



Technical Data Sheet

The Chef's mandoline - Reversible (2-4-7-10 mm vegetables julienne or fries)

Identification

Designation	The Chef's mandoline
Reference	15000
Barcodes	3700265020511
Colour(s)	Grey and black
Place of manufacture	FRANCE
Brand	LOUIS TELLIER (BC)
Tax code	8205510000

Target Market

Target market	Professional use, Domestic use
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technical description

Bare product size (cm)	38.5 x 11.5 x 23 (L x l x H)
Bare product weight (kg)	1.5 Kg
Material	Stainless steel, PP
Accessories	Yes
Spare parts	Yes
Instructions manual	No
Product warranty	2 years
Patent	No
Other	
<i>Elec.</i>	Power (W)
<i>Product</i>	No of batteries
	Type of batteries

Packaging

Packaging	Box
Dimensions (cm)	42 x 14.5 x 8.5 (L x l x H)
Content (No of units)	1
Weight	1.7

Logistique

Inner

Master

Quantity	0 pcs	10 pcs
Barcodes		
Pallet (cm)	x	
No units / pallet	1440 pcs	
No layers / pallet	6	
No boxes / layer		
pallet height (cm)		
Pallet weight (Kg)	450	



Description

CHEF'S MANDOLINE : This high-end stainless steel mandolin is ideal for slicing and making French fries or juliennes in no time at all.

4 INTERCHANGEABLES CUTTING BLADE UNITS : In order to vary the presentation of your vegetables, this appliance is equipped with four interchangeable cutting blade units offering two visual results: a smooth blade and an embossed blade.

ADJUSTABLE THICKNESS: The thickness of slices is adjustable to 2, 4, 7 and 10 mm for cuts of different sizes: thin or thick slices and juliennes, Pont-Neuf apples, match fries, etc...

STABLE AND EFFECTIVE: For more safety and maximum performance, this mandolin has non-slip handles and base for good stability. The chef's mandolin is also equipped with a pusher to protect fingers during use.

RIEN NE REMPLACE LE FAIT MAIN : Since 1947, Louis Tellier, manufactures in France, robust and handy professional kitchen utensils at the service of all professionals and passionate users.