

## CUSIMAX T6-D1UJ-CAD2

# CUSIMAX Electric Deli Meat Slicer User Manual

Model: T6-D1UJ-CAD2

## 1. INTRODUCTION

Welcome to the comprehensive user manual for your CUSIMAX Electric Deli Meat Slicer. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read all instructions carefully before using the slicer to ensure proper function and to prevent injury or damage.

Your CUSIMAX meat slicer is designed to simplify food preparation, allowing you to precisely slice various foods such as meats, cheeses, breads, fruits, and vegetables with ease.

## 2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- **Read all instructions:** Familiarize yourself with the appliance and its operation before use.
- **Blade Safety:** The stainless steel blades are extremely sharp. Always handle with extreme care. Never touch the blade while the appliance is plugged in or operating.
- **Power Supply:** Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting the appliance.
- **Stable Surface:** Always operate the slicer on a stable, flat, and dry surface. The sturdy non-slip feet ensure the slicer remains in place during operation.
- **Food Pusher:** Always use the food pusher to guide food towards the blade. Never use your hands directly to push food.
- **Unplug When Not in Use:** Always unplug the slicer from the power outlet before assembling, disassembling, cleaning, or when not in use.
- **Children and Supervision:** This appliance is not intended for use by children. Close supervision is necessary when

any appliance is used near children.

- **Avoid Damage:** Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- **Indoor Use Only:** This appliance is recommended for indoor use only.

### 3. PRODUCT OVERVIEW AND COMPONENTS

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



**Figure 1:** CUSIMAX Electric Deli Meat Slicer, showcasing its main body and the two included stainless steel blades.

#### Removable and Easy to Clean

Before cleaning, please switch off the appliance, allow it come to complete stop and set the thickness knob to 0, then power off.



**Figure 2:** Illustration of the slicer's removable food pusher and blade, highlighting its easy-to-clean design.



**Figure 3:** Close-up of the adjustable thickness dial (0-15mm), the hidden on/off switch, and the large anti-slip rubber feet for stable operation.

- **Stainless Steel Blade:** Two removable 7.5-inch stainless steel blades are included for various slicing needs.
- **Food Pusher:** A clear plastic pusher with spikes to securely hold food and protect your hands.
- **Adjustable Thickness Dial:** Allows precise adjustment of slice thickness from super thin to approximately 3/4 inch (0-15mm).
- **Hidden On/Off Switch:** Located for safety and convenient operation.
- **Anti-Slip Feet:** Sturdy non-slip suction cup feet ensure stability during use.
- **Motor:** Powerful 200-watt AC motor for efficient slicing.

## 4. SETUP

1. **Unpack:** Carefully remove all packaging materials from the slicer.
2. **Placement:** Place the slicer on a clean, dry, and stable countertop. Ensure the anti-slip feet are firmly suctioned to the surface for maximum stability.
3. **Blade Installation:** If not already installed, carefully attach the desired stainless steel blade. Ensure it is securely locked in place. Refer to the 'Maintenance and Cleaning' section for blade removal/installation details.
4. **Clean Components:** Before first use, wash all removable parts (blade, food pusher, food carriage) with warm, soapy water. Rinse thoroughly and dry completely.
5. **Connect Power:** Plug the power cord into a grounded electrical outlet.

## 5. OPERATING INSTRUCTIONS

Your CUSIMAX slicer is designed for efficient and safe food preparation. Follow these steps for optimal results:

1. **Prepare Food:** Ensure the food item you wish to slice is firm and fits securely on the food carriage. For best results with meats, chill them slightly before slicing.
2. **Adjust Thickness:** Turn the adjustable thickness dial to your desired slice thickness (0-15mm).
3. **Place Food:** Place the food item onto the food carriage and secure it with the food pusher. Ensure your fingers are always behind the food pusher.
4. **Turn On:** Locate the hidden on/off switch and turn the slicer on.
5. **Slice:** Gently push the food carriage towards the rotating blade using the food pusher. Apply even pressure for consistent slices.
6. **Collect Slices:** Sliced food will fall onto the tray or surface below the blade.
7. **Turn Off:** Once slicing is complete, turn off the slicer and unplug it from the power outlet.

