

GRAEF SKS 110 Twin

Graef SKS 110 Twin Electric Slicer User Manual

Model: SKS 110 Twin | Brand: GRAEF

1. INTRODUCTION

Thank you for choosing the Graef SKS 110 Twin Electric Slicer. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new appliance. Please read these instructions thoroughly before first use and keep them for future reference.

The Graef SKS 110 Twin is a compact and modern electric food slicer designed for precision slicing of various foods. It features an energy-saving Eco Power motor and comes with both a serrated and a smooth blade for versatile use.

2. SAFETY INSTRUCTIONS

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

- Always disconnect the appliance from the power supply before assembly, disassembly, or cleaning.
- Keep hands and utensils away from the moving blade during operation.
- 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 operate the slicer with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only original Graef accessories and spare parts.
- Ensure the appliance is placed on a stable, flat, and dry surface during operation.
- The appliance is equipped with overload protection. If the motor stops, switch off the appliance, unplug it, and allow it to cool down before resuming operation.
- Never immerse the motor unit in water or other liquids.
- Exercise extreme caution when handling the blades, as they are very sharp.

3. PACKAGE CONTENTS

Please check that all items are present and undamaged:

- Graef SKS 110 Twin Electric Slicer unit
- 1 x Serrated blade (pre-installed or separate)
- 1 x Smooth blade
- Food holder/pusher
- Instruction Manual (this document)

4. COMPONENTS OVERVIEW

Familiarize yourself with the parts of your Graef SKS 110 Twin Electric Slicer:



Image: The Graef SKS 110 Twin Electric Slicer in black, featuring a serrated blade, a slice thickness adjustment knob, and a power switch. Sliced yellow peppers are shown on the base.

1. Power Switch (On/Off)
2. Motor Housing
3. Blade (Serrated or Smooth)
4. Blade Cover/Guard
5. Slice Thickness Adjustment Knob
6. Food Carriage
7. Food Holder/Pusher
8. Base Plate

5. SETUP

1. **Unpacking:** Carefully remove all packaging materials and ensure no parts are missing.

2. **Placement:** Place the slicer on a clean, dry, stable, and non-slip surface. Ensure there is enough space around the appliance for safe operation.
3. **Initial Cleaning:** Before first use, wipe all parts that will come into contact with food (blade, food carriage, food holder) with a damp cloth. Refer to the "Cleaning and Maintenance" section for detailed instructions.
4. **Blade Installation:** The serrated blade is typically pre-installed. If you need to install or change a blade, refer to the "Changing Blades" section.
5. **Power Connection:** Ensure the power switch is in the "Off" position (0) before plugging the appliance into a grounded 230V ~ 50Hz power outlet.

6. OPERATING INSTRUCTIONS

6.1. Changing Blades

Always unplug the slicer before changing blades. Handle blades with extreme care.

1. Ensure the slicer is unplugged and the slice thickness is set to "0".
2. Locate the blade locking mechanism (usually a central knob or lever on the blade).
3. Turn the locking mechanism counter-clockwise to loosen and remove the blade.
4. Carefully lift the blade off.
5. To install a new blade, align it with the motor shaft and press it firmly into place.
6. Turn the locking mechanism clockwise until the blade is securely fastened. Do not overtighten.

6.2. Adjusting Slice Thickness

The slice thickness can be adjusted from 0 to 20 mm.

- Turn the slice thickness adjustment knob (Component 5) to your desired thickness. The scale on the knob indicates the approximate thickness in millimeters.
- For very thin slices (e.g., carpaccio), set the knob to a lower number. For thicker slices (e.g., bread), set it to a higher number.

6.3. Slicing Food

Use the food holder/pusher at all times to protect your hands.

1. Place the food item (e.g., bread, cheese, meat, vegetables) onto the food carriage (Component 6).
2. Secure the food with the food holder/pusher (Component 7).
3. Adjust the slice thickness using the knob (Component 5).
4. Plug in the slicer and switch it on using the power switch (Component 1).
5. Gently push the food carriage towards the rotating blade using the food holder. Apply even pressure.
6. Collect the sliced food from the base plate (Component 8).
7. Once finished, switch off the slicer and unplug it from the power outlet.

Tips for Slicing:

- For best results with soft cheeses or meats, chill them slightly before slicing.
- Use the serrated blade for bread, hard cheeses, and roasted meats.
- Use the smooth blade for cold cuts, vegetables, and very thin slices.

7. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the lifespan of your slicer. **Always unplug the appliance before cleaning.**

- **Blades:** Carefully remove the blade as described in "Changing Blades". Wash the blade by hand with warm soapy water and a brush. Rinse thoroughly and dry immediately.
- **Food Carriage and Food Holder:** These parts can be removed and washed by hand with warm soapy water. Rinse and dry thoroughly.
- **Motor Housing and Base:** Wipe the exterior surfaces with a damp cloth. Do not use abrasive cleaners or immerse the motor unit in water.
- **Slice Thickness Plate:** Ensure no food particles are lodged behind the slice thickness plate. Clean with a damp cloth.
- **Storage:** Store the slicer in a clean, dry place. Ensure the slice thickness is set to "0" for safety during storage.

Important: All parts should be hand washed only. Do not wash any parts in a dishwasher.

8. 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 power supply.
Motor stops during operation.	Overload protection activated; food too hard or too much pressure.	Switch off, unplug, let cool for 15-20 minutes. Reduce pressure or pre-cut very hard items.
Slices are uneven or torn.	Blade dull; incorrect blade for food type; food not firm enough.	Ensure blade is clean and sharp. Use appropriate blade (serrated for bread/hard items, smooth for delicate). Chill food if necessary.
Blade is difficult to remove/install.	Food residue or overtightened.	Ensure slicer is unplugged. Clean around the blade mechanism. Apply gentle, firm pressure.

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

9. SPECIFICATIONS

Model	SKS 110 Twin
Brand	GRAEF
Power	230 V ~ 50 Hz, 45-170 W
Blade Diameter	Ø 17 cm
Slice Thickness	0 - 20 mm
Material	Stainless steel (body, blades), Plastic (base)

Dimensions (L x W x H)	32.5 x 23 x 24 cm
Weight	2.33 kg
Special Features	Eco Power motor, Overload protection, Includes serrated and smooth blades
Care Instructions	Hand wash only

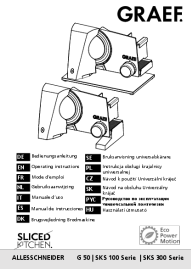
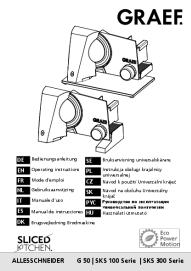

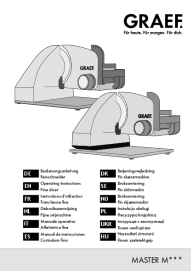
10. WARRANTY AND SUPPORT



For warranty information, technical support, or to order spare parts, please refer to the official GRAEF website or contact their customer service directly. Keep your proof of purchase for warranty claims.

GRAEF Customer Service: Please visit www.graef.de for contact details and further information.

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Related Documents - SKS 110 Twin

	<p>GRAEF Allesschneider G 50, SKS 100 Serie, SKS 300 Serie Bedienungsanleitung</p> <p>Entdecken Sie die Bedienungsanleitung für die GRAEF Allesschneider Modelle G 50, SKS 100 Serie und SKS 300 Serie. Erfahren Sie mehr über die Messerarten, Sicherheitsvorkehrungen und die richtige Handhabung für präzise Schnittergebnisse in Ihrer Küche.</p>
	<p>GRAEF Allesschneider G 50, SKS 100 Serie, SKS 300 Serie Bedienungsanleitung</p> <p>Umfassende Bedienungsanleitung für GRAEF Allesschneider Modelle G 50, SKS 100 Serie und SKS 300 Serie. Enthält Informationen zu Messern, Produktbeschreibung, Sicherheitshinweisen, Aufstellort, Reinigung und Wartung.</p>
	<p>Graef Dörrautomat Rezeptbuch: Gesunde Snacks und Lebensmittelhaltbarkeit</p> <p>Entdecken Sie das Graef Dörrautomat Rezeptbuch für die Zubereitung von gesunden Snacks, das Haltbarmachen von Lebensmitteln und die Herstellung von Jerky. Mit Tipps zur Vorbereitung, Dörrzeit und Lagerung.</p>
	<p>GRAEF MASTER M*** Bedienungsanleitung Feinschneider</p> <p>Offizielle Bedienungsanleitung für den GRAEF MASTER M*** Feinschneider, die Sicherheit, Bedienung, Reinigung und Wartung für optimale Leistung abdeckt.</p>

	Graef MASTER M 80 Food Slicer Operating Instructions Comprehensive operating instructions for the Graef MASTER M 80 food slicer, covering safety, usage, cleaning, maintenance, and troubleshooting.
	GRAEF MASTER M 80 Food Slicer Operating Instructions Comprehensive operating instructions for the GRAEF MASTER M 80 food slicer, covering safety, usage, cleaning, maintenance, and troubleshooting.

