

CHIBA KOGYOSYO SENGIRI SLICE-KUN JAPANESE MANDOLINE

SKU: CHIB_SLIC_MAND

Categories: [Accessories](#), [Chiba Kogyosyo](#), [Cookware](#)

Tags: [Chiba Kogyosyo](#), [Mandoline](#), [Slice-Kun](#), [Slicer](#)



GALLERY IMAGES



PRODUCT DESCRIPTION

IT NOT ONLY SLICES BUT ALSO CAN CUT GARNISH AND STRIPS

- It can slice cabbage, fruits and vegetables as well as cut in strips.
- It has the wide design to cut up to maximum of 120 mm width.
- You can adjust the thickness easily by turning the knob.
- Three types of comb blade and easy thickness adjustment can make various finishes.
- It has protecting holder for small ingredients and slippery ingredient such as yams.

Unit Size:28×145×350mm

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Weight:0.45kg
Maximum width:120mm
Adjustment range:Up to 3mm
Attachment:3 types of comb blade(1.0mm/2.5mm/8mm), Protecting holder
JAN code:4963451481018

Thank you for visiting Knives and Stones (Stand N8) during the Fine Food 2022. Knives and Stones is a premium Japanese kitchenware and cookware importer & wholesaler. Everything that we sell are imported directly from Japan. We are the official distributor of Hasegawa kitchenware, Yoshikawa kitcheware, Tamahagane kitchen knives, Sakai Takayuki knives. We are also the primary importer of the popular Kinka hibachi grills.

We look forward hearing from you to explore further business opportunities. Should you have further questions or wish to open a trade account with us, please feel free to contact us on sales@knivesandstones.com or call 02-85990898.

**Regards,
James Zhang
Knives and Stones**