

## YASHE SL-518

# YASHE SL-518 Electric Food Slicer User Manual

Model: SL-518

## INTRODUCTION

Thank you for purchasing the YASHE SL-518 Electric Food Slicer. This appliance is designed to provide precise and efficient slicing for a variety of foods, including meats, cheeses, bread, fruits, and vegetables. Please read this manual carefully before use to ensure safe operation, optimal performance, and proper maintenance. Keep this manual for future reference.

## IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before operating the slicer.
- Do not touch moving parts. Keep hands, hair, and clothing away from the blade during operation.
- Always use the food pusher to guide food. Never use your hands directly.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- 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.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Avoid contact with the sharp blade. Use extreme caution when handling and cleaning the blade.
- 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.
- Ensure the child lock protection is engaged when the slicer is not in use or during cleaning.
- Always place the slicer on a stable, flat, and dry surface. The suction feet must be securely attached to the countertop before use.

# PRODUCT COMPONENTS

Familiarize yourself with the parts of your YASHE SL-518 Electric Food Slicer.

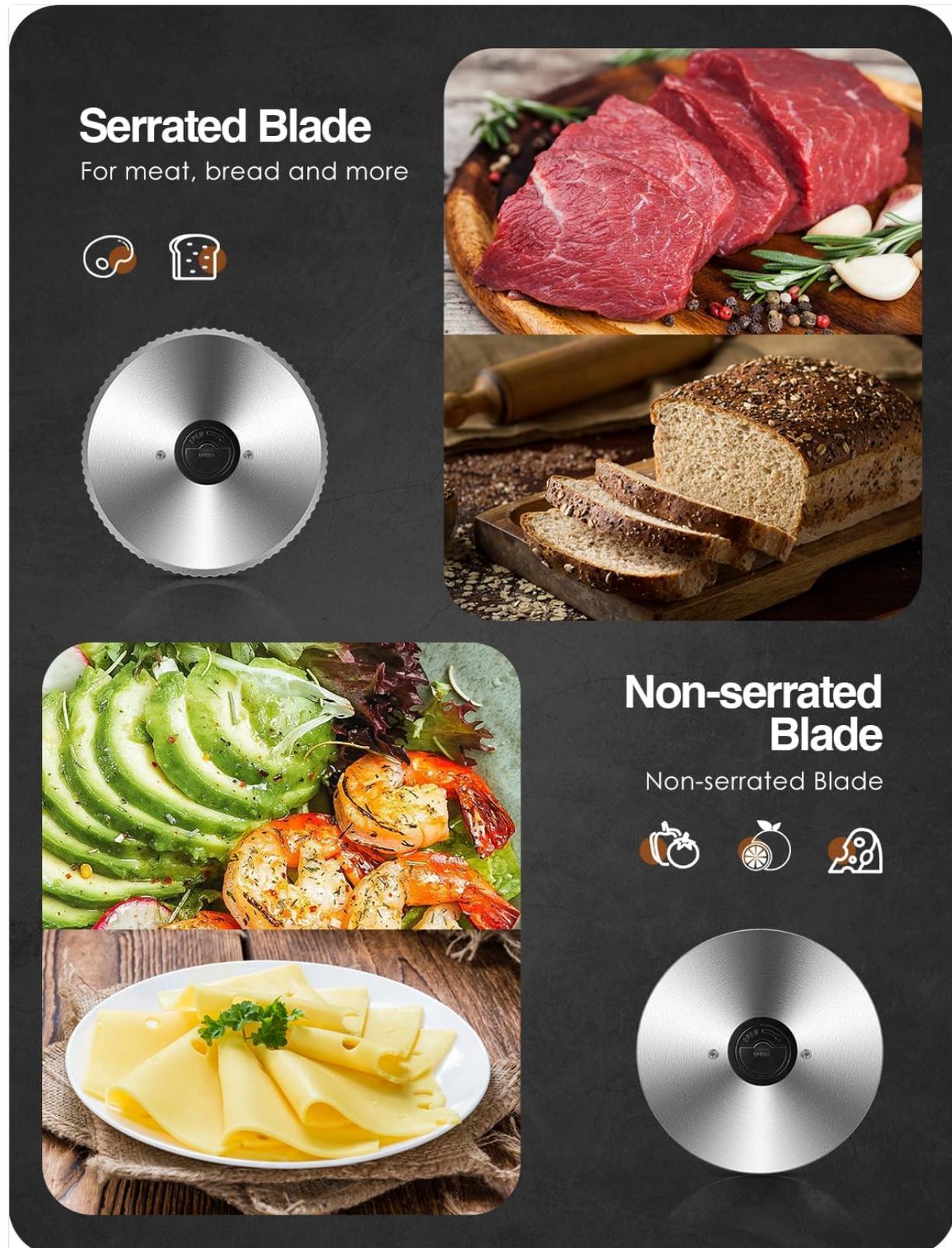


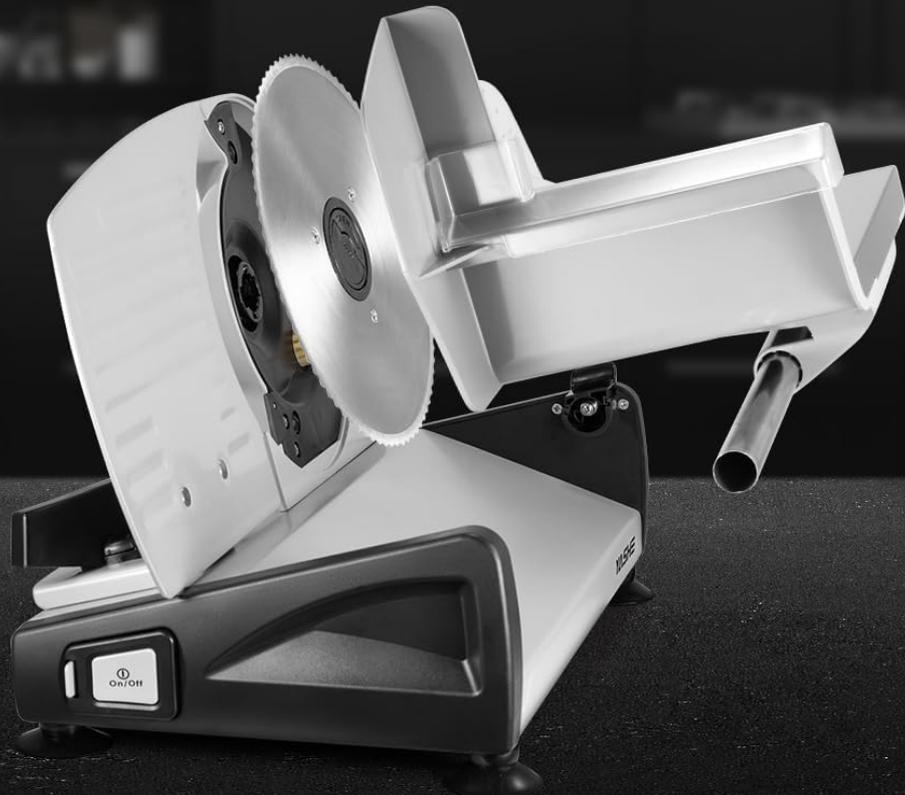
Image: The YASHE SL-518 Electric Food Slicer, showcasing its main body, food carriage, food pusher, and the two interchangeable stainless steel blades.

- **Main Unit:** Houses the motor and controls.
- **Stainless Steel Blade (Serrated):** Ideal for tougher foods like frozen meat and cooked dishes.
- **Stainless Steel Blade (Smooth):** Perfect for softer foods such as bread, fruits, and vegetables.
- **Thickness Control Knob:** Adjusts slicing thickness from 0mm to 15mm.

- **Food Carriage:** Holds food securely during slicing.
- **Food Pusher:** Keeps food pressed against the blade and protects hands.
- **Safety Lock Switch:** Prevents accidental operation.
- **Suction Feet:** Provides stability on countertops.

## Detachable Accessories

Removable blade, food pusher, food carriage for easy cleanup



Blade



Slide-rod Extension



Food Carriage

Image: This image displays the two types of blades included: a serrated blade suitable for meat and bread, and a non-serrated (smooth) blade for softer items like fruits, vegetables, and cheese.

