

EUROXCHEF



Electric Meat Slicer

User Manual

[Revision 2.0 October 2018]

READ THIS MANUAL CAREFULLY BEFORE USE – FAILURE TO DO SO MAY RESULT IN INJURY, PROPERTY DAMAGE AND MAY VOID WARRANTY. • KEEP THIS MANUAL FOR FUTURE REFERENCE. • Products covered by this manual may vary in appearance, assembly, inclusions, specifications, description and packaging.

Safety

When using electrical appliances, basic safety precautions should always be followed, including the following:

- **Electric shock/electrocution hazard** - NEVER immerse the electrical cord or appliance body in water.
- Indoor use only - do not use outdoors.
- For proper food hygiene, it is essential to thoroughly clean the appliance after every use.
- Unplug from the electrical supply while not in use, when assembling or changing accessories, and before cleaning.
- Switch off power at the appliance and the mains outlet before unplugging the power cord. Do not unplug the cord by pulling on it.
- Use extra caution when handling the blade.
- Ensure the appliance is used on a flat, level and stable surface, such as a bench or table. Do NOT operate on cooktops, hot, unstable or slippery surfaces.
- Supervision is necessary when using the appliance near children.
- Do not allow children to operate or play with the appliance.
- Lift/carry the unit by holding the body with both hands. Do not carry the unit by the power cord.
- Do not insert food into the appliance using fingers or other objects other than supplied with the unit.
- Do not slice unsuitable foods (soft fruits, soft cheese, bones, packaged foods etc), overly large foods that are wider than the blade or may cause the appliance to be unstable, frozen or partially frozen foods.
- Do not use the appliance for any purpose other than it is designed for.
- Do not run the appliance continuously for more than 10 minutes. Always allow sufficient time for the motor to cool between uses.
- To avoid jamming the unit and damaging it, do not force the unit or use excessive pressure when slicing.
- Do not use the unit if it causes a circuit breaker to trip – have it inspected and repaired at an authorized service centre or by a qualified technician. Never try to replace parts or repair the unit by yourself.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge. All users should have adequate training in safely operating the product or be under supervision of a person responsible for their safety
- Do not operate the appliance if the cord or plug is damaged.

Before First Use

- Check that the voltage indicated on the rating label corresponds to the mains voltage.
- Thoroughly clean all parts except the body in warm soapy water, then rinse and dry.
- Before use, ensure the ON/OFF switch is in the "OFF" position.

