

Graef S 12002

Graef S 12002 All-Purpose Slicer Instruction Manual

Model: S 12002 | Brand: Graef

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and care of your Graef S 12002 All-Purpose Slicer. Please read these instructions thoroughly before using the appliance for the first time and keep them for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions carefully before use.
- Do not touch moving parts. Keep hands, hair, and clothing away from the blade during operation.
- Always unplug the appliance from the outlet when not in use, before putting on or taking off parts, and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- 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.
- Exercise extreme caution when handling the sharp blade.

3. PRODUCT OVERVIEW

The Graef S 12002 is a versatile all-purpose slicer designed for various food preparation tasks. Familiarize yourself with its components before operation.



Figure 3.1: Front view of the Graef S 12002 All-Purpose Slicer. This image displays the main body, the circular blade with its protective cover, the thickness adjustment dial, and the power switch.

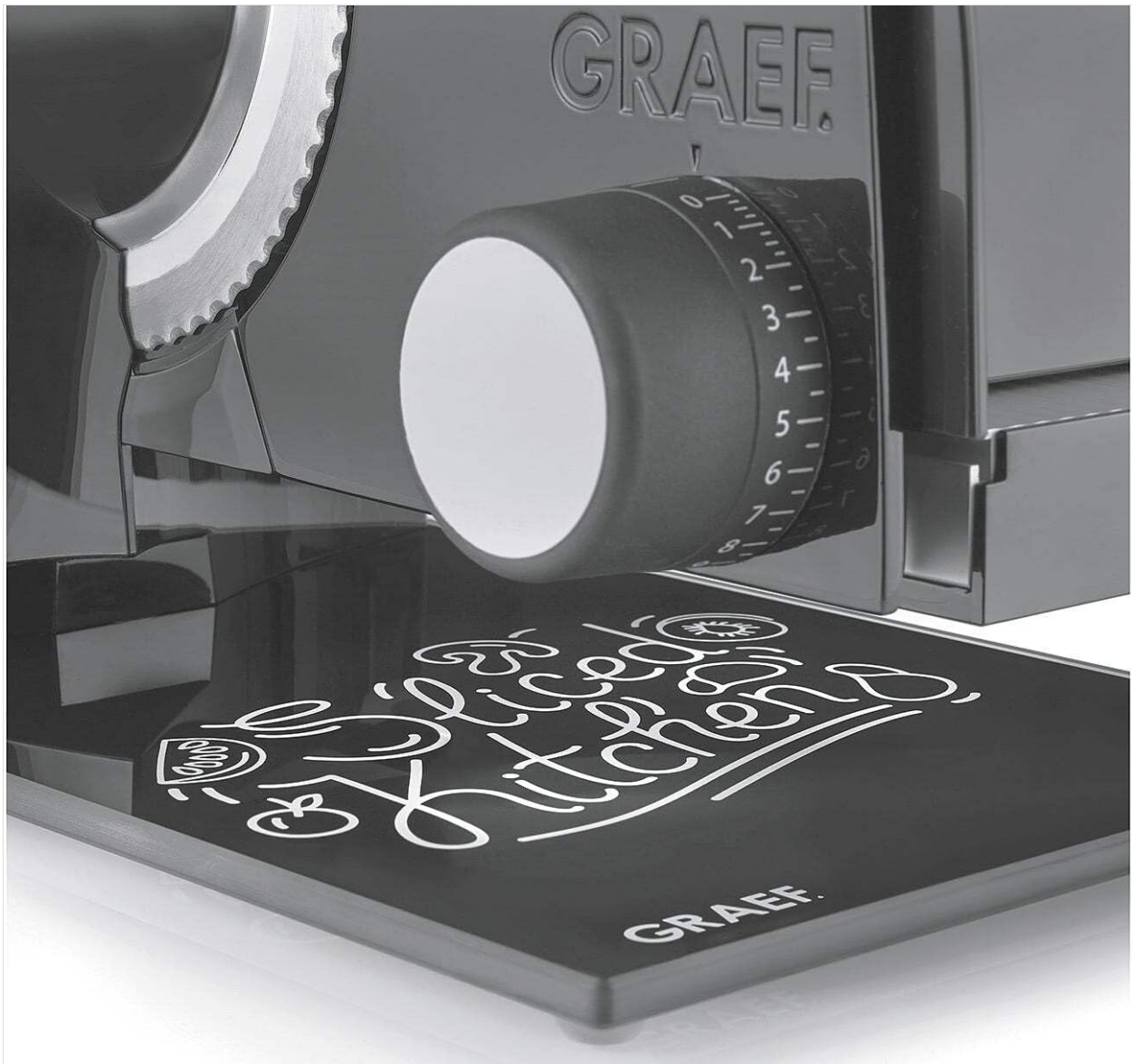


Figure 3.2: Side view of the Graef S 12002 All-Purpose Slicer, showing the food carriage and the overall compact design.

Key Components:

- **Blade:** High-quality stainless steel blade for precise slicing.
- **Blade Cover:** Provides protection and safety.
- **Thickness Adjustment Dial:** Allows precise control over slice thickness.
- **Food Carriage:** Holds food securely during slicing.
- **Food Holder/Pusher:** Keeps hands away from the blade and ensures even slicing.
- **Power Switch:** On/Off control for the appliance.

4. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the slicer from its packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the slicer on a stable, flat, and dry surface. Ensure there is sufficient space around the appliance for safe operation.
3. **Cleaning:** Before first use, clean all parts that will come into contact with food. Refer to the "Cleaning and Maintenance" section for detailed instructions.
4. **Power Connection:** Ensure the power switch is in the "OFF" position before plugging the appliance into

a grounded electrical outlet.

5. OPERATING INSTRUCTIONS

5.1 Slicing Food

