



SHUN

**Mandolin**

Operating Manual

# ShunPro Mandolin

## Congratulations!

Congratulations on your purchase of a Shun Pro Mandolin Food Slicer. It is the ideal tool for swiftly slicing firm fruits and vegetables, as well as producing shoestring, julienne, French fry, and plank fry cuts more quickly and easily than ever. What's more, your new Shun Pro Mandolin is the only one that can turn a big, two-pound potato into perfect French fries with no additional prep time needed to first cut the potato into smaller pieces. Just place your full-sized potato in the food caddy and go.

## A Revolutionary Design

While chefs have been using this versatile kitchen tool for a very long time, the Shun mandolin is the first to be **completely safe to use**. With previous mandolins, serious cuts and scrapes were commonplace—even expected. Some cookbook authors even recommended against the use of a mandolin by the average home cook simply because of the risks. But when you use the Shun Pro Mandolin according to these simple directions, it is completely safe and easy to use—no special protective gear needed.

The secret to your mandolin's superior cutting performance is its Shun Pro blade, the same blade used in premium Shun Pro cutlery. This single-bevel blade design is inspired by the 700-year-old yanagiba blade preferred by Japanese chefs for producing the cleanest, most precise slices possible. Keeping your Shun Pro blade sharp is easy, too. Simply remove it from the mandolin and resharpen on a whetstone.



# Getting to Know Your Shun Pro Mandolin

with all stainless-steel construction

Main deck

Guide rail

Powder-coated  
cast aluminum  
food caddy

Caddy handle



Infinitely adjustable  
deck height knob  
with deck lock knob  
on opposing side  
(not visible)

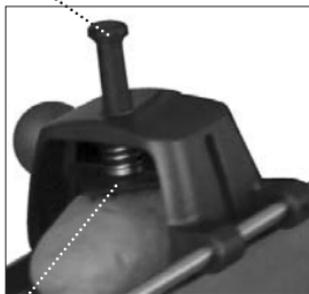
Blade-mounting slot

Genuine Shun Pro  
slicing blade

Specialty blades:  
1/8" shoestring  
1/4" julienne  
3/8" french fry

Removable back  
legs with premium  
Pakkawood® inserts

Food spike locking cap



Fiberglass food spike



Blade storage case

2.

# Safety

## Special Features of Your Shun Pro Mandolin

Your Shun Pro Mandolin is the safest mandolin you can buy.

Here are its key safety features:

- Food carriage attached to guide rail—so your hand can't slip
- Removable main blade—so mandolin can be stored safely

### **Infinitely Adjustable Main Deck**

The Shun Pro Mandolin is the only mandolin that lets you custom-adjust the thickness of the slice. Most mandolins only offer a specific selection of thicknesses.

### **Dishwasher Safe Main Deck**

Just remove the blades, legs, and food caddy from the Shun Pro Mandolin and you can place the main deck in the dishwasher. Please wash the rest of this high-quality tool by hand.

### **Shun Pro Removable Main Blade**

The Shun Pro Mandolin is the only mandolin with a removable main blade to make cleaning and storage easier. It also enables the main blade to be resharpened again and again. This is the same premium-quality blade found in Shun Pro cutlery—a one-sided, beveled edge with a hollow-ground back, called a **yanagiba** blade. This single-bevel design provides an incredibly sharp edge that is simple to maintain. Further, the hollow-ground back creates an air pocket between the blade and the food being cut. The result is less sticking to the blade and less friction damage to the food.

# Setting Up the Shun Pro Mandolin for Use



1. Place a few drops of cooking oil on the guide rail. This will ensure that the food caddy slides back and forth on the guide rail without sticking.



2. Insert main cutting blade into the main blade-mounting slot. The blade will only fit into the main blade-mounting slot one way. You will feel a slight "click" as the blade locks into place.



3. & 4. Loosen the deck lock knob and turn the deck height adjustment knob until the deck is at your desired height. Lowering the deck will make the slices thicker; raising the deck will make the slices thinner. The Shun Pro Mandolin enables you to choose any thickness instead of just incremental steps. When you have the desired height, tighten the deck lock knob until the deck is secure. Always check the first slice to make sure it is the desired thickness. Make sure the mandolin is seated on a stable surface.





