle** – Comfort grip for secure hold.
7. **Blade Safety Guard** – Handle-activated to prevent accidental contact. See page 6 for details.

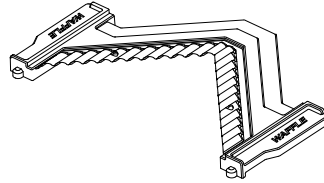


Parts & Features (cont.)

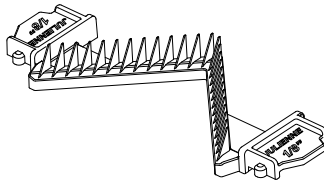
8. **Thickness Dial** – Adjustable for desired thickness: $\frac{1}{16}$ " , $\frac{1}{8}$ " , $\frac{1}{4}$ " or $\frac{3}{8}$ ".
9. **Safety Dial** – Four settings help ensure safe operation. See page 6 for details.
10. **Stainless Steel V-Blade Inserts** – V-shaped blades let you easily cut food with less pressure, resulting in uniformly thin slices with clean, crisp edges.



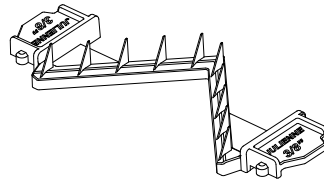
Straight – For straight cuts with minimal effort. Ideal for making perfect slices, from $\frac{1}{16}$ " to $\frac{3}{8}$ " thick. Use for tomato slices, vegetables for soups, lettuce or cabbage, cheese slices and more.



Waffle – Slices foods into a decorative lattice or crinkle pattern. Ideal for making waffle potatoes, crinkle carrots or other vegetables.



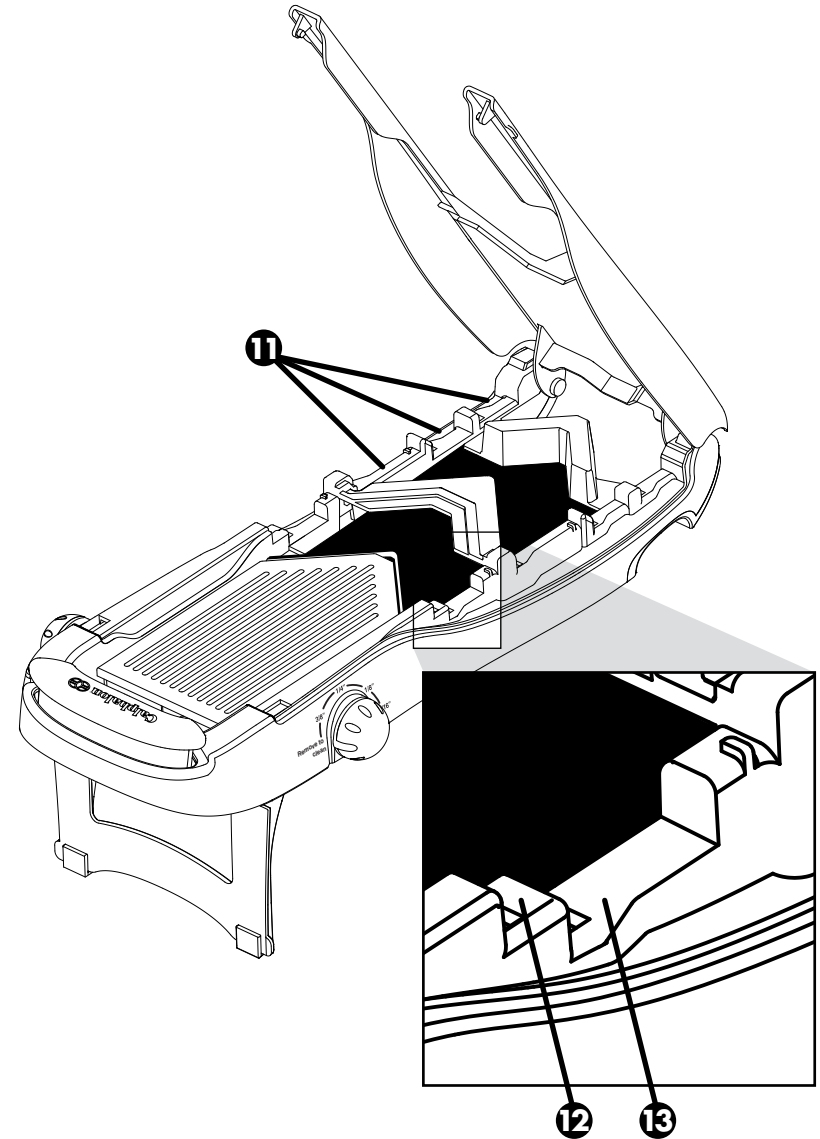
$\frac{1}{8}$ " Julienne – Slices foods in thin, uniform strips. Ideal for matchstick potatoes, steamed or stir-fry vegetables and garnishes.



