

[Manuals.plus](#) /

› [ONCE FOR ALL](#) /

› ONCE FOR ALL Fresh Meat Slicer (Model MS-2025-01) Instruction Manual

## ONCE FOR ALL MS-2025-01

# ONCE FOR ALL Fresh Meat Slicer (Model MS-2025-01) Instruction Manual

Your guide to efficient and safe meat preparation.

## 1. INTRODUCTION

Thank you for choosing the ONCE FOR ALL Fresh Meat Slicer. This manual provides essential information for the safe and effective use, setup, operation, and maintenance of your new meat slicer. Please read these instructions thoroughly before first use and retain for future reference.



# A MUST HAVE TOOL IN YOUR KITCHEN

Allowing you to prepare a variety of dishes with precision and ease.

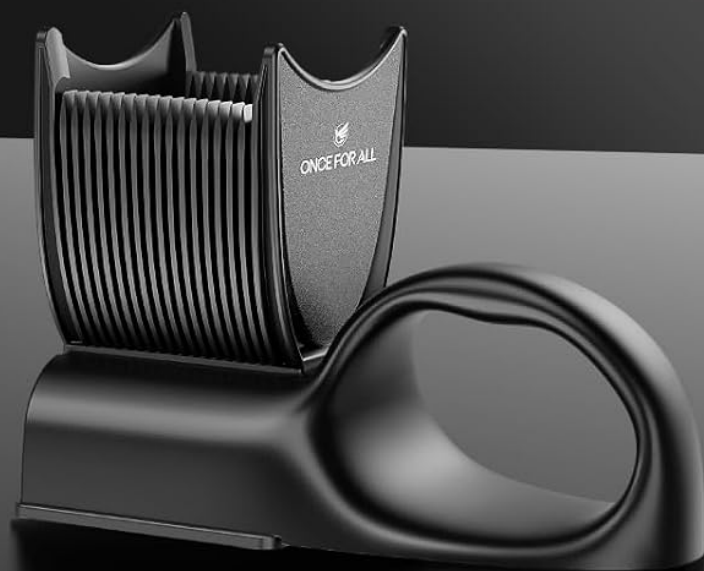


Image 1.1: Overview of the ONCE FOR ALL Fresh Meat Slicer and included accessories.

## 2. SAFETY INFORMATION

Your safety is paramount. This meat slicer features extremely sharp blades. Always exercise caution when handling, assembling,

disassembling, and cleaning the unit.

- **Sharp Blades:** The blades are very sharp. Avoid direct contact with the blade edges. Use the provided cleaning brushes for maintenance.
- **Secure Placement:** Always ensure the slicer base is securely attached to a smooth, clean countertop using its large suction cup before operation.
- **Suitable Meats:** This slicer is designed for **fresh meat only**. Do not attempt to slice frozen meat, deli meat, luncheon meat, or meat with bones, as this can damage the blades and cause injury.
- **Hand Protection:** Consider wearing cut-resistant gloves when handling blades or during operation for added safety.
- **Children and Pets:** Keep the slicer out of reach of children and pets.
- **Cleaning:** Despite some product information, user feedback indicates that the plastic components may warp if placed in a dishwasher. To ensure product longevity and prevent damage, **handwash all parts only**.



# CAN CUT



**Pork**



**Beef**



**Chicken**



**Salmon**



# DO NOT CUT



**Frozen Meat**



**Deli meat**



**Luncheon Meat**



**Meat with bones**

Image 2.1: Guide for suitable and unsuitable meat types for slicing.

### 3. PRODUCT OVERVIEW

The ONCE FOR ALL Fresh Meat Slicer is a manual kitchen tool designed for efficiently slicing fresh meats. It features adjustable

thickness settings and comes with several accessories for convenience and maintenance.

### Components Included:

- Meat slicer knives set (with 17 blades)
- Base with grip and container
- 2 x Cleaning Brushes
- Knife sheath
- 3-in-1 Rotatable Sticky Hook

### Key Features:

- **Adjustable Thickness:** Easily switch between 2mm and 4mm slice thickness using two interchangeable blade sets.
- **High Efficiency:** Up to 17 stainless steel blades allow for multiple slices in a single stroke.
- **Versatile Cuts:** Capable of producing slices, strips, and diced meat by adjusting the meat's orientation.
- **Secure Operation:** Features a large suction cup on the base for stability and an ergonomic, extended handle for a secure grip.
- **Easy Cleaning:** Removable blade set, container, and base, along with included brushes, facilitate thorough cleaning.
- **Compact Storage:** Includes a knife sheath and a 3-in-1 rotatable sticky hook for convenient storage.



## 3-in-1 Hook

Hang the slicer and parts on the wall easily and save space

## Brush x2

Two special hard bristle brushes make it a breeze to clean



## Sharpener

Quickly and effectively keeps your slicer brilliantly sharp

Image 3.1: Included accessories: 3-in-1 hook, cleaning brushes, and sharpener.

## 4. SETUP

1. **Unpack:** Carefully remove all components from the packaging. Inspect for any damage.

