

YHJCMBWLBBSH Meat Slicer Machine

YHJCMBWLBBSH Meat Slicer Machine User Manual

Model: Meat Slicer Machine

1. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before operating the YHJCMBWLBBSH Meat Slicer Machine. Retain this manual for future reference.

- Always ensure the blade is securely fixed before operation.
- Place ingredients firmly on the platform to prevent sliding during slicing.
- Adjust cutting strength according to the hardness of the ingredients to avoid excessive pressure and potential damage to the machine.
- Regularly inspect and maintain the machine to ensure smooth and safe operation.
- Keep hands clear of the blade area during operation and cleaning.
- Unplug the machine before cleaning or performing any maintenance.

2. PRODUCT OVERVIEW

The YHJCMBWLBBSH Meat Slicer Machine is constructed from durable stainless steel, designed for efficient and precise slicing of various food items. It features an adjustable thickness setting and a removable design for easy maintenance.

Key Components

- **Removable Blade:** For easy cleaning and sharpening.
- **Thickness Baffle (Aluminum Alloy):** Guides food for consistent slices.
- **Food Pusher:** Safely holds food in place during slicing.
- **Removable Meat Platform:** Provides a stable surface for food.
- **Slider For Meat Platform:** Allows smooth movement of the platform.
- **Support Feet:** Ensures stability during operation.
- **Thickness Adjustment Knob:** Controls slice thickness from 1-15mm.
- **Power Cord Storage:** For neat and safe storage of the power cable.
- **Arch Bridge Design:** Enhances structural integrity and aesthetics.
- **Humanized Handle:** Provides comfortable grip and control.

ARCH BRIDGE SUSPENDED BASE

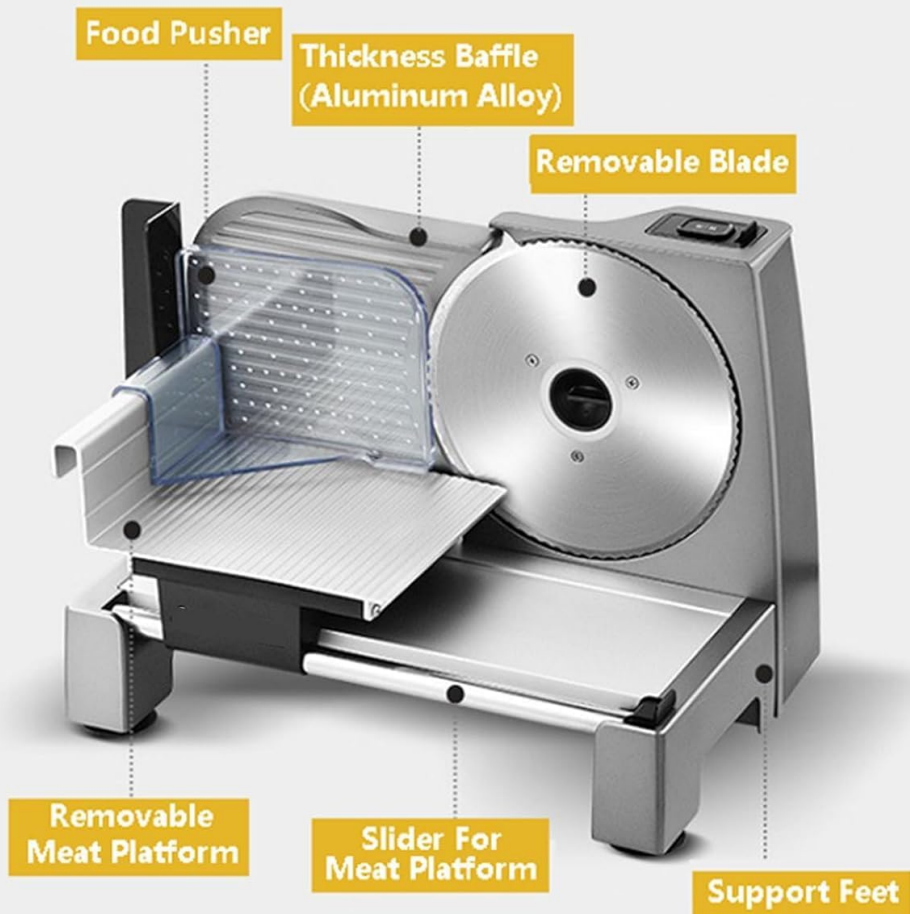


Figure 2.1: Exploded view showing the main components of the meat slicer, including the removable blade, thickness baffle, food pusher, and meat platform.

