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MEAT SLICER

Operating Instructions

Should not be operated by anyone under the age of 18.

Our meat slicer is a "manual feed" machine meaning you must use the levers to move the carriage back and forth by hand.

To use the slicer, place the meat on the carriage and adjust the clamp to hold the meat firmly. Make sure the carriage is pulled back towards controls and not resting on the blade before you turn on the blade.

Next, set the back dial for the desired thickness of the slices (1/36" - 1 inch). Set the desired blade speed with the toggle switch on the front side of the machine. The up position is fast, down position is slow, and the middle position is off.

Turn on the power to the machine by pushing the green "START" button. The blade will immediately begin to spin.

To turn off power to the machine push the red "STOP" button and set the blade speed toggle switch to the off (middle) position.

Once the meat is set and the blade is spinning move carriage back and forth with the hand levers. Use extra caution during this part of the process; never put your arm or fingers near the blade.



Always turn the power off and wait for the blade to stop spinning before placing and removing any meat, cheese, etc. from the carriage.

The meat slicer is a very dangerous piece of equipment. It is designed in a way that it cannot operate if the blade guard is not in place, regardless, never operate it without the blade guard put or put your hands anywhere near the blade while the blade is turning. The blade is very sharp, so extreme caution should be used when operating the meat slicer.

Please do not dismantle our machine or remove any of its parts. We will sharpen, clean and sanitise the machine ourselves when it returns to our shop. Thanks you for your adherence to these instructions.

Any damages made to the machine due to misuse, you the customer will be responsible to pay for the cost to replace the damaged machine.