



Electric Mandoline Instruction Manual

MODEL: PG-200



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*“Life is happening.
We’ll help you live it...one moment at a time.”*



Thank you for purchasing a Ginny’s Brand Electric Mandoline. It makes food preparation a breeze with its smooth slicing and easy chopping - all with hands-free operation and convenient collection container! Enjoy perfect, evenly sliced salads, vegetable-rich soups and stews, or fruit desserts and drinks, all in the twinkling of an eye. You’ll love the speed and convenience. Enjoy!

Ginny
President, Ginny’s

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IMPORTANT SAFEGUARDS

Read this manual carefully before you use the appliance and save it for future reference.

1. Do not operate the product with a damaged cord or plug. If the product malfunctions, or if it is dropped or damaged in any manner, contact Ginny’s Customer Service for refund or replacement.
2. Close supervision is necessary when the product is used near children. Do not let children use the appliance.
3. To protect against electrical shock, do not put unit base in water or other liquid.
4. Blades and insert are very sharp, so handle carefully, especially when putting on or removing blades and inserts in the slicer and during cleaning.
5. Keep hands and utensils out of container while slicing to reduce the risk of severe injury or damage to the product. A scraper may be used only when the slicer is off.
6. The use of an attachment not recommended or sold by the manufacturer may cause fire.
7. Do not remove food pusher during operation.
8. Avoid contact with moving parts.
9. Keep hands, hair or clothing, as well as spatulas and other utensils, out of the food chute during operation.
10. Make sure the product is OFF when not in use, before putting on or removing blades and inserts, and before cleaning. Hold and pull the power plug when disconnecting from the power outlet.
11. Only operate the product on a flat surface.
12. Do not let cord contact hot surfaces, including a stove.
13. Operate only with rated voltage.
14. When removing the processed vegetables, make sure the unit is turned off. Hold the base with one hand and slowly slide the collection cup out with the other hand.
15. Do not move unit during operation.
16. Never feed food into appliance by hand alone. Always use food pusher.
17. Do not use outdoors.

