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LELOCLE 25B

LELOCLE Electric Meat Slicer Instruction Manual

Model: 25B

1. INTRODUCTION

Thank you for choosing the LELOCLE Electric Meat Slicer. This appliance is designed for efficient and precise slicing of various foods, including meat, bread, and cheese, for both home and commercial applications. Its robust 340W motor and 10-inch chromium-plated steel blade ensure consistent performance. Please read this manual thoroughly before operation to ensure safe and optimal use of your new slicer.



Figure 1.1: LELOCLE Electric Meat Slicer with accessories.

2. IMPORTANT SAFETY INFORMATION

To reduce the risk of injury or electric shock, always follow basic safety precautions when using electrical appliances. This slicer features a very sharp blade; extreme caution is required during operation and cleaning.

2.1 General Safety

- Read all instructions before using 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.
- Keep hands, hair, clothing, and utensils away from the moving blade during operation.

- Always use the food pusher to guide food. Never use hands directly to push food towards the blade.
- Ensure the appliance is placed on a stable, level, and dry surface. The suction cup bottom provides additional stability.
- Unplug the slicer from the outlet when not in use, before putting on or taking off parts, and before cleaning.
- 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.

2.2 Blade Safety

- The blade is extremely sharp. Handle with extreme care.
- Always wear the provided cut-resistant gloves when handling or cleaning the blade.
- Ensure the safety baffle is properly installed before operation.

3. PRODUCT COMPONENTS AND DIMENSIONS

Familiarize yourself with the various parts of your LEOCLE Electric Meat Slicer to ensure proper assembly and operation.



Figure 3.1: Key components of the meat slicer.

- **Main Body:** Houses the motor and internal mechanisms.
- **10-inch Chromium-plated Steel Blade:** The primary cutting component.
- **Food Carriage/Tray:** Platform for holding food to be sliced.
- **Food Pusher:** Used to safely guide food towards the blade.
- **Adjustable Thickness Knob:** Allows precise adjustment of slice thickness from 0mm to 12mm.
- **ON/OFF Switch:** Controls the power to the slicer.
- **Safety Baffle:** Provides protection during operation.
- **Built-in Sharpening Stone:** For maintaining blade sharpness.
- **Suction Cup Feet:** For stability on countertops.

3.1 Product Dimensions



Figure 3.2: Approximate dimensions of the meat slicer.

The overall dimensions of the slicer are approximately 16 inches (Length) x 11 inches (Width) x 17 inches (Height).

4. ASSEMBLY AND SETUP

Before first use, ensure all packaging materials are removed and the slicer is properly assembled.

1. **Unpack:** Carefully remove the slicer and all components from the packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the slicer on a clean, dry, stable, and level surface. Ensure the suction cup feet are firmly attached to the countertop for maximum stability.
3. **Blade Installation (if detached):** If the blade is not pre-installed, carefully align it with the motor shaft and secure it according to the instructions provided in the cleaning section (Section 6.1). Ensure it is firmly in place.
4. **Food Carriage and Pusher:** Attach the food carriage and food pusher to their designated positions. Ensure they slide smoothly.
5. **Initial Cleaning:** Before first use, clean all parts that will come into contact with food. Refer to the Cleaning and Maintenance section for detailed instructions.
6. **Power Connection:** Plug the power cord into a grounded electrical outlet. Ensure the voltage matches the specifications of the slicer.

5. OPERATING INSTRUCTIONS

Follow these steps for safe and effective slicing.

1. **Prepare Food:** Ensure the food item is of a manageable size and shape for the food carriage. For best results, chill meats slightly before slicing.
2. **Adjust Thickness:** Turn the adjustable thickness knob to select your desired slice thickness. The slicer allows for precise adjustments from 0mm (paper-thin) to 12mm (0.47 inches). Refer to Figure 5.1 for visual guidance.



Figure 5.1: Adjustable thickness dial and examples.

