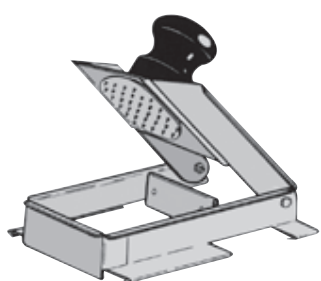
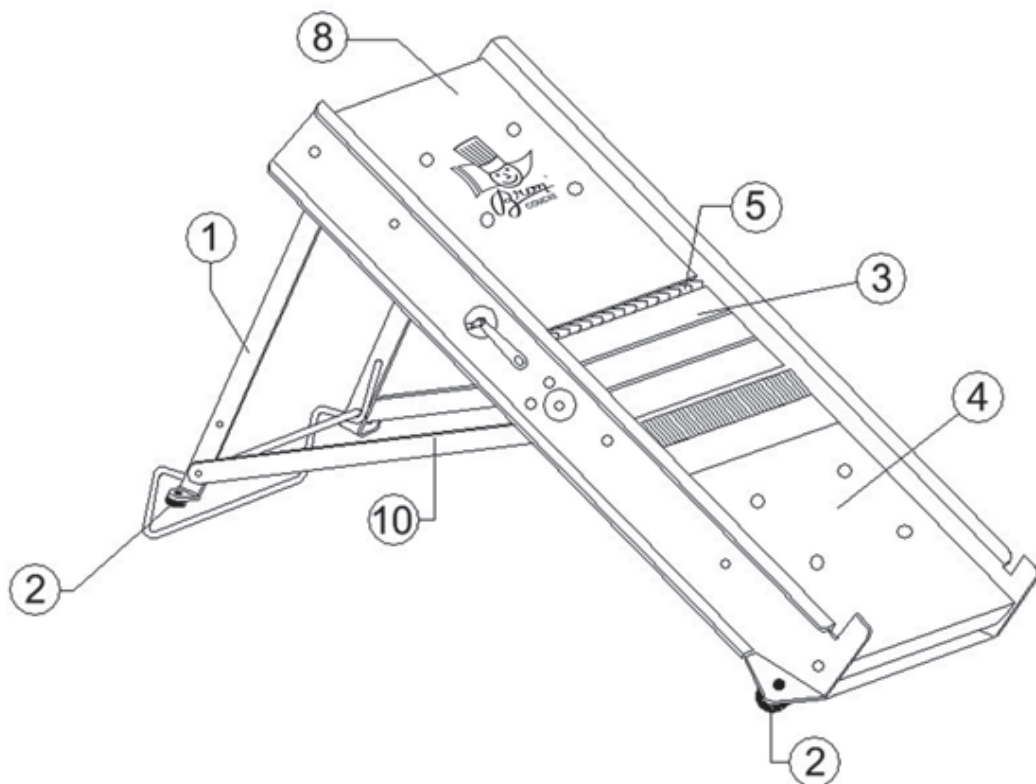


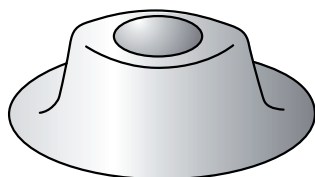
# "Mandoline" Directions for use

Art. no. \*202.001

**IT IS IMPORTANT TO STUDY THESE INSTRUCTIONS CAREFULLY PRIOR TO USING YOUR BRON-COUCKE MANDOLINE.**



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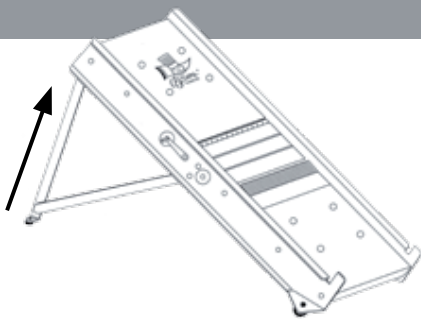
## **The Bron-Coucke Mandoline is composed of:**

- a frame with a folding stand (1) delivered with a table edge support and with rubber feet at one end (2)
- a main plate (3) and a fluted cutting plate (4) made of tempered stainless steel, for straight and fluted slices
- a set of fixed cutters (5) with 2 widths, for sticks and juliennes
- a stainless steel (6) or polycarbonate (7) hand guard in option

## 1 - SET UP FOR USE

Turn your mandoline upside down to expose the folding stand with rubber feet at one end. Grab the crossbar at the end with the rubber feet and pull it up to about a 45 degree angle. Then grab the other crossbar and pull it out, inserting it into the lip on the top of your mandoline. (CAUTION: Be careful of the set of cutters just to the side of this crossbar.) You are forming an upside down «V» with the folding stand. Turn your mandoline over, determine the position of the stand equipped with its table edge support by your worktop.

