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CUSIMAX 2201

Cusimax Electric Meat Slicer User Manual - Model 2201

Brand: CUSIMAX | Model: 2201

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your Cusimax Electric Meat Slicer, Model 2201. Designed for home use, this 200W deli slicer features two 9-inch stainless steel blades and adjustable thickness settings for various food items.

2. IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions before using the appliance.
- Always unplug the slicer from the power outlet before cleaning, assembling, or disassembling.
- The blades are extremely sharp. Handle with extreme caution. Never touch the blade directly.
- Ensure the slicer is placed on a dry, flat, and stable surface. The suction feet should firmly secure the unit during operation.
- Keep hands and fingers away from the blade during operation. Always use the food pusher and food carriage.
- This appliance is not intended for use by children. Keep the appliance and its cord out of reach of children.
- Do not operate the appliance continuously for more than 10 minutes. Allow the appliance to cool down for 30 minutes before operating it again.
- Do not slice frozen foods, bones, or items not intended for slicing.
- Do not immerse the motor unit in water or any other liquid.

3. PACKAGE CONTENTS

Verify that all items are present and in good condition upon unpacking:

- Cusimax Electric Meat Slicer Unit
- 9-inch Non-Serrated Stainless Steel Blade (pre-installed)
- 9-inch Serrated Stainless Steel Blade (additional)
- Food Carriage
- Food Pusher
- Removable Food Tray