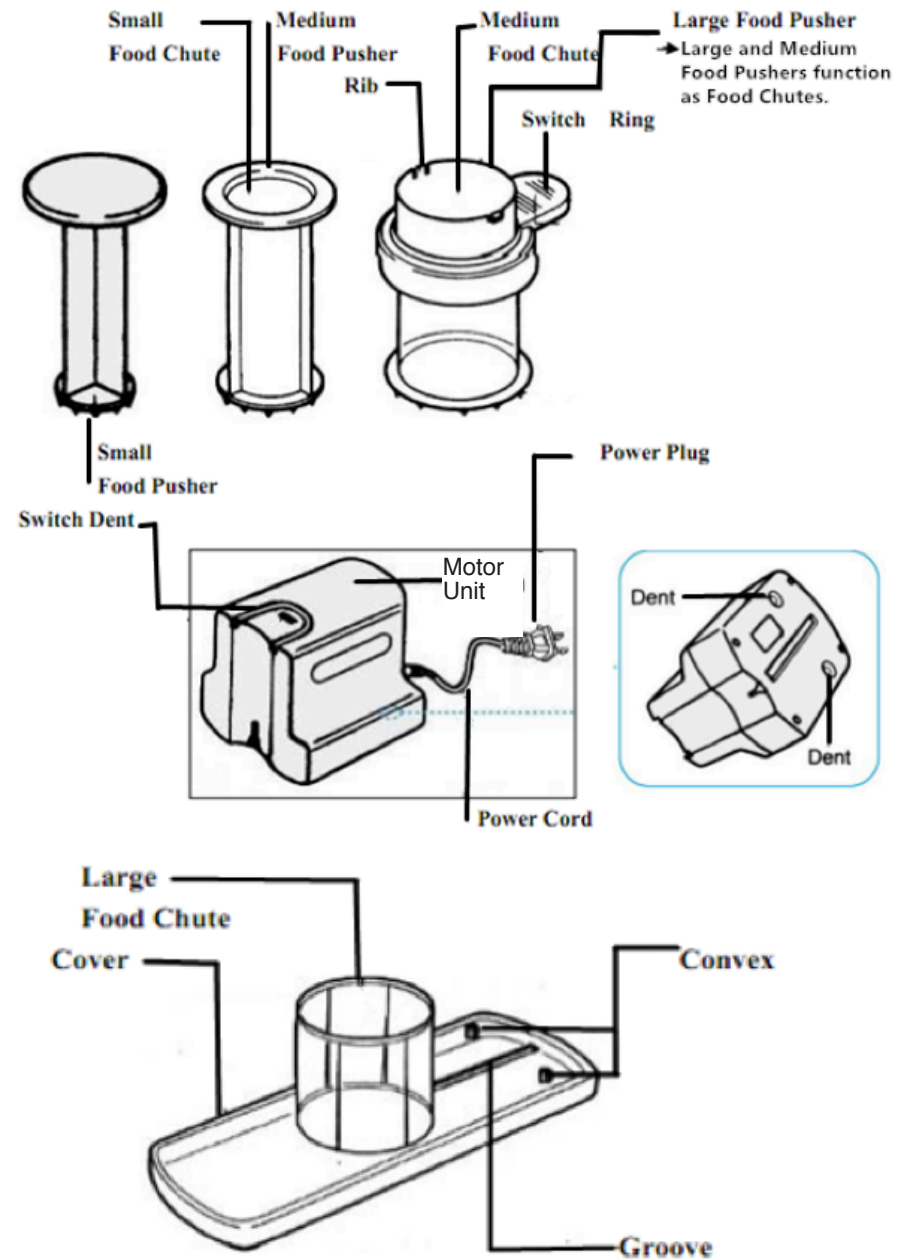
SAVE THESE INSTRUCTIONS

To reduce the risk of electric shock, this appliance is equipped with a polarized plug, in which one prong is wider than the other. This plug is intended to fit into a polarized outlet only in one direction. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

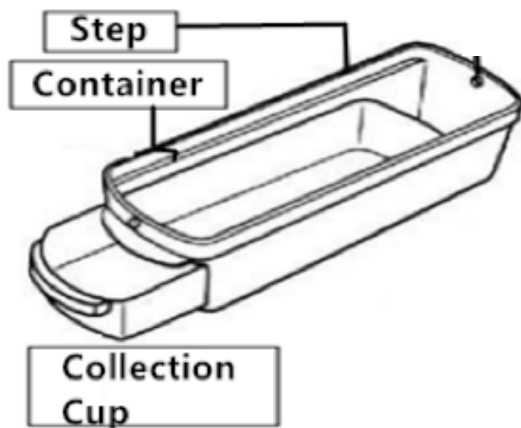
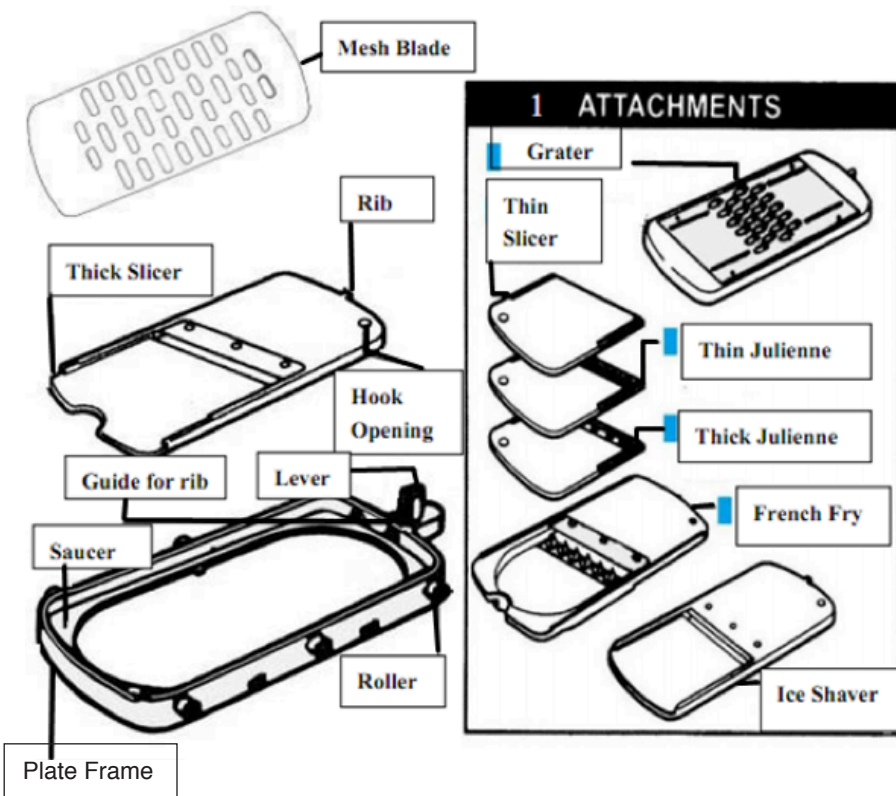
SPECIFICATIONS

