

LA MANDOLINE

Professionnelle

UNIQUE :

- A 45°-tilt for natural and comfortable handling.
- Triangular "V"-shaped blades assure easy and precise cutting even with smooth vegetables/fruits like tomatoes.
- Handle reverses for right-and left-handed use.

EASY TO USE

- Precise and easy thickness adjustment thanks to a crank.

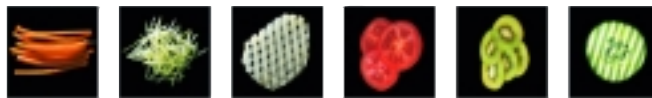
SECURE

- Ergonomic pusher for maximum safety

PROFESSIONAL QUALITY

By combining and/or switching blades and by adjusting the thickness of each cut, this mandoline produces easily and effortlessly many perfect cuts:

Julienne cut, Slices, Crinkles, Waffle cut.



The de Buyer Mandoline vegetable/fruit slicer set includes :

- One stainless steel mandoline with two folding feet
- One high-quality stainless steel straight blade for slicing
- One high-quality stainless steel serrated blade for crinkle and waffle cuts
- High-quality stainless steel julienne blades :
 - = 3 julienne blades (spacing 4 mm - 7 mm - 10 mm) for LA MANDOLINE V PROFESSIONNELLE Ref. 2010.21
 - = 4 julienne blades (spacing 2 mm - 4 mm - 7 mm - 10 mm) for LA MANDOLINE V PROFESSIONNELLE Ref. 2010.23
- One polycarbonate receptacle to hold the fruits and vegetables, which slides on the mandoline's frame
- One ergonomic stainless steel pusher to press the fruits and vegetables firmly into the receptacle against the blade

DESIGN & UTILITY PATENTED
MADE IN FRANCE

PUTTING INTO SERVICE

Feet

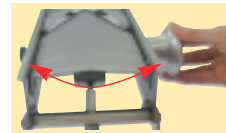
La Mandoline has two folding feet, the upper foot can be removed. When feet are folded, la Mandoline can be easily stored. A non-skid coating covers the feet base to ensure a secure and steady use.

- When using La Mandoline on a kitchen counter or other working surface both lower and upper feet should be unfolded. When both feet are unfolded they snap into place and are securely held from collapsing. You'll find it **easier to handle naturally and comfortably thanks to the 45°-tilt**.

- When using La Mandoline directly above a container such as a saucepot or a mixing bowl, both feet should be unfolded. La Mandoline should lay flat across the container. A notch in the chassis maintains La Mandoline.



As the upper foot is reversible, you can position the Mandoline V PROFESSIONNELLE the other way round if you are left handed. This operation also requires the gripping handle to be reversed which you just need to loosen.



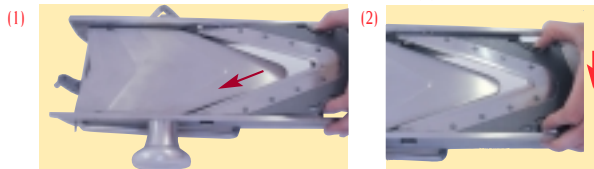
Inserting of horizontal blades

Two horizontal blades are available - a straight and a serrated one - to produce slices or crinkles with La Mandoline. **These triangular-shaped blades enable a better cutting : the blade penetrates easier in the fruit or vegetable - smooth products like tomatoes can be cut without problem.**

The horizontal blade is put in place over the chassis cover.

Grasp it on either side.

Slide it to the end in the 2 chassis locking notches, holding it tilted slightly down (1). Once it is locked at the front, lower the blade and fit it into the two notches (2).



Be careful to insert the blade on the right way : side with the solder spots UP. Never make any adjustment by direct hand contact with the sharp edge or by using a metal object.

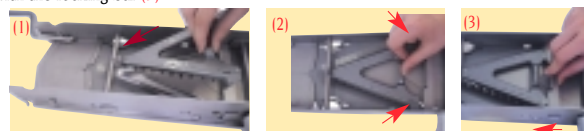
Inserting of Julienne blades

Note : Please loosen the gripping handle before putting in the Julienne blade

The Julienne blade is positioned under the chassis cover.

Be careful as they are also very sharp. It is important to pick the comb up by the grip on the base of the triangle.

Put the point of the triangle over the notch of the Mandoline V PRO chassis transverse bar (1). Position the other side of the comb in the 2 chassis locking lugs (2), and lock it with the locking bar (3)



Note : the locking bar is made of a special flexible metal; press gently on the bar to retighten it before sliding it on to the Julienne blade.

