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› [VEVOR 850W Commercial Meat Slicer \(Model SJY-DQ90\) Instruction Manual](#)

VEVOR SJY-DQ90

VEVOR 850W Commercial Meat Slicer Instruction Manual

Model: SJY-DQ90 | Brand: VEVOR

1. INTRODUCTION

Thank you for choosing the VEVOR 850W Commercial Meat Slicer. This manual provides essential information for the safe and effective operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before first use and keep it for future reference.

Product Overview

The VEVOR 850W Meat Slicer is a robust, stainless steel machine designed for efficient cutting of various boneless meats and soft vegetables. It features a powerful 850W motor, detachable blades for easy cleaning, and a widened feed port for convenience and safety.

- **Versatile Cutting:** Capable of slicing, shredding, and mincing boneless meats like pork, lamb, beef, and fish, as well as soft vegetables such as cabbage and mushrooms.
- **Not Suitable For:** Bone-in meats, frozen foods, or hard vegetables like potatoes, carrots, and lotus roots.
- **Efficient Performance:** Equipped with an 850W motor operating at 1700 rpm, achieving a cutting speed of 551 lb/h.
- **Durable Construction:** Made from high-quality stainless steel with nylon and metal gears for long-lasting performance and quiet operation.
- **Easy Maintenance:** Detachable stainless steel blade set for simplified cleaning.

2. SAFETY PRECAUTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and personal injury.

- **Read All Instructions:** Familiarize yourself with the appliance before operation.
- **Power Supply:** Ensure the appliance is connected to a grounded power outlet with the correct voltage.
- **Keep Hands Clear:** Never insert hands or fingers into the feed port or near the blades while the machine is operating. Use the provided tongs or a food pusher.
- **Stable Surface:** Operate the machine on a stable, level, and dry surface to prevent tipping.

- **Unplug When Not In Use:** Always unplug the machine before cleaning, assembling, or disassembling parts.
- **Supervision:** Close supervision is necessary when the appliance is used near children or individuals with reduced physical, sensory, or mental capabilities.
- **Avoid Damaged Parts:** Do not operate the machine with a damaged cord or plug, or if it has been dropped or damaged in any way.
- **Proper Ingredients:** Only process boneless meats and soft vegetables. Do not attempt to slice bone-in meats, frozen foods, or hard vegetables.
- **Cleaning:** Refer to the cleaning section for proper procedures.

3. SETUP

1. **Unpacking:** Carefully remove the meat slicer from its packaging. Inspect for any damage during transit. Keep packaging materials for future storage or transport.
2. **Placement:** Place the machine on a stable, level, and dry countertop. The anti-slip rubber base will help keep it steady during operation.
3. **Initial Cleaning:** The blades are coated with protective rust-proof oil from the factory. Before your first use, it is crucial to clean this oil.
 - Since water rinsing alone may not fully clean up the oil, please cut some soft vegetables, such as cabbage, through the machine several times. This will help to remove any residual protective oil.
 - After cutting vegetables, proceed with a thorough hand wash of the detachable blade set and other contact parts as described in the Maintenance section.
4. **Power Connection:** Ensure the power switch is in the "OFF" position. Plug the power cord into a suitable grounded electrical outlet.

3 Easy Steps for Ideal Meat Slicing



1. Plug in the power and press the switch



2. Put in the raw meat without bones



3. Get the desired slice of meat

Note: The blades are coated with protective rust-proof oil. Since water rinsing alone may not fully clean up the oil. Before your first use, please cut some vegetables such as cabbage to clean up the protective oil.

Image: Three easy steps for using the VEVOR meat slicer. Step 1: Plug in the power and press the switch. Step 2: Put in the raw meat without bones. Step 3: Get the desired slice of meat. Note: The blades are coated with protective rust-proof oil. Since water rinsing alone may not fully clean up the oil, before your first use, please cut some vegetables such as cabbage to clean up the protective oil.

