



[Manuals.plus](#) /

› [Valley Sportsman](#) /

› Valley Sportsman Electric Deli Meat Slicer with 8.7" Stainless Steel Blade Instruction Manual

Valley Sportsman 2BXGT316R

Valley Sportsman Electric Deli Meat Slicer Instruction Manual

Model: 2BXGT316R

INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your Valley Sportsman Electric Deli Meat Slicer. Please read all instructions carefully before first use and retain this manual for future reference.



Image: The Valley Sportsman Electric Deli Meat Slicer, a silver and black appliance with an 8.7-inch stainless steel blade and a food carriage.

IMPORTANT SAFETY INFORMATION

Always observe basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and personal injury. This appliance features a sharp blade; extreme caution is required during operation and cleaning.

- Read all instructions before use.
- Keep hands clear of the blade during operation.
- Ensure the appliance is unplugged before cleaning or maintenance.
- Do not operate the slicer without the food carriage and pusher properly installed.
- Use only the food pusher to guide food; never use hands directly.
- Supervise children closely if they are near the appliance.

SAFETY DESIGN FOR HAND PROTECTION



Image: Close-up view of the meat slicer's blade and protective guard, highlighting the safety design to prevent hand contact with the sharp edge.

PRODUCT COMPONENTS

Familiarize yourself with the main parts of your electric meat slicer:

1. **Switch:** For quick and convenient power control.
2. **Sliding Feed Table:** Accommodates various food items for slicing.
3. **Food Support Plate:** Provides sturdy support and collects sliced food.
4. **Cutting Blade:** 8.7-inch stainless steel blade, engineered for sharpness and durability.
5. **Aluminum Piece Holder (Food Pusher):** Securely grips food while slicing.
6. **Knob:** Adjusts slice thickness from 0-15mm.
7. **Non-Slip Rubber Feet:** Ensures stable and steady operation.

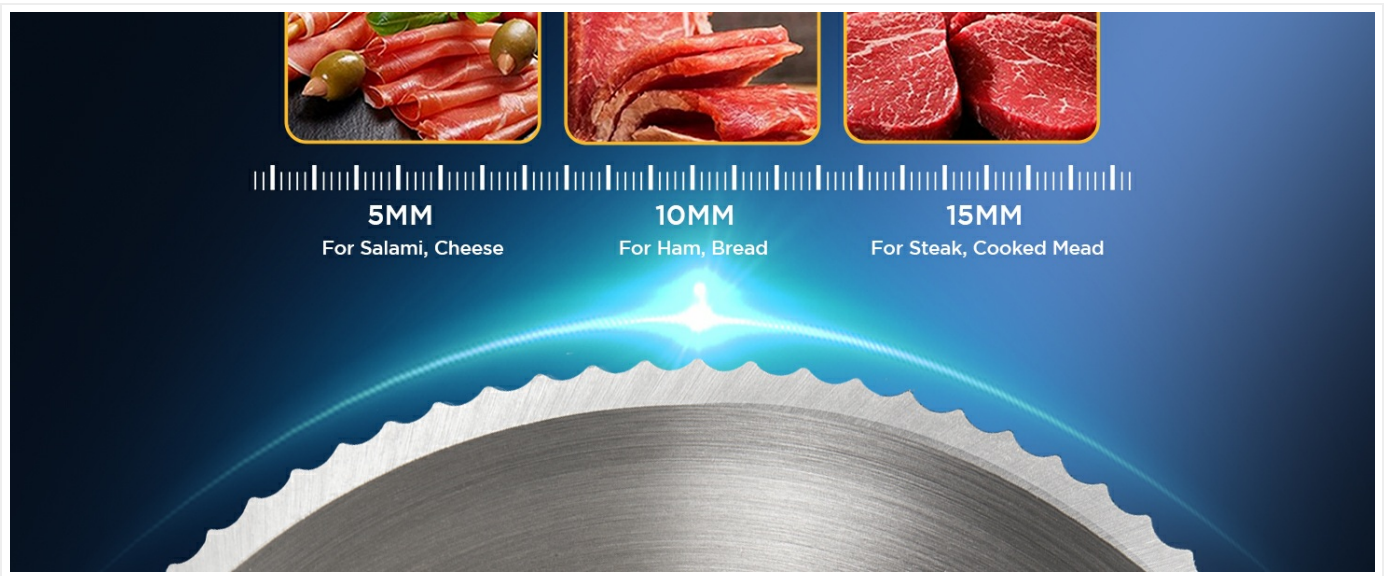


Image: Labeled diagram of the electric meat slicer, pointing out key components such as the switch, sliding feed table, food support plate, cutting blade, aluminum piece holder, thickness adjustment knob, and non-slip rubber feet.

