

MANDOLINE

Du Chef

Mode d'emploi
Directions for use



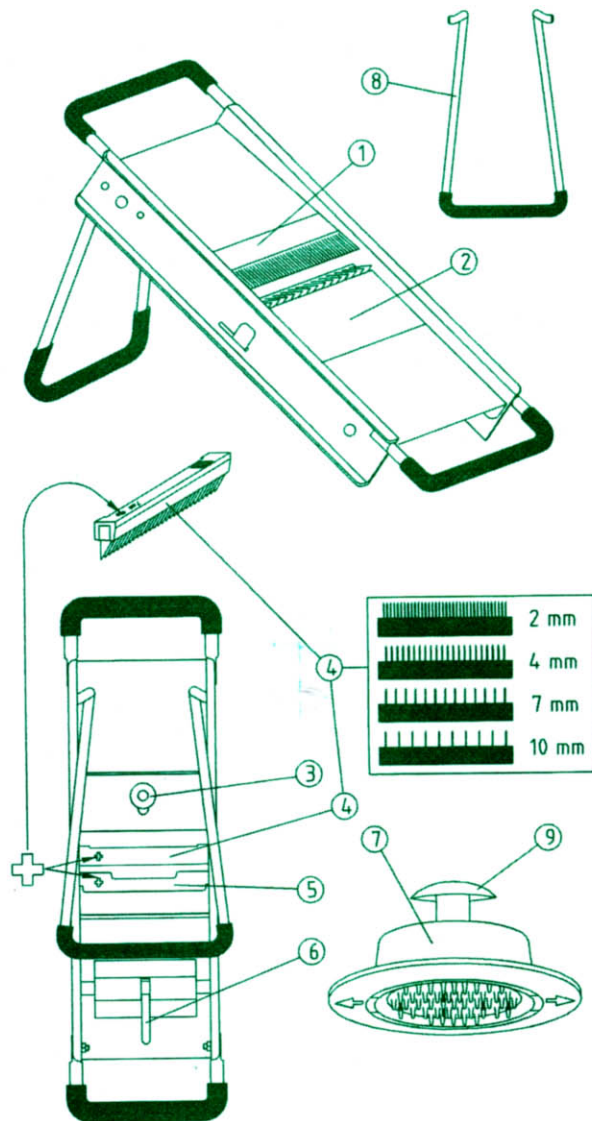
 **Coupe-légumes manuel**

 **Manual vegetable slicer**



Fabriqué
en France

Marque
et modèle déposés



PIÈCES DÉTACHÉES / SPARE PARTS

- 10202 - Bloc effileur 2 mm / Cutting blade 2 mm
- 10204 - Bloc effileur 4 mm / Cutting blade 4 mm
- 10207 - Bloc effileur 7 mm / Cutting blade 7 mm
- 10210 - Bloc effileur 10 mm / Cutting blade 10 mm
- 10212 - Lame lisse / Smooth blade
- 10211 - Jeu de 4 blocs effileurs / Set of 4 cutting blade
- 10201 - Poussoir de sécurité / Safety guard



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", soufflé potatoes, gratins, vegetable rings, onion rings or slices, matchstick potatoes, "allumettes", julienne, lace-cut potatoes, among others.

The **CHEF'S MANDOLINE** consists of:

- A rigid frame with 2 handles and a non-skid reversible stand.
- A bearing plate (n° 1 in diagram) adjustable in depth with the lever provided (n° 6 in diagram.)
- A smooth blade (n° 2 in diagram) adjustable with a knurled knob. (n° 3 in diagram).
- Four removable "comb" cutting blade units with respectively 2, 4, 7 and 10 mm spaces between the multiple blades.
- A guard (safety device) - n° 7 in diagram.

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 that the mandoline be washed in hot water.

INSTRUCTIONS :

Mounting of a "comb" cutting blade unit :

Before the mounting of a "comb" cutting blade unit, it is essential to move the smooth blade (n° 2) away from the bearing plate (n° 1) using the knurled knob (n° 3).

Remember to tighten the knurled knob fixing the smooth blade in place.

Insert the "comb" cutting blade unit (no. 4 in diagram) in the placements provided on the stain-

less body of the mandoline frame. The "comb" cutting unit should be placed by matching the "cross" sign on the "comb" cutter (see diagram) with the "cross" sign inscribed on the side of the mandoline "holding tongue" (n° 5 on diagram). If you place the "comb" cutter in the other sense it will not mount on the frame.

Fold-back the small "holding tongue" (n° 5 on diagram).

Removal of a "comb" cutting blade unit :

Slide back the small "holding tongue" (n° 5) to uncover completely the "comb" cutting blade unit (n° 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 slicing cuts :

Make sure that the stand 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.

Move the smooth blade (n° 2) as close as possible to the bearing plate (n° 1) and block it by tightening the knurled knob (n° 3).

Adjust the thickness of the cut (which will determine the thickness of the slice that you will cut) with the lever under the bearing plate (n° 6 on diagram). Now you can slice your vegetables, always using the guard (n° 7 in diagram) to hold and push your vegetables towards the blade.

How to cut into sticks :

Install the chosen "comb" cutting blade unit after having moved the smooth blade back (see above) in order to give the necessary space for the place-

ment of the "comb" cutting blade unit. Make sure that you fix the smooth blade so it can not move using the knurled knob.

Now set the thickness of slice that you want to cut by setting the height of the bearing plate using the lever. Now you can cut the vegetables always using the guard (n° 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 blade 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 (n° 2) as close as possible to the bearing plate (n° 1) and block it by tightening the knurled knob (n° 3). The gaufrettes are cut on the waffled blade. Adjust the thickness of the cut to about 2 mm with the lever (n° 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 (N° 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 (courgettes 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 (n° 9 on diagram) which sits proud of the rest of the guard when the stainless steel nails are pushed onto 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.

Again, we repeat, always 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 blade, 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 that the Mandoline be washed in hot water. Cleaning is particularly easy. We recommend to remove the smooth blade and any "comb" cutting blade unit from the frame (in order to avoid any risk of user injury!) before washing and to wash each part in hot water or hot water and 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 many things with this wonderful tool. It will give you the inspiration to try out many new recipes and ideas !