4. OPERATING INSTRUCTIONS

- 1. Prepare Ingredients:** Ensure all meat is boneless and free of any hard materials. For optimal results, meat should be slightly firm (partially frozen is ideal for very thin slices, but not fully frozen). Cut larger pieces of meat to fit the widened feed port (approximately 8.66 inches wide).
- 2. Power On:** Flip the power switch to the "ON" position. The blades will begin to rotate.
- 3. Feed Ingredients:** Carefully place the prepared meat or soft vegetables into the feed port. Use the provided tongs or a food pusher to guide the ingredients towards the blades. **Never use your hands to push food into the machine.**
- 4. Collect Sliced Food:** Place a container or tray beneath the output chute to collect the sliced food.
- 5. Achieving Different Cuts:**
 - **Slices (5mm thickness):** Pass the meat through the machine once.
 - **Shreds:** Pass the meat through the machine once to get slices, then rotate the slices 90 degrees and pass them through again to create shreds.
 - **Minced Meat:** For finer mince, pass the shredded meat through the machine a third time.
- 6. Power Off:** Once you have finished slicing, flip the power switch to the "OFF" position and unplug the machine from the power outlet.



Image: This diagram illustrates the versatility of the VEVOR meat slicer. Passing meat through once yields slices for sandwiches. Passing it through a second time after rotating creates shreds for fajitas. A third pass results in minced meat suitable for pasta toppings.

Premium Stainless Steel Blade Set

Ensure clean cuts, no meat left behind



Stainless Steel Blade
Comb Hygienic & Easy to Maintain

✓



Can Cut - Boneless Meat, Soft Vegetables, Other soft foods

✗



Cannot Cut - Frozen Meat, Meat with Bones, Hard Vegetables

Image: This graphic clarifies suitable ingredients for the VEVOR meat slicer. It can cut boneless meat, soft vegetables, and other soft foods. It cannot cut frozen meat, meat with bones, or hard vegetables like potatoes and carrots.

5. MAINTENANCE AND CLEANING

Regular cleaning and proper maintenance will ensure the longevity and hygienic operation of your VEVOR Meat Slicer.

Cleaning Procedure

1. **Unplug:** Always unplug the machine from the power outlet before cleaning.
2. **Disassemble Blades:** The stainless steel blade set is detachable for thorough cleaning. Carefully remove the blade assembly. Refer to the product diagram for specific detachment points (usually secured by knobs or latches).
3. **Hand Wash Only:** All detachable parts, including the blade set and knife combs, should be hand washed with warm, soapy water. Use a brush to clean between the blades and combs to remove any food residue.
4. **Clean Main Unit:** Wipe down the main stainless steel body of the machine with a damp cloth. Do not immerse the main unit in water.
5. **Dry Thoroughly:** Ensure all parts are completely dry before reassembling or storing the machine to prevent rust.
6. **Reassemble:** Carefully reassemble the blade set and other components. Ensure the knife combs are correctly positioned between the blades to prevent jamming and ensure proper cutting.

Water Wash Made Easy

Stay fresh, no unwanted scents



Detachable for Easy Rinsing

Note: Before using the machine for the first time, please cut some vegetables such as cabbage to clean up the protective oil.



Hot Water



High-pressure
Water



Brush

Image: The detachable blade set of the VEVOR meat slicer is shown, highlighting its ease of removal for cleaning. This design ensures thorough hygiene and prevents food buildup.

Detachable Blade Set

Consistent slicing, no sticking



Cut Once Into Slice



Cut Twice Into Shred



Cut Three Times Into Dice



Image: A close-up view of the detachable blade set, emphasizing the consistent slicing capability and the design that prevents sticking. The 5mm blade thickness is also visible.

6. TROUBLESHOOTING

If you encounter issues with your meat slicer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Meat is not discharged smoothly or is not in the desired form (e.g., plate-like).	The cutting plate does not contact properly with the cutting blade, or the blade is blocked.	Clean the cutting plate and blades thoroughly. Ensure the knife combs are correctly installed and not bent. Adjust the blade set if necessary to ensure proper alignment.
Machine jams or struggles to cut.	Attempting to cut bone-in meat, frozen meat, or hard vegetables. Meat pieces are too large.	Ensure only boneless meat and soft vegetables are processed. Cut ingredients into smaller, manageable pieces that fit easily into the feed port.
Meat gets stuck between blades.	Knife combs (rakes) are missing or incorrectly installed.	Ensure the knife combs are properly inserted between the blades. These combs are essential for preventing meat from wrapping around the blades.
Machine produces smoke or unusual odors.	Overheating due to prolonged use or attempting to cut unsuitable materials. Motor malfunction.	Immediately turn off and unplug the machine. Allow it to cool down. Check for any obstructions. If the problem persists after cooling and checking, contact customer support.

