MANUEL D’UTILISATION

OWNERS’ MANUAL
BEDIENUNGSANLEITUNG
MANUAL DE UTILIZACIÓN
GEBRUIKSAANWIJZING
РУКОВОДСТВО ПО ЭКСПЛУАТАЦИИ
LIBRETTO D’ISTRUZIONI
The vegetable/fruit slicer “La Mandoline Swing” is guaranteed for 2 years against manufacturing defect and when used under normal conditions. All documents, information, characteristics and photographs in this manual are for information only and are not warranted. We disclaim liability in event of inaccuracy thereof. We reserve the right to make any changes therein without prior notice.

- **La Mandoline Swing 2.0**
  (ref. 2015.02/22/32/42/62)
  - Même composition que la Mandoline standard
  + 1 double peigne supplémentaire 2/7 mm
  + 1 set de 3 râpes (gros trous - moyens trous - zesteur)
  + 1 boîte de rangement pour râpes et peignes

- **La Mandoline Swing 2.0 PRO**
  (ref. 2015.51) avec traitement anti-bactérien
  - Même composition que la Mandoline standard
  + 1 double peigne supplémentaire 2/7 mm
  avec boîte de rangement pour doubles peignes Julienne
PUTTING INTO SERVICE

Feet
- La Mandoline Swing has one folding upper foot and can be easily stored.
- A non-skid coating covers the feet base to ensure a secure and steady use.
- La Mandoline Swing can be used either directly on the working surface or above a container.

Inserting of blades
The teeth are very sharp so please always handle the blade by holding it by its handle.
Never make any adjustment by direct hand contact with the sharp edge or by using a metal object. This is not only for safety reasons, but it also might damage the blade.

DOUBLE HORIZONTAL BLADE
- La Mandoline Swing has one double horizontal blade - one straight side and one serrated side - to produce slices or crinkles.
  - Choose the cut - slice or crinkle – with the chosen side facing up.
  - The horizontal blade is to be inserted in La Mandoline on the left side. A double rail guides the blade for perfect insertion. This blade should be pushed all the way in. A “clac” will confirm a complete insertion.
  - To remove the straight blade, press the small pusher on the side of the blade.

DOUBLE JULIENNE BLADE
- La Mandoline Swing has double vertical blades to produce Julienne cuts, sticks or French fries.
  - Choose the cut with the chosen side facing up.
  - The double Julienne blade is to be inserted in La Mandoline Swing on the right side. A double rail guides the blade for perfect insertion. This blade should be pushed all the way in. A “clac” will confirm a complete insertion.
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”).

- There are two tightening knobs on either side of La Mandoline, which are to be loosened when changing the thickness of the slices (1); there is no need to secure the tightening knobs too strongly, as it is secure once you feel a reasonable resistance. Once the knobs are loosened, the upper plate can freely slide up and down and in turn increases or decreases the thickness of the cut (2).
- Once the desired thickness is obtained the knobs should then be tightened again to produce the new thickness.

The slider and its pusher

- La Mandoline Swing is delivered with its receptacle and its pusher. They 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.
- Food should be placed into the receptacle (oversized vegetables or fruits should be pre-cut in order to fit in the receptacle).
- 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.

Advise for an even easier cutting:

- dampen the upper plate before cutting

Slices

- The serrated blade should always be used by itself.

Sticks & French fries

- Please note that when using the julienne blade, the straight horizontal blade must be inserted.

OPTION: DOUBLE-BLADE JULIENNE 2/7 mm REF.2015.93 delivered with its storage box

The storage box for Julienne blades placed under the Mandoline can be removed during use or for cleaning.

DOUBLE-BLADE JULIENNE 4/10 mm REF.2015.92

Spacing 4 mm

Spacing 10 mm
THE WAFFLE CUT

• La Mandoline allows to cut waffles on a secure way. For this cut, the serrated blade must be inserted. Furthermore, the waffle cut requires that the thickness be adjusted to a very thin thickness.
• 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.

CLEANING

• The body and the feet of La Mandoline are made of stainless steel and are dishwasher safe.
• Wipe La Mandoline after cleaning and store it in a dry place.

Receptacle and pusher
The receptacle and the pusher will still need to be washed regularly. Both pieces, like La Mandoline, are dishwasher safe. For detailed cleaning, the receptacle can be removed. In order to remove the receptacle simply slide it off the mandoline frame. For detailed cleaning the pusher can be taken apart. There is a cap at its very top, which releases the shaft separating the ergonomic top from the lower interior plate and freeing the spring. In order to release the cap it must be loosened with a turn to the left. The stainless steel needles cannot be removed. After cleaning, reverse the operation to reassemble all pusher parts.

Blades
The horizontal blades and the Julienne blades are made of high-quality carbon 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 blades.

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.

Changing the plates:

REMOVING A PLATE: put the Mandoline upside down (1). Press the 2 pins of the blade at the back of the frame (2) and gently push to release the plate.

HOW TO INSERT A PLATE:
Place the Mandoline on its feet. Leave the horizontale blade in place. Move the supporting upper plate up and make sure the locking knobs are well tightened. Put the plate in place (1) and press the area with the 2 reference marks on the edge to block it (2).

How to use the plates

SMOOTH PLATE

When the smooth plate is fitted on the Mandoline Swing 2.0, you can carry out straight or crinkle cuts, julienne and waffle cuts. It is always associated with the double horizontal blade. For julienne cuts there is also a Julienne blade. It is used as the standard Mandoline Swing (see instructions on page 11-14).
THE GRATING PLATES

Move the supporting upper plate up and make sure the locking knobs are well tightened. Position the desired grating plate. Pass the product you intend to grate on the blade, moving from top to bottom and pressing according to the consistency of the product. The teeth work in both directions and the product is cut very quickly.

Advice: use the slider and the pusher to grate large amounts of food (potatoes, cabbage, parmesan, etc.) do not use the slider and pusher for zesting.
Caution: always make sure you do not place your fingers too close to the grating blade when you are not using the slider and its pusher.

COARSE GRATER

Perfect for potatoes, carrots, celery, onions, apples, cabbage, cheese, chocolate, etc.

MEDIUM GRATER

Perfect for ginger, carrots, parmesan, chocolate, apples, etc.

GRATER ZEST

Perfect for citrus fruits (lemons, limes, grapefruit, oranges, etc.) and also garlic, ginger, etc.

STORAGE

• For optimal storage, leave the double horizontal blade, a double Julienne blade and the smooth blade on the Mandoline. The other accessories are in the storage container that is magnetically attached to the Mandoline’s upper plate.

CARE

• The grating plates are made in stainless steel and polypropylene. They are dishwasher safe, but washing them by hand will extend their lifespan. A brush with soft bristles can be used to clean between the teeth of the grating plates.

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La Mandoline 2.0

Version avec kit de 3 râpes
Version with set of 3 graters

Plateaux amovibles et interchangeable
Removable plates
Version avec kit de 3 râpes
Version with set of 3 graters