$\frac{3}{8}$ " Julienne – Slices foods into thick, uniform strips. Ideal for thick-cut potatoes, apple slices and stir-fry vegetables.

Parts & Features (cont.)

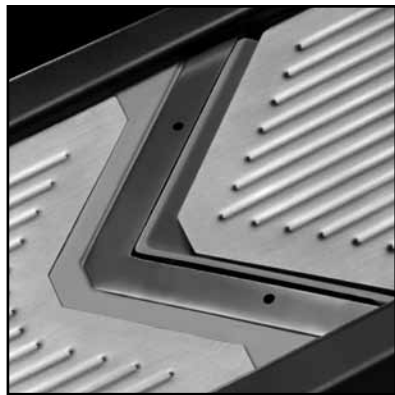
11. **Blade Storage Area** – Hidden storage holds unused blade inserts.
12. **Upper Blade Holder** – For Straight or Waffle inserts.
13. **Lower Blade Holder** – For $\frac{1}{8}$ " and $\frac{3}{8}$ " Julienne inserts.



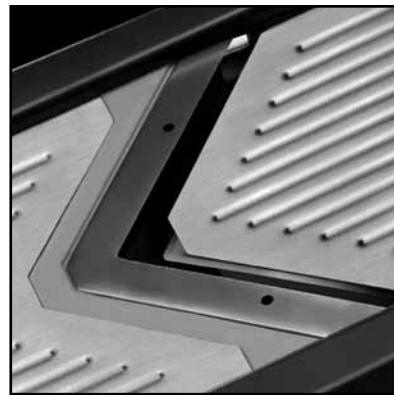
SAFETY FEATURES

Blade Safety Guard

The Blade Safety Guard helps protect fingers and hands from accidental contact with the blade. When the Handle is squeezed, the Blade Safety Guard is lowered, exposing the blades so the mandoline is ready for use. When the Handle is released, the Blade Safety Guard returns to its raised position.



Blade Safety Guard On



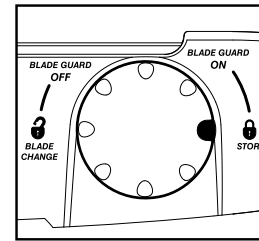
Blade Safety Guard Off

The Blade Safety Guard is only engaged when the Safety Dial is set to Position 1: Store or Position 2: Blade Guard On. The Blade Safety Guard is NOT engaged when the Safety Dial is set to Position 3: Blade Guard Off or Position 4: Blade Change. See below for more information.

Safety Dial

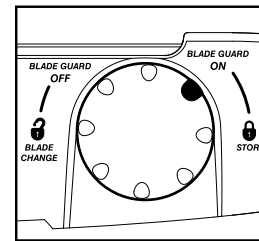
A unique and valuable feature, the Safety Dial has four modes that offer protection when operating or storing the mandoline or changing out blades.

Safety Dial (cont.)



Position 1: Store

- The Platform Cover and Handle are locked and Blade Safety Guard is raised, ensuring that blades cannot be exposed.
- In this position, the mandoline is locked down for safe handling and storage and is not operational.

