

## KRUPS 355

# KRUPS 355 Universal Compact Meat and Cheese Slicer

## INSTRUCTION MANUAL

### 1. Introduction

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Thank you for choosing the KRUPS 355 Universal Compact Meat and Cheese Slicer. This appliance is designed to provide precise and even slicing of various foods, including meats, cheeses, and vegetables. To ensure safe and efficient operation, please read this instruction manual thoroughly before first use and retain it for future reference.

### 2. Important Safety Instructions

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**Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons, including the following:**

- **CAUTION:** UNPLUG THE APPLIANCE BEFORE CLEANING, ASSEMBLING, OR REMOVING PARTS.
- The blade is extremely sharp. Exercise extreme caution when handling the blade.
- Never use the slicer unless it is completely and correctly assembled.
- Keep hands clear of the blade area during operation. Always use the food pusher to guide food.
- Do not immerse the motor unit in water or other liquids.
- Ensure the appliance is placed on a stable, flat, and dry surface during use.
- This appliance is for household use only. Do not use outdoors.
- Do not attempt to slice frozen foods, bones, or items with hard seeds.

### 3. Product Overview

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The KRUPS 355 Universal Compact Slicer is designed for ease of use and compact storage. Below is an overview of its main components:



Image: The KRUPS 355 Universal Compact Slicer shown in its unfolded state with the instruction manual. Key components visible include the main body, circular metal blade, sliding carriage, and food pusher.

- **Main Body:** Houses the motor and the circular metal blade.
- **Circular Metal Blade:** A 7.5-inch durable metal blade for precise slicing.
- **Thickness Adjustment Knob:** Located at the back, allows selection of slice thickness.
- **Sliding Carriage:** Moves food back and forth for even slicing.
- **Food Pusher:** Secures food in place and protects hands during slicing.
- **Safety Lock:** Prevents accidental activation of the power button.

## 4. Setup

1. **Unfold the Slicer:** Place the slicer on a stable, flat, and dry surface. Gently unfold the slicer body until it is fully extended and all feet are resting securely on the surface.
2. **Assemble the Finger Guard:** Attach the finger guard onto the sliding carriage. Ensure it clicks firmly into place for secure operation.
3. **Position the Sliding Carriage:** Place the assembled finger guard and sliding carriage onto the removable surface of the slicer, ensuring it is properly aligned and moves smoothly.
4. **Attach the Food Pusher:** Position the food pusher on top of the sliding carriage. This will hold your food securely during slicing.

5. **Plug In:** Once fully assembled, plug the slicer into a grounded power outlet.

## 5. Operating Instructions

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1. **Adjust Slice Thickness:** Before starting, turn the thickness adjustment knob located at the back of the slicer to your desired slice thickness. The scale on the side of the slicer body indicates the current setting.
2. **Place Food:** Position the food item (e.g., meat, cheese) on the sliding carriage and secure it firmly with the food pusher.
3. **Activate Slicer:** To start the slicer, you must first press and hold the safety lock button located on the side of the slicer body, then press the power button. Once the slicer is running, you can release the safety lock; it will continue to operate normally.
4. **Slice Food:** Gently and smoothly push the food, using the food pusher, towards the rotating blade for cutting. Avoid applying excessive force.
5. **Turn Off:** To stop the slicer, press the power button. Unplug the appliance from the power outlet when finished.

**Important Tip:** Household slicers should not be used to cut fully frozen food. For best results, semi-frozen meats should be defrosted for 20 to 30 minutes, with an ideal meat temperature of 3-4°C (35-40°F).

