



### Spiral Slicer

The Rouet spiral vegetable slicer cuts vegetables and fruits into curly, ribbon-like slices. By placing the vegetable or fruit on the prongs of the wheel and turning the wheel while pushing the base toward the vertical julienne blade, continuous spiral strands and curled julienne strips are created. This vegetable slicer includes three blades with 1/32" (1mm), 5/64" (2mm) and 5/32" (4mm) spacing, and a straight blade for ribbon cuts.

art.	Width	Length	Ht.	Lbs
49827-03	5 3/8"	14"	9 1/2"	5.8
art.	Description			Lbs
B4982701	1 mm blade			0.2
B4982702	2 mm blade			0.2
B4982704	4 mm blade			0.2
4046	Kit assembly			0.5
40047	Wheel with pins			0.2
40048	Straight blade			0.2
40049	Set of 4 suction feet			0.2
40051	Handle			0.2
40053	Handle axle			0.2



### Spring Shape Maker

art.	Width	Length	Lbs
48283-00	1/2"	9 1/4"	0.2
48283-01	3/8"	9 1/4"	0.2
48283-02	1/4"	9 1/4"	0.2

Pig tails and corkscrew shapes alike are made in the blink of an eye with these stainless steel decorating tools.

### Vegetable Sharpener

art.	Dia	Lbs
48280-13	2 3/4"	0.1
48280-12	1 3/4"	0.1

These vegetable sharpeners create large round and conical shaped shavings for decorating purposes. The shavings can be arranged artistically to create a variety of shapes, including flowers. These tools are designed to be used with long vegetables such as carrots and cucumbers, as well as sticks of solid sugar or marzipan. The cone is made of plastic and the blade is constructed of stainless steel.



art.	Width	Length	Ht.	Lbs
49830-60	4 3/4"	15 3/4"	11"	3.6
art.	Description			Lbs
49830-00	S/S Mandolin, 38 Blade Set, no Pusher			3.0
49830-02	Stainless Steel Pusher Only			0.6
49830-AA	38 Julienne Blade Set			0.2
49830-AB	44 Julienne Blade Set			0.2
49830-AC	60 Julienne Blade Set			0.2
49830-AD	Serrated Blade			0.2
49830-AE	Slicing Blade			0.2
49830-AF	Sliding Plate			0.6
49830-AG	Stand Only			0.4
49830-AI	Rubber Foot			0.1
49830-AJ	Nuts & Bolts Set			0.1

### Stainless Steel Mandoline with Pusher, 38 blade Set

The Bron Mandoline vegetable slicer is made of 100% stainless steel and is used to slice a variety of fruits and vegetables. With its three cutting blades, glide plates and thickness adjustment mechanism, the traditional French mandoline is well-equipped to slice, julienne, crinkle and waffle cut. The julienne blade is a reversible 38-prong blade. One side has 10 cutting teeth with a 3/8" spacing while the other side has 28 teeth with a 1/8" spacing. All blades are attached to the mandoline, a unique feature to this mandoline, preventing blades from easily getting lost in the cleaning and handling process. Levers allow for gradual thickness adjustments from paper-thin slices up to 3/8" slices. The mandoline comes with a hand pusher to anchor and slide vegetables and fruit along the glide plate and protects fingers from the blade. The entire slicer is made of stainless steel, except for the pusher knob which is made of plastic. When folded, its size is L 15 3/4" x W 4 3/4" x H 2".