

GRAEF SKS700

GRAEF SKS700 Electric Universal Slicer

Instruction Manual

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your GRAEF SKS700 Electric Universal Slicer. Please read all instructions carefully before first use and retain this manual for future reference. The GRAEF SKS700 is designed for slicing various food items such as bread, meat, cheese, and vegetables. Its robust construction and precise engineering ensure consistent slicing results.

2. SAFETY INSTRUCTIONS

WARNING: Improper use can lead to serious injury. Always follow these safety guidelines.

- Always disconnect the appliance from the power supply before assembly, disassembly, or cleaning.
- Keep hands and fingers away from the blade during operation. The blade is extremely sharp.
- Ensure the appliance is placed on a stable, level, and dry surface.
- Do not operate the slicer without all parts correctly assembled.
- Never push food with your hand directly towards the blade. Always use the remnant holder or PRO combined attachment.
- Do not slice frozen food or food containing bones.
- Children should not operate this appliance. Keep the slicer out of reach of children.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid a hazard.
- The LED safety control provides status indication for the stop position. A red pulsing light indicates the stop is open before sleep mode activates, reminding you to close it for safety.

3. PACKAGE CONTENTS

Verify that all items are present in the packaging:

- GRAEF SKS700 Electric Universal Slicer
- PRO Combined Attachment (Remnant Holder & MiniSlice)
- Stainless Steel Tray

- Knife Removal Device
- D-1000 Sharpener
- Instruction Manual

4. PRODUCT OVERVIEW

Familiarize yourself with the components of your slicer.



Image 1: Overview of the GRAEF SKS700 Electric Universal Slicer. Shows the main body, blade, carriage, and food tray area.

1. **Blade:** 170 mm diameter smooth solid steel blade with hollow grind.
2. **Blade Guard:** Full metal protection ring around the blade.
3. **Carriage:** Stainless steel food carriage for holding items to be sliced.
4. **Slice Thickness Adjustment Dial:** For setting slice thickness from 0 to 20 mm.
5. **PRO Combined Attachment:** Includes remnant holder and MiniSlice.
6. **Stainless Steel Tray:** Collects sliced food.
7. **LED Safety Control:** Illuminates the cutting area and indicates stop status.
8. **Motor:** 170 W capacitor motor.

5. SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or transport.
2. **Placement:** Place the slicer on a clean, stable, and dry countertop. Ensure there is sufficient space around the appliance for safe operation.
3. **Assembly:**
 - a. Attach the food carriage to the slicer.
 - b. Place the stainless steel tray in position to collect sliced food.
 - c. Ensure the PRO combined attachment (remnant holder) is ready for use.
4. **Power Connection:** Plug the power cord into a suitable electrical outlet.

6. OPERATION

6.1 Slicing Food

1. **Prepare Food:** Ensure food items are free of bones and are not frozen.
2. **Adjust Slice Thickness:** Use the slice thickness adjustment dial to select the desired thickness (0-20 mm). The illuminated scale assists with precise adjustment.



Image 2: Close-up of the slice thickness adjustment dial with red LED illumination, indicating the stop is open or a

