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OSTBA SL518-150W-1027, GGJ-261B

OSTBA Product Instruction Manual

Models: SL518-150W-1027 Meat Slicer & GGJ-261B Food Dehydrator

INTRODUCTION

Thank you for purchasing the OSTBA SL518-150W-1027 Meat Slicer and GGJ-261B Food Dehydrator. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new appliances. Please read this manual thoroughly before first use and keep it for future reference.



Image: The OSTBA Meat Slicer (top) and Food Dehydrator (bottom) side-by-side, showcasing both products included in this bundle.

IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons.

- Read all instructions before operating the appliance.
- Do not immerse the motor base of either appliance in water or other liquids.
- Keep hands clear of moving parts, especially the slicer blade, during operation.
- Ensure the appliance is unplugged before cleaning or assembling/disassembling parts.
- Supervise children closely when appliances are in use.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The food dehydrator features automatic shutoff, overheat protection, and operates with low noise (≤ 33 db).

- The meat slicer includes a BPA-Free food pusher and child lock protection.

Safety Features



Automatic Shutoff



Food Grade



ETL listed



Overheat Protection



Operation Noise ≤ 33 db



Image: Visual representation of the food dehydrator's safety features, including Automatic Shutoff, Food Grade materials, ETL listing, Overheat Protection, and low Operation Noise (≤ 33 db).

01

BPA-Free Food Pusher

Hold the food to be cut evenly

>>>>>



02

Child Lock Protection

Press two buttons together to turn on the slicer

>>>>>



03

Strong Suction Feet

4 rubber feet keeps the slicer sitting stably on your kitchen countertop

>>>>>



Image: Close-up views of the meat slicer's safety features: a BPA-Free food pusher for safe handling, a child lock protection mechanism requiring two buttons to activate, and strong suction feet for stability during use.

Food Dehydrator (Model: GGJ-261B)

Before first use, wash all removable parts (trays, lid) in warm, soapy water. Rinse thoroughly and dry. Place the motor base on a stable, flat, heat-resistant surface. Stack the trays onto the base, ensuring they are properly aligned. Place the lid on top.



Image: The food dehydrator showcasing its adjustable 5 BPA-Free trays, which are dishwasher safe. Dimensions are indicated as 9.8 inches (25cm) in height and 7.9 inches (20cm) in width, with 180-degree horizontal rotation capability for trays.

Meat Slicer (Model: SL518-150W-1027)

Unpack the slicer and place it on a clean, dry, and stable countertop. Ensure the suction feet are firmly attached to the surface for stability. Install the food carriage and food pusher if they are not already in place. The blade is pre-installed. Before use, ensure all parts are securely in position.

Compact and Capable

Maximum Size of Food to Be Cut



Image: The meat slicer with its dimensions indicated: 14.6 inches in length, 9.4 inches in height, and 10.2 inches in depth. The maximum size of food that can be cut is shown as 16.3 inches in length and 5.9 inches in height.

OPERATING INSTRUCTIONS

Food Dehydrator (Model: GGJ-261B)

1. Prepare your food: Wash, peel, and slice fruits, vegetables, or meat to desired thickness. For best results, slice uniformly.
2. Arrange food on trays: Do not overlap food. Ensure there is space for air circulation.
3. Set Temperature and Time: Use the LED digital control panel to set the desired temperature (95°F to 160°F) and timer (1-72 hours). The display shows current settings and remaining time.
4. Start Dehydration: Press the start button. The 360° circulation airflow system will distribute heat evenly.
5. Monitor Progress: The see-through window allows you to monitor the dehydration process without opening the unit.
6. Automatic Shutoff: The unit will automatically shut off once the timer completes.

Recommended Dehydration Times and Temperatures:

Fruit: 130-140°F (55-60°C) for 8-12 hours

Veggies: 130-140°F (55-60°C) for 8-12 hours

Meat: 140-158°F (60-70°C) for 8-12 hours

Herbs: 95-104°F (35-40°C) for 8-12 hours

Yogurt Melt: 176-194°F (80-90°C) for 8-12 hours

360° Air-Flow Circulation System

More evenly heated



Image: Diagram illustrating the 360° Air-Flow Circulation System within the food dehydrator, showing how heat is distributed evenly throughout the trays for efficient drying.

