



Instruction Manual for V-Prep™  
Manuel d'instructions du V-Prep™  
Manual de instrucciones para V-Prep™



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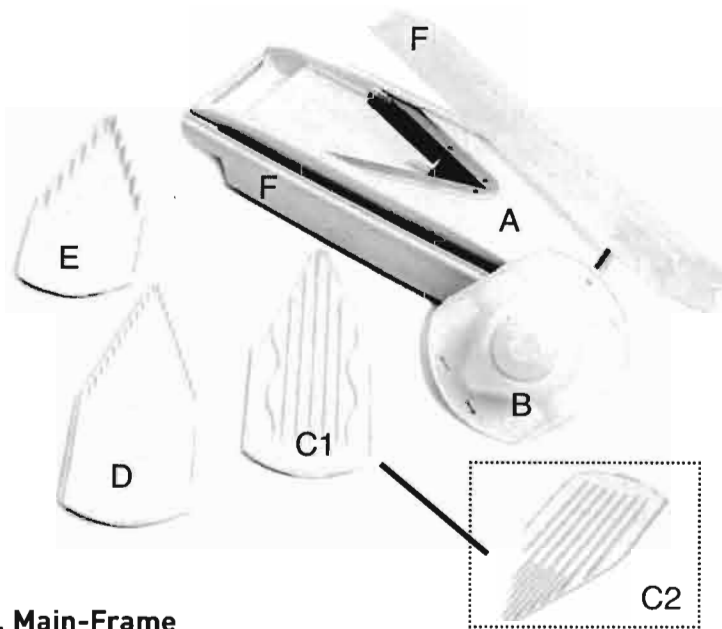
## V-Prep™ Mandoline Instruction Manual

Congratulations on your purchase of a quality Swissmar product. Enjoy preparing your favorite foods with the safe and easy to use V-Prep Mandoline, then conveniently use the Multifunction Bowl for safe and compact storage.

### Important safeguards

- Caution: The metal blades are very sharp as you would expect with such a high quality kitchen tool!

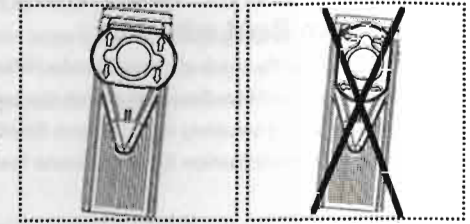
Please take great care when using your V-Prep. Only touch the plastic parts - never touch the sharp blades. To ensure safe and easy use, always use the Safety Holder. Never allow children to touch or play with the V-Prep or the bladed inserts. Always store the V-Prep in the Multifunction Bowl, ensuring the lid is firmly sealed and out of the reach of children.



- A. Main-Frame
- B. Safety-Holder
- C1. Thick slicing insert without blades
- C2. Thin slicing insert without blades
- D. 3.5 mm thin julienne insert
- E. 7 mm fry insert
- F. Multifunction Bowl with lid

### Safety-Holder

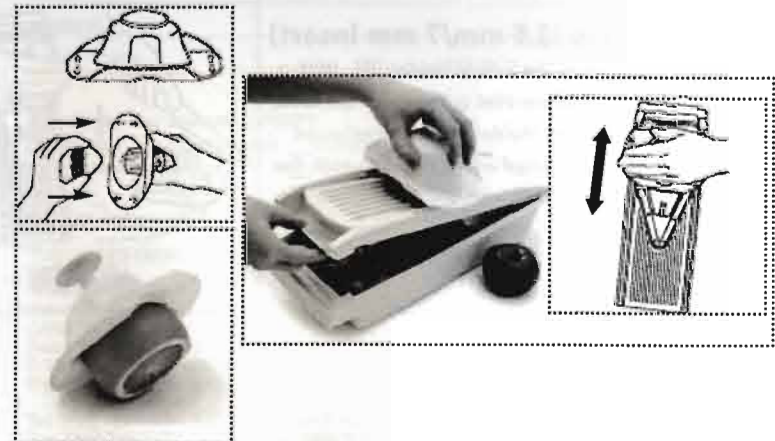
Always use the Safety Holder with the arrows located on the holder pointing downwards or parallel to the long side of the main frame. Incorrect use of the Safety Holder may result in injury and will damage your V-Prep.



The unique design of the Safety Holder (B) allows you to slice fruits, vegetables, meat and cheese with virtually no waste, while protecting your fingers from the sharp metal blades. Prepare food for slicing by peeling, if desired. Leave root ends intact on vegetables such as onion, cabbage and celery. Some fruit will need to be halved and pitted.