PUTTING INTO SERVICE

The thickness adjustment mechanism

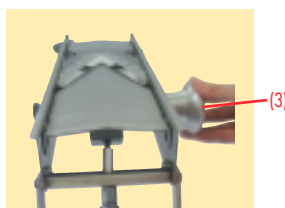
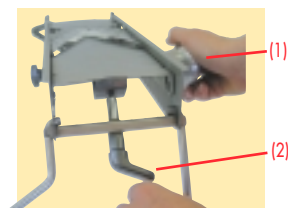
The upper plate allows for adjusting the thickness of the cuts. The thickness can be set up to a maximum of around 10 mm (3/8"). The upper plate can freely slide up and down and in turn increases or decreases the thickness of the cut. There are markings along the interior edge of the mandoline to indicate the thickness and to help the user to remember a particular desired thickness setting.



This mandoline offers a unique thickness adjustment. The upper plate remains parallel at all times and the gap between the bottom of the upper plate and the blade is constant. The crank enables a great precision.



After having unlocked the support upper plate by loosening the gripping handle (1), you can use the crank to adjust the height of the plate and therefore also the cutting thickness (2). Once the desired thickness is obtained the gripping handle should then be tightened again (3).



3

The food receptacle

Food to be cut should be placed in the receptacle made of food-grade polycarbonate. The receptacle and its pusher protect fingers from the sharp blades and they must be used at all times. Just slide the receptacle on the frame of la Mandoline. It can not go off the rails. Oversized vegetables or fruits should be pre-cut in order to fit in the receptacle.



The pusher

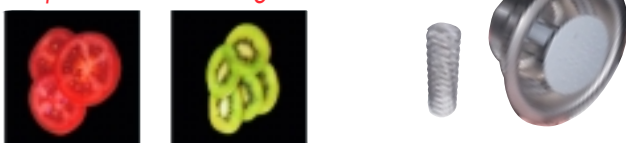
The ergonomic stainless steel pusher protects fingers from the sharp blades when cutting. Just place the pusher in the middle of the receptacle. The hand-held pusher actually pushes the food toward the blades. The interior pushing plate of the pusher has prongs and pins to secure the food in place. The pushing plate is mounted on a spring which helps to press the food and then slowly releases it as the vegetables or fruits diminish after each cut.



THE CUTS

Advice : for easier cutting,
dampen the upper support plate before cutting

Advice : to avoid crushing fragile vegetable/fruit (soft tomato, pear, peach, etc.), remove the inner spring of the pusher when cutting.



Turn the cap above the pusher to release the shaft separating the top from the interior plate and to free the spring. Remove the spring and then reverse the operation to reassemble all pusher parts except the spring.



Straight blade → Slices



Serrated blade → Crinkle cuts



Straight blade + Julienne blade → Sticks and French fries



THE WAFFLE CUT

Serrated blade → Waffle cuts



La Mandoline allows to cut waffles on a secure way. For this cut, the **serrated blade** must be inserted. Furthermore, the cutting height must be **adjusted to a very thin thickness with the crank (G mark)**.



A waffle cut is obtained by turning the pusher round a quarter after each cut. A single cut cannot make a waffle cut as two uninterrupted cuts at opposing angles are required. The pusher offers unparalleled safety because, unlike other mandolines on the market, the pusher can be used when creating waffle cuts.



5

CLEANING AND STORAGE

Blades The horizontal blades and the Julienne blades are made of high-quality stainless steel and are dishwasher safe, however, their life span will be increased if hand-washed.

A brush may be used to clean between the sharp teeth of the julienne blade.

The pusher can be taken apart for detailed cleaning.

Wipe la Mandoline after cleaning and store it in a dry place.

When its feet are folded, la Mandoline can be easily stored. The complete unit - frame and receptacle - can be hung for storage by its handle.

PRECAUTIONS

La Mandoline de Buyer is a vegetable/fruit slicer designed to grant you most security when you make your cuts. However La Mandoline requires the use of sharp blades which must be cautiously manipulated.

Please respect the following advices:

The receptacle and its pusher protect fingers from the sharp blades and they must be used at all times.

The Mandoline frame and the blades (horizontal blades and Julienne blades) must always be manipulated by their handles.

Never make any adjustment by direct hand contact with the sharp edge

Keep out of the reach of children