CUSIMAX CNFS-1905

CUSIMAX Electric Meat Slicer Instruction Manual

Model: CNFS-1905

Introduction

Thank you for choosing the CUSIMAX Electric Meat Slicer. This appliance is designed to provide precise and efficient slicing of various foods, from meats and cheeses to bread and vegetables. To ensure safe and optimal performance, please read this instruction manual thoroughly before first use and retain it for future reference.



Figure 1: CUSIMAX Electric Meat Slicer with included serrated and non-serrated blades, shown with sliced ham.

Safety Precautions

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions carefully before operating the slicer.
- Keep hands clear of the blade at all times. The blade is extremely sharp.
- Ensure the appliance is unplugged before assembling, disassembling, or cleaning.
- Do not immerse the motor unit in water or other liquids.
- Use the food pusher to guide food, never your bare hands.
- Ensure the slicer is placed on a stable, flat, and dry surface. The non-slip feet help secure the unit during operation.
- Supervise children closely if they are near the appliance.

Setup

The CUSIMAX Electric Meat Slicer comes largely pre-assembled. Before first use, it is essential to clean all parts that will come into contact with food.

1. **Unpacking:** Carefully remove the slicer and all accessories from the packaging. Retain packaging for storage or future transport.
2. **Initial Cleaning:** The blade, food pusher, and food carriage are all readily removable for thorough cleaning. Refer to the 'Maintenance and Cleaning' section for detailed instructions on how to remove and clean these components. Wash them with warm, soapy water and dry thoroughly before reassembly.
3. **Blade Installation:** The slicer includes two 7.5-inch stainless steel blades: one serrated and one non-serrated. Choose the appropriate blade for your food item. To install or remove a blade, use a coin to turn the central locking mechanism counter-clockwise to loosen, then carefully remove or install the blade. Turn clockwise to secure.
4. **Positioning:** Place the slicer on a clean, dry, and stable countertop. Ensure the non-slip feet are firmly gripping the surface to prevent movement during operation.



Figure 2: Removable components for easy cleaning and setup.



Figure 3: Detail of how to remove the blade for cleaning or replacement.

Operating Instructions

The CUSIMAX Electric Meat Slicer is designed for efficient and precise slicing. Follow these steps for optimal use:

1. **Prepare Food:** Ensure food items are properly chilled for best slicing results. For semi-frozen meats, use the serrated blade. For deli meats, cheese, fruits, and vegetables, the non-serrated blade is recommended.
2. **Adjust Thickness:** Locate the thickness adjustment knob at the back of the slicer. This wheel allows you to precisely adjust the slice thickness from 1mm (ultra-thin) to 20mm (approximately 3/4 inch). Turn the wheel to achieve your desired thickness.



Figure 4: Thickness adjustment dial for precise slicing.



Figure 5: The two types of blades included for different food types.

3. **Place Food:** Place the food item onto the food carriage. Use the food pusher to secure the food against the guide plate.
4. **Power On:** Plug the slicer into a suitable power outlet. The power button has two modes:
    - **Mode 1 (Continuous):** Push the button to the 'I' position for continuous operation. The blade will spin until turned off.
    - **Mode 2 (Momentary):** Push and hold the button to the 'II' position. The blade will spin only while the button is pressed, stopping when released. This mode is useful for quick, controlled slices.
5. **Slicing:** With the blade spinning, gently push the food carriage forward and backward using the handle, guiding the food against the rotating blade. Apply even pressure for consistent slices. The 200W motor ensures smooth cutting without getting stuck.
6. **After Slicing:** Once finished, turn off the slicer (set to '0' or release the momentary button) and unplug it from the power outlet. Allow the blade to come to a complete stop before handling.



Figure 6: Demonstrating the slicer in action, cutting various food items.

Maintenance and Cleaning

Regular cleaning is crucial for maintaining the hygiene and performance of your CUSIMAX Electric Meat Slicer. Always ensure the unit is unplugged and the blade has stopped completely before cleaning.

1. **Disassembly:** Remove the food pusher, food carriage, and blade as described in the 'Setup' section. These parts are designed for easy removal to facilitate thorough cleaning.
2. **Washing:** Wash all removable parts (blade, food pusher, food carriage) by hand with warm, soapy water.**Do not wash in a dishwasher.** Rinse thoroughly.
3. **Wipe Down:** Use a damp cloth to wipe down the main body of the slicer, ensuring no food particles or residue remain. Do not submerge the motor unit in water.
4. **Drying:** Dry all components completely before reassembly or storage. This prevents water spots and potential corrosion.
5. **Reassembly:** Reassemble the slicer by attaching the blade, food carriage, and food pusher. Ensure all parts are securely in place.



Figure 7: The slicer's design allows for easy disassembly for comprehensive cleaning.

Troubleshooting

If you encounter any issues with your CUSIMAX Electric Meat Slicer, please refer to the following common troubleshooting tips:

- **Slicer does not turn on:** Ensure the power cord is securely plugged into a working electrical outlet. Check the power switch for proper engagement.
- **Blade is not slicing effectively:** Verify that the blade is clean and free of food debris. Ensure the blade is securely installed and tightened. Check if the thickness adjustment is set correctly for the food item.
- **Food is not moving smoothly:** Ensure the food carriage is clean and moves freely. Make sure the food pusher is properly positioned and applying even pressure to the food.
- **Unusual noise or vibration:** Turn off and unplug the slicer immediately. Check for any loose parts or obstructions around the blade or motor. If the issue persists, contact customer support.

