

Garvee RQS-QRJB1

Garvee 12-inch Electric Food Slicer (Model RQS-QRJB1) Instruction Manual

Your guide to safe and efficient operation

INTRODUCTION

Thank you for choosing the Garvee 12-inch Electric Food Slicer, Model RQS-QRJB1. This manual provides essential information for the safe and effective use, maintenance, and care of your new appliance. Please read all instructions carefully before operation and retain this manual for future reference.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of injury, always follow basic safety precautions.

- Always ensure the appliance is unplugged before assembling, disassembling, cleaning, or when not in use.
- Keep hands clear of the blade at all times. The blade is extremely sharp.
- Never operate the slicer without all guards and covers properly in place.
- Use the food pusher to guide food. Never use your hands directly to push food towards the blade.
- Ensure the slicer is placed on a stable, level, and dry surface. The stable rubber sole prevents sliding during operation.
- Do not immerse the motor unit in water or other liquids.
- Keep children away from the appliance. This is not a toy.
- The safety knob switch prevents accidental starts. Always ensure it is in the 'OFF' position when not actively slicing.

PRODUCT COMPONENTS

Familiarize yourself with the main parts of your Garvee Electric Food Slicer:

- **Stainless Steel Blade:** 12-inch alloy steel blade for precise cutting.
- **Food Carriage:** Holds food securely during slicing.
- **Food Pusher/Hand Guard:** Protects hands and guides food.
- **Thickness Adjustment Knob:** Allows precise adjustment of slice thickness from 0-18mm (0-0.67 inches).
- **On/Off Safety Switch:** Controls power and prevents accidental operation.
- **Built-in Automatic Sharpener:** For convenient blade maintenance.
- **Visible Oil Filling Port:** For easy lubrication.
- **Stable Rubber Sole:** Ensures stability during operation.

SETUP

1. Unpacking and Initial Inspection

- Carefully remove all packaging materials and inspect the slicer for any damage.
- Ensure all components listed in the 'Product Components' section are present.
- Clean all removable parts with warm, soapy water before first use. Wipe the main unit with a damp cloth.

2. Placement

- Place the slicer on a clean, dry, and stable countertop. The rubber feet will help secure the unit.
- Ensure there is adequate space around the slicer for safe operation and food collection.

OPERATION

1. Powering On/Off

- Plug the power cord into a grounded electrical outlet.
- To turn on the slicer, press the 'ON' side of the safety knob switch. The blade will begin to rotate.
- To turn off the slicer, press the 'OFF' side of the safety knob switch.

2. Adjusting Slice Thickness

- With the slicer OFF, turn the Thickness Adjustment Knob located on the side of the unit.
- Rotate clockwise for thicker slices (up to 18mm or 0.67 inches) and counter-clockwise for thinner slices.
- Always adjust thickness before turning on the slicer.



Catering to different dishes 0-18mm



Image: The thickness adjustment knob allows for precise control over slice width, from thin to thick.

3. Slicing Procedure

- Place the food item firmly on the food carriage. For best results with meat, ensure it is chilled or partially frozen.
- Secure the food with the food pusher/hand guard.
- Turn on the slicer.
- Gently push the food carriage back and forth, guiding the food towards the rotating blade.
- Collect sliced food from the receiving tray.

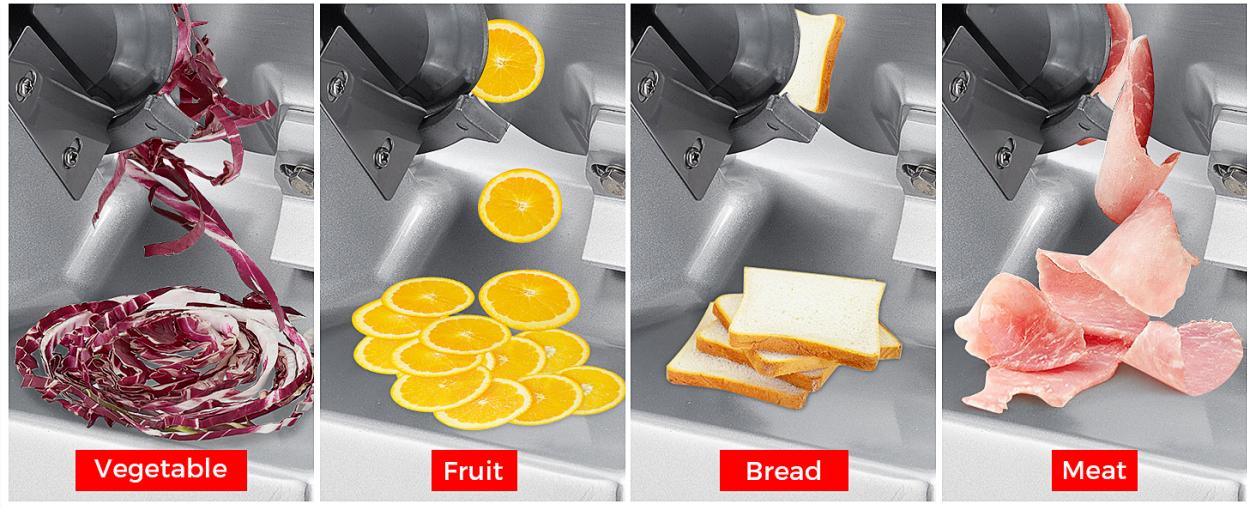


Image: The slicer can be used for various food items including vegetables, fruits, bread, and different types of meat.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Garvee food slicer.

