

Mandoline Slicer Safety & Setup Quick Guide

A free ZoxDeal bonus for readers of our LMETJMA Adjustable Mandoline Slicer (JT213) review. Two pages: the dial settings that matter, the safety rules that keep your fingers whole, and the cleaning routine that keeps the blade sharp.

The 6 Dial Settings, Decoded

Setting	Best for
Paper-thin (lowest)	Potato crisps, radish and cucumber carpaccio, garlic chips
3 mm slice	Everyday potato, zucchini and onion slicing; gratins
6 mm slice	Thick-cut fries prep, apple slices, firm tomato slices
9 mm slice	Chunky stew vegetables, thick onion rings
4.5 mm julienne	Carrot and cucumber matchsticks for salads and slaws
9 mm julienne	Shoestring-style sticks for stir-fries

To change a setting, push in the outer ring of the side dial and turn it clockwise until the marking you want lines up. Change settings only with the blade area clear and the unit standing still.

Safety Rules (Read Before First Use)

- Always use the safety food holder once a vegetable gets short. The blade that makes this slicer fast is the blade that punishes bare fingers.
- Cut-resistant gloves are NOT included in the LMETJMA box, despite the listing photos. If you slice often, buy a pair separately - they are cheap insurance.
- Keep your guiding hand flat and your eyes on the blade line, never on the falling slices.
- Work on a dry, non-slip surface. Use the anti-slip bracket feet, and stop if the unit rocks.
- Never push food with your palm heel, and never try to catch a falling vegetable mid-stroke.
- Wash the blade plate by rinsing from the blunt side. Never wipe across the edge, and never leave the blade soaking hidden in soapy water.

Soft Vegetables: The Tomato Trick

Firm vegetables slice beautifully on this unit; soft, ripe tomatoes are its known weak spot. Chill tomatoes for 20 minutes before slicing, use the 6 mm or 9 mm setting, and let the blade do the work with long, gentle strokes instead of pressing down. Slightly under-ripe tomatoes slice cleanest of all.

Cleaning & Storage in 3 Minutes

- Rinse the plate and body under running water immediately after use - dried starch is ten times harder to remove.
- Use a soft brush (never a scouring pad) along the grooves, working away from the blade edge.
- Dry fully before folding the handle flat. Trapped moisture is what dulls and spots stainless steel.
- Store it folded, blade side protected, out of reach of children. A folded mandoline still has a live edge.

Prepared by ZoxDeal - honest reviews at zoxdeal.com. This guide is an original reader bonus; it is not supplied by the manufacturer.