ALLIGATOR® of Sweden

CONGRATULATIONS!

You have made an excellent choice with the purchase of the ALLIGATOR CHEF'S MANDOLINE.

USERS GUIDE AND SAFETY INSTRUCTIONS

We recommend that you read this manual thoroughly to understand the functions before use and, keep it for future reference. Please follow the safety instructions carefully.

Upon receiving the product, inspect for any external damage. If none is visible, open the package to check that all items are included and the machine is undamaged. If there is any visible or hidden damage, notify the seller within 24 hours to start a claim. A detailed damage report must be completed within three days of the delivery date. The seller is not responsible for damage to products shipped via collect or third-party services.



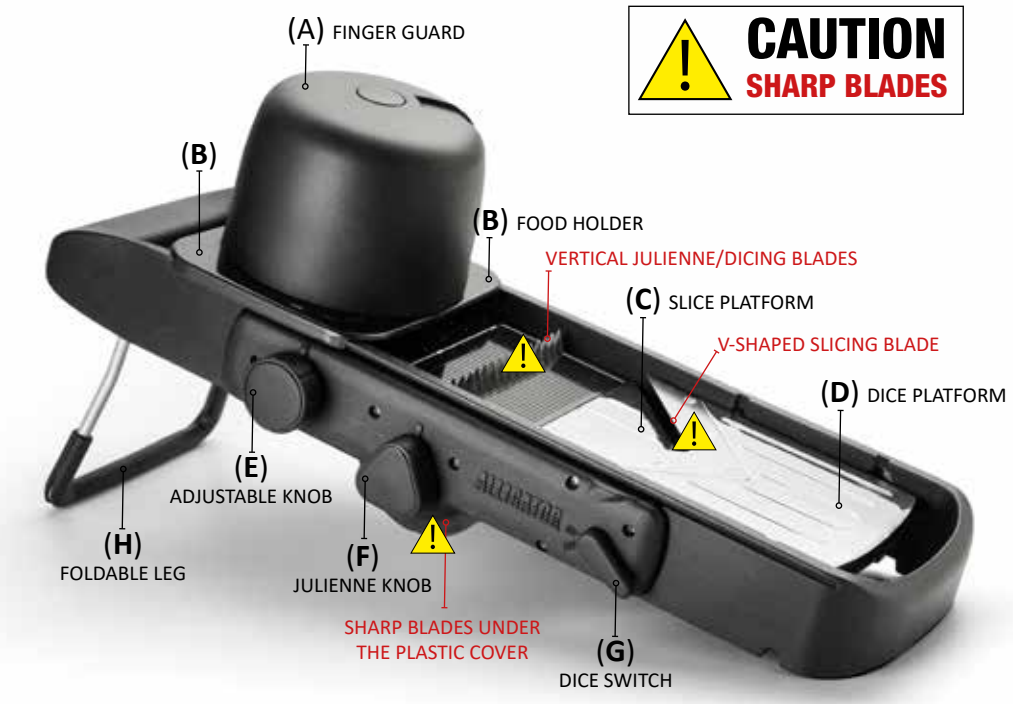
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SAFETY FIRST - WARNING FOR THE SHARP BLADES!

When using the mandoline slicer, always exercise extreme caution to avoid injury. The blades are incredibly sharp and can cause serious cuts if not handled properly. KEEP AWAY FROM CHILDREN and follow these safety guidelines:

- Always use the finger guard (A) when slicing to protect your fingers from the blades. Keep your hands and fingers away from the cutting area at all times. Ensure the slicer is placed on a stable, flat surface to prevent slipping during use.
- Never operate the slicer without the safety attachment (A - Finger Guard), and avoid direct contact with the blades.
- Slice with gentle, controlled movements—do not force food through the blade.

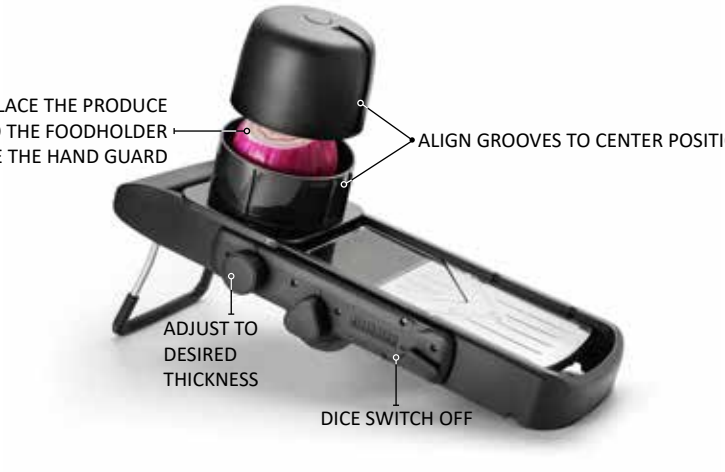
For cleaning, use a brush to avoid direct contact with the sharp edges. Failure to follow these safety precautions may result in serious injury. Always prioritize safety when handling sharp kitchen tools.