## SETUP

1. **Unpack:** Carefully remove all packaging materials and ensure all components are present.
2. **Clean:** Before first use, clean all removable parts (blade, food carriage, food pusher) with warm, soapy water. Wipe the main unit with a damp cloth. Dry thoroughly.
3. **Position:** Place the slicer on a clean, dry, and stable countertop. Press down firmly on the top of the slicer to engage the suction feet, ensuring it is securely fixed to the surface.
4. **Install Blade:** Select the appropriate blade (serrated for tougher items, smooth for softer items). Align the blade with the motor shaft and turn the central knob clockwise to secure it. Ensure it is firmly in place.
5. **Attach Food Carriage and Pusher:** Slide the food carriage onto its rails. Place the food pusher onto the food carriage.

# Compact and Capable

Maximum Size of Food to Be Cut



Image: This composite image highlights key safety and functional features: the BPA-free food pusher, the child lock protection requiring two buttons to be pressed simultaneously, and the strong suction feet for stability.

## OPERATING INSTRUCTIONS

1. **Prepare Food:** Ensure food items are suitable for slicing. For best results with meats, chill them slightly before slicing.
2. **Adjust Thickness:** Turn the thickness control knob to your desired slice thickness, from paper-thin (0mm) to approximately 15mm.

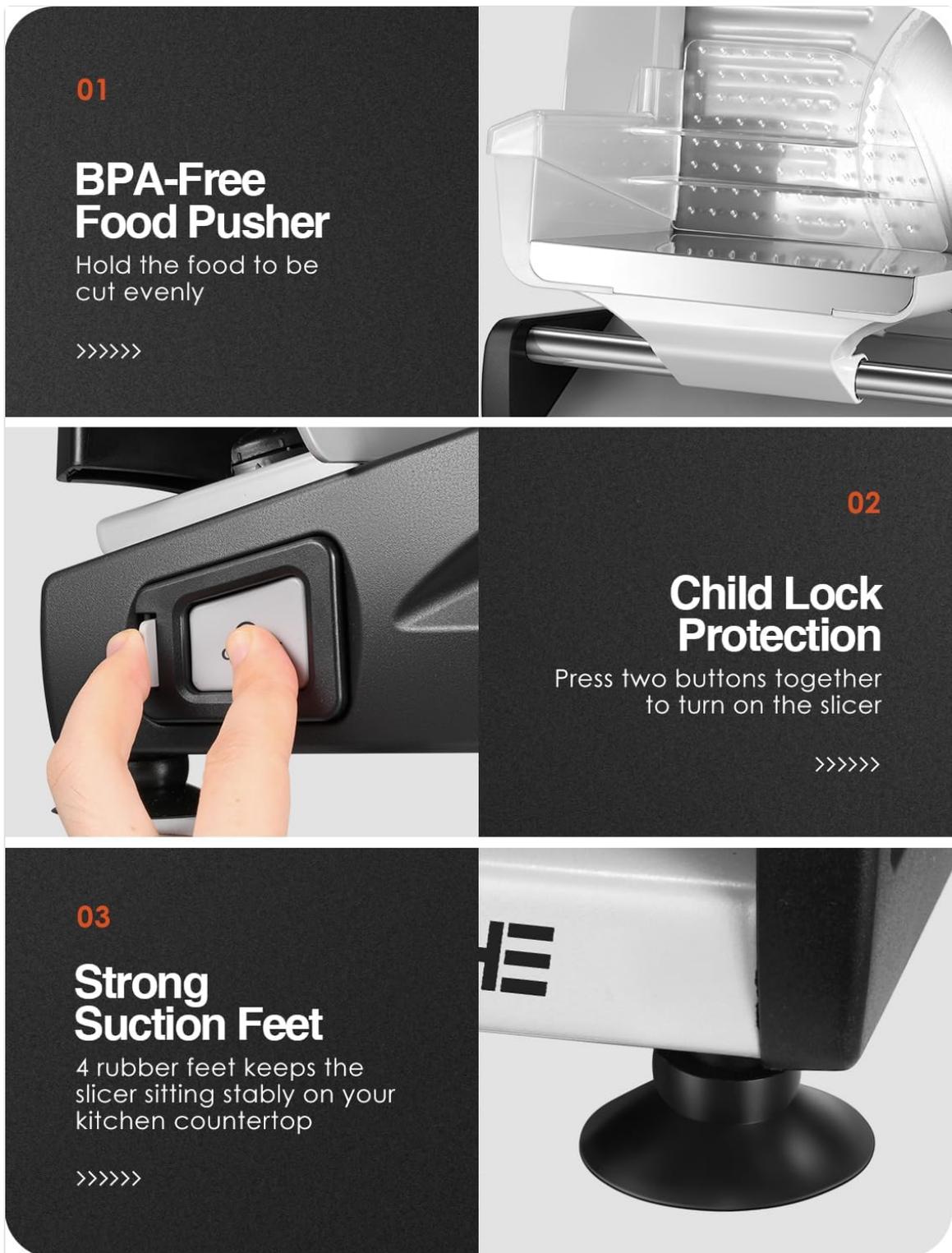


Image: A close-up view of the thickness control knob, illustrating how to adjust the slicing thickness from 0mm to 15mm. Examples of 5mm, 10mm, and 15mm meat slices are shown below.

3. **Place Food:** Place the food item onto the food carriage. Use the food pusher to hold the food firmly against the guide plate and the food carriage.
4. **Power On:** Plug the slicer into a grounded electrical outlet. To turn on the slicer, press both buttons of the child lock switch simultaneously. The blade will begin to rotate.
5. **Slice:** Gently push the food carriage back and forth, guiding the food towards the rotating blade with the food pusher. Apply even pressure for consistent slices.
6. **Power Off:** After slicing, release the child lock switch buttons to turn off the slicer. Wait for the blade to come to a complete stop before removing any food or attempting to clean. Unplug the appliance from the outlet.

## MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your slicer and ensure hygienic operation. Always unplug the slicer before cleaning.

1. **Remove Blade:** Carefully turn the central knob counter-clockwise to unlock and remove the blade. Handle the blade with extreme caution.
2. **Remove Food Pusher and Carriage:** Detach the food pusher and slide the food carriage off its rails.



