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› Techwood Electric Meat Slicer Instruction Manual

Techwood TWFS-289

Techwood Electric Meat Slicer Instruction Manual

Model: TWFS-289

INTRODUCTION

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

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before operating the slicer.
- To protect against electrical shock, do not immerse the appliance, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts. The blade is extremely sharp. Always handle with care.
- 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 cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always ensure the appliance is placed on a stable, flat, and dry surface. The non-slip feet are designed to keep the slicer stable during operation.
- Always use the food pusher to guide food. Never use your hands directly on the food carriage near the blade.
- Ensure the blade safety guard is properly installed before operation.
- This appliance is for household use only.

PRODUCT OVERVIEW AND COMPONENTS

The Techwood Electric Meat Slicer is designed for ease of use and safety. Familiarize yourself with its main components:



Image: The Techwood Electric Meat Slicer, showcasing its main body, food carriage, and the two interchangeable stainless steel blades (serrated and non-serrated) included with the unit.

- **Stainless Steel Blade:** The primary cutting component, available in both serrated and non-serrated options.
- **Food Carriage:** Holds the food item securely during slicing.
- **Food Pusher:** Used to press food against the blade and protect hands.
- **Thickness Adjustment Dial:** Allows precise adjustment of slice thickness from 1mm to 15mm.
- **Power Switch:** On/Off control for the slicer.
- **Base:** Provides stability for the appliance.
- **Non-Slip Feet:** Ensures the slicer remains stationary during operation.
- **Blade Safety Guard:** Protects the user from accidental contact with the blade.

Ditch the mess and hassle of sharp knife and experience the power and convenience of Meat Slicer.

A CUT ABOVE THE BEST



Image: The Techwood Electric Meat Slicer with indicated dimensions, showing its compact size suitable for most kitchen countertops and cabinets. The approximate dimensions are 43.5cm (17.13in) in length, 25.5cm (10.04in) in height, and 30.5cm (12in) in depth.

SETUP AND BEFORE FIRST USE

Before using your slicer for the first time, follow these steps:

1. Unpack the slicer and all its components. Remove any packaging materials.
2. Wipe down the main unit with a damp cloth.
3. Wash the removable parts (food carriage, food pusher, and blade) with warm, soapy water. Rinse thoroughly and dry completely. Ensure all parts are dry before reassembly.
4. Place the slicer on a clean, dry, and stable surface. Ensure the non-slip feet are firmly gripping the countertop.

DISASSEMBLE AND EASY TO CLEAN

Smart Design Elements - give you greater safety & control, efficient.



Maximum swivel is 120°



REMOVABLE FOOD
PUSHER



REMOVABLE
9-IN BLADE



CLEAN WITH CLOTH

Image: A visual guide demonstrating the smart design elements for easy disassembly and cleaning. This includes removing the food pusher, detaching the 9-inch blade, and wiping down the unit with a cloth. The maximum swivel for cleaning is 120 degrees.

OPERATING INSTRUCTIONS

Selecting the Blade

Your Techwood Meat Slicer comes with two types of 9-inch stainless steel blades:

- **Serrated Blade:** Ideal for harder foods such as frozen meat (partially thawed), ham, or crusty bread.
- **Non-Serrated (Smooth) Blade:** Best for slicing deli meats, cheeses, fruits, and vegetables, providing a clean, even cut.

2 STAINLESS STEEL 9" BLADE

Serrated Blade

for harder foods, such as frozen meat or ham.

Non-Serrated Blade

for bread, fruits, veggies, etc.



Image: A detailed view of the two 9-inch stainless steel blades. The left side shows the serrated blade, recommended for harder foods like frozen meat or ham. The right side displays the non-serrated blade, suitable for bread, fruits, and vegetables.

Adjusting Thickness

The adjustable thickness dial allows you to precisely control the slice thickness from super thin (1mm) to approximately 15mm thick. Turn the dial clockwise for thicker slices and counter-clockwise for thinner slices.

Slicing Procedure

1. Ensure the desired blade is securely installed.
2. Place the food item onto the food carriage. For best results, chill meats and cheeses before slicing.
3. Adjust the thickness dial to your desired slice thickness.
4. Plug the slicer into a grounded electrical outlet.
5. Turn the power switch to the "ON" position.
6. Using the food pusher, gently guide the food item towards the rotating blade. Apply steady, even pressure.

