



PL8-1050

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Professional Cubing Mandoline

Mandoline coupe-cubes professionnelle

Mandolina profesional para corte en cubos

Professionelle Gemüse-Mandoline • Mandolina professionale



PARTS AND FEATURES:

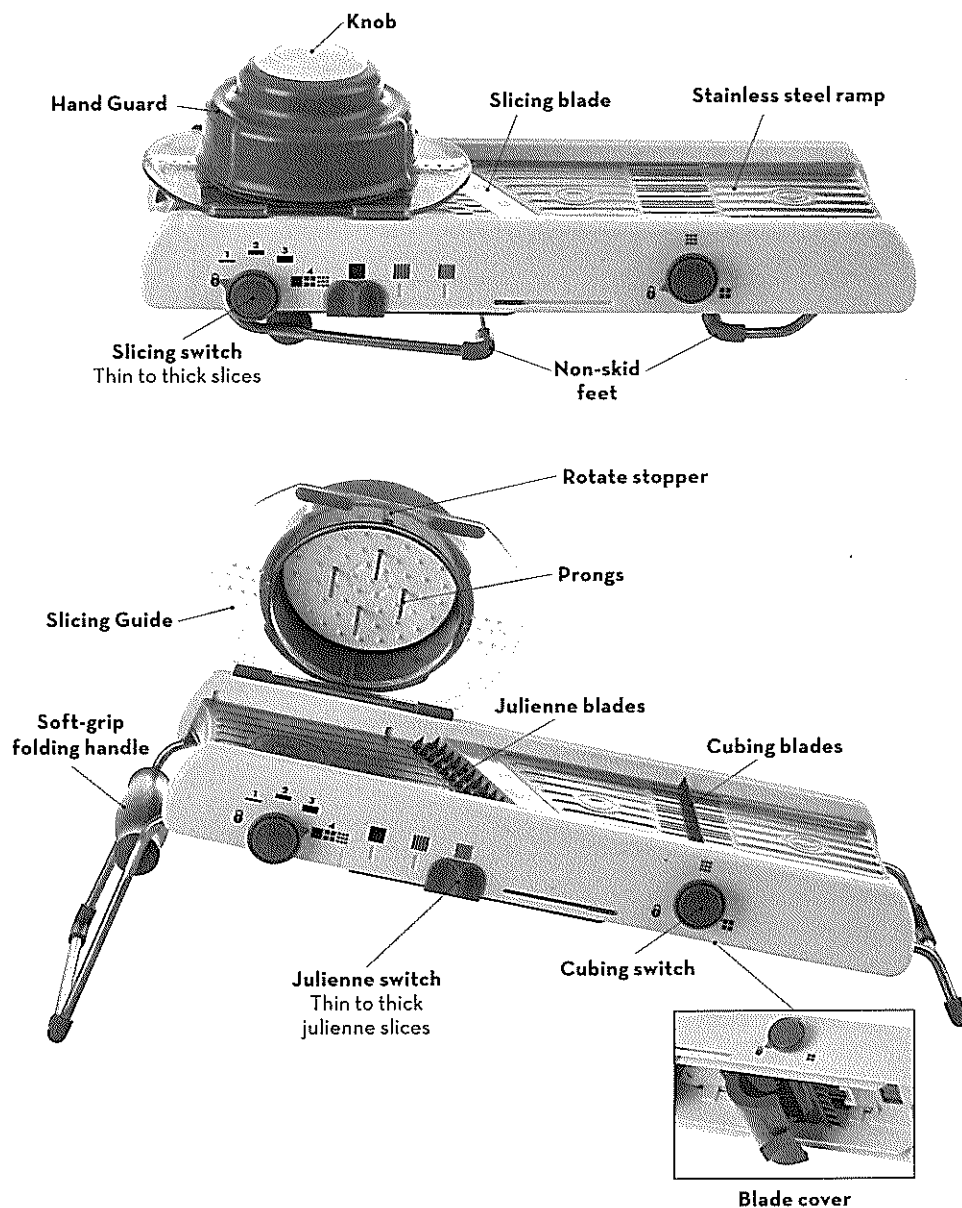
Great for apples, beets, carrots, onions, peppers, potatoes, zucchini, salads, pilafs, casseroles, soups, stir-fries and risotto

Idéal pour les pommes, betteraves, carottes, oignons, poivrons, pommes de terre, courgettes, salades, riz pilaf, les ragoûts, soupes, sautés et risottos

Ideal para manzanas, beterragas, zanahorias, cebollas, pimientos, papas, calabacitas, ensaladas, estofados, guisos de arroz, sopas, salteados y risottos

Hervorragend geeignet für Äpfel, rote Beete, Karotten, Zwiebeln, Paprika, Kartoffeln, Zucchini, Salate, Pilaw, Aufläufe, Suppen, Wok-Gerichte und Risotto