- Cleaning Brush
- User Manual

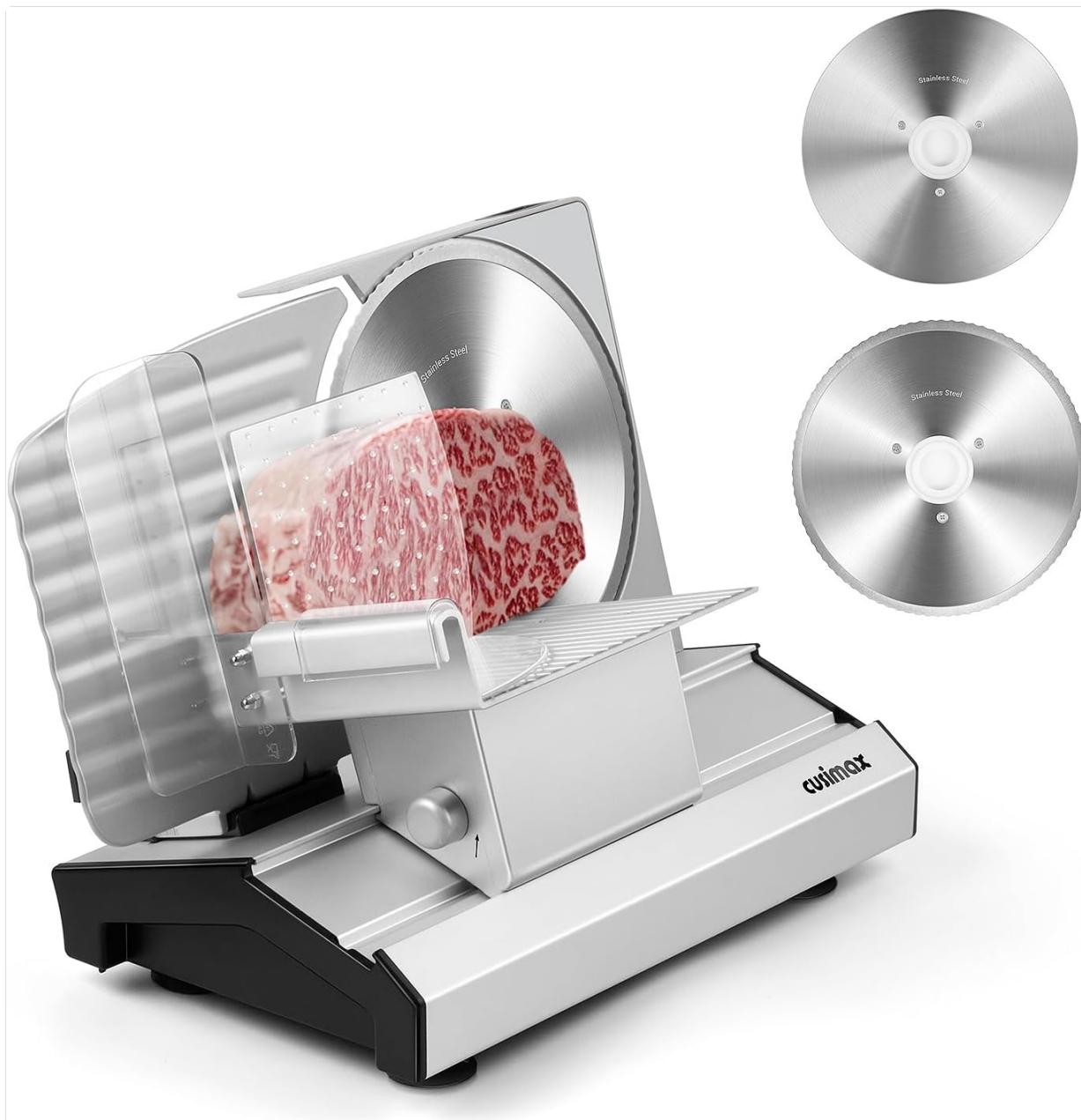


Figure 1: Main unit of the Cusimax Electric Meat Slicer with included blades.

4. PRODUCT OVERVIEW

The Cusimax Electric Meat Slicer is designed for efficient and precise slicing in a home kitchen environment. Key features include:

- **Powerful 200W Motor:** Provides ample power for consistent slicing.
- **Dual 9-inch Stainless Steel Blades:** Includes one non-serrated blade for frozen meats, cheeses, and vegetables, and one serrated blade for deli meats, breads, and fruits.
- **Adjustable Thickness:** Easily adjust slice thickness from 1 mm (0.04 inches) to 20 mm (0.79 inches).
- **Removable Components:** Blades, food tray, food carriage, and food pusher are all removable for easy cleaning.
- **Stable Operation:** Equipped with power suction cups on the base for secure placement on countertops.
- **Safety Features:** Child safety lock on the power switch to prevent accidental activation.



Hand-held grip



Power suction cups, stable base



Food-grade metallic materials



Figure 2: Key design elements including the hand-held grip, stable suction cup base, and metallic construction.



9-Inch Stainless Steel Blades

Non-serrated and serrated, effortlessly handle all types of ingredients

Figure 3: The two interchangeable 9-inch stainless steel blades.

5. SETUP

- 1. Unpack:** Carefully remove all packaging materials and retain them for future use.
- 2. Placement:** Place the slicer on a clean, dry, flat, and stable countertop. Ensure the suction feet are engaged by pressing down firmly on the appliance.
- 3. Blade Installation:** The non-serrated blade is typically pre-installed. If changing blades, refer to the "Maintenance and Cleaning" section for removal and installation instructions.
- 4. Food Tray:** Position the removable food tray beneath the blade to catch sliced food.
- 5. Power Connection:** Plug the power cord into a suitable electrical outlet.

6. OPERATING INSTRUCTIONS

6.1. Blade Selection

- **Non-Serrated Blade:** Ideal for slicing frozen meats, cheeses, and vegetables.
- **Serrated Blade:** Best for deli meats, breads, and fruits.

6.2. Thickness Adjustment

The slicer allows for precise thickness adjustment from 1 mm to 20 mm. Turn the thickness adjustment knob located

on the side of the slicer to your desired setting. A higher number indicates a thicker slice.



Figure 4: Visual representation of adjustable thickness settings for different food types.



Figure 5: Detailed diagram of the 0-20mm adjustable thickness range.

6.3. Slicing Food

1. Place the food item firmly on the food carriage.

2. Secure the food item with the food pusher, ensuring your fingers are protected.
3. Set the ON/OFF switch to the desired position (pulse or continuous).
4. Apply gentle, even pressure with the food pusher, moving the food carriage back and forth smoothly against the rotating blade.
5. Collect the sliced food from the removable tray.
6. When finished, set the ON/OFF switch to OFF and unplug the appliance.



Figure 6: Demonstrating simple operation of the slicer for various foods.

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Video 1: Official demonstration of the Cusimax Electric Meat Slicer in action, showcasing its slicing capabilities for various food items.

7. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and hygiene. Always unplug the slicer before cleaning.

1. **Disassembly:** The food carriage, food pusher, and blades are designed for easy removal. To remove the blade, use a coin or screwdriver to unlock the central locking ring, then carefully unthread and remove the blade.