Alligator of Sweden AB and its resellers are not liable for any harm or injury resulting from improper or negligent use of their equipment. The machine should only be operated by individuals over 18, of sound mind, sober, properly trained, and using the FINGER GUARD. Any modifications to the machine will void the warranty and may result in harm to users or bystanders.

FUNCTION 1 | SLICING

Slicing is simple and straightforward. Place your vegetable or fruit in the food holder (B) and press down using the hand guard (A). Ensure the groove is aligned in the center position as shown. For thicker slices, turn the adjustable knob (E) clockwise; for thinner slices, turn it counterclockwise. Slide the food holder forward until it reaches the stop, then repeat. Always use the food holder and hand guard for your safety!



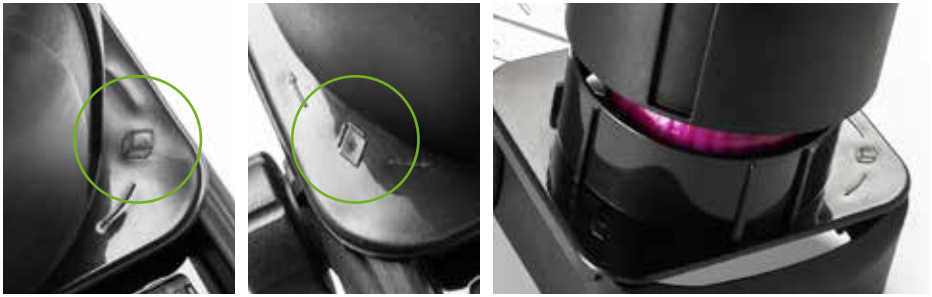
FUNCTION 2 | JULIENNE

To make Julienne cuts, begin by setting the slicing thickness using knob (E). Then, adjust the Julienne blade by pulling and turning knob (F), which offers two options: narrow or wide cuts. Turn the knob to the right for wide cuts and to the left for narrow ones. *For example*, to create French fry cuts, set the thickness to maximum and the Julienne blade to wide. Adjust both the thickness and blade settings as needed to achieve your desired Julienne cut.



FUNCTION 3 | DICING | CUBE OR DIAMOND SHAPE

Dicing with the ALLIGATOR Mandoline may take a little practice, so start slowly and gradually increase your speed as you become more comfortable with the technique. It's not difficult, but mastering the proper method is key.



STEP 1

Select your preferred dicing shape (square or diamond) by aligning the groove on the Hand Guard with the corresponding shape on the Food Holder.





STEP 2

2.1 Turn the Dice Switch (G) to the ON position.

2.2 Press the Dice Platform (D) to ensure it moves up and down smoothly.

2.3 Cut the vegetable to fit properly into the Food Holder (B). Ensure it is short enough for the Hand Guard to rest completely on the Food Holder.

STEP 3

3.1 Position the Food Holder (B) on the Dice Platform (D) at the base.

3.2 Align the groove with one of the shapes—in this example, it's the diamond shape—then press the Hand Guard (A) all the way down.



STEP 4

4.1 Turn the Hand Guard clockwise until it aligns with the groove on the Food Holder's ridge (1).

4.2 Pull the Hand Guard all the way back to make your first Julienne cut.

STEP 5

5.1 After completing the first Julienne cut and pulling the Food Holder all the way back, turn the Hand Guard counterclockwise until the groove aligns with the opposite ridge at approximately 35°.

5.2 Push forward to make the second cut. Repeat steps 4 and 5 until the task is completed.



CLEANING - NOT DISHWASHER SAFE - BE CAREFULL!

To maintain your mandoline slicer, hand washing with water and a brush is recommended to preserve blade sharpness and avoid damage from harsh chemicals, despite it being dishwasher-safe. Avoid using water jets, abrasive brushes, solvents, or corrosive cleaners. Open the protective cover and clean all parts with warm water, using a brush to remove food from the blades—never use your fingers! Wash the slicer in hot water before first use and rinse thoroughly after each use to prevent food from hardening on the blades.

RESPONSIBLE **DISPOSAL**

The product should be disposed of in accordance with local regulations. If you are unsure how to proceed, contact your local council.

WARRANTY

All ALLIGATOR products come with a 2-year manufacturer warranty covering defects in materials or workmanship. This excludes damage from accidents, misuse, or abuse, as well as cosmetic issues like scratches, stains, or cracks that don't affect functionality. For after-sales support, contact us via online@alligators.se with proof of purchase. Faulty items within the warranty period will be repaired, replaced, or refunded. The warranty is void if the product has been deliberately damaged, misused, or disassembled. Keep your receipt for proof of purchase. This does not affect your statutory rights.



DISCOVER THE ALLIGATOR CHOPPER

The Alligator 3094 Stainless Steel Food Chopper is your ultimate kitchen tool for fast, precise chopping. Built with premium stainless steel, it delivers durability and effortless performance, cutting through vegetables and fruits with ease. Its sharp blades ensure even cuts every time, making meal prep quicker and more efficient. The sleek design is easy to clean, dishwasher-safe, and built to last. Whether you're dicing onions or chopping potatoes, the Alligator 3094 simplifies your cooking while adding a professional touch to your kitchen.

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