

# Bron Professional Mandoline

Model 20638CHB

## Instructions & Parts

**Important:** Do not attempt to use the Bron Mandolin until you have studied these instructions carefully. Failure to do so may result in damage to the various cutting edges, not to mention that *you* might get cut.

**Use extreme caution when using the mandolin and any of its sharp cutting components.**



### Parts Identification...

Fig. 1 - Front view  
Fig. 2 - Underside view  
Fig. 3 - Safety guard (carriage)

- (1) Main plate
- (2) Central cutting plate
- (3) Fluted cutting plate
- (4) Folding stand
- (5) Set of cutters
- (6) Crank handle
- (7) Main plate adjusting lever
- (8) Fluted cutting plate adjusting lever
- (9) Main plate fixing screw
- (10) Fluted cutting plate fixing screw
- (11) Central cutting plate fixing screw
- (12) Cutter set fixing nut
- (13) Safety guard stops
- (14) Safety guard handle
- (15) Safety guard hinge screw

### To set up your new mandoline for use...

-Turn mandoline upside down exposing leg assembly (4). Unfold leg assembly by grasping both cross bars of leg assembly and pulling upwards to form a "z" shape with the mandoline body. (Be careful with the sharp exposed blades.)

-Insert free end of leg assembly to fit snugly against top

lip. (Flip adjustment lever (8) towards cutting blades if necessary to allow room for leg assembly.) Turn mandoline over resting rubber feet on table. Make desired adjustment and you are ready to go. Use guard (Fig. 3) with upper blade only. Be sure waffle blade (3) is fully lowered when using upper blade (2) to avoid damage to lower blade.

### Safety Guard...

**Allows you to slice vegetables in total safety.**

- Before fitting the safety guard, you must drop the fluted cutting plate (3) below the level of the central cutting plate (2) and adjust the main plate to the desired thickness of cut.

- Engage the safety guard (15), hinged end first, in the runners on either side of the upper face of the slicer (1).

- Place the vegetables to be cut into the safety guard

cage, close the lid and, holding the guard handle (14), slide the guard up and down.

- At the bottom of the downward stroke there are safety stops (13), which prevent the safety guard from going off its tracks.

- **IMPORTANT:** When using the safety guard during slicing operations, it is essential to neutralize the fluted

cutting plate (3) completely. Failure to do so may result in damage to the fluted cutting plate.

- Neutralize the central cutting plate (2) by adjusting the main plate (1) to the same level as the central cutting plate, so that the vegetable does not catch on the blade.

### **Adjusting for cutting straight slices...**

To make **potato crisps, soufflé potatoes, gratin dauphinois, Vichy carrots**, making **slices from 0.3 mm. to 10 mm.** thick:

- Having set up the slicer as above, neutralize the fluted cutting plate (3) by dropping it to the same level as the central cutting plate (2) by means of its lever (8), so that the vegetable does not catch on it. This is especially important when using the safety guard during slicing operations.

- Raise the main plate (1) to its maximum height by using the lever (7).

- **NOTE:** The safety guard cannot be used to slice using the fluted cutting plate (3).

See below for additional safety precautions.

- Disengage the set of cutters (5) by pulling the crank handle (6) off its resting rivet and allowing it to hang freely.

- Adjust to the desired thickness of cut by lowering the main plate (1) by using the lever (7).

- Cut the vegetables at their widest point in order to obtain well shaped slices.

### **Adjusting for cutting small sticks...**

To make **French fries, straw potatoes, matchstick potatoes, julienne vegetables**, etc.

- Raise the main plate (1) to its maximum height by using the lever (7).

- Pull out the crank handle (6), turn it up or down to expose the blades for the desired size cut, locking it onto its resting bolt. (If the main plate (1) is not raised to its

maximum height, the blades will not turn to the desired position without incurring possible damage.)

- Adjust the thickness of cut by lowering the main plate (1) by raising or lowering its lever (7).

### **Adjusting for fluted cuts...**

To make **lace-cut potatoes, crinkle-cut potato slices, scalloped slices**, etc.

- With the main plate (1) raised to its maximum height, neutralize the set of cutters (5) by pulling the crank handle (6) off its resting bolt and allowing it to hang freely.

- Neutralize the central cutting plate (2) by adjusting the main plate (1) to the same level as the central cutting plate, so that the vegetable does not catch on the blade.

- Adjust the fluted cutting plate (3) to the desired thickness of cut by raising or lowering its lever (8).

- Lace-cut potatoes can be made by adjusting the fluted cutting plate (3) to about 3 mm. (3/32") above the central cutting plate (2).

- First make a cut, then turn the vegetable a quarter of a turn (90°) to make the second cut, which will produce a perforated cross-cut pattern. Continue turning a quarter turn with each cut.

- If the slice tears (too thin), raise the fluted cutting plate (3).

- If the slice is not perforated (too thick), lower the fluted cutting plate (3).

