OSTBA SL-518-200W,ABC19

OSTBA SL-518-200W Meat Slicer and ABC19 Panini Press Grill User Manual

Your comprehensive guide to safe and effective use.

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1. Product Overview

This manual provides detailed instructions for the safe and efficient operation, maintenance, and care of your OSTBA SL-518-200W Electric Meat Slicer and ABC19 Panini Press Grill. Please read all instructions carefully before first use and retain this manual for future reference.



Image 1.1: The OSTBA SL-518-200W Electric Meat Slicer and ABC19 Panini Press Grill. This image displays both appliances, highlighting their compact design and the primary components of each unit.

Meat Slicer Features:

- **200W Powerful Motor:** Designed for fast, high-yield slicing.
- **7.5" Stainless Steel Serrated Blade:** Capable of slicing frozen meat, deli, cheese, and more.
- **Adjustable Thickness:** From super thin to approximately 3/4" (19mm) thick.
- **BPA-Free Food Pusher:** Ensures even cutting and protects hands.
- **Child Lock Protection:** Requires pressing two buttons together to activate.
- **Strong Suction Feet:** Provides stability during operation.

Panini Press Grill Features:

- **4-Slice Large Cooking Plates:** Two 11" x 9.8" non-stick plates.
- **180° Grill and Press Housing:** Allows for versatile cooking as a panini press, sandwich maker, or open grill.

- **Intelligent Temperature Control:** Range from 120 - 428°F (49 - 220°C) to prevent burning.
- **Non-stick Plates:** For easy food release and cleaning.
- **Integrated Drip Tray:** Collects excess fats and liquids.

2. Important Safety Instructions

READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN ELECTRIC SHOCK, FIRE, OR SERIOUS INJURY.

General Safety:

- Always unplug the appliance from the outlet when not in use, before putting on or taking off parts, and before cleaning.
- Do not immerse the motor base, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Avoid contact with moving parts.
- 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.

Meat Slicer Specific Safety:

- **Blade is extremely sharp. Handle with extreme care.**
- Always use the food pusher to guide food. Never use your hands directly.
- Ensure the child lock protection is engaged when not in use or during cleaning.
- Do not attempt to slice bones or frozen foods with bones.
- Ensure the slicer is on a stable, flat surface with suction feet engaged before operation.

Panini Press Grill Specific Safety:

- Surfaces are hot during and after operation. Use oven mitts or handles.
- Do not touch hot surfaces. Use handles or knobs.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Ensure the drip tray is correctly inserted before use.

3. Components and Parts

Meat Slicer Components:

- Serrated Stainless Steel Blade (7.5")
- Thickness Control Knob
- Food Carriage / Slide-rod Extension
- BPA-Free Food Pusher
- On/Off Switch with Child Lock
- Motor Base
- Suction Feet



Image 3.1: Detachable accessories of the meat slicer, including the removable blade, food pusher, and food carriage, designed for easy cleaning and maintenance.

