VEVOR Cutting Machine 10 Inch Blade

VEVOR Commercial Meat Slicer 8.7-inch Blade Instruction Manual

Model: Cutting Machine 10 Inch Blade

1. Introduction

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your VEVOR Commercial Meat Slicer. Please read this manual thoroughly before initial use and retain it for future reference. This electric deli food slicer is designed for both home and commercial applications, featuring an 8.7-inch chromium-plated steel blade and adjustable thickness settings.

2. Safety Instructions

WARNING: Improper use can lead to serious injury. Always exercise extreme caution when operating and cleaning this appliance.

- **Read All Instructions:** Familiarize yourself with all operating procedures and safety warnings before use.
- **Sharp Blade:** The blade is extremely sharp. Never touch the blade directly. Use the food pusher and handle provided.
- **Secure Placement:** Ensure the slicer is placed on a stable, level, and non-slip surface. The rubber bottom feet are designed for stability.
- **Power Connection:** Connect the slicer only to a grounded electrical outlet with the correct voltage. The power switch has a waterproof cover for safety.
- **Keep Hands Clear:** Always keep hands, hair, and clothing away from the blade and moving parts during operation. Utilize the transparent security baffle to protect your hands.
- **Unplug Before Cleaning/Maintenance:** Always unplug the appliance from the power outlet before

assembling, disassembling, cleaning, or performing any maintenance.

- **Supervision:** Do not leave the slicer unattended while operating. Keep children and unauthorized persons away from the appliance.
- **Food Preparation:** Frozen meat should be thawed at room temperature for approximately 15 minutes before slicing. Fresh meat should be slightly frozen for optimal slicing. Soft foods may require freezing before slicing.
- **Proper Use:** Use the appliance only for its intended purpose of slicing food. Do not attempt to slice bones or other non-food items.

3. Product Overview

The VEVOR Commercial Meat Slicer is engineered for efficient and precise slicing, featuring robust construction and user-friendly designs.



Figure 3.1: Main view of the VEVOR Commercial Meat Slicer. This image displays the overall design of the slicer, including the blade, food carriage, and control knobs.



Figure 3.2: The meat slicer positioned in a kitchen environment, demonstrating its compact size for countertop use.

Key Components and Features:

- **Powerful Motor:** Equipped with a 200W motor, providing a blade rotating speed of 1200 RPM for efficient slicing.

- **Chromium-plated Steel Blade:** An 8.7-inch diameter blade ensures sharp and durable cutting performance.
- **Adjustable Thickness:** A dedicated knob allows precise adjustment of slice thickness from 0mm to 12mm (0-0.47 inches).



Figure 3.3: Illustration of the thickness adjustment knob and visual examples of 5mm, 10mm, and 12mm slices.

- **Durable Construction:** Features a cast aluminum body for long-term use and resistance to harsh conditions.
- **Safety Features:**
  - **Transparent Security Baffle:** Protects hands during operation.
  - **Food Pusher:** Securely holds food for even slicing and keeps hands away from the blade.
  - **Waterproof Power Switch:** Enhances operational safety.
  - **Non-slip Rubber Feet:** Ensures stability during use.



Figure 3.4: Close-up view highlighting the transparent shield, food pusher, fixed handle, on/off switch, and hidden grindstone.

- **Integrated Sharpening System:** Hidden grindstones can be rotated back and forth to maintain blade sharpness.
- **Detachable Components:** Blade and security baffle are detachable for easier cleaning.

4. Setup

1. **Unpacking:** Carefully remove the meat slicer from its packaging. Retain all packaging materials for potential future transport or storage.
2. **Placement:** Place the slicer on a clean, dry, stable, and level surface. Ensure there is sufficient space around the unit for safe operation and ventilation. The non-slip rubber feet should firmly grip the countertop.
3. **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.
4. **Power Connection:** Ensure the power switch is in the 'OFF' position. Plug the power cord into a suitable grounded electrical outlet.

