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> VEVOR Meat Slicer, 7.5 inch Electric Deli Food Slicer with two Premium SUS420 Blades, 0-0.6 inch Adjustable Thickness, 180W Food Slicer Machine for Meat, Hard Bread and Cheese, Home Use

## VEVOR 1A-FS201Q

# VEVOR Meat Slicer Instruction Manual

Model: 1A-FS201Q | Brand: VEVOR

## INTRODUCTION

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Thank you for choosing the VEVOR 7.5 inch Electric Deli Food Slicer. This appliance is designed to provide efficient and precise slicing of various food items, including meat, cheese, hard bread, fruits, and vegetables. With its powerful 180W motor, adjustable thickness settings, and durable SUS420 stainless steel blades, it simplifies food preparation in your home kitchen. Please read this manual thoroughly before operation to ensure safe and optimal use of your new meat slicer.



Figure 1: VEVOR 7.5 inch Electric Deli Food Slicer with included accessories.

## IMPORTANT SAFETY INSTRUCTIONS

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To prevent injury or damage, always follow these basic safety precautions:

- Read all instructions carefully before using the appliance.
- Always unplug the slicer from the power outlet before cleaning, assembling, or disassembling any parts.
- Keep hands and fingers away from the blade during operation. Use the food pusher to guide food.
- Ensure the slicer is placed on a stable, flat, and dry surface with non-slip feet securely positioned.

- Do not attempt to slice bones or other hard, non-food items.
- Never leave the appliance unattended while in operation.
- Keep out of reach of children.
- Do not immerse the motor unit in water or other liquids.
- Use only VEVOR-approved accessories and replacement parts.

## More Thoughtful Features

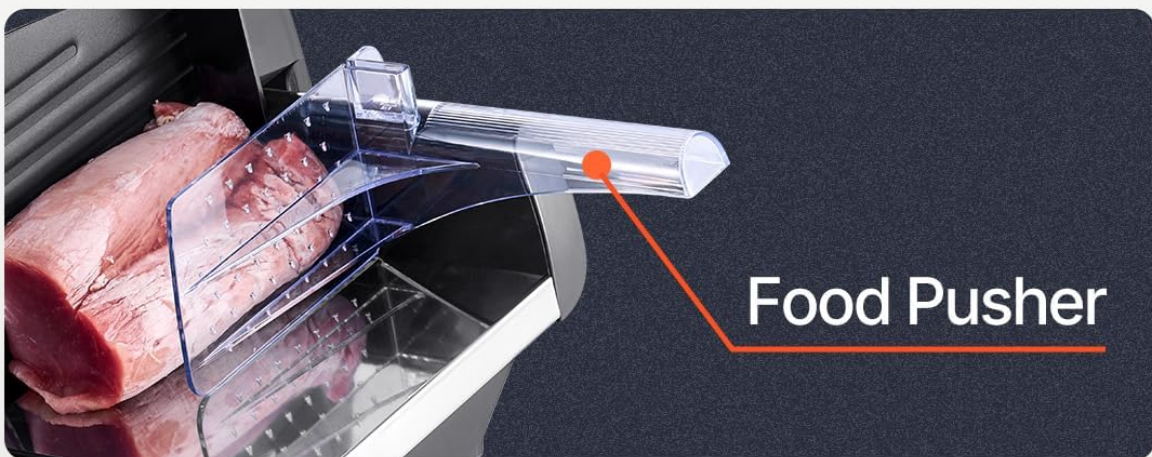
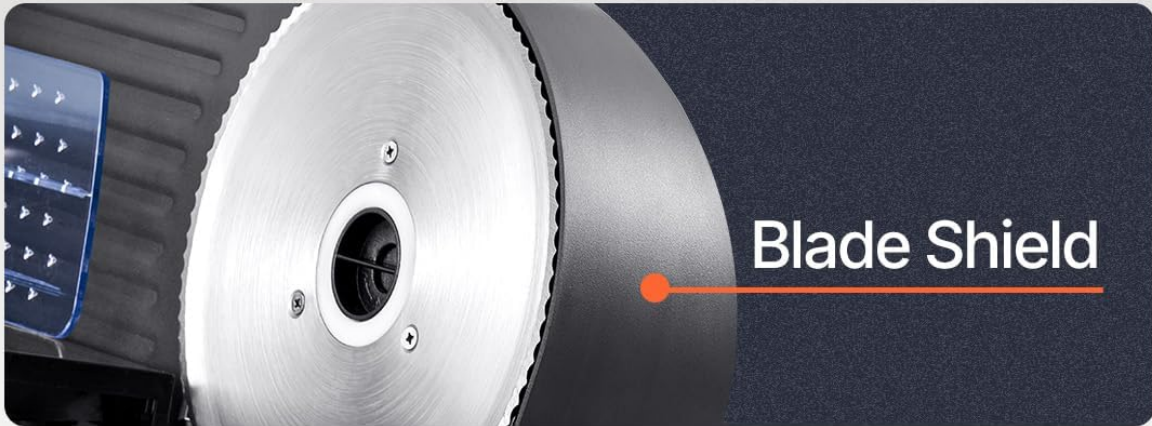


Figure 2: The slicer features a blade shield, non-slip feet, and a food pusher for enhanced safety during operation.