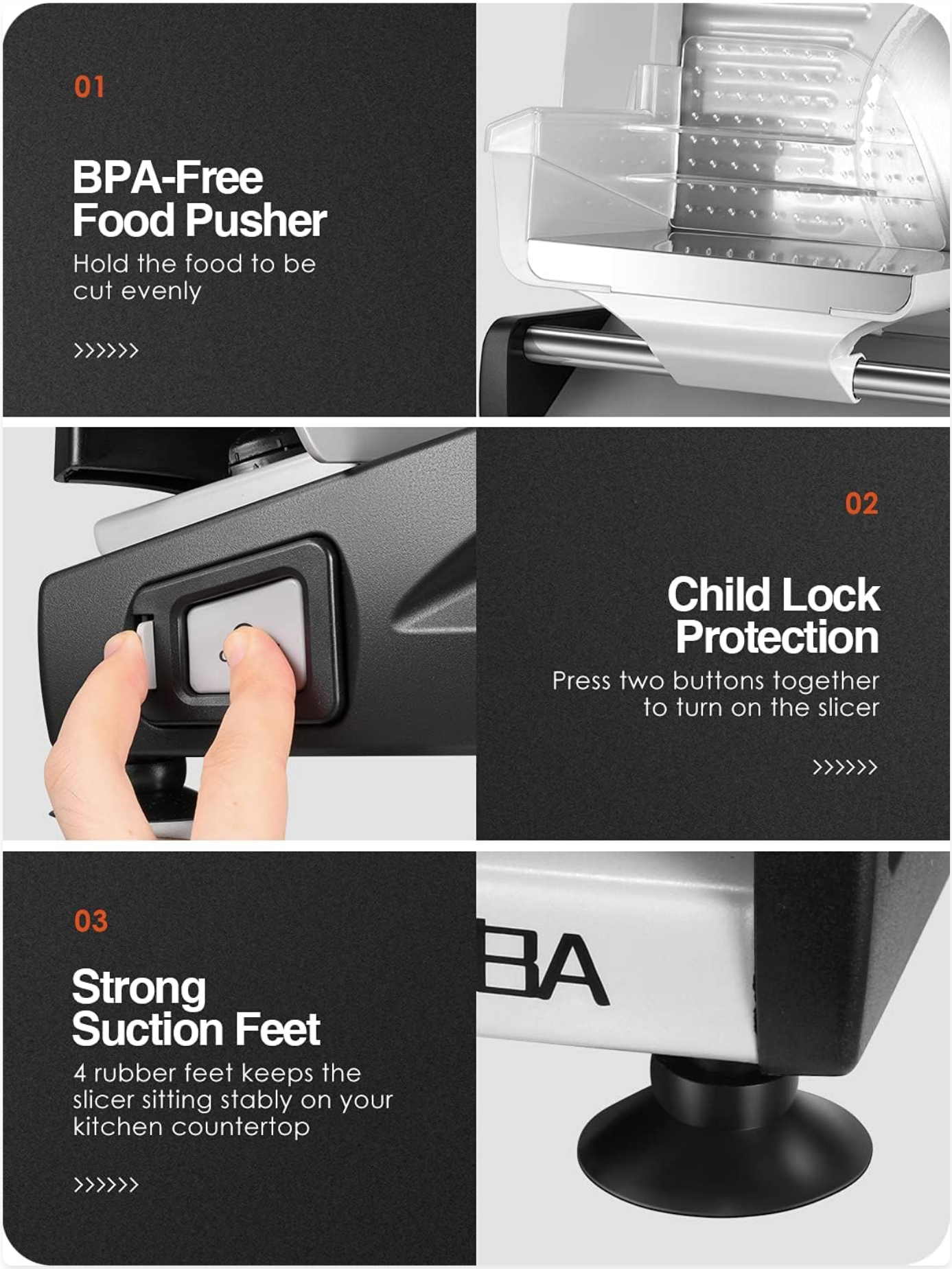


Image 3.2: Key safety features of the meat slicer: BPA-free food pusher for even cutting, child lock protection requiring two-button press to activate, and strong suction feet for stability on countertops.

Panini Press Grill Components:

- Upper and Lower Non-stick Cooking Plates (11" x 9.8")
- Handle
- Temperature Control Dial
- Power and Ready Indicator Lights
- Hinge (allowing 180° opening)
- Integrated Drip Tray
- Grill Brush (included accessory)



Image 3.3: The multi-functional design of the panini press, illustrating its use as a contact grill, a panini press, and an open 180-degree grill for various cooking needs.

4. Setup and First Use

Meat Slicer Setup:

1. Unpack all components and remove any packaging materials.
2. Wipe down the blade, food carriage, and food pusher with a damp cloth and mild detergent. Rinse and dry thoroughly.
3. Place the slicer on a clean, dry, and stable countertop. Press down firmly to engage the suction feet.
4. Ensure the blade is securely installed. Refer to the "Cleaning & Maintenance" section for blade removal/installation.
5. Ensure the food carriage and food pusher are correctly assembled.

Panini Press Grill Setup:

1. Unpack all components and remove any packaging materials.
2. Wipe down the non-stick cooking plates with a damp cloth. Do not immerse the unit in water.
3. Place the grill on a clean, dry, heat-resistant, and stable surface.
4. Ensure the drip tray is properly inserted at the front of the unit.
5. For first use, it is recommended to wipe the plates with a small amount of cooking oil.

5. Operating Instructions

Operating the Meat Slicer:

1. Place the food to be sliced onto the food carriage. Ensure it is securely held by the food pusher.
2. Adjust the thickness control knob to your desired slice thickness (from 0mm to 19mm).



Image 5.1: The thickness control knob on the meat slicer, allowing precise adjustment of slice thickness from 0mm to 15mm (approximately 3/4 inch).

3. Plug the slicer into a grounded electrical outlet.
4. To turn on the slicer, press both buttons of the child lock protection simultaneously.
5. Using the food pusher, gently guide the food towards the rotating blade. Apply even pressure for consistent slices.
6. Collect sliced food from the receiving tray (not included, use your own plate).

7. When finished, release the child lock buttons to turn off the slicer and unplug it.

Tips for Slicing:

- For best results with meats, chill them slightly before slicing.
- For soft cheeses, chill them thoroughly to prevent sticking.
- Ensure the blade is clean before slicing different types of food.

