

GEFU GF24-13420

GEFU GE13420 Tari Slicer Instruction Manual

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient use, maintenance, and care of your GEFU GE13420 Tari Slicer. Please read this manual thoroughly before first use and keep it for future reference.

The GEFU Tari Slicer is designed to simplify your kitchen tasks by allowing you to precisely cut 5 mm slices of various ingredients. Its durable stainless steel construction and serrated Japanese blades ensure effortless and consistent results.

2. SAFETY INSTRUCTIONS

- **Sharp Blades:** The slicer features extremely sharp blades. Always handle with extreme care to prevent injury. Keep fingers away from the blades during operation and cleaning.
- **Keep Out of Reach of Children:** Store the slicer in a safe place, out of reach of children.
- **Intended Use:** Use the slicer only for its intended purpose of slicing food items. Do not attempt to slice frozen foods, bones, or other hard materials.
- **Stable Surface:** Always use the slicer on a stable, flat surface.
- **Inspection:** Before each use, inspect the slicer for any damage. Do not use if any part is damaged.

3. PRODUCT COMPONENTS

The GEFU Tari Slicer consists of the following main components:

- **Main Body:** Stainless steel housing.
- **Serrated Blades:** Japanese stainless steel blades for precise 5 mm slicing.
- **Foldable Plunger:** Used to push food through the blades and for easy cleaning.
- **Locking Mechanism:** For secure storage.

TARI®

SCHEIBENSCHNEIDER

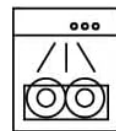


Image 1: GEFU Tari Slicer showing its dimensions and a tomato positioned for slicing. The slicer measures approximately 20 cm in length, 7.4 cm in width, and 4.5 cm in height.

4. SETUP AND FIRST USE

1. **Unpack:** Carefully remove the slicer from its packaging.
2. **Initial Cleaning:** Before first use, wash all parts of the slicer with warm soapy water, rinse thoroughly, and dry completely. Refer to the "Cleaning and Maintenance" section for detailed instructions.
3. **Familiarization:** Familiarize yourself with the slicer's components, especially the blades and the plunger mechanism.

5. OPERATING INSTRUCTIONS

The GEFU Tari Slicer is designed for manual operation to create uniform 5 mm slices.

1. **Prepare Food:** Ensure the food item you wish to slice is suitable for the slicer (e.g., fruits, vegetables, mozzarella,

mushrooms). The maximum diameter for slicing is approximately 5 cm.

2. **Position Food:** Place the food item into the slicing chamber, ensuring it rests securely against the blades.
3. **Slice:** Firmly press down on the plunger to push the food item through the serrated blades. The blades will cut the food into consistent 5 mm slices.
4. **Collect Slices:** Position a bowl or pan underneath the slicer to collect the cut slices directly.



Image 2: A hand demonstrates slicing a strawberry with the GEFU Tari Slicer, directly into a bowl containing other sliced fruits like kiwi. This illustrates the ease of use for preparing fruit salads.

**LIEGT DURCH SEINE
ABGERUNDETE FORM
GUT IN DER HAND**



Image 3: The slicer is used to cut mushrooms directly into a wok containing sliced onions, showcasing its utility for preparing stir-fries and other cooked dishes.



Image 4: A composite image showing the versatility of the GEFU Tari Slicer, demonstrating its use for slicing strawberries, cherry tomatoes, mushrooms, and mozzarella cheese.


**GLEICHMÄSSIGE
5 mm-SCHEIBEN**




**FÜR OBST,
GEMÜSE, EIER,
FLEISCHWURST,
etc. bis 5 cm Ø**

Image 5: This image highlights the slicer's ability to produce uniform 5 mm slices. Text indicates suitability for fruits, vegetables, eggs, and sausages up to 5 cm in diameter.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and optimal performance of your GEFU Tari Slicer.

- **Immediate Cleaning:** Clean the slicer immediately after each use to prevent food residue from drying on the blades.
- **Manual Cleaning:** For manual cleaning, fold down the plunger to expose the blades. Use a brush and warm soapy water to carefully clean the blades and all parts. Rinse thoroughly under running water.
- **Dishwasher Safe:** The GEFU Tari Slicer is dishwasher safe. Ensure the plunger is folded down before placing it in the dishwasher for thorough cleaning.
- **Drying:** After washing, dry all components completely to prevent water spots and maintain the stainless steel finish.
- **Blade Care:** The blades are made of highly resistant Japanese stainless steel and do not require sharpening under normal use. Avoid abrasive cleaners or scouring pads that could damage the blade surface.



**BEQUEM ZU
REINIGEN DURCH
UMKLAPPBAREN
STÖSSER**

Image 6: The slicer is shown with its plunger folded down, illustrating the design feature that allows for convenient and thorough cleaning of the blades.



VERSETZT ANGEORDNETE GEZAHNTE SPEZIALMESSER MIT 560 EXTREM MESSER- SCHARFEN KLINGENZÄHNEN

Image 7: A detailed view of the slicer's offset, serrated Japanese blades, highlighting their sharp design for efficient cutting.

7. STORAGE

The slicer features a secure locking mechanism for safe and space-saving storage.

- **Engage Lock:** After cleaning and drying, ensure the slicer is in its closed position and engage the locking mechanism (if applicable, based on product design) to secure the blades.
- **Safe Location:** Store the slicer in a drawer or cabinet, away from the edge of countertops and out of reach of children.

8. TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Food not slicing cleanly	Food item is too hard or too soft; blades are obstructed.	Ensure food is at an appropriate consistency. Clean blades thoroughly to remove any residue.
Difficulty pressing the plunger	Food item is too large or incorrectly positioned.	Ensure food item fits within the slicing chamber (max 5 cm diameter). Reposition the food for a straight cut.
Slicer feels unstable during use	Slicer is not on a flat, stable surface.	Always use the slicer on a firm, level countertop.

9. SPECIFICATIONS

Brand	GEFU
Model Number	GF24-13420
Material	Stainless Steel
Color	Stainless Steel
Dimensions (L x W x H)	20.32 x 7.62 x 3.18 cm
Item Weight	350 Grams
Blade Material	Japanese Stainless Steel
Slice Thickness	5 mm
Operation Mode	Manual
Care Instructions	Dishwasher Safe
GTIN/UPC	882365610823

10. WARRANTY INFORMATION

The GEFU GE13420 Tari Slicer comes with a **5-year product warranty**. This warranty covers manufacturing defects and material flaws under normal household use. Please retain your proof of purchase for warranty claims. For detailed warranty terms and conditions, please refer to the official GEFU website or contact customer support.

11. CUSTOMER SUPPORT

For any questions, assistance, or to report issues with your GEFU Tari Slicer, please contact GEFU customer support. Contact information can typically be found on the official GEFU website or on the product packaging.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question