

# FOOD SLICER

CUTS MEAT, CHEESE, BREAD



PLEASE READ AND RETAIN THE INSTRUCTIONS FOR FUTURE REFERENCE

## Safety Precautions

To reduce the risk of personal injury or damage to property, basic safety precautions must be observed including the following:

- Read carefully and save all the instructions provided with the appliance.
- Always turn the power off at the power outlet before you insert or remove the plug. Remove by grasping the plug – do not pull on the cord.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Always use the appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- The blade is sharp. Handle with care.
- This appliance must be used with the sliding feed table and the piece holder in position unless this is not possible due to the size or shape of the food being sliced.
- Never leave the appliance unattended while in use.
- Young children should be supervised to ensure that they do not play with the appliance.
- Do not use the appliance for any purpose other than its intended use.
- Do not place the appliance on or near a flammable or hot object.
- Do not allow the power cord of the appliance to hang over the edge of a table or bench or touch any hot surfaces.
- Some appliances are "sealed" using tamperproof screws to avoid tampering/maintenance by unskilled or unqualified persons and also for safety reasons.
- Do not operate any electrical appliance if the power cord is damaged or after the appliance has been dropped or damaged in any manner. If damage is suspected contact after sales support.
- Do not operate the appliance with wet hands.
- Do not attempt to repair, disassemble or modify the appliance.
- Do not use chemical, steel wool or abrasive cleaners to clean the appliance.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Never cover the appliance when it is in operation.
- This appliance is for household, indoor use only.
- Only use the appliance for domestic purposes and household or similar applications such as:
  - staff kitchen areas, in shops, offices and other working environments
  - farm houses
  - by clients in hotels, motels and other residential type environments
  - bed and breakfast type environments
- Unplug the food slicer from the power outlet when it is not in use and before cleaning.
- Avoid contact with moving parts. Never feed the food by hand. Always use the food pusher.

**CAUTION:** The appliance is not intended to be operated by means of an external timer or separate remote control system.

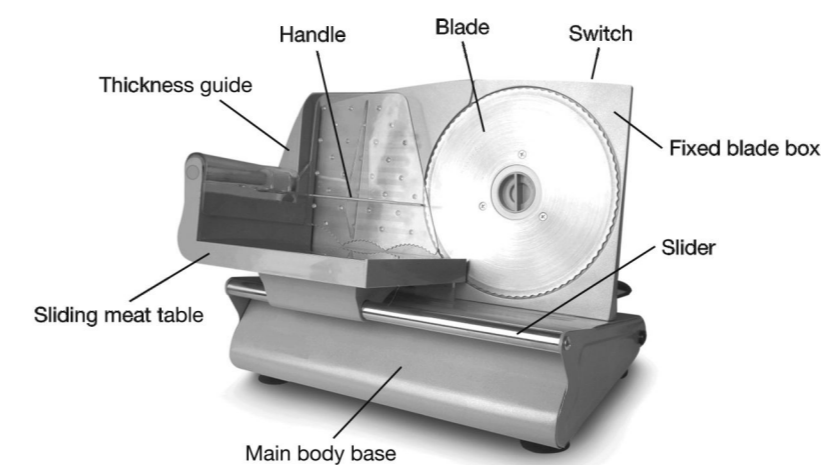
### CAUTION:

To reduce the risk of electric shock, do not immerse or expose the product, flexible cord or plug to rain, moisture or any liquid.  
Do not use the product near baths, basins or other vessels containing water or other liquids, or when standing in or on damp or wet surfaces.  
In the event where the appliance is dropped into the water, turn off the power at the power outlet and remove the plug immediately.  
**DO NOT REACH INTO THE WATER TO RETRIEVE IT.**  
It is important to note that the appliance will have to be inspected by a qualified technician before using it again.

1

## Parts Guide

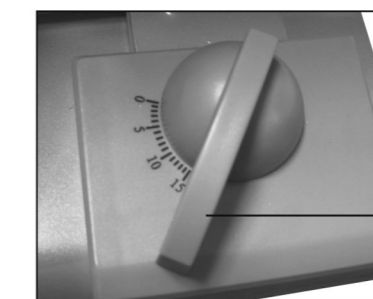
The food slicer is suitable for cutting bread, all kinds of ham, meat, sausage, cheese and vegetables.