PRODUCT DETAILS



Power Cord Storage



Arch Bridge Design



Thickness Adjustment



Humanized Handle

Figure 2.2: Detailed views highlighting features such as power cord storage, the arch bridge design, the thickness adjustment knob, and the ergonomic handle.

3. SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or return if necessary.
2. **Placement:** Position the meat slicer on a clean, dry, and stable surface. Ensure there is adequate space around the machine for safe operation and ventilation.
3. **Initial Cleaning:** Before first use, wipe down all food-contact surfaces with a damp cloth and mild detergent. Rinse thoroughly and dry completely.
4. **Blade Installation (if removed):** Ensure the blade is correctly seated and secured. Refer to the 'Maintenance' section for blade removal and installation instructions.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet. Ensure the voltage matches the machine's requirements (200W rated power).

MULTIFUNCTIONAL ELECTRIC FOOD SLICER

Labor-saving and thickness evenly



Figure 3.1: The electric food slicer positioned on a countertop, demonstrating its compact design and readiness for operation.

4. OPERATING INSTRUCTIONS

The YHJCMBWLBBSH Meat Slicer is designed for slicing various foods with adjustable precision.

4.1 Adjusting Slice Thickness

1. Locate the thickness adjustment knob, typically found on the side of the machine.
2. Rotate the knob to select the desired slice thickness, ranging from 1mm to 15mm. The markings on the knob indicate the thickness setting.
3. Ensure the knob is firmly set before beginning to slice.

1-15MM THICKNESS ADJUSTMENT

Knob-type thickness adjustment

Even thickness, meat/vegetables/fruits/bread



Figure 4.1: The knob-type thickness adjustment mechanism, allowing precise control over slice thickness from 1mm to 15mm for various foods.

4.2 Slicing Procedure

1. Prepare the food item (e.g., meat, bread, potatoes, onions, cheese). For frozen meats, ensure they are partially thawed to a firm consistency for optimal slicing.
2. Place the food item onto the meat platform. For items like meat, the upgraded suspended design allows direct placement without manual clamping.
3. Use the food pusher to hold the item securely against the thickness baffle.
4. Turn on the machine.
5. Gently push the food platform towards the rotating blade, applying steady and even pressure. Adjust cutting strength based on the food's hardness to prevent machine damage.
6. Collect the sliced food from the output tray.
7. When finished, turn off the machine and unplug it from the power outlet.

Wide Sliding Platform

Easy to slice toast

A good day starts with a healthy breakfast



Figure 4.2: The wide sliding platform, suitable for slicing various items like bread, with dimensions of 18cm by 16cm.

SUSPENDED BASE - CAN HOLD MEAT TRAY



Figure 4.3: Illustration of the suspended base design, which can hold a meat tray, simplifying the slicing process compared to older models.

5. MAINTENANCE

Proper maintenance ensures the longevity and optimal performance of your meat slicer. Always unplug the machine before cleaning or maintenance.

1. **Daily Cleaning:** After each use, disassemble the removable parts (blade, food pusher, meat platform). Wash these parts with warm, soapy water. Rinse thoroughly and dry completely to prevent rust.
2. **Machine Body Cleaning:** Wipe the main body of the machine with a damp cloth. Avoid submerging the motor unit in water. Ensure no food residues are left in corners or crevices.
3. **Blade Care:** The stainless steel blade is incisive. Handle with extreme care. If the blade becomes dull, it may require professional sharpening or replacement.
4. **Regular Inspection:** Periodically check all components for wear or damage. Ensure all screws and fasteners are tight.
5. **Storage:** Store the clean and dry machine in a safe place, away from moisture and direct sunlight. Utilize the power cord storage feature for neatness.

