

Adjustable Mandoline Slicer



3 types of blades and 15 steps of thickness adjustment. Flexible thickness to your cooking demand.

Uniform cuts, which are difficult to achieve with a knife sometimes, can be easily achieved with this slicer. The slicer is easy and quick to use, and the uniform thickness of the slices helps the quality of the food. By adjusting the thickness with the dial on the back of the main unit, you can determine and slice to the desired thickness. Furthermore, the included julienne blades make julienne cut easy and hassle-free. This versatile slicer allows you to prepare vegetables in a short time.



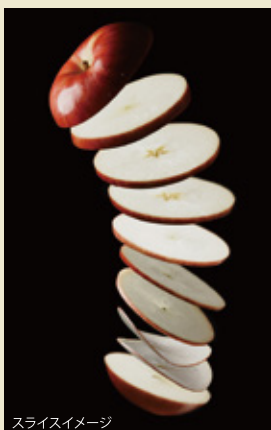
Sharp slicing blade with 15 different thickness adjustability.



Easily shred carrots, radishes, etc. Useful for making salads.



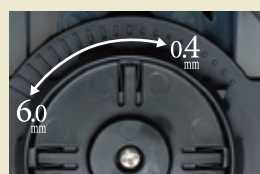
Preparing french fries, popular with children and adults alike, is also easy.



スライスイメージ

○15 steps of thickness adjustment with dial.

By turning the dial on the back of the main body, the movable top plate of the main unit moves up and down to change the slice thickness. Each height of the scale on the dial is a reference of the slice thickness. You can determine the thickness you want to slice by looking at the scale.



Easy to adjust the thickness with the dial.



The top panel moves as the dial turns to change the thickness.

※There is a limit on the thickness when julienne slices.

Versatile slice width of 96mm (3.8in)

The slice width is wide enough to easily slice L-size onions and 1/2 cabbage. The width of the slicer allows plenty of room for slicing, so onions and tomatoes can be sliced in a beautiful circle.



Also, by pulling out the legs of the main body, the slicer stands out with an angle that facilitates slicing.



The blade made by knife artisans performs excellent sharpness for uniform thickness slice.

The blade is carefully manufactured one by one by the hands of craftsmen at our own factory in Seki city, Japan.



The blade is made with the same technique and the same material as sharp kitchen knife.



Uniform thickness is easily done.

Safety holder for safe slicing

A safety holder is provided to hold the food securely so that the sharp slicer can be used all the way through without worry.



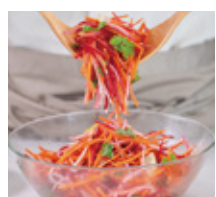
The safety holder can be stored behind the main unit.



The julienne blades come with storage cover.

Improves the quality of the food as the ingredients are prepared evenly.

Slicing can be done with uniform thickness, which reduces uneven heating of food. Adjusting to the same thickness of the sliced vegetable helps to cook the same taste everytime.



Julienne Salad



French Fries



Boulangère Potatoes



Ratatouille

AMS-01 Adjustable Mandoline Slicer

ダイヤル式リフトスライサー

■ Materials / Blade: Molybdenum Vanadium stainless steel, Body・Safety holder: ABS resin, Dial: POM resin, Non-slip parts: Silicone, Julienne blade・Leg part・Screw: Stainless steel, Julienne blade cover: AS resin, Attachment screw: Stainless steel and Nylon, Nut: Brass

■ Heat-resistant temperature / 60°C

■ Size / W380×H134×D73mm

■ Weight / Body: 495g, Safety Holder: 85g, Julienne 2mm Blade and Julienne 6mm Blade: 28g, Screws: 4g

▼ more info



日本製

Made In Japan

Item No.	Item name	Sugg. Retail price	PCS	JAN code
AMS-01	Adjustable Mandoline Slicer	US \$ 110 / €110	6	4971884384622