

SALTER[®]

SINCE 1760



Mandolin

Suitable for slicing, grating and shredding

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Safety Instructions

Warning: Sharp blades; handle with care.
Keep out of reach of children.

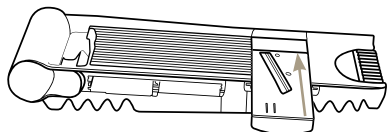
Before First Use

Hand wash carefully.

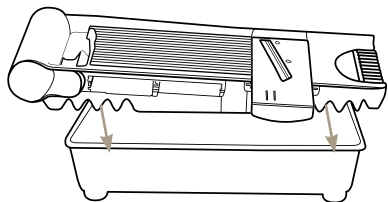
Using Your Mandolin

Select a blade; refer to the section entitled 'Blade Usage'.

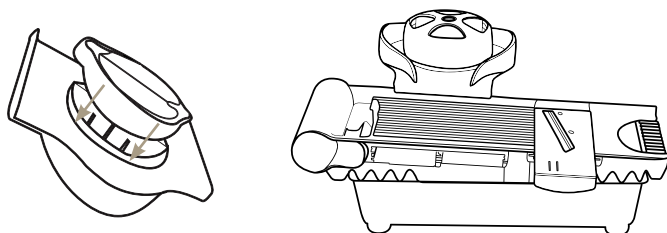
Holding the blade by the rounded edge, insert it into the blade holder slot on the side of the mandolin slicer, until it locks into position.



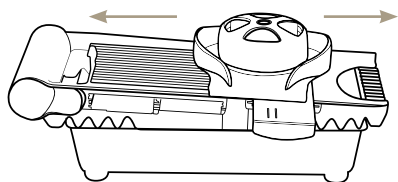
Position the mandolin slicer onto the container.



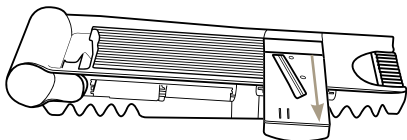
Push the chosen fruit or vegetable onto the prongs on the underside of the easy-grip handle, until it is securely attached. Pressing the easy-grip handle onto the mandolin slicer.



Slide it back and forth along the unit to grate, shred or slice the fruit or vegetables; the sliced fruit or vegetables will collect in the container.



To remove the blade, carefully slide it out of the blade holder slot.

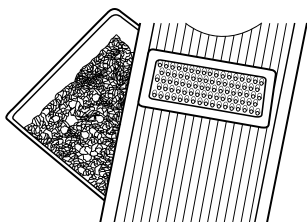


Blade Usage

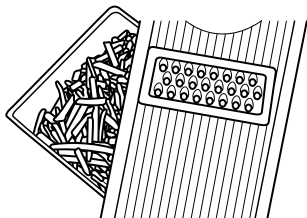
The Mandolin is ideal for use with a wide range of fruit and vegetables including potato, courgette, aubergine, carrot, turnip, butternut squash, cucumber and apple. It can even be used with cheese.

Blade usage will depend upon the outcome desired:

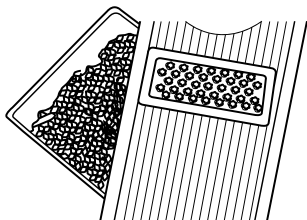
Fine grater – The fine grater blade is ideal for use with hard cheese, garlic, ginger, citrus zest or even chocolate. Try using Parmesan cheese to quickly create a topping for your favourite Italian dishes.



Coarse grater – The coarse grater is suitable for semi-hard cheese as well as fruit and vegetables, for example apple, carrot, onion, cabbage and potato. Use a carrot to create a bright and colourful garnish that is perfect for salads.

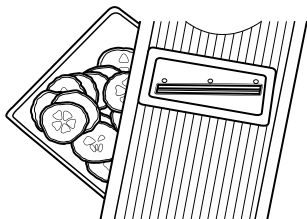


Shredder – The shredder blade finely chops fruit and vegetables with ease and is great for use with apple, onion and garlic. Shred an apple to easily create the filling for a delicious apple pie.



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Slicer – The slicer blade is great for cutting fruit and vegetables with ease and is perfect for use with cucumber, tomato, orange, lemon, lime and onion. Slice a lemon or lime to add a little flavour to your drink.



Cleaning Your Mandolin

Carefully remove the blade from the blade holder before cleaning.

Although this Mandolin is dishwasher suitable it is recommended that it is hand washed to maintain the finish. Clean the Mandolin in warm, soapy water with a mild detergent and a soft cloth; do not use harsh or abrasive cleaners or scourers; rinse and dry thoroughly.

To remove food lodged in the blades, use a soft brush with warm, soapy water. Certain foods such as carrot may stain the white plastic. This has no effect on the functionality of the Mandolin. To remove stains, use a soft cloth to rub a small amount of vegetable oil into the affected area.

Storage

Do not store wet; store in a dry, clean place.

Store the blades carefully and safely. To prevent injury or damage, store the blades in the Mandolin.

Caution

The blades are extremely sharp; exercise caution at all times.
Never touch the blades.

Please retain this information for future reference.

If this product proves unsatisfactory or if you have any further queries, please contact your retailer.



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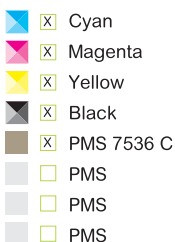
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