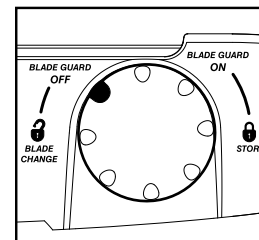


Position 2: Blade Guard On

Recommended for most mandoline users.

- In this position, the Blade Safety Guard will remain raised until the Handle is squeezed.
- When the Handle is squeezed, the Blade Safety Guard automatically lowers and you can begin slicing. You must continue to squeeze the handle while slicing in order to keep the Blade Safety Guard in its lowered position.
- The Platform Cover is locked.

In order to move from Blade Guard On to Blade Guard Off, the Handle must be squeezed.

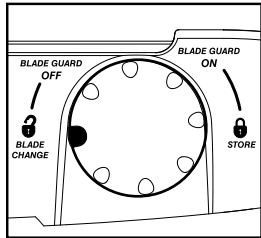


Position 3: Blade Guard Off

Recommended for experienced users only.

- In this position, the Blade Safety Guard is deactivated and remains in its lowered position, exposing the blades.
- The Handle and Platform Cover are both locked.

Safety Dial (cont.)



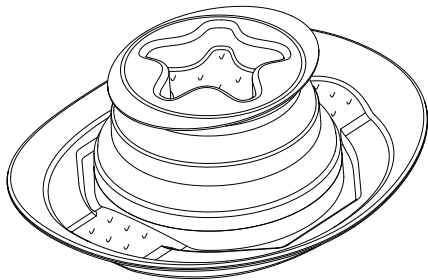
Position 4: Blade Change

- In this position, the Platform Cover is unlocked to provide access to the blade storage area.
- The Blade Safety Guard is deactivated and remains in its lowered position, exposing the blades.
- The Handle is locked.
- The mandoline is not operational in this position.
- Once blades are changed, securely close the Platform Cover so it can re-lock as you turn the Safety Dial to an operational or storage mode.

⚠ CAUTION

Never touch the blade when handling or cleaning a blade insert; touch only the plastic side grips. Use a brush to clean the blades.

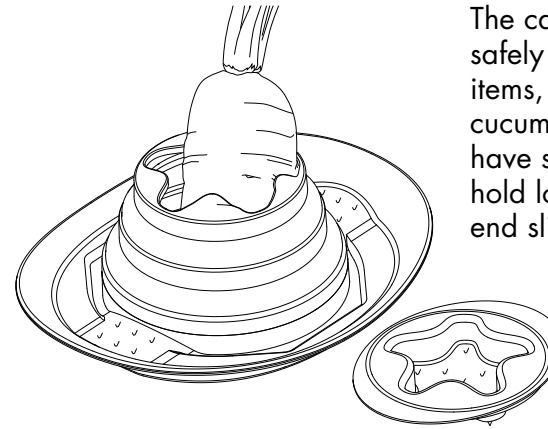
Flexible Food Holder



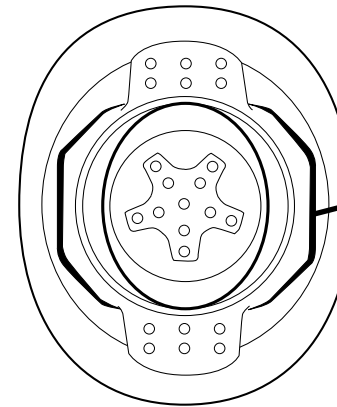
Designed to fit all kinds of food, the Flexible Food Holder allows you to securely grip food while protecting your fingers and hands from the blade. Small spikes inside the Holder provide additional grip and control. The unique, accordion-style design can be compressed as food size is

reduced during the cutting process, allowing you to cut more of each piece and reduce food waste.

Flexible Food Holder (cont.)



The cap can be removed to safely accommodate longer items, such as carrots or cucumbers, while side indents have small spikes to securely hold longer items for end-to-end slicing.



The flexible food holder has alignment guides on the base, for straight, consistent cuts.

