



**M A I R I C O<sup>®</sup>**

**MANDOLINE SLICER with CONTAINER**  
**INSTRUCTION AND RECIPE MANUAL**



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## INTRODUCTION

Making papaya or cucumber salad? Baking carrot muffins or garlic parmesan breadsticks? MAIRICO mandoline slicer with container is perfectly made for you! With the help of this unique kitchen tool, you can julienne papaya and cucumber, shred carrots and cheese easily. With its 5 very sharp interchangeable blades, it quickly cuts food into different sizes and styles. Prepare beautiful dishes everyday with the use of MAIRICO mandoline slicer.

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

If you have additional questions or concerns or wish to return the product, please contact MAIRICO Customer Service at [mairico@mairico.com](mailto:mairico@mairico.com) or visit [www.mairico.com](http://www.mairico.com)

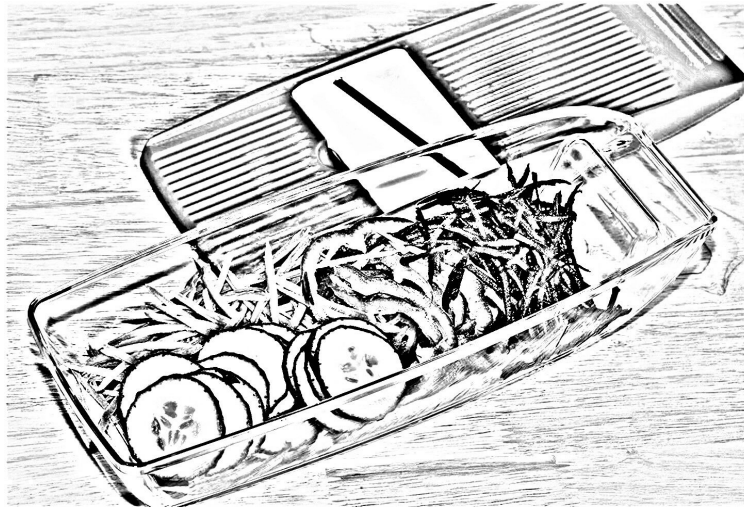
Thank you for choosing MAIRICO Mandoline Slicer with Container.

## PARTS AND FEATURES

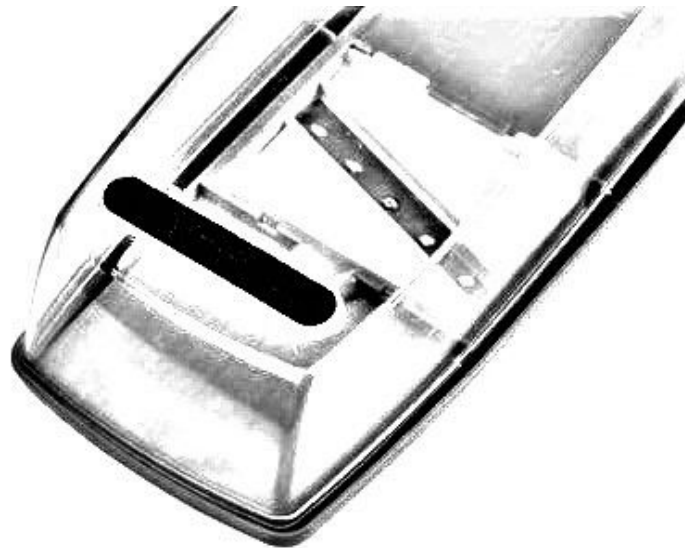
This package contains a MAIRICO Mandoline Slicer with the following components:

### 1. Food Container

- Made of durable BPA-free, food safe ABS plastic material
- Collects food slices conveniently. No need to use additional containers or bowls.



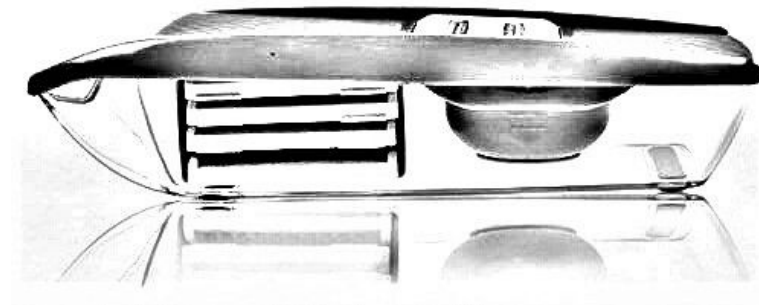
- Has anti-slip design, with silicone pads underneath to prevent it from sliding.



