Saved from manuals.plus.
Open the live page for links to other documents and user manuals.

Biesse Casa C100/55

Biesse Casa Mandoline Slicer with 4 Blades

Model: C100/55

1. Introduction

Thank you for choosing the Biesse Casa Mandoline Slicer. This manual provides essential information for the safe and effective use, maintenance, and care of your new kitchen tool. Please read this manual thoroughly before first use and keep it for future reference.
The Biesse Casa Mandoline Slicer is designed for efficient and precise slicing and grating of various fruits and vegetables. It features a durable construction with four interchangeable blades and an anti-slip container for collecting prepared food.

2. Important Safety Information

WARNING: Blades are extremely sharp. Handle with extreme care to prevent injury.

- Always use the included food holder/guard when slicing to protect your fingers.
- Keep out of reach of children. This is not a toy.
- Do not touch the blade edges directly with your hands.
- Ensure the mandoline is placed on a stable, flat, and non-slip surface before use.
- Never force food through the blades. If resistance is met, check for obstructions or adjust your technique.
- Clean blades carefully using a brush or sponge, avoiding direct contact with cutting edges.
- Store all components, especially blades, safely when not in use.

3. Package Contents

Your Biesse Casa Mandoline Slicer package should include the following components:

- 1 x Mandoline Slicer main body
- 1 x Anti-slip collection container
- 4 x Interchangeable stainless steel blades/inserts
- 1 x Food holder/guard