2. **Washing:** All parts that come into contact with food are removable and dishwasher-safe. Alternatively, wash them directly in the sink using the provided cleaning brush and mild detergent.
3. **Main Unit:** Wipe the main unit with a damp cloth. Do not immerse in water.
4. **Drying:** Ensure all parts are completely dry before reassembling or storing.
5. **Blade Care:** For optimal slicing and to prevent food from sticking, apply a thin layer of food-grade oil (e.g., olive oil) to the blade before use, especially when slicing moist or sticky foods.



Figure 7: Removable design for easy cleaning of components.



Rinse Directly with Water **Dishwasher Safe**

Figure 8: Dishwasher-safe components for convenient cleaning.

8. TROUBLESHOOTING

- **Slicer does not turn on:** Ensure the power cord is securely plugged into a working outlet. Check that the ON/OFF switch is correctly engaged and the child safety lock is disengaged.
- **Food sticks to the blade:** This can occur with moist or sticky foods. Apply a thin layer of food-grade oil (e.g., olive oil) to the blade before slicing.
- **Slicer moves during operation:** Ensure the slicer is placed on a clean, dry, and smooth surface. Press down firmly to engage the suction feet for maximum stability.
- **Uneven slices:** Ensure the food item is firmly pressed against the food carriage and the thickness adjustment knob is securely set. Apply consistent pressure with the food pusher.

9. SPECIFICATIONS

Feature	Detail
Brand	CUSIMAX
Model Number	2201

Power	200 Watts
Blade Material	Stainless Steel
Blade Length	9 Inches
Adjustable Thickness	1-20 mm (0.04-0.79 inches)
Product Dimensions	16.5"L x 9.5"W x 12"H
Item Weight	12.91 pounds
Operation Mode	Semi-Automatic



Figure 9: Product dimensions for planning counter space and storage.

10. WARRANTY AND SUPPORT

CUSIMAX offers a 30-day hassle-free return policy and an 18-month product promise. For any questions, concerns, or warranty claims, please contact CUSIMAX customer support through their official channels.

 <p>cusimax INSTRUCTION MANUAL Food Slicer MODEL: CMFS-2201</p>	<p>Cusimax CMFS-2201 Food Slicer Instruction Manual</p> <p>Comprehensive user manual for the Cusimax CMFS-2201 Food Slicer, detailing important safety guidelines, operational procedures, parts identification, and maintenance instructions for home use.</p>
 <p>cusimax INSTRUCTION MANUAL FOOD DEHYDRATOR MODEL: CMDH-805</p>	<p>Cusimax Food Dehydrator CMDH-805 Instruction Manual</p> <p>Instruction manual for the Cusimax Food Dehydrator, Model CMDH-805. Includes specifications, important safeguards, first-use instructions, operation guidelines, layer height adjustment, cleaning and maintenance, and recommended drying times and temperatures for various foods.</p>
 <p>CUSIMAX INSTRUCTION MANUAL</p>	<p>CUSIMAX Hot Plate User Guide</p> <p>Discover the CUSIMAX BUSINESS COMPACT hot plate. This guide provides essential information about the CUSIMAX product, highlighting its features and capabilities for efficient cooking.</p>
 <p>cusimax INSTRUCTION MANUAL Electric Pressure Cooker MODEL: CMPC-130 & CMPC-100</p>	<p>Cusimax Electric Pressure Cooker Instruction Manual</p> <p>Comprehensive instruction manual for the Cusimax Electric Pressure Cooker, models CMPC-130 and CMPC-100. Covers important safeguards, operating instructions for various functions (Steam, Brown, Rice, Yogurt, Slow Cooking, Pressure Cooking), recommended cooking times, care and cleaning, and troubleshooting.</p>
 <p>Cusimax INSTRUCTION MANUAL</p>	<p>Cusimax Smokeless Grill CMRG-200 Instruction Manual</p> <p>Comprehensive instruction manual for the Cusimax Smokeless Grill, Model CMRG-200. Includes important safety precautions, product overview, operating instructions, and troubleshooting.</p>
 <p>cusimax INSTRUCTION MANUAL Hot Plate MODEL: CMHP-C150, CMHP-C180</p>	<p>Cusimax Hot Plate Instruction Manual - Models CMHP-C150, CMHP-C180</p> <p>User manual for the Cusimax Hot Plate, providing important safety instructions, operating procedures, cleaning guidelines, and troubleshooting tips for models CMHP-C150 and CMHP-C180.</p>