

CHEF'S MANDOLINE INSTRUCTIONS (TO BE READ CAREFULLY)

The CHEF'S MANDOLINE, thanks to its wonderful blade quality, is able to cut a great variety of shapes, such as chips, "vichy carrots", souffle potatoes, gratins, vegetable rings, onion rings or slices, matchstick potatoes, "allumettes", julienne, lacecut potatoes, among others. The CHEF'S MANDOLINE consists of:

- A rigid frame with 2 handles and a non-skid (8) reversible stand.
- A bearing plate adjustable in depth with the lever provided.
- A smooth blade (2) adjustable with a knurled knob (3).
- Four removable "comb" Cutting block units with respectively 2, 4, 7 and 10 mm spaces between the multiple blades (4).
- A guard (safety device) (7).

IMPORTANT:

Do not attempt to use the CHEF'S MANDOLINE until you have studied these instructions carefully. Failure to do so may result in damage to the various cutting edges.

BEFORE FIRST USE:

Before using for the first time, it is recommended to wash the mandoline in hot water.

INSTRUCTIONS:

Before use, be sure that the smooth blade's cutting edge is firmly held under the 2 lugs on each side of the mandoline.

TO INSTALL THE CUTTING BLOCK UNIT (4)

at the rear of the mandoline, it's advisable to unscrew half turn the knurled knob, to move back the smooth blade at the most (opposite the wavy blade) and then to solidly screw back again the knurled knob. Place the unit blade cutting pointing side by side the 2 crosses (1 cross on the block and 1 cross on the support slide) and sit this unit on the 2 lugs located on the 2 edges of the mandoline. Fold-back the small "holding tongue" (5).

REMOVAL OF AN UNIT BLADE CUTTING

Slide back the small "holding tongue" (5) to uncover completely the "comb" Cutting block unit (4). Then you can remove the "comb" cutting unit. Store the "comb" cutting units in the storage box delivered with the mandoline. In this way, the blades will not be damaged.

HOW TO MAKE STRAIGHT AND WAVY SLICES

Make sure that the stand (8) of the mandoline is completely unfolded and in a stable position on the work surface. Remove the "comb" cutting unit if one is mounted in the mandoline. Take off the unit blade cutting if equipped. Unscrew half turn the knurled knob and bring forward the straight blade closer to the wavy blade, then highly screw back again the knurled knob. Adjust the thickness of the cut thanks to the lever (6) located at the rear of the mandoline. Now you can slice your vegetables, always using the guard (7) to hold and push your vegetables towards the blade.

HOW TO CUT INTO STICKS:

Install the unit blade cutting (see above explanations), adjust the thickness of the cut thanks to the lever (6). Now you can cut the vegetables always using the guard (7). The dimensions of the sticks or "batonnets" that you cut are generated by, on the one hand the choice of dimension of the "comb" cutting block unit (2, 4, 7 or 10 mm intervals), and on the other by the height of the slice that you take (adjustment of the bearing plate.)

HOW TO MAKE GAUFRETTES:

Remove the "comb" cutting unit if one is mounted in the mandoline. Move the smooth blade (2) as close as possible to the bearing plate (1) and block it by tightening the knurled knob (3). The gaufrettes are cut on the waffled blade. Adjust the thickness of the cut to about 2 mm with the lever (6). Slice your vegetable using the guard then turn the guard (about 1/4 of a rotation) and slice again and so on. Turn the guard at each slice. Adjust the thickness of the cut to obtain perfect holes in the slices: thicker if the slice falls to bits and thinner if the holes are not properly shaped.

THE GUARD:

ALWAYS USE THE GUARD (7) FOR ALL CUTTING OPERATIONS IN ORDER TO AVOID ALL RISK OF INJURY!

The guard is equipped with stainless steel nails so that it can hold properly the vegetable pieces during the cutting operation. There is also a space hollowed out in the guard allowing the guard to hold long vegetables (zucchini for example). In this case, cut with the guard in the direction of the arrows molded into the underside of the guard. Please note that this guard has a mobile central part (9) which sits proud of the rest of the guard when the stainless steel nails are pushed on to the vegetable to be sliced.

When cutting you should press with a certain pressure on this mobile central part with the palm of the hand in order to push the vegetable down towards the cutter blade during the successive cutting operations. One again, we advise to use the guard for all cutting operations.

MAINTENANCE :

The CHEF'S MANDOLINE is designed to require only minimal maintenance. From time to time one should sharpen the smooth Cutting block, using a fine hone or stone. Always store the "comb" cutting units in their box, thus keeping their edges protected while not in use. For storage, give the Mandoline its own place, often one chooses to hang the Mandoline in the kitchen by one of its handles.

The guard can also be hung, if you choose to do so.

CLEANING:

Before using for the first time, it is recommended to wash the Mandoline in hot water. Cleaning is particularly easy. We recommend to remove the smooth blade and any "comb" cutting block unit from the frame (in order to avoid any risk of user injury) First and to wash each part in hot water or hot water with soap separately. Rinse and dry. The frame without the blades is washable in the dishwasher.

Now that you have read these instructions you are ready to try out your CHEF'S MANDOLINE.

*You will see that you can do many things with this wonderful tool.
It will give you the inspiration to try out many new recipes and ideas!*