5. Operating Instructions

1. **Prepare Food:**
    - For optimal results, partially freeze fresh meat before slicing.
    - Thaw frozen meat at room temperature for approximately 15 minutes.
    - Hard cheese, bread, and firm vegetables can be sliced directly. Soft foods may require freezing to achieve desired slice consistency.
2. **Adjust Slice Thickness:** Turn the thickness adjustment knob to select your desired slice thickness, ranging from 0mm to 12mm.
3. **Position Food:** Place the food item onto the food carriage. Use the food pusher to secure the item against the back plate and the blade. Ensure your fingers are protected by the transparent security baffle.
4. **Power On:** Press the 'ON' button (usually green) on the waterproof power switch to start the motor.
5. **Slicing:** Using the fixed handle, gently push the food carriage back and forth, guiding the food towards the rotating blade. Apply steady, even pressure with the food pusher.
6. **Power Off:** Once slicing is complete, press the 'OFF' button (usually red) to stop the motor. Wait for the blade to come to a complete stop before removing sliced food or cleaning.

6. Maintenance and Cleaning

CAUTION: Always unplug the slicer before cleaning. The blade is extremely sharp. Handle with extreme care.

1. **Immediate Cleaning:** Clean the slicer immediately after each use to prevent food residue from drying and hardening.
2. **Disassembly:** The blade and security baffle are designed to be detachable for thorough cleaning.

Refer to the product diagram for specific removal points. Note: Blade removal may require a specific tool (e.g., a 4mm Allen wrench) which may not be included. Exercise extreme caution during removal and reassembly.

3. **Washing:** All detachable parts and surfaces that come into contact with food should be hand washed with warm, soapy water. Rinse thoroughly and dry completely. The product care instructions specify 'Hand Wash Only'.
4. **Blade Sharpening:** The slicer features integrated grindstones to maintain blade sharpness. Consult the product diagram for the location and operation of the sharpening mechanism. Typically, the grindstones are rotated to engage with the blade for a brief period. Follow specific instructions if provided with the unit, or operate cautiously for short intervals.
5. **Reassembly:** Ensure all parts are completely dry before reassembling. Securely reattach the blade and security baffle.
6. **Storage:** Store the clean and dry slicer in a safe place, away from children.

7. Troubleshooting

If you encounter issues with your VEVOR Commercial Meat Slicer, refer to the following common troubleshooting steps:

- **Slicer Does Not Turn On:**
  - Check if the power cord is securely plugged into a functional electrical outlet.
  - Ensure the power switch is in the 'ON' position.
  - Verify that the circuit breaker has not tripped.
- **Blade Not Slicing Effectively:**
  - Check if the blade is clean and free of dried food residue.
  - Ensure the blade is properly installed and secured.
  - The blade may need sharpening. Refer to the 'Maintenance and Cleaning' section for instructions on using the integrated grindstones.
  - Adjust the slice thickness knob to a suitable setting.
- **Uneven Slices:**
  - Ensure the food item is properly secured with the food pusher and held firmly against the back plate.
  - Apply consistent and even pressure when guiding the food carriage.
  - Check the condition of the blade; a dull blade can cause uneven slicing.
- **Excessive Noise or Vibration:**
  - Ensure the slicer is on a stable and level surface.
  - Check for any loose components or foreign objects.
  - If the issue persists, discontinue use and contact customer support.

If these steps do not resolve the issue, please contact VEVOR customer support for further assistance.

8. Specifications



Figure 8.1: Diagram illustrating the product dimensions and weight.

Feature	Detail
Brand	VEVOR
Model Number	Cutting Machine 10 Inch Blade (Note: Product features an 8.7-inch blade)
Power	200W
Blade Rotating Speed	1200 RPM
Blade Material	Chromium-plated Steel
Blade Length	8.7 Inches
Adjustable Thickness	0-12mm (0-0.47 inches)
Body Material	Cast Aluminum
Color	Silver
Operation Mode	Automatic
Product Dimensions (L x W x H)	22" x 17" x 18" (approximate)
Item Weight	35.9 pounds
Product Care Instructions	Hand Wash Only
UPC	840281525010

9. Warranty and Support

For warranty information, product support, or to inquire about replacement parts, please contact VEVOR customer service. Keep your purchase receipt and product model number readily available when contacting support.
You can typically find contact information on the VEVOR official website or through your retailer.

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