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> VEVOR Commercial Meat Slicer, 10 inch Electric Food Slicer, 240W Frozen Meat Deli Slicer, Premium Chromium-plated Steel Blade Semi-Auto Meat Slicer For Commercial and Home use 10IN-240W

VEVOR 10IN-240W

VEVOR Commercial Meat Slicer User Manual

MODEL: 10IN-240W

1. Important Safety Instructions

Please read all instructions carefully before operating the VEVOR Commercial Meat Slicer. Failure to follow these instructions may result in serious injury or damage to the appliance.

- Always ensure the slicer is placed on a stable, level, and non-slip surface before use.
- Keep hands and fingers away from the blade at all times, especially during operation and cleaning.
- Use the food pusher to guide food through the blade. Never use your bare hands.
- Unplug the appliance from the power outlet before cleaning, assembling, or disassembling parts.
- Do not immerse the motor unit in water or any other liquid.
- Frozen meat needs to be thawed at room temperature for approximately 15 minutes before slicing.
- Fresh meat should be slightly frozen before slicing for optimal results.
- Hard cheese, bread, and firm vegetables can be sliced. Soft foods require freezing before slicing to prevent clogging or damage.
- Ensure all guards and safety features are properly in place before operating the slicer.

2. Product Overview

The VEVOR Commercial Meat Slicer is designed for efficient and precise slicing of various food items. Key components and features include:

- **10-inch Chromium-plated Steel Blade:** Durable and sharp for consistent slicing.
- **Adjustable Thickness Knob:** Allows precise control over slice thickness from 0-12mm (0-0.47 inches).
- **Built-in Sharpener:** Conveniently maintains blade sharpness.
- **Food Pusher and Transparent Ring Guard:** For safe and controlled operation.
- **Robust Copper Motor:** Provides 240W of power for efficient slicing at 350-400 RPM.
- **Rubber Non-Skid Feet:** Ensures stability during operation.
- **Fixed Handle:** For easy portability and positioning.

THOUGHTFUL DESIGN

Every Step is for Your Convenience Operation



Built-in Sharpener



Transparent Ring Guard



Food Pusher



ON/OFF Switch



Rubber Feet



Fixed Handle

Figure 2.1: Thoughtful Design Features of the Slicer.

RELIABLE MATERIAL

Superior Quality for Long-term Use



Durable and Sturdy



Corrosion Proof



Easy to Clean



10" Chromium-plated Steel Blade

Aluminum Alloy ADC12 Body

Figure 2.2: Reliable Material Construction.

3. Setup

Before first use, ensure the slicer is clean and properly positioned.

1. **Unpacking:** Carefully remove the slicer and all accessories from the packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the slicer on a clean, dry, stable, and level countertop. Ensure the rubber non-skid feet are firmly gripping the surface to prevent movement during operation.
3. **Initial Cleaning:** Wipe down all surfaces that will come into contact with food using a damp cloth and mild detergent. Rinse thoroughly and dry completely before use.



Figure 3.1: Slicer positioned on a countertop.

Video 3.1: This video demonstrates the installation, dismantling, and washing instructions for the VEVOR Commercial Meat Slicer. It shows how to secure the unit, adjust thickness, slice various foods, disassemble for cleaning, and sharpen the blade.

4. Operating Instructions

Follow these steps for safe and effective slicing:

1. **Adjust Thickness:** Use the thickness adjustment knob to set your desired slice thickness, ranging from 0-12mm (0-0.47 inches). Turn the knob clockwise for thicker slices and counter-clockwise for thinner slices.
2. **Prepare Food:** Ensure food items are properly prepared as per safety instructions (e.g., frozen meat thawed for 15 minutes, soft foods frozen).
3. **Load Food:** Place the food item securely on the sliding carriage. Use the food pusher to hold the food firmly against the blade guard.
4. **Power On:** Plug the slicer into a grounded electrical outlet. Press the green 'I' button to turn on the appliance.
5. **Slice:** Gently push the sliding carriage back and forth, guiding the food through the rotating blade. Maintain a

steady, even pressure.

6. **Power Off:** Once slicing is complete, press the red 'O' button to turn off the appliance and unplug it from the power outlet.



Figure 4.1: Customized Slice Thickness Adjustment.

Refer to [Video 3.1](#) for a visual demonstration of the slicing process.

5. Maintenance

5.1 Cleaning

Regular cleaning is essential for hygiene and prolonging the life of your slicer. Always unplug the slicer before cleaning.

1. **Disassembly:** The blades, food holder, and food pusher are removable for thorough cleaning. Refer to the user manual or [Video 3.1](#) for detailed disassembly steps.
2. **Wipe Down:** Use a damp cloth with mild detergent to clean the stainless steel tray and other food-contact surfaces. Rinse with a clean damp cloth and dry thoroughly.