- The pattern of perforations may be altered by varying the amount of turn give to the vegetable between cuts.

- Crinkle-cut potatoes are made by cutting slices in the same direction, on the fluted cutting plate (3).

### **Adjusting for varied and decorative cuts...**

To make **grooves, wavy-cut sticks, lace-cut slices**, etc.

- Neutralize the central cutting plate (2) by adjusting the main plate (1) to the same level as the central cutting plate, so that the vegetable does not catch on the blade.

- These cuts require 2 passes. The first on the fluted cutting plate (3) to groove the vegetable or to cut thick

slices (adjust thickness of cut as required); and the second on the central cutting plate (2) to obtain corrugated slices or wavy-cut sticks, for example.

- When cutting on one plate, it is important to neutralize the other by changing the position of its lever.

### **Adjusting for grating...** to produce **fine strands** of raw carrots, beetroot, etc.

- Neutralize the central cutting plate (2) by adjusting the main plate (1) to the same level as the central cutting plate, so that the vegetable does not catch on the blade.

- Raise the fluted cutting plate (3) approximately 1.5-2

mm. (1/32" to 1/16") above the central cutting plate.

- Feeding long vegetables, such as carrots, lengthwise into the fluted cutting edge will produce attractive long, thin strands.

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### **Safety...**

- Whenever possible, use the safety guard, which allows you to operate the mandoline without danger of cuts from the cutting edges.

- Always keep in mind that while this equipment is designed to produce perfect results, it does require a

certain minimum of care and attention while you are using it.

- Keep the mandoline out of the reach of children and people who are not familiar with its use.

### **Maintenance...**

- Before using for the first time, neutralize the cutting edges and wash the mandoline in hot, soapy water. Be careful of all cutting surfaces.

- The slicer is designed to require only minimal maintenance. It should, however, be washed after every use, in running water in order to flush out vegetable debris and residues, then left to dry.

- Before every washing, neutralize the cutting edges by raising the main plate (1) and lowering the fluted cutting plate (3).

- Do not clean the mandoline with any implement which might damage the edge of the blades.

- If the edge of the central cutting blade (2) dulls, carefully use a sharpening stone. (With care, it can be unscrewed for easier sharpening.)

- At regular intervals, check the tightness of all nuts and screws.

- When not using the mandoline, store it in a place by itself, preferably hung up. Avoid wedging it between other heavy items to prevent damage.

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## **Spare Parts and Accessories...**

126CL - Whole fluted cutting plate, stainless

146CL - Main plate, stainless

166CL - Whole stand, stainless

176CL - Central cutting plate, stainless

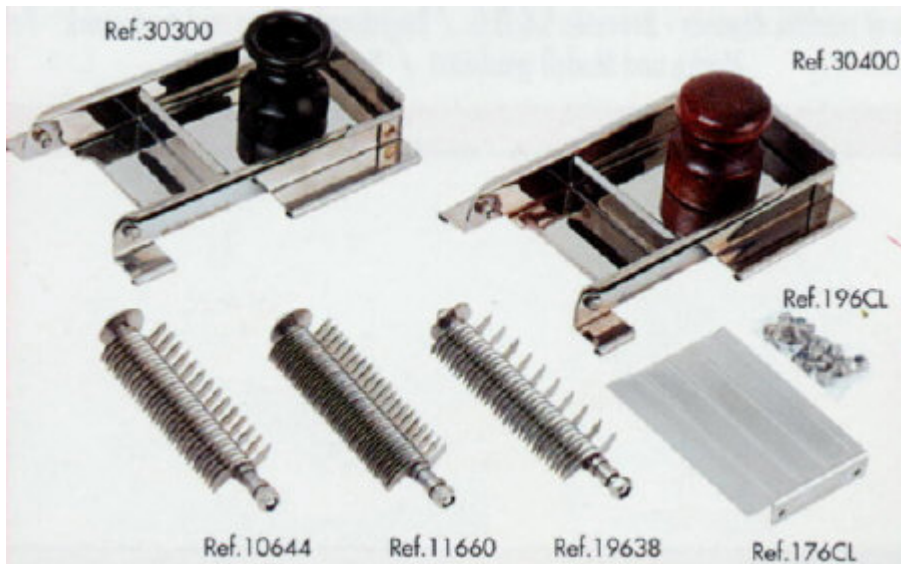
126CL - Fluted cutting plate, stainless

183CL - Crank handle

196CL - Assorted nuts and screws kit

19638 - 40 blade - 3 mm. (1/8") and 9 mm. (3/8") wide cutters

10644 - 43 blade - 3 mm. (1/8") and 6 mm. (1/4") wide cutters  
11660 - 61 blade - 2.5 mm. (3/32") and 5 mm. (3/16") wide cutters  
303CH - Handle for guard, plastic  
304CH - Handle for guard, wood  
30330 – Pusher and safety guard



The guide is adapted from the product manual of the manufacturer:



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