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› TOKASS Meat Slicer Instruction Manual

TOKASS SL4383

TOKASS Meat Slicer Instruction Manual

Model: SL4383 | Brand: TOKASS

INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and care of your TOKASS 200W Electric Food Slicer. Please read all instructions carefully before using the appliance and retain this manual for future reference.



Figure 1: The TOKASS 200W Electric Meat Slicer, showcasing its main unit, two interchangeable stainless steel blades (one smooth, one serrated), and a stainless steel food collection tray.

IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of injury or electric shock, always follow basic safety precautions when using electrical appliances. This appliance is for household use only.

- Always ensure the appliance is unplugged before assembly, disassembly, or cleaning.
- Keep hands clear of the blade during operation. The blade is extremely sharp.
- Do not immerse the motor unit in water or other liquids. Wipe clean with a damp cloth.
- Ensure the child lock protection is engaged when not in use and during operation to prevent accidental activation.
- Use the food pusher to guide food. Never use your hands directly to push food towards the blade.
- Place the slicer on a stable, flat, and dry surface. The non-slip suction cup feet help maintain stability.
- Do not attempt to slice frozen foods or foods with bones, as this can damage the blade and motor.
- Supervise children closely if they are near the appliance.

TOKASS

MEAT SLICER

Elite Kitchen's Choice



Figure 2: Illustration of safe and unsafe slicing practices. Always use the food pusher and avoid direct hand contact with the blade.

PRODUCT COMPONENTS

Your TOKASS Meat Slicer comes with several key components designed for optimal performance and safety:

- **Motor Operated Base:** Houses the 200W motor and controls.

- **BPA-Free Food Pusher:** Used to safely guide food during slicing.
- **Child Lock Protection:** Safety mechanism requiring simultaneous button press to operate.
- **Strong Suction Feet:** Ensures stability on countertops.
- **Removable 7.5" Stainless Steel Blades:** Includes one smooth blade for deli meats and cheeses, and one serrated blade for bread and tougher items.
- **Stainless Steel Tray:** Collects sliced food.
- **Adjustable Thickness Knob:** Allows precise control over slice thickness (0-15mm).
- **Food Carriage and Slide-Rod Extension:** Supports and moves food across the blade.

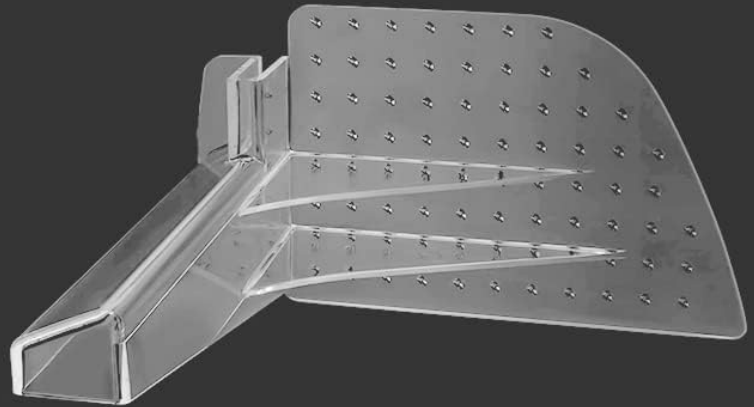


01

**MOTOR
OPERATED**

02

**BPA-FREE
FOOD PUSHER**



03

**CHILD LOCK
PROTECTION**



04

**STRONG
SUCTION FEET**



Figure 3: Key features of the slicer, including the powerful motor, food pusher, child lock, and stable suction feet.



Figure 4: The two interchangeable 7.5-inch stainless steel blades: a serrated blade for bread and a smooth blade for meat and cheese.

SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash all removable parts (blade, food carriage, food pusher, tray) with warm, soapy water.

Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.

3. **Assemble Blade:** Ensure the slicer is unplugged. Align the desired blade (smooth or serrated) onto the motor shaft and secure it by turning the central knob clockwise until it clicks into place.
4. **Attach Food Carriage:** Slide the food carriage onto the slide-rod extension until it is securely in place.
5. **Position Food Pusher:** Place the food pusher onto the food carriage.
6. **Placement:** Position the slicer on a clean, dry, and stable countertop. Press down firmly on the top of the unit to engage the suction cup feet for maximum stability.

