

GRAEF S11000

Graef S11000 Sliced Kitchen Slicer Instruction Manual

Model: S11000

1. INTRODUCTION

This instruction manual provides essential information for the safe and efficient operation, maintenance, and care of your Graef S11000 Sliced Kitchen Slicer. Please read this manual thoroughly before first use and keep it for future reference. Proper use ensures optimal performance and extends the lifespan of your appliance.



Image: "Handmade in Germany" logo, indicating the product's origin and quality standards.

2. IMPORTANT SAFETY INSTRUCTIONS

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

- Always unplug the appliance from the power outlet before cleaning, assembling, or disassembling parts.
- Keep hands and utensils away from the blade during operation. The blade is extremely sharp.
- Never operate the slicer without all parts properly assembled.
- Ensure the appliance is placed on a stable, level, and dry surface during use.
- Do not immerse the motor unit in water or other liquids.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not use the appliance if the power cord or plug is damaged. Contact authorized service personnel for repair.
- Use only original Graef accessories and spare parts.
- Avoid slicing frozen foods, bones, or other hard, non-food items.
- Always use the food carriage and residual holder to protect your hands when slicing smaller pieces of food.

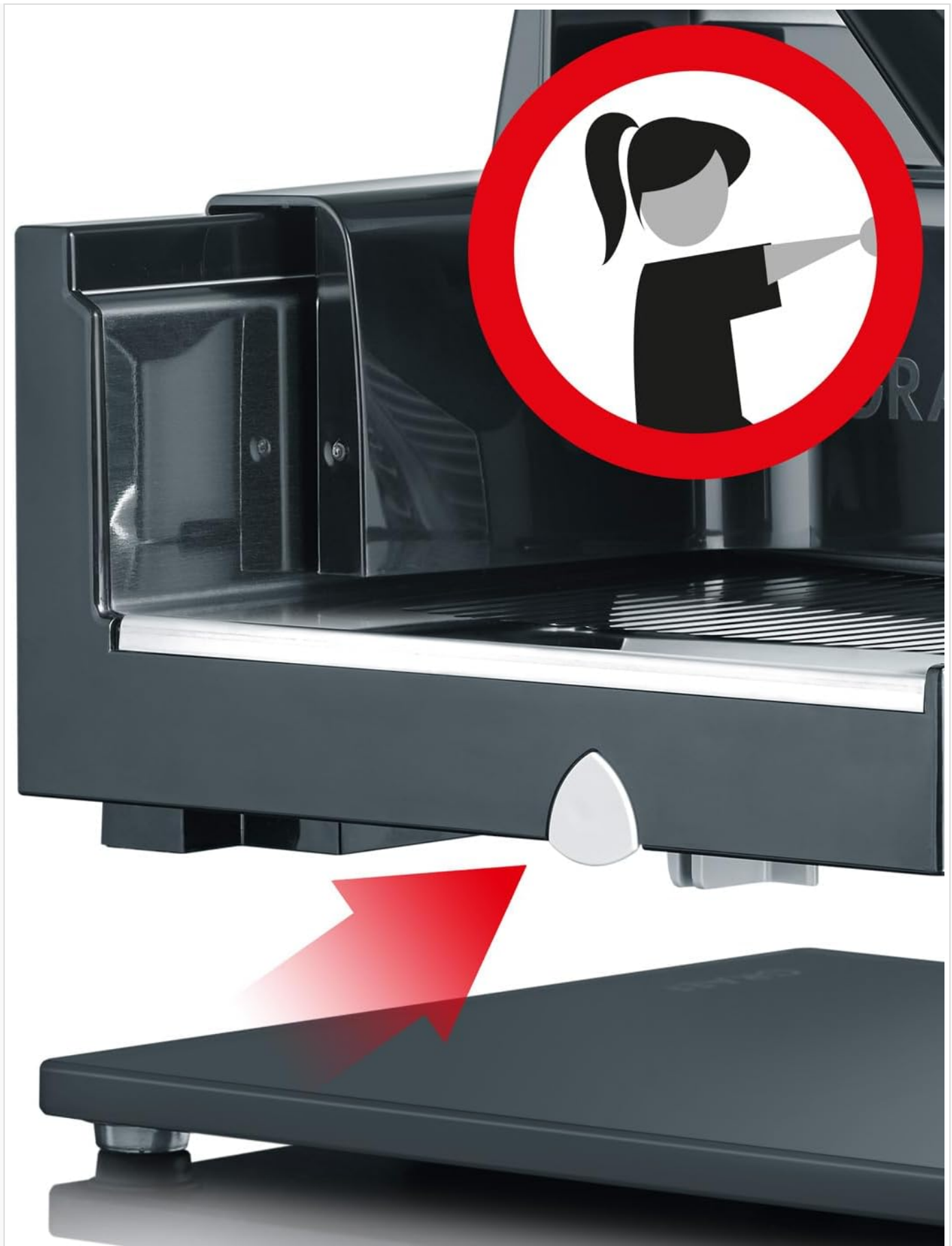


Image: Illustration of the child safety mechanism or safety lock on the food carriage, indicated by a red arrow and a figure with a crossed-out hand, emphasizing safe operation.

3. PRODUCT OVERVIEW

The Graef S11000 Sliced Kitchen Slicer is designed for precise slicing of various food items. It features a robust metal construction and an efficient motor for consistent performance.