⚠ CAUTION

Never place fingers inside the Flexible Food Holder when the cap is removed.

⚠ CAUTION

Do not use only the cap from the Flexible Food Holder when slicing foods.

HOW TO USE YOUR MANDOLINE

Before the first use

1. Carefully remove the mandoline and accessory parts from the packaging. Remove any stickers or temporary labels affixed to the mandoline.
2. Hand wash the mandoline and accessory parts in warm, sudsy water. Use a brush to clean the blades. Dry thoroughly.

CAUTION

Blades are extremely sharp. Please use caution when unpacking, assembling and operating the mandoline.

CAUTION

Never touch the blade when handling or cleaning a blade insert; touch only the plastic side grips. Use a brush to clean the blades.

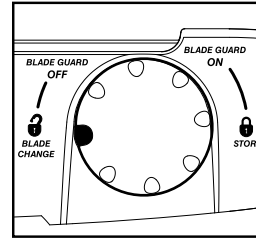
Using Your Mandoline

1. Place the mandoline on a clean, dry, sturdy surface or position over a bowl using the slip-resistant notches.
2. Determine which cutting technique you plan to use.



Straight Cuts

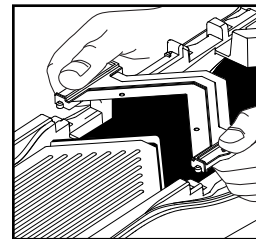
Only the Straight blade is needed. If your Straight blade is already in the Upper Blade Holder, skip to Step 5.



Step 1

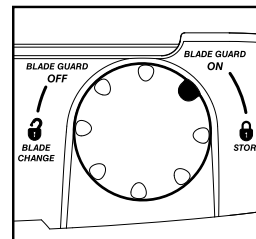
Turn the Safety Dial to Position 4: Blade Change.

In order to move from Blade Guard On to Blade Guard Off, the Handle must be squeezed.



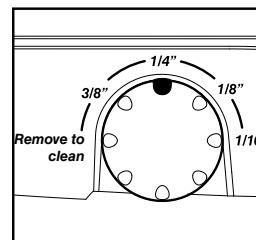
Step 2

Open the Platform Cover and remove the Straight blade. Insert the Straight blade into the Upper Blade Holder. Securely close the Platform Cover.



Step 3

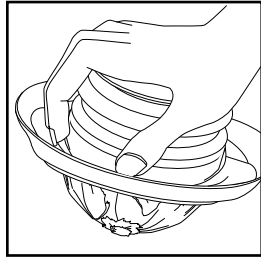
Turn the Safety Dial to your choice of Position 2: Blade Guard On or Position 3: Blade Guard Off.



Step 4

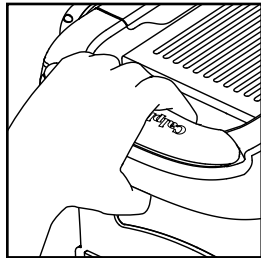
Turn the Thickness Dial to desired setting.

Straight Cuts (cont.)



Step 5

Grasp food to be sliced using the Flexible Food Holder.

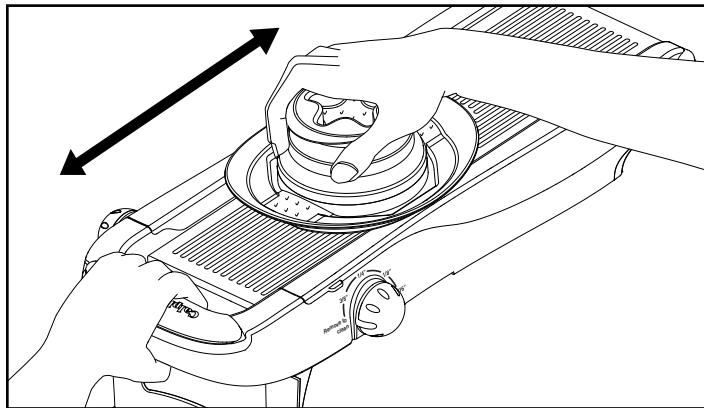


Step 6

Using your other hand, grasp and/or compress the Handle (required if the Safety Dial is set to Position 2: Blade Guard On) to securely hold the mandoline in place.