Documents - GRAEF – SKS 110 Twin

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GRAEF
Eine der großen Marken
dieses Jahrhunderts
mit Garant für höchste Qualität, Kundenzufriedenheit und weltweiten Service

Allesschneider Graef SKS 110 Twin - schwarz

Edler Einsteiger - Made in Germany
Metallmaschine freitragend mit Kunststoffbodenplatte.
Kompakte Bauweise.
Geringe Aufstellhöhe (53,9 x 23 mm).
Energie sparend.
Einfache Bedienung, sichere Handhabung.

Ausstattung
Stabiler und leichtgängiger Kunststoffschlitten.
Freidrehung um 360° für die optimale Einstellung.
Schneidstärkenverstellung 0 - 20 mm.
Rein- und Rausdrehen.
Herausdrehplatte aus Kunststoff.

Bauart
Kompakte Bauweise, dadurch geringe Aufstellhöhe bei bestmöglicher Schneidkapazität.
Freistehende Konstruktion mit Kunststoff-Bodenplatte in Schwarz.
Herausdrehbar aus Aluminium, Antriebsplatte und Schlittenführung aus Aluminium.

Maße
1. Schneidstärkenmesser Ø 170 mm aus Edelstahl, Made in Germany.
1. gelbes Messer Ø 170 mm aus Edelstahl, Made in Germany.

Leistung
Freidrehbar.
Kunststoff-Rollen.

Heizer / Leistung
Energie sparend Eco Power Heizer, motor: 475 W mit Leistungsleistung 170 W. Für höchste Laufzeit bei 3-stufiger
Drehzahl, gleichzeitige Durchzugskraft für beste Schneidergebnisse.

Technische Daten

Artik.	Allesschneider SKS 110 Twin, Farbe schwarz
Item no.	703.6555503.2.7
Power	220 V / 50 Hz / ~ 45-570W
Maße	51 x 8 x 16 / 225 mm x 230 mm x 240 mm
Schneidhöhe	145 mm
Schneidlänge	225 mm
Netto-/Bruttogewicht	3.000 kg / 4.050 kg
VPE / PE	2 / 76
EAN	4002647703298



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Valentina Fazlija Datenblatt Haushalt Gastro Haushaltskleingeräte Küchengeräte Graef

Schneidemaschine SKS 110 Schwarz Ausstattung 51735364 cdn petec.ch documents2 4 6 3 |||

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All Purpose Slicer Graef SKS 110 Twin - Black

The Sophisticated Entry-Level Choice - Made in Germany
Free-standing metal machine with plastic base plate.
Compact design.
Low space requirements (53,9 x 23 mm).
Energy saving motor.
Easy operation, safe handling.

Features
Rugged and smooth running plastic slide.
360° turn, 360° rotation, 360° turn.
Cutting thickness adjustable 0 - 20 mm.
On and off switch.
Plastic slide cover.

Construction
Compact design, requiring a small installation area, with the best possible cutting capacity.
Free-standing design, with plastic base plate in black.
Aluminium frame housing, aluminium die plate and carriage guides.

Slide
1. stainless steel Ø 170 mm, stainless steel, Made in Germany.
1. smooth slide Ø 170 mm, stainless steel, Made in Germany.

Heizer / power
Energy saving Eco Power Heizer, motor: 475 W mit Leistungsleistung 170 W. Für höchste Laufzeit bei 3-stufiger
Drehzahl, gleichzeitige Durchzugskraft für beste Schneidergebnisse.

Technische Daten

Item	All Purpose Slicer SKS 110 Twin, color black
Item no.	703.6555503.2.7
Power	220 V / 50 Hz / ~ 45-570W
Dimensions	51 x 8 x 16 / 225 mm x 230 mm x 240 mm
Cutting height	145 mm
Cutting length	225 mm
Net / gross weight	3.000 kg / 4.050 kg
Packaging unit / Pkt.	2 / 76
EAN	4002647703298



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Purpose Slicer Graef SKS 110 Twin - Black The Sophisticated Entry-Level Choice

Made in Germany Free-standing metal machine with ...

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