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de Buyer 2012.01

de Buyer LA MANDOLINE REVOLUTION Slicer

Model: 2012.01 - Instruction Manual

1. Product Overview

The de Buyer LA MANDOLINE REVOLUTION is a versatile kitchen tool designed for precise and efficient preparation of various foods. It allows for cutting, shredding, dicing, and cubing with ease. This mandoline features a removable, double-sided stainless steel blade with micro-serrated and crinkle edges, along with three interchangeable julienne blades.

Key components include an ergonomic food pusher for safety and control, and non-slip feet to ensure stability during use. This manual provides detailed instructions for safe operation, assembly, and maintenance.



Image 1.1: The de Buyer LA MANDOLINE REVOLUTION slicer, illustrating its overall design and approximate dimensions (15.6 inches long, 7.7 inches high).

2. Safety Precautions

Mandoline slicers are equipped with extremely sharp blades. Always exercise extreme caution to prevent injury.

- **Always use the food pusher:** Never use your bare hands to push food across the blade. The food pusher is designed to protect your fingers.
- **Wear protective gloves:** For added safety, consider wearing cut-resistant gloves, especially when handling smaller pieces of food.
- **Ensure stability:** Place the mandoline on a stable, flat surface. The non-slip feet should be fully engaged to prevent movement during operation.
- **Handle blades carefully:** Blades are very sharp. Handle them only by their non-cutting edges when inserting or removing.
- **Keep away from children:** Store the mandoline and its components out of reach of children.

3. Components

The LA MANDOLINE REVOLUTION includes the following parts:

- Main frame with adjustable slicing platform
- Double-sided main blade (micro-serrated and crinkle edges)
- Three julienne blades (2mm, 4mm, 10mm)
- Ergonomic food pusher
- Non-slip folding feet



Image 3.1: The three additional julienne blades included with the mandoline, available in 2mm, 4mm, and 10mm sizes.

4. Setup

1. **Unpack:** Carefully remove all components from the packaging. Inspect for any damage.

2. **Position:** Place the mandoline on a clean, dry, and stable countertop. Extend the folding feet until they lock into place, ensuring the mandoline is elevated and stable.
3. **Insert Main Blade:** Ensure the main double-sided blade is securely in its slot. Select the desired edge (straight for smooth slices, crinkle for wavy cuts) by flipping the blade.
4. **Adjust Thickness:** Use the thickness adjustment knob or lever (refer to specific model markings) to set your desired slice thickness. Start with a thicker setting if unsure.
5. **Insert Julienne Blade (Optional):** If making julienne cuts, select the appropriate 2mm, 4mm, or 10mm julienne blade and slide it into the designated slot until it clicks securely. Ensure it is fully seated.
6. **Prepare Food:** Wash and trim your food item. For best results, ensure the food item fits comfortably within the food pusher.

5. Operating Instructions

Always prioritize safety by using the food pusher and maintaining a firm grip on the mandoline.

1. **Secure Food:** Place the food item onto the mandoline's platform and firmly press the food pusher onto it, ensuring the prongs grip the food securely.
2. **Slicing Motion:** With a smooth, consistent motion, slide the food pusher and food item down the mandoline's platform and across the blade. Apply even pressure.
3. **Collect Slices:** Position a bowl or plate underneath the mandoline to collect the sliced food.
4. **Specific Cuts:**
    - **Thin Slices:** Use the straight edge of the main blade and adjust the thickness setting.
    - **Julienne:** Insert the desired julienne blade (2mm, 4mm, or 10mm) and use the straight edge of the main blade.
    - **Waffle Cuts:** Use the crinkle edge of the main blade. For a true waffle pattern, slice once, rotate the food 90 degrees, and slice again.
    - **Dicing/Cubing:** First, create uniform slices. Then, stack the slices and cut them into strips. Finally, cut the strips into cubes.



Image 5.1: Demonstrates the proper technique for using the mandoline slicer with the food pusher to slice a carrot.



Image 5.2: Illustrates the use of the food pusher for making waffle cuts, ensuring safety and consistent results.

6. Maintenance and Cleaning

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

1. **Immediate Cleaning:** Clean the mandoline immediately after use to prevent food from drying onto the blades and surfaces.
2. **Disassembly:** Carefully remove the main blade and any inserted julienne blades.
3. **Washing:** The mandoline body (without blades) is dishwasher safe. For blades, hand washing with warm, soapy water and a brush is recommended to preserve sharpness and prevent accidental cuts. Always wash blades separately and with extreme care.
4. **Drying:** Thoroughly dry all components before reassembly or storage to prevent rust, especially on stainless steel parts.

5. **Storage:** Store the mandoline with blades safely secured or in their protective cases. Keep the food pusher attached to the main unit for compact storage and to protect the blade.



Image 6.1: The mandoline body is dishwasher safe, provided the blade is removed prior to washing.

7. Troubleshooting

- **Uneven Slices:** Ensure the food item is centered and held firmly by the food pusher. Apply consistent, even pressure during the slicing motion. Check that the thickness adjustment is securely locked.
- **Difficulty Cutting Hard Vegetables:** For very hard vegetables (e.g., sweet potatoes, large carrots), ensure the blade is clean and sharp. You may need to apply more force with the food pusher, but always maintain control. Ensure the vegetable is not too large for the mandoline's opening.
- **Food Sticking:** Ensure the mandoline surface is clean. For starchy foods, a light coating of cooking spray can help, but clean thoroughly afterward.
- **Blades Seem Dull:** While de Buyer blades are designed for durability, over time and with heavy use, sharpness can

diminish. Ensure blades are cleaned properly and stored to prevent damage. Replacement blades may be available from the manufacturer.

8. Specifications

Feature	Detail
Brand	de Buyer
Model Number	2012.01
Product Dimensions	7.87"L x 4.33"W x 3.94"H
Material	Stainless Steel
Color	Silver
Special Feature	Non-Slip
Recommended Uses	Vegetable slicing, shredding, dicing, cubing
Product Care Instructions	Dishwasher Safe (when blade is removed)
Blade Material	Stainless Steel
Item Weight	3.4 Pounds
Blade Length	10 Millimeters (for julienne blades)
Blade Shape	V Shape (main blade)
Operation Mode	Manual

9. Warranty and Support

For information regarding product warranty, returns, or technical support, please contact de Buyer directly or refer to the official de Buyer website. Warranty terms may vary based on region and purchase location.

You can visit the official de Buyer store for more information:de Buyer Amazon Store

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