STYLISHLY DESIGNED ALUMINUM FOOD PUSHER

More Stable, More Durable

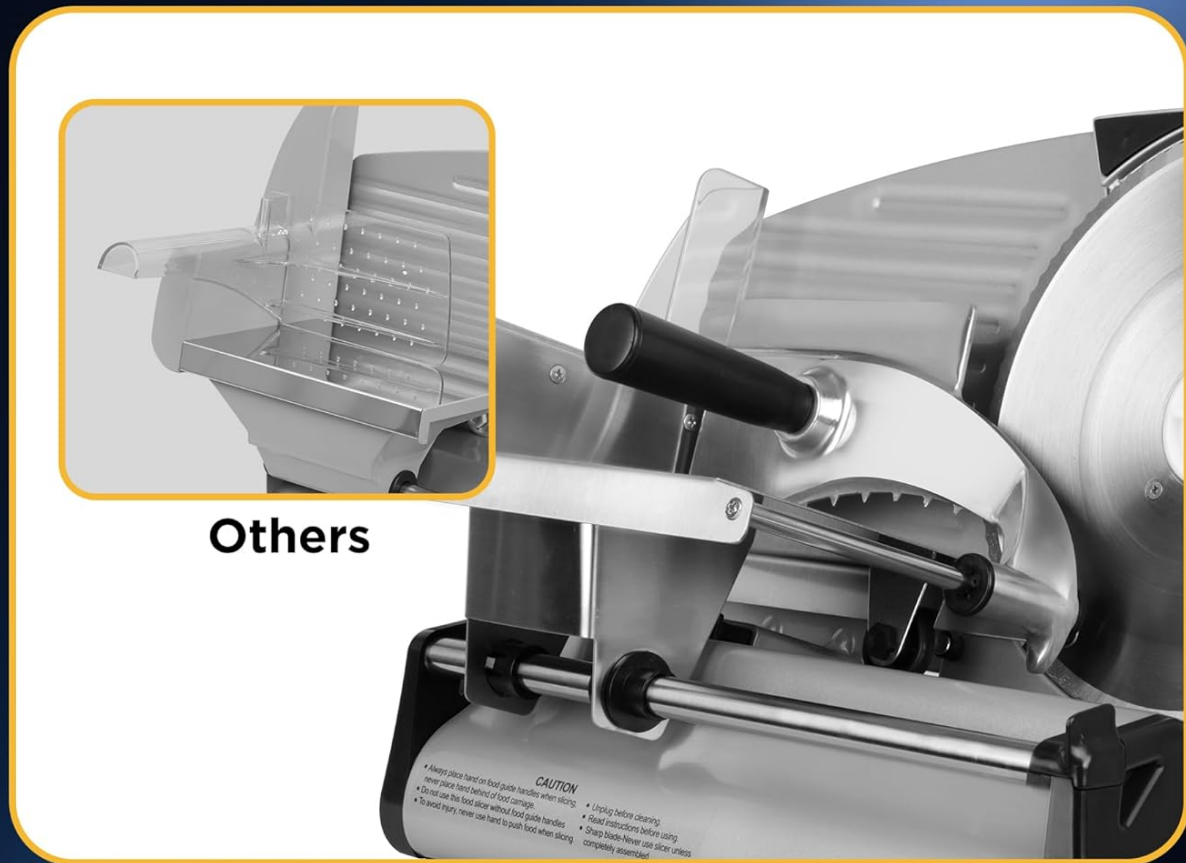


Image: Close-up of the aluminum food pusher, designed for stability and durability during slicing.

