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RGV 90232_ROSSO

RGV Special Edition 25 Red Slicer User Manual

Model: 90232_ROSSO

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always disconnect the slicer from the power supply before cleaning, maintenance, or when not in use.
- Keep hands clear of the blade at all times. The blade is extremely sharp.
- Do not operate the slicer with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner.
- This appliance is for household use only. Do not use outdoors.
- Ensure the slicer is placed on a stable, flat, and dry surface during operation.
- Never push food with your hands. Always use the food pusher provided.
- Children should be supervised to ensure that they do not play with the appliance.

2. PRODUCT OVERVIEW

The RGV Special Edition 25 Red Slicer is a high-quality appliance designed for precise and uniform slicing of various foods. It features a professional tempered steel blade and a robust aluminum construction.



Figure 2.1: Front view of the RGV Special Edition 25 Red Slicer, showcasing its vibrant red finish and main components.



Figure 2.2: Angled front view of the slicer, highlighting the blade and food carriage.



Figure 2.3: Side view of the slicer, showing the thickness adjustment knob and power buttons.

Key Components:

- **Blade:** 250 mm professional tempered steel blade for precise cutting.
- **Food Carriage:** Sliding platform to hold food securely during slicing.
- **Food Pusher:** ABS material with reinforced teeth for optimal grip and safety.
- **Thickness Adjustment Knob:** Allows setting slice thickness from 0 to 14-16 mm.
- **Integrated Sharpener:** Fixed sharpener to maintain blade sharpness.
- **Power Switch:** On/Off buttons for safe operation.
- **Safety Cover:** Protects the blade when not in use.

3. SETUP AND FIRST USE

3.1 Unpacking

Carefully remove the slicer from its packaging. Retain the packaging for future storage or transport. Check all components against the packing list to ensure nothing is missing or damaged.

3.2 Placement

Place the slicer on a clean, dry, stable, and level surface. Ensure there is sufficient space around the appliance for safe operation and ventilation. The non-slip feet will help secure the unit during use.



Figure 3.1: Dimensional diagram of the slicer, indicating its compact footprint for placement.

3.3 Initial Cleaning

Before first use, clean all parts that will come into contact with food. Refer to the "Cleaning and Maintenance" section for detailed instructions. Ensure the slicer is completely dry before plugging it in.

4. OPERATING INSTRUCTIONS

4.1 Preparing for Slicing

1. Ensure the slicer is unplugged before handling the blade or food carriage.
2. Adjust the slice thickness knob to the desired setting (0 to 14-16 mm). A higher number indicates a thicker slice.



Figure 4.1: Close-up of the thickness adjustment knob, allowing precise control over slice thickness.

3. Place the food item firmly on the food carriage. Use the food pusher to secure the item against the blade guard.



Figure 4.2: The food pusher, designed for secure and safe handling of food items during slicing.

4. Plug the slicer into a grounded 230V-50Hz power outlet.

4.2 Slicing Procedure

1. Press the green "ON" button to start the motor.
2. Using the handle of the food carriage, gently push the food item towards the rotating blade.
3. Slide the food carriage back and forth to slice the food. The sliced pieces will fall onto the receiving tray (not included) or surface below.
4. Once slicing is complete, press the red "STOP" button to turn off the motor.
5. Unplug the slicer from the power outlet.

4.3 Tips for Best Results

- For softer foods like cheese, it may be beneficial to chill them slightly before slicing to achieve firmer, more uniform slices.
- Ensure the food item is properly positioned and secured to prevent movement during slicing.
- Do not force the food against the blade; let the blade do the work.

5. CLEANING AND MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your RGV slicer. Always ensure the slicer is unplugged before cleaning.

5.1 Daily Cleaning

1. Turn off and unplug the slicer.
2. Carefully remove any food residue from the blade and food carriage using a damp cloth.
3. The food pusher can be removed and washed by hand or in a dishwasher.
4. Wipe down the main body of the slicer with a damp cloth. Do not immerse the motor unit in water.
5. Dry all parts thoroughly before reassembling or storing.

Important: The product care instructions specify "Hand wash only" for the product. This implies the main unit and blade should not be put in a dishwasher. Only the food pusher is mentioned as dishwasher safe in the feature bullets.

5.2 Blade Sharpening

The RGV Special Edition 25 Red Slicer features an integrated sharpener to keep the blade in optimal condition.

1. Ensure the slicer is unplugged.
2. Locate the integrated sharpener unit, typically positioned above the blade.



Figure 5.1: The integrated sharpener, designed to maintain the blade's edge.

3. Follow the specific instructions for engaging the sharpener (usually by pressing down or rotating a lever) to bring the sharpening stones into contact with the blade.
4. Briefly turn on the slicer for a few seconds while the sharpener is engaged. Do not over-sharpen.
5. Turn off the slicer and unplug it. Carefully clean any metal dust from the blade.

6. TROUBLESHOOTING

If you encounter any issues with your RGV slicer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Slicer does not turn on.	Not plugged in; power outlet malfunction; safety switch not engaged.	Check power cord connection; test outlet with another appliance; ensure all parts are correctly assembled and safety features are engaged.
Uneven or ragged slices.	Dull blade; food not properly secured; incorrect thickness setting.	Sharpen the blade using the integrated sharpener; ensure food is firmly held by the food pusher; adjust thickness setting.
Motor sounds strained or overheats.	Overloading the motor; continuous prolonged use.	Reduce pressure on the food; allow the motor to cool down if used for extended periods. The motor is ventilated for prolonged use.
Difficulty cleaning.	Food residue dried on surfaces.	Clean immediately after use. For stubborn residue, use a damp cloth with mild detergent. Do not use abrasive cleaners.

7. TECHNICAL SPECIFICATIONS

Feature	Specification
Brand	RGV
Model	90232_ROSSO
Color	Red
Product Dimensions (L x W x H)	48 x 36.3 x 36.5 cm

Feature	Specification
Item Weight	13.95 kg (approx. 14 Kilograms)
Wattage	140 Watt
Voltage	230 Volt
Material	Aluminum
Noise Level	70 dB
Blade Diameter	250 mm
Adjustable Slice Thickness	Up to 14-16 mm
Special Features	Integrated switch, Indicator light, Safety cover, Safety switch, Removable blade, Protective cap, Integrated sharpener
Recommended Uses	Vegetables, Meat
Care Instructions	Hand wash only (food pusher is dishwasher safe)

8. WARRANTY AND SUPPORT

This RGV slicer is a product of Italian excellence, designed for quality and reliability. For warranty information, technical support, or service inquiries, please contact RGV customer service or refer to the official RGV website.

Please retain your proof of purchase for any warranty claims.

For further assistance, visit the [RGV Store on Amazon](#).