When using the mandoline, we prefer to have it facing away from us when slicing and we like to grip the stand with our free hand to help stabilize it. Also, we place a small plate underneath to catch our slices.



## 2 - THE ADJUSTMENTS

All cuts are made by adjusting three key parts of your mandoline - the main plate (8), the fluted cutting plate (4), and the set of cutters (5) at the center back of the mandoline.

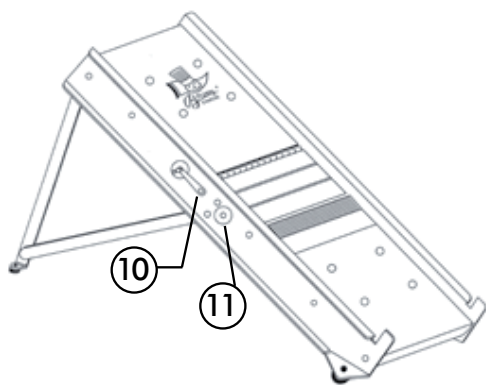
The main plate and the fluted cutting plate are raised and lowered by their respective levers that are directly below each plate. You may notice that the levers are somewhat stiff; it is important that they remain so. Try moving the levers up and down to see how they adjust the blades.

The set of cutters is adjusted by the crank handle (10). You will see that the set of cutters has two sides. The crank handle is used to switch sides. When using the set of cutters, you should lock the crank handle by pushing it onto one of the two pins (11).

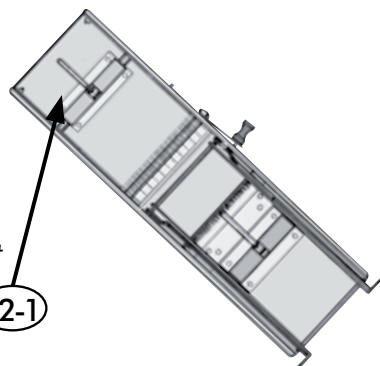
**IMPORTANT:** The main plate must be raised all the way every time you switch sides in order to avoid damaging the set of cutters.

### > The Basic/Straight Cut

Straight slices are made using the straight (or main plate) blade (3), which has a razor sharp edge. The fluted cutting plate (4) should be lowered and the crank handle (10) should be disengaged from the pins and allowed to dangle straight down. (This will ensure neither gets damaged.) Raising and lowering the main plate controls the thickness of your slices. The lower the main plate, the thicker the slices. (If it is too low, you will see that it interferes with the set of cutters). Now you can 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.



Lever to adjust thickness of straight cut (12-1)



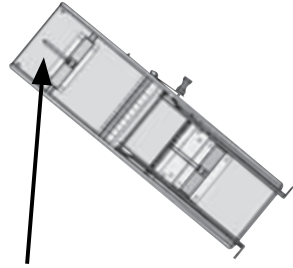
## > Matchstick, Julienne And French-Fry Cuts

These cuts are made by the set of cutters. First raise the main plate completely. Then select your cut; for matchstick (or julienne) cuts, use the small spacing, for french-fry use the large spacing. Be sure to push the crank handle into one of the two pins to hold the set of cutters in place. Now lower the main plate to get your desired thickness.

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.

You will need to apply more pressure on the hand guard; push quickly and vigorously.



12-1

Lever to adjust thickness of matchstick, julienne and french-fry cuts



Use the guard each time as possible in order to avoid any damage (blades are very well sharpened)

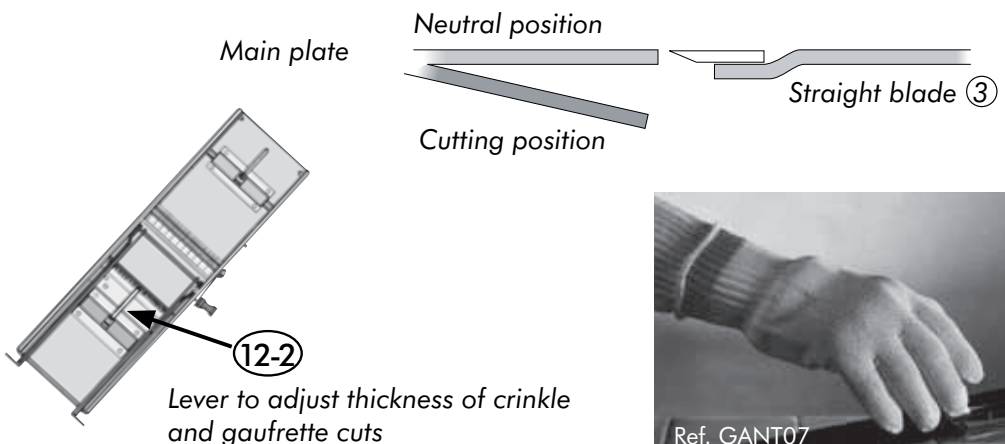
## > Crinkle And Gaufrette (Lattice) Cuts

Remove the hand guard - it is not used with the fluted cutting plate. Take the set of cutters off-line by first raising the main plate and then disengaging the crank-handle and letting it hang straight down. Now completely lower the main plate so that vegetables can freely slide over it without being sliced.