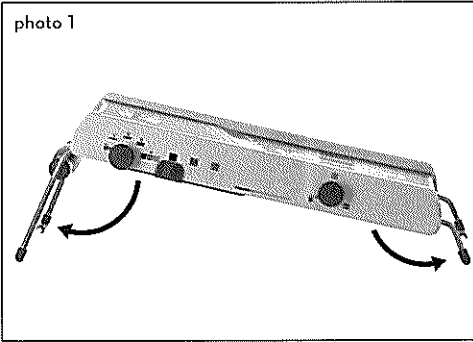
Ideale per mele, barbabietole, carote, cipolle, peperoni, patate, zucchine, insalate, riso pilaf, stufati, zuppe, verdure saltate e risotto



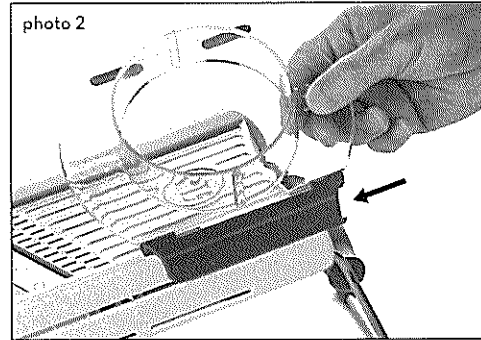
Set Up and General Use:

1. Unfold front and rear stainless steel legs from below the mandoline until they click into place. Reference photo 1.

Caution: Blade should be in locked mode.



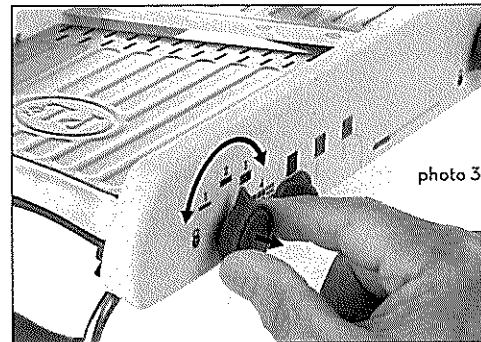
2. Carefully attach the Slicing Guide to the mandoline by inserting the gray guide into the top of the track located on the side of the unit. Ensure no food is blocking the track. Reference photo 2.



3. Adjust slicing switch by pulling the adjustment knob outward and turn clockwise from one to four. (1 = thinnest, 4 = thickest)

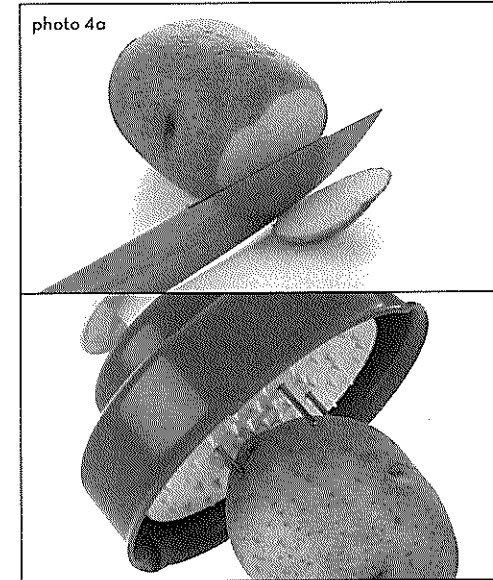
- Setting 1
- ▬ Setting 2
- Setting 3
- ■ ■ ■ Setting 4

Use caution as blade(s) are now exposed.

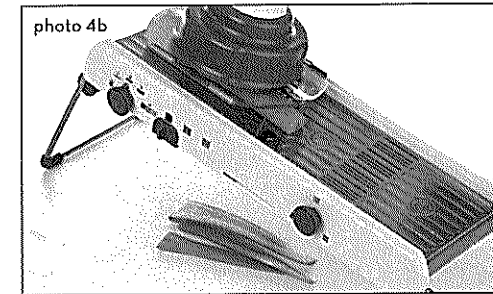


Set Up and General Use Cont'd:

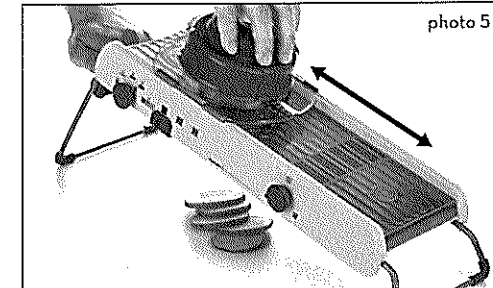
- 4a. Use a knife to cut a flat surface at one end of produce before slicing. Carefully pierce Hand Guard prongs into food before slicing. Ensure food is secure. Reference photo 4a.



