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## KWS KitchenWare Station MS-10

# KWS Metal Collection MS-10DT Commercial Meat Slicer Instruction Manual

Model: MS-10

### IMPORTANT SAFETY INSTRUCTIONS

**WARNING:** Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury. This appliance is intended for household and commercial use as described in this manual.

- Always unplug the slicer from the power outlet before cleaning, assembling, or disassembling.
- The blade is extremely sharp. Always handle with extreme care and wear cut-resistant gloves when cleaning or handling the blade.
- Keep hands clear of the blade during operation. Use the food pusher to guide food.
- Ensure the slicer is placed on a stable, flat, and dry surface before use. The suction cup feet provide stability.
- Do not operate the appliance continuously for more than 10 minutes to prevent overheating. Allow a 30-minute cool-down period between uses.
- This slicer is ETL and NSF Certified, ensuring high standards of safety and sanitation.

### PRODUCT OVERVIEW

The KWS Metal Collection MS-10DT Commercial Meat Slicer is a robust and versatile appliance designed for precise slicing of various foods. It features a powerful 320-watt motor and a durable 10-inch Teflon-coated stainless steel blade.



*Figure 1: Overall view of the KWS MS-10DT Commercial Meat Slicer.*

**Key Features:**

- **Powerful 320W Motor:** Ensures smooth and consistent slicing performance for various food types.
- **10-Inch Teflon-Coated Blade:** Made from high-quality 304 stainless steel with a non-stick Teflon coating to reduce drag and resist residue buildup, ideal for sticky items like cheese.
- **Adjustable Thickness Control:** A numerical scale knob allows precise adjustment from 0 to 10 mm for desired slice thickness.
- **Anodized Aluminum Base:** Provides durability and stability.
- **Blade Removal Tool:** Facilitates safe and easy removal of the blade for cleaning.
- **ETL & NSF Certified:** Meets stringent safety and performance standards for commercial and home use.



Figure 2: Product dimensions of the KWS MS-10DT Meat Slicer (20.1"L x 18.5"W x 15.5"H).

## SETUP

Before first use, carefully unpack the appliance and remove all packaging materials. Ensure all components are present and undamaged. Place the slicer on a dry, flat, and stable countertop. Press down firmly to engage the suction cup feet for maximum stability.



Figure 3: Back view of the KWS MS-10DT Meat Slicer, showing the power cord and stable suction cup feet.

### Initial Cleaning:

1. Unplug the slicer.
2. Remove the blade and food carriage (refer to the 'Maintenance and Cleaning' section for detailed instructions).
3. Wash all removable parts with warm, soapy water. Rinse thoroughly and dry completely.
4. Wipe down the main unit with a damp cloth and mild detergent, then dry.
5. Reassemble all parts before use.

Video 1: *KWS Meat Slicer Disassembling Instruction*. This video demonstrates how to safely disassemble the meat slicer, which is crucial for initial cleaning and regular maintenance.

## OPERATING INSTRUCTIONS

### Food Preparation:

- For optimal slicing, ensure meat is chilled or partially frozen to firm it up. This helps achieve cleaner, more uniform slices.
- Remove any bones, packaging, or foreign objects from the food item.

- For very sticky foods like certain cheeses, lightly coat the blade with a small amount of food-grade oil (e.g., olive oil) to prevent sticking.

### **Slicing Procedure:**

1. Plug the slicer into a grounded electrical outlet.
2. Adjust the slice thickness using the numerical scale knob located on the side of the unit. Turn the knob to select your desired thickness from 0 to 10 mm.



*Figure 4: Close-up of the thickness adjustment knob, allowing precise control over slice thickness.*

3. Place the food item on the food carriage. Use the food pusher to secure the item against the gauge plate and the blade.
4. Press the ON/OFF switch to turn the slicer on.
5. Using the food pusher, move the carriage back and forth smoothly, applying even pressure, to slice the food.
6. Collect sliced food on a plate placed behind the blade.
7. After slicing, return the thickness knob to '0' (zero) position to ensure the blade is fully retracted for safety.
8. Turn the slicer OFF and unplug it from the power outlet.

## **MAINTENANCE AND CLEANING**

Regular cleaning and maintenance are essential for the longevity and safe operation of your KWS meat slicer. Always ensure the unit is unplugged before cleaning.

### Disassembly for Cleaning:

1. Ensure the thickness knob is set to '0' and the slicer is unplugged.
2. Loosen the carriage release knob and carefully pull out the food carriage.
3. To remove the blade, use the provided blade removal tool or a flathead screwdriver to loosen the three screws securing the blade cover. Once the blade cover is removed, carefully lift the blade using cut-resistant gloves.



*Figure 5: The blade removal tool, essential for safely detaching the sharp blade for cleaning.*



*Figure 6: The blade cover, which needs to be removed before detaching the blade.*

#### **Cleaning Steps:**

- Wash the removed blade, food carriage, and food pusher with warm, soapy water. Rinse thoroughly and dry immediately to prevent water spots or rust.
- Wipe the main unit with a damp cloth and mild detergent. Do not immerse the main unit in water.
- Ensure all parts are completely dry before reassembling.

*Video 2: How to Properly Disassemble KWS Meat Slicer for Cleaning. This video provides a visual guide on safely disassembling the slicer for thorough cleaning.*

#### **Blade Sharpening:**

The slicer features a built-in sharpener. To use it, ensure the slicer is unplugged. Loosen the sharpener knob and lift the sharpener unit. Rotate it to align the sharpening stones with the blade. Gently lower the sharpener onto the blade and turn the slicer on for a few seconds. Ensure the blade is clean before sharpening. Refer to the full manual for detailed sharpening instructions.

## **TROUBLESHOOTING**

- **Uneven Slices:** Ensure the food item is firm and evenly placed on the carriage. Partially freezing meat can improve consistency.
- **Food Sticking to Blade:** For sticky foods like cheese, lightly coat the blade with food-grade oil. Ensure the blade is clean and free of residue.

- **Slicer Not Turning On:** Check if the power cord is securely plugged into a grounded outlet. Ensure the ON/OFF switch is fully engaged.
- **Motor Overheating:** Avoid continuous operation for more than 10 minutes. Allow the unit to cool down for 30 minutes between uses.

## SPECIFICATIONS

<b>Brand</b>	KWS KitchenWare Station
<b>Model Number</b>	MS-10
<b>Power</b>	320 Watts
<b>Blade Material</b>	Stainless Steel coated with Teflon
<b>Blade Length</b>	10 Inches
<b>Product Dimensions</b>	20.1"L x 18.5"W x 15.5"H
<b>Item Weight</b>	36 Pounds
<b>Operation Mode</b>	Semi Automatic
<b>Special Features</b>	Adjustable Thickness, Heavy Duty, Multipurpose, Powerful Motor, Removable Blade

## WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your KWS Metal Collection MS-10DT Commercial Meat Slicer or visit the official KWS KitchenWare Station website. Keep your purchase receipt for warranty claims.