The correct way to grasp the cutting handle. Keep thumb and fingers around the ball-shaped handle and clear of the mandolin blades at all times.

# Basic Cutting

## Using Your Shun Pro Mandolin

1. Wash the food item to be cut, then place it on the main cutting deck towards the rear. Grasp the food caddy by its handle, slide it all the way to the back of the main cutting deck, and lower it over the item. The food spike will automatically be raised as the caddy is lowered onto the food. It is important to make sure that the food is as far back against the back of the food caddy chamber. Lightly press the top of the food spike into the vegetable to secure it. The spring will automatically maintain the proper tension on the food.

**TIP:** When making thin gratin slices from very round vegetables (such as red or Yukon gold potatoes), you'll get best results by first cutting the item in half. Very round vegetables could roll out from under the food spike on the first slice, causing damage to the spike and locking cap. This is not a concern with julienne, shoestring, or French fry cuts.

2. Place your left hand on the bar between the legs of the mandolin to hold it steady.

3. With your right hand, grasp the ball-shaped handle on the right side of the food caddy and push forward on the food caddy using medium pressure. Slide it up and down along the guide rail until the vegetable is sliced. You will know you are finished when the food spike shaft has lowered all the way down to the locking cap on top of the food caddy. You will have a small bit of food left on the food spike. Simply discard this; **do not attempt to slice it by hand without the food caddy.**

# Cutting French, Julienne and Shoestring Fry's

For French fry, julienne and shoestring cuts, follow the same basic instructions as page 5, but with the addition of the appropriate specialty cutting blade. Here's how to use the specialty blades of your Shun Pro Mandolin:

1. Loosen the deck lock knob and turn the deck height adjustment knob until the deck is as high as it will go. Tighten the deck lock knob to secure the deck in place. Slide your selected specialty blade into the curved slot on the left side of the mandolin. Click the blade into position. You will now have two blades in place: the main Shun Pro blade and the specialty blade.

**IMPORTANT:** Always make sure all blades click into position. Please be aware that food can build up in the specialty blade-mounting slot and prevent blades from locking into place as they should. So that you will not cut yourself, **it is very important** to remove the main cutting blade before attempting to clean out this specialty-blade slot.

2. Lower the deck all the way and tighten the deck lock knob.

3. To change blades, simply reverse this procedure. Slightly raise the main deck with the deck height adjustment knob, remove the specialty blade and replace it with the specialty blade of your choice. Lower the deck and secure it.

**TIP:** If you are cutting round or oddly shaped vegetables, your specialty-cut strips will be uneven due to the vegetable's curve. For completely consistent results, before slicing, cut off the sides of the vegetable to make it roughly square or rectangular. If consistent size isn't necessary, then this additional prep work is not required.



# Cleaning & Maintenance

Before using your mandolin for the first time, wash the mandolin in hot soapy water. Then wash it thoroughly after every use. The main deck can be washed in the dishwasher. Simply remove the legs, blades, and food spike. These parts must be washed by hand using plenty of soap and hot running water to flush out any food debris. The food caddy should be disassembled for washing. From the inside of the food caddy, use the vinyl pad that came with your mandolin to gently press the food spike up about a 1/4" inch. Unlock the food spike locking cap by turning it counter-clockwise. Then, from the inside of the caddy, gently pull the food spike out.

If kept clean, your Shun Pro Mandolin will be largely maintenance-free. The premium cutlery steel used in your Shun Pro Mandolin is designed to retain its edge for a long time. However, from time to time, you will want to resharpen the main cutting blade. It may be sharpened on a Japanese whetstone, just as you would sharpen any other Shun blade.

When not in use, remove all cutting blades and store in the convenient storage case provided.

## **Caution: Blades are Extremely Sharp**

Never use the Shun Pro Mandolin without the food caddy. The Shun Pro Mandolin's blades are extremely sharp. Please exercise caution anytime you are using or handling them. Always store them in the provided storage case. Keep the mandolin out of the hands of children or people who are unfamiliar with its use.

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