For issues not covered here, please contact CUSIMAX customer support for assistance.

Specifications

Feature	Detail
Brand	CUSIMAX
Model Number	CNFS-1905
Product Dimensions	14.17"L x 11.8"W x 10.63"H
Material	Stainless Steel
Color	Matte Silver
Special Feature	Adjustable Thickness (1-20mm)
Recommended Uses	Indoor
Product Care Instructions	Hand Wash Only
Blade Material	Stainless Steel

Item Weight	9.26 Pounds
Blade Length	7.5 Inches
Blade Shape	Round
Operation Mode	Automatic
Power	200W
Date First Available	May 11, 2023

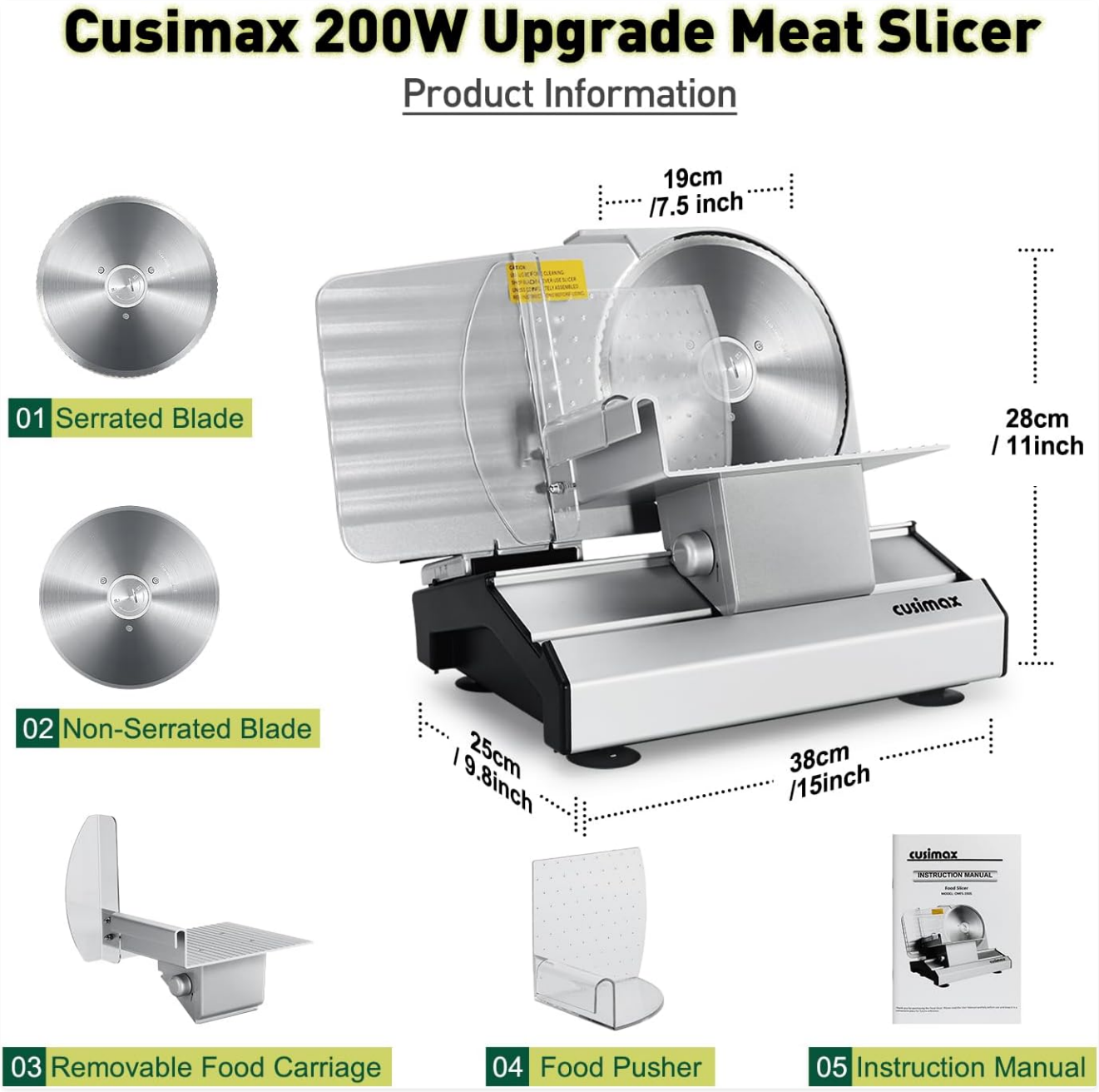


Figure 8: Product dimensions and key components overview.

Warranty and Support

CUSIMAX stands behind the quality of its products. Your Electric Meat Slicer is covered by a comprehensive warranty and support policy:

- **30-Day Hassle-Free Policy:** Enjoy a 30-day period for returns or exchanges if you are not completely

satisfied.

- **18-Month Promise:** The product is covered by an 18-month promise, ensuring quality and performance.
- **Product Liability Insurance:** All CUSIMAX products are covered by Product Liability Insurance of the United States.

For warranty claims, technical support, or any inquiries, please contact CUSIMAX customer service. Refer to the contact information provided on the product packaging or the official CUSIMAX website.

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