

UTENSILS



4 IN ONE VEGETABLE SLICER

Remarkable tabletop machine from Japan makes four continuous cuts: 1. sheeting, 2. fish netting, 3. fish netting with a fish design, 4. julienne. Wonderful for vegetable lasagna, raw or fried julienne strips, fish net covers, wraps, or buffet decorations. Hand operated. Plastic and stainless steel. 5.5" width cutting area. 9.5" length x 13" width x 7" height.

D370



Fishnet

Sheet

Julienne

*Fishnet
with Design*



2 IN ONE VEGETABLE SLICER

Similar in construction to **D370** (above). Makes sheeting and julienne designs in a slightly smaller size. Hand operated. Plastic and stainless steel. 4" width cutting area. 10" length x 10" width x 7" height.

D371



A. BIG BENI VEGETABLE SLICER

Professional quality with extremely sharp stainless steel blades. The flat blade is adjustable from 0.13" to paper thin. Three interchangeable auxiliary blades (included) produce cuts from fine julienne to french fries. Protector included. Heavy ABS plastic. Popular with caterers and anyone who prefers the flexibility of this light weight, portable, yet fine instrument. 13.5" length x 5" width.

D340

B. LITTLE BENI VEGETABLE SLICER

Slightly smaller size, does everything the **D340** does. 12.5" length x 3.5" width.

D357



C. MR. SLICE

These professional quality, extremely sharp mandolines make precision flat cuts from 0.5mm to 3.5 mm thick. Adjustments are made with a single knob that insures uniform thickness when slicing. This is a highly valued tool by culinary professionals for its light weight portability. Hand guard included. 13.5" length x 5.5" width overall with a 4.75" cutting platform.

D331

D. MR. SLICE DELUXE

The same as Mr. Slice (**D331**) with the addition of julienne blades in 1mm, 2.5mm and 8mm cartridges.

D330