- 4b. For longer produce such as carrots, lay flat and pierce with additional plastic prongs located at the top and bottom of the Hand Guard. Reference photo 4b.



5. Securely grasp Hang Guard keeping fingers and thumb away from blades while maintaining light, even pressure. Reference photo 5.



Julienne and French Fry Instructions:

1. Review Set Up and General Use guide.

2. Locate julienne switch on the side of the mandoline. Move slider forward one click for thick french fry-sized cuts. Move forward two clicks for thin julienne slices such as carrots for salad. Reference photo 2a and photo 2b.

Use caution as julienne blades are also exposed.

3. Select thickness setting:
Reference photo 3

- Setting 2 for julienne cut
— + |||||
- Setting 3 for french fry cut
■ + |||||

4. Secure food with the Hand Guard and run down slicing ramp while maintaining even pressure. Reference photo 4.

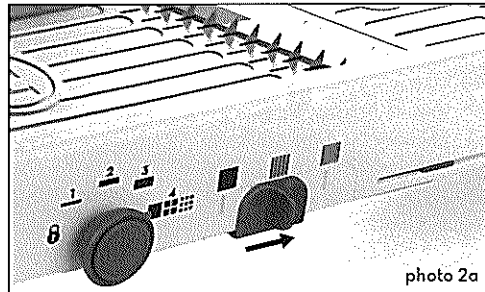


photo 2a

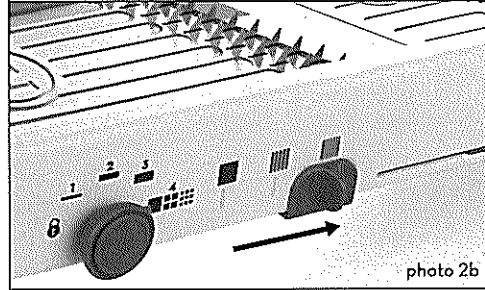


photo 2b

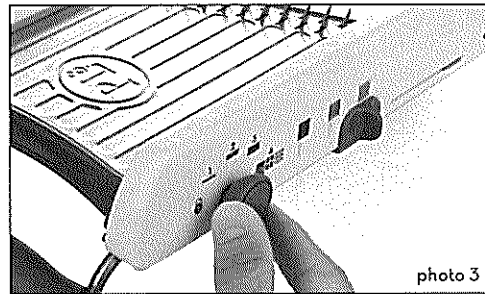


photo 3

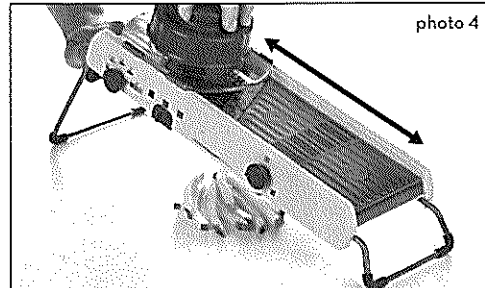


photo 4

Cubing Instructions:

1. Review Set Up and General Use guide.

2. Set slicing switch to number 4 setting. Reference photo 2.

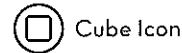


3. Pull and rotate cubing switch to select either small or large cubes. Reference photo 3a and photo 3b.

- ■ ■ ■ Small cubes
- ■ Large cubes

Use caution as cubing blades are also exposed.

