

Starfrit

ProMANDOLINE

CUBING • À CUBES



INSTRUCTIONS FOR USE

The Cubing PRO Mandoline is a versatile kitchen tool allowing you to cut a wide variety of food in different thicknesses and several shapes.

- **Fast and easy slices, cubes & juliennes**

- Slices:** 10 different thickness settings

- Juliennes:** 3 different blade sets with exclusive tiltable blades for a resistance-free movement

- Cubes:** 30 varieties of cubes

- **Interchangeable blades and graters**

- Slicing V-Blade

- Wavy Blade

- Fine Grating Blade

- Coarse Grating Blade

- **Extra large safety pusher**

- Prevents all hand contact with blades

- **Notched on front**

- To fit over any bowl size

- **Non-slip feet**

- For added stability

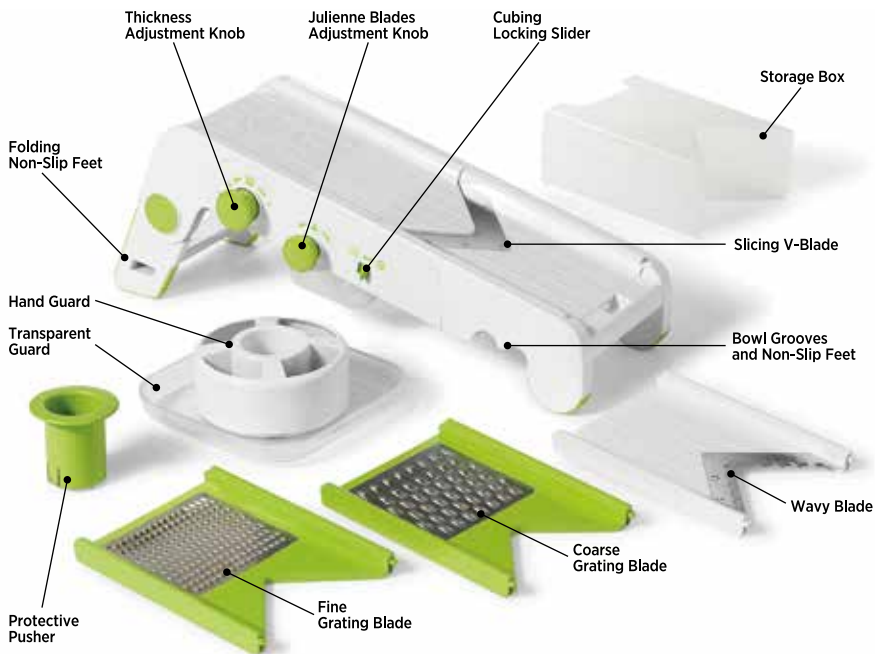
- **Storage box**

- For safe storage

- **Dishwasher safe**



PARTS AND COMPONENTS



INTERCHANGEABLE BLADES & GRATERS

1. SLICING V-BLADE

Ideal for onions, cucumbers, tomatoes, zucchinis, eggplants, potato chips and much more.



1. Slicing V-Blade

2. WAVY BLADE

Ideal for cucumbers, potatoes, carrots and make fancy-looking food.



2. Wavy Blade

3. FINE GRATING BLADE

Great for carrots, hash brown potatoes, chocolate toppings and much more.



3. Fine Grating Blade

4. COARSE GRATING BLADE

Ideal for cheese, chocolate, carrots, cabbage and much more.



4. Coarse Grating Blade

5. TO CHANGE BLADE

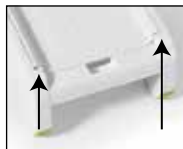
Simply insert a finger in the middle opening, lift the blade you want to take out and insert the one of your choice.



5. To change blade

BLADES STORAGE

- 3 blades can be put away in storage box
- For convenient storage, the box rests on the mandoline by inserting the 2 tabs underneath the blade box into the top front notches of the slicer.



