



500393

Bedienungsanleitung
Mandoline / Gemüsehobel

D/A/CH

Instruction manual
Mandolin / vegetable slicer

GB/UK

Mode d'emploi
Mandoline / coupe-légumes

F/B/CH

Manuale di utilizzo
Mandolino da cucina / affettatore per verdure

I/CH

Instrucciones de uso
Mandolina / rebanadora de verduras

E

Manual de instruções
Mandolina / cortador de legumes

P

Gebruiksaanwijzing
Mandoline / groentesnijder

NL/B

Bedieningshandleiding
Mandolinjern / grøntsagssnitte

DK

Инструкция по эксплуатации
Мандолина / овощерезка

RUS

Kullanma kılavuzu
Mandolin / sebze dilimleyici

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Instrukcja obsługi
Mandolina / szatkownica do warzyw

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Návod k obsluze
Mandolína / struhadlo na zeleninu

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Upute za upotrebu
Mandolina / ribež za povrće

HR

Használati útmutató
Mandolin / Zöldséggyalu

H

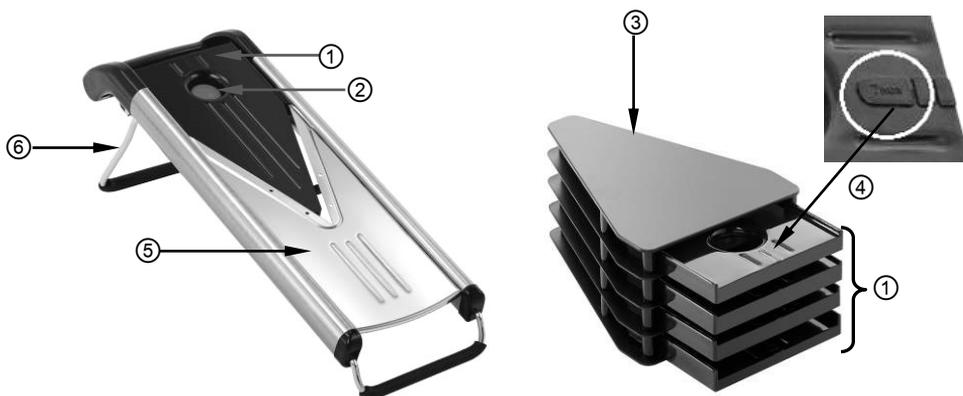
Οδηγίες χρήσης
Κοπτικό λαχανικών

GR

Technical details

- Name: • **Mandolin / vegetable slicer with five cutting cartridges**
- Art.-no.: • **500393**
- Materials: • stand: CNS 18/10; cutting cartridges, product rest holder, knife compartment: synthetic material
- Structure: • 5 interchangeable cutting cartridges, dishwasher safe:
 3 for slices with thicknesses of 1.5 mm, 2.5 mm and 3.5 mm;
 2 for grates/strips with thicknesses of 3.5 mm and 7 mm;
 1 cutting cartridge compartment, one product rest holder
- Dimensions: • W 400 x D 130 x H 145 mm
- Weight: • 0.95 kg
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Parts overview



- ① Cutting cartridges
- ② Button, red
- ③ Compartment for four cutting cartridges
- ④ Cutting thickness indicator
- ⑤ Stand
- ⑥ Non-slip support
- ⑦ Product rest holder

Cutting cartridges



**Slice cutting cartridge
up to 1.5 mm**



**Slice cutting cartridge
up to 2.5 mm**



**Slice cutting cartridge
up to 3.5 mm**



**Grate/strip cutting cartridge
up to 3.5 mm**



**Grate/strip cutting cartridge
up to 7 mm**

Safety notes



WARNING! Injury risk!

- When replacing or cleaning cutting cartridges, always hold them by the straight edges, not the diagonal edges, as the cutting cartridges are very sharp.
- Make sure the cutting cartridges are kept out of reach of children.
- In order to protect the hands and fingers, **always** use the product rest holder to hold small fruit and vegetables or product end pieces.

Cleaning

- The slicer stand and all removable parts (cutting cartridges, product rest holder) may be washed with warm water with the addition of a gentle cleaning agent before every use and after conclusion of work. When washing, use a brush. Rinse with pure water and leave to dry in a vertical position.
- **Never** use abrasive cleansers that might damage the slicer's outer surface.

Notes on use



- Fold away the support and place the slicer on an even, non-slip surface.
- Boil the vegetables.
- Select desired cutting cartridge. Data on thickness of slices or grates/strips may be found on the cutting cartridges.
- If the vegetables are to be cut into slices, select one of the slice cutting cartridges with an appropriate thickness (1.5 mm, 2.5 mm or 3.5 mm).
- If the vegetables are to be cut into grates or strips, select one of the cutting cartridges for grates/strips (depending on the required thickness, either 3.5 mm or 7 mm) and mount it in the slicer support structure (see item „**Cutting cartridge replacement**“).
- Move the vegetables over the cutting cartridge. They shall be cut to the desired shape, and they shall fall under the slicer onto the prepared surface.

Cutting cartridge replacement

- Press the red button at the stand and carefully retract the cutting cartridge backwards.
- Insert selected cutting cartridge into stand guides and move towards the front until an audible click is heard.

Storage

- In case of longer pauses in use, clean vegetable slicer as described earlier. Place four cutting cartridges in the storage compartment foreseen for them, and mount one of the cutting cartridges in the slicer stand. Store the vegetable slicer in a place that is dry, clean, protected from sunlight and out of reach of children.