Table of Contents

Safety.....1
 Before First Use1

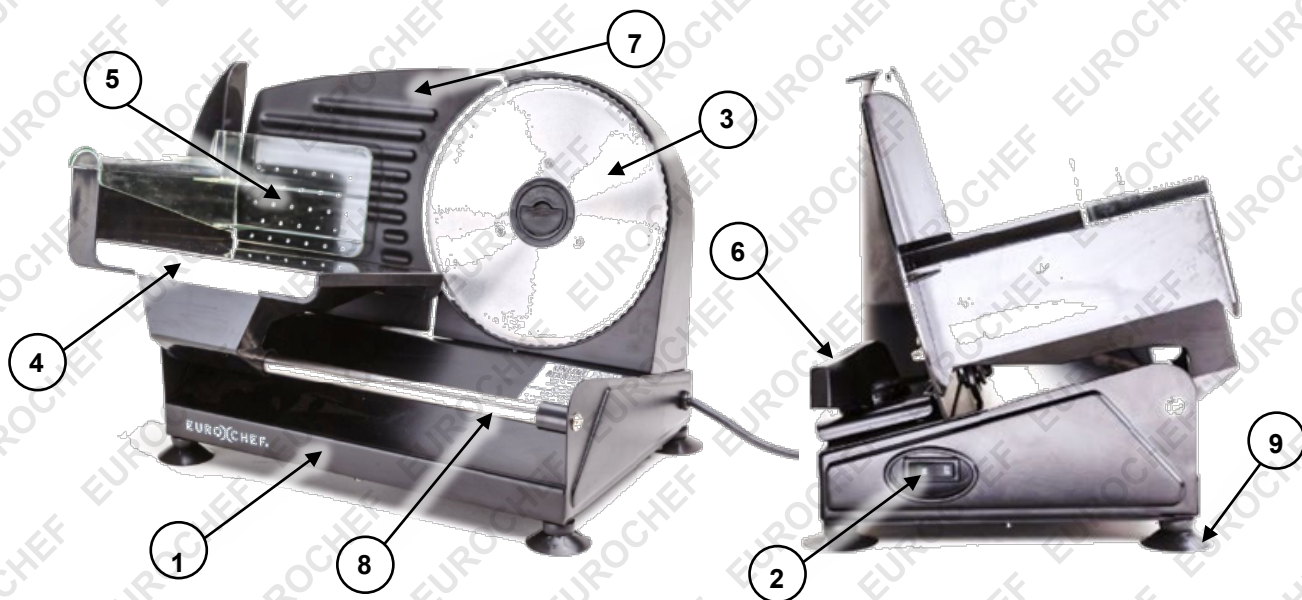
Parts Identification.....3

Operation4
 Setting Slice Thickness4
 Slicing4

Disassembly and Cleaning5
 Blade Removal.....5
 Lubrication5

Specifications6

Parts Identification



No.	Name	No.	Name
1	Body	6	Thickness Adjuster
2	ON / OFF Switch	7	Guide Plate
3	Blade	8	Table Rail
4	Table	9	Foot
5	Food Holder		

Operation



Ensure the appliance is used on a flat, level and stable surface, such as a bench or table. Do NOT operate on cooktops, hot, unstable or slippery surfaces. • Always switch the appliance OFF and ensure that the blade has completely stopped before making any adjustments. • Do not insert food into the appliance using fingers or other objects other than supplied with the unit. • Do not slice unsuitable foods (soft fruits, soft cheese, bones, packaged foods etc), overly large foods that are wider than the blade or may cause the appliance to be unstable, frozen or partially frozen foods. • Do not run the appliance continuously for more than 10 minutes. Always allow sufficient time for the motor to cool between uses. • Before slicing, cut all food into pieces that are smaller than the 15cm maximum cutting height.

Setting Slice Thickness

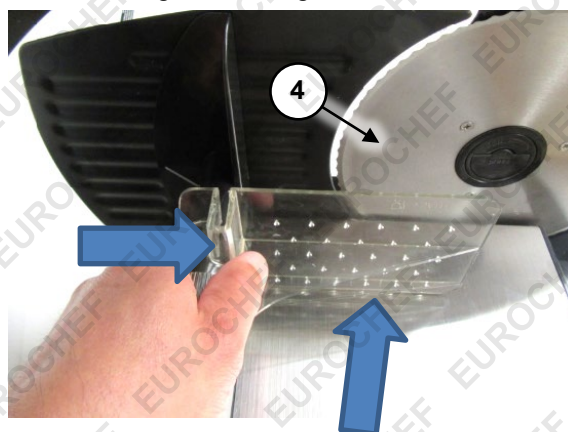
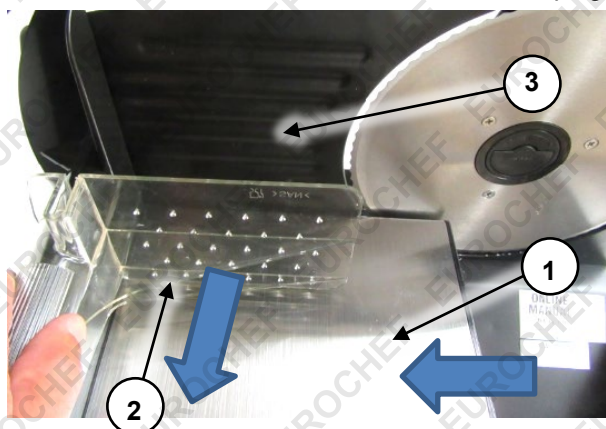
The appliance can slice at any thickness in the range 0 to 15mm. The thickness adjuster is located at the rear of the unit. Rotate it as shown to increase thickness. As the thickness is increased, the guide plate moves further away from the blade.

Note: After use it is recommended to set the thickness to "0" in order to "cover" the blade as much as possible.



Slicing

1. Slide the table (1) to the fully left position and pull the food holder (2) back.
2. Place the food on the table between the food holder and guide plate (3).
3. Slide the food holder forward to push the food against the guide plate – do not use excessive pressure or it will be difficult to slide the table and the slicing results will be poor.
4. Switch the appliance ON using the ON / OFF switch – the blade immediately begins spinning.
5. Holding the food holder, smoothly slide the table towards the blade (4). When slicing, try and be consistent with your feed rate and do not overload the machine. The sliced food will collect at the rear of the machine.
6. After use, switch the machine OFF and unplug before cleaning and storing.