Product Size: 14.5" x 4.75" x 9.25"
Cord Length: 48"
Rate: 120V 60Hz 30W
Maximum Continuous Operating time: 3 mins.
Capacity: 1.6 qt.

PART NAMES



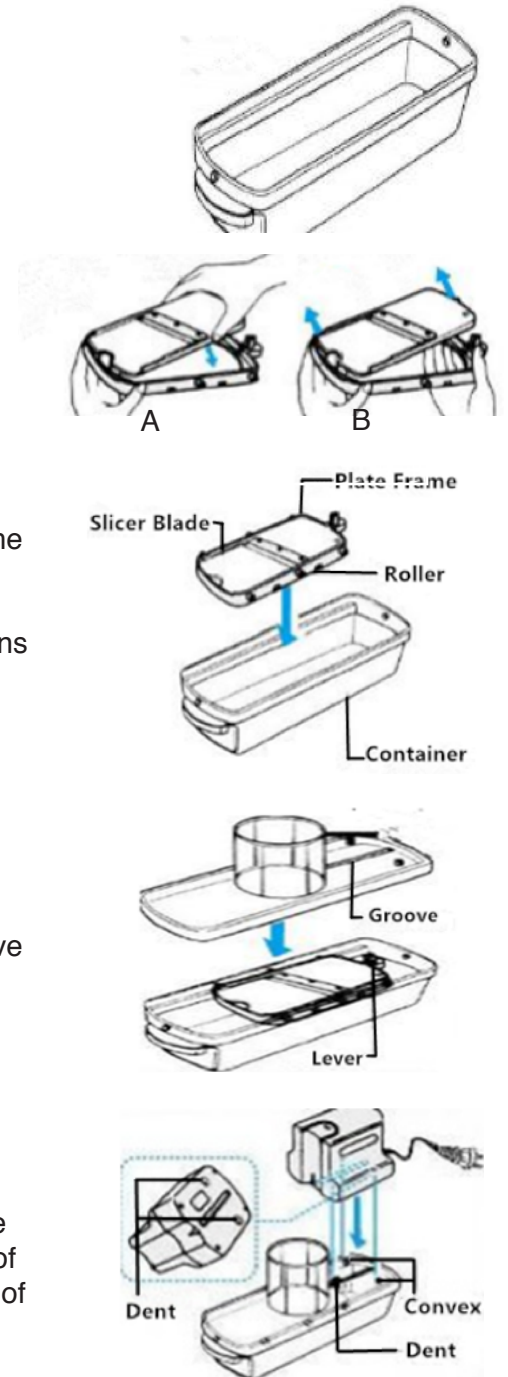
PART NAMES...cont'd.



HOW TO OPERATE

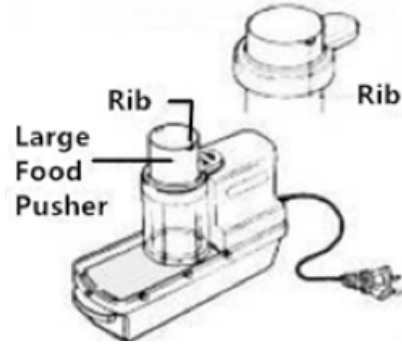
HOW TO ASSEMBLE:

- Slide the Collection cup into the Container.
- Place the Slicer Blade on the Plate Frame as in A. (To replace as in B.)
- Place the Plate Frame with the Slicer Blade onto the step of the container. Be sure that Lever on the Plate Frame turns up.
- Place the cover onto the Container. Position the Groove of cover on the Lever on the Plate Frame.
- Connect the Motor Unit to the Cover Position on the dents of the Main Unit on the Convex of the cover.

