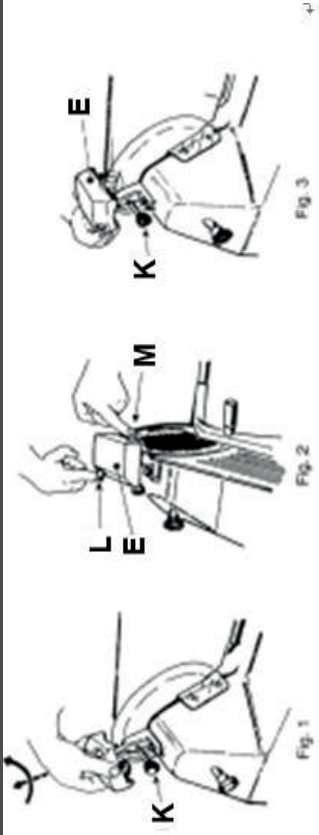


## ⚠ WARNING! SHARP BLADE ⚠

**HANDLE CAREFULLY! KEEP FINGERS AWAY FROM THE CUTTING BLADE! NEVER FEED FOOD BY HAND! ALWAYS USE THE FOOD HOLDER!**  
Always use completely assembled meat slicer with sliding food tray and food holder. Protective/cut resistant gloves are recommended whenever handling blade!

### SHARPENING BLADE



**If the sharpener is not mounted proceed as follows:**

1. Place the sharpener in its support
2. Tighten the safety screw

Should the Blade become dull it will be necessary to sharpen it. This slicer comes equipped with built-in sharpener.

**Note:** The Blade is highly resistant to wear. With normal use it should only need sharpening about once a year.

#### To sharpen the Blade:

1. Unplug the slicer from the electrical outlet.
2. Put the Graduated Knob "I", (See page 3) in the "0" position.
3. Carefully clean the Blade. (See Cleaning and Maintenance.)
4. Reinstall Blade.
5. Reinsert plug into electrical outlet.
6. Loosen the Locking Knob (K) on the Sharpener (E).
7. Raise the Sharpener, turning it 180° so that both grinding wheels are in working position. (See figure 2)
8. Lower the Sharpener and secure by turning the Locking Knob (K).
9. Set Graduated Knob (I) to 2.
10. Press the On/Off Switch and press buttons (L and M) simultaneously.
11. Let the Blade turn for about 1-2 minutes. When the blade has stopped, check to see if any burrs have formed on the edge.
12. If a burr is present, switch on and gently press the buttons (L and M) to remove the burr.
13. After sharpening, return the Sharpener back to its original position. Clean the edge of the Blade and grinding wheels with alcohol.
14. After several sharpening operations, the grinding wheels should be cleaned with a brush to remove any traces of alcohol.

**Note:** After many times sharpening, it may become necessary at some point to replace the Blade. Replace the Blade when it becomes 10mm or thinner.

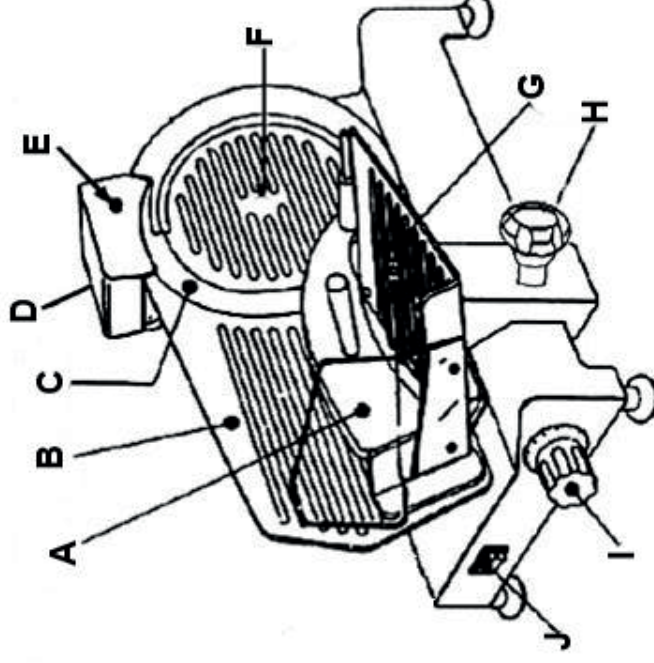
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### ⚠ CAUTION ⚠

Before cleaning, assembling or disassembling meat slicer, make sure the slicer motor is OFF and the plug is removed from the outlet/power source.

### SLICER FEATURES



PART	DESCRIPTION	PART	DESCRIPTION
A	Food Holder Arm	F	Blade Guard
B	Food Support	G	Sliding Food Tray
C	Blade	H	Knob
D	Blade Guard Knob*	I	Graduated Knob
E	Sharpener Group	J	On/Off Switch

\*NOT SHOWN