CHEFS DEPOT
Culinary Supplies

Bron COUCKE

Brice™

The Brice Chef Mandoline is the ideal light weight kitchen accessory.



CHEF MANDOLINE

- Constructed from high-grade stainless steel
- Slices, juliennes, matchsticks most vegetable types
- Lever adjustment of slice thickness
- 4 interchangeable julienne blade blocks – 2, 4, 7 & 10mm
- Polycarbonate guard for maximum safety in cutting
- Non-skid stand

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Light Duty; Manual operation

BR0150000
Chef Mandoline

Using and maintaining the Chef Mandoline

WARNING: The blades of the Mandoline are extremely sharp operate with care. Always use the hand guard when slicing.

PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE ATTEMPTING TO OPERATE YOUR CHEF MANDOLINE

1. SET UP FOR USE

Turn your mandoline upside down to expose the removable folding stand. Simply squeeze the stand at the base to remove stand from mainframe. Insert folding stand at one end of mainframe for straight cuts and for crinkle cuts simply insert folding stand to the other end of the mainframe (see diagram). Using the lever on the underside of the mainframe you are able to adjust the thickness of your cut. When your mandoline is not in use turn the thickness lever so the blade returns to a closed position for safety.

When using the mandoline, face it away from you when slicing and grip the stand with your free hand to help stabilise it. Place a small plate underneath the mandoline to catch the cut product.

2. ADJUSTMENTS

The Chef Mandoline comes complete with a cutting blade kit consisting of a 2mm, 4mm, 7mm & 10mm cutting blocks. (Refer to Matchstick, Julienne and French-Fry Cuts for further information).

The Basic/Straight Cut

To create straight slices the folding stand must be inserted on the fluted plate end. Straight slices are made using the straight (or main plate) blade No.1, which has a razor sharp edge. The fluted cutting plate No.2 should be lowered using the thickness lever. Raising and lowering the thickness lever controls the thickness of your slices. The lower the main plate, the thicker the slices. Using the polycarbonate hand guard gently move your product along the guard rails making sure the arrow on its handle is pointing down the ramp.

Matchstick, Julienne And French-Fry Cuts

These cuts are made by the set of cutter blocks supplied. On the underside of the mainframe release the knurled knob and slide the straight blade downwards and tighten the knurled knob to lock the blade in place. Then select your cut, for matchstick (or julienne) cuts, use the small spacing, for french-fry use the large spacing. Slide block holder (refer to diagram) towards the thickness lever, insert required cutting block making sure both + symbols line up. Slide the block holder over the top of the cutting block to secure in place. Turn mandoline and place the hand guard on its rails, making sure the arrow on its handle is pointing down the ramp. Place your vegetable in the hand guard's hopper and begin slicing.

Please Note: Because there are many cutting surfaces engaging the vegetable, it will be harder to push the vegetable through the set of cutters than to prepare simple slices.

Crinkle And Gaufrette (Lattice) Cuts

Before starting ensure all cutter blocks are removed. Engage folding stand into mainframe opposite fluted blade. Using the thickness lever adjust the fluted blade ready for cutting.

For gaufrettes (lattice cut), using the polycarbonate hand guard secure your product. Slice the vegetable across the fluted blade for the first cut, turn the vegetable 90° (1/4 turn) for the second cut. Keep turning the vegetable at a 90° angle before each new cut. If your slices tear, you are cutting too thin and you should raise the fluted blade, if they have no lace-pattern, then you are cutting too thick and you should lower the blade.

SAFETY

Using the polycarbonate hand guard

Using the thickness lever lower the main plate to the desired thickness.

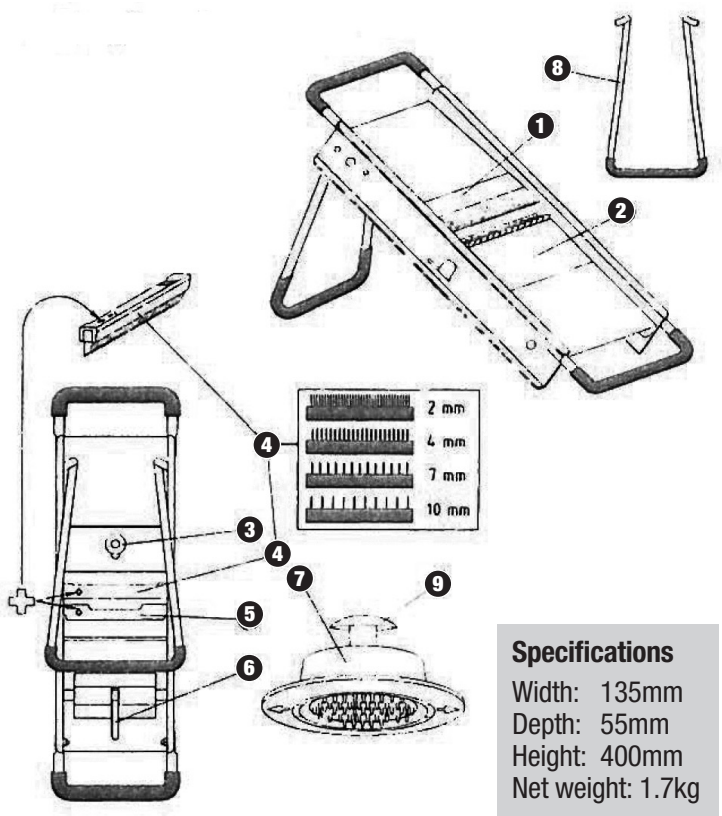
The polycarbonate hand guard can and should be used on all cuts. Place the vegetable to be cut against the hand guard's stainless steel spikes to help hold it securely in place. Position the hand guard at the top of the mandoline with its cutout arrows pointing up and down, and slice the vegetable by moving the guard (and vegetable) up and down the mandoline.

4. CLEANING & MAINTENANCE

Before using your Chef Mandoline for the first time it is recommended that it be washed in hot water using a mild detergent.

The mainframe and all cutter blocks should be washed separately taking care of the sharp edges.

Once washed it is recommended to hang your Chef Mandoline on a hook upright to protect the blades and reduce the risk of injury.



1. Straight cutting plate
2. Fluted cutting plate
3. Knurled knob
4. Removable cutter blocks
5. Cutter block holder
6. Adjustable thickness lever
7. Polycarbonate hand guard
8. Removable folding stand
9. Stainless steel product spikes

Specifications

Width: 135mm
Depth: 55mm
Height: 400mm
Net weight: 1.7kg

Brice™

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