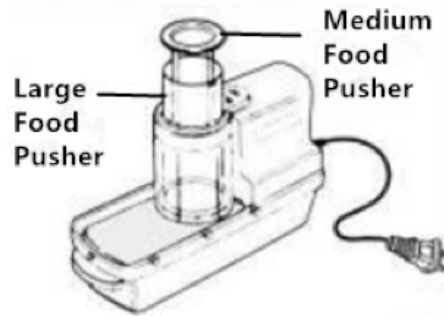


HOW TO OPERATE...cont'd.

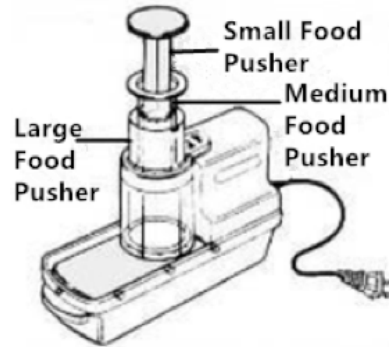
6. Insert the large Food Pusher into the Large Food Chute. Make sure that the Rib is located on the top.



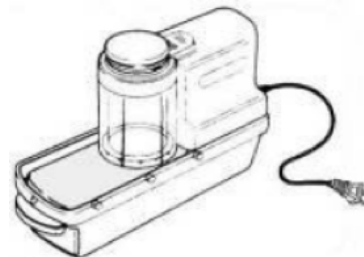
7. Insert the Medium Food Pusher into the Large Food Pusher.



8. Insert the small Food Pusher into the Medium Food Pusher.



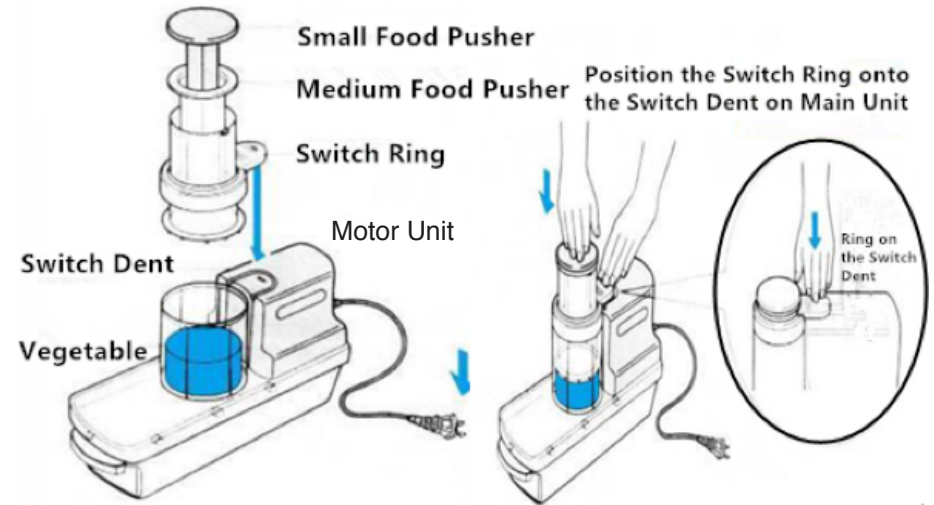
9. Now the unit is ready for operation.



HOW TO OPERATE...cont'd.

USING THE SLICER BLADE:

1. Insert foods into the large food chute.
2. Press the foods into the food chute with food pusher and press the switch ring onto the switch dent of the motor unit.



3. Pull out the collection cup and remove the sliced or grated vegetables. Make sure to remove the switch ring from the switch dent.
 4. Disconnect the plug. Do not pull the power cord. Instead, pull the power plug.
- Unit will turn on by pressing on the switch ring on the switch dent.
 - Position the switch ring onto the switch dent correctly.
 - Stop pressing when the food height becomes 1" or the vegetable can not be cut or grated further. Do not force the food pusher.

HOW TO OPERATE...cont'd.

