

CUSIMAX 9028

CUSIMAX Model 9028 Electric Meat Slicer Instruction Manual

Model: 9028

1. INTRODUCTION

Thank you for purchasing the CUSIMAX Model 9028 Electric Meat Slicer. This appliance is designed for efficient and precise slicing of various foods, including meats, cheeses, bread, and vegetables. To ensure safe and optimal performance, please read this instruction manual thoroughly before initial use and retain it for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- **Read all instructions carefully before operation.**
- **DANGER:** Blades are extremely sharp. Always handle blades with extreme care.
- **WARNING:** To protect against electric shock, do not immerse the motor unit, cord, or plug in water or other liquids.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Always use the food pusher to guide food. Never use your hand to push food.
- Ensure the appliance is placed on a stable, flat, and dry surface during operation.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or

instruction concerning use of the appliance by a person responsible for their safety.

3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your CUSIMAX Electric Meat Slicer:

- **Motor Unit:** 150-watt AC motor for powerful slicing.
- **Blades:** Two 9-inch stainless steel blades included (one serrated, one non-serrated).
- **Food Carriage:** Removable platform to hold food during slicing.
- **Food Pusher:** Safety device to secure food and protect hands.
- **Food Tray:** Collects sliced food.
- **Thickness Adjustment Knob:** Allows precise slice thickness from 1mm to 20mm.
- **Independent Power Switch:** On/Off control.
- **Aluminum Base with Non-Slip Feet:** Provides stability during operation.



Image: CUSIMAX Meat Slicer with two blades and a food tray, showcasing its main components.

PRODUCT DETAILS



Image: Detailed view of the CUSIMAX Meat Slicer's independent power switch, stainless steel blade, thickness adjustment knob, and non-slip aluminum base.

4. SETUP AND ASSEMBLY

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or return if necessary.
2. **Placement:** Place the slicer on a clean, dry, and stable countertop. Ensure the non-slip feet are securely gripping the surface.
3. **Blade Installation:** The slicer comes with two 9-inch stainless steel blades. Choose the appropriate blade for your food type (serrated for deli meats, bread, fruits; non-serrated for frozen meats, cheeses, vegetables). If a blade needs to be installed or changed, ensure the slicer is unplugged. The blade holder can be unscrewed using a coin or spoon. Carefully align the chosen blade and secure it.
4. **Food Carriage Installation:** Align the clips on the food carriage with the groove lines on the base and press down vertically for successful installation. Ensure it moves smoothly.
5. **Food Tray:** Position the food tray beneath the slicing area to collect sliced food.

5. OPERATING INSTRUCTIONS

Follow these steps for safe and effective slicing:

1. **Prepare Food:** For best results, chill meats and cheeses before slicing. Ensure food items are free of bones or other hard objects that could damage the blade. The food carriage holds food up to 7.5 inches (19 cm) high and 7.2 inches (18.3 cm) long.
2. **Adjust Thickness:** Use the 1-20mm thickness adjustment knob to select your desired slice thickness. Turn clockwise for thicker slices and counter-clockwise for thinner slices.
3. **Load Food:** Place the food item securely onto the food carriage. Use the food pusher to hold the food firmly against the guide plate and the blade.
4. **Power On:** Plug the slicer into a standard AC120V 60Hz electrical outlet. Turn on the independent power switch.
5. **Slice:** While holding the food pusher firmly, gently push the food carriage back and forth, guiding the food into the rotating blade. Apply even pressure for consistent slices.
6. **Collect Slices:** Sliced food will fall onto the food tray.
7. **Power Off:** Once slicing is complete, turn off the power switch and unplug the appliance from the outlet.



Image: CUSIMAX Food Slicer in a kitchen setting, demonstrating its use for slicing various foods.



Adjustable Slice Thickness for Various Food

Image: Close-up of the 0-20mm adjustable slice thickness knob, illustrating the range of available settings.



Image: Visual guide showing various food types and the recommended 9-inch serrated or non-serrated blade for slicing.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures hygiene and extends the lifespan of your slicer. Always unplug the appliance before cleaning.

1. **Disassembly:** The blades, food tray, food carriage, and food pusher are designed to be removable for easy cleaning.
2. **Removing the Food Carriage:** Lift the food pusher directly with both hands to remove the food carriage.
3. **Removing the Blade:** Carefully unscrew the blade holder using a coin or spoon. Grasp the blade by its center hub and lift it off. Exercise extreme caution as the blade is very sharp.
4. **Washing Removable Parts:** The blades, food tray, food carriage, and food pusher are dishwasher safe. Alternatively, wash them by hand with warm, soapy water and rinse thoroughly.
5. **Cleaning the Main Unit:** Wipe the main motor unit with a damp cloth. Do not immerse the motor unit in water or any other liquid.
6. **Drying and Reassembly:** Ensure all parts are completely dry before reassembling the slicer. Reassemble in reverse order of disassembly.

The Meat Slicer Has A Removable Food Carriage!



Removes with both hands by lifting straight up.
To install, align the clips on the food tray with
the groove lines on the base and press down
vertically for successful installation.

Image: Step-by-step guide on how to remove the food carriage for cleaning.



Image: Visual representation of the removable components (blade, food pusher, food tray) for comprehensive cleaning.

7. TROUBLESHOOTING

If you encounter issues with your CUSIMAX Meat Slicer, refer to the following common troubleshooting tips:

- **Slicer does not turn on:**
 - Ensure the power cord is securely plugged into a working electrical outlet.
 - Check if the power switch is in the 'ON' position.
- **Inconsistent slice thickness:**
 - Verify that the thickness adjustment knob is set correctly and securely.
 - Ensure food is held firmly against the guide plate and food pusher during slicing.
 - For best results, chill food items like meat and cheese before slicing.
- **Blade not cutting effectively:**
 - Check if the correct blade (serrated/non-serrated) is being used for the food type.
 - Ensure the blade is clean and free of food debris.
 - Avoid slicing extremely hard or frozen solid items that are not suitable for the non-serrated blade.
- **Excessive noise or vibration:**
 - Ensure all removable parts (blade, food carriage) are correctly installed and secured.
 - Verify the slicer is on a stable, flat surface.

If problems persist, please contact CUSIMAX customer support for assistance.

8. SPECIFICATIONS

Feature	Specification
Brand	CUSIMAX
Model Number	9028
Product Dimensions	16.02"L x 8.9"W x 11.02"H
Item Weight	9.04 Pounds
Material	Stainless Steel (Blades), Aluminum (Base)
Color	Silver Gray
Power	150 Watts
Voltage	AC120V 60Hz
Blade Length	9 Inches (Two blades included: serrated and non-serrated)
Adjustable Thickness	1mm - 20mm
Operation Mode	Semi-Automatic
Product Care	Dishwasher Safe (removable parts), Hand Wash Only (main unit)

CUSIMAX

POWER

150W

VOLTAGE

AC120V 60HZ

SIZE

DOUBLE 9"



Image: Diagram illustrating the physical dimensions of the CUSIMAX Meat Slicer.

9. WARRANTY AND SUPPORT

CUSIMAX offers an 18-month promise for this product. Additionally, all CUSIMAX products are covered by Product Liability Insurance of the United States. For warranty claims, technical support, or any inquiries, please contact CUSIMAX customer service through their official channels.