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Garvee B0CS5KPD33

GARVEE Automatic Meat Slicer Instruction Manual

Model: B0CS5KPD33

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before operating the GARVEE Automatic Meat Slicer. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always unplug the slicer from the power outlet before cleaning, servicing, or when not in use.
- Keep hands and utensils away from the blade during operation. The blade is extremely sharp.
- Ensure the slicer is placed on a stable, level, and dry surface before use.
- Do not operate the slicer with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner.
- 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.
- Never attempt to slice items that are not food-grade or are too hard for the machine.
- Use only manufacturer-recommended attachments.

PRODUCT OVERVIEW

The GARVEE Automatic Meat Slicer is designed for efficient and precise slicing of various food items, including frozen meat, bread, vegetables, and fruits. It features a powerful 550W dual-motor system and a 12-inch carbon steel blade for consistent performance.



Image: Front view of the GARVEE Automatic Meat Slicer, showing the blade, food carriage, and control panel.

GARVEE

Fully Automatic Meat Slicer

50

50 Pieces /
Minute



Adjustable
Thickness

21cm

Max Slice
Width 21cm



Built-In
Whetstone



Automatic Meat
Delivery



Food Grade
Stainless Steel



Image: Detailed view of the slicer highlighting key components such as the blade, food tray, and motor housing.

SETUP

- Unpacking:** Carefully remove the slicer from its packaging. Retain all packaging materials for future storage or transport.
- Placement:** Place the slicer on a clean, dry, and stable countertop. Ensure there is adequate space around the machine for safe operation and ventilation. The four anti-slip bases should firmly grip the surface.
- Power Connection:** Ensure the power switch is in the "OFF" position before plugging the slicer into a grounded electrical outlet.
- Initial Cleaning:** Before first use, clean all parts that will come into contact with food. Refer to the "Maintenance and Cleaning" section for detailed instructions.

OPERATING INSTRUCTIONS

Adjusting Slice Thickness

The slice thickness can be precisely adjusted from 0 to 14 mm using the thickness adjustment knob located on the side of the machine.

- Turn the thickness adjustment knob clockwise for thinner slices and counter-clockwise for thicker slices.
- Always adjust the thickness when the machine is off and the blade is stationary.

Slice Thickness Can be Adjusted Freely

Adjustable Range: 0~14 mm



Customized Thickness

Thin

Thick



5mm



10mm



14mm

Image: Close-up of the thickness adjustment knob, showing the range from thin to thick (0-14mm).

Loading Food

Place the food item onto the food carriage. Use the food pusher to secure the item against the back plate and the grippers. Ensure the food is firmly held to prevent movement during slicing.

8.27 Inches (21cm) Ultra-Wide Automatic Meat Feeding Device

Automatic meat delivery, Slice width up to 7.88 inches



Image: The automatic meat feeding device with meat loaded, ready for slicing.

Slicing Operation

1. After adjusting thickness and loading food, ensure all safety guards are in place.
2. Press the "ON" button to start the blade.
3. Activate the meat pushing plate switch to begin automatic feeding and slicing.
4. Monitor the slicing process. If any issues arise, press the emergency stop button immediately.
5. Once slicing is complete, turn off the blade and the meat pushing plate switch.

Your browser does not support the video tag.

Video: This video demonstrates the automatic slicing process of the GARVEE meat slicer, showing various food items being sliced efficiently.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance are crucial for the longevity and safe operation of your slicer.

Daily Cleaning

1. **Unplug:** Always unplug the slicer before cleaning.
2. **Remove Food Residue:** Use a damp cloth and mild detergent to wipe down all surfaces, including the food carriage, blade guard, and receiving tray.
3. **Blade Cleaning:** Exercise extreme caution when cleaning the blade. Use a cut-resistant glove. Wipe the blade from the center outwards. Do not immerse the machine in water.
4. **Dry Thoroughly:** Dry all components thoroughly with a clean cloth to prevent rust and bacterial growth.

Blade Sharpening

The slicer features a built-in stone sharpener for convenient blade maintenance.

1. Ensure the slicer is unplugged.
2. Position the sharpener in contact with the edge of the blade.
3. Turn on the blade switch briefly to sharpen the blade automatically. Follow the specific instructions in the full manual for precise sharpening duration.
4. After sharpening, clean the blade to remove any sharpening residue.

