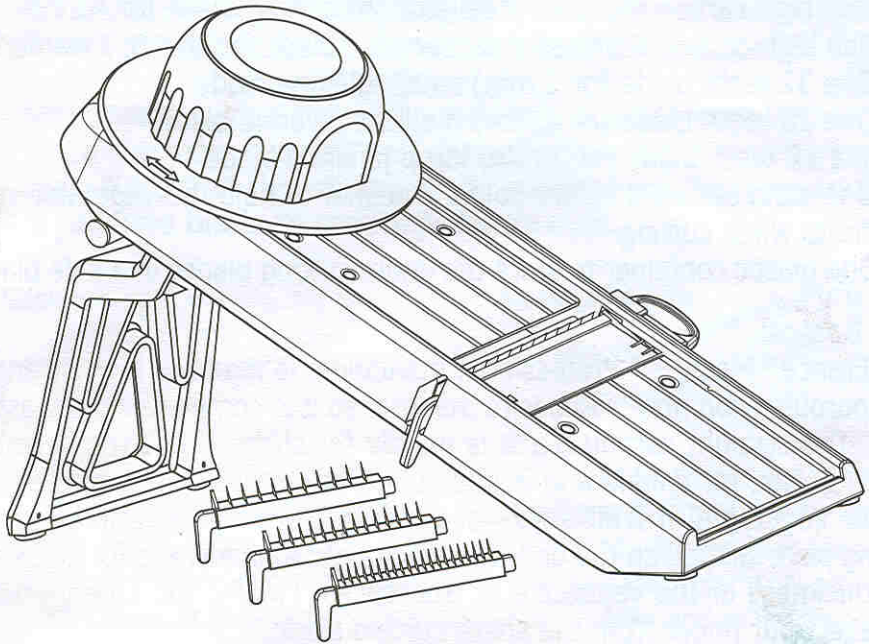


MIU France® Mach 5™ Professional mandoline



Presenting the New MIU France® Mach 5™ Professional Mandoline. This new composite mandoline features a selection of blades and infinite thickness adjustments which make it one of most versatile kitchen tools available for slicing, cutting vegetables and fruits.

By inserting different blades and adjusting the thickness of each cut, this composite mandoline can produce many cut styles like French fries, julienne, paper-thin slices, crinkle and waffle cut.

WARNING: Blades are extremely sharp.

Please read all instructions and use with care and

ALWAYS USE THE SAFETY HOLDER →



Important: Do not attempt to use mandoline until you have studied these instructions carefully. Failure to do so may result in damage to the various cutting edges or finger cut.

This complete Professional Composite Mandoline set includes the following:

- (a) ABS Nylon Fibre composite main body with folding leg
- (b) One high carbon stainless steel straight cutting blade for slicing
- (c) One high carbon stainless steel serrated blade for crinkle / waffle cut
- (d) One 32 teeth blade (or 2 mm) small julienne blade
- (e) One 20 teeth blade (or 4 mm) medium julienne blade
- (f) One 12 teeth blade (or 7 mm) large julienne blade
- (g) One stainless steel safety holder / pusher to hold the vegetable or fruits when cutting
- (h) One plastic container to store the entire cutting blades in a safe place.

The Basics:

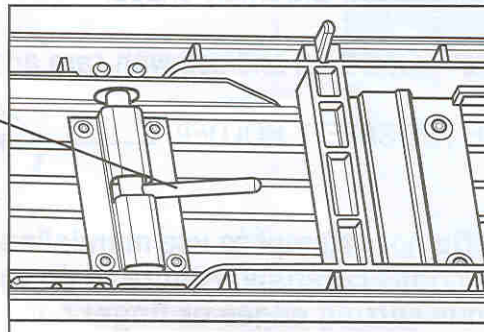
Miu France® Mach 5™ Professional mandoline is made of high strength non porous nylon fibre composite material so it is completely dishwasher safe. The straight carbon blade is mainly for slicing while the serrated blade is used for crinkle and waffle cuts. The three julienne blades can create vegetable or fruit sticks of various widths. The stainless steel gliding plate located on the upper section of the mandoline is for adjusting the thickness of the vegetable or fruit slices. Finally, the safety holder protects your finger from the sharp cutting blade.

Note: Vegetable should be cut to appropriate size and should fit within the safety holder.

