



## **Chefmaster Meat Slicer**

### **Instruction Manual**

#### **Model**

HEC821 – 220mm Meat Slicer

HEA759 – 250mm Meat Slicer

HEB084 – 300mm Meat Slicer

**Thank you for purchasing your Chefmaster Meat Slicer. To make full use of the product please read this manual carefully before using the product and keep it safe for future reference.**

### **Safety Tips**

- If you find any damage when the product is unpacked, contact your Chefmaster supplier within 24 hours of receipt of goods
- Always position on a flat stable surface
- Repairs should always be carried out by a qualified technician
- Always ensure the safety guard is in place when using this product
- Do not remove food debris from the product until the blade has come to a complete stop
- Do not cut bones or frozen food, it may damage the blade
- Do not use this product outside
- Do not leave unattended when in use
- Always switch off and unplug the unit before cleaning
- Always store flat and do not store products on top of it
- If the power cord becomes damaged it must be replaced by a qualified technician
- This product is not designed to be used by persons with reduced physical or mental capabilities, lack of experience or knowledge, unless they are given suitable supervision, this includes children.

### **Pack Contents**

- 1 x Chefmaster Meat Slicer
- 1 x Blade Removal Tool

### **Operation**

- Remove all packaging including all protective plastic, from your Chefmaster Meat Slicer
- Position on a flat surface
- Select the desired thickness by turning the knob
- Place food in the cradle and secure in place
- Plug your Chefmaster Meat Slicer into the mains and turn it on. The blade will start rotating
- Push the carriage across the blade, using the handle
- Once you have finished slicing, turn off the unit using the power button on the side
- Remove sliced products from behind the unit

### **Cleaning & Maintenance**

- Before cleaning disconnect the slicer from the electricity supply
- Be very careful when touching the blade – It is extremely sharp
- Clean the product with warm soapy water
- DO NOT submerge the meat slicer in water or use water sprays to clean it
- Always clean your Chefmaster Meat Slicer daily

### **Cleaning & Removing The Blade**

- Disconnect the slicer from the power supply
- Move the carriage away from the blade
- Unscrew the bolt to release the blade
- Attached the blade removal tool to the blade – Ensure the blade is secure
- Keep the blade in the tool and carefully whip with a cloth from the centre to the edge
- Dry thoroughly
- Replace blade on the slicer
- Cut resistant gloves may want to be considered when cleaning the blade

### **Blade Sharpening**

- If the slicer is producing broken slices, the blade may need sharpened, this normally required once a year
- Change the blade thickness to 0
- Loosen the locking bolt on the blade sharpener and rotate 180° so that the sharpening stones are in place either side of the blade
- Secure the blade sharpener in place
- Set the blade thickness to 2
- Switch on the slicer and allow to run for 1 minute
- Re-start the slicer for 3 seconds whilst gently pressing the button on the front of the sharpener – This will remove any burr on the blade
- After sharpening return the sharpener to its original position

### **Troubleshooting**

| <b>Fault</b>                        | <b>Possible Cause</b>   | <b>Solution</b>   |
|-------------------------------------|---|---|
| The power indicator light is not on | The unit is not switched on<br>The plug or lead are damaged<br>The fuse has blown | Check the unit is plugged in and switched on<br>Contact your Chefmaster distributor<br>Replace the fuse |
| The cradle is touching the blade    | The carriage may be incorrectly in place  | Remove and replace the carriage   |
| The slicer is not cutting cleanly   | The blade may be blunt  | Sharpen blade   |

### **Transportation and Storage**

Please handle your slicer with care to prevent any damage to the unit and internal parts. The slicer should be stored somewhere which is ventilation and non-corrosive gas.

Do not store any flammable objects near the equipment.

### **Technical Information**

#### **HEA759 – 250mm Meat Slicer**

Voltage ~230v 50/60Hz

Power 320watt

Weight 19kg

Dimensions 380 x 490 x 380

#### **HEB084 – 300mm Meat Slicer**

Voltage ~230v 50/60Hz

Power 420watt

Weight 22.5kg

Dimensions 530 x 460 x 460

- Chefmaster Meat Slicers are supplied with a 3 pin plug and lead with a 13 amp fuse
- Appliance must be earthed
- If in doubt contact a qualified electrician or your Chefmaster distributor

## **Disposal**



Under WEEE regulations this product must not be disposed of as household waste. To prevent damage to the environment and humans this product must be disposed of in an approved and environmentally friendly recycling process. For more information on how to dispose of this correctly please contact your Chefmaster distributor or local authority responsible for waste disposal.

## **Compliance**



All Chefmaster parts and products have undergone a stringent testing process to ensure that they comply with all European standards and specifications. All Chefmaster products carry the CE approval symbol.