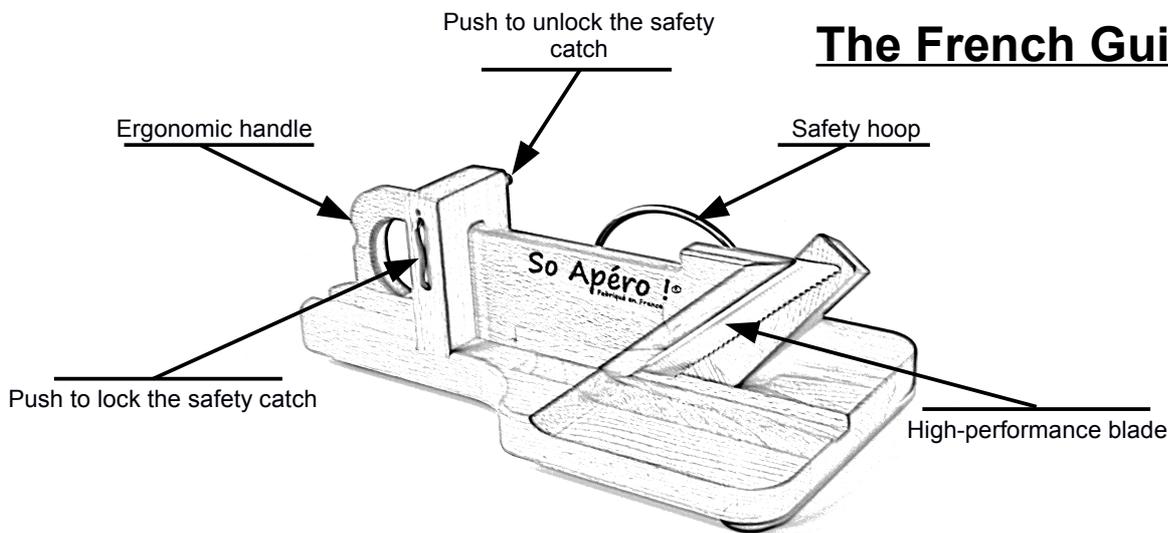


## Instructions for Use

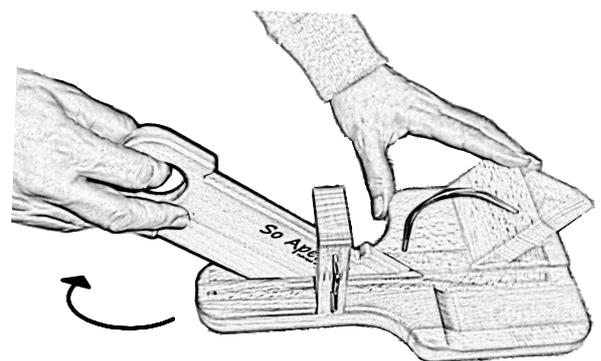
1. Place your sausage slicer on a flat, stable surface.
2. The Guillotine (slicer) is designed to slice any sausage and any other food product that fits the blade.
3. Unlock the safety catch to release the knife.
4. Place the sausage flat on the wooden board provided, under the metal safety hoop and make sure you keep your fingers away from the blade. It is advisable to wear a cut-resistant glove (our references: size 7 GLOVE07, size 9 GLOVE09).
5. Move the knife handle back and forward.
6. Move the sausage, or whatever other food product you are using, forward based on the thickness of the slices you prefer.
7. Now taste and enjoy !



## The French Guillotine

### Tips for Cleaning & Care

- Clean the French Guillotine with a sponge slightly dampened with soapy water.
- Dry immediately with a cloth or paper towel.
- Important: as the Guillotine is made of wood, it should never be cleaned under running water. Dishwashers must not be used to clean it.
- The Guillotine should be stored in a cool, dry area to limit the natural working of the wood and to ensure many years of optimal operation.
- As wood is a living material, the French Guillotine will take over time on a sublime natural patina that does not alter its performance in any way.
- The high performance french made blade will last for several years in a domestic use. But you can sharp it with a special device or make it sharp by a professional.



Remove the knife to make cleaning easier.

### Safety Warning

The sausage slicer is an extremely sharp tool. For safety reasons, it must not be left within reach of children. When stored, the safety catch must be kept locked. Please follow the User Guide carefully.

Visit the manufacturer's website: [www.guillotine-saucisson.fr](http://www.guillotine-saucisson.fr)

The So Apéro !® Guillotine is an international trademark registered with the INPI-OHIM