2

## Instructions

- Place the food slicer on a flat, even, clean and dry surface.
- Unwind the cord from the bottom of the slicer.
- Move the sliding feed table back and forth a few times to ensure that the move is smooth.
- Place the handle on the back of the sliding feed table.
- Select the required slice thickness by turning the thickness adjusting knob (Fig 2.) clockwise for thin slicing and anticlockwise for thick slicing. The thickness ranges from approximately 0 to 15mm.



Thickness Adjusting Knob

Fig 2.

- Insert the plug into the power socket.
- Place the food to be sliced on the sliding feed table and press the handle against the thickness guide.
- Switch the machine on using the button at the top of the machine.
  - Note:** Depress the switch to position ON and the blade will start rotating. Depress and hold the switch to position P and the blade will start rotating. The moment that you release the hold on switch P the blade will not rotate and the switch will automatically switch to the OFF position. Depress the switch to OFF to turn off the machine. The blade will not rotate.
- When the blade starts to rotate, push the sliding feed table toward the blade. Move the tray back and forth steadily. Keep food gently pressed against the guide for even slices.
- When you have completed slicing, turn the switch on the top of the machine to the OFF position, turn the power off at the power socket and remove the plug from the power socket.
- Turn the thickness adjusting knob to align the thickness guide with the blade.
  - Note:** Do not operate the food slicer for more than 10 minutes. (The motor may overheat if operated for a longer period of time). Turn off the switch and allow the food slicer to rest for 30 minutes before using it again. If the blade rotates slowly during slicing, the food may be too frozen. Allow the food to thaw before continuing slicing. The maximum size of food to slice is 110 x 110 x 90mm (Length x width x thickness).

3

## Reference for slicing

Reference for slicing	To slice meats wafer thin, freeze meat for only 2 to 4 hours before slicing
	Meats should be boneless. Fruit should be free of seeds
Hot roasts: beef, pork, lamb, ham	Foods with an uneven texture such as fish and thin steaks are often difficult to slice. Freeze such foods for 2 to 4 hours before slicing.
	When slicing warm boneless roast, remove them from the oven at least 15 to 20 minutes before slicing. Cut the roast, if necessary, to fit it on the food tray. If the roast is tied, turn off the food slicer and remove the strings from the meat before continuing slicing.
Extra thin slicer corned beef or fresh beef brisket	Chill cooked brisket overnight in cooking liquid. Before slicing, drain and reserve the meat drippings from the brisket. Pat dry with paper towels. Remove the excess fat. Slice well chilled brisket to the desired thickness. To serve hot, place slices on a heatproof platter and moisten with a small amount of reserved meat dripping. Heat in oven for 30 minutes before serving.
Cheese	Chill before slicing.
Cold cuts	Chill cold cuts first. Remove any plastic or hard casing before slicing. Use a constant, gentle pressure for uniform slices.
Vegetable and fruit	The slicer can be used to slice many vegetables and fruit including potatoes, tomatoes, carrots, cabbage, eggplant, squash and zucchini.
Breads, cakes and cookies	Freshly baked bread should be cooler before slicing. Use day-old or slightly stale bread for extra thin sliced pieces for toasting.

4

## Cleaning and Maintenance

- Always ensure that the food slicer is unplugged from the power source before cleaning.
- Never use steel wool or abrasive cleaners on any part of the slicer. Do not wash any part of the slicer in the dishwasher.
- Wipe the outside of the unit with a damp cloth and dry with a soft cloth.
- The motor is concealed in the housing. Never submerge in water.
- The motor never needs oiling.
- Remove the handle from the sliding feed table
- Clean the sliding feed table after removing the piece holder.
- To remove the blade, unfasten the grey knob in an anticlockwise direction.
- Remove the blade CAREFULLY. The blade is SHARP. HANDLE WITH CARE.
- Clean the blade.
- Replace the blade in its original position once it is cleaned.
- Tighten the grey knob in a clockwise direction.

**NOTE:** Always align the thickness guide with the blade after using, during cleaning, maintenance or storage. Clean the non slip feet with any grease removing cleaner, such as alcohol or window cleaner.

## Storage

Align the thickness guide with the blade.  
Wrap the cord in the storage area on the bottom of the slicer.  
Store the food slicer in its box and store in a cool and dry place away from direct sunlight.

5