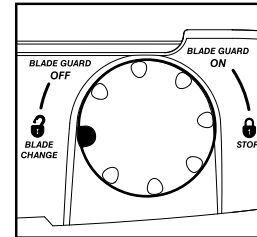
Step 7

Exerting gentle, even pressure, slide food back and forth across the blade surface.



1/8" or 3/8" Julienne cuts

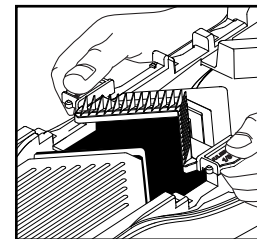
Both the Straight blade and either the 1/8" or 3/8" Julienne blades are needed. If your blades are already in place, skip to Step 5.



Step 1

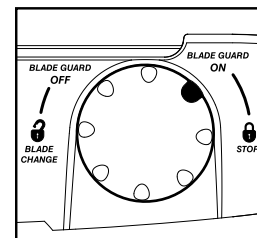
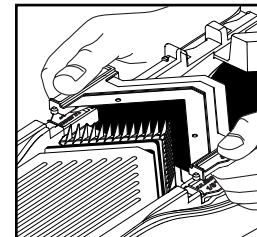
Turn the Safety Dial to Position 4: Blade Change.

In order to move from Blade Guard On to Blade Guard Off, the Handle must be squeezed.



Step 2

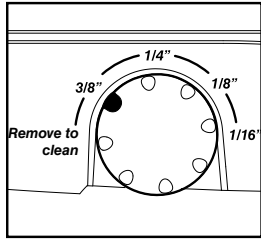
Open the Platform Cover and remove the Straight blade and either the 1/8" or 3/8" Julienne blade. Insert either the 1/8" or 3/8" Julienne blade into the Lower Blade Holder first. Then insert the Straight blade into the Upper Blade Holder second. Securely close the Platform Cover.



Step 3

Turn the Safety Dial to your choice of Position 2: Blade Guard On or Position 3: Blade Guard Off.

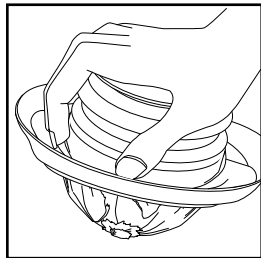
1/8" or 3/8" Julienne cuts (cont.)



Step 4

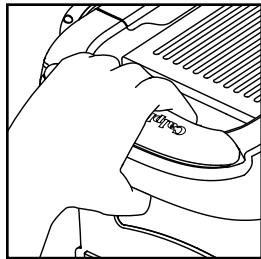
Turn the Thickness Dial to desired setting.

TIP: For best results, set the Thickness Dial to match the size of the Julienne blade being used.



Step 5

Grasp food to be sliced using the Flexible Food Holder.

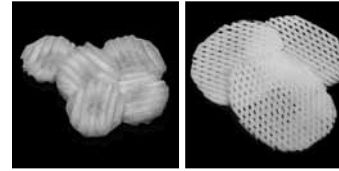
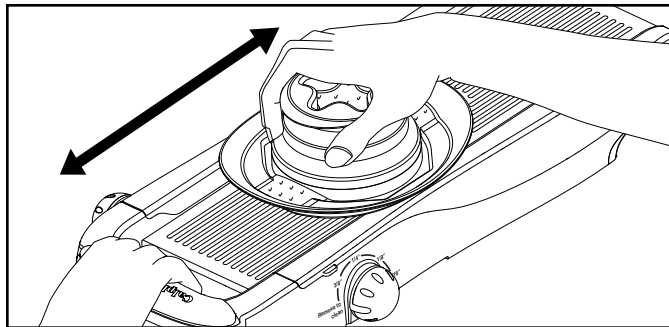


Step 6

Using your other hand, grasp and/or compress the Handle (required if the Safety Dial is set to Position 2: Blade Guard On) to securely hold the mandoline in place.

