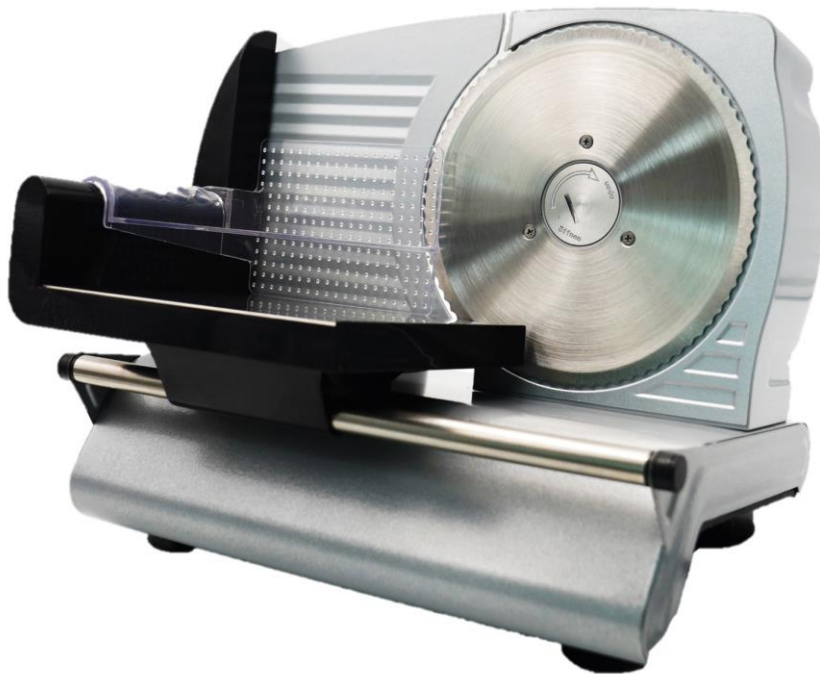




FOOD SLICER

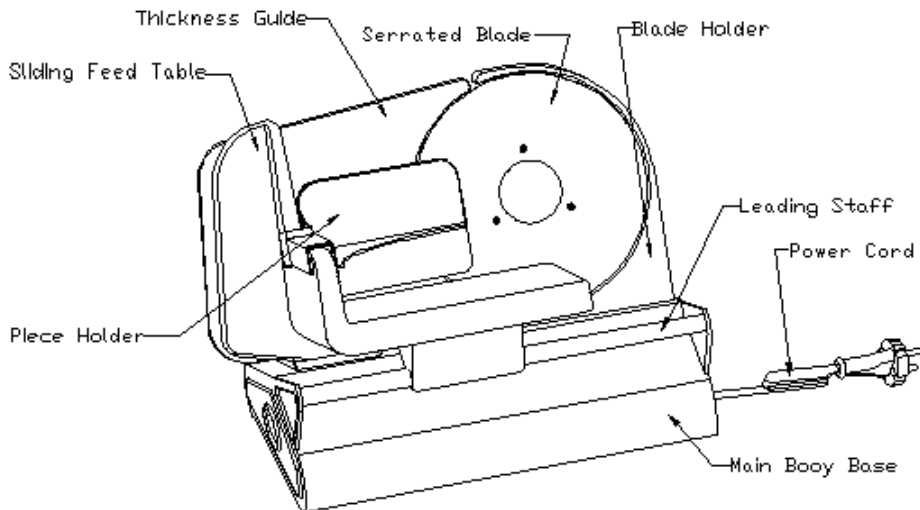


MODEL: MS-23

SAVE YOUR INSTRUCTIONS

KNOW YOUR FOOD SLICER

Your food slicer is suitable for cutting bread, all kinds of ham, meat, sausage, cheese and vegetables, etc.



(fig.1)

IMPORTANT SAFEGUARDS

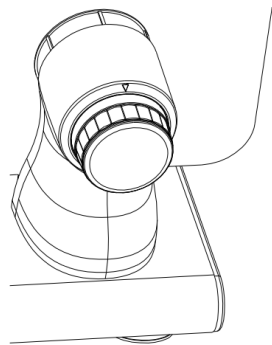
When using electrical appliance, basic safety precautions should always be followed, including the following:

1. Read all instruction before using slicer.
2. Close supervision is necessary when any appliance is used near children.
3. Switch off appliance first, unplug from outlet when not used, before putting on or taking off parts, and before cleaning; Switch off appliance before approaching parts which move in use.
4. Avoid contacting moving parts. Never feed food by hand. Always use completely assembled slicer with sliding feed table and piece holder. The appliance must be used with the sliding feed table and the piece holder in position unless this is not possible due to size or shape of the food.
5. To protect against any risk of electrical shock, do not put power unit in water or other liquid.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the place of purchase for a replacement or repair free of charge.
7. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
8. Do not use the appliance outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surface.
10. Blade is sharp. Hold only by blade lock. Handle carefully when cleaning.

