

UTENSILS

BRON MANDOLINES FROM FRANCE

These are the famous, stainless steel slicers that make julienne, flat, ruffle and waffle cuts.



CLASSIC MODELS

Adjustable flat blade with 2 rows of curved vertical (julienne) blades. 4.5" width x 16" length.

STANDARD MANDOLINES

38 Blade (one row of 0.13" spaced blades & one spaced 0.38"). Protector not included.

D311 A

WITH PROTECTOR

D311 F

FINE BLADE MANDOLINES

Same unit as **D311 A**, but with a 60 blade cutter (0.06" and 0.19" spacing) instead of the 38 blade cutter. Protector not included.

D311 B

WITH PROTECTOR

D311 FB

FOR CLASSIC BRON MANDOLINES

38 blade unit for **D311 A & F**.

D311 D

60 blade unit for **D311 B & FB**.

D311 E

Central cutting plate (flat blade).

D311 G

Protector.

D311 C

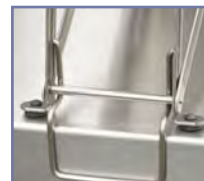


Table edge support

SUPER PRO MODEL

Makes the same cuts as the "Classic" mandoline, with a wider cutting surface, slip resistant feet, and 5 easy to change julienne blades (1, 2, 4, 7, & 10 mm spacing). Protector rotates so waffle cuts can be simplified. 5.25" width x 16" length.

D480

JULIENNE BLADES

	SPACING		SPACING
D490 1	1mm	D490 2	2mm
D490 4	4mm	D490 7	7mm
D490 10	10mm	D490 F	Flat blade



Helper handle

VEGETABLE SHEETERS - COUPE LANIERES

Heavy duty slicer/sheeter from Bron in France. Makes thin, continuous slices of potatoes, zucchini, carrots, turnips, daikon, apples, etc. Easy to use, hand operated machine. Stainless steel frame and blade. Plastic handles and rubber suction cup feet. Standard blade unit makes slices 1.5mm (less than 0.06"). Two other blades available. Vegetable sheeting with 1.5mm blade. 11" width x 10" length.

D491

WITHOUT HELPER HANDLE

This version makes the same continuous sheets. Without helper handle, takes up less space. 11" width x 7" length.

D495

REPLACEMENT BLADES

	THICKNESS
9 D491 8006	1.0 mm thickness
9 D491 8007	1.5 mm thickness
9 D491 8008	2.3 mm thickness