SETUP INSTRUCTIONS

1. **Unpacking:** Carefully remove the slicer from its packaging. Retain packaging for storage or return if necessary.
2. **Placement:** Place the slicer on a clean, dry, and stable surface. Ensure the non-slip rubber feet are firmly gripping the countertop.
3. **Blade Installation (if applicable):** Ensure the 8.7-inch stainless steel blade is securely attached. Refer to the "Easy Cleanup" section for blade removal/installation guidance if needed.
4. **Food Carriage and Pusher:** Verify that the sliding feed table and aluminum food pusher are correctly assembled and move smoothly.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet. Ensure the power switch is in the "OFF" position before plugging in.

OPERATING INSTRUCTIONS

1. **Prepare Food:** Place the food item (meat, cheese, bread, etc.) onto the sliding feed table. For best results, chill meats slightly before slicing.
2. **Adjust Thickness:** Use the thickness adjustment knob to select your desired slice thickness, ranging from 0mm (paper-thin) to 15mm.



Image: Close-up of the thickness adjustment knob, showing settings for uniform slice thickness.



One-touch Switch

The recessed power switch can prevent accidental power on or off and food/debris damage to the switch.



Adjustable Knob

Enjoy precision at every slice within 0-15mm adjustable thickness-achieve the perfect slice thickness.



Removable slide-rod extension

The extension of the side bar can be easily removed. This makes it easy for you to clean every corner.

0-15MM ADJUSTABLE SLICE

THICKNESS FOR VARIOUS FOOD



Image: Visual guide demonstrating different slice thicknesses (5mm for salami/cheese, 10mm for ham/bread, 15mm for steak/cooked meat).

3. **Secure Food:** Place the food pusher firmly against the food item to hold it in place.
4. **Power On:** Turn the power switch to the "ON" position. The blade will begin to rotate.
5. **Slicing:** Gently push the food carriage towards the rotating blade using the food pusher. Apply even pressure for consistent slices. Never use your bare hands to push food.
6. **Power Off:** Once slicing is complete, turn the power switch to the "OFF" position and unplug the appliance.

EASILY RESPOND TO VARIOUS NEEDS



Image: A collage showing various food items like citrus fruits, bread, deli meats, and raw steaks, illustrating the slicer's versatility.

MAINTENANCE AND CLEANING

Regular cleaning is essential for hygiene and optimal performance. Always unplug the slicer before cleaning.

1. Disassembly:

- Remove the food pusher and sliding feed table.
- Carefully remove the blade. The slicer features a removable blade for thorough cleaning.

2. **Cleaning Components:** Wash the removable blade, food pusher, and sliding feed table with warm, soapy water. Rinse thoroughly and dry completely.

3. **Cleaning Main Unit:** Wipe down the main body of the slicer with a damp cloth. Do not immerse the motor unit in water.

4. **Reassembly:** Once all parts are dry, reassemble the slicer, ensuring the blade is securely fastened and the food

carriage moves freely.

EASY CLEANUP

Removable Stainless-steel Carriage



Image: A visual guide showing the steps for cleaning the meat slicer, including removing the food carriage and blade for easy access.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Slicer does not turn on.	Not plugged in; power switch off; power outage.	Ensure the power cord is securely plugged into a working outlet. Check the power switch. Verify power supply.
Blade spins slowly or stops during slicing.	Excessive pressure on food; food too hard/frozen; blade dull; motor overheating.	Reduce pressure on the food pusher. Ensure food is slightly chilled, not frozen solid. Allow the motor to cool if it feels hot. If the blade is dull, replacement may be necessary (contact manufacturer for availability).

Problem	Possible Cause	Solution
Uneven slices.	Improper food placement; inconsistent pressure; thickness knob not set correctly.	Ensure food is placed squarely against the guide. Apply consistent, gentle pressure. Re-adjust the thickness knob.
Slicer is noisy.	Normal operation noise; loose components.	Some motor noise is normal. Check that all removable parts are securely fastened.