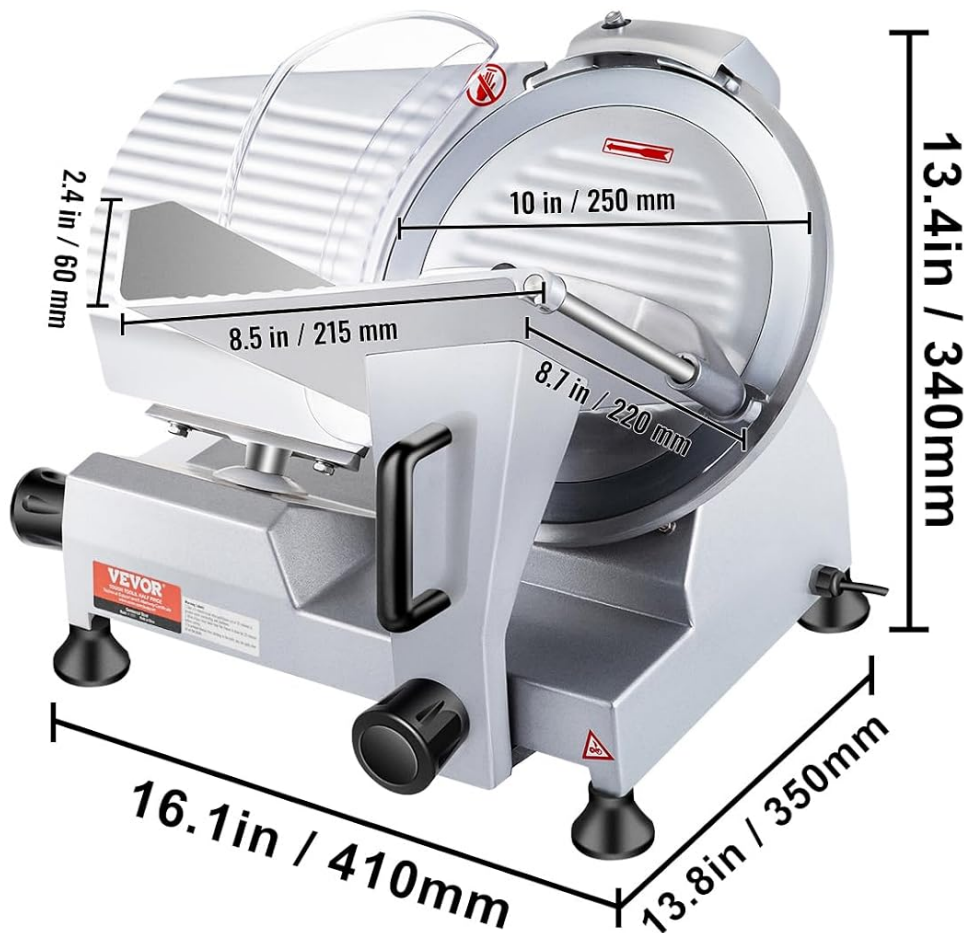
3. **Blade Cleaning:** Exercise extreme caution when cleaning the blade. It is recommended to remove the blade for proper cleaning. Use a brush or damp cloth to carefully clean both sides of the blade.
4. **Reassembly:** Reassemble all parts securely after cleaning and drying.

PRODUCT SPECIFICATIONS:

VEVOR®

Net Weight : 15.3 kg / 33.7 lbs

Product Dimensions : 410 x 350 x 340 mm / 16.1 x 13.8 x 13.4 in



Home



Kitchen



Hotel



Supermarket

Figure 5.1: Easy Cleaning of the Slicer.

5.2 Blade Sharpening

The built-in sharpener helps maintain the blade's edge. Sharpen the blade periodically or when you notice a decrease in slicing performance.

1. **Preparation:** Ensure the slicer is unplugged. Clean the blade thoroughly before sharpening.
2. **Engage Sharpener:** Locate the built-in sharpener mechanism. Follow the instructions in the user manual or [Video 3.1](#) to properly engage the sharpening stones with the blade.
3. **Sharpening Process:** Turn on the slicer briefly (a few seconds at a time) while the sharpener is engaged. Sharpen the front side of the blade first, then the back. Do not over-sharpen.
4. **Clean After Sharpening:** After sharpening, turn off and unplug the slicer. Carefully clean any metal residue from the blade and surrounding areas.

6. Troubleshooting

If you encounter issues with your VEVOR Commercial Meat Slicer, consider the following common solutions:

- **Slicer does not turn on:** Ensure the power cord is securely plugged into a working outlet and the ON/OFF switch is in the 'ON' position. Check the circuit breaker.
- **Slices are uneven or difficult:** The blade may be dull and require sharpening. Ensure the food item is properly prepared (e.g., frozen meat thawed, soft foods frozen). Verify the thickness adjustment knob is set correctly and the food pusher is applying even pressure.
- **Excessive noise or vibration:** Turn off the slicer immediately. Check for any loose parts or obstructions around the blade or motor. Ensure the slicer is on a stable surface.
- **Food sticking to blade:** Ensure the blade is clean and free of residue. For certain foods, a light application of food-grade oil on the blade may help.

For persistent issues, contact VEVOR customer support.

7. Specifications

Feature	Specification
Brand	VEVOR
Model	10IN-240W (Commercial Meat Slicer)
Blade Material	Chromium-plated Steel (45# Carbon Steel)
Blade Length	10 Inches
Power	240W (Load Power)
Slicing Speed	350-400 RPM
Thickness Adjustment Range	0-12mm / 0-0.47 inch
Product Dimensions (L x W x H)	18"L x 14"W x 15"H (approx. 410 x 350 x 340 mm)
Item Weight	35.2 pounds (approx. 16 Kilograms)
Material	Stainless Steel, Aluminum Alloy ADC12
Operation Mode	Automatic



Figure 7.1: Product Specifications and Dimensions.

8. Warranty and Support

VEVOR is committed to providing high-quality products. For warranty information, product registration, or technical support, please refer to the official VEVOR website or the comprehensive user manual provided with your purchase.

A digital version of the user manual can be accessed via this link:[VEVOR Commercial Meat Slicer User Manual \(PDF\)](#)

For further assistance, please contact VEVOR customer service.

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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