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› KWS MS-10ET Electric Meat Slicer 10-Inch Teflon Blade - Instruction Manual

KWS KitchenWare Station MS-10ET

KWS MS-10ET Electric Meat Slicer

Instruction Manual

Model: MS-10ET | Brand: KWS KitchenWare Station

1. IMPORTANT SAFETY INSTRUCTIONS

Read all instructions thoroughly before operating the meat slicer. Failure to follow these instructions may result in serious injury or damage to the appliance.

- Always unplug the slicer from the power outlet before cleaning, assembling, or disassembling parts.
- Keep hands and fingers clear of the blade at all times. The blade is extremely sharp.
- Use the food carriage and food pusher to guide food. Never use bare hands to push food towards the blade.
- Ensure the slicer is placed on a stable, level, and dry surface during operation.
- Do not operate the slicer with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner.
- 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.
- Wear cut-resistant gloves when handling or cleaning the blade.

2. PRODUCT OVERVIEW

The KWS MS-10ET Electric Meat Slicer is designed for efficient and precise slicing of various foods, including frozen meats, cheeses, and vegetables. It features a durable all-metal construction and a 10-inch Teflon-coated blade for reduced friction and easy cleaning.



Image: KWS MS-10ET Electric Meat Slicer, showing its robust design and main components.

Key Features:

- **10-Inch Teflon-Coated Blade:** Made from high-quality 304 stainless steel with a non-stick Teflon coating for smooth slicing and minimal residue.
- **Built-in Dual Whetstone Sharpener:** Ensures the blade remains sharp for optimal performance.
- **Durable Aluminum Alloy Body:** Provides stability and longevity for both commercial and home use.
- **Extended Backspace:** Accommodates larger food items on the product tray.
- **Powerful 320-Watt Motor:** Delivers consistent slicing performance for dense and frozen items.
- **Adjustable Thickness Control:** Allows precise slice thickness from 0 to 0.4 inches (0 to 10 mm).
- **Quiet Operation:** Designed for reduced noise during use.
- **ETL and NSF Certified:** Meets high safety and sanitation standards.

3. SETUP

3.1 Unpacking

1. Carefully remove the slicer and all its components from the packaging.
2. Inspect the slicer for any signs of damage during transit. Contact customer support if any damage is found.
3. Remove all packing materials, including any protective films or ties.

3.2 Placement

- Place the slicer on a clean, dry, stable, and level countertop or work surface.
- Ensure there is adequate space around the slicer for safe operation and ventilation.
- Keep the slicer away from heat sources and water.

3.3 Initial Cleaning

Before first use, clean all parts that will come into contact with food. Refer to the "Maintenance and Cleaning" section for detailed cleaning instructions.

4. OPERATING INSTRUCTIONS

4.1 Powering On/Off

- Plug the slicer into a grounded electrical outlet.
- Press the green "ON" button to start the motor.
- Press the red "OFF" button to stop the motor.

4.2 Adjusting Slice Thickness

The slicer features an adjustable knob to control slice thickness.



Image: Close-up of the thickness adjustment knob on the KWS MS-10ET slicer.

1. Ensure the slicer is OFF and unplugged before adjusting.
2. Locate the thickness adjustment knob on the front of the slicer.
3. Turn the knob clockwise for thicker slices and counter-clockwise for thinner slices. The range is 0 to

0.4 inches (0 to 10 mm).

4. Always set the thickness to '0' (fully closed) when not in use or during cleaning to cover the blade edge.

4.3 Loading Food

- Place the food item securely on the product tray. The extended backspace allows for larger items.
- Use the food pusher to hold the food firmly against the gauge plate and the food carriage.
- For best results with meat, chill it slightly to firm it up before slicing.

4.4 Slicing Technique

- With the slicer ON, gently push the food carriage back and forth, guiding the food against the rotating blade.
- Apply even pressure with the food pusher.
- Collect sliced food from the receiving tray.

5. MAINTENANCE AND CLEANING

Regular cleaning is crucial for hygiene and maintaining the performance of your slicer. Always ensure the slicer is OFF and UNPLUGGED before any cleaning or maintenance.

5.1 Disassembly for Cleaning

The KWS MS-10ET is designed for easy disassembly to facilitate thorough cleaning. Wear cut-resistant gloves during this process.

Your browser does not support the video tag.

Video: KWS Meat Slicer Disassembling Instruction. This video demonstrates the step-by-step process of safely disassembling the slicer for cleaning.

1. **Remove Product Tray:** Loosen the carriage release knob and pull the product tray out.
2. **Remove Sharpener:** Loosen the sharpener knob and lift the sharpener unit up.
3. **Remove Blade Cover:** Loosen the blade cover knob at the back of the machine. Push back against the blade cover to release it.
4. **Remove Blade:** Carefully loosen the three screws holding the blade in place using a Philips head screwdriver. Ensure to apply pressure against the screw before turning. Once screws are loose, carefully remove the blade.

5.2 Cleaning Instructions

- All removed parts (product tray, sharpener, blade cover, blade) can be hand washed directly under the sink with warm, soapy water.
- Use a soft brush or cloth to clean the blade, always brushing away from the cutting edge.
- Wipe down the main body of the slicer with a damp cloth. Do not immerse the motor housing in water.
- Rinse all parts thoroughly and dry completely before reassembly.

5.3 Blade Sharpening

The built-in sharpener ensures your blade remains optimally sharp.



Image: Close-up of the built-in dual whetstone sharpener on the KWS MS-10ET slicer.

1. Ensure the slicer is OFF and unplugged.
2. Lift the sharpener unit and rotate it so the sharpening stones are positioned over the blade.
3. Gently lower the sharpener onto the blade.
4. Turn the slicer ON for a few seconds, allowing the blade to pass through the stones.
5. Turn the slicer OFF, lift the sharpener, and return it to its original position.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Slicer does not turn on.	Not plugged in; Power switch off; Circuit breaker tripped.	Check power connection; Ensure switch is ON; Reset circuit breaker.
Uneven slices.	Blade is dull; Food not held firmly; Incorrect thickness setting.	Sharpen the blade; Ensure food is secure with pusher; Adjust thickness setting.
Slicer motor slows down.	Overloading the motor; Food is too hard/frozen.	Reduce pressure on food; Ensure food is slightly chilled, not rock-solid frozen.
Food sticks to blade.	Blade or gauge plate is dirty; Food is too warm/soft.	Clean blade and gauge plate; Chill food to firm it up.

7. SPECIFICATIONS

Feature	Detail
Brand	KWS KitchenWare Station
Model	MS-10ET
Product Dimensions	20.1"L x 18.5"W x 15.5"H
Material	Aluminum Alloy (Body), Stainless Steel coated with Teflon (Blade)
Item Weight	38 Pounds
Blade Length	10 Inches
Motor Power	320 Watts
Adjustable Thickness	0 to 0.4 Inches (0 to 10 mm)
Operation Mode	Semi-Automatic
Certifications	ETL, NSF Certified
Included Components	Slicer, Sharpener, Hand Guard, Complimentary Belt and Stone, User Manual

8. WARRANTY AND SUPPORT

8.1 Manufacturer's Warranty

The KWS MS-10ET Electric Meat Slicer comes with a **1-Year Factory Limited Warranty**. This warranty covers defects in materials and workmanship under normal use. Please retain your proof of purchase for warranty claims.

8.2 Customer Support

For technical assistance, warranty claims, or replacement parts, please contact KWS KitchenWare Station customer service. Refer to the contact information provided in your product packaging or on the official KWS KitchenWare Station website.