

SAFEHANDS™

Mandolin Slicer



*Quite possibly ...
the safest mandolin in the world™*

JACCARD®

LEGENDARY QUALITY SINCE 1962

MANDOLIN & COMPONENTS



Congratulations on the purchase of your Jaccard SAFE HANDS™ Mandolin. This product has been designed, engineered and produced to exacting quality standards. Equipped with Jaccard's exclusive Safe Hands™ technology, the Jaccard Safe Hands™ Mandolin provides the utmost in performance, quality and safety. Please review the entire owner's manual before use to become familiar with the Safe Hands™ Mandolin's operation and features.

To learn more about Jaccard's other innovative kitchen products, please visit our website at www.jaccard.com or contact our customer service department toll free at (866) 478-7373 M-F 9:00 to 5:00 PM EST.

SAFEHANDS™



Safe Hands™ Food Holder



Safe Hands™ Mandolin
in ABS Composite



Safe Hands™ Professional Mandolin
in Stainless Steel



7 Interchangeable Blades in
Convenient Storage Box

Contents Include:

- Mandolin Frame (*Stainless Steel or ABS, depending upon model purchased*) with slip resistant aluminum folding legs
- 3-Piece Safe Hands™ Food Holder (*disassembles for easy cleaning*)
- 7 Interchangeable Stainless Steel Blade Cartridges in Storage Box
 - ✓ Straight Blade (*Advanced Ceramic™ or Stainless Steel, depending upon model purchased*)
 - ✓ Tomato Blade (Jaccard exclusive)
 - ✓ Waffle / Crinkle Cut Blade (with serrated edge)
 - ✓ Grating Blade
 - ✓ Julienne Blade 4 mm / 5/32 inch (21 knives)
 - ✓ Julienne Blade 6 mm / 1/4 inch (14 knives)
 - ✓ Julienne Blade 10 mm / 3/8 inch (10 knives)

KEY FEATURES



The SAFE HANDS™ Food Holder (all models) Designed to take advantage of the normal downward / forward motion used during operation to provides unparalleled safety and keep your fingers safely inside the cavity of the food holder – and away from the razor-sharp cutting blades. The food holder consists of a base and a two-piece telescoping top that readily separates for easy cleaning.

Thickness Adjustments: The **Stainless Steel Mandolin** utilizes a manual thickness adjustment system that allows for a virtually unlimited range of thickness settings from up to 8 mm. The adjustment screws are located at the top of the upper plate – simply loosen the adjustment screws in unison on either side of the frame, adjust the upper plate to the desired thickness level (using the thickness markings incorporated on the inside of the side frame) and retighten adjustment screws.



The **ABS Mandolin** features the **Dial-A-Slice™ System** which allows you to easily adjust slice thickness by simply pulling and turning the dial to one of the 5 pre-set slicing thickness levels (ranging from 1 mm to 8 mm) The upper plate of the mandolin will automatically adjust to produce the selected thickness.

Straight Blade (all models): Ideal for slicing a variety of foods, including carrots, cabbage, apples, lemons, potatoes, etc. It can be used in conjunction with the Julienne blades to produce vegetables sticks, shoestring potatoes, french fries, etc. In some models, the straight blade is composed of Jaccard's Advanced Ceramic™ material, an advanced stay-sharp material that is designed to keep its factory-sharp edge 10 to 15 times longer than any stainless steel edge for the utmost in performance and precision. If your ceramic blade requires sharpening or maintenance, please contact Jaccard Corporation ... as it must be sharpened with a custom diamond sharpening wheel. As with all blade cartridges contained herein, please handle with caution as they are extremely sharp.



Waffle/Crinkle Cut Blade: Ideal for producing decorative crinkle and waffle cuts. Not be used in conjunction with any other blade. To produce waffle cuts, pick-up and rotate the telescoping top of food holder 90 degrees after each cut. NOTE: For best results, keep the thickness setting at 4 mm or lower when making waffle cuts. Crinkle cuts do not require the rotation of the food holder and can be made at any thickness.