FRUIT

130-140°F/55-60°C
(8-12hrs)



VEGGIES

130-140°F/55-60°C
(8-12hrs)



MEAT

140-158°F/60-70°C
(8-12hrs)



HERBS

95-104°F/35-40°C
(8-12hrs)



YOGURT MELT

176-194°F/80-90°C
(8-12hrs)



Image: Examples of various food types suitable for dehydration, including fruit, vegetables, meat, herbs, and yogurt melt, along with their recommended temperature ranges and drying times.

Meat Slicer (Model: SL518-150W-1027)

1. Place food: Position the food (meat, deli, cheese, roast beef, turkey breast, vegetables, fruits) on the food carriage. Use the BPA-Free food pusher to secure it.
2. Adjust Thickness: Use the adjustable knob to select your desired slice thickness, from super thin to approximately 3/4 inch thick.
3. Activate Slicer: For child lock protection, press two buttons together to turn on the slicer.
4. Slice Food: Gently push the food carriage towards the blade while holding the food pusher. The slicer will cut precisely.
5. Collect Slices: Collect the sliced food from the receiving tray.

OSTBA

Meat Slicer

Convenient for your daily life



Image: A person operating the OSTBA Meat Slicer in a kitchen setting, demonstrating its use for slicing various foods like bread, meat, and cheese.

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygienic operation of your appliances. Always unplug the appliance before cleaning.

Food Dehydrator (Model: GGJ-261B)

- **Trays and Lid:** The 5 BPA-Free trays and the lid are dishwasher safe. Alternatively, wash them in warm, soapy water, rinse, and dry thoroughly.
- **Motor Base:** Wipe the motor base with a damp cloth. Do not immerse the base in water.
- Ensure all parts are completely dry before reassembling or storing.

Meat Slicer (Model: SL518-150W-1027)

The slicer features seamless and removable parts for easy sanitation.

- **Blade:** Carefully remove the blade for cleaning. Use a brush and warm, soapy water. Be extremely cautious as the blade is sharp.
- **Removable Parts:** The blade, food carriage, slide-rod extension, and food pusher are all removable for thorough cleaning. Wash these parts in warm, soapy water, rinse, and dry.
- **Ring-Guard Cover:** The removable ring-guard cover prevents debris buildup on cutting surfaces, making cleaning easier.
- **Base:** Wipe the main unit with a damp cloth. Do not immerse the base in water.
- Ensure all components are completely dry before reassembly and storage.

TROUBLESHOOTING

If you encounter issues with your OSTBA appliances, please refer to the following common problems and solutions:

- **Appliance does not turn on:**
 - Ensure the power cord is securely plugged into a working electrical outlet.
 - Check your household circuit breaker or fuse box.
 - For the meat slicer, ensure both activation buttons are pressed simultaneously to engage the child lock protection.
- **Food Dehydrator not drying effectively:**
 - Check that the temperature setting is appropriate for the food type.
 - Ensure food is sliced uniformly and not overlapping on trays to allow proper airflow.
 - Verify the lid is securely placed.
- **Meat Slicer blade not cutting smoothly:**
 - Ensure the blade is clean and free of food debris.
 - Check that the food is properly positioned and secured with the food pusher.
 - For very soft foods, chilling them slightly before slicing can improve results.

If problems persist, please contact OSTBA customer support for assistance.

SPECIFICATIONS

Feature	Specification
Brand	OSTBA
Material	Stainless Steel (Meat Slicer), BPA-Free Plastic (Dehydrator Trays)
Color	Silver
Special Feature	Adjustable (Slicer Thickness, Dehydrator Temp/Time)
Recommended Uses	Vegetable, Fruit, Meat
Product Care Instructions	Dishwasher Safe (Dehydrator Trays), Removable parts for easy cleaning (Slicer)
Blade Material (Slicer)	Stainless Steel
Operation Mode	Automatic
Dehydrator Temperature Range	95°F to 160°F (35°C to 71°C)
Dehydrator Timer	1-72 Hours
Slicer Thickness Adjustment	Super thin to approx. 3/4 inch

WARRANTY AND SUPPORT

Specific warranty information is not provided in the product details. For warranty claims, technical support, or any questions regarding your OSTBA Meat Slicer or Food Dehydrator, please contact OSTBA customer service directly through their official website or the retailer where the product was purchased.

You can visit the OSTBA Store on Amazon for more information:[OSTBA Store](#)