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VEVOR KS-100E

VEVOR Electric Shawarma Knife KS-100E Instruction Manual

Model: KS-100E | Brand: VEVOR

1. Safety Instructions

Please read all safety instructions carefully before operating the VEVOR Electric Shawarma Knife. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- **Sharp Blades:** The blades are extremely sharp. Handle with extreme care during installation, removal, cleaning, and operation. Always wear protective gloves when handling blades.
- **Electrical Safety:** Ensure the power supply matches the voltage specified on the product label. Do not operate the knife with wet hands or in wet conditions. Keep the power cord away from hot surfaces and sharp edges.
- **Children and Unauthorized Users:** Keep the appliance out of reach of children and individuals not trained in its use.
- **Proper Use:** Use the knife only for its intended purpose of slicing meat. Do not attempt to slice bones or frozen food.
- **Maintenance:** Always unplug the knife from the power outlet before cleaning, maintenance, or when not in use.

2. Product Overview

The VEVOR Electric Shawarma Knife KS-100E is designed for efficient and precise slicing of various meats, such as doner kebab, gyro, and shawarma. It features an 80W motor and adjustable thickness settings for versatile use.

Key Features:

- **Dual Blades:** Includes one flat blade and one serrated blade for different meat textures.
- **Powerful Motor:** Equipped with an 80W motor for fast and efficient slicing.

- **Adjustable Thickness:** Easily adjust slice thickness from 0-8mm (0-0.3 inches).
- **Durable Construction:** Food-contact parts are made from 5Cr15MoV stainless steel, offering wear and corrosion resistance.
- **Easy to Clean:** Detachable components facilitate thorough cleaning.
- **Ergonomic Design:** Lightweight with an anti-slip handle for comfortable extended use.

Included Components:

- 1 x Electric Shawarma Knife (Main Unit)
- 1 x Flat Blade
- 1 x Serrated Blade
- 1 x Sharpening Stone
- 1 x Timing Belt
- 1 x Hex Wrench
- 1 x Instruction Manual



Included components: the electric shawarma knife, a flat blade, a serrated blade, a sharpening stone, a timing belt, and a hex

wrench for blade changes.

3. Setup

Before first use, ensure all packaging materials are removed and the knife is clean.

Blade Installation:

1. Ensure the knife is unplugged from the power source.
2. Loosen the locking screw on the blade guard using the provided hex wrench.
3. Carefully remove the blade guard.
4. Place the desired blade (flat or serrated) onto the spindle, ensuring it sits flush.
5. Reattach the blade guard and tighten the locking screw securely with the hex wrench. Do not overtighten.

Power Connection:

Connect the power cord to a suitable electrical outlet. Ensure the outlet voltage matches the knife's specifications.

4. Operating Instructions

Powering On/Off:

Press the power switch located on the handle to turn the knife on or off. The switch is designed to be waterproof for safety.

Adjusting Slice Thickness:

The knife features a thickness adjustment knob at the top of the blade guard. Rotate this knob to set the desired slice thickness between 0-8mm (0-0.3 inches). Adjusting the knob moves the blade guard closer or further from the blade, controlling the slice thickness.



This image illustrates the adjustable thickness feature of the knife, showing both 3mm and 8mm slices of meat, alongside a close-up of the thickness adjustment knob.



A visual representation of the product's dimensions (7.5 x 5.1 x 7.5 inches) and key specifications, reinforcing the adjustable slicing thickness.

Slicing Meat:

1. Ensure the meat is properly cooked and positioned for slicing (e.g., on a vertical rotisserie).
2. Hold the knife firmly by the anti-slip handle.
3. Turn on the knife.
4. Gently press the rotating blade against the meat, moving it steadily to achieve even slices.
5. Collect the sliced meat in a suitable container below.
6. Turn off the knife immediately after use.



An electric shawarma knife in action, demonstrating quick and precise meat slicing from a vertical rotisserie.

5. Maintenance and Cleaning

Regular cleaning and maintenance ensure the longevity and optimal performance of your electric shawarma knife.

Cleaning Procedure:

1. **Unplug:** Always unplug the knife from the power outlet before cleaning.
2. **Disassemble:** Carefully remove the blade guard and blade as described in the Setup section.
3. **Hand Wash Only:** All parts that come into contact with food, including the blades and blade guard, must be hand-washed with warm, soapy water. Do not place any electrical components in water.
4. **Rinse and Dry:** Rinse thoroughly and dry all components completely before reassembly or storage.
5. **Wipe Main Unit:** Wipe the main body of the knife with a damp cloth. Do not immerse the main unit in water.



The detachable blades of the shawarma knife being hand-washed, highlighting the ease of cleaning for hygiene.

Blade Sharpening:

Use the provided sharpening stone to maintain the sharpness of your blades. Follow the instructions provided with the sharpening stone for best results. Sharpening should be done regularly to ensure optimal cutting performance.

MORE DETAILS



Close-up views of the knife's design elements, including the reset waterproof switch, blade locking screw, ergonomic anti-slip handle, and the included sharpening stone.

6. Troubleshooting

If you encounter any issues with your VEVOR Electric Shawarma Knife, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Knife does not turn on.	No power supply; loose connection; faulty switch.	Check power cord connection and outlet. Ensure the power switch is fully engaged. If problem persists, contact support.
Poor slicing performance.	Dull blade; incorrect thickness setting; meat too tough/frozen.	Sharpen or replace the blade. Adjust the thickness knob. Ensure meat is at the correct temperature and consistency.

Problem	Possible Cause	Solution
Excessive vibration or noise.	Loose blade or blade guard; worn timing belt.	Ensure blade and blade guard are securely fastened. Check the timing belt for wear and replace if necessary.

For issues not listed above or if solutions do not resolve the problem, please contact VEVOR customer support.

7. Specifications

Technical details for the VEVOR Electric Shawarma Knife Model KS-100E:

- **Model Number:** KS-100E
- **Power:** 80W
- **Blade Diameter:** 100 mm / 4 inches
- **Noise Level:** <80dB
- **Blade Material:** 5Cr15MoV Stainless Steel
- **Thickness Adjustment Range:** 0-8 mm / 0-0.3 inches
- **Net Weight:** 1.5 kg / 3.3 lbs
- **Product Dimensions:** 190 x 130 x 190 mm / 7.5 x 5.1 x 7.5 inches
- **Power Source:** Corded Electric
- **Product Care Instructions:** Hand Wash Only

8. Warranty and Support

VEVOR products are designed for durability and performance. For warranty information, technical support, or service inquiries, please refer to the contact details provided in your product packaging or visit the official VEVOR website.

Always provide your product model number (KS-100E) and purchase date when contacting support to ensure efficient service.

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