

The set includes:

DE/ Das Set enthält:

A



UK/ V-Slicer
DE/ V-Hobel

B



UK/ Safety food holder
DE/ Sicherheitsfruchthalter

C



UK/ Slice insert
DE/ Scheibeneinschub

D



UK/ Cartridge
DE/ Kartusche

E



UK/ 3,5mm insert
DE/ 3,5mm Einschub

F



UK/ 7mm insert
DE/ 7mm Einschub

G



UK/ Insert box
DE/ Schieberbox

Setting up the inserts

DE/ Einschub-Wechsel



UK/ remove
DE/ entnehmen

UK/ insert
DE/ einsetzen



Setting up the cartridge

DE/ Kartusche aufbereiten



UK/ Open cartridge
DE/ Kartusche öffnen



UK/ Close cartridge
DE/ Kartusche schließen

Setting up the insert box

DE/ Schieberbox aufstellen



Cuts & slices:

DE/ Schnittarten:



UK/ Fill the dressing into the cartridge and attach it to the back of the slice insert. Then set the desired slice thickness and start slicing.

DE/ Füllen Sie das Dressing in die Kartusche ein und befestigen Sie diese an der Rückseite des Scheibeneinschub. Anschließend stellen Sie die gewünschte Scheibendicke ein und hobeln Sie los.



UK/ Slice Insert
Cut slices in 1,2mm, 2,8mm, 5mm and 7mm. It also has a safe position

DE/ Scheibeneinschub
Schneiden Sie

Scheiben in 1,2mm, 2,8mm, 5mm und 7mm. Er hat auch eine Sicherheitsposition



UK/ Blade insert
3,5mm
Cut fine 3,5mm julienne strips, sticks and cubes

DE/ Messereinschub
3,5mm
Schneiden Sie 3,5mm

feine Julienne-Streifen, Sticks und Würfel



UK/ Blade insert 7mm
Cut medium 7mm julienne strips, sticks and cubes

DE/ Messereinschub
7mm
Schneiden Sie 7mm

grobe Julienne-Streifen, Sticks und Würfel

Important Safety Aspects

Caution: The metal blades of your V-Slicer are extremely sharp! Pay careful attention when working with your PowerLine slicer! Before using your PowerLine slicer, it is essential to read the instructions and rinse the product under running water. Never touch the slicer's very sharp blades; touch only the plastic parts. While using the V-Slicer use extra care when children are present. Never allow children to touch or to play with the slicer. Try to store your PowerLine slicer and its inserts in the safety box and keep these sharp tools out of the reach of children.

Always use the Safety-Holder (B)!

Safety Holder

Usable with every Börner slicer

Attention: Incorrect use of the Safety Holder may result in injury and will damage the blades of your V-Slicer. The unique design of the Safety Holder allows you to safely slice fruits and vegetables with precision and virtually no waste, while protecting your fingers from the sharp metal blades.

If necessary, peel the fruit before slicing. Put onions, cabbage, etc. with root ends into the holder first, so that the button on top is pushed up. Large fruits or vegetables must be halved or quartered before putting into the holder. Slide the holder continuously with light pressure in the direction of the arrows down past the V-blades and back up again. When the fruit is cut to the holder, push down the button on top of the holder and cut the rest of the fruit.



Slice Insert

The Slice Insert is adjustable in height and can be used in five different positions. The slicer always comes with the Slice Insert in position 5 (the "SAFE" setting, where the blades are covered). Always store your V-Slicer in the SAFE position after use. To unlock the Slice Insert from the childproof locked position, push the coloured button on the sidebar of the frame with your index finger or with your thumb, while holding the V-Slicer frame securely with your other hand. Release the insert by light pressure. Once the arrows on both the frame and the insert are aligned, the insert can be removed.

Caution: Never touch the insert close to the blades; always handle the insert from its wide end, farthest away from the blades.

Inserting the Slice Insert:

Note the arrows on both sidebars of the frame and also on the sides of the insert. Slide the insert into the frame, where the arrows on both sides align with those on the V-Slicer frame. The insert now locks automatically into position 1 and your slicer is ready for use. If you wish to cut slices of a different thickness, push the insert forward one or more levels, as shown in the illustration, until you hear it click into the desired position. To activate the childproof lock, push the Slice Insert all the way forward into position 5 (the "SAFE" setting). The blades are covered in this position and cannot cut.



Position 1: very thick slices **Position 2:** thick slices **Position 3:** thin slices **Position 4:** very thin slices **Position 5:** child-proof locked setting (SAFE)



3,5mm and 7mm Blade Inserts

Both the 3,5mm and 7mm Blade Inserts are adjustable and can be used in two positions as follows: Choose your desired insert and slide it into the frame where the arrows on both the frame and the insert align. The insert now is automatically in position 1. In this position you can cut strips.



If you would like to cut thinner strips or cubes, push the insert forward until it clicks into position 2. Using light pressure, slice with a continuous up and down motion for thinner strips, or with the 45-90° rotation on each slice to cut cubes or dice.



For dicing fruits or vegetables, turn the Safety Holder 45° before the first cut, and after each cut 90° back with each slice.



Release the insert by pushing the coloured button and the insert with light pressure as shown in the picture. In this position the arrows on both the frame and the insert match and the insert can be removed.



Cleaning

The V-Slicer can be cleaned easily with warm or cold water immediately after use. Leave the Slice or Blade Insert inside the V-Frame (A). Rinse the V-Slicer under running water. Be careful not to touch the metal blades. Also rinse the Safety Holder (B) under running water. Place the wet inserts into the insert box to safely drip dry. To store, ALWAYS place the Slice Insert back into the V-Slicer frame and push it forward to position 5, the SAFE setting and childproof lock position. Never leave any V-Slicer parts in soapy water, because you may inadvertently touch the blades while trying to remove them from the water. ALWAYS store your V-Slicer out of the reach of children. It is not recommended to wash the V-Slicer in automatic dishwashers. Any discolourations caused by beets, car-rots, or other vegetables can be easily removed by wiping them away with conventional cooking oil.



Guarantee

Börner grants a two-year guarantee against material or production defects. We do not accept any responsibility for damage due to improper use of the V-Slicer and other kitchen tools. Product liability is in accordance with EU Directive Legislation. Contact the producer for the appropriate solution in case of defects.