Before first use, unpack all components and ensure all packing materials are removed. Place the slicer on a clean, stable, and dry countertop. Ensure the power switch is in the "OFF" position before plugging it into a grounded electrical outlet.

- **Unpacking:** Carefully remove the slicer and all accessories from the packaging.
- **Placement:** Position the slicer on a flat, sturdy surface. The non-slip feet will help keep it stable during use.
- **Initial Cleaning:** Before first use, clean all food-contact parts as described in the "Maintenance and Cleaning" section.
- **Blade Installation:** The serrated blade is pre-installed. If you need to switch to the non-serrated blade, refer to the "Maintenance and Cleaning" section for instructions on blade removal and installation.



Figure 3: Ensure the slicer is placed on a stable surface before operation.

## OPERATING INSTRUCTIONS

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### General Operation

Once the slicer is set up and plugged in, you can begin slicing. Always ensure the food pusher is in place to protect your hands.

1. Place the food item onto the food carriage.
2. Adjust the desired slice thickness using the adjustment knob.
3. Turn on the slicer using the power switch. The 180W motor will start the blade spinning at 95 rpm.
4. Using the food pusher, gently guide the food towards the rotating blade. Apply even pressure for consistent slices.

5. Collect the sliced food from the stainless steel tray.
6. Once finished, turn off the slicer and unplug it from the power outlet.



Figure 4: Guide food with the food pusher for safe and efficient slicing.

### Adjusting Slice Thickness

The slicer features an adjustable thickness knob, allowing you to customize slice thickness from 0 to 0.6 inches (0-15mm). Turn the knob clockwise for thicker slices and counter-clockwise for thinner slices.

# 0-0.6" / 0-15 mm

Slice to your desired thickness anytime



Figure 5: The thickness adjustment knob allows for precise control over slice thickness from 0 to 15mm.

## Slicing Different Ingredients

This versatile slicer is suitable for various food types. For optimal results, consider the following:

- **Meat:** Ideal for deli meats, roasts, and even partially frozen meat.
- **Cheese:** Hard cheeses slice best.
- **Bread:** Perfect for uniform slices of hard bread.
- **Fruits & Vegetables:** Can slice various fruits and vegetables for salads or platters.

## Meat Slicing Tips

For best results when slicing meat, especially for very thin slices, it is recommended to slightly firm the meat by placing it in the freezer for about 30 minutes before slicing. This helps maintain its shape and allows for cleaner cuts.

Your browser does not support the video tag.

Video 1: Demonstration of the VEVOR Meat Slicer in action, showing its ease of use for slicing various food items.

## Blade Selection

Your VEVOR Meat Slicer comes with two premium SUS420 stainless steel blades:

- **Serrated Blade:** Ideal for slicing bread and meat.
- **Non-serrated Blade:** Best for fruits, vegetables, and hard cheese.