The Tomato Blade: Exclusive design is ideally suited to slicing tomatoes. Scalloped edge penetrates tough skin of the tomato to allow for precise, clean and even cuts every time without mashing or tearing. NOTE : Overripe tomatoes may be too soft to slice in this or any other mandolin. Use also with any fruits and vegetables with tough skin.



The Julienne Blades: Ideal for the making of julienne vegetables, french fries, vegetable sticks, shoe string potatoes, etc. The julienne blades must be used in conjunction with the straight blade. Julienne blades are inserted into the mandolin frame from the opposite side of the straight blade. Hints: For best results, keep thickness setting at 10 mm or lower.

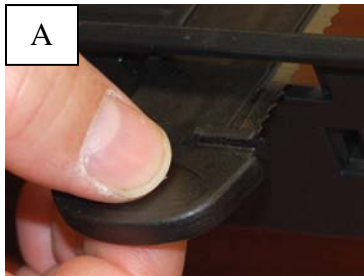
The Grater Blade: Ideal for grating cheeses, vegetables, etc. Cannot be used in conjunction with other blades.



INSTRUCTIONS FOR USE

Caution: Very sharp cutting blades – use extreme caution in handling. Please read all instructions carefully before use. Please be sure to always store blades in the enclosed storage case when not in use. Please keep out of the reach of children.

1. Be sure to wash all parts before first use.
2. Unfold the legs of the mandolin into the open position and set unit on a flat surface. (NOTE: *Legs may be easily removed by simply pinching the leg assembly and pulling away from the frame*).
3. Select the desired cutting blade(s) (see *Key Feature section*) and insert into the frame of the mandolin (figure A). Be sure that the blade cartridge “clicks” into the slot on the opposite side of the frame.
4. Slide the base of the Safe Hands food holder over the frame and allow it to rest at the bottom of the lower plate (figure B).
5. Place food to be prepared in the base of the food holder while at the bottom of the frame (figure C).



6. Align the telescoping two-piece part of the Safe Hands™ food holder over the top of the food holder base containing the food (figure D).
7. Place your hands on the **two handles** of the two piece telescoping top of the food holder and push down to impale the food on the internal spikes of the telescoping two piece food holder part (figure E). Please be careful to use **the handles** on the sides of the food holder – do not press down directly on the center of the telescoping two piece part of the food holder (figure F).

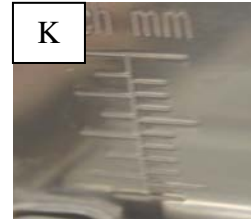
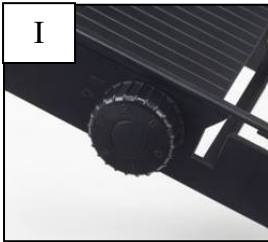


8. Lift the telescoping two-piece part of the food holder off the base (*with the food attached to the internal spikes*) and rotate 180 degrees and replace onto the food holder base. By rotating the food holder 180 degrees after you have secured your food, you ensure that the food is positioned securely against the back wall of the food holder base and will not move and impede the slicing process during use. (figures G & H). NOTE: *orientation of food holder LOGO will change.*



INSTRUCTIONS FOR USE (Con't.)

9. Adjust the slice thickness mechanism to achieve desired slice thickness. For the ABS Mandolin, adjust thickness level using the Dial-A-Slice™ feature ... simply pull out dial and align desired slice thickness level with triangle indicator (figure I). For Stainless Steel models, the thickness level may be adjusted using the two screws at the top of the upper plate (figure J) in combination with the thickness markings on the inside of the frame (figure K). Adjustments are not pre-set, so thickness levels may be set according to personal preference.



10. Insert your hand / fingers / thumbs into the top of the food holder using the most comfortable and effective position for you (figures L & M).



