GRAEF M20EU

Graef Master M 20 Slicer Instruction Manual

Model: M20EU

1. Introduction

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and care of your Graef Master M 20 Slicer. Please read all instructions carefully before using the appliance for the first time and keep this manual for future reference. The Graef Master M 20 is designed for slicing various food items with precision and ease.

Figure 1: Front view of the Graef Master M 20 Slicer, showcasing its sleek design and main components.

2. Safety Instructions

Always observe the following safety precautions to prevent injury or damage to the appliance:

- **Read all instructions:** Familiarize yourself with the appliance before use.
- **Sharp Blade:** The slicer blade is extremely sharp. Always handle with extreme care. Never touch the blade directly.
- **Unplug when not in use:** Always unplug the appliance from the power outlet before cleaning, assembling, disassembling, or when not in use.
- **Keep hands clear:** Keep hands, hair, clothing, and utensils away from the moving blade during operation. Use the food holder to protect your fingers.
- **Stable surface:** Operate the slicer on a stable, flat, and dry surface.
- **Children and supervision:** This appliance should not be used by children. Close supervision is necessary when any appliance is used near children.
- **Power cord:** Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces.
- **Damaged appliance:** Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer service for repair.
- **Intended use:** Use the appliance only for its intended household purpose, as described in this manual.
- **Cleaning:** Refer to the 'Maintenance and Cleaning' section for proper cleaning procedures.

3. Product Overview

The Graef Master M 20 Slicer is constructed with high-quality materials, including a robust aluminum body and a stainless steel blade. Key components include:

- **Slicing Blade:** A smooth, 170 mm diameter full steel blade for precise cuts.
- **Slice Thickness Adjustment Dial:** Allows for continuous adjustment of slice thickness from 0 to 20 mm.
- **Food Holder:** Secures food during slicing and protects fingers.
- **Food Carriage:** Moves food towards the blade.
- **Combi-Attachment:** For safe processing and fine slicing of smaller items.
- **Powerful Motor:** A 170-watt condenser motor ensures consistent and clean slicing.

Figure 2: Rear view of the Graef Master M 20 Slicer, showing the power cord connection and overall robust construction.

4. Setup

Before first use, ensure the slicer is clean and all packaging materials are removed.

1. **Unpack:** Carefully remove the slicer and all accessories from the packaging.
2. **Placement:** Place the slicer on a clean, stable, and dry surface. Ensure there is enough space around the appliance for safe operation.
3. **Clean:** Wipe down all parts that will come into contact with food using a damp cloth. Refer to the 'Maintenance and Cleaning' section for detailed instructions.
4. **Power Connection:** Plug the power cord into a suitable 230 Volt electrical outlet.
5. **Attach Food Holder:** Ensure the food holder is correctly attached to the food carriage.

5. Operating Instructions

Follow these steps for safe and effective slicing:

1. **Prepare Food:** Place the food item to be sliced onto the food carriage. Use the food holder to secure it firmly against the back plate.
2. **Adjust Slice Thickness:** Turn the slice thickness adjustment dial to your desired thickness, ranging from 0 to 20 mm. For very thin slices, set the dial to a lower number.

Figure 3: A hand adjusting the continuous slice thickness dial on the Graef Master M 20 Slicer, showing settings from 0 to 20mm for precise control.

3. **Use Combi-Attachment (Optional):** For smaller items like tomatoes or cucumbers, attach the combi-attachment to the food carriage for added safety and stability.

Figure 4: A hand placing the combi-attachment onto the Graef Master M 20 Slicer, demonstrating its use for safely processing smaller food items.

4. **Start Slicing:** Turn on the slicer using the power switch. Gently push the food carriage forward and backward, guiding the food against the rotating blade.

Figure 5: Close-up of the Graef Master M 20 Slicer in action, demonstrating the precise slicing of cured ham with its smooth blade.

5. **Collect Slices:** Place a tray or plate beneath the blade to collect the sliced food.
6. **Finish Slicing:** Once finished, turn off the slicer and unplug it from the power outlet.

6. Maintenance and Cleaning

Regular cleaning ensures optimal performance and extends the life of your slicer. Always unplug the appliance before cleaning.

- **Blade Removal:** Carefully remove the slicing blade for thorough cleaning. Consult the appliance diagram for specific blade removal instructions.
- **Hand Wash Only:** All removable parts, including the blade, food holder, and food carriage, should be washed by hand using warm, soapy water. Rinse thoroughly and dry immediately.
- **Wipe Down Body:** Wipe the main body of the slicer with a damp cloth. Do not immerse the motor unit in water.
- **Reassemble:** Ensure all parts are completely dry before reassembling the slicer.
- **Storage:** Store the slicer in a clean, dry place.

7. Troubleshooting

If you encounter issues with your Graef Master M 20 Slicer, refer to the following common problems and solutions:

- **Slicer does not turn on:**
  - Check if the power cord is securely plugged into a working outlet.
  - Ensure the power switch is in the 'ON' position.
- **Slices are uneven or jagged:**
  - Ensure the food item is firmly secured against the back plate and food holder.
  - Verify the slice thickness dial is set correctly and has not shifted during operation.
  - The blade may need cleaning if food residue is affecting its performance.
- **Motor sounds strained:**
  - Do not force the food against the blade. Apply gentle, consistent pressure.
  - Ensure the food item is not too large or hard for the slicer.
  - Unplug the unit and check for any obstructions around the blade or motor area.

If problems persist, contact Graef customer support.

8. Specifications

Feature	Specification
Brand	GRAEF
Model Number	M20EU
Dimensions (L x W x H)	40.5 cm x 29.5 cm x 25.5 cm
Weight	6.9 Kilograms
Power	170 Watts
Voltage	230 Volts
Material	Stainless Steel (blade), Aluminum (body)
Blade Length	170 mm
Slice Thickness	Continuously adjustable from 0 to 20 mm
Care Instructions	Hand wash only
Country of Origin	Germany

9. Warranty and Support

The Graef Master M 20 Slicer is built for durability and performance.

- **Motor Warranty:** This appliance comes with a 10-year motor warranty, reflecting its robust design and quality engineering.

Figure 6: Internal diagram highlighting the powerful, maintenance-free 170-watt motor of the Graef Master M 20 Slicer, prominently featuring a "10 Years Motor Warranty" badge.

- **Spare Parts Availability:** Spare parts are available for 1 year from the date of purchase.

For technical support, warranty claims, or to order spare parts, please contact Graef customer service through their official website or the retailer where the product was purchased. Please have your model number (M20EU) and proof of purchase ready.