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› CUSIMAX Electric Meat Slicer User Manual (Model B0F21FTYNP)

CUSIMAX B0F21FTYNP

CUSIMAX Electric Meat Slicer User Manual

Model: B0F21FTYNP

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1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before operating the CUSIMAX Electric Meat Slicer. Failure to follow these instructions may result in electric shock, fire, or serious injury. Keep this manual for future reference.

General Safety Precautions:

- Always unplug the slicer from the power outlet before assembling, disassembling, cleaning, or when not in use.
- Do not operate the slicer with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner. Contact customer support for assistance.
- Keep hands, hair, clothing, and utensils away from the moving blade during operation to prevent injury.
- Never push food by hand. Always use the food pusher provided.
- Ensure the slicer is placed on a stable, dry, and level 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.
- Do not immerse the motor unit in water or other liquids. Clean with a damp cloth.
- Use only accessories and attachments recommended by the manufacturer.

Blade Safety:

- The blade is extremely sharp. Handle with extreme care during assembly, disassembly, and cleaning.
- Always ensure the blade is securely fastened before operation.

- When cleaning the blade, use cut-resistant gloves and a brush, avoiding direct hand contact.

2. PRODUCT OVERVIEW

The CUSIMAX Electric Meat Slicer is designed for home use, featuring a powerful motor and dual 9-inch stainless steel blades for versatile slicing. Familiarize yourself with the components below.