Key Components:

- **Serrated Stainless Steel Blade:** 170 mm diameter, ideal for bread, sausages, and cheese.
- **Slicing Thickness Adjustment:** Continuously adjustable from 0 to 2 cm.
- **Food Carriage:** Stable and easy-gliding for precise food positioning.
- **Residual Holder:** For safe slicing of smaller food pieces.
- **Motor:** Eco Power Motion motor (45 W to 170 W peak power).
- **On/Off Switch:** For power control.
- **Base Plate:** Provides stability.



Image: Front view of the Graef S11000 Slicer in silver, showing the serrated blade, thickness adjustment knob, and power switch.



Image: The Graef S11000 Slicer with the food carriage and residual holder in position, ready for slicing.



Image: The Graef S11000 Slicer in a lighter color variant, demonstrating the placement of a collection tray beneath the blade for sliced food.

Optional Accessory: MiniSlice Attachment

The MiniSlice attachment (sold separately, item no. 1051) is an ideal complement for slicing small vegetables, fruits, or salami into very thin, oval slices, optimizing cooking time.



Image: The Graef MiniSlice attachment, a separate accessory designed for slicing small food items.

4. SETUP

1. **Unpack:** Carefully remove all packaging materials and ensure all components are present.
2. **Placement:** Place the slicer on a clean, stable, and dry surface. Ensure there is enough space around the appliance for safe operation and ventilation.
3. **Clean:** Before first use, clean all parts that will come into contact with food according to the "Maintenance and

Cleaning" section.

4. **Assemble:** Ensure the blade is securely fastened and the food carriage is correctly installed.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet (230V, 50Hz).

5. OPERATING INSTRUCTIONS

1. **Prepare Food:** Place the food item to be sliced onto the food carriage. For optimal results, ensure the food is firm and fits securely.
2. **Adjust Slicing Thickness:** Use the thickness adjustment knob to set the desired slice thickness, from 0 to 2 cm. Turn the knob clockwise for thicker slices and counter-clockwise for thinner slices.
3. **Position Food:** Press the food firmly against the stop plate using the residual holder. This protects your hands and ensures even slices.
4. **Start Slicing:** Turn on the slicer using the On/Off switch.
5. **Slice:** Gently push the food carriage back and forth, guiding the food against the rotating blade. Maintain a steady, even pressure.
6. **Collect Slices:** Sliced food will fall onto the collection tray (if used) or directly onto your work surface.
7. **Finish Slicing:** Once slicing is complete, turn off the slicer and unplug it from the power outlet.

Recommended Uses: The Graef S11000 is suitable for slicing various items including bread, cold cuts, sausages, cheese, and vegetables.

6. MAINTENANCE AND CLEANING

WARNING: Always unplug the slicer before cleaning. The blade is extremely sharp; handle with extreme care.

1. **Unplug:** Disconnect the appliance from the power supply.
2. **Disassemble:** Remove the food carriage and residual holder. For thorough cleaning, the blade can be removed. The blade features a secure locking mechanism for quick and safe removal.



Image: Close-up view showing the removal of the serrated blade from the Graef S11000 slicer, highlighting the safety cover for blade changes.

3. **Clean Parts:** Wash the food carriage, residual holder, and blade (if removed) by hand using warm soapy water. Rinse thoroughly and dry immediately.
4. **Clean Main Unit:** Wipe the motor unit and base with a damp cloth. Do not use abrasive cleaners or immerse the unit in water.
5. **Reassemble:** Once all parts are clean and dry, reassemble the slicer. Ensure the blade is correctly and securely re-installed.

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

Care Instructions: Hand wash only for removable parts. Do not place any parts in a dishwasher.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Slicer does not turn on.	Not plugged in; power switch off; power outage.	Check power cord connection; ensure switch is ON; check circuit breaker.
Slices are uneven or ragged.	Blade is dull; food not held firmly; incorrect thickness setting.	Clean blade; ensure food is pressed against stop plate; adjust thickness setting. Consider replacing blade if dull.
Motor sounds strained or stops.	Overloading the motor; slicing frozen or excessively hard food.	Reduce pressure; avoid slicing frozen items; allow motor to cool down.
Excessive vibration or noise.	Loose blade; unstable surface; foreign object.	Ensure blade is securely fastened; place on a stable surface; check for obstructions.

If the problem persists after attempting these solutions, please contact Graef customer support.

8. SPECIFICATIONS

- **Brand:** GRAEF
- **Model Number:** S11000
- **Color:** Silver
- **Dimensions (L x W x H):** 34.5 x 23.7 x 25.5 cm (13.6 x 9.3 x 10 inches)
- **Weight:** 4 kg (8.82 lbs)
- **Power:** 45 - 170 Watts
- **Voltage:** 230 Volts
- **Frequency:** 50 Hz
- **Material:** Metal
- **Number of Speeds:** 1
- **Blade Material:** Stainless Steel
- **Blade Length:** 17 cm (6.7 inches)
- **Special Feature:** Compact design
- **Country of Origin:** Germany

9. WARRANTY AND SUPPORT

Graef products are manufactured to high-quality standards. This product is designed for durability and performance.

Parts Availability: Spare parts for the Graef S11000 are available for a period of 1 year from the date of purchase. Please retain your proof of purchase for any warranty or service claims.

For technical support, service, or to inquire about spare parts, please contact your local Graef dealer or visit the official Graef website for contact information.

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Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question