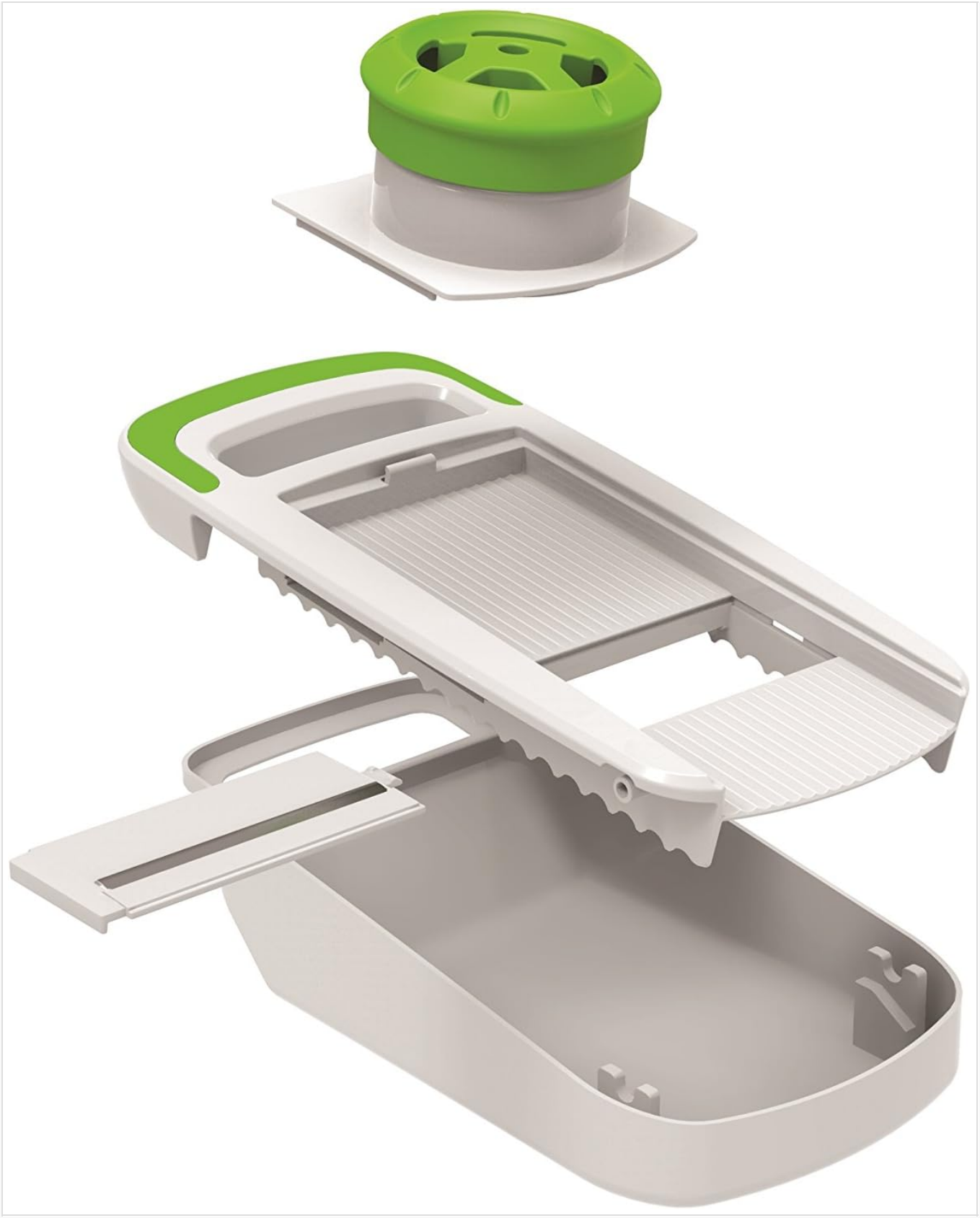


Image 1: All components of the Biesse Casa Mandoline Slicer, including the main body, collection container, food holder, and various blade inserts.