HOW TO CHOOSE THE RIGHT CHUTE:

You have three types of Food Chutes (small, medium, large). Choose the most appropriate that fits the fruits/vegetables.

1. THICK VEGETABLES/FRUITS:

Insert the food into the Food Chute. Press with three Food Pushers (small, medium, large).

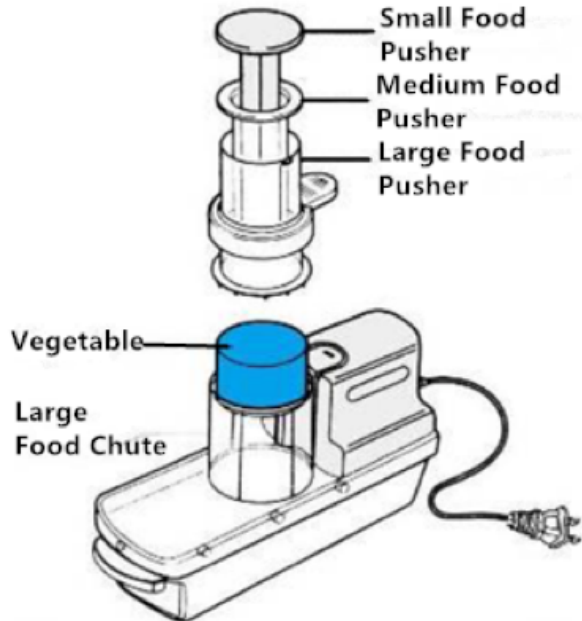
2. MEDIUM VEGETABLES/FRUITS:

Place the large food pusher onto the large food chute. Insert the vegetable in the large food pusher and press with both small and medium food pushers.

- Cut the foods into a proper size to be inserted into the large Food Chute.
- To slice the foods evenly, the bottoms must be flat. Also, the thicker side faces downward.

3. FINE VEGETABLES/FRUITS:

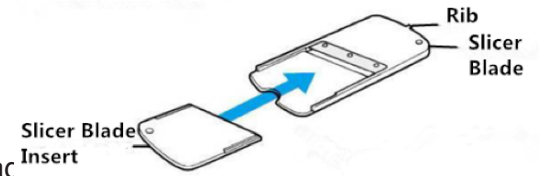
Insert the medium food pusher into the large food pusher. Place the large and medium food pusher onto the large food chute. Insert the food into medium food pusher. Press with small food pusher.



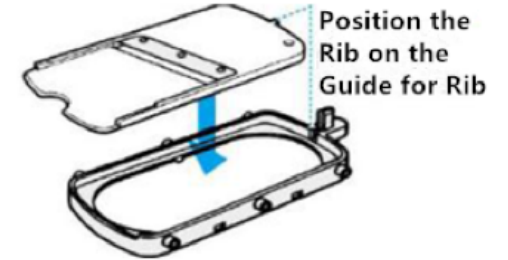
HOW TO OPERATE...cont'd.

CHOOSING THICK OR THIN SLICES:

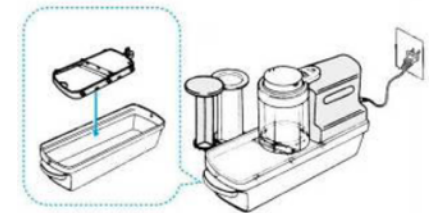
1. Prepare the slicer blade.
 - Thick slices (0.2" thickness)- Use the slicer blade only.
 - Thin slices (.04" thickness), add the insert to the Slicer Blade.



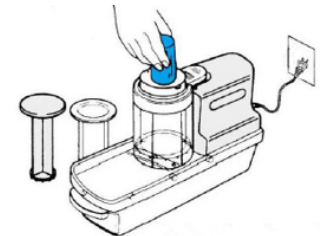
2. Place the slicer blade on the place frame.



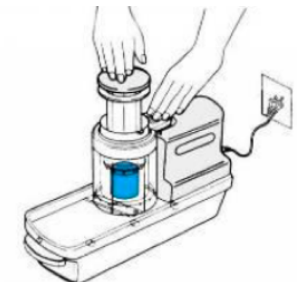
3. Place the place frame on the container and place the cover on the container.



