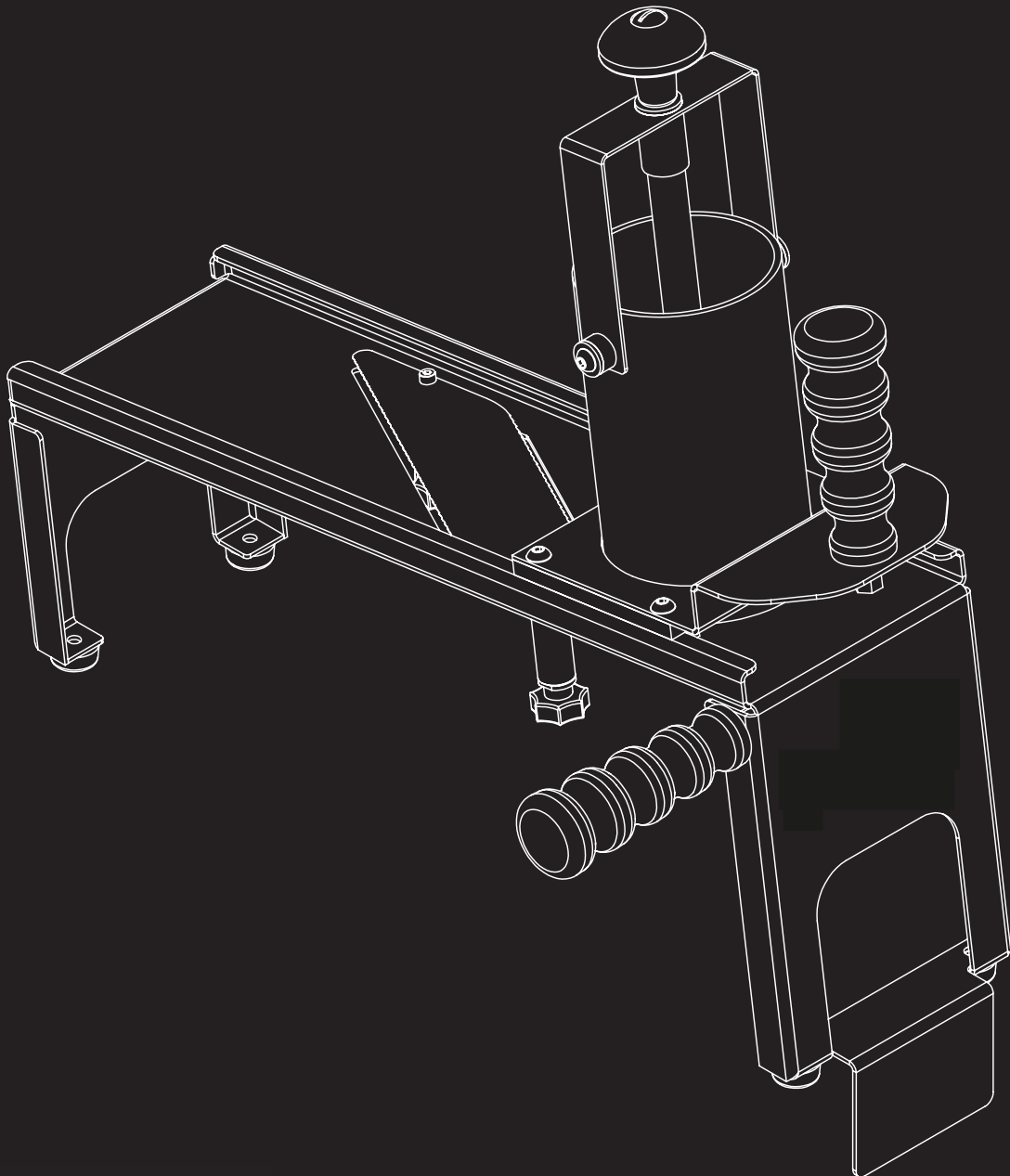


# MANDOLINE SLICER

## USER GUIDE

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**L2G**

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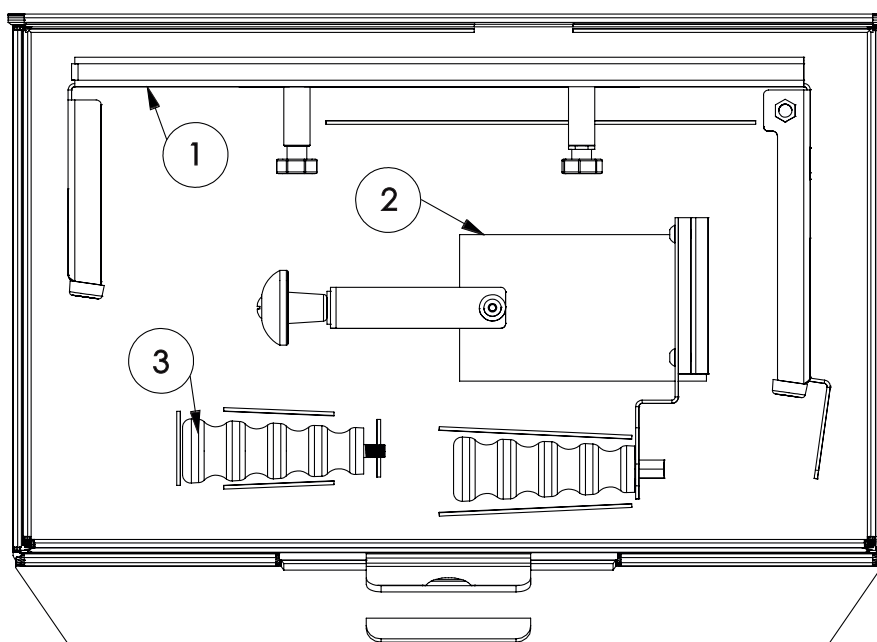
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## 1. INTRODUCTION

The Mandoline Slicer; with its horizontal cutting feature, ensures high quality and equal slices between 1,5 mm to 7 mm thicknesses of fruits and vegetables like potato, onion, cucumber, carrot, zucchini, apple etc. in places such as hotels, restaurants, fast food companies etc.

## 2. GENERAL INFORMATION

- First of all, thank you for choosing our company and your interest and trust in our products.
- Please read the instructions in this Manual carefully to get the best performance from your Product.
- Make sure those who will be using your Product know what's included in this Manual well before setting up your product.
- Do not clean or perform any maintenance on the Product you bought before reading the Manual.
- Keep your manual nearby your Product to refer to it easily in any situation.
- The product box that you purchased includes;
  - 1 Mandoline Slicer Body,
  - 1 Mandoline Pusher,
  - 1 Handle,
  - 1 User Manual.