7. Collect the sliced food from the receiving tray.
8. Once finished, turn the power switch to the "OFF" position and unplug the slicer.



Image: The Techwood Electric Meat Slicer positioned on a kitchen counter, demonstrating its integration into a home environment. Sliced oranges are visible, illustrating the slicer's versatility beyond just meat.

Tips for Slicing Different Foods:

- **Meats:** For easier slicing, partially freeze meats for about 30 minutes before slicing. This helps them hold their shape.
- **Cheeses:** Chill cheese thoroughly before slicing to prevent sticking and crumbling.
- **Bread:** Use the serrated blade for fresh bread. For very soft bread, chilling it slightly can help.
- **Vegetables:** Ensure vegetables are firm. For softer vegetables like tomatoes, use a very sharp blade and slice slowly.

CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and hygienic operation of your slicer. Always unplug the slicer before cleaning.

Blade Removal and Cleaning:

1. Ensure the slicer is unplugged and the thickness adjustment is set to the thickest setting (15mm) to expose the blade edge.
2. Locate the blade removal knob/screws on the center of the blade. Turn counter-clockwise to loosen.
3. Carefully remove the blade. **Always use cut-resistant gloves when handling the blade.**
4. Wash the blade with warm, soapy water. Rinse and dry immediately.
5. Clean the area behind the blade on the slicer body with a damp cloth.
6. Reattach the blade by aligning it correctly and turning the knob/screws clockwise until secure.

General Cleaning:

- Remove the food carriage and food pusher. Wash them with warm, soapy water, rinse, and dry.
- Wipe down the main body of the slicer with a damp cloth. Do not immerse the motor housing in water.
- For stubborn food residue, use a mild detergent and a non-abrasive sponge.
- Ensure all parts are completely dry before reassembling or storing the slicer.
- **Product Care Instructions: Hand Wash Only. Do not place parts in a dishwasher.**

STORAGE

When not in use, store the slicer in a clean, dry place. Ensure the thickness adjustment is set to the "0" or fully closed position to protect the blade edge and prevent accidental injury. The compact design allows for easy storage in most cabinets or on countertops.

TROUBLESHOOTING

If you encounter issues with your slicer, refer to the table below for common problems and solutions:

Problem	Possible Cause	Solution
Slicer does not turn on.	Not plugged in; power switch off; power outage.	Ensure plug is securely in outlet; turn power switch to "ON"; check household circuit breaker.
Uneven slices or difficulty slicing.	Blade is dull; food not properly chilled; incorrect blade for food type; food carriage not moving smoothly.	Ensure blade is clean and sharp (replace if necessary); chill food before slicing; use appropriate blade (serrated for harder items); clean and lubricate food carriage track if needed.
Slicer vibrates excessively or makes unusual noise.	Blade not securely fastened; slicer not on a stable surface; foreign object in mechanism.	Tighten blade screws; ensure slicer is on a flat, stable surface; inspect for and remove any obstructions.

Problem	Possible Cause	Solution
Food getting stuck or jamming.	Food too large; not using food pusher; blade or slicer components are dirty.	Cut food into manageable pieces; always use the food pusher; clean all parts thoroughly after each use.

PRODUCT SPECIFICATIONS

Feature	Detail
Brand	Techwood
Model Number	TWFS-289
Power	200 Watts AC Motor
Blade Material	Stainless Steel 420
Blade Size	9 inches (Removable)
Adjustable Thickness	1mm to 15mm
Product Dimensions (L x W x H)	8"L x 7"W x 8"H (Approximate, based on provided data)
Item Weight	17.77 pounds
Material	Stainless Steel, Die-cast Aluminum Housing
Operation Mode	Automatic

WARRANTY INFORMATION

Techwood products are manufactured to the highest quality standards. This product is covered by a limited warranty against defects in materials and workmanship. Please refer to the warranty card included with your purchase or visit the official Techwood website for detailed warranty terms and conditions. Keep your purchase receipt as proof of purchase.

CUSTOMER SUPPORT

For technical assistance, troubleshooting, or questions regarding your Techwood Electric Meat Slicer, please contact Techwood Customer Support. Contact information can typically be found on the product packaging, the official Techwood website, or the warranty card.

When contacting support, please have your model number (TWFS-289) and purchase date available.