1. Blade Sharpening

- The slicer features a built-in automatic sharpener.
- To sharpen the blade, ensure the slicer is unplugged.
- Follow the instructions provided in the detailed manual for engaging the whetstone sharpener. This process typically takes only a few seconds to restore sharp edges.

1 minute automatic sharpening



Image: The integrated automatic sharpener allows for quick and easy blade maintenance.

2. Disassembly for Cleaning

- Always unplug the slicer before disassembling any parts.
- The food carriage, food pusher, and blade are designed for easy removal to facilitate thorough cleaning.
- Refer to the detailed manual for specific instructions on how to safely remove and reattach each component.



Image: The blade can be easily removed for comprehensive cleaning.

3. General Cleaning

- Wash removable parts (food carriage, food pusher, blade) with warm, soapy water. Rinse thoroughly and dry completely.
- Wipe the main unit and blade guard with a damp cloth. Do not use abrasive cleaners or scouring pads.
- Ensure all parts are dry before reassembling or storing the slicer.



Image: Detachable components are easy to clean, with some parts being dishwasher safe.

4. Lubrication

- The slicer features a visible oil filling port for lubrication.
- Periodically apply food-grade lubricant to the moving parts as indicated in the detailed manual to ensure smooth operation.

TROUBLESHOOTING

If you encounter any issues with your Garvee food slicer, please refer to the following common solutions:

- **Slicer does not turn on:** Ensure the power cord is securely plugged into a working outlet and the safety knob switch is fully engaged in the 'ON' position.
- **Blade is not slicing effectively:** The blade may need sharpening. Use the built-in automatic sharpener

as per instructions. Ensure the food item is properly chilled or partially frozen for optimal slicing.

- **Meat getting stuck:** Ensure the blocking plate is clean and free from debris. For some models, a longer blocking plate can prevent meat from getting trapped.
- **Motor stalls during slicing:** This typically occurs when cutting extremely tough items or applying excessive pressure. Reduce pressure and ensure the food item is prepared appropriately (e.g., partially frozen for very tough meats). The 800W dual motors are designed for high efficiency, but extreme conditions can cause temporary stalling.

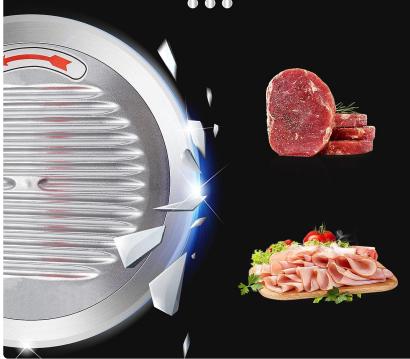
PRODUCT SPECIFICATIONS

Feature	Specification
Brand	Garvee
Model Number	RQS-QRJB1
Product Dimensions	24"L x 31.8"W x 28"H
Material	Stainless Steel
Color	Fully-Auto
Special Feature	Portable
Recommended Uses	Meat
Product Care Instructions	Hand Wash Only (for removable parts)
Blade Material	Stainless Steel
Blade Shape	Round
Operation Mode	Automatic
Power	Dual 800W Motors
Processing Capacity	Up to 660 pounds per hour
Adjustable Thickness	0-18mm (0-0.67 inches)
Item Weight	134.7 pounds

PRODUCT MEDIA

Product Images

Corrosion & Heat Resistance



The 12-inch alloy steel blade is designed for corrosion and heat resistance, ensuring durability and consistent performance.

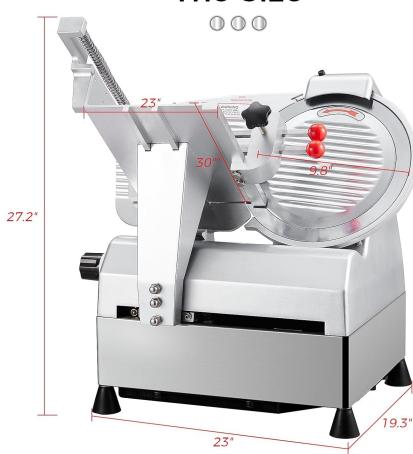
661 Pounds Of Meat

Only 1 Hour = 1 Day



Capable of processing up to 660 pounds per hour, the slicer features a safety guard and ensures uniform slice shape.

The Size



Detailed view of the slicer's dimensions, highlighting its compact yet robust design.



The versatile design makes it suitable for

use in bakeries, raw meat shops, restaurants, and barbecue establishments.

Official Product Videos

Video: An overview of the Garvee Electric Food Slicer, highlighting its features and operation for slicing various food items.