

SLICER USAGE AND OPERATION

Running the slicer

Push the switch to "ON" to start the slicer. To turn off the slicer, push the switch to the "OFF" position and wait until the cutting blade comes to a complete standstill.

Setting the slice thickness

The slice thickness can be set using the thickness adjusting knob (#26). For safety reasons the blade is covered when knob is turned completely to the zero setting.

Place the food onto the Sliding Feed Table (#24). Press the food to be sliced with the Food Pusher (#21) lightly against the Food Support Plate (#1). Switch the device on, while lightly pressing the food to be sliced forward, guide it along the cutting blade (#35). After using the slicer always set the Thickness Adjusting Knob back to the covered blade position.

To safeguard your fingers **ALWAYS** use the Sliding Feed Table (#24) and the Food Pusher (#21).

CLEANING AND MAINTENANCE

1. Before cleaning the slicer, switch to the off position, unplug from electrical outlet and set the Thickness Adjusting Knob (#26) to the "0" setting.
2. **DO NOT** immerse the slicer in water.
3. Danger of injury: the cutting blade is very sharp!

It is necessary to clean the slicer at regular intervals as perishable food scraps could accumulate on the slicer or behind the cutting blade. Remove the Food Pusher (#21) and hand wash in warm soapy water. Wipe the Housing (#14) and the Sliding Feed Table (#24) using a slightly damp cloth. Do not use any cleaning powders, scouring pads or hard brushes.

Removing & Installing the Cutting Blade

Remove the Locking Screw for Blade (#33) by turning screw to the right with a flat screw driver. **Be mindful the Locking Screw for Blade (#33) is left threaded thus you must turn to the right to loosen. Be careful to handle the Blade (#35) by the center. THE BLADE IS SHARP! (LEM suggests wearing cut resistant gloves when handling the blade. Available at LEM Products.)** Wash by hand in warm soapy water, air dry. Clean the housing, behind the blade, with a dry cloth or soft brush.

To assemble: Set blade into place, put white silicon washer (#9) in the blade (#35) center hole, put black washer (#10) on top of the silicon washer (#9) and screw on locking screw for blade (#33) **REMEMBER LOCKING SCREW FOR BLADE IS LEFT THREADED. TURN TO LEFT TO TIGHTEN.** Ignoring these directions will make it extremely difficult to remove the slicing blade and may cause un-repairable damage that is not covered under warranty.

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THE LEADER IN GAME PROCESSING



7¹/₂" 80 WATT
**Meat
Slicer**

USE & MAINTENANCE



Cat #832

PLEASE READ BEFORE OPERATING EQUIPMENT

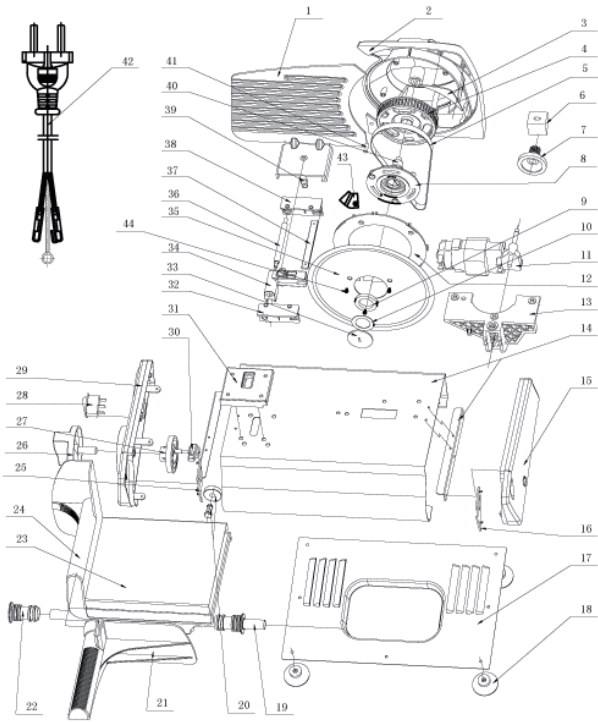
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SLICER OPERATING INSTRUCTIONS

Before using the slicer for the first time, please make sure to read carefully and thoroughly through these operating instructions and safety advice. Familiarize yourself completely with the functions and operations of the slicer. Below you will find an illustration of the slicer and its operation features. Please keep these instructions with your slicer and make sure that everyone who will be operating the slicer has read them.