Place food onto the stainless steel prongs of the Safety Holder; this will push up the Holder's handle. For smaller food such as radishes and mushrooms, place food onto a plate or cutting board and push the Safety Holder down onto the food; the prongs will pierce the food and push up the Holder's handle. You will be slicing horizontally across the food, therefore, an onion is placed onto the prongs at its root end, while a mushroom is placed onto the prongs on its side.

Place the Safety Holder across the assembled V-Prep with your fingers around the center circle, keeping them on the inside of the raised ridges. (The Safety Holder is held so that it is wider than the V-slicer.) Using light pressure, slide the Holder continuously down past the "V" of the blades and back up to the top of the Frame. Continue with this down and up motion until food is completely sliced. Then, with one finger, press down the pushed-up handle on the safety holder; this will release the part of the food that is on the prongs. Continue the down and up slicing motion until the handle is pushed in all the way and all of the food is sliced.



## Multifunction Bowl with Lid

Easily and conveniently catch all sliced foods. After sliding desired insert into the Main-Frame, simply lay the Main-Frame flat onto the top of the open bowl (F), with the V-Prep's rounded handle fitting securely into the form fitted side of the bowl for stability and a comfortable hold. The Multifunction Bowl's silicone feet provide a non-slip grip on flat working surfaces.

Safely and easily store the V-Prep and its components in one compact, convenient location using the Multifunction Bowl. Ensure the lid is securely sealed and store out of the reach of children.

## Thick slicing

Use slicer insert (C1) with side marked "thick" facing upwards. Slide insert into Main-Frame (A) until it clicks into place. Place food onto prongs of the Safety Holder (B). Using light pressure, slice with a continuous down and up motion. Slices will fall underneath the V-Prep.

## Thin slicing

Use slicer insert (C2) with side marked "thin" facing upwards. Slide insert into Main-Frame (A) until it clicks into place. Place food onto prongs of the Safety Holder (B). Using light pressure, slice with a continuous down and up motion. Slices will fall underneath the V-Prep.

## 3.5 mm Thin Julienne Insert

Use Thin Julienne Insert (D) marked "3.5 mm" with small blades facing upwards. Slide insert into Main-Frame (A) until it clicks into place. Place food onto prongs of the Safety Holder (B). Using light pressure, slice with a continuous down and up motion. Julienne strips will fall underneath the V-Prep.

## Dicing/Cube Cuts (3.5 mm/7 mm Insert)

Place food onto prongs of the Safety Holder (B). With a sharp knife, make several parallel cuts across the food, perpendicular to the Safety Holder. Slice as explained above; food will be diced/cubed and fall underneath the V-Prep.



## 7.0 mm Fry Insert: Thick Julienne Insert

Use Fry Insert (E) marked "7.0 mm" with large blades facing upwards. Slide insert into Main-Frame (A) until it clicks into place. Place food onto prongs of the Safety Holder (B). Using light pressure, slice with a continuous down and up motion. Fries or thick julienne strips will fall underneath the V-Prep.

## Cleaning

Your V-Prep set can be cleaned easily with warm or cold water immediately after use. Leaving the insert securely in place inside the Main-Frame (A), rinse the V-Prep under running water. Be careful not to touch the metal blades. Also rinse the Safety Holder (B) under running water. Allow to drip dry, then place the Main-Frame, with inserts and the Safety Holder back into the Multifunction Bowl for storage. Never leave any of the V-Prep parts in soapy water because you may inadvertently touch the blades while trying to remove them from the water. ALWAYS store your V-Prep out of the reach of children.

The V-Prep set is dishwasher safe - top rack only.

## Guarantee

We provide a one year guarantee against material or manufacturing defects. We do not accept any responsibility for the consequences resulting from improper use of the slicer. Kindly contact our Customer Service Dept. in the event of a manufacturing defect. The warranty is valid from date of purchase, you should therefore keep proof of purchase.

V-PREP WARRANTY CARD	
ITEM #:	V-PREP V-5000
NAME:	_____
ADDRESS:	_____
	PHONE: _____
How did you hear about the V-PREP?	
<input type="checkbox"/> Friends	<input type="checkbox"/> Advertisement <input type="checkbox"/> Published Article
<input type="checkbox"/> In-store	<input type="checkbox"/> Website <input type="checkbox"/> Other
DATE OF PURCHASE:	_____
PURCHASED FROM:	_____
(Store name)	
Return To:	
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