

BACK



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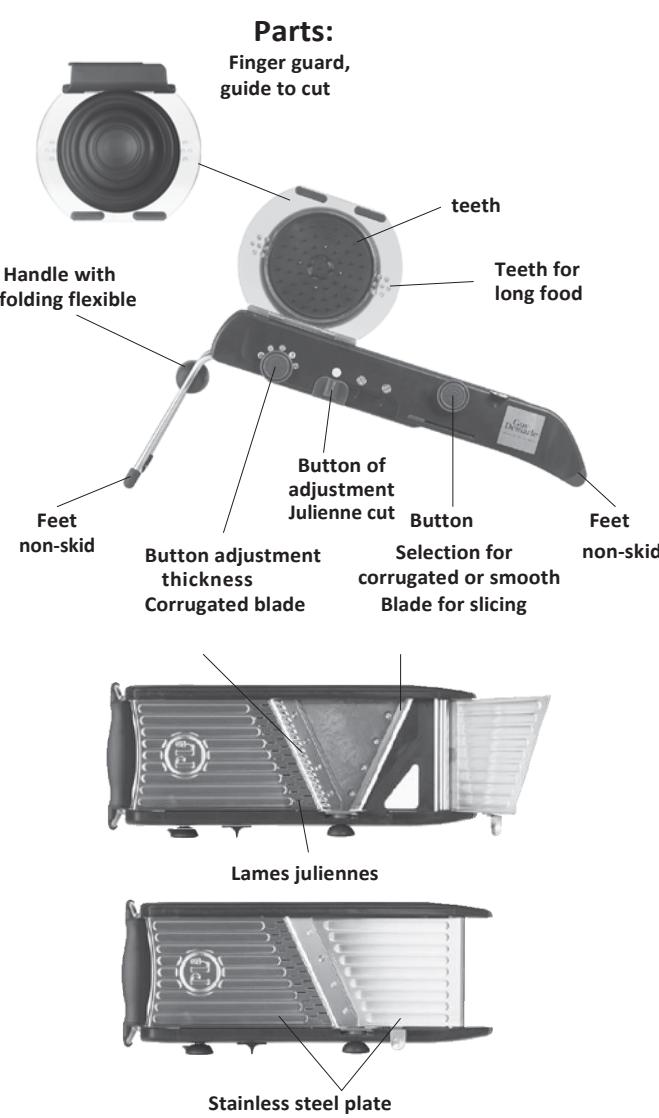


Mandolin Professional



Instructions for use

FRONT



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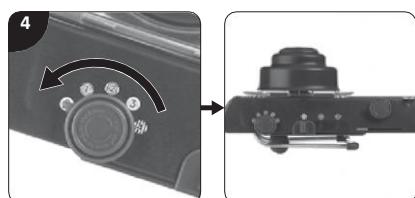
IMPORTANT!

Very sharp blades can cut you. Use extreme caution and guard.

- Keep the fingers far away from the blades during the use and cleaning. Follow the instructions for cleaning and the precautions provided.
- Keep out of reach children.
- Always use finger guard to guide cut during the cutting. Do not slice a food which cannot be contained by finger guard and teeth.
- When you use the finger guard, seize the top firmly, by keeping the fingers an inch away from the blade.
- The blades and the teeth are for cutting and can cut you if they are not used correctly.

Instructions of cleaning and storage:

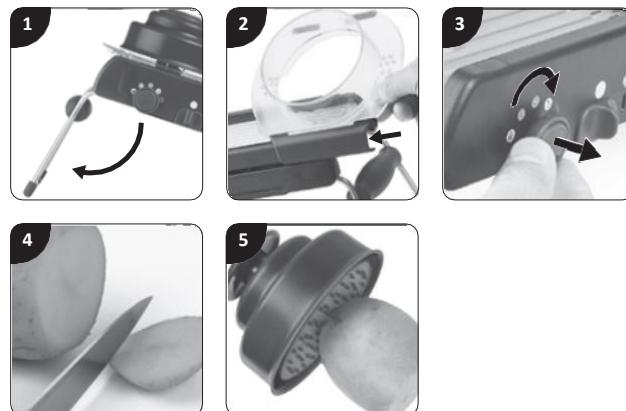
1. To withdraw the finger guard. Any food remaining can be withdrawn from the blade with a kitchen brush.
2. To dismount finger guard, hold it in a hand and place the inch on interior plate in order to go up it. Use other hand to unscrew the button. The plate, the button and the support will separate.
3. To reassemble finger guard, to reposition the plate with the teeth and to push it. Using the other hand, to screw in the button.
4. To store the mandolin, to position the button of adjustment thicknesses on Locked, so that the blade is on the same level as the plate. To fold up the handle under the mandolin



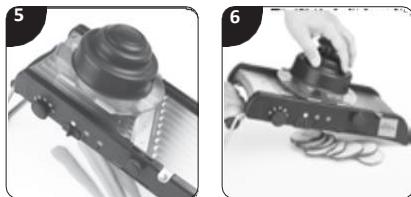
Cleaning with the possible

Preparation and general use:

1. To unfold the handle of the lower part of the mandolin.
2. To attach protects, to keep fingers safe to the mandolin while inserting the gray guide in the top of the rail located on the side of the apparatus.
3. To make sure that no food blocks the rail.
4. To regulate the selector of cut by drawing the button from adjustment towards the outside and while turning in the direction of the needles of a watch from one to four. (1 = finer, 4 = thicker)
5. To use a knife to cut a plane surface at an end of the product.
6. To secure food with the teeth of guard before slicing, to completely secure.

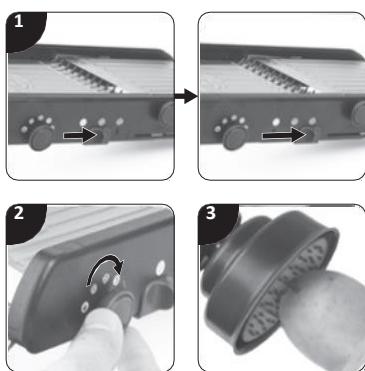
**Preparation and general use (continuation):**

5. For the longer products such as carrots, to pose flat and secure with the additional plastic teeth located in top and bottom of finger protector.
6. To reduce, guide the food along the plate all while maintaining a pressure light and regular.

**Instructions for Julienne cut and fries:**

Consult the guide of preparation and general use.

1. To use the button of adjustment of the julienne cut on the side of the mandolin. To move the cursor of a click towards the line for thick chip cuts. To move two clicks towards the line for fine julienne discs such as carrots.
2. To move the button of adjustment for thickness: 2 for Julienne cut, 4 for fries cut.
3. To secure food well with finger protector and to reduce along the plate all while maintaining a pressure regular.

**Instructions for corrugated cut, To switch cuts**

Consult the guide of preparation and general use.

1. Subleveled lower plate with the pull knob to expose the blades right-hand side and corrugated.
2. With the opened plate, gently draw the selector knob from the corrugated cuts and turn a half-turn. The right blade will be automatically replaced by the corrugated blade.
3. Select the thickness of cut 1.
4. To secure food with the teeth to protect fingers. To reduce protect-fingers along the mandolin.
5. After each cut, turn the guard 90°degrees to obtain the corrugated cut.

