

EURO~~O~~CHEF



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.

Table of Contents

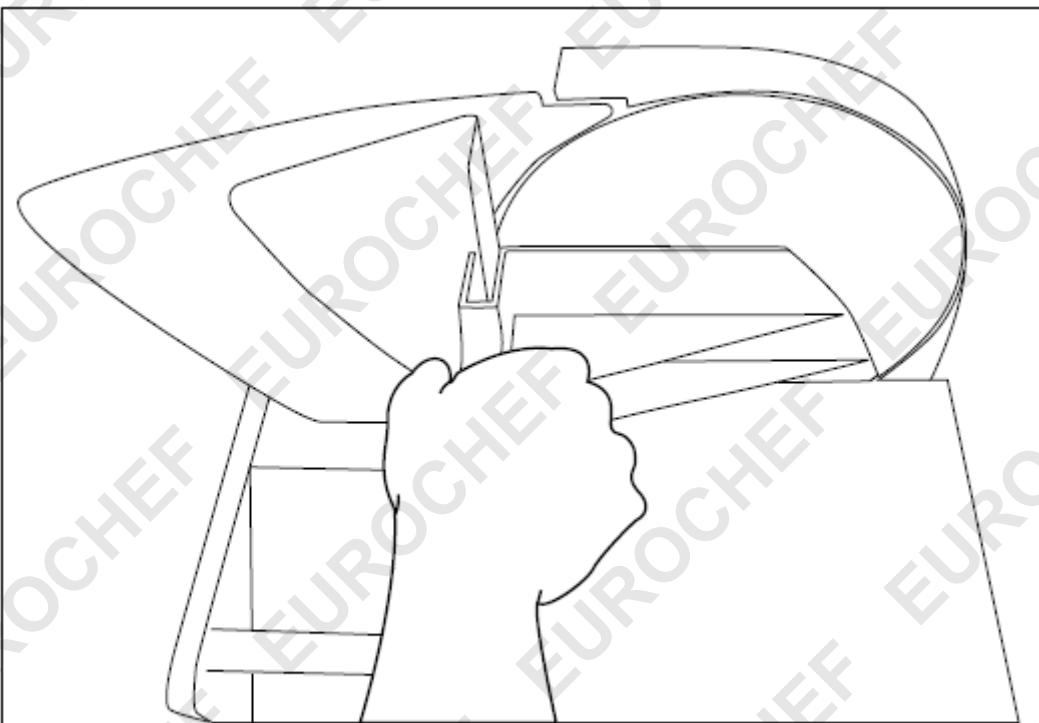
Important Safeguards.....	1
Important Unpacking Instructions.....	2
Repacking Instructions	3
Introduction	3
Tips for Using Your Meat Slicer	3
Parts	4
Use and Care	5
Cleaning and Maintenance	6
Specifications.....	6

Important Safeguards

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

- **READ ALL INSTRUCTIONS.**
- **UNPLUG FROM OUTLET WHEN NOT IN USE, BEFORE PUTTING ON OR TAKING OFF PARTS, AND BEFORE CLEANING.**
- **BLADE IS EXCEPTIONALLY SHARP. HANDLE VERY CAREFULLY.**
- To protect against risk of electrical shock, do not put appliance in water or other liquids.
- This appliance should not be used by or near children or individuals with certain disabilities.
- Avoid contact with moving parts.
- Never put the unit near a hot burner, in an oven, or in a dishwasher.
- Do not operate the Meat Slicer, or any other electrical equipment, with a damaged cord or plug or after the unit malfunctions or is dropped or damaged in any manner. Return unit to the nearest authorised service centre for examination, repair, or adjustment.
- Do not use outdoors.
- Do not let cord hang over edge of a table or counter, come into contact with sharp edges, or touch hot surfaces.
- Do not pull on the power cord to disconnect.
- Never plug in the appliance where water may flood the area.
- Place the appliance on a firm and stable surface.
- **NEVER PUT YOUR FINGERS NEAR THE BLADE WHILE IT IS IN OPERATION.**
- Ensure that the appliance is not placed close to the edge of the table, worktop, etc. where it can be pushed off or fall.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- Never use abrasive cleaning agents or abrasive cloths when cleaning the unit.
- The Meat Slicer has a **sharp** blade. **To avoid injury, never hand-feed food to be sliced.** Always use the unit when completely assembled with food carriage and food press.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit the outlet perfectly, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.
- Do not leave the Meat Slicer unattended while it is running.
- Always place hand on food guide when slicing.
- Never place hand behind food carriage.
- Do not use this food slicer without food guide.
- To avoid injury, never use hand to push food when slicing.
- Unplug before cleaning.