Raise the plate with the fluted cutting blade until it clears the level of the central cutting plate. Pressure and motion will be applied to the vegetable by hand. The safest way is to "palm" the vegetable with fingers extended.

For gaufrettes (lattice cut), after slicing the vegetable across the fluted blade for the first slice, turn the vegetable 90 degrees for the second. Keep turning the vegetable at a 90 degree angle before each new slice. 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. Various patterns can be achieved according to the degree of turn.

Since the hand guard is not used for these cuts, we strongly advise you to use a safety glove that is highly cut-resistant. The glove will provide protection and peace of mind when you use the fluted blade, which will help you make faster, more confident cuts. Gloves are available at Bron-Coucke. (See our gloves - Ref. GANT07 or GANT09)



Only the guard in polycarbonate is usable to cut gaufrettes. Guard in stainless steel is not usable for that use.

### 3 - SECURITY



Use the guard each time as possible in order to avoid any damage (blades are very well sharpened)

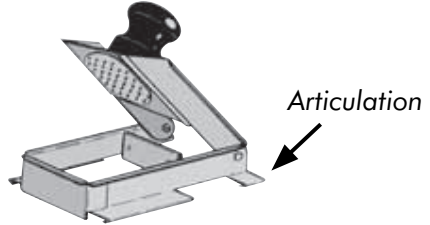
#### > Using the stainless steel hand guard ⑥

Lower the main plate to the desired thickness.

Place the hand guard on its rails making sure the arrow on its handle is pointing down the ramp.

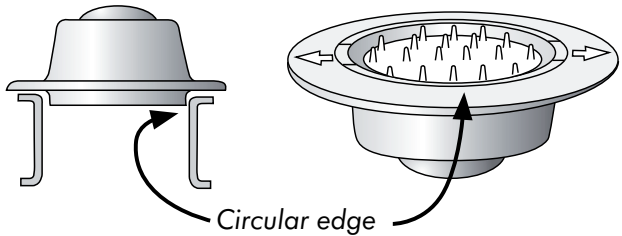
Place your vegetable in the hand guard's hopper and begin slicing.

Push regularly on the top of the hand guard in order to pressure the vegetable against the plate.



#### > Using the polycarbonate hand guard ⑦

The safety guard can and should be used on all cuts. Place the vegetable to be cut against the guard's stainless steel spikes to help hold it securely in place. Position the 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.



### 4/5 - CLEANING AND MAINTENANCE

Disengage the set of cutters, lower the fluted blade, and drop the main plate even with the central cutter. Hold the Mandoline firmly and rinse and clean under warm water with a bristle-type scrub brush. Be sure to remove any large pieces in the set of cutters with the brush. Your Bron Mandoline is dishwasher safe. However, frequent cleaning this way can contribute to the dulling of the cutting edges. From time to time, check the tightness of the nuts.



A washing with hot water before the first use is recommended. A washing after each first use is necessary and ensures a healthy equipment.

### 6 - SPARE PARTS

- ① Réf. 180CL - Table stop  
+ stand together + 2 screws + 2 nuts
- Réf. 181CL - Table edge support
- ④ Réf. 126CL - Fluted cutting plate
- ⑧ Réf. 146CL - Main plate
- ③ Réf. 176CL - Straight blade
- ⑩ Réf. 183CL - Crank handle
- ② Réf. 190CL - Non skid foot  
    Réf. 196CL - Set of screws
- ⑬ Réf. 19638 - Set of cutters  
    38 blades (3/8" and 1/8")
- ⑭ Ref. 10644 - Set of cutters  
    44 blades (1/4" and 1/8")
- ⑮ Ref. 11660 - Set of cutters  
    60 blades (3/16" and 1/12")
- ⑯ Ref. 303CH - Plastic handle  
    for stainless steel guard
- ⑰ Ref. 304CH - Wooden handle for  
    stainless steel guard
- ⑥ Ref. 30300 - Stainless steel guard
- ⑦ Ref. 10201 - Polycarbonate  
    hand guard

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