

Kalorik AS45493S

Kalorik Professional Electric Food and Meat Slicer Instruction Manual

Model: AS45493S

Brand: Kalorik

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your Kalorik Professional Electric Food and Meat Slicer. Please read all instructions carefully before first use and retain this manual for future reference.

The Kalorik Professional Electric Food and Meat Slicer is designed for home use to slice various foods such as meats, cheeses, and breads with precision. It features a powerful 200-watt motor, a 7.5-inch stainless-steel serrated blade, and adjustable thickness control for customized slicing.

IMPORTANT SAFETY INFORMATION

WARNING: To reduce the risk of injury, always exercise basic safety precautions when using electrical appliances.

- Read all instructions before operating the slicer.
- Keep hands clear of the blade at all times. The blade is extremely sharp.
- Always use the safety pusher and thumb guard to protect your hands when slicing.
- Ensure the appliance is unplugged before cleaning, assembling, or disassembling parts.
- Do not immerse the motor unit in water or other liquids.
- This appliance is not intended for use by persons 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.
- Supervise children to ensure they do not play with the appliance.
- Do not operate the slicer with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only attachments recommended or sold by the manufacturer.

- Do not use outdoors.
- Avoid contact with moving parts.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your Kalorik Professional Electric Food and Meat Slicer:

- **Main Unit:** Houses the motor and blade assembly.
- **7.5-Inch Stainless-Steel Serrated Blade:** The cutting component.
- **Food Carriage:** Platform for holding food to be sliced.
- **Safety Pusher with Thumb Guard:** Used to push food towards the blade while protecting hands.
- **Thickness Control Knob:** Adjusts the slicing thickness.
- **On/Off Switch:** Controls power to the motor.
- **Blade Release Knob:** For removing the blade for cleaning.



Figure 1: Front view of the Kalorik Professional Electric Food and Meat Slicer, showing the main unit, blade, and food carriage.



Figure 2: The slicer with its removable food carriage and blade removed for cleaning or assembly.



Figure 3: Close-up view of the transparent safety pusher, designed to protect fingers during slicing.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and inspect the slicer for any damage. Keep packaging for storage or disposal.
2. **Placement:** Place the slicer on a clean, dry, and stable surface. Ensure there is enough space around the appliance for safe operation.
3. **Assembly:**
 - Ensure the blade is securely attached. If not, align the blade with the motor shaft and turn the blade release knob clockwise to secure it.
 - Slide the food carriage onto its rails until it locks into place.
 - Attach the safety pusher to the food carriage.
4. **Initial Cleaning:** Before first use, wipe down all parts that will come into contact with food using a damp cloth and mild detergent. Rinse and dry thoroughly. Refer to the "Maintenance and Cleaning" section for detailed instructions.

5. **Power Connection:** Plug the power cord into a grounded electrical outlet.

OPERATING INSTRUCTIONS

Follow these steps for safe and effective slicing:

1. **Prepare Food:** Ensure the food item is firm and fits comfortably on the food carriage. For best results, chill meats and cheeses before slicing.
2. **Adjust Thickness:** Turn the thickness control knob to your desired slice thickness. The slicer offers adjustable thickness up to 6.7 inches.
3. **Position Food:** Place the food item on the food carriage and press it firmly against the guide plate using the safety pusher. Ensure your fingers are protected by the thumb guard.
4. **Start Slicing:** Turn the slicer ON using the power switch.
5. **Slice:** Gently push the food carriage back and forth, guiding the food into the rotating blade. Apply even pressure with the safety pusher.
6. **Collect Slices:** Sliced food will fall onto the receiving tray or surface beneath the blade.
7. **Finish Slicing:** Once finished, turn the slicer OFF and unplug it from the power outlet.



Figure 4: Side view illustrating the thickness adjustment knob, allowing precise control over slice thickness.

Tips for Optimal Slicing:

- For very thin slices, ensure the food is well-chilled.
- Do not force food into the blade; let the blade do the work.
- Clean the blade periodically during extended slicing sessions to prevent buildup, especially with sticky foods.

MAINTENANCE AND CLEANING

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

- 1. **Disassembly:**
 - Ensure the thickness control knob is set to the "0" position.
 - Remove the safety pusher and food carriage.
 - To remove the blade, turn the blade release knob counter-clockwise and carefully lift the blade off.
- 2. **Cleaning Blade and Removable Parts:** Hand wash the blade, food carriage, and safety pusher with warm, soapy water. Rinse thoroughly and dry immediately to prevent rust.
- 3. **Cleaning Main Unit:** Wipe the main unit and motor housing with a damp cloth. Do not immerse the main unit in water.
- 4. **Reassembly:** Once all parts are dry, reassemble the slicer in reverse order of disassembly. Ensure the blade is securely fastened.
- 5. **Storage:** Store the slicer in a clean, dry place, out of reach of children.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Slicer does not turn on.	Not plugged in; power switch off; power outage.	Ensure the slicer is securely plugged into a working outlet. Check the power switch. Verify power supply.
Blade is not cutting effectively.	Blade is dull; food is too soft or warm; food buildup on blade.	Ensure food is chilled and firm. Clean the blade. If blade is dull, consider replacement (contact customer support).
Slicer motor sounds strained.	Overloading the motor; food is too hard or frozen.	Do not force food into the blade. Ensure food is not frozen. Slice smaller portions if necessary.
Slices are uneven.	Food not held firmly against guide plate; thickness setting not stable.	Ensure food is pressed firmly against the guide plate with the safety pusher. Check that the thickness control knob is securely set.

