Important safety guards

IMPORTANT SAFETY INSTRUCTIONS
READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Read this manual thoroughly before first use, even if you are familiar with this type of product. Keep the manual in a safe place for future reference, along with the warranty card and purchase receipt. If applicable, pass these instructions on to the next owner of the appliance.

Always follow basic safety precautions and accident prevention measures when using an electrical appliance, including the following:

1. Read all instruction before using the slicer.
2. 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 use of the appliance by a person responsible for their safety.
3. Close supervision is necessary when any appliance is used near children.
4. Connect the appliance only to a properly installed wall socket with a voltage matching the technical data of the appliance. Make sure that the connections do not become a tripping hazard.
5. Switch off appliance first, unplug from outlet when not used, before putting on or taking off parts, and before cleaning; switch off appliance before approaching parts which move in use.
6. Avoid contacting moving parts. Never feed food by hand. Always use completely assembled slicer with sliding feed table and piece holder. The appliance must be used with the sliding feed table and the piece holder in position unless this is not possible due to size or shape of the food.
7. To protect against any risk of electrical shock, do not put unit in water or other liquid.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner.
9. Do not use the product for anything other than its intended purpose, and only use it as described in this manual. Any other use is not recommended and may cause fire, electric shock or injury to persons.
10. Never leave the appliance unattended while it is connected to power.
11. Always unplug the appliance when you are not using it.
12. Do not use the appliance outdoors.
13. Do not let cord hang over edge of table or counter or touch hot surface.
14. Blade is sharp. Hold only by blade lock. Handle carefully when cleaning.
15. Do not use the appliance for other than its intended use.
16. The appliance is designed for processing household quantities; it is not suitable for commercial purposes. Use the appliance only for the purpose it was designed for.
17. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
18. Do not attempt to service the appliance yourself. Contact our after sales support centre if your slicer is not working properly.
19. At the end of its working life, follow local regulations regarding safe recycling/disposal of the appliance.
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Parts list

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

1. Place holder
2. Sliding feed table
3. Thickness guide
4. Serrated blade
5. Blade holder
6. Leading staff
7. Main body base
Preparation to slice

1. Unwrap cord from bottom of slicer, and slide into slot. Position slicer on a clean, dry and smooth surface.
2. Move the sliding feed table back and forth a few times to make sure movement.
3. Place the piece holder on back of the sliding feed table.
4. Select the required slice thickness by turning thickness adjusting knob, clockwise for thinner slice and counter-clockwise for thicker slice. The range of thickness adjusting is from 0 to 13 mm. (Fig 1.)
Operation

CAUTION: Always use food plateau support and food pusher

1. Plug into 230V~AC50Hz outlet.
2. Place food to be sliced on the sliding feed table and press the piece holder against thickness guide. Then pull the sliding feed table against the blade by hand.
3. The maximum size of food is: 110x110x90(mm) (length x width x thickness).
4. Switch on the appliance.
5. When the blade is rotating, push the sliding feed table toward blade. Move tray back and forth steadily. Keep food gently pressed against guide for even slicer.
6. Do not operate the machine more than 10 minutes. The motor may be overheating. Turn off switch & let it rest for at least 30 minutes to cool down the motor.
7. During slicing, if the rotational speed of blade reduces, let food unfreezes for a while, and then slice again.
8. When finishing slicing, unplug unit. For safety and blade protection when storing, turn thickness adjusting knob to align thickness guide with blade.
Cleaning

Unplug slicer from outlet
- All slicing parts remove for thorough cleaning. Wash with a soft cloth or sponge and a mild soap or a spray cleaner. Rinse and dry.
- Never use steel wool or scouring powder on any part of slicer. Do not wash any part of slicer in dishwasher.
- Motor is concealed in housing. Never submerge water.
- Motor never needs oiling.

Cleaning the piece holder
- Remove the piece holder from the sliding feed table.

Cleaning the sliding feed table
- Clean the sliding feed table after removing the piece holder.

Cleaning the stainless blade
- Make sure the item is unplugged. Use the tool (Fig 2.) to loosen the screw in the direction of the arrow. Then remove the 3 other screws.
  Once they are all removed, take out the blade carefully, ensuring you wear gloves in that process.
- After cleaning, put the blade back into place and attach the screws.
- Tighten the blade using the same tool in the opposite direction of the arrow.

Cleaning the non-slip feet
- Clean with any grease-removing cleanser, such as alcohol or window cleaner.

Storage
- Align thickness guide with blade.
- Wrap cord in storage area on bottom of slicer.
Guidance and tips

• To slice meats wafer thin, freeze thoroughly for only 2 to 4 hours before slicing.
• Meats should be boneless. Fruit should be free of seeds.
• Foods with an uneven texture-like fish and thin steaks – are often difficult to slice. Freeze for 2 to 4 hours before slicing.
• At canning time, using slicer can quickly cut cucumbers, onions or other fruit for delicious pickles... apples pies... vegetables.

Hot roasts: beet, pork, lamb, ham etc
• When slicing warm boneless roast, remove them from oven at least 15 to 20 minutes before slicing. They will return more nature juices and slice evenly without crumbing.
• Cut the roast, if necessary, to fit on food tray. If roast is tied, turn off motor and remove strings one at a time as strings near blade.

Extra-thin sliced corned beef or fresh beef brisket
• Chill cooked brisket overnight in cooking liquid. Before slicing, drain and reserve meat drippings from brisket.
• Pat dry with paper towels.
• Remove excess fat.
• Slice well chilled brisket to desired thickness.
• To serve hot, place slices on heatproof platter and moisten with small amount of reserved meat dripping. Heat in 150°C oven for 30 minutes.

Cheese
• Chill thoroughly before slicing.
• Cover with foil to keep moist. Before serving, let cheese reach the room temperature - this enhances the natural flavor.

Cold cuts
• Cold cuts keep longer and retain flavor if sliced as needed.
• For best results, chill first.
• Remove any plastic or hard casing before slicing.
• Use a constant, gentle pressure for uniform slices.
Vegetable and fruit

- Your slicer is able to slicing many vegetables and fruits including potatoes, tomatoes, carrots, cabbage (for slaw), eggplant, squash and zucchini.
- Potato may be sliced thick for casseroles or thin for chips.
- Fresh pineapple may be sliced neatly. Cut off top and slice to order.

Breads, cakes and cookees

- Freshly baked bread should be cooled before slicing.
- Use day-old or slightly stale bread for extra-thin sliced for toasting.
- Your slicer is ideal for all types of party breads, pound cake and fruit cake.
- For wafer-like ice box cookies or chill dough in refrigerator, slice as desired.
Guarantee

We grant 12 months guarantee on the product commencing in the date of purchase.

Within the guarantee period we will eliminate, free of charge, any defect in the appliance resulting from faults in material or workmanship either by repairing or exchanging the whole appliance as we may choose.

Not covered by this guarantee: damage arising from improper use (operation with incorrect current/voltage, plugging it into unsuitable power point); normal wear and defect, which have a negligible effect on the value or operation of the appliance.

The guarantee becomes void, if repairs are undertaken by unauthorized persons. The guarantee only comes into force, if the date of purchase is confirmed by the details stamp.

This guarantee extends to every country where this appliance is supplied.