

DIRECTIONS FOR USE

(see drawing, page 18)

1 TO SET UP YOUR NEW MANDOLINE FOR USE (Fig.1)

Turn mandoline upside down exposing leg assembly. Unfold leg assembly by grasping both cross bars of leg assembly and pull upwards to form «Z» shape with mandoline body. (Be careful of exposed blades, very sharp!)

Insert free end of leg assembly to fit snugly against top lip. (Flip adjustment lever towards cutting blades if necessary to allow room for leg assembly). Turn mandoline over resting rubber feet on table. Make desired adjustment and you are ready to go. Use guard with upper blade only. Be sure waffle blade is fully lowered when using upper blade to avoid damage to lower blade. Use extreme caution when using mandoline. Keep fingers away from blades, they are extremely sharp!

2 ADJUSTING FOR CUTTING STRAIGHT SLICES (Fig.1-Fig.2)

To make potato crisps, soufflé potatoes, gratin dauphinois, Vichy carrots, making slices from 0.3 mm to 10 mm thick :

Having set up the slicer as above, neutralize the fluted cutting plate ③ by dropping it to the same level as the central cutting plate ② by means of its lever ⑧, so that the vegetable does not catch on it. This is especially important when using the safety guard during slicing operations.

Raise the main plate ① to its maximum height by means of its lever ⑦.

Disengage the set of cutters ⑤ by pulling the crank handle ⑥ off its spigot and allowing it to hang freely.

Adjust to the desired thickness of cut by lowering the main plate ① means of its lever ⑦.

Proceed to cut the vegetables at their widest point in order to obtain wellshaped slices.

3 ADJUSTING FOR CUTTING SMALL STICKS (Fig.1-Fig.2)

For making french fries, straw potatoes, matchsticks potatoes, julienne vegetables, etc.

Raise the main plate ① to its maximum height by means of its lever ⑦.

Pull out the crank handle ⑥ and bring it round to place the end over whichever crank handle ⑥ brings into play the number of blades you require.

IMPORTANT NOTE : THE MAIN PLATE MUST BE FULLY RAISED BEFORE ANY ATTEMPT TO MOVE THE CRANK HANDLE. FAILURE TO DO SO MAY RESULT IN DAMAGE TO THE SET OF CUTTERS.

Each set of cutters ⑤ features two different blade-spacings :

- Ref. 20638 : 3 mm & 10 mm approx. - 1/8" and 2/5"
- Ref. 20644 : 3 mm & 7 mm approx. - 1/8" and 3/10"
- Ref. 20660 : 2 mm & 4,5 mm approx. - 1/10" and 1/6"

Adjust the thickness of cut by lowering the main plate ① by means of its lever ⑦.

4 ADJUSTING FOR FLUTED CUTS (Fig.1-Fig.2)

For making lace-cut potatoes, crinkle-cut potato slices, scalloped slices, etc.

With the main plate ① being raised to its maximum height, neutralize the set of cutters ⑤ by pulling the crank handle ⑥ off the spigot and allowing it to hang freely. Neutralize the central cutting plate ② by adjusting the main plate ① to the same level as the central cutting plate, so that the vegetable does not catch on the blade.

Adjust the fluted cutting plate ③ to the desired thickness of cut by means of its lever ⑧. Lace-cut potatoes can be made by adjusting the fluted cutting plate ③ to about 3 mm above the central cutting plate ②. Make a first cut, then turn the vegetable a quarter of a turn to make the second cut, which will produce a perforated cross-cut pattern, then continue in this manner.

If the slice tears (too thin), raise the fluted cutting plate ③. If the slice is not perforated (too thick), lower the fluted cutting plate ③.

The pattern of perforations may be altered by varying the amount of turn given to the vegetable between cuts.

Crinkle-cut potatoes are made by cutting thick slices, in the same direction, on the fluted cutting plate and then re-cutting these slices one at a time on the same plate.

5 ADJUSTING FOR VARIED AND DECORATIVE CUTS (Fig.1-Fig.2)

For making grooves, wavy-cut sticks, lace-cut slices, etc.

Neutralize the set of cutters and the central cutting plate as in paragraph 4 above.

These cuts require two passes. Firstly on the fluted cutting plate ③ to groove the vegetable or to cut thick slices (adjust thickness of cut as required) and secondly on the central cutting plate ② to obtain corrugated slices or wavy-cut sticks, for example.

When cutting on one plate, it is important to neutralize the other one by means of its lever.

6 ADJUSTING FOR GRATING (Fig.1-Fig.2)

To produce fine strands of raw carrots, beetroot, etc.

Neutralize the set of cutters and the central cutting plate as in paragraph 4 above.

Raise the fluted cutting plate ③ approx. 1.5-2 mm above the central cutting plate.

Presenting vegetables such as carrots etc. lengthwise to the fluted cutting edge will produce attractive long thin strands.

7 SAFETY GUARD (Fig.3)

This allows you to slice vegetables in total safety. Before fitting the safety guard, you must drop the fluted cutting plate ③ below the level of the central cutting plate ② and adjust the main plate to the desired thickness of cut.

Engage the safety guard, hinged end first, in the runners on either side of the upper face of the slice. Place the vegetables to be cut into the safety guard cage, close the lid and, holding the guard handle, slide the guard up and down. The downward stroke will be brought to a halt by the safety guard end stops.

IMPORTANT NOTE : WHEN USING THE SAFETY GUARD DURING SLICING OPERATIONS, IT IS ESSENTIAL TO NEUTRALIZE THE FLUTED CUTTING PLATE COMPLETELY. FAILURE TO DO SO MAY RESULT IN DAMAGE TO THE FLUTED CUTTING PLATE.

NOTE THAT THE SAFETY GUARD CAN NOT BE USED IN OPERATIONS WITH THE FLUTED CUTTING PLATE.

8 SAFETY

Whenever possible use the safety guard, which allows you to operate the utensil in total safety, without any danger from the cutting edges.

Please remember that while this equipment is designed to produce perfect results, it does require a certain minimum of care and attention in its operation.

Keep the slicer out of the reach of children and people who are not familiar with its use.

9 MAINTENANCE

Before using for the first time, it is recommended that the slicer is washed in hot water.

The slicer is designed to require only minimal maintenance. It should, however, be washed after every use in running water in order to flush out vegetable debris and residues, then left to dry.

Before every washing, neutralize the cutting edges by raising the main plate ① and lowering the fluted cutting plate ③.

Do not clean the slicer with any implement which might damage the edge of the blades.

If needed, restore the edge of the central cutting blade ② on a sharpening stone.

At regular intervals, check the tightness of all nuts.

For storage, give the appliance its own place, preferably hung up. Be sure to avoid wedging it between other heavy items (this includes when washing up).

By following these instructions you will maintain your «Bron» slicer in perfect working order for many years. However, should you need spare parts, they are available from your usual supplier as follows:

SPARE PARTS

REF. 126 CL - Whole fluted cutting plate : stainless steel

REF. 146 CL - Main plate : stainless steel

REF. 166 CL - Whole stand: stainless steel

REF. 176 CL - Central cutting plate : stainless steel

REF. 183 CL - Crank handle

REF. 196 CL - Assorted nuts and screws kit

REF. 19638 - Complete set of cutters : 38 blades

REF. 10644 - Complete set of cutters : 44 blades

REF. 11660 - Complete set of cutters : 60 blades

REF. 303CH - Handle guard plastic

REF. 304CH - Handle guard wooden