## 6. Maintenance and Cleaning

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**Always unplug the slicer from the power outlet before cleaning or disassembling any parts.**

1. **Prepare for Cleaning:** Unplug the slicer. Set the thickness adjustment knob to the '0' mark.
2. **Remove Components:** Remove the food pusher and finger guard from the sliding carriage. These parts can be hand washed with warm, soapy water.
3. **Clean the Blade:** Use a clean cloth dampened with water or a mild cleaning solution. Gently press the damp cloth against the blade surface and wipe outward from the center to clean it thoroughly. Exercise extreme caution due to the sharp blade.
4. **Remove Blade for Deeper Cleaning (Optional):** If a deeper clean is required, use a coin to turn the blade washer clockwise to unscrew and remove the blade. Carefully wash the blade by hand.
5. **Clean Main Body:** Wipe down the main body of the slicer with a damp cloth. Do not immerse the motor unit in water.
6. **Reassemble:** Once all parts are clean and dry, reassemble the slicer in reverse order of disassembly. Ensure the blade is securely reinstalled by turning the blade washer counter-clockwise with a coin.

## 7. Troubleshooting

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- **Slicer does not start:** Ensure the appliance is properly plugged into a working outlet. Verify that the safety lock is pressed and held while simultaneously pressing the power button to initiate operation.
- **Uneven slices or backplate shifts:** Ensure the thickness adjustment knob is securely tightened. If the backplate feels loose, remove the food pusher and blade (following cleaning instructions), then use a Phillips screwdriver to tighten the screw securing the backplate. Reinstall the blade and food pusher.
- **Food is difficult to slice:** Ensure the food is not fully frozen. Partially frozen items should be defrosted to an appropriate temperature (3-4°C / 35-40°F). Do not force the food against the blade.




## 8. Specifications



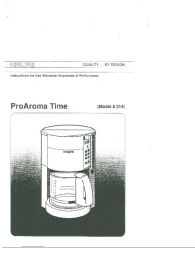
Brand	KRUPS
Model	355
Material	Metal
Color	Metallic
Special Feature	Lightweight, Multipurpose
Product Care Instructions	Hand Wash Only
Blade Material	Metal
Blade Shape	Round
Operation Mode	Automatic
Item Weight	6.29 pounds
Package Dimensions	18.2 x 12.4 x 6.7 inches

## 9. Warranty and Support

For warranty information, product support, or to purchase replacement parts, please refer to the official KRUPS website or contact their customer service department. Keep your purchase receipt as proof of purchase for any warranty claims.

### Related Documents - 355

	<p><a href="#">Krups EA9000 Espresso Automatic User Manual</a></p> <p>Comprehensive user manual for the Krups EA9000 Espresso Automatic coffee machine, covering setup, operation, maintenance, and troubleshooting.</p>
	<p><a href="#">Krups Sensation Milk EA91 Range Quick Start Guide</a></p> <p>Concise guide to setting up, using, and maintaining your Krups Sensation Milk EA91 Range automatic coffee machine. Learn how to make coffee and milk-based drinks, clean, and descale the appliance.</p>
	<p><a href="#">Krups F203 Coffee Grinder Base Plate Replacement Guide</a></p> <p>Step-by-step instructions for replacing the base plate on a Krups F203 Coffee Grinder, including tools and tips for safe disassembly and reassembly.</p>

	<p><a href="#">Krups Coffee Maker Safety Instructions and User Guide</a></p> <p>Comprehensive safety instructions and usage guidelines for the Krups coffee maker, covering safe operation, cleaning, and maintenance. Ensure safe use of your appliance by following these detailed guidelines.</p>
	<p><a href="#">KRUPS Espresso Machines EA69 to EA91: Safety Instructions and Guarantee Terms</a></p> <p>Comprehensive safety instructions and guarantee terms for KRUPS Espresso Machines EA69 to EA91, covering safe usage, cleaning, restrictions, and environmental protection guidelines.</p>
	<p><a href="#">KRUPS ProAroma Time Coffee Maker Model 314: Instructions for Use and Warranty</a></p> <p>Comprehensive guide for the KRUPS ProAroma Time coffee maker (Model #314), covering setup, operation, features like programmable timer and aroma selection, cleaning, decalcifying, and warranty information.</p>