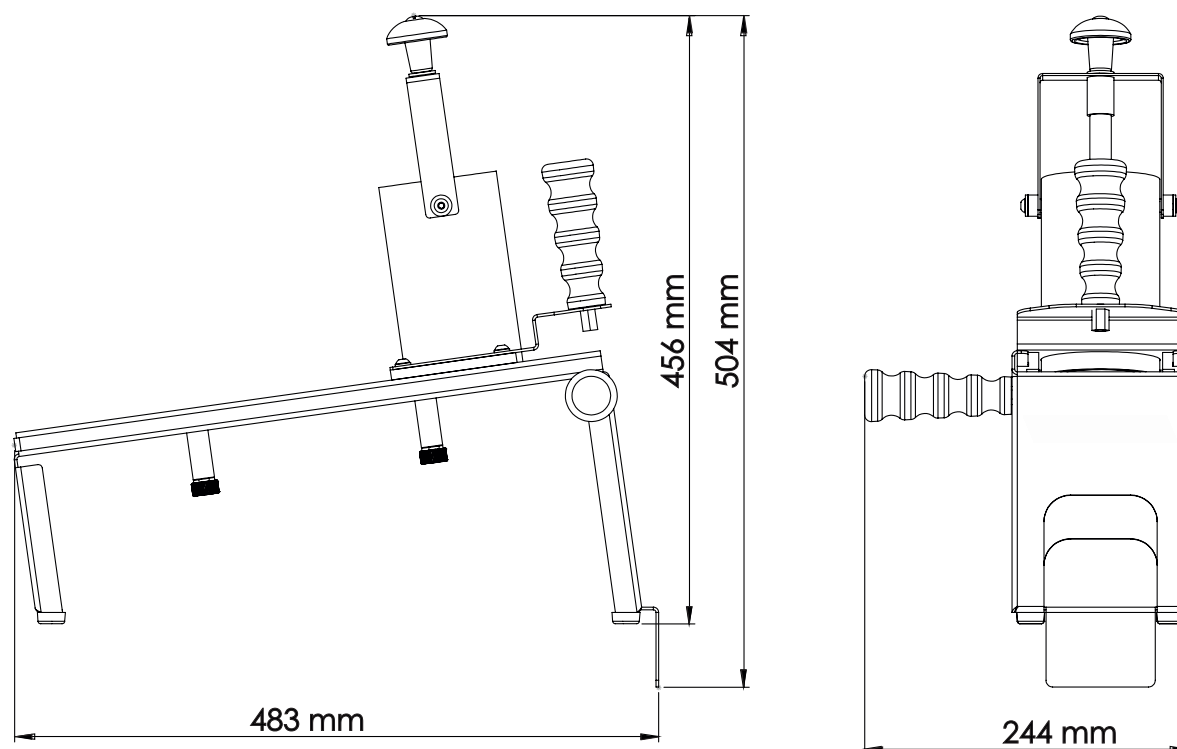


**Figure 2.1**

**NOTE:** If any part is damaged or missing, please notify the supplier of the situation within 3 days.

Please do not hesitate to consult us for any problem regarding the use of your Product. Our company greatly cares your comments, suggestions and criticism on our products.

### 3. TECHNICAL SPECIFICATIONS



### 4. INSTRUCTIONS FOR USE

#### 4.1 Preparation

Your product is delivered in three parts disassembled in the box. The Product is put and secured in a box tailored for the product. Open the box. You don't need to use any sharp object or knife. Place The Body (number 1) of your Product shown in **Figure 2.1** on the table. Then place the fruit/vegetable Pusher (number 2) shown in **Figure 4.1.1**. through the indicated Slides and into the canal on the Chamber. Finally, assemble the Handle (number 3) shown in **Figure 4.1.2** either on the right or left side according to the hand you will use the machine with.