- Do not use for any other purpose than intended use.



CORRECT HANDLING METHOD

SAVE THESE INSTRUCTIONS. HOUSEHOLD USE ONLY

- In case of any maintenance operations or repairs not specifically stated in this manual, please refer to a qualified service centre.
- Always read the instructions for use carefully before using and keep them in a place where they can be referred to whenever necessary.
- This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

Important Unpacking Instructions

CAUTION: THE SLICING BLADE HAS A VERY SHARP EDGE.

To avoid injury when unpacking the unit, please follow these instructions:

1. Put the box on a large, sturdy flat surface.
2. Remove the instruction book and any other literature.
3. Position box on its side. Slide the packaged unit out of the box.
4. Remove the Styrofoam inserts.

5. Carefully take the Meat Slicer out of the plastic bag. Please use extreme caution in removing the rubber guards from slicing blade area. We suggest you save all the packing materials in the event that future shipping of the machine is needed.

Keep all plastic bags away from children.

Repacking Instructions

1. Put food slicer on a large, sturdy flat surface.
2. Put food slicer into plastic bag.
3. Position Styrofoam inserts on each end of food slicer.
4. Put the packaged unit into the upright box.
5. Replace top corrugation, instruction book and any other literature.

Introduction

ANY WAY YOU SLICE IT!

The Meat Slicer eliminates one of the most time-consuming jobs in food prep. This commercial-quality slicer adjusts from $\frac{1}{32}$ " (5mm) to $\frac{1}{2}$ " (15mm) to let you slice everything from paper-thin pepperoni to perfect servings of roast beef. It makes life a little more fun and entertaining as easy as 1-2-3!