This slicer is intended exclusively for slicing normal household foods. The food to be sliced must be thawed, unpacked and free from bones before it can be sliced. Any other use or modification to the equipment shall be considered as improper use and could give rise to considerable dangers.

SLICER FEATURES



Part	Description	Qty
13	Motor Big Bracket	1
14	Housing	1
15	Power Cord Side	1
16	Cover for Power Cord	1
17	Bottom	1
18	Feet	4
19	Sliding Tube	1
20	Wheel and Shaft	1
21	Food Pusher	1
22	Tube for Feed Table	2
23	Sliding Feed Table Metal Top	1
24	Sliding Feed Table	1
25	Cover for Switch Side	1
26	Thickness Adjusting Knob	1
27	Adjustment Knob Indication Meter	1
28	Switch	1
29	Switch Side	1
30	Adjust Block	1
31	Support Block	1
32	Sliding Block A	1
33	Locking Screw for Blade	1
34	Adjustable Sliding Block	1
35	Cutting Blade	1
36	Sliding Shaft	1
37	Sliding Rail	1
38	Support Block B	1
39	Support Plate Shaft	1
40	Large Drive Gear Fastener	1
41	Carriage Shaft	1
42	Power Cord	1
43	Blade Scraper	1
44	Blade Screw	3

Part	Description	Qty	Part	Description	Qty
1	Food Support Plate	1	7	Small Drive Gear	1
2	Blade Support	1	8	Blade Connector	1
3	Small Cover	1	9	Silicon Washer	1
4	Large Drive Gear	1	10	Black Washer	1
5	Belt	1	11	Motor	1
6	Motor Small Bracket	1	12	Belt Cover	1

SLICER SPECIFICATIONS

Power: 110V Power Rating: 80W

Slice Thickness: 0mm — 15mm/.6" Blade Size: 19cm Dia., Reinforced, Non-Rusting Fine Blade

IMPORTANT SAFETY RULES

- The slicer must be connected to a 110V AC electric supply only.
- Always unplug unit when not in use, when changing parts or cleaning. Never unplug by pulling on the power cord, always pull directly on the plug itself.
- Indoor use only. Never immerse the device in water and do not expose the device to rain or moisture. If slicer should fall into water, first unplug from socket and only then, remove the slicer from the water. Afterwards, have the slicer examined by an authorized service center before you use it again.
- DO NOT** use the slicer if your hands are wet or if you are standing on a wet floor. **DO NOT** use the slicer if it is wet or moist.
- The slicer is designed exclusively for domestic use and not for commercial purposes.
- Set up and store the slicer out of reach of children.
- DO NOT** leave the slicer unattended if it can be switched on and operated.
- Always ensure that the slicer is safely set up or installed before you start to use it.
- The slicer should always be used with the sliding feed table and food pusher in position. **DO NOT** use the slicer to slice through bones or deep-frozen food.
- DO NOT** use the slicer if it is damaged in any way. Have the slicer immediately repaired at an authorized service center or other suitably qualified repairer.
- Use the slicer with the supplied accessories only.
- No claims under the guarantee or liability for damages will be accepted if they result from improper or incorrect use of the slicer.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 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 one way. If the plug doesn't fit fully in the outlet, reverse the plug. If it still does not fit, contact qualified electrician. Do not modify the plug in any way.

SLICER USAGE AND OPERATION

Before first use

Carefully remove slicer from packaging and keep all packing material together. Clean the slicer before it comes into contact with any food. (refer to the section "Cleaning and Maintenance" - back page)

Setting up the slicer — Specific safety advice on the location of the slicer

- Never set the slicer on a hot surface or near an open flame.
- Make sure the power cord does not pass over hot or sharp-edged objects.
- Do not allow the power cord to become kinked or trapped and **DO NOT** wind it around the slicer.
 - Set the slicer on a flat, non-slip surface close to an electrical outlet.
 - Unwind the required length of power cord and plug into an electrical outlet.
 - Push the Food Pusher (#21) onto the Sliding Feed Table (#24).

Slicing — Specific safety advice for slicing and handling the slicer

- Never touch the blade when the slicer is in operation! Danger of injury!
- Always use the Food Pusher (#21). Press the piece of food to be sliced forward using the Food Pusher (#21).
- Use the slicer only for slicing normal household foods and not other purposes. **DO NOT** use the slicer for slicing deep-frozen foods, bones, foods with large kernels or for slicing packaged foods.
- The cutting blade (#35) continues to rotate after the slicer has been switched off.
- For reasons of safety the slice thickness must be returned to the "0" setting after use.