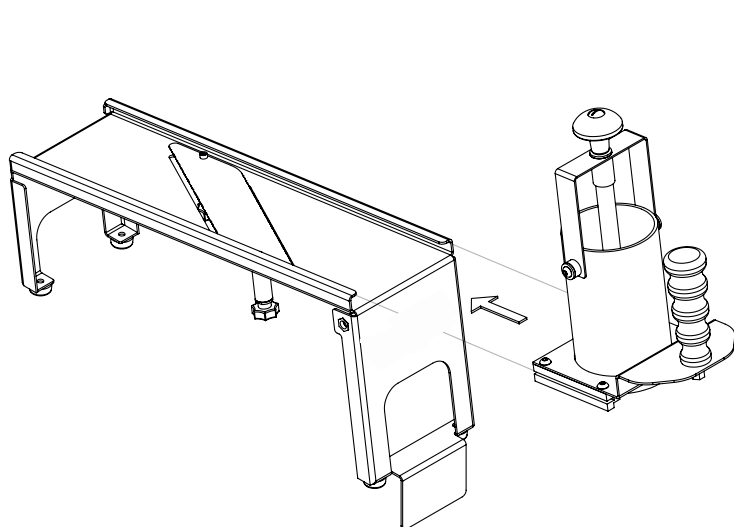


Figure 4.1.1

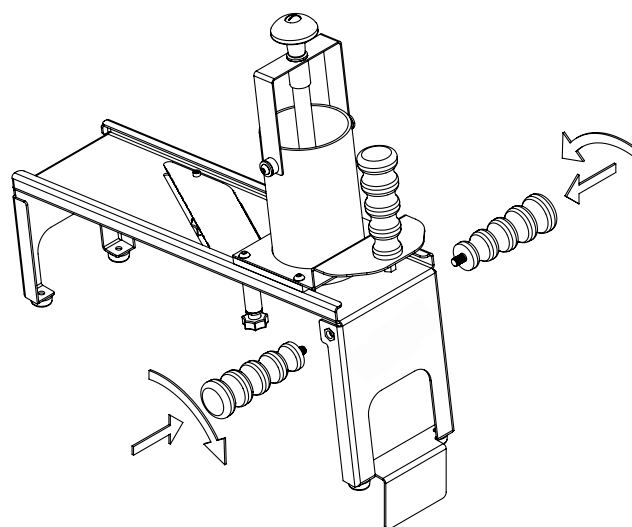


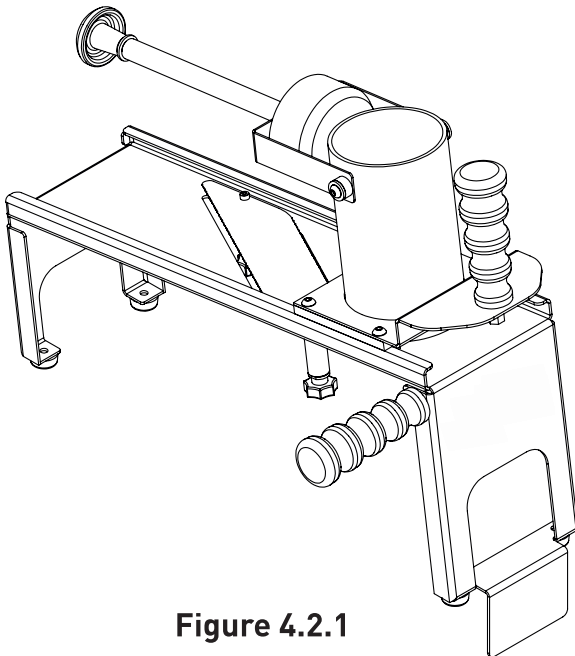
Figure 4.1.2

## 4.2 Operation

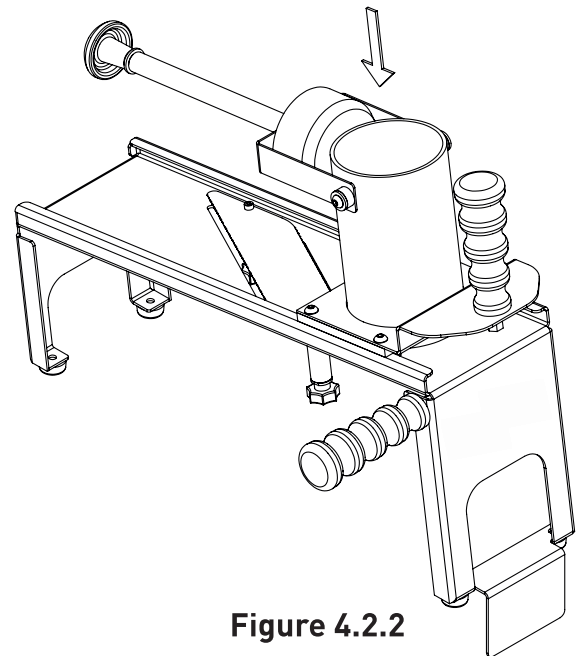
- Setup and first operation can be performed by the user.
- Place the Product on a flat and non-slippery surface.
- Make sure your Product, especially the Blade and the Pusher Slicer part of the Product are clean as they will be in contact with vegetables and fruits, wipe them with a moist cloth if necessary.

### **Warning : Blades are extremely sharp.**

- Always wash vegetables and fruits before cutting.
- Pull the Chamber Handle all the way up and tilt it forward. **(Figure 4.2.1)**
- Carefully place the vegetable or fruit you will cut into the Chamber. **(Figure 4.2.2)**



