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- › [OSTBA](#) /
- › [OSTBA Electric Deli Meat Slicer SL-518 User Manual](#)

OSTBA SL-518

OSTBA Electric Deli Meat Slicer User Manual

Model: SL-518

1. INTRODUCTION

Thank you for choosing the OSTBA Electric Deli Meat Slicer. This appliance is designed for home use, offering precise slicing of various foods such as meat, deli items, cheese, bread, vegetables, and fruits. With its powerful 200W motor and adjustable thickness settings, you can achieve consistent, even slices for all your culinary needs. Please read this manual thoroughly before operation to ensure safe and efficient use.



Image 1: OSTBA Electric Deli Meat Slicer, Model SL-518

2. SAFETY INSTRUCTIONS

Your safety is paramount. Always follow these basic safety precautions when using electrical appliances:

- **Read All Instructions:** Familiarize yourself with the appliance and its operation before use.
- **Child Safety Lock:** To operate the slicer, you must press both the **SAFETY LOCK** and **POWER BUTTON** simultaneously. This prevents accidental operation.
- **Keep Hands Clear:** Never touch the blade while the slicer is operating. Always use the food carriage and food pusher to guide food.
- **Stable Surface:** Ensure the slicer is placed on a stable, flat, and dry surface. The non-slip suction cup feet help keep the machine stable during use.
- **Unplug When Not in Use:** Always unplug the slicer from the power outlet before assembling, disassembling, cleaning, or when not in use.
- **Proper Food Handling:** Use the food pusher to hold food firmly against the food carriage and guide it

towards the blade.

- **Blade Care:** The 7.5-inch stainless steel blade is extremely sharp. Handle with extreme care, especially during cleaning and removal. Consider using cut-resistant gloves.
- **Electrical Safety:** Do not immerse the motor unit in water or other liquids. Ensure hands are dry when plugging or unplugging the appliance.

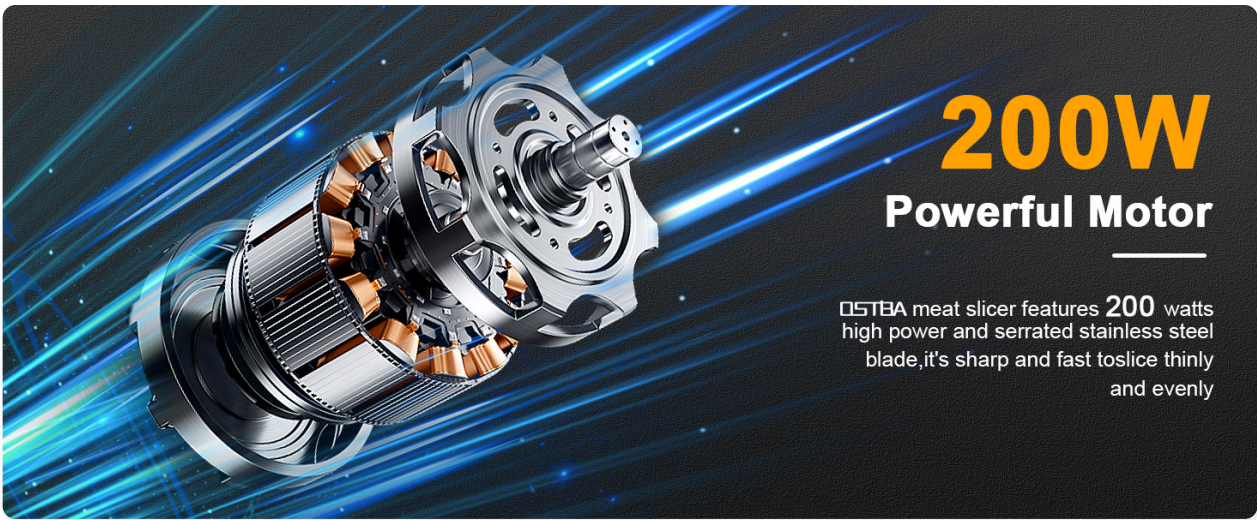


Image 2: Key safety and operational features including Child Lock Switches and Suction Rubber Feet.

3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your OSTBA Electric Deli Meat Slicer:

1. **Adjustable Thickness Control Knob:** Located on the back of the slicer, this knob allows you to adjust the slicing thickness from 0mm to 15mm.
2. **7.5-inch Removable Stainless Steel Blade:** The sharp, serrated blade is designed for efficient slicing of various foods. It is removable for easy cleaning.
3. **Food Carriage:** The platform where food rests during slicing. It slides back and forth to guide food across the blade.
4. **Food Pusher:** A clear, BPA-free plastic component used to hold food securely on the carriage and protect your hands during slicing.
5. **Child Safety Lock & Power Button:** Dual activation is required to start the slicer, enhancing safety.
6. **Non-slip Suction Cup Feet:** Located on the base, these feet secure the slicer to your countertop.
7. **Slide-rod Extension:** This removable component supports the food carriage and facilitates thorough cleaning.