1. **Prepare Food:** Ensure the food item is suitable for slicing and fits comfortably on the food carriage. For best results, chill soft foods slightly before slicing.
2. **Adjust Thickness:** Use the thickness adjustment dial to select the desired slice thickness. The dial typically has markings to guide your selection.



Figure 5.1: Close-up view of the thickness adjustment dial, showing numerical settings for precise slice control.

3. **Position Food:** Place the food item firmly on the food carriage and secure it with the food holder/pusher. Ensure your fingers are always protected by the food holder.



Figure 5.2: The Graef S 12002 in operation, demonstrating slicing a cucumber with the food holder in place.

4. **Start Slicing:** Turn the power switch to the "ON" position. Gently push the food carriage back and forth, guiding the food against the rotating blade.
5. **Collect Slices:** Sliced food will fall onto the collection tray or surface beneath the blade.
6. **Finish Slicing:** Once finished, turn the power switch to the "OFF" position and unplug the appliance.

5.2 Tips for Best Results

- For very thin slices, ensure the food is firm and evenly shaped.
- Do not force food into the blade; let the blade do the work.
- Clean the blade periodically during extended slicing sessions to prevent buildup, especially with sticky foods.

6. CLEANING AND MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Graef S 12002 Slicer. Always unplug the appliance before cleaning.

6.1 Daily Cleaning

1. **Unplug:** Always unplug the slicer from the power outlet.
2. **Remove Food Residue:** Carefully wipe away any food particles from the blade, food carriage, and other surfaces using a damp cloth.
3. **Wash Removable Parts:** The food carriage and food holder can typically be removed and washed by hand with warm, soapy water. Rinse thoroughly and dry completely.
4. **Clean Blade:** Exercise extreme caution. The manufacturer recommends hand washing only for the blade. Use a brush to clean the blade, moving from the center outwards. Do not immerse the motor unit in water.



Figure 6.1: Image showing the removal of the blade cover, facilitating access for thorough cleaning of the blade and surrounding area.

5. **Dry:** Ensure all parts are completely dry before reassembling or storing the slicer.