SPECIFICATIONS

Brand	Valley Sportsman
Model Number	2BXGT316R
Product Dimensions	18"L x 18"W x 18"H
Material	Stainless Steel
Color	Silver
Special Feature	Adjustable Thickness (0-15mm)
Recommended Uses	Slicing Meat, Cheese, Bread
Product Care Instructions	Hand Wash Only
Blade Material	Stainless Steel
Blade Size	8.7 inches
Operation Mode	Automatic
Motor Power	180W
Item Weight	14.97 pounds

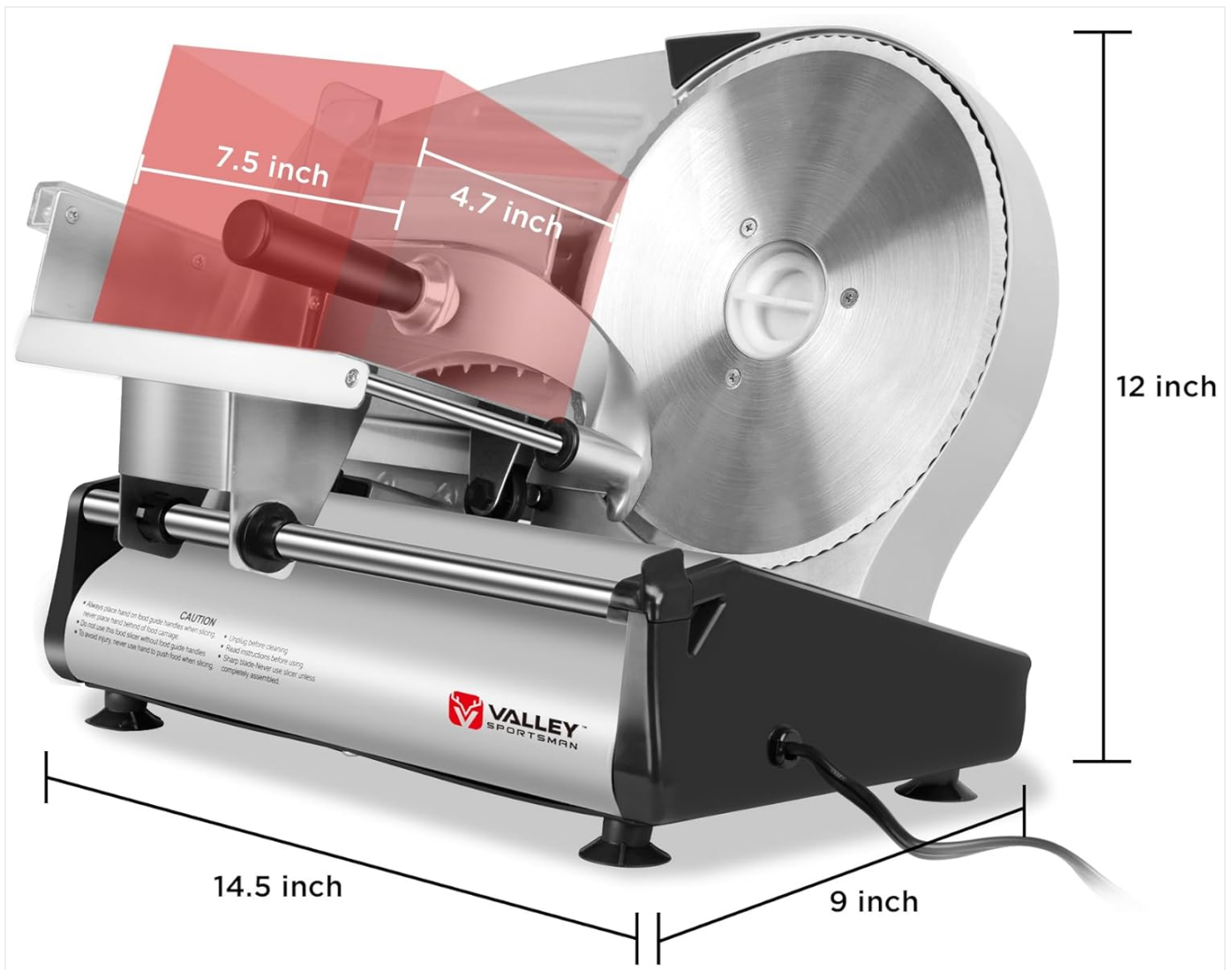


Image: Diagram illustrating the dimensions of the meat slicer, including length, width, and height.

WARRANTY AND SUPPORT

Information regarding product warranty and customer support was not available in the provided product data. Please refer to the product packaging or the manufacturer's official website for details on warranty coverage and how to contact customer service.