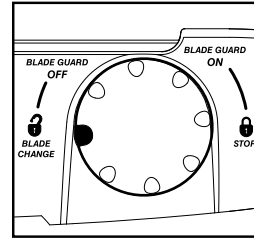
Step 7

Exerting gentle, even pressure, slide food back and forth across the blade surface.



Crinkle and Waffle Cuts

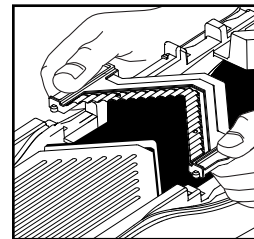
Only the Waffle blade is needed. If your Waffle blade is already in the Upper Blade Holder, skip to Step 5.



Step 1

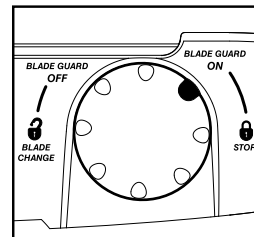
Turn the Safety Dial to Position 4: Blade Change.

In order to move from Blade Guard On to Blade Guard Off, the Handle must be squeezed.



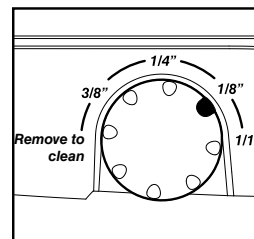
Step 2

Open the Platform Cover and remove the Waffle blade. Insert the Waffle blade into the Upper Blade Holder. Securely close the Platform Cover.



Step 3

Turn the Safety Dial to your choice of Position 2: Blade Guard On or Position 3: Blade Guard Off.

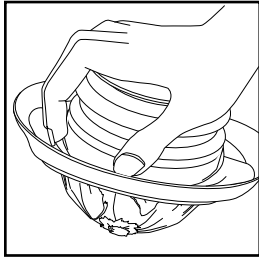


Step 4

Turn the Thickness Dial to desired setting.

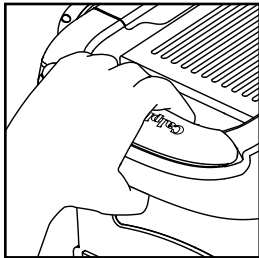
TIP: For best waffle cuts, set the Thickness Dial to 1/8".

Crinkle and Waffle Cuts (cont.)



Step 5

Grasp food to be sliced using the Flexible Food Holder.



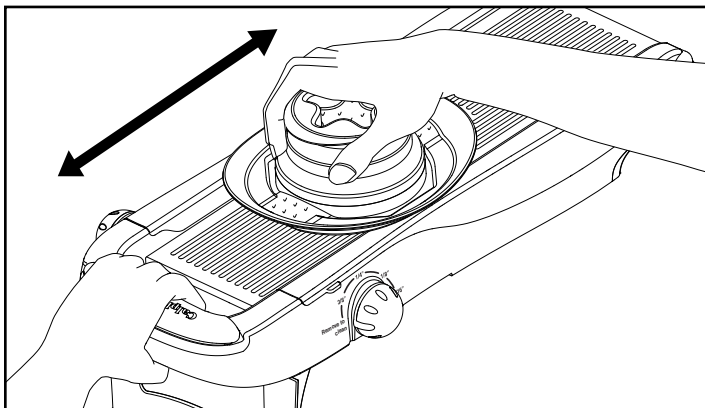
Step 6

Using your other hand, grasp and/or compress the Handle (required if the Safety Dial is set to Position 2: Blade Guard On) to securely hold the mandoline in place.

For Crinkle Cuts

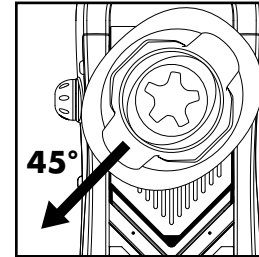
Step 7

Exerting gentle, even pressure, slide food back and forth across the blade surface.