4. Insert the food into the food chute.



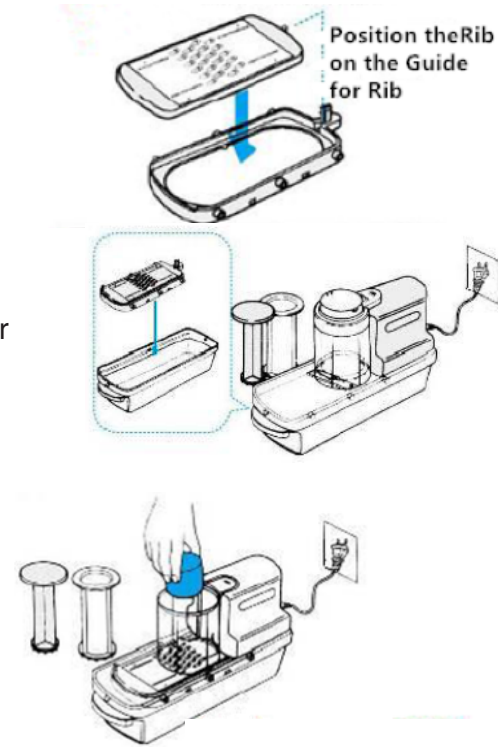
5. Press vegetable into the food chute with the food switch ring in the switch dent to start slicing.



HOW TO OPERATE...cont'd.

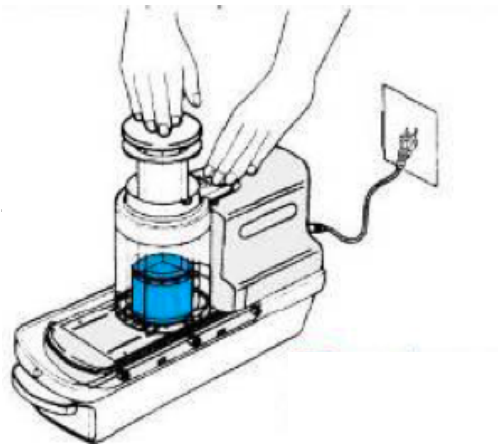
USING THE GRATER:

1. Place the grater on the plate frame.
2. Place the plate frame on the large container. Place the cover and the motor unit on the container.
3. Insert the cheese into the food chute.
4. Cut the cheese for the size of appropriate food chute. Then, press the switch dent to start grating.



PREPARATION:

Before inserting, pare vegetable or cheese and cut into the size which can be inserted into the food chute. For effective processing, pick hard cheese and cut it lengthwise and insert in the small food chute vertically.



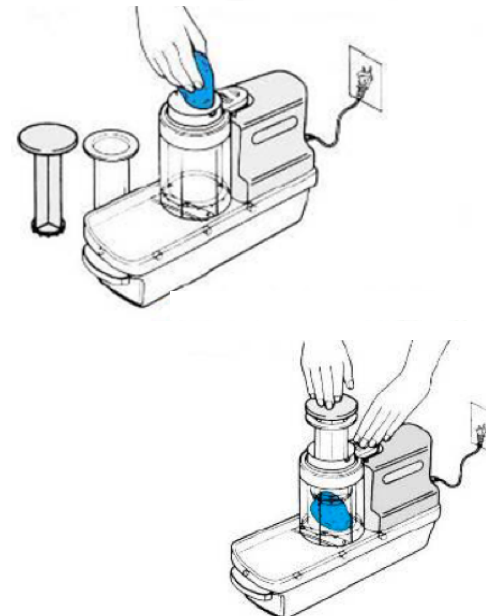
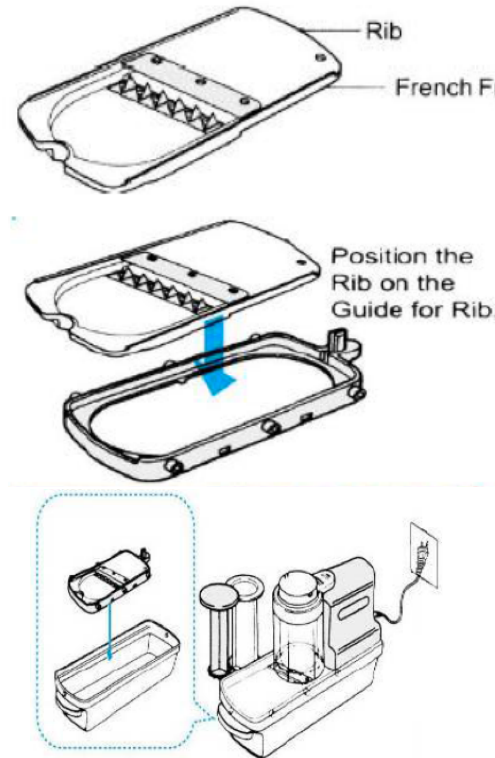
Cheese for this grater