## Slicing Different Foods:

- **Meats:** Ideal for beef jerky, ham, deli sandwiches, charcuterie boards, and cold cuts. Chill meat for easier, more uniform slices.
- **Cheeses:** Slice hard cheeses for snacks or recipes.
- **Breads:** Use the non-serrated blade for clean cuts on bread loaves.
- **Fruits & Vegetables:** Perfect for slicing fruits for dehydrating, or vegetables for salads and party platters.

Your browser does not support the video tag.

**Video:** Official CUSIMAX demonstration of the Electric Meat Slicer in action, showcasing its versatility with various food types.

## 6. MAINTENANCE AND CLEANING

Regular cleaning is crucial for maintaining the performance and longevity of your slicer. Always ensure the appliance is unplugged before cleaning.

1. **Power Off and Unplug:** Before cleaning, always switch off the appliance, allow the blade to come to a complete stop, and unplug the power cord.
2. **Remove Blade:** The non-serrated stainless blade is removable for easy cleaning. Twist the central plastic part of the blade clockwise to undo it (a coin can be used for leverage). Carefully remove the blade.
3. **Wash Removable Parts:** Immerse the removed blade, food pusher, and food carriage in warm, soapy water for several minutes. Rinse thoroughly and dry completely. These parts are dishwasher safe.
4. **Clean Main Unit:** Wipe the main unit of the slicer with a damp cloth. Do not immerse the main unit in water.
5. **Reassemble:** Once all parts are dry, carefully reattach the blade and other components. Ensure the blade is securely fastened.

## 7. TROUBLESHOOTING

If you encounter any issues with your CUSIMAX Electric Deli Meat Slicer, refer to the following common problems and

solutions:

| 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; Turn the power switch to the 'On' position; Check your home's circuit breaker.      |
| Blade is not slicing evenly.          | Food not firm enough; Incorrect thickness setting; Blade not clean. | Chill food before slicing; Adjust the thickness dial; Clean the blade and ensure no food residue is interfering.                                 |
| Slicer is unstable during use.        | Anti-slip feet not properly suctioned; Uneven surface.              | Ensure the slicer is on a clean, dry, flat surface and press down firmly to engage suction cups.                                                 |
| Difficulty removing/installing blade. | Blade locking mechanism is stiff or misaligned.                     | Ensure the central plastic part is twisted fully clockwise/counter-clockwise. Use a coin for leverage if needed. Refer to cleaning instructions. |

If the problem persists after attempting these solutions, please contact CUSIMAX customer support for assistance.

## 8. SPECIFICATIONS

|                           |                                                       |
|---------------------------|-------------------------------------------------------|
| Brand                     | CUSIMAX                                               |
| Model Number              | T6-D1UJ-CAD2                                          |
| Product Dimensions        | 17"L x 12"W x 13"H                                    |
| Material                  | Stainless Steel (Blade), Alloy Steel (Blade Material) |
| Color                     | Bright Black                                          |
| Special Feature           | Adjustable Thickness (1-15mm)                         |
| Operation Mode            | Automatic                                             |
| Item Weight               | 9.3 Pounds                                            |
| Product Care Instructions | Dishwasher Safe (removable parts)                     |
| UPC                       | 719209428934                                          |

## 9. WARRANTY AND SUPPORT

CUSIMAX stands behind the quality of its products. Your Electric Deli Meat Slicer is covered by an outstanding**30-day hassle-free policy** and an **18-month promise**.

All CUSIMAX products are also covered by Product Liability Insurance of the United States, ensuring peace of mind.

For any questions, concerns, or support needs not covered in this manual, please contact CUSIMAX customer service through the retailer's platform or the official CUSIMAX website. Please have your model number (T6-D1UJ-CAD2) and purchase date ready when contacting support.

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**ASK A QUESTION ABOUT THIS MANUAL**

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.

**Name**

Anonymous

**Email**

you@example.com

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