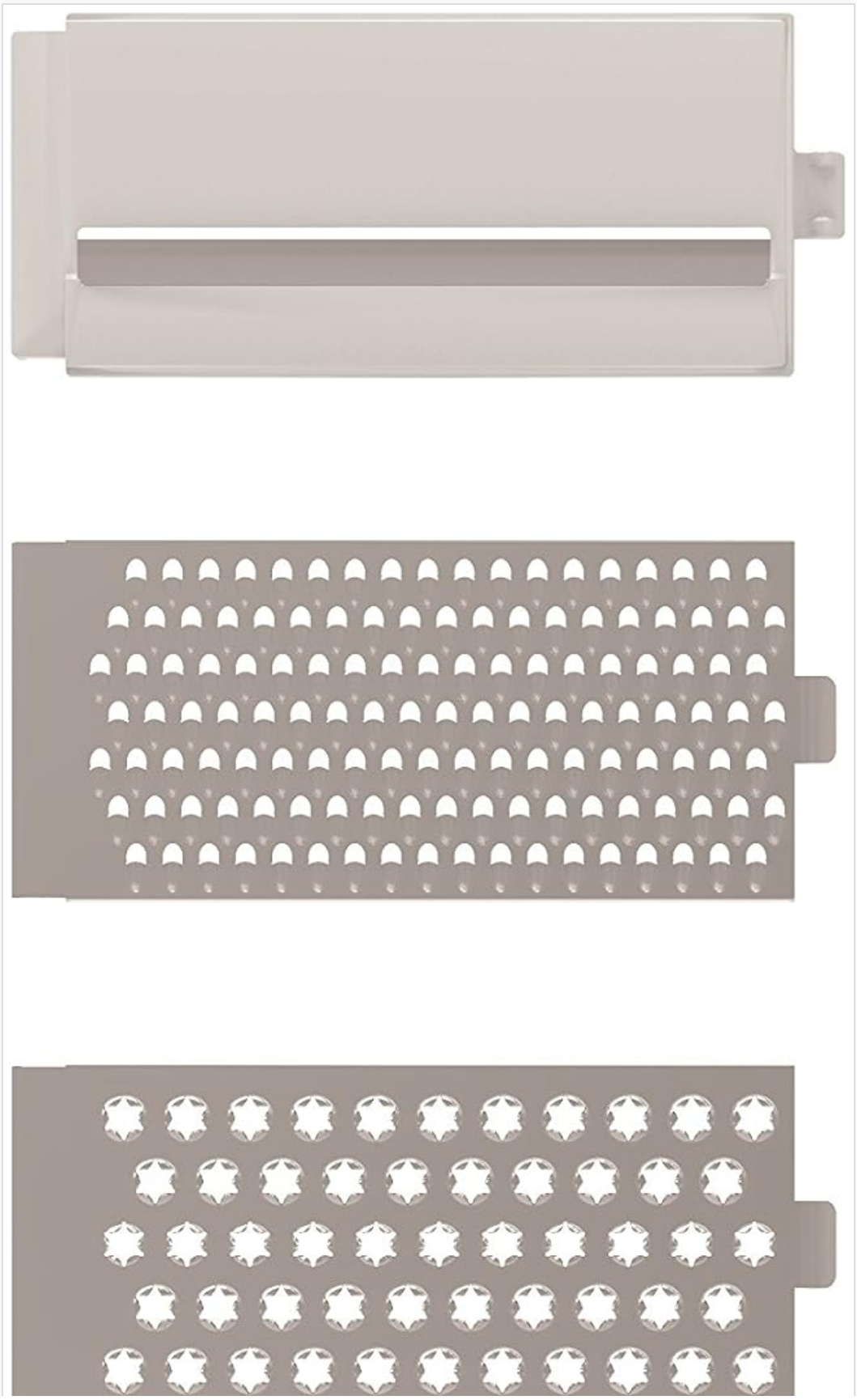
4. Setup and Assembly

1. **Unpack:** Carefully remove all components from the packaging.
2. **Wash:** Before first use, wash all parts (mandoline body, container, blades, food holder) with warm soapy water. Rinse thoroughly and dry completely.

3. **Assemble Container:** Place the mandoline slicer main body securely onto the anti-slip collection container. Ensure it clicks into place or sits firmly to prevent movement during use.
4. **Insert Blade:** Select the desired blade insert for your task. Carefully slide the chosen blade into the designated slot on the mandoline body until it is firmly seated. Ensure the blade is fully engaged and stable.

5. Operating Instructions

This mandoline slicer comes with 4 interchangeable blades for various cutting styles.



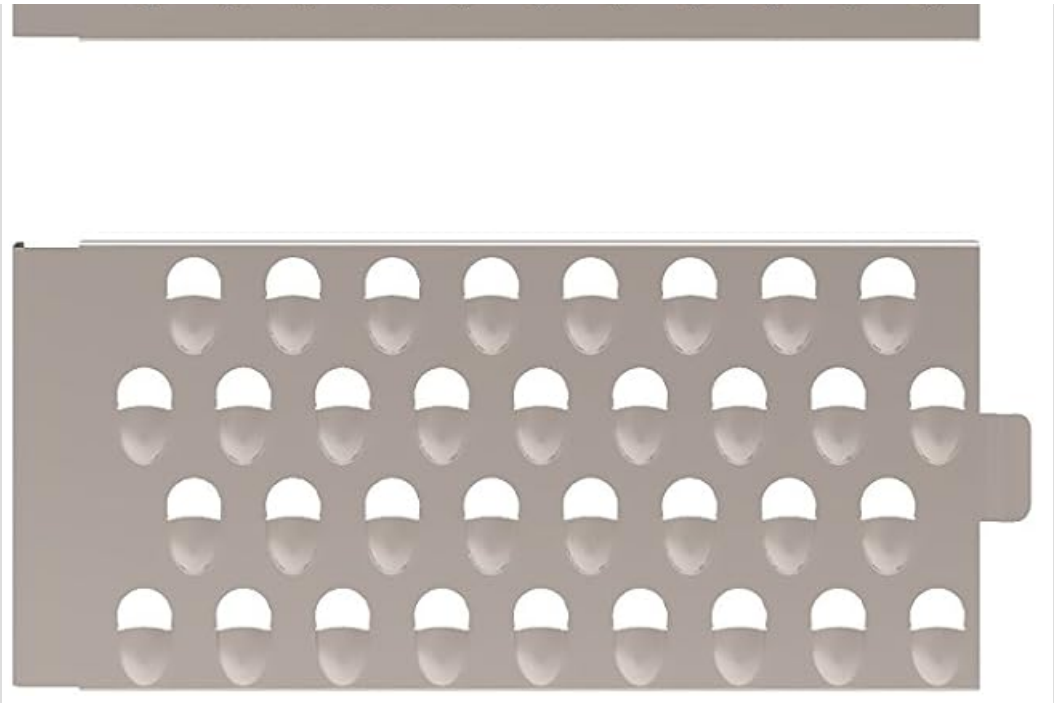


Image 2: Close-up view of the four interchangeable blade inserts, showing different patterns for slicing and grating.