- Easy to hold design, gives a comfortable grip

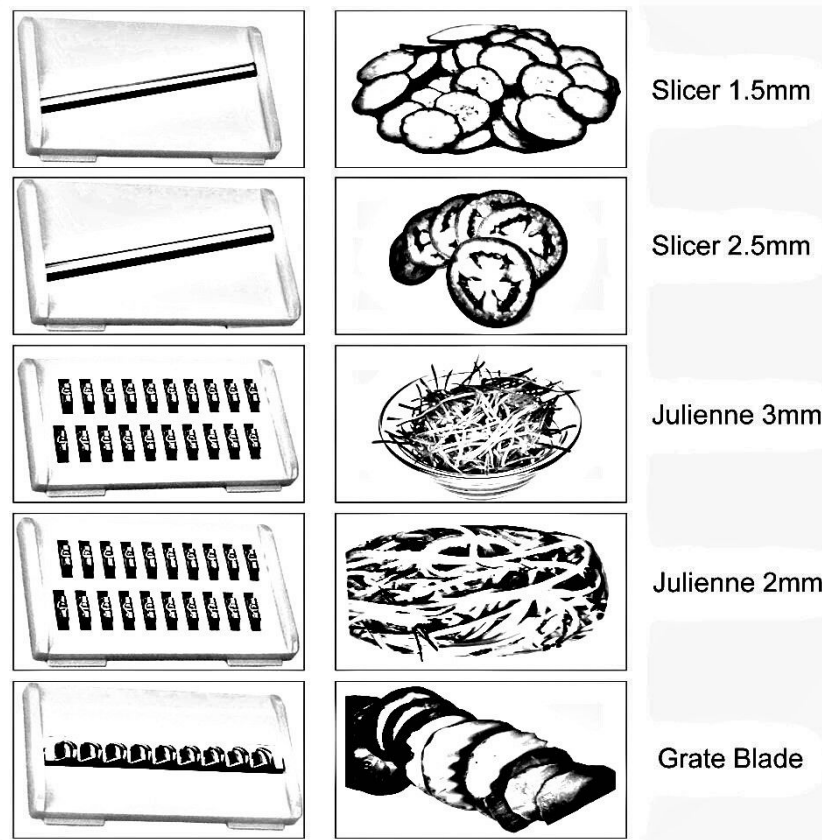


- Serve as storage for the blades and hand guard after use



## 2. Interchangeable Stainless Steel Blades

- Five blades of different thickness and style



- Easy to clean



- Easy to remove and change



REPLACEMENT JUST NEED THREE SECONDS

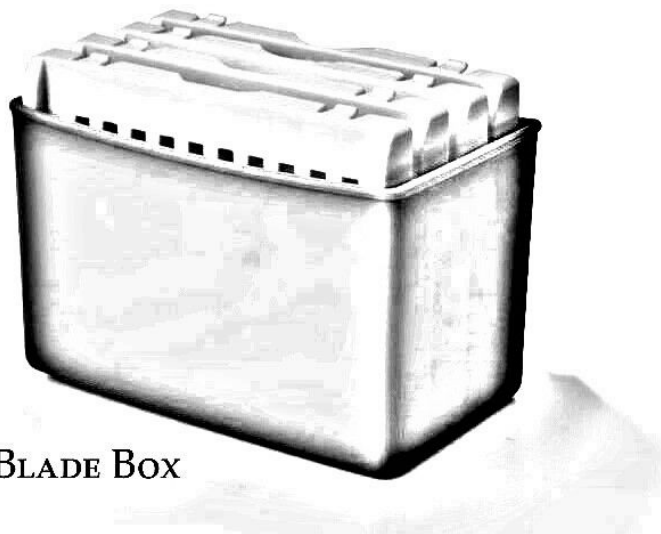
### 3. Hand Guard

- Protects your fingers from accidental cuts and nicks
- Has needles or pins to hold and press down food as you pass through the blade



