



**Stainless Steel Mandoline with Pusher, 38 blade Set**

art.	Size	Lbs
49830-60	4 3/4" x 15 3/4" x 11"	3.6
49830-00	S/S Mandoline, 38 Blade Set, no Pusher	3.0
49830-02	Stainless Steel Pusher Only	0.6
49830-AA	38 Julienne Blade Set	0.2
49830-AB	44 Julienne Blade Set	0.2
49830-AC	60 Julienne Blade Set	0.2
49830-AD	Serrated Blade	0.2
49830-AE	Slicing Blade	0.2
49830-AF	Sliding Plate	0.6
49830-AG	Stand Only	0.4
49830-AI	Rubber Foot	0.1
49830-AJ	Nuts & Bolts Set	0.1

The Bron Mandoline vegetable slicer is made of 100% stainless steel and is used to slice a variety of fruits and vegetables. With its three cutting blades, glide plates and thickness adjustment mechanism, the traditional French mandoline is well-equipped to slice, julienne, crinkle and waffle cut. The julienne blade is a reversible 38-prong blade. One side has 10 cutting teeth with a 3/8" spacing while the other side has 28 teeth with a 1/8" spacing. All blades are attached to the mandoline, a unique feature to this mandoline, preventing blades from easily getting lost in the cleaning and handling process. Levers allow for gradual thickness adjustments from paper-thin slices up to 3/8" slices. The mandoline comes with a hand pusher to anchor and slide vegetables and fruit along the glide plate and protects fingers from the blade. The entire slicer is made of stainless steel, except for the pusher knob which is made of plastic. When folded, its size is L 15 3/4" x W 4 3/4" x H 2".



**Kitchen Slicer, ABS**

art.	Width	Length	Ht.	Lbs
49753-06	4 3/8"	12 1/2"	1 1/8"	0.7

This nifty slicer, also called "Japanese" mandolin, transforms vegetables and fruits into slices and julienne cuts in the blink of an eye. It comes with a hand protector designed to push fruit and vegetable across the blades keeping fingers out of danger. It includes three julienne blade sets with 1/32", 5/64" and 1/8" (1, 2 and 3 mm) spacing and one straight blade for slicing.



**Chef's French Mandoline**

art.	Size	Lbs
A4982101	4 1/2" x 15 7/8" x 1 5/8"	3.20
A10212SB	Replacement Straight Blade	0.20

The Chef's French Mandoline boasts the same impressive quality as The Original Bron. This simplified version, made of stainless steel, comes with two removable stainless steel julienne blades, 1/8" and 3/8" spacing, and a straight blade for slicing. The oversized plastic hand guard, which provides safety during use, secures food within with prongs and needles. A single lever adjusts the thickness for all cuts, from razor thin to 1/2". The flat blade can be easily removed for sharpening. Both handle and stand have protective, skid-resistant sleeves. The unit can be hung for easy storage. Standing height is 9 1/2"