6.2 Storage

Store the slicer in a clean, dry place, away from children. Ensure the blade is covered or set to the "0" thickness setting for safety.

7. TROUBLESHOOTING

If you encounter issues with your Graef S 12002 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. | Check power cord connection; ensure switch is ON; check circuit breaker. |
| Food is not slicing evenly. | Food not firm enough; blade dirty; incorrect thickness setting. | Chill food before slicing; clean blade; adjust thickness setting. |
| Motor sounds strained. | Overloading the motor; food too hard; blade dull. | Reduce pressure on food; ensure food is suitable for slicing; contact service for blade sharpening/replacement if necessary. |

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

8. TECHNICAL SPECIFICATIONS

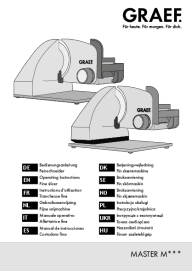
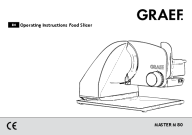
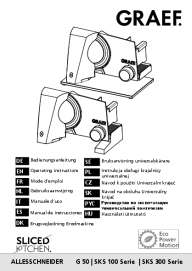
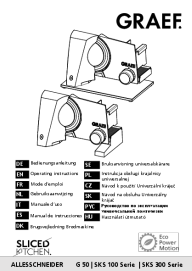
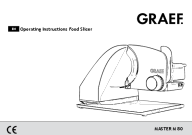
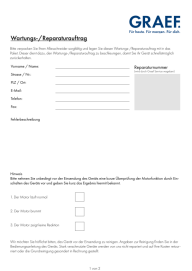
| Feature | Detail |
|----------------------------------|---------------------|
| Brand | Graef |
| Model Number | S 12002 (687850) |
| Color | Multicolore (Black) |
| Dimensions (Package) | 58 x 40 x 35 cm |
| Item Weight | 13.5 Kilograms |
| Blade Material | Stainless Steel |
| Operating Mode | Automatic |
| Care Instructions | Hand wash only |
| International Article Code (EAN) | 04001627029227 |

9. WARRANTY AND CUSTOMER SUPPORT

Graef products are manufactured with high-quality materials and undergo strict quality control. For information regarding warranty coverage, please refer to the warranty card included with your product or visit the official Graef website.

For technical assistance, spare parts, or service inquiries, please contact Graef customer support. Contact details can typically be found on the manufacturer's website or in the product packaging.

Manufacturer: Graef

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|  <p>GRAEF Für Mensch, Tier und Natur 100 Jahre</p> <p>MASTER M***</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> |
|  <p>GRAEF</p> <p>Operating Instructions Food Slicer</p> <p>MASTER M 80</p> | <p>Graef MASTER M 80 Food Slicer Operating Instructions</p> <p>Comprehensive operating instructions for the Graef MASTER M 80 food slicer, covering safety, usage, cleaning, maintenance, and troubleshooting.</p> |
|  <p>GRAEF</p> <p>ALLESSCHNEIDER G 50 SKS 100 Serie SKS 300 Serie</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</p> <p>ALLESSCHNEIDER G 50 SKS 100 Serie SKS 300 Serie</p> | <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</p> <p>Operating Instructions Food Slicer</p> <p>MASTER M 80</p> | <p>GRAEF MASTER M 80 Food Slicer Operating Instructions</p> <p>Comprehensive operating instructions for the GRAEF MASTER M 80 food slicer, covering safety, usage, cleaning, maintenance, and troubleshooting.</p> |
|  <p>GRAEF</p> <p>Wartungs- / Reparaturauftrag</p> <p>ALLESSCHNEIDER</p> | <p>GRAEF Wartungs- und Reparaturauftrag für Allesschneider</p> <p>Formular zur Einreichung von Wartungs- und Reparaturaufträgen für GRAEF Allesschneider Modelle. Enthält Informationen zu Pauschalen, Ausschlüssen und Versandhinweisen.</p> |