#### 4. Blade Box

- For safe storage of sharp blades
- Protects blades from scratching and banging each other



BLADE BOX

### SAFETY INSTRUCTIONS

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

1. Before using the mandoline, read all instructions in this manual.
2. The stainless steel blades are extremely sharp. Use caution when operating, handling, or cleaning the mandoline. Keep fingers and hands away from blades. Use brush to clean them.
3. Always use the hand guard when slicing foods; never use your bare hand.
4. Never place fingers inside the hand guard when the cap is removed. Needles or pins are very sharp, always exercise caution when putting food item into it or removing food from it.
5. Always store all components inside the food container when not in use.
6. For adults use only. Close supervision is necessary when used near children.

## **OPERATING INSTRUCTIONS**

MAIRICO mandoline slicer is not a very complicated kitchen tool. You can master using it at no time at all. Let's find out the correct and safe way to use it.

### **1. Place the mandoline on a stable surface**

- Could be your kitchen table or countertop where it gives you enough space
- The mandoline should not wobble or slip during use

### **2. Position the mandoline perpendicular to you**

- Slicing away from the body gives you the most control
- Your other hand can have a firm grip of the holder in this position

### **3. Cut the food into manageable sizes**

- Cut the food in smaller pieces to fit inside the hand guard
- Make a flat surface, the mandoline can only slice a flat surface.
- If you're cutting lemon, potato, tomato, egg or other round food item, cut in half and leave the other end round to give you a better grip.

### **4. Place the food inside the hand guard**

- Place the food in the hand guard with the flat surface facing the runway.
- Slot the hand guard over the mandoline.
- Never use the mandoline without the hand guard.

### **5. Hold the mandoline container and start slicing**

- With your free hand, hold the mandoline steadily and firmly
- Slide the hand guard with the food across its blade away from you.
- Use a smooth stroke and gentle downward pressure

### **6. Switch to a different blade**

- Change to a another blade if you need different thickness or special cut like julienne and crinkle.
- Pop out the blade from the side opposite the holder
- Insert a new blade in its slot.



## **CLEANING AND STORAGE**

When the blade is properly cared for, you maintain its sharpness and efficiency. A sharp mandoline blade ensures less effort and preparation time. Here are ways how to clean and store your MAIRICO mandoline slicer properly.

### **1. Keep the blade sharp**

- Avoid banging the blades with other tools and utensils
- Rinse off vegetable and fruit juices immediately after use

### **2. Hand wash and dry thoroughly after use**

- Wipe the blade with wet soapy cloth from the base to the tip
- After food debris and juice are removed, rinse off the soap under running water
- Wash the container and hand guard with soap and rinse under running water as well
- Wipe dry with clean kitchen dish towel and air dry

### **3. Store properly**

- Return blades to their storage box
- Put the hand guard, blade box inside the food container and cover
- Store separately inside your kitchen drawer or cupboard.
- You can return it inside its box for safe storage.
- Don't store mandoline while still wet, this can lead to rust

## **MAIRICO WARRANTY**

### **LIMITED LIFETIME WARRANTY**

MAIRICO products are warranted to the consumer purchaser to be free of defects in material and workmanship for as long as the consumer owns the product. Warranty does not cover sharpening, normal wear and tear, environmental factors, accidental damage, misuse, industrial/commercial use. At MAIRICO's discretion, defective product will be repaired, replaced or substituted with a product of equal value. This warranty gives you specific legal rights, and you may also have other rights, which may vary from state to state. If you feel you have a defective item, please contact us at [mairico@mairico.com](mailto:mairico@mairico.com). Our customer care team will be happy to help you. Manufacturers' warranties may not apply in all cases, depending on factors such as use of the product, where the product was purchased, or from whom you purchased the product.

MAIRICO's warranty applies to ONLY products being sold by Authorized Resellers. We regretfully will not provide any warranty for products sold by any other sources. Proof of purchase will be required to obtain warranty. Please review the warranty carefully, and contact the us if you have any questions.

For expedited service, you're encouraged to register your product.

