**Australian Hospitality Directory editorial**

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**Benriner, time tested precision.**

Used by chefs worldwide, Benriner Japanese Mandolins and Turning Slicers are ideal for use in the busiest kitchens, delivering a quality finished product every time.

The Benriner Japanese Mandolin is sharp, lightweight and adjustable to fine, medium and coarse grades. Easy to use and easy to clean, the high quality stainless steel blades will perfectly slice, cut and julienne fruits and vegetables with exact precision. Benriner Mandolins are available in 64mm, 95mm and 115mm sizes.

Benriner’s range of unique horizontal and vertical hand held slicers create and present fruit and vegetable garnishes like no other. Make a variety of shredded vegetable ribbons and strands by simply rotating the handle.

Built using durable food-safe and BPA free material with blades made from the highest grade Japanese stainless steel, Benriner’s Mandolins and Turning Slicers are designed & manufactured to be your number one kitchen tool for years to come, with a full range of spare parts available.

For more information about the Benriner product range or stockist enquiries visit [www.benriner.com.au](http://www.benriner.com.au) or free call 1800 990 990.