A practical and innovative way to beautifully shred, slice and chip most firm vegetables and fruits. It is deal for making long, curly vegetable slices for low carb, healthy vegetable meals and is able to do so in large quantities within a very short time.

With the Müeller preparing your favorite dishes for your whole family is no longer a chore. Designed to be highly versatile, it can effortlessly crank out gorgeous looking vegetable spiral strands, slices, shreds and chips in no time. From a short fruit like an apple to a long one like a zucchini, a thin vegetable like carrot to a thick one like cabbage, it all gracefully.

Whether it is making garnishes to turn your dinner platter into a gourmet delight, preparing the most beautiful salads to wow your guests, making a healthy raw food pasta, or giving your family healthy and fresh potato chips, you can do it all with this device.
Instructions

1. Pull out the stand at the back of the main unit before using on flat surface. Or fold the stand to use on most containers, put the slots on the bottom of the slicer onto the edge of container.

2. Insert the slicer blade.

3. Insert the pusher into the food holder.

4. Fix the food with the pins of the food holder.

5. Use as julienne slicer, pull out the knob in the middle of side of slicer, turn it to left or right for 6mm or 9mm julienne slicing.

6. Turn another knob near the stand to adjust the thickness of the slice.

7. Adjust the thickness of slice from 1-9 mm.

8. For safety, always hold the stand and use the food holder.

9. The slicer can do different size of slice and julienne slice.

10. Suitable for many types of vegetables and fruits.

11. Open the julienne blade cover to clean the julienne blades. Clean the unit right away after use to avoid stain. Safe for hand washing and dishwasher.

V-Pro 5 Blade Mandoline Slicer

Your purchase comes with a 100% satisfaction guarantee from Müeller.

• If you are not happy about the product for any reason, please contact us at support@muellerdirect.com 888-632-9981 with your feedback or questions, and we will do our best to make things right for you!
• We are here to help, so let us know any problem you have first before leaving a negative Amazon review, even if it has been months since you purchased the product!
• And if you love the product, why not leave a positive Amazon review for it via link: https://www.amazon.com/review/create-review?ie=UTF8&asin=B01CT63964