200W

Powerful Motor

OSTER meat slicer features 200 watts high power and serrated stainless steel blade, it's sharp and fast to slice thinly and evenly

Image 3: Detachable components for easy cleaning, including the blade, food pusher, and food carriage.

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, clean all removable parts (blade, food carriage, food pusher) with warm, soapy water. Wipe the main unit with a damp cloth. Ensure all parts are completely dry before assembly.
3. **Placement:** Place the slicer on a clean, dry, and stable countertop. Press down firmly on the top of the unit to engage the suction cup feet for maximum stability.
4. **Assemble:** Reattach the blade, food carriage, and food pusher if they were removed for cleaning. Ensure they are securely in place.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet.

5. OPERATING INSTRUCTIONS

Follow these steps for safe and effective slicing:

1. **Prepare Food:** For best results, chill meats and cheeses before slicing. This helps maintain their shape and allows for thinner, more consistent slices.
2. **Adjust Thickness:** Turn the adjustable thickness control knob to your desired slice thickness (0-15mm).
3. **Load Food:** Place the food item onto the food carriage. Use the food pusher to hold the food firmly against the back plate and the blade guard.
4. **Activate Slicer:** Press both the **SAFETY LOCK** and **POWER BUTTON** simultaneously to turn on the slicer. The blade will begin to rotate.
5. **Slice:** Gently push the food carriage back and forth, guiding the food against the rotating blade. Maintain steady pressure with the food pusher.
6. **Collect Slices:** Collect the sliced food from the receiving tray.
7. **Turn Off:** Once finished, release the **POWER BUTTON** and then the **SAFETY LOCK** to turn off the slicer. Unplug the unit from the power outlet.



Clean by Hand

Stainless steel is easy to clean, if the blade is not too dirty, you can clean it by hand easily.

Image 4: Adjustable thickness control knob and examples of various slice thicknesses.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and hygiene of your slicer:

- **Unplug First:** Always unplug the slicer before cleaning.
- **Disassemble:** The blade, food carriage, slide-rod extension, and food pusher are removable for thorough cleaning.
- **Blade Cleaning:** Carefully remove the blade. Wipe it with a damp cloth and mild detergent. **Avoid soaking the blade in water to prevent rust.** Dry thoroughly immediately after washing. Lightly oil the blade with food-safe oil if storing for long periods.
- **Dishwasher Safe:** The blade is dishwasher safe, allowing for direct cleaning in a dishwasher.
- **Hand Cleaning:** Stainless steel components are easy to clean by hand with warm, soapy water.
- **Main Unit:** Wipe the main unit with a damp cloth. Do not immerse the motor housing in water.
- **Ring-Guard Cover:** The removable ring-guard cover helps prevent debris buildup, making cleaning easier.
- **Reassemble:** Ensure all parts are completely dry before reassembling the slicer.



Image 5: The removable blade is dishwasher safe for convenient cleaning.



Image 6: Instructions for cleaning the stainless steel blade by hand.

7. TROUBLESHOOTING

- **Slicer Not Turning On:** Ensure the power cord is securely plugged into a working outlet. Verify that both the child safety lock and power button are pressed simultaneously.
- **Uneven Slices:** Ensure the food item is firmly pressed against the back plate and food pusher. Check that the thickness adjustment knob is set correctly and consistently.
- **Blade Not Cutting Effectively:** The blade may need cleaning or replacement. Ensure no debris is obstructing the blade's rotation.
- **Slicer Moving on Countertop:** Ensure the non-slip suction cup feet are clean and dry, and firmly pressed onto a smooth, stable surface.

8. SPECIFICATIONS

- **Brand:** OSTBA
- **Model Number:** SL-518
- **Power:** 200W
- **Blade Material:** Stainless Steel
- **Blade Length:** 7.5 Inches
- **Adjustable Thickness:** 0-15mm
- **Operation Mode:** Semi-Automatic
- **Product Dimensions:** 14.6"L x 9.4"W x 10.2"H
- **Item Weight:** 8.64 Pounds
- **Material:** Cast Iron
- **Color:** Silver
- **Special Feature:** Dishwasher Safe (blade)
- **Recommended Uses:** Bread, Cheese, Meat

- UPC: 778862549400



Image 7: Product dimensions and maximum food size capacity.

9. WARRANTY AND SUPPORT

For any questions or support regarding your OSTBA Electric Deli Meat Slicer, please contact our customer service. We offer 24/7 customer support to assist you with any issues or inquiries.

Replacement blades and food pushers for models SL518-1 and SL518 are available in our store. For more information, please visit the [OSTBA Store on Amazon](#).