11. Do not use the appliance for other than its intended use.

PREPARING TO SLICE

1. Unwrap cord from bottom of slicer, and slide into slot. Position slicer on a clean, dry and smooth surface.
2. Move the sliding feed table back and forth a few time to make sure movement.
3. Place the piece holder on back of the sliding feed table.
4. Select the required slice thickness by turning thickness adjusting knob, clockwise for thinner slice and counter-clockwise for thicker slice. The range of thickness adjusting is from 0 to 15 mm. (fig.2)



—Thickness Adjusting Knob

(fig.2)

OPERATION

CAUTION: ALWAYS USE FOOD PLATEAU SUPPORT AND FOOD PUSHER

1. Plug into 230V~AC50Hz outlet.
2. Place food to be sliced on the sliding feed table and press the piece holder against thickness guide. Then pull the sliding feed table against the blade by hand.
3. The maximum size of food is:110x110x90(mm)(length x width x thick).
4. Switch on the appliance.
5. When the blade is rotating, push the sliding feed table toward blade. Move tray back and forth steadily. Keep food gently pressed against guide for even slicer.
6. Do not operate the machine more than 10 minutes. The motor may be overheated. Turn off switch & let it rest for at least 30 minutes to cool down the motor.
7. During slicing, if the rotational speed of blade reduces, let food unfreezes for a while, then slice again.
8. When finishing slicing, unplug unit. For safety and blade protection when storing, turn thickness adjusting knob to align thickness guide with blade.

CLEANING

UNPLUG SLICER FROM OUTLET

All slicing parts remove for thorough cleaning. Wash with a soft cloth or sponge and a mild soap or a spray cleaner. Rinse and dry.

- Never use steel wool or scouring powder on any part of slicer. **Do not wash any part of slicer in dishwasher.**
- Motor is concealed in housing. Never submerge water.
- Motor never needs oiling.

PIECE HOLDER: Remove the piece holder from the sliding feed table.

SLIDING FEED TABLE: Clean the sliding feed table after removing the piece holder..

STAINLESS BLADE: unplug the item, use a coin to loose the left-screw as the arrow direction. Then take off the blade carefully with hand glove. After cleaning, tighten the blade with the left-screw on the contrary direction.

Note: Always align thickness guide with blade for safety and blade protection during storage.

NONSLIP FEET: Clean with any grease-removing cleanser, such as alcohol or window cleaner.

STORAGE

- Align thickness guide with blade.
- Wrap cord in storage area on bottom of slicer.

USE YOUR FOOD SLICER FOR BEST RESULT

- To slice meats wafer thin, freeze thoroughly for only 2 to 4 hours before slicing.
- Meats should be boneless. Fruit should be free of seeds.
- Foods with an uneven texture-like fish and thin steaks –are often difficult to slice. Freeze for 2 to 4 hours before slicing.
- At canning time, using slicer can quickly cut cucumbers, onions or other fruit for delicious pickles...apples pies...vegetable.

HOT ROASTS: BEET, PORK, LAMB, HAM

- When slicing warm boneless roast, remove them from oven at least 15 to 20 minutes before slicing. They will return more nature juices and slice evenly without crumbing.
- Cut the roast, if necessary, to fit on food tray. If roast is tied, turn off motor and remove strings one at a time as strings near blade.

EXTRA-THIN SLICED CORNED BEEF OR FRESH BEEF BRISKET

Chill cooked brisket overnight in cooking liquid. Before slicing, drain and reserve meat drippings from brisket. Pat dry with paper towels. Remove excess fat. Slice well chilled brisket to desired thickness. To serve hot, place slices on heatproof platter and moisten with small amount of reserved meat dripping. Heat in 300°Foven for 30 minutes.

CHEESE

Chill thoroughly before slicing. Cover with foil to keep moist. Before serving, let cheese reach the room temperature-this enhances the natural flavor.

COLD CUTS

Cold cuts keep longer and retain flavor if sliced as needed. For best results, chill first. Remove any plastic or hard casing before slicing. Use a constant, gentle pressure for

uniform slices.

VEGETABLE AND FRUIT

Your slicer is “made to order” for slicing many vegetables and fruits including potatoes, tomatoes, carrots, cabbage (for slaw), eggplant, squash and zucchini. Potato may be sliced thick for casseroles or thin for chips. Fresh pineapple may be sliced neatly. Cut off top and slice to order.

BREADS, CAKES AND COOKIES

Freshly baked bread should be cooled before slicing. Use day-old or slightly stale bread for extra-thin sliced for toasting. Your slicer is ideal for all types of party breads, pound cake and fruit cake. For wafer-like ice box cookies or chill dough in refrigerator, slice as desired.