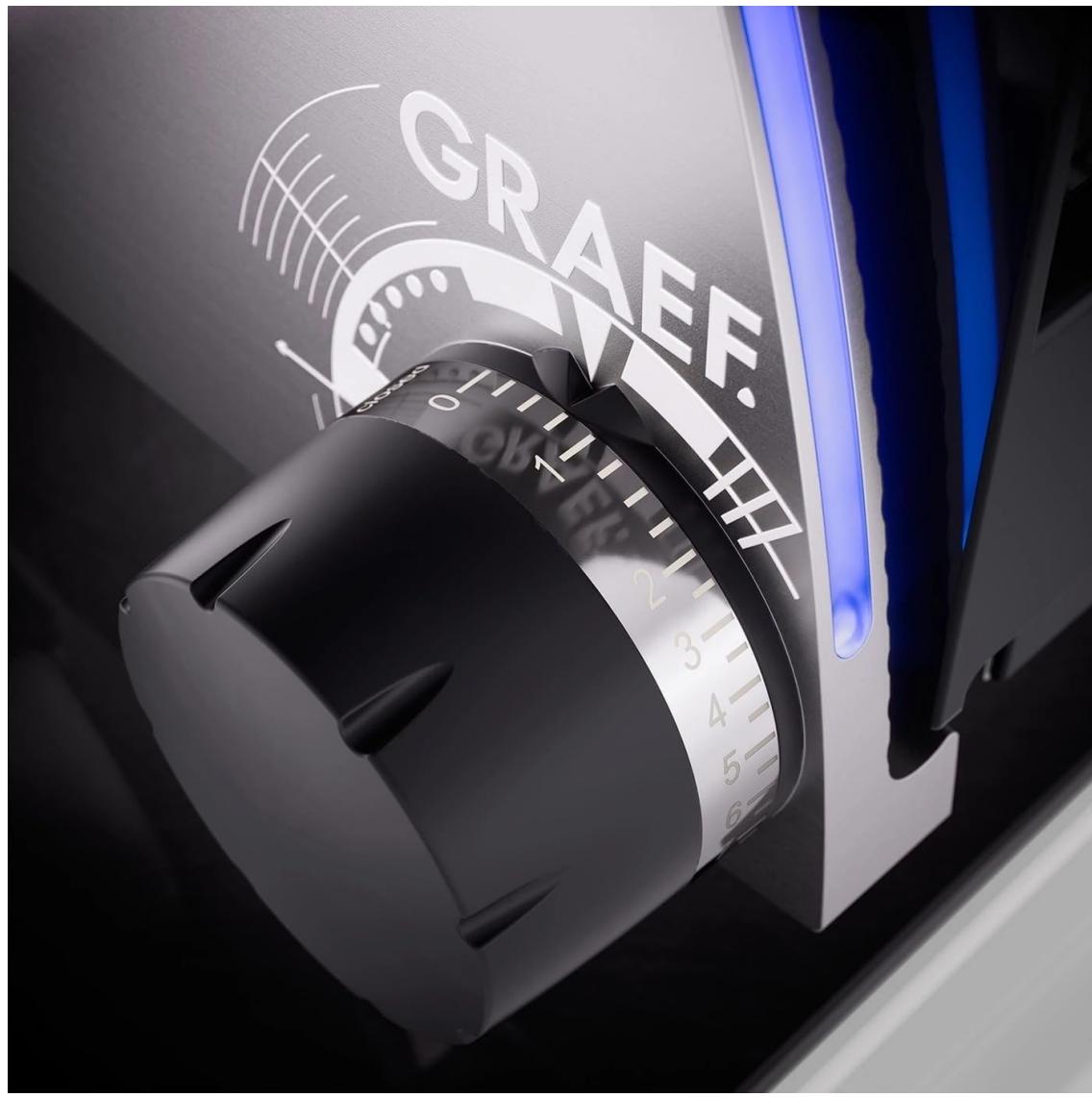


Image 3: Close-up of the slice thickness adjustment dial with blue LED illumination, indicating normal operation.

- 3. Position Food:** Place the food item on the stainless steel carriage. Secure it with the PRO combined attachment (remnant holder) to protect your fingers.
- 4. Start Slicing:** Turn on the slicer. Gently push the food carriage towards the rotating blade. The 170 mm smooth solid steel blade ensures effortless and precise cuts.
- 5. Collect Slices:** Sliced food will fall onto the stainless steel tray.
- 6. Finish Slicing:** Once finished, turn off the slicer. Always return the slice thickness adjustment to the "0" position to close the stop for safety. The LED safety control will pulse red if the stop is left open before entering sleep mode.

6.2 Using the PRO Combined Attachment

The PRO combined attachment includes a remnant holder and a MiniSlice component, designed for safe and efficient slicing of smaller food items and minimizing waste.



Image 4: The PRO combined attachment, featuring the remnant holder and MiniSlice component for handling smaller food items.

- Use the remnant holder to secure the end pieces of larger foods, ensuring full utilization and finger safety.
- The MiniSlice component is ideal for very small items, allowing for fine processing and enhanced flavor release.



Image 5: Example of thinly sliced cauliflower, demonstrating the slicer's capability with vegetables.



Image 6: Example of sliced bread, illustrating the slicer's versatility for various food types.

7. CLEANING AND MAINTENANCE

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

- 1. Disassembly:** Remove the food carriage, PRO combined attachment, and stainless steel tray.
- 2. Blade Removal:** Use the provided knife removal device to safely detach the blade cover and then the blade.



Image 7: Detail of the blade area, showing the full metal blade guard and the mechanism for safe blade removal.

- Cleaning Components:** Wash the blade, food carriage, PRO combined attachment, and stainless steel tray by hand with warm soapy water. **Do not wash in a dishwasher.** Rinse thoroughly and dry immediately.
- Cleaning Main Unit:** Wipe the main unit with a damp cloth. Do not immerse the main unit in water.
- Reassembly:** Once all parts are dry, reassemble the slicer. Ensure the blade is securely reattached.
- Blade Sharpening:** Use the D-1000 sharpener as needed to maintain blade sharpness. Refer to the sharpener's instructions for proper use.

8. TROUBLESHOOTING

Problem	Possible Cause	Solution
Slicer does not turn on.	Not plugged in; power switch off; faulty outlet.	Check power cord connection; ensure switch is on; test outlet with another appliance.
Slices are uneven or difficult to cut.	Blade is dull; food is too hard/frozen; incorrect slice thickness setting.	Sharpen the blade with the D-1000 sharpener; ensure food is not frozen or too hard; adjust slice thickness.
Motor sounds strained.	Overloading the motor; food is too hard.	Reduce pressure on food; ensure food is suitable for slicing.
Red LED light pulsing.	Slice thickness stop is open, and slicer is about to enter sleep mode.	Return the slice thickness adjustment to "0" to close the stop for safety.

If problems persist, contact GRAEF customer support.

9. SPECIFICATIONS

- **Model:** SKS700 (S72010)
- **Brand:** GRAEF
- **Color:** Silver
- **Material:** Metal, Plastic, Glass
- **Motor:** 170 W Capacitor Motor
- **Blade Diameter:** 170 mm
- **Blade Material:** Stainless Steel
- **Slice Thickness:** 0 - 20 mm
- **Product Dimensions (L x W x H):** 37 cm x 31.5 cm x 25 cm
- **Item Weight:** 7.5 kg
- **Care Instructions:** Hand wash only
- **Recommended Uses:** Cheese, Vegetables, Bread, Meat

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