Built-in Sharpener

Place the Sharpener in Contact with The Edge of The Blade
Turning on The Switch will Sharpen the Blade Automatically

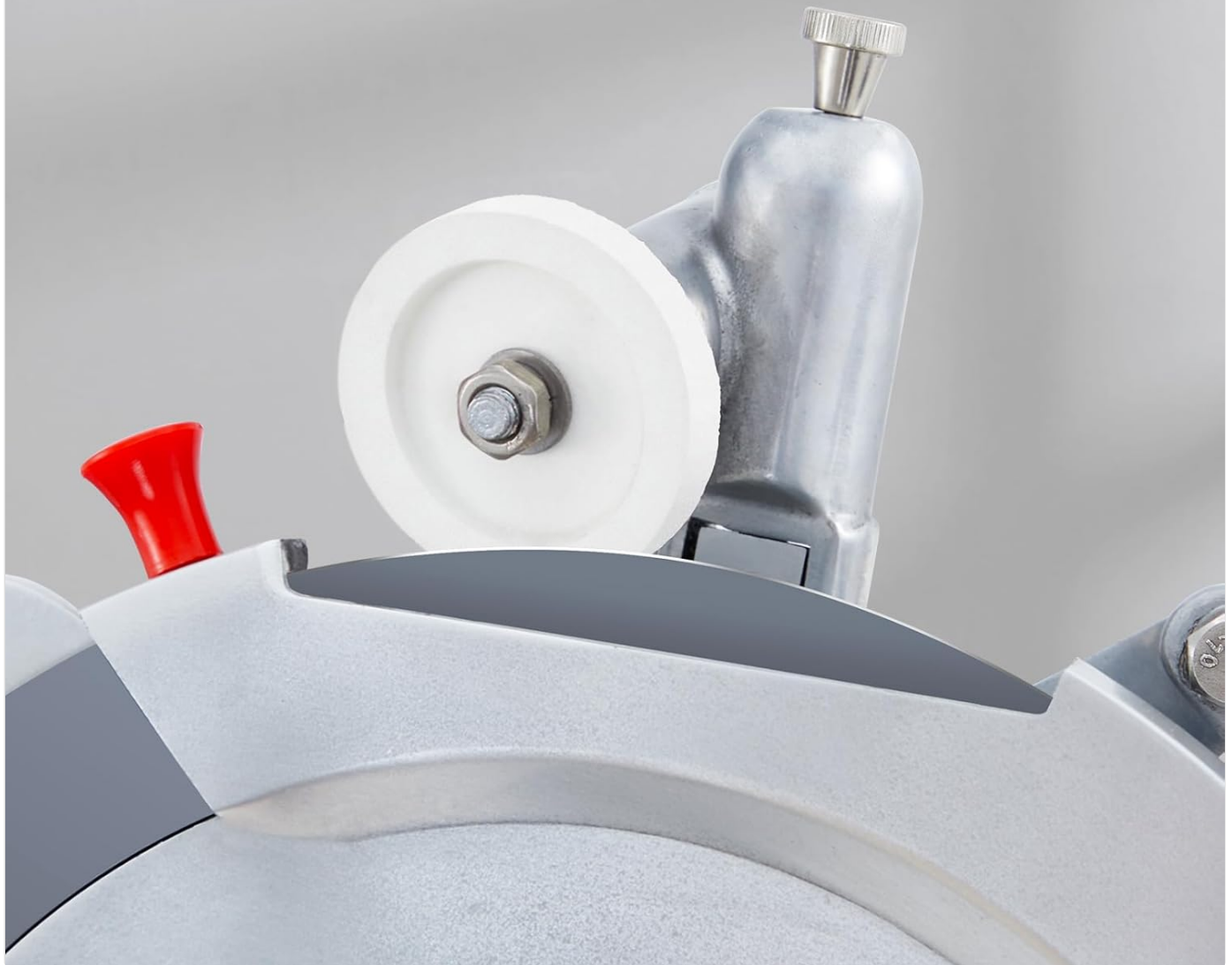


Image: Close-up view of the built-in sharpener, showing how it contacts the blade for automatic sharpening.

TROUBLESHOOTING

| Problem | Possible Cause | Solution |
|--------------------------------|--|---|
| Slicer does not turn on. | Not plugged in; power switch off; emergency stop engaged. | Check power connection; ensure power switch is ON; disengage emergency stop button. |
| Slices are uneven or shredded. | Blade is dull; food not properly secured; incorrect thickness setting. | Sharpen the blade; ensure food is firmly held by the food pusher; adjust thickness setting. |
| Motor sounds strained. | Overloading the machine; food item is too hard. | Reduce the amount of food; ensure food is partially thawed if frozen; consult manual for suitable food types. |
| Excessive vibration or noise. | Slicer not on a stable surface; loose components. | Ensure slicer is on a stable, level surface; check for any loose parts and tighten if necessary (refer to assembly instructions). |