Hard cheese like Parmesan is recommended for grating.
Soft cheeses will not grate well.

HOW TO OPERATE...cont'd.

USING THE FRENCH FRY BLADE:

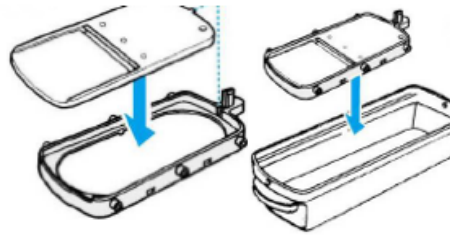
1. Prepare the French fry blade.
2. Place the French fry blade on the plate frame.
3. Place the plate frame on the container. Place the cover and motor unit on the container.
4. Insert a potato into the food chute.
5. Push the potato into the food chute with a food pusher. Also, press the switch ring onto the switch dent to start slicing.



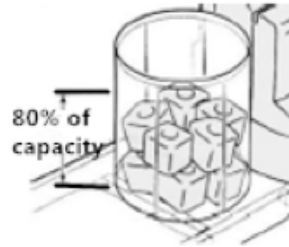
HOW TO OPERATE...cont'd.

USING THE ICE SHAVER:

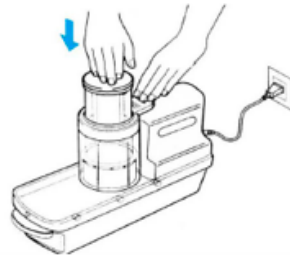
1. This shaver is designed to shave ice. Do not use for other foods or vegetables. Place the ice shaver on the plate frame. Place the plate frame with the ice shaver onto the step of the container.



2. Preparing ice:
Use ice cubes made in the freezer of your home. Put ice into the large food chute.
NOTE: DO NOT USE LARGE ROCK ICE FROM RETAIL STORES.



3. Place the large food pusher on to the large food chute. Press the switch ring onto the switch dent to start shaving ice.



4. Remove the shaved ice from the collection cup and serve with syrup or favorite toppings. You can make ice with your favorite juice in the freezer and enjoy flavored shaved ice.



CARE & CLEANING

MOTOR UNIT

Use a damp cloth to clean the motor unit. Do not use benzene, alcohol, or polishing power. This may scratch, discolor or crack the product. Do not wash the motor unit in the water.

BLADES AND INSERTS

- Wash under running water.
- Dry off thoroughly and store. Prior to use, apply cooking oil such as extra virgin olive oil to prevent from staining.
- When you use with carrots, you may find the plates are colored, but this does not affect the product performance. In this case, wash with detergent after use.

FOOD PUSHERS

- Wash in hot, soapy water. Immerse the food pusher, rinse with water, and dry off thoroughly.

COVER & CONTAINERS

Do not use benzene, alcohol or polishing powder. This may scratch, discolor or crack the product. Wash in hot, soapy water. Rinse thoroughly and dry.

NOTE: Do not wash parts in an automatic dishwasher. Hand wash only.

TROUBLE SHOOTING

WHEN	CAUSE	ADJUSTMENT
Unit does not turn on	Switch ring & dent are not in position	Place switch in position
	Foreign substance is stuck in switch	Remove foreign substance
	Movement stops	Unplug & remove excess vegetables
Plate does not move	Foreign substance in step of container	Remove
	Too much vegetable in container	Remove
Excessive movement	Set on uneven surface	Place on flat surface

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

Customer Service
1.800.544.1590

8 am to Midnight, Monday through Friday



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