2. **Clean:** Before first use, wash all parts that will come into contact with food using warm soapy water. Rinse thoroughly and dry completely.
3. **Assemble Base:** Place the base unit on a clean, smooth, and dry countertop. Press down firmly on the base to engage the suction cup, ensuring it is securely fixed.
4. **Insert Blade Set:** Select the desired blade set (2mm or 4mm). Align the blade set with the slots in the base unit and slide it into place until it clicks securely. Ensure the blade set is fully seated and stable.

Video 4.1: Demonstrates the assembly of the meat slicer, including securing the base and inserting the blade set.

## 5. OPERATING INSTRUCTIONS

---

Follow these steps for safe and effective meat slicing:

1. **Prepare Meat:** Ensure your fresh meat is free of bones and cut into pieces that fit comfortably within the slicer's chamber. For best results, the meat should be slightly firm, but not frozen.
2. **Load Meat:** Place the meat into the slicer's chamber, ensuring it is aligned with the blades.
3. **Slice:** Hold the ergonomic handle firmly. With a steady, sawing motion, push the blade set through the meat. The design allows for multiple slices in one stroke.
4. **Adjusting Thickness:** To change slice thickness, remove the current blade set by pressing the release button and replace it with the alternative 2mm or 4mm blade set.
5. **Creating Strips or Diced Meat:**
  - For strips: Slice the meat once, then rotate the sliced meat 90 degrees and slice again.
  - For diced meat: Slice the meat into strips, then rotate the strips 90 degrees and slice a third time.

# MULTIPLE SAFETY FEATURES

Upgraded with an ergonomic, extended handle for secure grip  
and enhanced safety



**Comfort  
Grip**



**Large  
Suction Cup**



**Dishwasher-Safe**



**Adjustable  
Thickness**



Image 5.1: Proper technique for operating the meat slicer.

# ADJUSTABLE

Two thicknesses for daily meat cutting

# 17 BLADES

2mm thin

4mm thick



Image 5.2: How to adjust the slicing thickness by changing blade sets.

Video 5.3: Demonstrates the efficient slicing capability of the tool for various fresh meats.

Video 5.4: Shows the meat slicing process for thin, even cuts.

## 6. MAINTENANCE AND CLEANING

Regular cleaning and proper maintenance will ensure the longevity and performance of your slicer.

1. **Disassembly:** After each use, carefully disassemble the blade set from the base.
2. **Handwash Only:** Wash all components (blade sets, base, container) immediately after use with warm, soapy water. Use the provided cleaning brushes to safely remove any meat residue from between the blades and in crevices.
3. **Rinse and Dry:** Rinse all parts thoroughly under running water. Ensure all soap residue is removed. Dry all components completely before storage to prevent rust and bacterial growth.
4. **Blade Sharpening:** Use the included ring knife sharpener to maintain the sharpness of your blades as needed. Follow the sharpener's instructions for proper use.
5. **Storage:** Store the blade set in its protective sheath when not in use. Utilize the 3-in-1 rotatable sticky hook to hang the slicer and accessories, saving counter space and keeping them organized.

Video 6.1: A short preview demonstrating the ease of cleaning the slicer components.

## 7. TROUBLESHOOTING

- **Slicer not cutting smoothly:**
  - Ensure the meat is fresh and free of bones or overly tough connective tissue.
  - Verify the blade set is clean and free of obstructions.
  - Check if the blades require sharpening using the provided sharpener.
  - Ensure the meat piece fits the holder correctly; larger pieces may need pre-trimming.
- **Slicer base not adhering to countertop:**
  - Ensure the countertop surface is clean, smooth, and dry.
  - Press down firmly on the base to activate the suction cup.
- **Plastic components appear warped after cleaning:**
  - This indicates the component was likely exposed to high heat, such as in a dishwasher. Always handwash all parts with warm, not hot, soapy water.

## 8. SPECIFICATIONS

|                    |                                        |
|--------------------|----------------------------------------|
| Brand              | ONCE FOR ALL                           |
| Model Number       | MS-2025-01                             |
| Product Dimensions | 13.2"L x 4.8"W x 3.2"H                 |
| Material           | Stainless Steel (Blades), Other (Body) |
| Color              | Black                                  |
| Item Weight        | 2 pounds                               |
| Blade Length       | 21.5 centimeters (6.7 inches)          |

|                   |                                             |
|-------------------|---------------------------------------------|
| Operation Mode    | Manual                                      |
| Recommended Use   | Fresh Meat                                  |
| Care Instructions | Handwash Only (Refer to Safety Information) |

## 9. WARRANTY AND SUPPORT

For warranty information or product support, please refer to the documentation included with your purchase or contact ONCE FOR ALL customer service directly. Contact details can typically be found on the product packaging or the official ONCE FOR ALL website.

### ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

#### Name

#### Email

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

#### Question

#### Details

Submit question

Open the live page

<https://manuals.plus/asin/B0F4WN4KSV>

More documents and user manuals: <https://manuals.plus/>