## RECIPE

### VIETNAMESE PAPAYA SALAD

Green papaya salad has a spicy sour flavor and is made from shredded unripe papaya. This is very popular in Southeast Asia. In Vietnam, it is called *goi du du*. The dish is very delicious and crunchy. To attain a crispier and crunchier texture, soak papaya first in ice cold water. And use this fabulous tool – MAIRICO mandoline slicer - to attain a finely shredded papaya salad. Traditionally, to make a dressing fish sauce is combined with sour lime, hot chili and palm sugar. To use available ingredients, flavored fish sauce is used for dressing, adapted from Charles Phan's *The Slanted Door: Modern Vietnamese Food*. Shrimp are added to contribute an umami taste however beef or pork can be added as well. Fried shallots and oil can be made from scratch (directions are included in the recipe), or can be bought from Asian markets. They are already packaged which are handy and offer good flavor and texture. So, enjoy this blend of spicy, sweet and sour flavor dressing with a very healthy and fresh-tasting combinations of herbs and vegetables.

### Ingredients

#### Shrimp

- 1 lb medium size shrimp
- 1 tsp salt
- 4 cups cold water
- 4 cups ice

#### Dressing (makes 1½ cups)

- ½ cup fish sauce
- ⅓ cup sugar
- ¼ cup distilled white vinegar
- ½ cup water
- 2 cloves garlic, minced

- 2 red chili, stemmed and minced

**Fried shallots/Shallot Oil** (makes about 2 cups oil and 1 cup fried shallots)

- 2 cups thinly sliced shallots
- 2 cups canola oil

**Salad**

- 2 lbs green papaya (hard and unripe)
- ½ cup cucumber, julienned
- ⅓ cup fresh cilantro, coarsely chopped
- ⅓ cup fresh basil, coarsely chopped
- ⅓ cup fresh mint, coarsely chopped
- 2 TBS shallot oil
- ¾ cup fish sauce dressing (above)
- ¼ cup roasted unsalted cashew nuts, coarsely chopped
- ⅓ cup fried shallots

**Directions**

1. **PAPAYA:** Cut a little off the bottom and the top. Peel the papaya using a peeler. When all of the green outer skin are removed, spit in half and scrape the seeds using a stainless steel spoon. No need to cut if you can hold it whole.
2. Hold the papaya with a paper towel. Grate using a mandoline, rotating the papaya while grating until you leave a thin layer near the core..
3. Place the shredded papaya in a bowl of ice water and let soak for 15-20 minutes inside the refrigerator. Drain and set aside.
4. **SHRIMP:** Using kitchen shears, cut through shell and meat of shrimp and devein but do not remove shell. Combine shrimp, 4 cups cold water and salt in Dutch oven. Set pot over MEDIUM-HIGH heat and cook for 5 to 7 MINUTES, stirring occasionally, until water registers 170°F and shrimp are just beginning to turn pink.
5. Remove from heat, cover and let sit for another 5 to 7 MINUTES or until shrimp are completely pink and firm. Stir ice into pot and let shrimp cool completely, about 5 MINUTES. Drain shrimp in colander and peel, leaving tails intact. Cut roughly into pieces or slice in half crosswise and refrigerate until ready to use.
6. **FRIED SHALLOTS:** In a small saucepan, heat oil over MEDIUM-HIGH heat until it reaches 275°F. Add shallots and fry for 8 MINUTES or until light golden brown. Use a slotted spoon to remove shallots from oil and let drain on a paper towel-lined baking sheet.
7. Return the oil to HIGH heat until it reaches 375°F. Add the fried shallots and fry for 1 to 2 SECONDS or until brown. Turn off the heat. Immediately remove the twice-fried shallots onto a paper towel-lined baking sheet. Let drain and cool.

(The fried shallots can keep in an airtight container for 1 to 2 days. Shallot oil can keep in a covered container for up to 2 days or refrigerate for up to 2 weeks.)

8. **DRESSING:** In a small bowl, combine fish sauce, sugar, vinegar, olive oil, and stir until the sugar is dissolved. Add garlic and chile and stir until well combined.

9. **SALAD:** In a large mixing bowl, combine papaya, cucumber, celery, cilantro, basil and mint. Pour the fish sauce dressing and olive oil over the top and toss to coat evenly. Garnish with peanuts and fried shallots.

10. Serve immediately with the remaining dressing on the side.