SPECIFICATIONS

| Feature | Detail |
|--------------------------------|---|
| Model | B0CS5KPD33 |
| Power | 550W Dual Motors |
| Blade Diameter | 12 Inches (300mm) |
| Blade Material | High Carbon Steel |
| Adjustable Thickness | 0 - 14 mm |
| Product Dimensions (L x W x H) | 21.5" x 18.5" x 26" (545mm x 500mm x 660mm) |
| Body Material | Aluminum Alloy (Regular Style) |
| Operation Mode | Automatic |

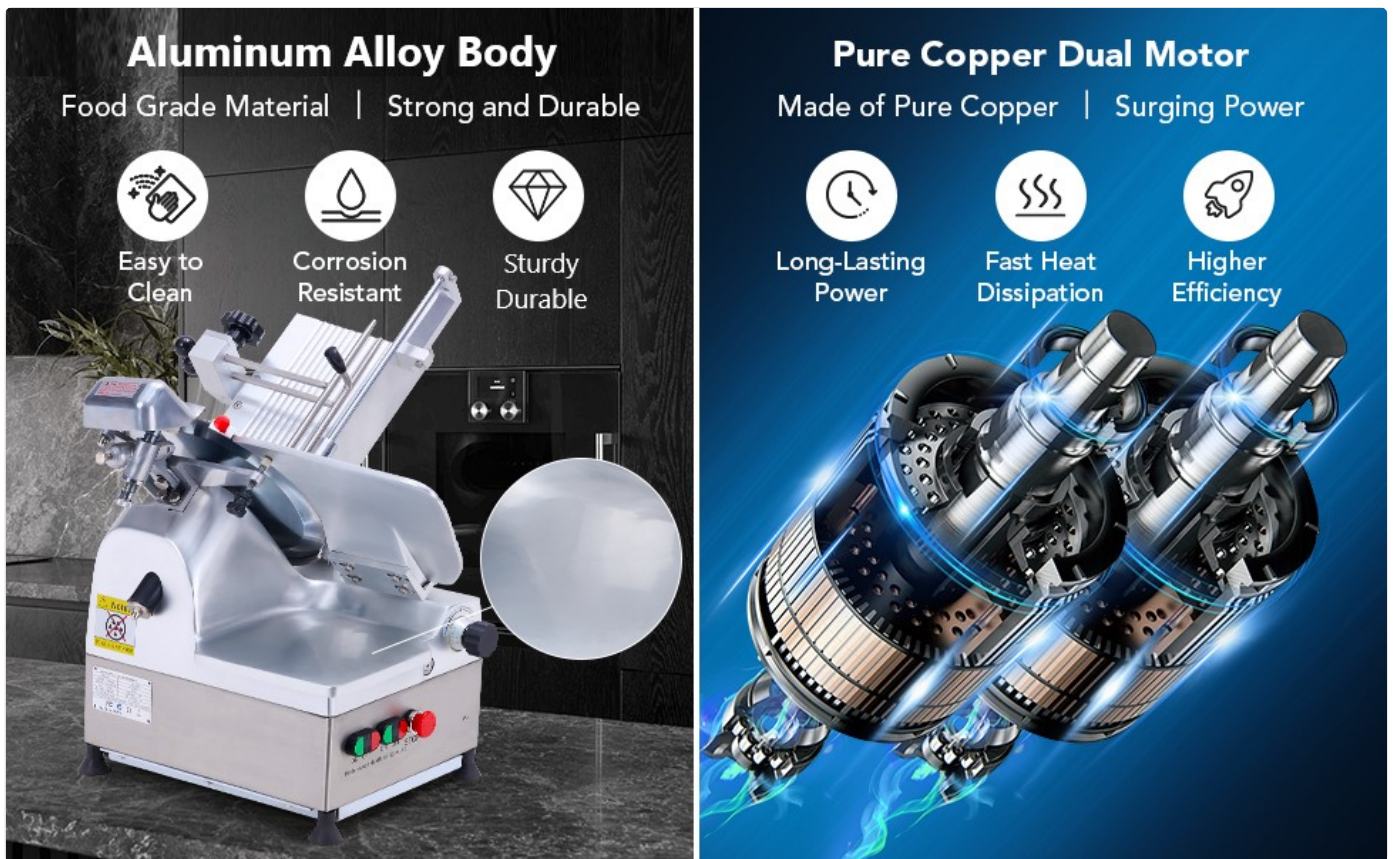


Image: Diagram showing the dimensions and key specifications of the GARVEE Automatic Meat Slicer.

WARRANTY AND SUPPORT

For warranty information or technical support, please contact GARVEE customer service. Keep your purchase receipt and model number (B0CS5KPD33) handy for faster service.

- **Online Support:** Visit the official Garvee store on Amazon: Garvee Store
- **Product Registration:** Register your product online to receive updates and support.