Disassembly and Cleaning

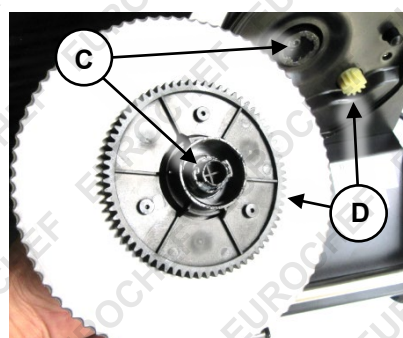
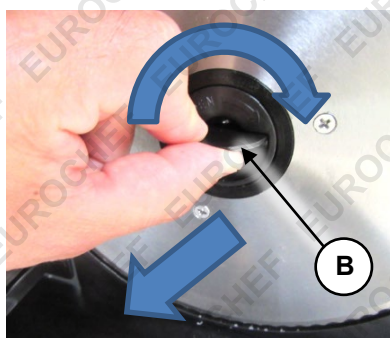


NEVER immerse the electrical cord or appliance body in water. • Ensure the appliance is OFF, the blade has completely stopped, and the appliance is unplugged from the mains electrical supply before disassembling or cleaning. • Use extra caution when handling the blade. • For proper food hygiene, it is essential to thoroughly clean the appliance after every use. • Do not use a dishwasher for cleaning any part of the appliance. • Do not clean using abrasives, solvents or harsh or poisonous chemicals.

- Thoroughly clean all surface of the appliance that come into contact with food after every use. That is, the table, food holder, guide plate, blade and the machine body, particularly around the blade area at both the front and rear of the appliance.
- Wash all the food holder and blade in warm water and mild detergent (washing liquid is ideal). Ensure no food particles or other residue remains on any part of the washed items. After washing, rinse all items in clean water and dry thoroughly.
- Clean the table, guide plate, table rail and appliance body with a soft cloth and a suitable food grade cleaner.
- For the blade drive mechanism, ensure no food particles or other contaminants are in the gears – use a soft brush to help clean this area.

Blade Removal

1. Push the centre of the blade hub (A) inward so that the locking tab (B) lifts enough for you to grip the tab.
2. Rotate the locking tab to the right to unlock the blade.
3. Gently pull the blade from the appliance. Be sure not to hold the blade by the cutting edge.



To re-install the blade, hold it by the hub tab and insert it into the appliance. Ensure that the hub (C) and drive gear (D) on the rear of the blade correctly engage with the appliance, then rotate the hub tab to the left until the blade is locked.

Lubrication

It is recommended to regularly check that the drive gear and blade hub parts of the appliance are adequately lubricated, particularly the drive gear. To lubricate, smear the components with a small amount of food grade silicone lubricant or suitable substitute. If the appliance makes excessive noise or the blade does not run smoothly, check that the drive gear is clean and properly lubricated.

Specifications

Power Requirements	220 to 240V / 50Hz
Weight	Approximately 5kg
Blade	Stainless steel construction. 190mm diameter.
Slice Thickness	0 to 15mm



Some experts believe that the incorrect or prolonged use of almost any product may cause serious injury or death. To help reduce your risk of serious injury or death, refer to the information below. For more information, see www.datastreamserver.com/safety

- Consult all documentation, packaging and product labelling before use. Note that some products feature documentation available online. It is recommended to print and retain the documentation.
- Before each use, check the product for loose/broken/damaged/missing parts, wear or leaks (if applicable). Never use a product with loose/broken/damaged/missing parts, wear or leaks.
- Products must be inspected and serviced (if applicable) by a qualified technician every 6 months. This is based on average residential use by persons of average size and strength, and on a property of average metropolitan size. Use beyond these recommendations may require more frequent inspections/servicing.
- Ensure that all users of the product have completed a suitable industry recognised training course before being allowed access to the product.
- The product has been supplied by a general merchandise retailer that may not be familiar with your specific application or description of application. Be sure to attain third-party approval from a qualified specialist for your application before use, regardless of any assurances from the retailer or its representatives.
- This product is not intended for use where fail-safe operation is required. As with any product (for example, automobile, computer, toaster), there is the possibility of technical issues that may require the repair or replacement of parts, or the product itself. If the possibility of such failure and the associated time it may take to rectify could in any way inconvenience the user, business or employee, or financially affect the user, business or employee, then the product is not suitable for your requirements. This product is not intended for use where incorrect operation or a failure of any kind, including but not limited to, a condition requiring product return, replacement, parts replacement or service by a technician may cause financial loss, loss of employee time or an inconvenience requiring compensation.
- If this product has been purchased in error when considering the information presented here, contact the retailer directly for details of their returns policy, if required.