For Waffle Cuts

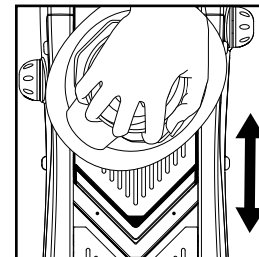
NOTE: The Flexible Food Holder is designed to create perfect 90° waffle cuts and will not allow you to over-rotate.



Step 7

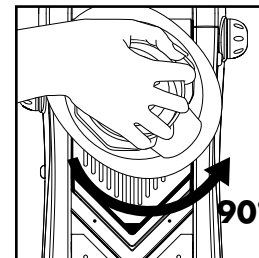
Place the Flexible Food Holder at the top of the Platform at a 45° angle.

TIP: For best results, cut large food items in half and begin slicing with the cut side down.



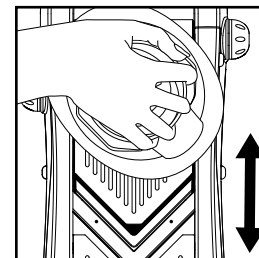
Step 8

Exerting gentle, even pressure, slide the food across the blade surface and return to the top of the platform.



Step 9

Without lifting the food, rotate the Flexible Food Holder 90°.



Step 10

Exerting gentle, even pressure, slide the food across the blade surface and return to the top of the platform. Rotate the Flexible Food Holder back to its original position, and repeat.

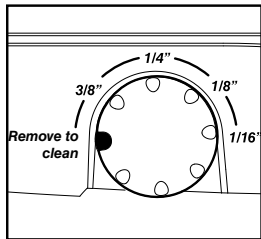
CLEANING & CARE

Always clean your mandoline immediately following each use. Hand washing is recommended; however, the mandoline body, Platform Cover, Upper Platform and Flexible Food Holder are top-rack dishwasher safe.

⚠ CAUTION

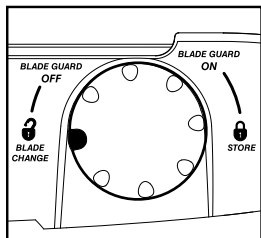
Blades are extremely sharp. Please use caution when cleaning the mandoline.

Cleaning the Mandoline



Step 1

Set the Thickness Dial to the "Remove to clean" setting (required to remove Upper Platform).



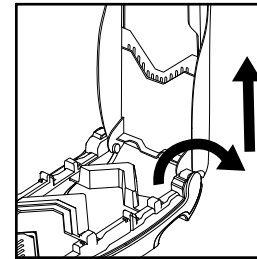
Step 2

Turn the Safety Dial to Position 4: Blade Change.

In order to move from Blade Guard On to Blade Guard Off, the Handle must be squeezed.

Cleaning the Mandoline (cont.)

Step 3



Open the Platform Cover and remove the blade insert(s). Set blades aside in a safe location. Keeping the Platform Cover open, position it vertically so it can be detached at the hinge. Grasp the Upper Platform, and pull gently to remove.

Step 4

Hand washing in hot, soapy water is recommended; however, the mandoline body, Platform Cover, Upper Platform and Flexible Food Holder are top-rack dishwasher safe. Dry thoroughly before storage.

Cleaning the Blades

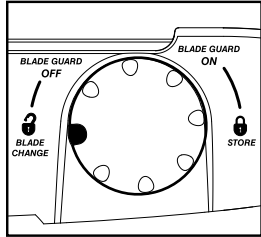
Hand washing in hot, soapy water is recommended for blade inserts. Never touch the blade when handling or cleaning a blade insert; touch only the plastic side grips. Use a brush to clean the blades. Dry thoroughly before storage.

⚠ CAUTION

Never touch the blade when handling or cleaning a blade insert; touch only the plastic side grips.

STORAGE

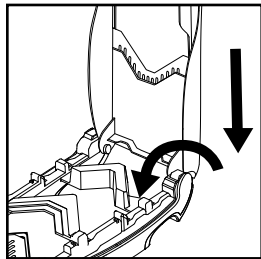
When your mandoline has been cleaned and thoroughly dried, it can be reassembled, locked and folded for safe storage.