3. **Place Food:** Place the food item firmly on the food carriage. Use the food pusher to secure the food against the guide plate.
4. **Power On:** Press the ON switch to start the motor. The blade will begin to rotate.
5. **Slice:** While holding the food pusher firmly, gently push the food carriage back and forth, guiding the food towards the rotating blade. Apply even pressure for consistent slices.
6. **Collect Slices:** Sliced food will fall onto the collection tray or surface beneath the blade.
7. **Power Off:** Once slicing is complete, press the OFF switch to stop the motor. Wait for the blade to come to a complete stop before handling the slicer or removing food.

5.1 Recommended Uses

This slicer is versatile and can be used for:

- Various meats (cooked, cured, slightly frozen for easier slicing)
- Cheeses
- Breads
- Vegetables (e.g., onions, potatoes, cucumbers)

- Fruits (e.g., apples, citrus)



Figure 5.2: The slicer's wide application for various food types.

6. CLEANING AND MAINTENANCE

Regular cleaning and maintenance will prolong the life of your slicer and ensure hygienic operation. Always unplug the slicer before cleaning.

6.1 Daily Cleaning

1. **Unplug:** Ensure the slicer is unplugged from the power outlet.
2. **Remove Food Residue:** Carefully wipe away any large food particles from the blade and machine body using a damp cloth.
3. **Detachable Blade:** The blade is designed to be detachable for thorough cleaning. **Wear cut-resistant gloves.** Locate the blade retaining screws (usually 3 or 4) on the blade. Using an appropriate tool (e.g., hex key or screwdriver, depending on screw type), carefully loosen and remove the screws. Gently remove the blade.

10" Removable Italian imported blades

Detachable blade is easy to clean and install



Figure 6.1: Detachable blade for easy cleaning.

- 4. Wash Components:** Hand wash the blade, food carriage, and food pusher with warm, soapy water. Rinse thoroughly and dry immediately to prevent rust.
- 5. Clean Main Body:** Wipe down the main body of the slicer with a damp cloth and mild detergent. Do not immerse the main body in water. Ensure no water enters the motor housing.
- 6. Reassemble:** Once all parts are dry, carefully reattach the blade, ensuring the screws are tightened securely. Reinstall the food carriage and pusher.

6.2 Blade Sharpening

Your slicer features a built-in sharpening stone to maintain the blade's edge. Refer to the specific instructions for your model's sharpening mechanism, typically involving engaging the sharpening stones against the rotating blade for a short period. Always consult the detailed sharpening procedure in your full manual if available, or seek professional sharpening if unsure.

7. TROUBLESHOOTING

If you encounter issues with your slicer, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Slicer does not turn on	No power supply; Loose plug; Faulty switch	Check power outlet; Ensure plug is fully inserted; Contact customer support if switch is faulty.
Blade not slicing effectively	Dull blade; Food not properly positioned; Incorrect thickness setting	Sharpen the blade using the built-in sharpener; Reposition food firmly with pusher; Adjust thickness knob.
Motor sounds strained or stops	Overload (too much pressure/hard food); Ventilation blocked	Reduce pressure; Slice smaller pieces; Ensure ventilation openings are clear. Allow motor to cool if overheated.
Slices are uneven	Food not held firmly; Blade not sharp; Thickness knob not set correctly	Ensure food is secured with the food pusher; Sharpen blade; Verify thickness setting.

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

8. TECHNICAL SPECIFICATIONS

Detailed specifications for your LELOCLE Electric Meat Slicer.

Brand: LELOCLE

Model Number: 25B

Product Dimensions: 16"L x 11"W x 17"H

Material: Aluminum (Body), Chromium-plated Steel (Blade)

Color: Silver

Special Feature: Electric, Built-in Sharpening Stone, Detachable Blade

Recommended Uses: Vegetable, bread slicer, cheese slicer, meat slicer

Product Care Instructions: Hand Wash Only

Blade Length: 10 Inches

Operation Mode: Semi Automatic

Item Weight: 31 Pounds

UPC: 732781182896

Date First Available: January 14, 2022

9. WARRANTY AND CUSTOMER SUPPORT

LELOCLE is committed to the quality of its products. If you experience any issues with your meat slicer, or if the product is damaged upon receipt, please contact us immediately.

For assistance, please refer to the contact information provided with your purchase documentation or visit the official LELOCLE support website. Our team will assist you promptly upon receiving your inquiry.

Please note that overload use may affect the service life of the appliance and may not be covered under warranty.

