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500319

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Original instruction manual

Safety Indications



WARNING

Cut wounds hazard!

Cutting inserts blades are very sharp.

When replacing or cleaning cutting inserts, always hold them by the straight end and not by the pointed end.

Make sure cutting inserts are not used by children for any purpose.

To protect your hands and fingers, always use a pusher for smaller pieces of vegetables or their ends.

For cleaning, use gloves resistant to cutting.

Intended Use

This appliance is only intended for use described in the operating instructions, with the supplied and approved components.

Any other use is considered against the intended purpose. The manufacturer shall not be liable for any damage due to unintended use. In such cases the responsible party shall only be the user/operator

The following is an intended purpose

- Cutting vegetable and fruit.

Technical Data

Name:	Mandoline slicer 50
Art. No.:	500319
Material:	stainless steel, plastic
Number of cutting inserts:	5
Dimensions (W x D x H), in mm:	400 x 140 x 150
Weight, in kg:	1,1

We reserve the right to implement technical modifications.

Version / Characteristics

- Colour:
 - black
 - silver
- Designed for:
 - chips
 - slices
 - batons
- Cutting insert version:
 - 2 inserts for chips/batons (3.5 mm | 7 mm)
 - 3 inserts for slicing (1.5 mm | 2.5 mm | 3.5 mm)
 - dishwasher-safe
- Features: anti-slip feet
- The set includes:
 - 1 storage container for 4 cutting inserts
 - 1 blade guard
 - 1 pusher

Overview of Parts

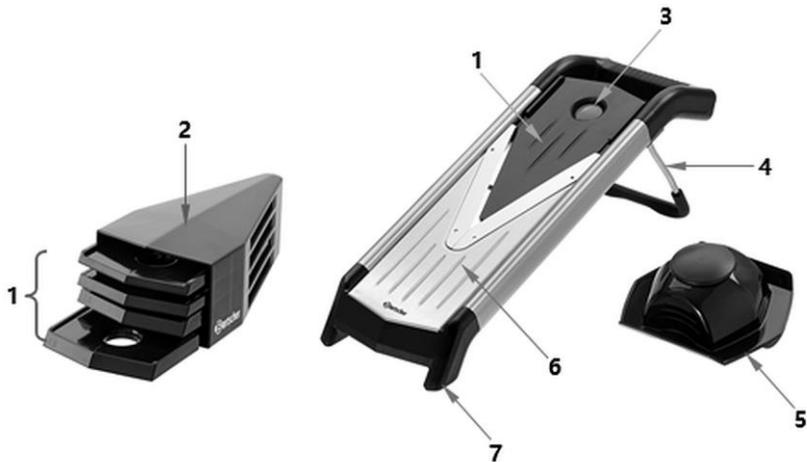


Fig. 1

1. Cutting inserts (5 pcs)
2. Storage container for 4 cutting inserts
3. Push button (red)
4. Support, non-slip
5. Pusher
6. Frame
7. Feet, non-slip

Cutting Inserts

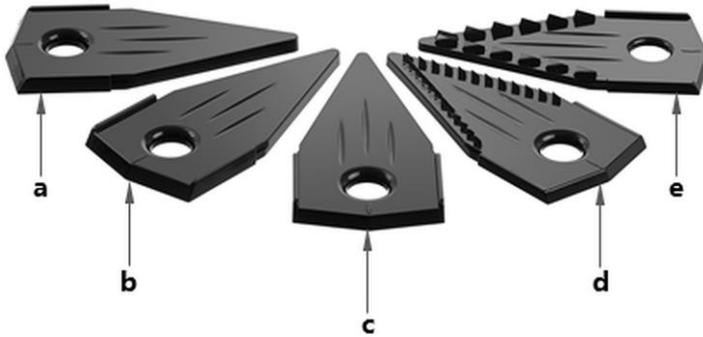


Fig. 2

- a Cutting insert for 1.5 mm slices
- b Cutting insert for 2.5 mm slices
- c Cutting insert for 3.5 mm slices
- d Cutting insert for 3,5 mm chips/batons
- e Cutting insert for 7 mm chips/batons

Operating Instruction

Before Use

1. Unpack the mandolin slicer and remove the packing material pursuant to environmental regulations.
2. Before use, check if the mandolin slicer is intact. Contact the vendor if the appliance is damaged.
3. Before use, clean the mandolin slicer and accessories thoroughly observing indications in section '**Cleaning**'.

Setting

1. Open the stand and place the mandolin slicer on a level, non-slip surface.
2. Ensure that the surface on which the mandolin slicer stands is clean, as this is also the surface on which shredded vegetable/fruit will be placed.
3. Maintain sufficient clearance from table edge. The appliance might tip over or fall down.