# 7.5" / 190 mm

Two sharp **SUS420** blades

## Serrated Blade: Bread, Meat



## Non-serrated Blade: Fruits, Vegetables, Hard cheese

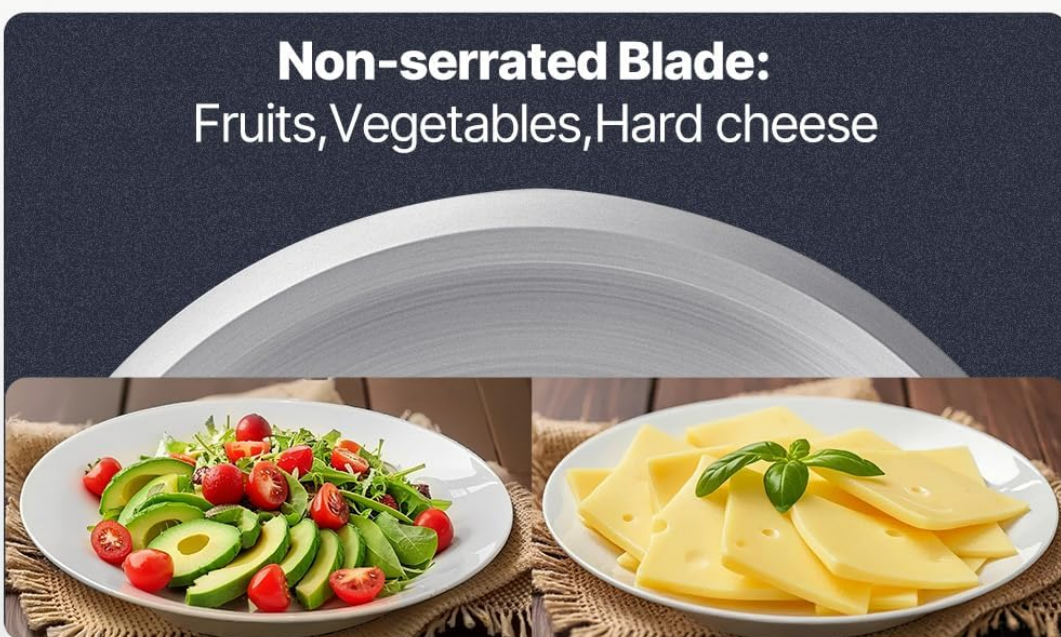


Figure 6: Choose the appropriate blade for different food types to achieve optimal slicing results.

## MAINTENANCE AND CLEANING

Regular cleaning is crucial for hygiene and to prolong the life of your slicer. The detachable design makes cleaning easy.

1. **Unplug:** Always unplug the slicer before cleaning.
2. **Disassemble:** The blade, food rack, and food pusher are easily detachable. Carefully remove them.
3. **Hand Wash:** All food-contact parts, including the blades, food rack, and food pusher, should be hand washed

with warm, soapy water. Rinse thoroughly and dry immediately to prevent rust.

4. **Wipe Down:** Wipe the main unit (motor housing) with a damp cloth. Do not immerse the motor unit in water.
5. **Reassemble:** Once all parts are clean and dry, reassemble them. Ensure the blade is securely fastened.



Figure 7: The detachable design allows for easy and thorough cleaning of all food-contact components.

## TROUBLESHOOTING

If you encounter any issues with your VEVOR Meat Slicer, refer to the following common problems and solutions:

- **Slicer does not turn on:**

- Ensure the power cord is securely plugged into a working outlet.
- Check if the power switch is in the "ON" position.
- Verify the circuit breaker has not tripped.

- **Uneven slices:**

- Ensure the food item is firmly held by the food pusher and against the thickness guide.
- For soft meats, try chilling them in the freezer for 15-30 minutes before slicing.
- Check if the blade is clean and free of debris.

- **Blade not slicing effectively:**

- The blade may need sharpening. Refer to the sharpening instructions in the manual (if applicable, though the product description mentions "self-sharpener comes with it", the video shows manual sharpening).
- Ensure the correct blade type is used for the food item.

If the problem persists, please contact VEVOR customer support for assistance.

## SPECIFICATIONS

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Detailed technical specifications for your VEVOR Meat Slicer:

Feature	Specification
Brand	VEVOR
Model Number	1A-FS201Q
Blade Size	7.5 inches (190 mm)
Blade Material	SUS420 Stainless Steel
Motor Power	180W
Slicing Speed	95 rpm
Adjustable Thickness	0 - 0.6 inches (0 - 15 mm)
Product Dimensions (L x W x H)	15.4" x 10.2" x 11" (390 x 260 x 280 mm)
Item Weight	7.9 lbs (3.6 kg)
Base Material	Carbon Steel (Q235)
Noise Level	<80dB
UPC	197988647881



Item Model Number: **1A-FS201Q**

Power: **180W**

Slicing Speed: **95 rpm**

Noise: **<80dB**

Base Material: **Q235**

Blade Material: **SUS420**

Thickness Adjustment: **0-0.6 in / 0-15 mm**

Item Weight: **7.9 lbs / 3.6 kg**

Item Dimensions: **15.4 x 10.2 x 11 in / 390 x 260 x 280 mm**

Accessories:

**1 x Food Pusher**

**1 x User Manual**

**1 x Non-serrated Blade**

**(One Serrated Blade**

**Pre-installed on the**

**Machine)**

Figure 8: Key specifications of the VEVOR Meat Slicer for quick reference.

## WARRANTY AND SUPPORT

VEVOR products are designed for durability and performance. For any warranty claims, technical support, or service inquiries, please visit the official VEVOR store or contact their customer service directly.

For more information and support, please visit the [VEVOR Store on Amazon](#).