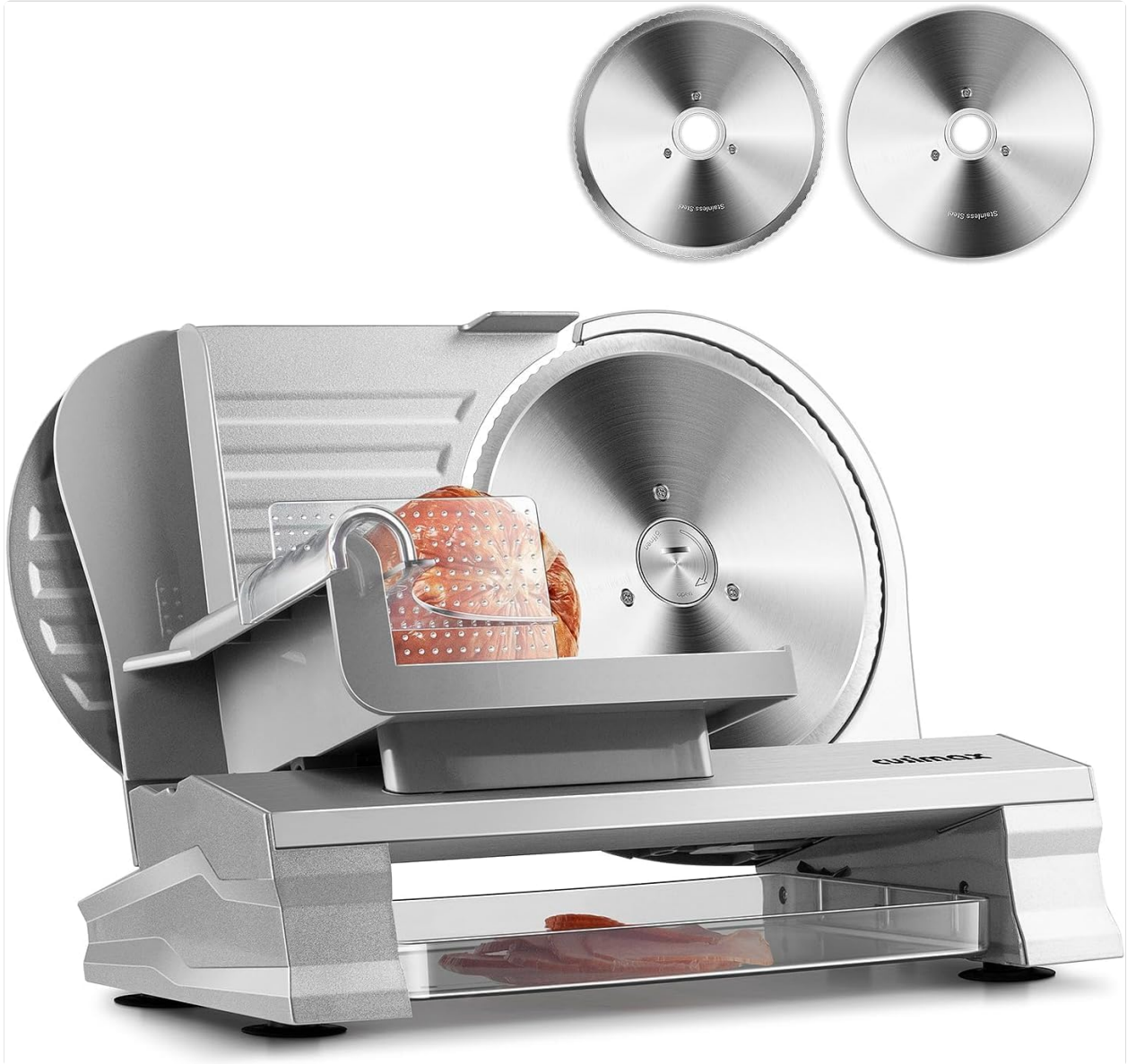


Image: The CUSIMAX Electric Meat Slicer, showcasing its main body, food carriage, adjustable thickness knob, and two interchangeable 9-inch stainless steel blades (one serrated, one non-serrated).

Key Components:

- **Main Unit:** Houses the motor and blade assembly.
- **9-inch Stainless Steel Blades:** Includes one serrated blade for deli meats, breads, and fruits, and one non-serrated blade for frozen meats, cheeses, and vegetables.
- **Adjustable Thickness Knob:** Allows precise slice thickness adjustment from 1mm to 20mm.
- **Food Carriage:** Holds food securely during slicing, accommodating items up to 7.5 inches (19 cm) high and 7.2 inches (18.3 cm) long.
- **Food Pusher:** Ensures safe and consistent pressure on food during slicing.

- **Food Tray:** Collects sliced food directly, preventing contact with the machine body.
- **Independent Power Switch:** For turning the unit on and off.
- **Aluminum Base with Non-Slip Feet:** Provides stability during operation.

PRODUCT DETAILS



Image: A detailed view highlighting the independent power switch, stainless steel blade, 1-20mm thickness adjustment knob, and the aluminum base with non-slip feet.

3. SETUP

Follow these steps to set up your CUSIMAX Electric Meat Slicer before first use.

Unpacking and Placement:

1. Carefully remove all packaging materials and inspect the slicer for any damage.
2. Place the slicer on a clean, dry, stable, and level surface. Ensure there is sufficient space around the unit for safe operation and ventilation.
3. Clean all removable parts (blades, food tray, food carriage, food pusher) with warm soapy water before first use. Rinse thoroughly and dry completely.

Blade Installation:

1. Ensure the slicer is unplugged.
2. Select the appropriate blade (serrated for soft foods like bread, non-serrated for firmer items like frozen meat or cheese).
3. Align the blade with the motor shaft and gently press it into place. Secure it by turning the blade holder clockwise until it is firmly tightened. A coin or spoon can be used to tighten the blade holder.

Food Carriage and Tray Installation:

1. Ensure the slicer is unplugged.
2. Align the clips on the food carriage with the groove lines on the base of the slicer.
3. Press down vertically to securely install the food carriage.
4. Slide the food tray into its designated slot beneath the blade.



Image: Demonstrates how to remove and install the food carriage by lifting straight up and aligning clips with groove lines for secure placement.

4. OPERATING INSTRUCTIONS

Operating your CUSIMAX Electric Meat Slicer is straightforward. Always prioritize safety during use.

Preparing for Slicing:

1. Ensure the slicer is properly assembled and plugged into a grounded electrical outlet.
2. Place the food item you wish to slice onto the food carriage. Use the food pusher to secure the food against the carriage wall and the blade guard.
3. Adjust the slice thickness knob to your desired setting (1mm for ultra-thin to 20mm for approximately 3/4 inch thick slices).



Image: A close-up of the adjustable thickness knob, illustrating the 0-20mm range for precise slice control.

Slicing Procedure:

1. Turn on the slicer using the independent power switch.
2. Using the food pusher, gently guide the food carriage towards the rotating blade. Apply even pressure.
3. Move the food carriage back and forth to slice the food. Sliced pieces will fall directly into the food tray.
4. Once slicing is complete, turn off the slicer and unplug it from the outlet.
5. Carefully remove the sliced food from the tray.

