



MATFER STAINLESS STEEL MANDOLINE

Slices, sticks, potato chips, wafers, French fries, matchsticks, etc. in seconds and in 3 different thickness cuts. Different cuts obtained by:

- adjusting cut thickness (up to 10 mm)
- selecting straight or serrated blade,
- selecting one of the 3 blades delivered with the mandoline slicer (3, 5 and 10 mm).

With the concept blade holders delivered with the Matfer Mandoline, you easily switch from 10 to 30 Julienne blades in a few seconds and revert to the carver, waffle or plain central blades in a simple operation. Optional, stainless steel pusher.

- Stainless steel 18/10 construction, blades in tempered steel.
- Stainless steel body, one-piece foot and handle, removable without tools.
- No screws and nooks anywhere to catch food.
- Each part is smooth and quick to dismantle. Easy to clean.
- Pusher does not limit the size of your vegetables and avoids waste by creating fewer vegetable heels. One handle to hold in position during the chef's work, a smooth inclined plane, which allows adjustment of the blades.
- After a long period of usage, you can sharpen the knives and correct the play of the blades for more precise cuts.



COMPLETE SET

Item #	Wt	Description
215000	4 lbs. 4 oz.	COMPLETE SET WITH PUSHER, one straight blade, one waffle blade and set of 3 julienne blades: 30, 18 and 10 teeth.
215001	3 lbs. 3 oz.	SET INCLUDES: one straight blade, one waffle blade and set of 3 julienne blades: 30, 18 and 10 teeth. Pusher not included.

SPARE PARTS (For items 215000 and 215001)

Item #	Description
215005	Pusher
215010	Julienne blade: # of Teeth, 30, 1/8"
215112	Julienne blade: # of Teeth, 18, 3/16"
215115	Julienne blade: # of Teeth, 10, 3/8"
215017	Foot Stand / Holder
215018	Large Plate
215021	Pusher Holder
215022	Pusher Plate
215023	Pusher Handle
215085	Reversible straight/waffle blade w/knob



FLASH TO VIEW A PRODUCT DEMO IN OUR CHEF LIFESTYLE BLOG.



WARNING: THE MATFER MANDOLINE IS A SLICING TOOL AND AS WITH ALL SLICING TOOLS IT MUST BE HANDLED WITH CARE. IT MUST NOT BE LEFT WITHIN THE REACH OF CHILDREN. USE VEGETABLES GRADED MEDIUM SIZE, FIRM WITHOUT BRUISES.