

Kitchener GCAT025

Kitchener Meat Slicer GCAT025 Instruction Manual

Model: GCAT025

1. IMPORTANT SAFETY INSTRUCTIONS

Before operating the Kitchener Meat Slicer, please read and understand all safety instructions. Failure to follow these instructions may result in serious injury or damage to the appliance.

- Always wear appropriate eye and hand protection when operating the slicer.
- Keep hands clear of the blade at all times. Use the food pusher for safe operation.
- Ensure the slicer is placed on a stable, level surface. The four suction cup feet help secure the unit during use.
- Never slice frozen items, as this can damage the blade and motor.
- Unplug the slicer from the power outlet before cleaning, assembling, or disassembling parts.
- This appliance is intended for household use only. Do not use for commercial or industrial purposes.

2. PRODUCT OVERVIEW

The Kitchener Meat Slicer GCAT025 is designed for efficient slicing of various foods including deli meats, cheeses, breads, and firm vegetables. It features a 9-inch stainless steel blade and an adjustable thickness control.



Image 2.1: The Kitchener Meat Slicer, shown with examples of sliced ham and bread.

STRONG AND DURABLE

9" Removable Serrated Blade, Alongside
with a Premium Coated Steel and
Die Cast Aluminum Housing



Image 2.2: Diagram illustrating key components such as the premium die-cast aluminum housing, 9-inch universal serrated blade, and durable coated steel frame.

3. SETUP AND INITIAL USE

1. **Unpacking:** Carefully remove all packaging materials and inspect the slicer for any damage. Retain packaging for future storage or transport.
2. **Placement:** Position the slicer on a clean, dry, and stable countertop. Ensure the four suction cup feet are firmly attached to the surface to prevent movement during operation.
3. **Initial Cleaning:** Before first use, clean all parts that will come into contact with food. Refer to the 'Maintenance and Cleaning' section for detailed instructions.
4. **Blade Installation (if applicable):** Ensure the 9-inch stainless steel blade is securely installed. Refer to the blade removal/installation instructions in the 'Maintenance' section if needed.

4. OPERATING INSTRUCTIONS

Follow these steps for safe and effective slicing:

1. **Prepare Food:** Ensure the food item is properly chilled and free of bones. Do not attempt to slice frozen items.
2. **Adjust Thickness:** Use the adjustable thickness control knob to select your desired slice thickness, ranging from deli-thin to 5/8-inch carving board style.



Thick or Thin

0-15mm Thickness Control Knob capable of slicing from delicious deli thin to carving board style thick meats



Delicious Deli Thin



Carving Board Style Thick

Image 4.1: The thickness control knob allows precise adjustment of slice thickness.

3. **Place Food:** Place the food item onto the stainless steel carriage surface. Secure it with the food pusher, ensuring your fingers are protected.
4. **Power On:** Plug the slicer into a 120VAC 60Hz power outlet and turn on the power switch.
5. **Slicing:** Gently push the food carriage towards the rotating blade using the food pusher. Maintain a steady, even pressure for consistent slices.



Image 4.2: The slicer in operation, demonstrating the process of slicing meat.

6. **Power Off:** Once slicing is complete, turn off the power switch and unplug the appliance.

5. MAINTENANCE AND CLEANING

Regular cleaning is essential for hygiene and to maintain the performance of your slicer. Always unplug the unit before cleaning.

- **Disassembly for Cleaning:** The blade, food pusher/deflector, thickness guide plate, and stainless steel carriage with finger protection and end-piece holder are all designed for easy removal for cleaning.
- **Hand Washing:** All removable parts and the main unit should be hand washed with warm, soapy water. Rinse thoroughly and dry immediately.
- **Do Not Dishwash:** The slicer and its blades are not dishwasher safe. Dishwashing can damage components and dull the blade.

- **Blade Care:** Handle the blade with extreme caution. Use a brush to remove any food particles from the blade and other components.
- **Reassembly:** Ensure all parts are completely dry before reassembling the slicer.

6. TROUBLESHOOTING

This section addresses common issues you might encounter with your Kitchener Meat Slicer.

- **Slicer Not Turning On:** Ensure the power cord is securely plugged into a functional outlet and the power switch is in the 'ON' position.
- **Uneven Slices:** Verify that the food item is properly secured on the carriage and that consistent pressure is applied during slicing. Check if the thickness guide plate is clean and properly aligned.
- **Blade Not Cutting Effectively:** Ensure the blade is clean and free of debris. If the blade appears dull, it may require professional sharpening or replacement.
- **Excessive Noise:** Check for any loose parts or obstructions. If unusual noises persist, discontinue use and contact customer support.

7. SPECIFICATIONS

Feature	Specification
Brand	Kitchener
Model Number	GCAT025
Product Dimensions	20"L x 12"W x 14"H
Material	Stainless Steel, Die-cast Aluminum, Coated Steel
Blade Material	Stainless Steel
Blade Length	9 Inches (229mm)
Operation Mode	Automatic
Power	120VAC, 150 Watt Current (200 Watt Max), 60Hz
Item Weight	14.82 pounds (6.74 Kilograms)
Special Feature	Electric, Adjustable Thickness Control Knob
Recommended Uses	Bread, Cheese, Meat
Product Care Instructions	Hand Wash Only

8. WARRANTY AND SUPPORT

Information regarding the product warranty and customer support details is typically provided with your purchase documentation. Please refer to the packaging or contact Kitchener customer service for specific warranty terms and support options.