4. Secure food with the Hand Guard and center over cube icon. Reference photo 4.



Cube Icon

5. Before slicing, rotate Hand Guard until it stops turning. Reference photo 5.

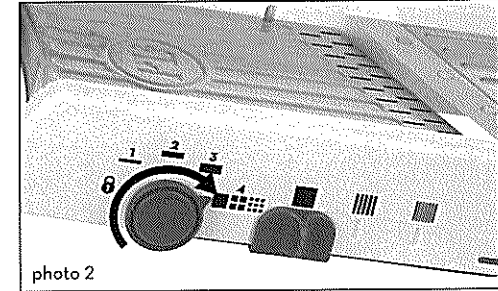


photo 2

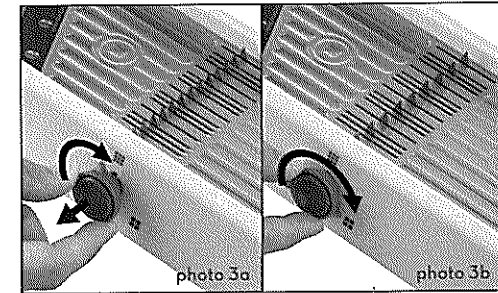


photo 3a

photo 3b

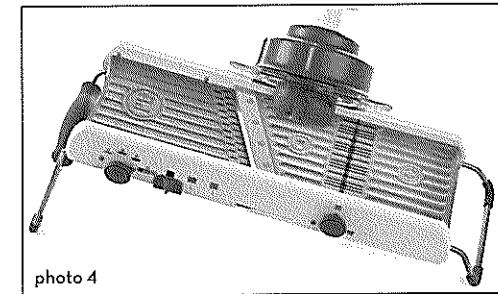


photo 4

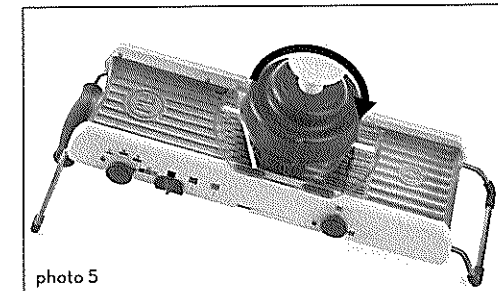
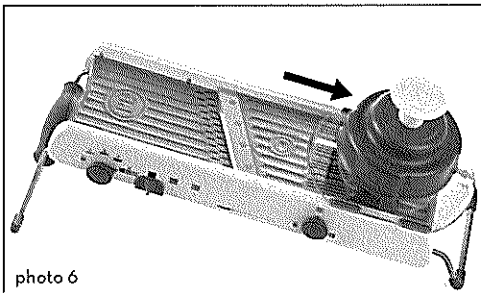


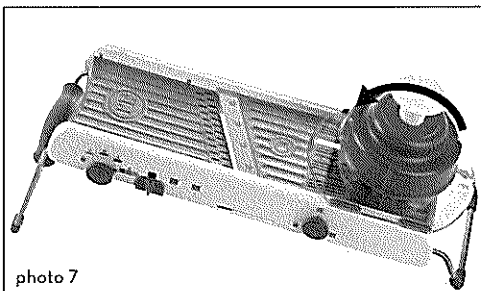
photo 5

Cubing Instructions Cont'd:

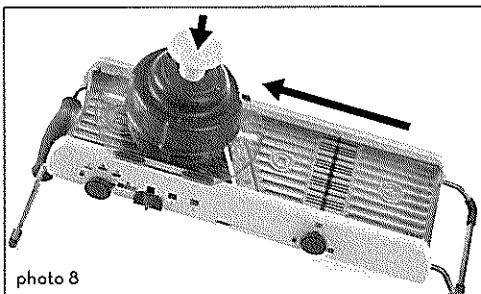
6. Slide Hand Guard down toward cubing blades while maintaining even pressure. Continue until Hand Guard stops. Reference photo 6.



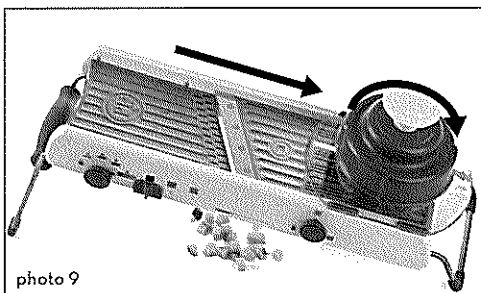
7. Rotate Hand Guard in opposite direction of starting point until guard stops turning. Reference photo 7.



8. Pull Hand Guard back up ramp until centered over PLB® logo. Reference photo 8.



9. Push down on Knob of Hand Guard. Make sure food is in contact with stainless steel ramp before performing step #10.



10. Slide Hand Guard all the way down over slicing blade. Reference photo 9.
11. Continue steps 6-10 until complete.

CAUTION! ⚠

Very sharp blades and prongs can injure you.

- Keep fingers away from blades and prongs when using and cleaning. Follow cleaning instructions and safeguards provided.
- Keep out of reach of children.
- Always use Hand Guard and Slicing Guide when slicing. Do not slice any food that cannot be held by Hand Guard.
- Securely grasp the Hand Guard when using, keeping fingers and thumb away from blade and within outer edges of Slicing Guide.
- Blades and Hand Guard prongs are sharp and may cause injury if not used properly.

Cleaning and Storage Instructions:

1. Remove Hand Guard and Slicing Guide. Any remaining food can be removed from blades with a kitchen brush. **Never hand wash blades with a sponge or dishcloth. Never towel dry.**
2. Open blade cover before placing in the dishwasher. Reference photo 1 for location. **Reminder: Close blade cover before using or storing.**
3. Disassemble Hand Guard by gently pressing plate in with one hand and twisting knob counter clockwise with other hand until knob screws off. Plate, holder and knob will separate. Reference photo 2.
4. To store, turn slicing switch to "locked" position so blade is flush to ramp. Reference photo 3. Place Slicing Guide on track to cover blade. Note: Slicing Guide does not lock into place.