Image: This image demonstrates the detachable components of the slicer, including the blade, slide-rod extension, and food carriage, highlighting their easy removal for cleaning.

3. **Hand Wash Parts:** Wash the blade, food pusher, and food carriage with warm, soapy water. Rinse

thoroughly and dry immediately to prevent rust.

4. **Clean Main Unit:** Wipe the main unit, motor housing, and thickness guide plate with a damp cloth. Do not immerse the main unit in water.
5. **Reassemble:** Once all parts are dry, reassemble the slicer by reversing the setup steps.
6. **Storage:** Store the slicer in a clean, dry place.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Slicer does not turn on.	Not plugged in; child lock not engaged correctly; power outage.	Ensure power cord is securely plugged in. Press both child lock buttons simultaneously. Check household power supply.
Blade is not slicing effectively.	Blade is dull; incorrect blade for food type; food not properly chilled.	Ensure blade is clean and sharp. Use the appropriate blade (serrated for tough, smooth for soft). Chill food for firmer texture.
Slicer moves during operation.	Suction feet not engaged; surface is wet or uneven.	Ensure slicer is on a clean, dry, flat surface. Press down firmly to engage suction feet.
Slices are uneven.	Food not held firmly; uneven pressure applied; food carriage not moving smoothly.	Use the food pusher to hold food firmly against the guide. Apply consistent, gentle pressure. Ensure food carriage rails are clean.

## SPECIFICATIONS

**YASHE**

# Meat Slicer

Convenient for your daily life



Image: A diagram illustrating the compact size of the YASHE SL-518 slicer, including its overall dimensions and the maximum size of food that can be cut.

Feature	Detail
Model Number	SL-518
Power	250 Watts
Blade Material	Stainless Steel

Feature	Detail
Blade Diameter	19 cm (7.5 inches)
Blade Type	Serrated and Smooth (2 removable blades)
Adjustable Thickness	0 - 15 mm
Product Dimensions (L x W x H)	37.1 x 23.9 x 25.9 cm (14.6 x 9.4 x 10.2 inches)
Item Weight	4.6 Kilograms (10.14 lbs)
Safety Features	Child Safety Lock, Non-slip Suction Feet
Recommended Use	Cheese, Vegetables, Bread, Meat
Care Instructions	Hand wash only (removable parts)

## WARRANTY AND SUPPORT

---

YASHE products are manufactured with quality and performance in mind. For any questions, technical support, or warranty claims, please contact YASHE customer service through the retailer where the product was purchased or visit the official YASHE website for contact information. Please have your model number (SL-518) and purchase date available when contacting support.

---