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GRAEF C20EU

GRAEF Classic C20 Electric Food Slicer Instruction Manual

Model: C20EU

1. INTRODUCTION

Thank you for choosing the GRAEF Classic C20 Electric Food Slicer. This appliance is designed for precise and effortless slicing of various foods, including bread, cheese, and cold cuts. Manufactured in Germany, it combines robust construction with user-friendly features. Please read this manual thoroughly before first use to ensure safe operation and optimal performance of your appliance.



2. SAFETY INSTRUCTIONS

WARNING: Failure to follow these safety instructions may result in electric shock, fire, or serious injury.

- Always disconnect the appliance from the power supply before cleaning, maintenance, or if it is left unattended.
- Keep hands and fingers away from the blade during operation. The blade is extremely sharp.
- Never operate the slicer without all parts correctly assembled.
- Ensure the appliance is placed on a stable, level, and dry surface.
- Do not allow children to operate or play with the appliance. Use the child lock feature when not in use.
- Avoid slicing frozen foods or items containing bones, as this can damage the blade and motor.
- Do not immerse the motor unit in water or other liquids.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid a hazard.



Image 2.1: Illustration of the child lock mechanism and a warning to keep hands clear of the blade area.

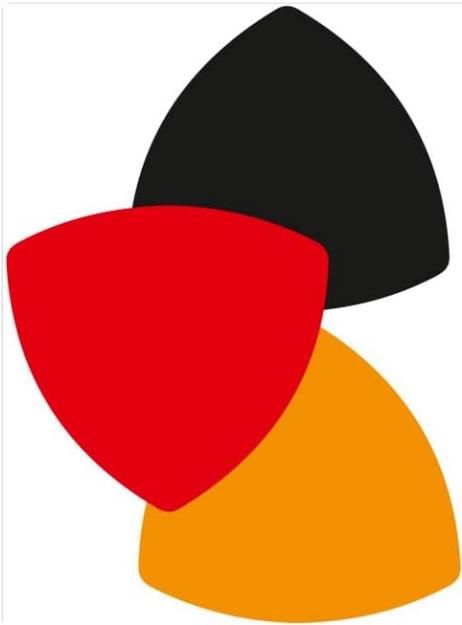
3. PRODUCT OVERVIEW

The GRAEF Classic C20 is constructed with high-quality materials, including a full metal housing and a glass base plate, ensuring durability and stability.

Key Components:

- **Serrated Stainless Steel Blade:** A versatile Ø 170 mm blade designed for various food types.
- **Slice Thickness Adjustment:** Continuously adjustable from 0 to 20 mm for precise slicing.
- **170 Watt Condenser Motor:** Powerful and quiet motor with a 5-year warranty.
- **Smooth-running Carriage:** Features a stainless steel food holder for secure and easy gliding.
- **Child Lock:** A safety mechanism to prevent accidental operation.
- **Glass Base Plate:** Provides stability and an elegant finish.

- **Collection Tray:** A plastic tray is included to collect sliced food.



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Image 3.1: Detail of the Ø 170 mm serrated stainless steel blade.



Image 3.2: The included plastic collection tray.

4. SETUP

1. **Unpacking:** Carefully remove the slicer and all accessories from the packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the slicer on a clean, dry, and stable countertop. Ensure there is enough space around the appliance for safe operation and ventilation.
3. **Initial Cleaning:** Before first use, wipe down all parts that will come into contact with food using a damp cloth. Refer to the "Cleaning and Maintenance" section for detailed instructions.
4. **Power Connection:** Plug the power cord into a suitable electrical outlet (230 Volts).

5. OPERATING INSTRUCTIONS

The GRAEF Classic C20 offers two operating modes: momentary and continuous.