1. **Prepare Food:** Wash and peel your fruits or vegetables as needed. Cut larger items to a size that fits comfortably with the food holder.
2. **Secure Food Holder:** Impale the food item onto the prongs of the food holder/guard. This protects your hands and provides a firm grip.
3. **Position Mandoline:** Place the assembled mandoline on a stable, flat surface. The anti-slip container should prevent it from moving.
4. **Slice/Grate:** With a firm but gentle pressure, slide the food item (secured in the food holder) down the mandoline's cutting surface, moving it back and forth over the blade. The sliced or grated food will collect in the container below.
5. **Blade Functions:**
    - **Fine Grater:** Ideal for hard cheeses, ginger, garlic, or chocolate.
    - **Coarse Grater:** Suitable for carrots, potatoes, zucchini, or soft cheeses.
    - **Thin Slicer:** For uniform thin slices of cucumbers, potatoes, onions, or apples.
    - **Julienne/Thick Slicer:** For creating julienne strips or thicker slices of vegetables.
6. **Empty Container:** Periodically empty the collection container as it fills.

6. Cleaning and Maintenance

Proper cleaning and maintenance will extend the life of your mandoline slicer.

- **Immediate Cleaning:** Clean the mandoline immediately after each use to prevent food from drying and sticking to the blades.
- **Disassembly:** Carefully remove the blade insert and separate the mandoline body from the collection container.
- **Hand Washing:** Wash all components with warm, soapy water. Use a brush to clean the blades and remove any trapped food particles. *Avoid direct contact with blade edges.*
- **Dishwasher Safe:** All components are dishwasher safe. Place them on the top rack for best results. However, hand washing is recommended for blades to maintain their sharpness over time.
- **Drying:** Ensure all parts are completely dry before reassembling or storing to prevent rust on metal components.

- **Storage:** Store the mandoline and its blades in a safe place, preferably with the blades stored in their protective sleeves or within the mandoline body to prevent accidental cuts.

7. Troubleshooting

Problem	Possible Cause	Solution
Food is not slicing cleanly.	Blade is dull or improperly inserted. Food item is too soft or not firm enough.	Ensure the blade is correctly seated. Use firmer vegetables. For softer items, chill them slightly before slicing.
Mandoline slides during use.	Not placed on a stable, non-slip surface. Container not securely attached.	Ensure the mandoline is on a dry, stable surface. Verify the container is firmly attached to the main body.
Difficulty pushing food through.	Food item is too large or too hard. Blade is clogged.	Cut food into smaller, manageable pieces. Clear any food buildup from the blade (*use a brush, not fingers*).

8. Specifications

- **Model:** C100/55
- **Brand:** Biesse Casa (Manufactured by Eco-Plast)
- **Material:** Polypropylene, ABS, Stainless Steel
- **Dimensions (L x W x H):** Approximately 28 cm x 20 cm x 11.5 cm (11.02 in x 7.87 in x 4.53 in)
- **Weight:** Approximately 0.48 kg (1.06 lbs)
- **Color:** Green (This specific variant)
- **Blades:** 4 interchangeable stainless steel blades
- **Dishwasher Safe:** Yes
- **Origin:** Made in Italy

9. Warranty and Support

For warranty information or customer support, please refer to the retailer where the product was purchased or visit the official Biesse Casa website. Keep your proof of purchase for any warranty claims.

© 2023 Biesse Casa. All rights reserved.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Open the live page

https://manuals.plus/asin/B0188P789E

More documents and user manuals: **https://manuals.plus/**