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Fig. 3

Vegetable/Fruit Cutting

1. Prepare vegetable/fruit for shredding.

NOTE!

If vegetable/fruit are to be sliced, choose a slicing insert of the appropriate thickness (1.5 mm | 2.5 mm | 3.5 mm).

If you require vegetable/fruit in chips or batons, select one of chip/baton cutting inserts of the required thickness (3.5 mm | 7 mm).



Fig. 4



Fig. 5

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2. Insert the selected cutting insert until it engages (section '**Changing Cutting Inserts**').
3. Place prepared vegetable/fruit in the top section of the cutting insert and slide them along the blade from top to bottom in a sliding motion.

Vegetable/fruit will be shredded in the desired shape, falling under the rack onto the prepared surface.

Pusher

WARNING!

Cut wounds hazard!

The cutting edge of the blade is very sharp.

When cutting small pieces of vegetable/fruit, use the included pusher.

1. If necessary, use the included pusher.
2. Always ensure that the pusher is in the correct position.

Correct position



Incorrect position

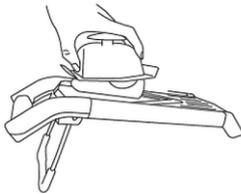
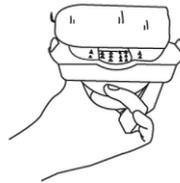


Fig. 6

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Cutting Inserts Replacement

1. Press the red button on the rack and carefully pull the cutting insert backwards.
2. Carefully lift the cutting insert when pulling it out.
3. Carefully push the required cutting insert onto the V-blade until it audibly clicks into place.



Fig. 7

Cleaning

ATTENTION!

Never use any harsh cleaning agents that could damage the surface of the mandolin slicer and accessories.

Never use a sponge.

Do not dry the mandolin slicer with a cloth.

Clean the mandolin immediately after use to avoid food drying on the blade.

1. Clean the mandolin slicer frame and all removable parts (cutting pads, pusher, blade guard) before and after each use; clean them under warm running water with a mild cleaning agent. Use a plastic brush for dish-washing.
2. Rinse cleaned components in fresh water.
3. Allow all individual parts to air dry in an upright position.

NOTE!

Cutting inserts may also be washed in a dishwasher.

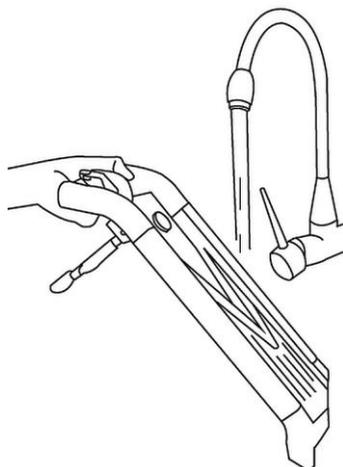


Fig. 8

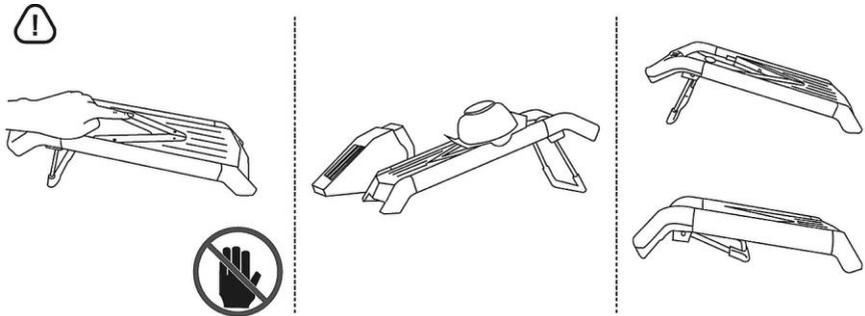


Fig. 9

4. Be particularly careful in the area of blades, as they are very sharp.
5. Allow cutting inserts to dry completely before storing them in the provided storage container.
6. Place one cutting insert in the mandolin slicer element.
7. Place the support back in its original position.
8. Install anew the blade guard.
9. Store the mandolin slicer in a dry place, not subject to dust nor direct sunlight, and away from the reach of children.

Possible Malfunctions

Malfunction	Solution
Vegetable/fruit are not cut properly	Ensure that the top side of the pusher is pressed firmly enough to secure food products.
	Ensure that the pusher is used correctly when cutting vegetable/fruit. Observe indications in section ' Pusher '.
	Vegetable left-overs on cutting inserts make it impossible to cut vegetable/fruit. Clean cutting inserts thoroughly after each use.
	Ensure that the cutting insert used is suitable for vegetable/fruit to be shredded. To make the right choice, follow indications contained in previous chapters: ' Cutting Inserts ' and ' Cutting vegetable/fruit '.