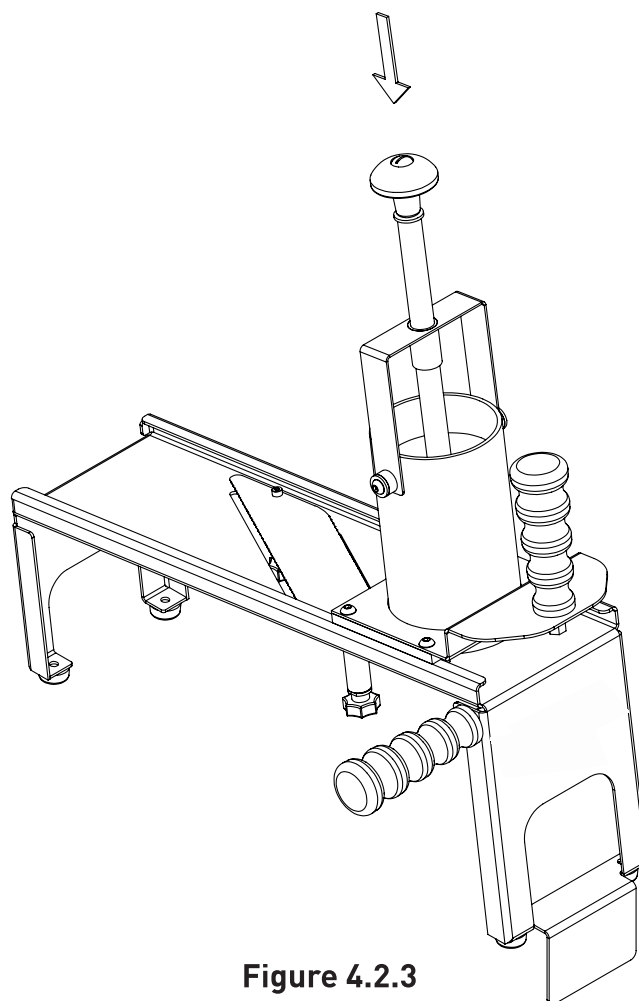
**Figure 4.2.1**



**Figure 4.2.2**

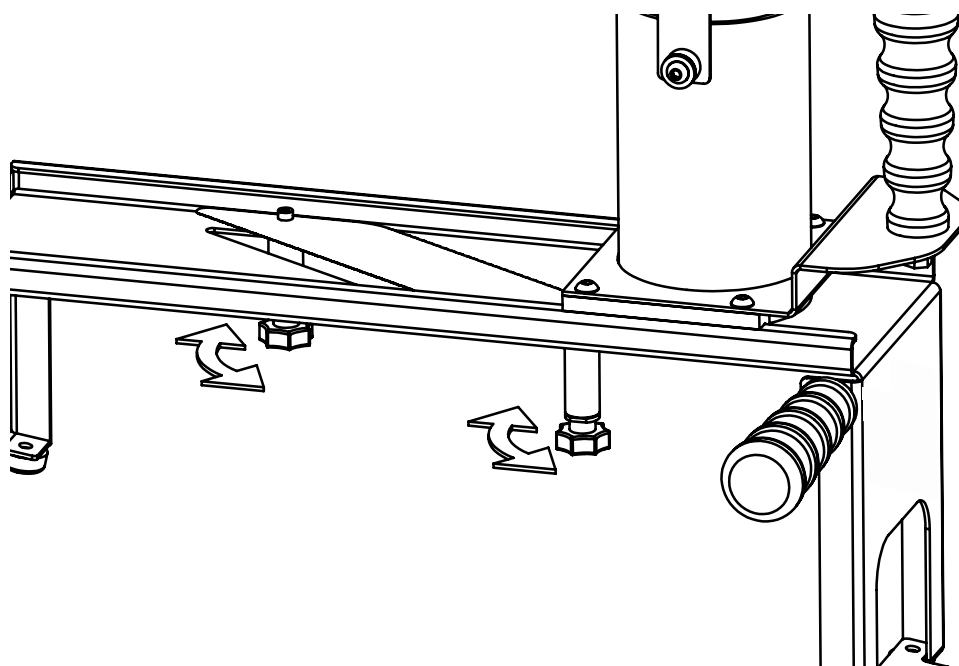
**Warning : Protect your hands from cuts as the blades are extremely sharp.**