Step 1

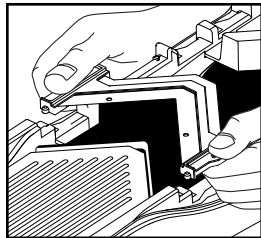
Turn the Safety Dial to Position 4: Blade Change.

In order to move from Blade Guard On to Blade Guard Off, the Handle must be squeezed.



Step 2

Set the Thickness Dial to the "Remove to clean" setting. Replace Platform Cover and Upper Platform.

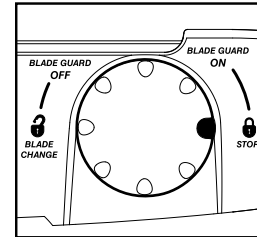


Step 3

Keeping the Platform Cover open, replace all blade inserts into either the Blade Storage or Blade Holder Areas.

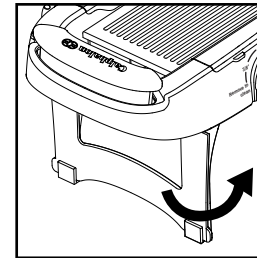
NOTE: *The Blade Storage Area holds 3 blades: both Julienne blades and either the Straight or Waffle blade. Store the remaining Straight or Waffle blade in the Blade Holder.*

Storage (cont.)



Step 4

Close the Platform Cover and turn the Safety Dial to Position 1: Store.



Step 5

Fold the leg, then store in a child-safe location.

CAUTION

Always store blade inserts in either the Blade Holder or Blade Storage section of the mandoline to protect hands from unnecessary contact with the blades.

FREQUENTLY ASKED QUESTIONS

What kind of food can I cut with my mandoline?

Most people use mandolines to precisely slice vegetables, fruit and cheese, but they can be used to slice nearly any other type of food.

How can I get consistent slicing results?

First, get comfortable grasping foods using the Flexible Food Holder. A firm, controlled grip will give you best results. Maintain consistent motion and pressure when slicing, and keep food oriented parallel to the platform. If you're not getting the results you want, try varying the pressure you exert on the food while slicing.

Can I cut large or uneven foods?

For best results, try cutting large food items into smaller, more manageable pieces that can be gripped using the Flexible Food Holder. Food with an uneven edge can be trimmed before slicing, which will result in finished slices of uniform size.

What safety precautions should I use?

Mandoline blades are extremely sharp, and care should be taken when handling them. Be sure to follow all directions carefully when using the mandoline, and set the Safety Dial to Position 2: Blade Guard On for the safest operating environment.

Why won't the Safety Dial turn?

The handle must be squeezed when turning the dial from Position 2 to Position 3. This safety feature is designed to prevent users from unknowingly disabling the Blade Guard.

Why can't I remove the Upper Platform for cleaning?

Make sure the Thickness Dial is set to "Remove to clean" before attempting to remove the Upper Platform.

Why won't the Blade Safety Guard stay lowered?

Remember to continuously squeeze the handle while slicing in order to keep the Blade Safety Guard in its lowered position.

WARRANTY

Register your Mandoline – It's Easy!

Please register your product to ensure that we have the correct information in our system for any warranty inquiries. Retain the original sales receipt.

Taking a few moments to register your product greatly expedites warranty inquiries and helps us continue to develop new products and services that make your culinary experience even better. Please visit **calphalon.com** for complete details.

Lifetime Warranty

Calphalon will repair or replace for the life of the product any item found to be defective in material or workmanship when put to normal household use and cared for in accordance to instructions. Minor imperfections, surface markings as a result of shipping, and slight color variations are normal and are not covered by this warranty. This warranty also excludes damage from misuse or abuse, such as improper cleaning, overheating, use of caustic or other unapproved cleansers, neglect, accident, alteration, fire, theft or use in commercial establishments. This warranty gives you specific legal rights which vary from state to state.

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