Operating the Panini Press Grill:

1. Plug the grill into a grounded electrical outlet. The power indicator light will illuminate.
2. Set the temperature control dial to your desired cooking temperature (120 - 428°F / 49 - 220°C).
3. Allow the grill to preheat. The ready indicator light will turn on when the desired temperature is reached.
4. Carefully place food onto the lower cooking plate.
5. **For Panini/Sandwich Press:** Close the lid, pressing down gently on the handle.
6. **For 180° Open Grill:** Open the lid fully until it lies flat, creating a larger cooking surface.



Image 5.2: The panini press opened to a 180-degree flat grill position, demonstrating its versatility for cooking various items like

sausages, shrimp, and vegetables simultaneously.



Image 5.3: Examples of different cuisines that can be prepared on the OSTBA contact grill, including grilled fish, steaks, sandwiches, and various vegetables and burgers.

7. Cook food until desired doneness is achieved. Monitor cooking to prevent burning.
8. Use heat-resistant utensils (plastic or wood) to remove food. Do not use metal utensils that can scratch the non-stick coating.
9. When finished, unplug the grill and allow it to cool completely before cleaning.

6. Cleaning and Maintenance

Always unplug both appliances and allow them to cool completely before cleaning.

Meat Slicer Cleaning:

1. **Blade Removal:** Carefully remove the blade by turning the central knob counter-clockwise. Handle the blade by its center, avoiding the sharp edge.
2. Remove the food carriage and food pusher.
3. Wash the blade, food carriage, and food pusher with warm, soapy water. Rinse thoroughly and dry immediately to prevent rust.
4. Wipe the motor base with a damp cloth. Do not immerse the motor base in water.
5. Reassemble all parts only when completely dry. Ensure the blade is securely fastened.

Panini Press Grill Cleaning:

1. Empty the drip tray and wash it with warm, soapy water. Rinse and dry.
2. Use the included grill brush to remove any food residue from the non-stick plates.
3. Wipe the cooking plates with a damp cloth. For stubborn residue, a small amount of mild detergent can be used.
4. Wipe the stainless steel exterior with a damp cloth.
5. Do not use abrasive cleaners or scouring pads, as they can damage the non-stick coating and finish.

Storage:

Store both appliances in a clean, dry place. Ensure the meat slicer blade is covered or stored safely to prevent accidental injury.

7. Troubleshooting

Problem	Possible Cause	Solution
Meat Slicer: Does not turn on.	Not plugged in; Child lock not engaged correctly; Power outage.	Ensure plug is firmly in outlet; Press both child lock buttons simultaneously; Check household circuit breaker.
Meat Slicer: Slices are uneven or blade jams.	Food not properly secured; Blade is dull or dirty; Food is too soft/hard.	Ensure food pusher holds food firmly; Clean blade; Chill softer foods or slightly thaw harder foods.
Panini Press: Does not heat up.	Not plugged in; Temperature dial set too low; Power outage.	Ensure plug is firmly in outlet; Increase temperature setting; Check household circuit breaker.
Panini Press: Food sticks to plates.	Plates not properly seasoned; Excessive residue on plates.	Wipe plates with a small amount of cooking oil before use; Clean plates thoroughly after each use.
Panini Press: Smoke or odor during first use.	Protective coating burning off.	This is normal for first use and should dissipate quickly. Ensure good ventilation.

8. Product Specifications

General:

- **Brand:** OSTBA
- **Color:** Stainless Steel (Silver)
- **Material:** Stainless Steel
- **Voltage:** 120 Volts
- **Style:** Modern
- **Included Components:** Grill Brush, Drip Tray (for Panini Press)

Meat Slicer (Model: SL-518-200W):

- **Wattage:** 200 watts
- **Blade Size:** 7.5 inches
- **Adjustable Thickness:** 0mm to approximately 19mm (3/4")
- **Maximum Food Cut Dimensions:** Approximately 16.3 inches (length) x 5.9 inches (height)



Image 8.1: Dimensions of the OSTBA meat slicer, showing its compact size and the maximum food dimensions it can accommodate for slicing.

Panini Press Grill (Model: ABC19):

- **Cooking Plate Size:** 11" x 9.8" (each plate)
- **Temperature Range:** 120 - 428°F (49 - 220°C)
- **Special Feature:** Non Stick Coating



Image 8.2: Dimensions of the OSTBA panini press grill, indicating the size of its cooking plates (11.024 inches by 9.84 inches).

9. Warranty and Customer Support

Limited Warranty:

This OSTBA product comes with a limited warranty. Please refer to the warranty card included with your purchase for specific terms and conditions, including coverage duration and limitations. Retain your proof of purchase for warranty

claims.

Customer Support:

For any questions, concerns, or assistance with your OSTBA SL-518-200W Meat Slicer or ABC19 Panini Press Grill, please contact OSTBA customer support. You can typically find contact information on the product packaging, the official OSTBA website, or through your retailer.
When contacting support, please have your product model numbers (SL-518-200W, ABC19) and purchase date available.

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