- Drop the Handle into the Chamber. **(Figure 4.2.3)**



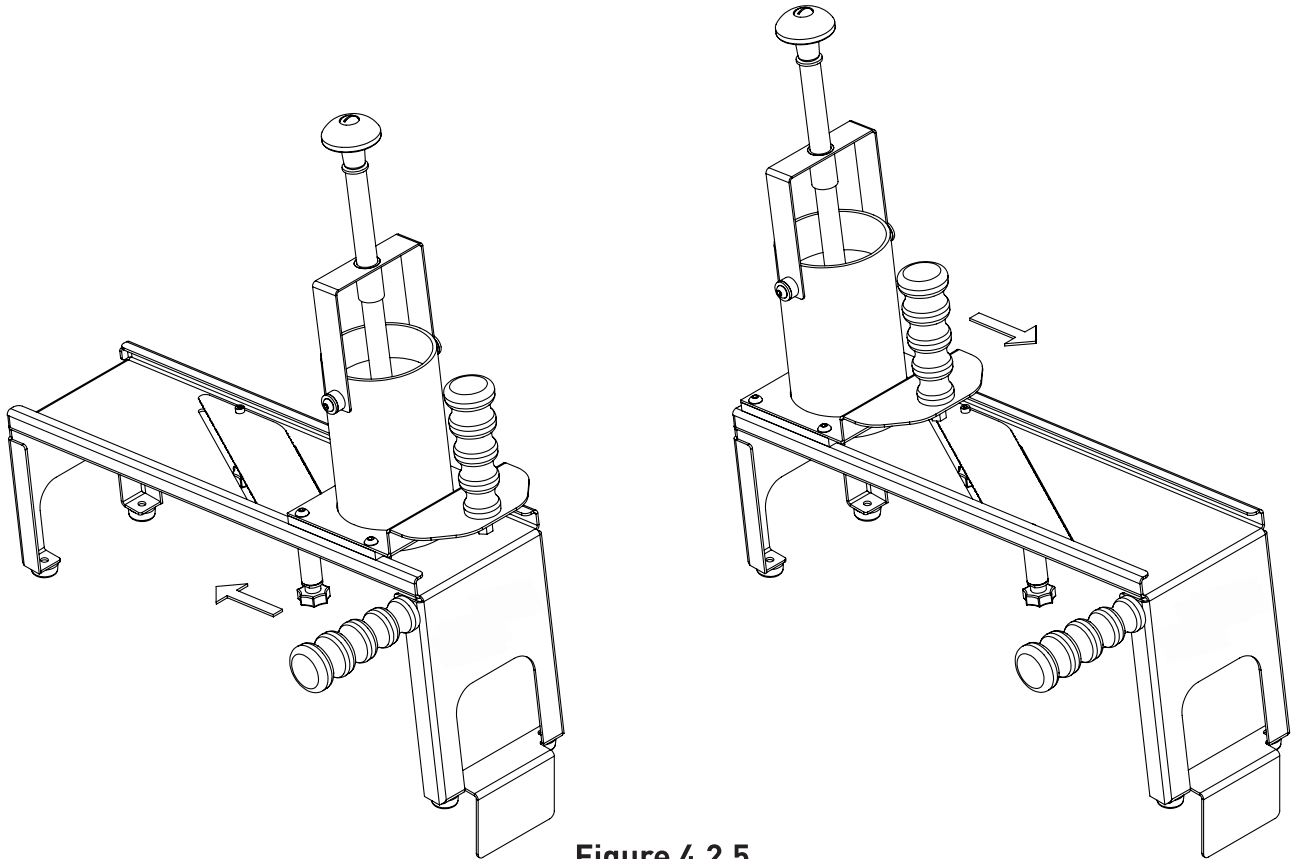
**Figure 4.2.3**

- Adjust the desired thickness by turning clockwise or counterclockwise. (If you turn it counterclockwise, you will reduce the thickness.) Turn the two bolts at a same range to ensure that every sides of the slice of the fruit/vegetable has equal thickness. **(Figure 4.2.4)**



**Figure 4.2.4**

- Place a suitable gastronomy tub under the Slicer for sliced pieces.
- Move the Pusher Lever back and forth. **(Figure 4.2.5)**