11. Slide the food holder containing food to be processed past the blades and onto the upper plate but do not pass the handle area at the top of the frame.
12. While holding onto the handle of the frame (*with fingers firmly within the Safe Hands' finger cavity*) and keeping steady downward pressure on the food holder, slide the food holder over the blades with a moderate downward motion until it reaches the bottom of the frame. *Do not hesitate or alter pressure as you pass the food holder over the cutting blades.* A steady and forceful downward motion will ensure clean, precise and consistent slicing.

HELPFUL HINTS

Inserting and Changing Blades: Hold the blade cartridge by its thumb grip handle and insert into the slots on the side of the mandolin frame. Make sure you push the blade fully into place until you hear a “click” indicating the cartridge is in the proper position. Simply pull the blade cartridge by its handle to remove from the mandolin frame.

Cleaning & Maintenance: The mandolin frame and blades are dishwasher safe. Hand washing is recommended to help prolong the useful life of your mandolin – although it is not necessary. Please be sure to remove cutting blades before washing. The slicing blades should be sharpened periodically by a professional cutlery dealer – with the exception of the Advanced Ceramic™ straight blade. For service or more information, please contact Jaccard at (866) 478-7373 or visit us on the web at www.jaccard.com.

Helpful Hints (Con't.)

Be Sure to Push Down on the Handles of the Food Holder: When securing food in the Safe Hands Food Holder, it is important to press down on the outer handles of the food holder top rather than pressing down at the center of the unit. This ensures that the food is held securely in place by engaging the stainless steel food holder pins. These pins will not be engaged if the center of the food holder is depressed as opposed to the using the handles.



Rotating the Food Holder 180 Degrees Before Slicing: To ensure peak performance, it is recommended that the food holder be rotated 180 degrees after you have initially impaled your food on the stainless steel pins of the Safe Hands Food™ Holder. By rotating the food holder 180 degrees after you have secured your food, you ensure that the food is positioned securely against the back wall of the food holder base and will not move and impede the slicing process during operation.

Making Sure Blade Cartridges are Properly Inserted: Be sure the blade cartridges are inserted properly before you begin slicing. When inserting the blades, be sure you hear a “click”, indicating the cartridge has been properly positioned in place.



Use Straight Blade in Conjunction with Julienne Blade: When using the Julienne blades, be sure that the straight blade is also utilized and correctly positioned. The unit will not function properly when using the Julienne blades if the straight blade is not also inserted in its proper place. The mandolin requires both the straight blade cartridge and julienne cartridges to make Julienne cuts.



Attaching the Safe Hands Food Holder: Please be sure you attach the Safe Hands Food Holder properly to ensure smooth and precise slicing. The grooves in the base of the food holder must fit within the side rails on the mandolin frame to ensure smooth and precise movement. Failure to align the grooves in the food holder with the side rails of the frame will result in improper movement of the food holder and incomplete slicing.

Instructions for Slicing Tomatoes: Follow instructions per loading food into the Safe Hands™ Food Holders. Be sure to select Jaccard's exclusive Tomato Blade for the slicing of tomatoes. Simply follow *Instructions for Use* for directions. The exclusive scalloped design of the tomato blade makes slicing tomatoes easy and precise. Please be sure to use caution – over ripe fruits and vegetables may not be suitable for ANY mandolin.



Warranty Information: Your new Jaccard SAFE HANDS™ Mandolin is covered by Jaccard Corporation's Limited Lifetime warranty against material and workmanship defects. If you are experiencing difficulty with this or any other Jaccard product, please contact customer service toll free at (866) 478-7373. Thank you for purchasing this Jaccard product. We hope that it provides many hours of enjoyment for you and your family.

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For more information on this or other innovative products for your kitchen from Jaccard, please visit our website at www.jaccard.com or contact our sales department at sales @jaccard.com or call our customer service department toll free at (866) 478-7373.