7. SPECIFICATIONS

Key technical specifications for the VEVOR 850W Commercial Meat Slicer (Model SJY-DQ90):

Feature	Detail
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Feature	Detail
Model Number	SJY-DQ90
Power	850W
Product Dimensions (L x W x H)	12.99" x 8.66" x 17.17" (330 x 220 x 436 mm)
Material	Stainless Steel (Body), 3Cr13 (Blade Material)
Blade Size	Φ3.39 in / Φ86 mm
Cut Thickness	5 mm (Fixed)
Cut Speed	551 lb/h
Item Net Weight	50.71 lbs / 23 kg
Gear Material	High-strength Nylon Gears + Metal Gears
Special Feature	Portable
Product Care Instructions	Hand Wash Only

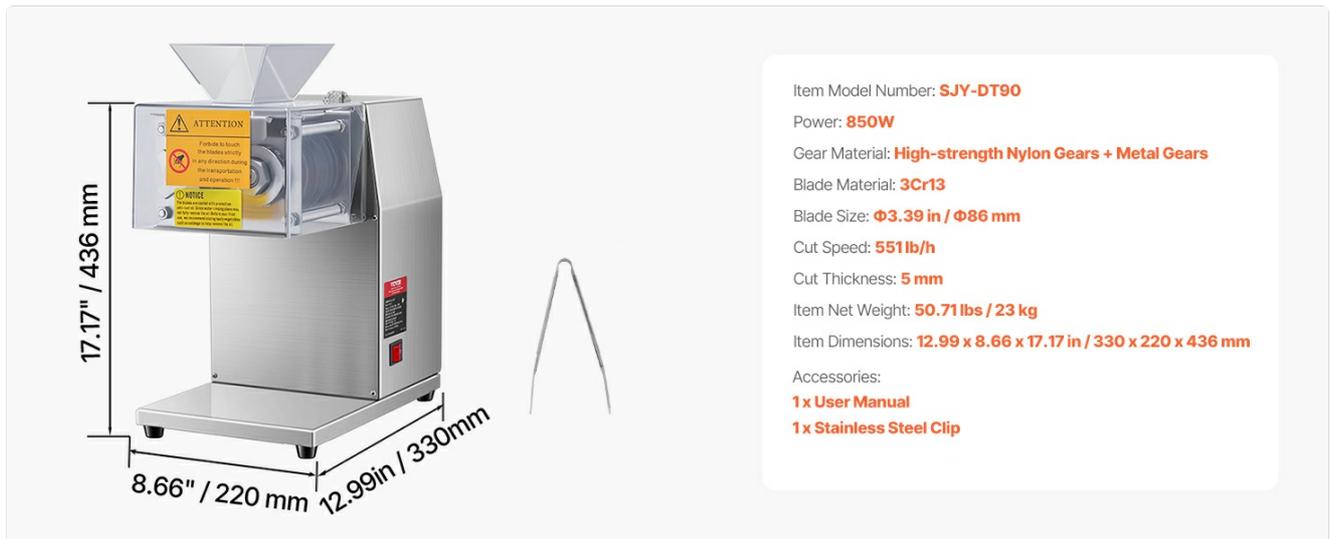


Image: This diagram provides a visual representation of the VEVOR meat slicer's dimensions and lists its key specifications, including model number, power, blade size, cut speed, and weight.

8. WARRANTY AND SUPPORT

For warranty information, technical support, or any questions regarding your VEVOR 850W Commercial Meat Slicer, please contact VEVOR customer service. Refer to the product packaging or the official VEVOR website for the most up-to-date contact details.

Online Support: Visit the official VEVOR website for FAQs, troubleshooting guides, and to submit a support ticket.

Customer Service: Contact details are typically provided in the product's warranty card or on the manufacturer's website.