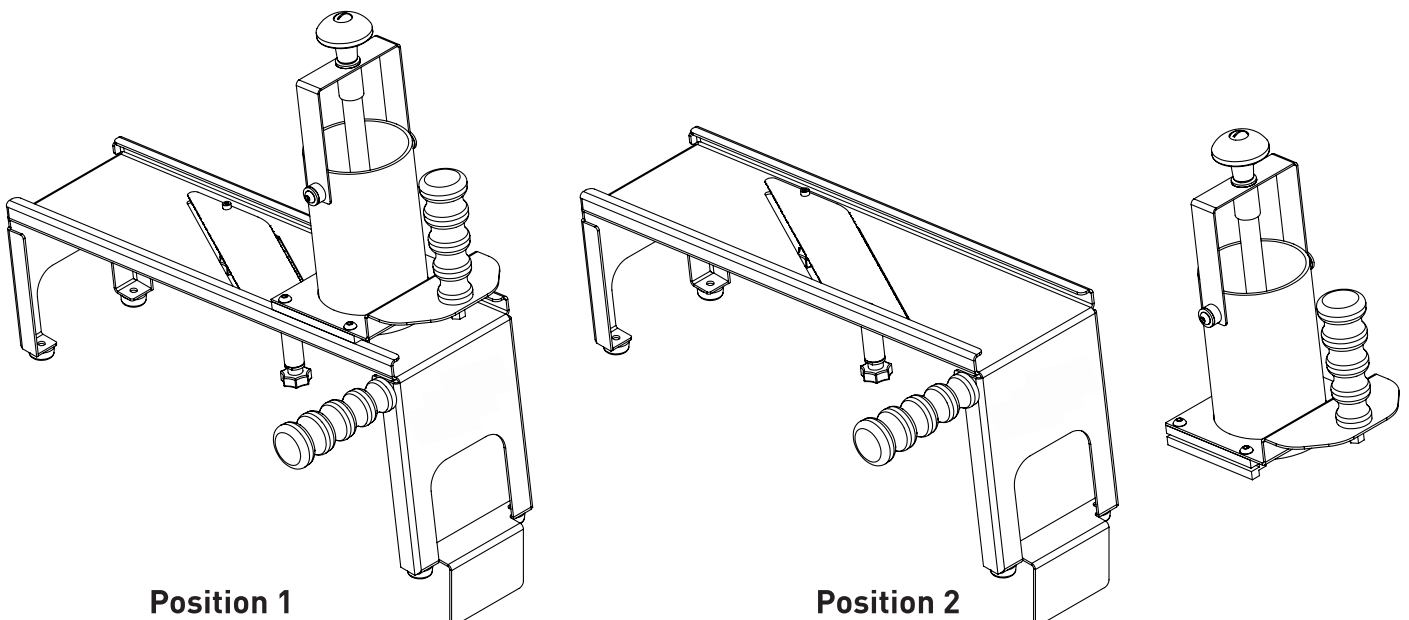


**Figure 4.2.5**

- Repeat the same processes after cutting the vegetable or fruit.

### 4.3 Cleaning

- Make sure the Product is clean before first use.
- Additionally, when using during the day, you can wash the parts in warm water by taking the Product from **Position 1 to Position 2** shown below depending on the need.



**Position 1**

**Position 2**

- Always rinse the Product after washing with warm water. Do not use hot water for washing. Hot water causes expansion in the Mandoline bearing therefore you may experience problems in use.

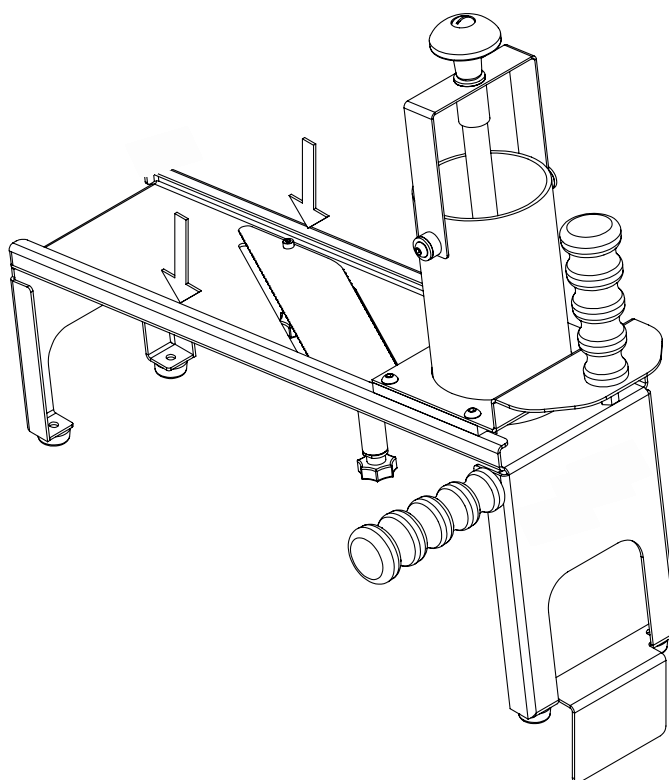
- **Do not wash the Product in dishwasher.**