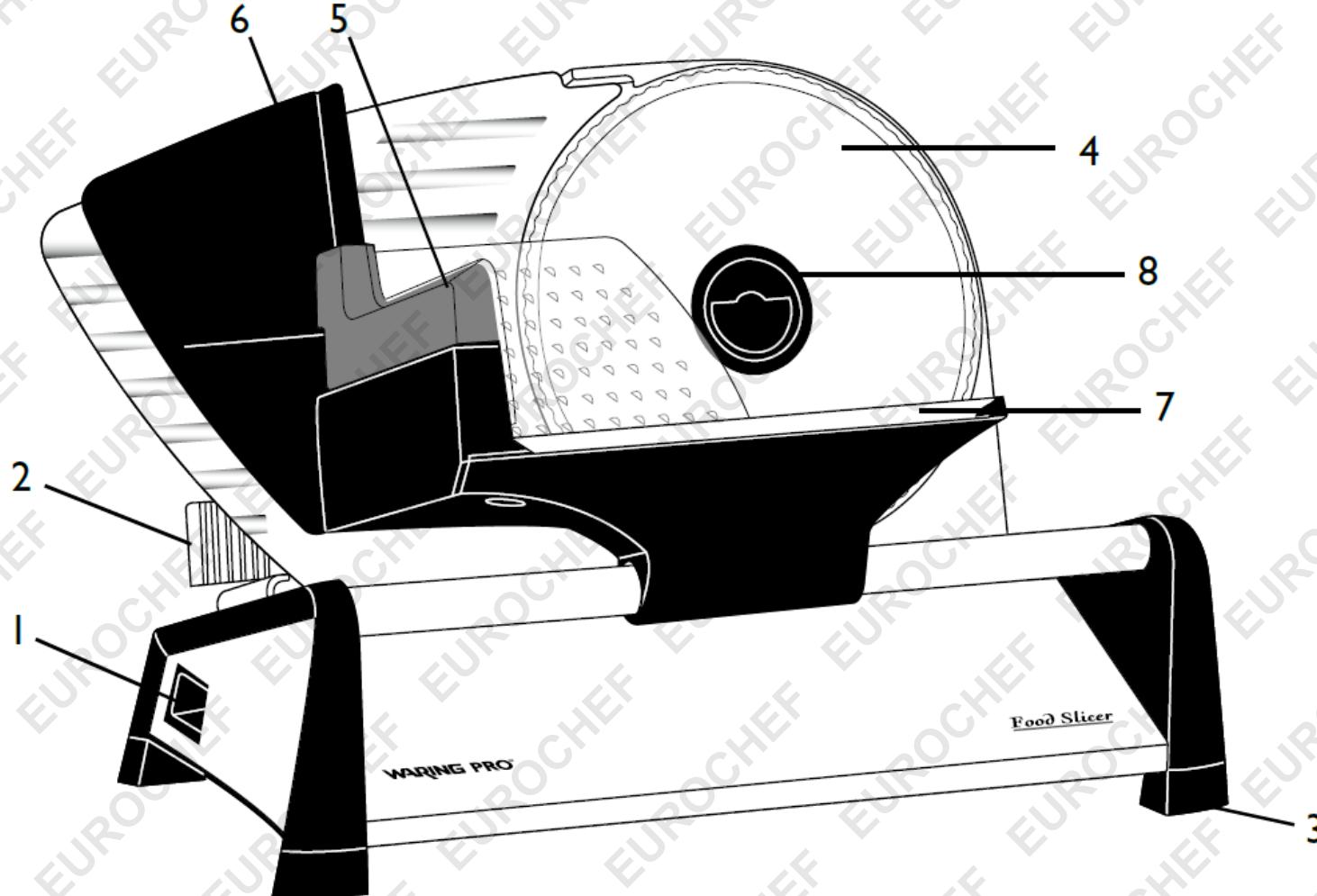
Tips for Using Your Meat Slicer

The Meat Slicer does a great job on a variety of foods:

- Throwing a great dinner party is as easy as 1-2-3. Start with an easy and delicious antipasto appetizer of sliced cheese, salami and French bread.
- For best results, always use a hard cheese that has been refrigerated.
- Slicing the salami and then the French bread will allow for an easier clean-up. Then, move on to slice salad ingredients, potatoes for potatoes au gratin, and even roast beef.
- Homemade apple pie can be fast and delicious when the Meat Slicer does all the slicing work for you.
- A child's birthday party can be fun and easy. Just slice all your ingredients for pizza in advance, and the children can have a great time making their own pizzas.
- Having a summer barbecue is effortless with the Meat Slicer. Tomatoes, onions, cheese and even lettuce take no time at all to prepare.
- For all your slicing needs, from paper-thin to extra-thick, the Meat Slicer makes food preparation fast and easy.

Parts

1. On-Off Switch
2. Slice Control Knob
3. Non-Slip Feet
4. 7.5" Stainless Steel Blade
5. Food Guide
6. Plastic Safety Guard
7. Removable Stainless Steel Slicing Carriage
8. Center Hub for Blade Removal



Use and Care

1. To use your Meat Slicer, place on a sturdy, flat surface.
2. Check that the switch is turned **OFF** before plugging in the appliance.
3. Adjust the slice control knob to desired slicing thickness ($\frac{1}{32}$ " 5mm to $\frac{1}{2}$ " 15mm).
4. Position food to be cut on the stainless-steel carriage and secure with plastic safety guard.
5. Turn the Meat Slicer on.
6. Position hand on food guide handles and smoothly slide carriage backward and forward. **NEVER USE YOUR FINGERS.**
7. To ensure even slicing, do not press the food against the blade too firmly.
8. At this point, check for desired thickness and adjust accordingly with the slice control knob.
9. Continue to slide food carriage back and forth in an even and steady motion.

NOTE: Food carriage is removable for cleaning.

See #3 on [Cleaning and Maintenance](#).

10. After all of your slicing is done, turn the slicer off and unplug.

The Meat Slicer has been designed to operate for short periods (maximum 10 minutes). Do not run for more than 10 minutes in constant use. Allow it to cool before using it again. If the power cord is damaged, a qualified service centre recommended by the manufacturer must repair it.

Cleaning and Maintenance

Always unplug your Meat Slicer and turn the slice control knob back to zero before cleaning the appliance. **DO NOT PUT THE APPLIANCE IN WATER.** This could cause damage to electrical parts.

1. Clean and dry all parts immediately after use.
2. Fold out food carriage away from the base for easy cleaning of crumb, seeds, etc.
3. To remove food carriage for cleaning, hold food carriage with two hands and tilt forward towards you. There is a button to release the carriage marked "Press to release." Press, release, and wash with warm soapy water. Dry thoroughly. To reassemble, align top part of food carriage to bottom part of food carriage and click into place.
4. To remove blade, press in tab where indicated in centre hub; twist clockwise and carefully lift and remove blade.
5. With a soft sponge or cleaning cloth, clean both sides of blade with mild soap and water. Rinse and dry blade thoroughly.
6. To replace blade, hold tab, aligning the blade with the drive gears so it engages fully. Turn tab counter clockwise to tighten.
7. Any other servicing should be performed by an authorised service representative.

DO NOT WASH ANY PART OF THIS SLICER IN A DISHWASHER.

Specifications

Voltage	240V
Rated power	150W
Housing:	Die Cast Aluminium
Blade Material	Stainless Steel
Blade Diameter	19cm
Thickness Adjustment	0 – 15mm
Feet	Rubber Suction
Gross Weight	5kg



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.



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