If the problem persists after attempting these solutions, please contact Kalorik Customer Support.

PRODUCT SPECIFICATIONS

Feature	Detail
Brand	Kalorik
Model Number	AS45493S
Power	200 Watts
Blade Material	Stainless Steel
Blade Size	7.5 Inches (Serrated)

Feature	Detail
Max Cutting Width	Up to 6.7 Inches
Product Dimensions (L x W x H)	13.8" x 9" x 10.9"
Item Weight	8.4 Pounds
Operation Mode	Automatic
Special Features	Removable Blade, Safety Lock, Safety Pusher with Thumb Guard
Recommended Uses	Bread, Cheese, Meat
Product Care	Hand Wash Only (removable parts)
UPC	848052005921



Figure 5: Diagram showing the approximate dimensions of the Kalorik Professional Electric Food and Meat Slicer.

WARRANTY INFORMATION

Kalorik products are manufactured to high-quality standards. For specific warranty details, including duration and coverage, please refer to the warranty card included with your product or visit the official Kalorik website. Retain your proof of purchase for warranty claims.







CUSTOMER SUPPORT

For any questions, assistance, or to order replacement parts, please contact Kalorik Customer Service:

- **Website:** www.kalorik.com
- **Phone:** Refer to the contact information provided on the Kalorik website or your product's packaging.

When contacting support, please have your model number (AS45493S) and purchase date available.

Related Documents - AS45493S

 <p>KALORIK MAXX GRILL MASTER KIT</p>	<p>Kalorik MAXX Grill Master Kit: Use and Care Instructions</p> <p>Discover the Kalorik MAXX Grill Master 5-Piece Kit, featuring a grill grate, basting brush, tongs, silicone mat, and digital meat thermometer. Includes essential use and care instructions for optimal performance.</p>
 <p>KALORIK MAXX AIR FRYER OVEN FOUR FRITEUSE À AIR CHAUD</p>	<p>Kalorik MAXX Air Fryer Oven User Manual</p> <p>User manual for the Kalorik MAXX Air Fryer Oven (Model AFO 47267 AMZ). Provides instructions on operation, safety, cleaning, maintenance, and troubleshooting for this versatile kitchen appliance.</p>
 <p>KALORIK MAXX AIR FRYER OVEN GRILL CHARCOALIN'</p>	<p>Kalorik MAXX Air Fryer Oven Grill Charcoalin' Activated Charcoal Filter Use and Care Guide</p> <p>Detailed instructions for installing, caring for, and using the Kalorik MAXX Air Fryer Oven Grill Charcoalin' activated charcoal filter for odor-free cooking.</p>
 <p>KALORIK ELECTRIC KNIFE WITH FISH FILLET BLADE CUCHILLO ELÉCTRICO CON HOJA FILET DE PESCADO COUTEAU ÉLECTRIQUE AVEC LAME À FILETS DE POISSON</p> <p>EM 47774 3.5V 3000mAh Adapter / Adaptateur: 1V 1000mAh</p>	<p>Kalorik EM 47774 Electric Knife with Fish Fillet Blade User Manual</p> <p>Comprehensive user manual for the Kalorik EM 47774 electric knife, detailing its features, operation, safety precautions, cleaning, maintenance, and warranty information. Includes multilingual support descriptions.</p>
 <p>KALORIK MAXX AIR FRYER OVEN HORNO FREIDORA DE AIRE</p>	<p>Kalorik MAXX Air Fryer Oven: Versatile Kitchen Appliance</p> <p>Explore the Kalorik MAXX Air Fryer Oven, a multi-functional kitchen appliance offering air frying, roasting, broiling, and more with Turbo Maxx technology for faster, healthier cooking. Includes features, operation, and cooking guides.</p>
 <p>KALORIK MAXX AIR FRYER OVEN 'RIDE OR DRY' FOOD DEHYDRATOR SET</p>	<p>Kalorik MAXX Air Fryer Oven 'Ride or Dry' Food Dehydrator Set - Use and Care Guide</p> <p>Detailed use and care instructions for the Kalorik MAXX Air Fryer Oven 'Ride or Dry' 7-piece Food Dehydrator Set, including components like dehydrator racks, tongs, silicone mat, and oven mitts.</p>