#### **4.4 PRACTICAL AND USEFUL INFORMATION**

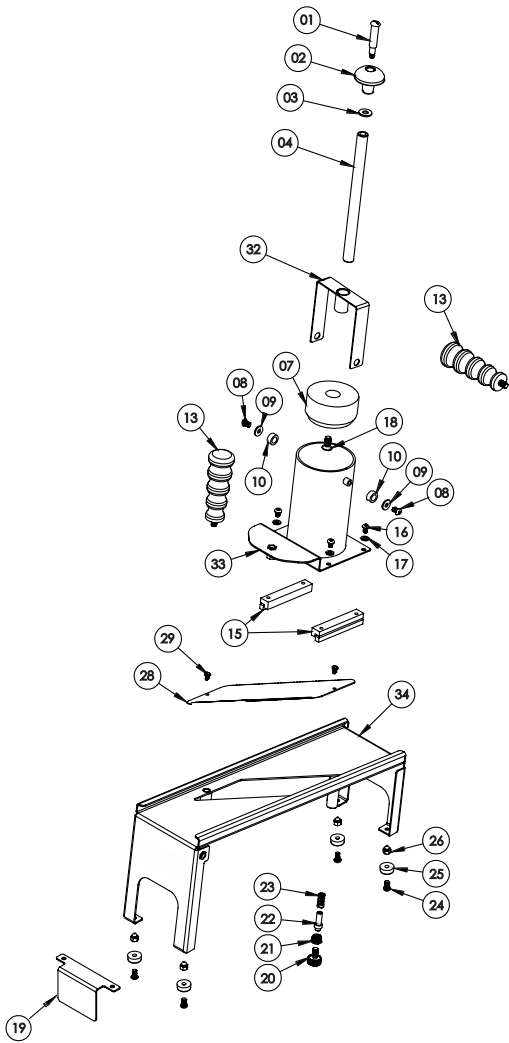
- Make sure the surface is smooth and dry as the Slicer holds on to the surface with its non-slip Rubber Feet.

#### **5. MAINTENANCE**

- Product does not require standard maintenance, but when you feel difficulty when pushing the Pusher Lever, applying food-grade white grease to the Slides indicated with arrow on the sides of the Product will increase lubricity again.



## 6. SPARE PARTS DRAWINGS AND LIST



Part No	Reference No	Part Name
01	70093	Handle Pin
02	72066	Red Handle
03	70804	Mandoline Pusher Shaft Washer
04	70806	Mandoline Pusher Shaft
07	72128	Mandoline Pusher Block
08	60301	Imbus M6x10 Bolt (Stainless)
09	70810	Mandoline Washer
10	44147	Mandoline Vulkollan
13	76298	Pusher Handle
15	72127	Mandoline Bearing
16	60354	M6x8 Imbus Cambered Bolt (Stainless)
17	60123	M6 Washer (Stainless)
18	60023	Imbus M8x20 Countersunk Bolt (Stainless)
19	70704	Mandoline Tabletop Bracket
20	70786	M8X15 Knurled Bolt
21	70703	Mandoline Blade Bearing Nut
22	70700	Mandoline Blade Pin
23	16074	Mandoline Blade Spring
24	60355	M6x12 Imbus Cambered Bolt (Stainless)
25	72074	Rubber Foot (Small)
26	60173	M6 Cap Nut (Stainless)
28	70702	Mandoline Slicer Blade
29	60302	AA M4x8 Bolt (Stainless)
32	76419	Mandoline Chamber U Metal Sheet (Assembled)
33	76420	Mandoline Chamber (Assembled)
34	76393	Mandoline Body (Assembled)

## 7. TROUBLESHOOTING

Problem	Possible Cause	Actions
Difficulty when slicing vegetables	Blade may be deformed.	Call the supplier
Mandoline pusher having difficulty.	Slides may be out of grease	Apply food-grade white grease on the slides
Product shaking even though it's put on a flat surface	Non-slippery bottom rubbers may be deformed.	Call the supplier
Blade thickness is nonadjustable	Spring may be deformed	Call the supplier