6. TROUBLESHOOTING

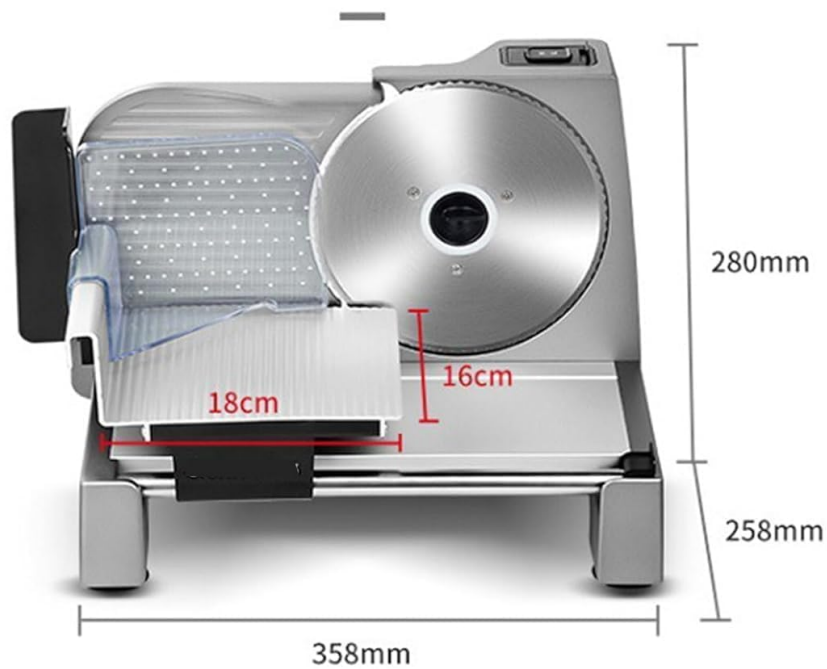
If you encounter issues with your meat slicer, refer to the following common troubleshooting steps:

- **Machine does not turn on:**
 - Check if the power cord is securely plugged into a working electrical outlet.
 - Ensure the power switch is in the 'ON' position.
- **Slices are uneven or jagged:**
 - Verify that the blade is clean and free of food debris.
 - Ensure the thickness adjustment knob is set correctly and firmly.
 - Check if the food item is placed firmly against the thickness baffle and food pusher.
 - The blade may be dull and require sharpening or replacement.
- **Machine makes unusual noise:**
 - Turn off and unplug the machine immediately.
 - Inspect for any loose parts or obstructions around the blade or motor area.
 - If the noise persists after inspection, contact customer support.
- **Food slides during slicing:**
 - Ensure the food item is properly secured with the food pusher.
 - For very hard or slippery items, apply firm, steady pressure.

7. SPECIFICATIONS

Parameter	Value
Product Material	Stainless Steel
Rated Power	200W
Thickness Setting	1-15 mm
Cutting Height	10 cm
Blade Diameter	190 mm (7.5")
Workbench Dimensions	16 x 18 cm
Machine Size (L x W x H)	358 x 258 x 280 mm
Gross Weight	4.4 kg
Compatible Foods	Meat, Bread, Potatoes, Onions, Cheese

PRODUCT PARAMETERS



Product Name	Slicer	Workbench Size	16*18cm
Cutting Height	10cm	Thickness Adjustment	1-15mm
Blade Diameter	190mm	Gross Weight	4.4kg

Figure 7.1: Visual representation of the product parameters including dimensions, cutting height, blade diameter, and weight.

8. WARRANTY AND SUPPORT

For any questions or operational problems encountered during the use of your YHJCMBWLBBSH Meat Slicer Machine, please contact our customer service. We are committed to providing detailed solutions in a timely manner.

Please refer to your purchase documentation for specific warranty terms and contact information.