Suitable Foods for Slicing:

The CUSIMAX Electric Meat Slicer is suitable for a variety of foods, including:

- Meats (deli meats, roast beef, turkey breast, frozen meats)
- Cheeses
- Breads
- Vegetables (e.g., cabbage, potatoes for chips)
- Fruits (e.g., apples, citrus)



Image: A collage showing various food items such as meat, cheese, bread, and vegetables, illustrating the versatility of the slicer.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your slicer. Always unplug the unit before cleaning.

Disassembly for Cleaning:

1. Ensure the slicer is unplugged.
2. Remove the food tray by simply pulling it out.
3. Lift the food pusher directly with both hands to remove it.
4. To remove the blade, use a coin or spoon to unscrew the blade holder counter-clockwise. Carefully remove the blade.
5. Remove the food carriage by lifting it straight up from its grooves.



Image: An illustration demonstrating how the blade holder can be unscrewed, the food pusher lifted, and the food tray pulled out for easy cleaning.

Cleaning Instructions:

- The blades, food tray, food carriage, and food pusher are removable and dishwasher safe. Alternatively, wash them with warm soapy water and a non-abrasive sponge or brush.
- For the main unit (motor housing), wipe with a damp cloth. Do not immerse the main unit in water or any other liquid.
- Ensure all parts are thoroughly dried before reassembling or storing the slicer.
- Periodically check the blade for sharpness. If dull, consider replacing it for optimal performance.

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POWER

150W

VOLTAGE

AC120V 60HZ

SIZE

DOUBLE 9"



Image: The CUSIMAX Electric Meat Slicer displayed with both the serrated and non-serrated 9-inch stainless steel blades, emphasizing their interchangeability and ease of removal for cleaning.

Storage:

Store the slicer in a clean, dry place, away from direct sunlight and out of reach of children.

6. TROUBLESHOOTING

If you encounter issues with your CUSIMAX Electric Meat Slicer, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Slicer does not turn on.	Not plugged in; power switch off; power outage.	Ensure the slicer is securely plugged into a working outlet. Check the power switch. Verify power to the outlet.

Problem	Possible Cause	Solution
Blade binds or makes a screeching noise.	Blade not properly secured; food too hard/frozen; excessive pressure; blade dull; debris behind blade.	Unplug the slicer. Ensure the blade holder is tightly secured. Allow frozen food to thaw slightly. Apply less pressure. Clean any debris from behind the blade. Consider replacing a dull blade.
Slices are uneven or ragged.	Blade dull; food not properly secured; incorrect thickness setting; food carriage not moving smoothly.	Ensure the blade is sharp. Secure food firmly with the food pusher. Adjust thickness setting. Clean and lubricate food carriage rails if necessary.
Food carriage does not stay on track.	Improper installation; debris in grooves.	Ensure the food carriage clips are correctly aligned with the base grooves and pressed down firmly. Clean any debris from the grooves.

If the problem persists after attempting these solutions, please contact CUSIMAX customer support.

7. SPECIFICATIONS

Technical details for the CUSIMAX Electric Meat Slicer.

Feature	Detail
Brand	CUSIMAX
Model	B0F21FTYNP
Motor Power	150 Watts
Blade Size	Double 9-inch Stainless Steel Blades (Serrated & Non-Serrated)
Adjustable Thickness	1mm - 20mm
Product Dimensions	38.1 x 25.4 x 27.94 cm (15 x 10 x 11 inches)
Item Weight	5.42 kg (11.95 lbs)
Material	Stainless Steel (Blades), Aluminum (Base)
Special Features	Adjustable Thickness, Anti-Slip, Powerful Motor, Removable Blade, Removable Food Carriage, Dishwasher Safe Parts

8. WARRANTY AND SUPPORT

CUSIMAX is committed to providing high-quality products and customer satisfaction.

Warranty Information:

- Your CUSIMAX Electric Meat Slicer is covered by a 30-day hassle-free return policy.
- An 18-month promise is also provided for product quality and efficiency.
- All CUSIMAX products are covered by Product Liability Insurance of the United States.

Customer Support:

For any questions, concerns, or assistance with your product, please contact CUSIMAX customer support through the retailer's platform or the official CUSIMAX website. Please have your model number (B0F21FTYNP) and purchase date available when contacting support.