Adjusting the thickness:

You can adjust the thickness by moving the level beneath the gliding plate down for thinner slices and up for thicker slices. Thanks to the cam design level mechanism. You can stop the level at any position and the desire thickness will stay the same during slicing.

**Thickness
Adjusting
Level**

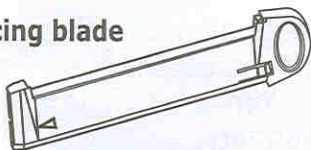


Slicing, Crinkle and Waffle Cuts:

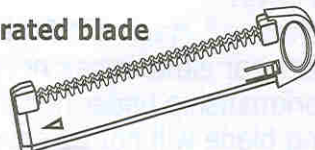
The slicing blade and the serrated blade can be inserted to the left hand side of the body when you are looking down at the top of the mandoline. Please hold the blade by its handle to prevent cutting your finger.

The slicing blade is ideal for slicing a variety of foods—from carrots and cabbage to cucumber and potatoes. It is especially useful to make paper-thin slices. **Note that this slicing blade must be used in conjunction with a julienne blade to create julienne cuts.**

Slicing blade



Serrated blade

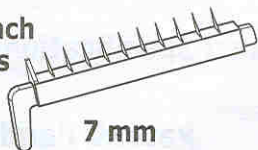


The serrated blade is ideal for crinkle and waffle cuts. A crinkle cut requires only one pass over the serrated blade. For waffle cuts, you have to adjust the height of the upper plate so that the slices that you are creating are very thin. First, you slice over one pass over the serrated blade. Next, you rotate the object or rotate the safety holder 90 degrees and make a second pass over the serrated blade to complete the cut. This repetition creates an opposing crinkle cut which makes it look like a waffle. **Note that this serrated blade can not be used in conjunction with the julienne blade**

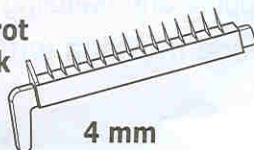
The Julienne Cuts:

The julienne blades must be used with the straight side slicing blade only. Always hold the julienne blades by their handle. They are ideal for making stick shape, fries and shoestring potatoes. These blades are to be inserted from the right side of the body when you are looking down at the top of the mandoline. Insert the desired width of the julienne blade and be sure to insert it all the way into the slot. Adjust the thickness of the upper plate and then place the object lengthwise into the safety holder / pusher. Use a firm and even pressure to slide the pusher down onto the julienne and cutting blade toward the lower plate.

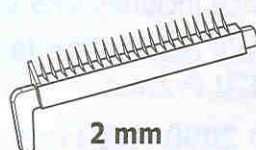
French Fries



Carrot Stick



2 mm



Maintenance:

MIU France® Mach 5™ Professional composite mandoline is designed to require only minimal maintenance. The body and blades are dishwasher safe but hand wash in hot water is preferred to extend its product life. The slicing blade should be sharpened from the time to time with a knife steel to preserve the cutting quality while the serrated blade should be brought to cutlery specialist for occasional service. For storage, give the mandoline its own place, preferable hung up.

Warranty:

MIU France® Mach 5™ Professional composite mandoline is guarantee for one year either repair or replacement at no charge, showing in material or workmanship under non commercial use. Normal wear and tear of the cutting blade will not be cover under this warranty.

Our replacement part is a always free of charge.
Please return the defective parts with \$5.00 check to cover UPS shipping and handling address to:

MIU France Service Department
13203-B NE 16th Street, Bellevue, WA 98005 USA

For extra parts:

Please visit our web site www.miufrance.com

- (1) 90757-1 \$ 9.00 Safety holder / pusher
- (2) 90757-2 \$ 9.00 Straight side cutting blade
- (3) 90757-3 \$ 9.00 Serrated crinkle / wafer blade
- (4) 90757-4 \$ 9.00 2 mm Julienne Blade
- (5) 90757-5 \$ 9.00 4 mm Julienne Blade
- (6) 90757-6 \$ 9.00 8 mm Julienne Blade
- (7) 90757-7 \$ 9.00 Plastic Storage Case
- (8) 90757-8 \$ 6.00 Set of 4 Non-Slip Rubber Feet

Price includes UPS shipping and handling

This mandoline is Made in China with the exact specification for MIU France