1. **Adjusting Slice Thickness:** Use the rotary knob to set the desired slice thickness between 0 and 20 mm. Turn clockwise for thicker slices and counter-clockwise for thinner slices.
2. **Placing Food:** Place the food item firmly against the food holder on the carriage. Use the stainless steel food holder to secure the item.
3. **Operating the Slicer:**
 - **Momentary Operation:** Press and hold the switch to activate the blade. Release the switch to stop the blade.
 - **Continuous Operation:** Engage the continuous switch for prolonged slicing. Press the switch again to stop the blade.
4. **Slicing:** Gently push the carriage forward and backward, guiding the food item against the rotating blade. Collect the sliced food on the provided tray or directly onto a plate.
5. **Usage Duration:** For optimal motor longevity, it is recommended to operate the slicer for approximately 10 minutes, followed by a short pause of a few minutes, especially when slicing hard items.
6. **Child Lock:** Always engage the child lock when the slicer is not in use to prevent accidental activation.

Your browser does not support the video tag.

Video 5.1: A short demonstration of the GRAEF Classic C20 electric food slicer in operation, showcasing its slicing capabilities and ease of use.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures hygiene and extends the lifespan of your slicer. Always unplug the appliance before cleaning.

1. **Disassembly:** Carefully remove the food holder and the blade. The blade can be easily unscrewed for cleaning.
2. **Blade Cleaning:** Wash the blade by hand using warm soapy water and a brush. Exercise extreme caution due to its sharpness. Rinse thoroughly and dry immediately to prevent rust.
3. **Appliance Body:** Wipe the main body of the slicer with a damp cloth. For stubborn residue, use a mild detergent. Do not use abrasive cleaners or immerse the motor unit in water.
4. **Carriage and Food Holder:** These parts can be washed by hand with warm soapy water, rinsed, and dried.

5. **Reassembly:** Ensure all parts are completely dry before reassembling. Carefully reattach the blade and food holder.

6. **Storage:** Store the slicer in a clean, dry place. Engage the child lock.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Slicer does not turn on.	Not plugged in; power switch off; child lock engaged.	Check power connection; ensure switch is on; disengage child lock.
Blade gets stuck or slows down.	Slicing hard food (e.g., bread crusts); food item too large; motor overheating.	Reduce pressure; cut food into smaller pieces; allow motor to cool down for a few minutes.
Slices are uneven or wedge-shaped.	Food not held firmly; incorrect slice thickness setting; blade not clean.	Ensure food is pressed firmly against the food holder; adjust slice thickness; clean the blade and ensure no food residue is interfering. Rotate the food item if necessary.
Unusual noise during operation.	Loose parts; foreign object; motor issue.	Turn off and unplug the slicer. Check for any loose parts or obstructions. If the noise persists, contact customer support.

8. SPECIFICATIONS

- **Model:** C20EU
- **Power:** 170 Watts
- **Voltage:** 230 Volts
- **Blade Diameter:** Ø 170 mm
- **Slice Thickness:** Continuously adjustable 0-20 mm
- **Material:** Stainless steel, Metal, Glass
- **Color:** Silver
- **Product Dimensions:** 40.5 cm (L) x 31.3 cm (W) x 26 cm (H)
- **Product Weight:** 7.3 kg
- **Noise Level:** 20 Decibels
- **Recommended Operating Time:** 60 minutes (continuous operation, with recommended pauses for hard items)



Image 8.1: The GRAEF Classic C20 slicer with its approximate dimensions.

9. WARRANTY

The GRAEF Classic C20 Electric Food Slicer comes with a standard manufacturer's warranty. Additionally, the 170 Watt condenser motor is covered by a special **5-year warranty**. Please retain your proof of purchase for warranty claims. For detailed warranty terms and conditions, refer to the warranty card included with your product or visit the official GRAEF website.

10. SUPPORT

Should you encounter any issues or have questions regarding your GRAEF Classic C20 Electric Food Slicer that are not covered in this manual, please contact GRAEF customer support. You can find contact information on the official GRAEF website or on the product packaging.

For further information and product registration, please visit: www.graef.de