Top Front Notches



Storage Box

TO USE SLICING FUNCTION

10 different slice thicknesses from 0.04 to 0.4 in (1 to 10 mm)

1. Unfold folding legs from underside of slicer.
2. Place V-Blade or Wavy Blade on mandoline.
3. Pull out and turn thickness adjustment knob (left dial) to desired thickness.
4. Hide julienne blades by pulling out and turning julienne adjustment knob (right dial).
5. Fix food to the pins under the hand guard.
6. Begin slicing with fingers on hand guard.
7. To slice small food such as carrots, remove the small protective pusher and insert food into narrow opening. The food will fall by itself during each passage on the blade, no need to apply pressure.
8. Once food gets smaller, push down with protective pusher.



WARNING! NEVER PLACE THUMB OR FINGERS INSIDE SMALL OPENING WITHOUT THE PROTECTIVE PUSHER.

TO USE JULIENNE FUNCTION

1. Unfold folding legs from underside of slicer.
2. Place V-Blade on mandoline.
3. Pull out and turn thickness adjustment knob (left dial) to desired thickness.
4. Pull out and turn julienne adjustment knob (right dial) to raise the desired blades.
5. Push cubing locking slider to the right for a resistance-free movement during the cut.
6. Fix food to the pins under the hand guard.
7. Begin slicing with fingers on hand guard.

ALWAYS USE COMPLETE SAFE GUARD WHEN IN USE.

WARNING! NEVER PLACE THUMB OR FINGERS INSIDE SMALL OPENING WITHOUT THE PROTECTIVE PUSHER.

3 different julienne blades set



Shoestring Cut
0.24 in (6 mm)



Straight Cut
0.47 in (12 mm)



Steakhouse Cut
0.71 in (18 mm)



TO USE CUBING FUNCTION

Follow steps 1 and 2 of the julienne function.

1. Turn thickness adjustment knob (left dial) to desired thickness.
2. Turn julienne adjustment knob (right dial) to raise the desired blades.
3. Push cubing locking slider to the left to block the tiltable julienne blades.
4. Fix food to the pins under the hand guard.
5. Begin cubing with fingers on hand guard.
ALWAYS USE COMPLETE SAFE GUARD WHEN IN USE.

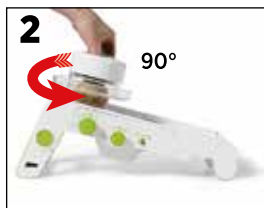


WARNING! NEVER PLACE THUMB OR FINGERS INSIDE SMALL OPENING WITHOUT THE PROTECTIVE PUSHER.

Cubes in 3 easy steps



Start at bottom and slide up for first cut



Once on top, make a 90° turn



Slide down for the second cut and release of cubes

USEFUL TIPS

1. Holding the sides of the transparent guard will release the pins and allow food to be properly secured under the hand guard.
2. Food should fit completely inside pusher; you may need to cut ends to do so. This will increase stability of food.
3. First cut may be harder; starting by the shorter side of vegetable may help.
4. When grating, turn thickness adjustment knob so that the platform is leveled with the grating blade.
5. Raw sweet potatoes being very hard and fibrous, we recommend caution. Cutting sweet potatoes require much more strength.
6. To turn julienne adjustment knob you must push cubing locking slider to the right until you hear a click to release the julienne blades.
7. You may cut in half longer foods such as carrot and cucumber, this will make self-feeding function easier.
8. Make delicious homemade chips using the thinnest thickness options. Slice your potatoes, add a small amount of salt and oil and put them in the microwave on top of a parchment paper. Cook at highest temperature for 2-5 minutes or until potatoes are golden brown.



CLEANING

- Wash before first use.
- Pull out and turn thickness adjustment knob to storing position (rear platform adjusted to the highest position).
- All pieces are dishwasher safe.

STORAGE

When not in use and for storage

- Fold legs into base.
- Turn thickness adjustable knob (left dial) to storing position.
- Place storage box on top of mandoline by inserting the 2 tabs underneath the blade box into the top front notches of the slicer.



⚠ WARNING!

- Always use hand guards when in use. Never hold the food directly in your hand.
- Never insert thumb or fingers in self-feeding opening.
- Always use the small protective pusher to pressure down small food.

! WARNING SHARP BLADES
Be careful when using and washing
■ this item to avoid injury.



Discover more



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