OPERATING INSTRUCTIONS

1. **Prepare Food:** For best results, slightly chill meats before slicing. This helps maintain shape and allows for more uniform slices.
2. **Adjust Thickness:** Turn the adjustable thickness knob to select your desired slice thickness, ranging from 0mm (paper-thin) to 15mm.
3. **Place Food:** Place the food item onto the food carriage, ensuring it is firmly pressed against the food guide plate. Use the food pusher to secure the food.
4. **Power On:** Plug the slicer into a grounded electrical outlet. Press the safety lock and the On/Off button simultaneously to start the motor.
5. **Slice:** While the blade is rotating, gently push the food carriage forward and backward, guiding the food through the blade. The sliced food will fall onto the stainless steel tray.
6. **Power Off:** Once slicing is complete, release the On/Off button and unplug the appliance.

CUSTOMIZE THICKNESS

0-15mm Adjustable Thickness



Figure 5: The adjustable thickness knob allows for precise control over slice thickness, from very thin to up to 15mm.

CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and hygienic operation of your slicer.

1. **Unplug:** Always unplug the slicer from the power outlet before cleaning.

2. **Remove Components:** Carefully remove the blade by turning the central knob counter-clockwise. Detach the food carriage, slide-rod extension, and food pusher.
3. **Hand Wash:** Hand wash the blade, food carriage, slide-rod extension, food pusher, and stainless steel tray with warm, soapy water. Rinse thoroughly and dry immediately to prevent rust. The blade is very sharp; handle with extreme care.
4. **Wipe Main Unit:** Wipe the metal cover and base of the slicer with a damp cloth. Do not submerge the main unit in water.
5. **Reassemble:** Once all parts are dry, reassemble the slicer.
6. **Storage:** Store the slicer in a clean, dry place.

EASY TO CLEAN

Detachable accessories



Figure 6: The slicer is designed with detachable components for easy and thorough cleaning.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Slicer does not turn on.	Not plugged in; safety lock not engaged; power outage.	Ensure power cord is securely plugged in. Press safety lock and On/Off button simultaneously. Check household circuit breaker.
Uneven slices.	Food not properly secured; thickness knob shifted; blade dull.	Ensure food is firmly pressed against the guide plate. Check thickness setting during operation. Consider replacing the blade if it's consistently dull.
Slicer vibrates excessively.	Not on a stable surface; suction feet not engaged.	Place on a flat, stable surface. Press down firmly to engage suction cup feet.
Food gets stuck or shreds.	Food too soft/warm; attempting to slice frozen/boned food.	Slightly chill food before slicing. Do not slice frozen items or items with bones.

SPECIFICATIONS

- **Brand:** TOKASS
- **Model Number:** SL4383
- **Power:** 200W
- **Product Dimensions:** 10.6"L x 10.53"W x 16.33"H
- **Material:** Stainless Steel (Blades, Tray)
- **Color:** Black
- **Blade Material:** Stainless Steel
- **Blade Length:** 7.5 Inches
- **Blade Shape:** Round (Smooth and Serrated options)
- **Adjustable Thickness:** 0-15mm
- **Operation Mode:** Semi Automatic
- **Item Weight:** 9.75 pounds (4.43 Kilograms)
- **Recommended Uses:** Bread, Cheese, Meat, Vegetable

COMPACT AND CAPABLE

Satisfaction with chunks of food



Figure 7: Dimensions of the TOKASS Meat Slicer, illustrating its compact design.

WARRANTY AND SUPPORT

TOKASS offers a **12-month machine warranty service** and free parts replacement for your meat slicer. For any inquiries or support needs, please contact TOKASS customer service. They are available 7 days a week, 24 hours a day to

respond to your emails and needs.
Additionally, protection plans are available for purchase to extend coverage beyond the manufacturer's warranty:

- 3-Year Protection Plan
- 4-Year Protection Plan
- Complete Protect: One plan covers all eligible past and future purchases.

For more details on protection plans, please refer to the product listing or contact the seller directly.

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For customer support, please visit the [TOKASS Store on Amazon](#).

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question