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› [FOHERE 250W Electric Meat Slicer Machine User Manual \(Model 5191M12D\)](#)

FOHERE 5191M12D

FOHERE 250W Electric Meat Slicer Machine User Manual

Model: 5191M12D

Brand: FOHERE

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1. PRODUCT OVERVIEW

The FOHERE 250W Electric Meat Slicer Machine (Model 5191M12D) is designed for home use, offering efficient and precise slicing of various foods. It features a powerful 250W motor and comes with three 7.5-inch stainless steel blades (two serrated, one smooth) to handle different food types. The adjustable thickness knob allows for slices from 0 to 15mm, suitable for meat, cheese, bread, fruits, and vegetables. Its compact design and safety features ensure convenient and secure operation.



Image: The FOHERE 250W Electric Meat Slicer, showcasing its main unit, three interchangeable 7.5-inch stainless steel blades (two serrated, one smooth), and a stainless steel food tray. The slicer is red and silver, positioned on a kitchen counter.

2. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- **Electrical Safety:** Ensure the appliance is connected to a grounded outlet. Do not immerse the motor unit in water or other liquids. Keep the power cord away from hot surfaces.
- **Blade Safety:** The blades are extremely sharp. Always handle them with extreme care. Use the food pusher to guide food and protect your fingers from the blade. Never touch the blade while the machine is operating or plugged in.
- **Stable Placement:** Always operate the slicer on a clean, dry, and stable surface. The non-slip suction feet must be securely attached to prevent movement during use.
- **Supervision:** This appliance is not intended for use by persons 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. Children should be supervised to ensure

they do not play with the appliance.

- **Proper Use:** Use the appliance only for its intended purpose of slicing food. Do not attempt to slice frozen food with bones or excessively hard items, as this can damage the blade and motor.
- **Cleaning:** Always unplug the slicer before cleaning. Follow the detailed cleaning instructions to safely remove and clean blades and other components.
- **Maintenance:** Do not attempt to repair the appliance yourself. Contact qualified service personnel for any repairs.

3. PRODUCT COMPONENTS

Familiarize yourself with the main parts of your FOHERE Electric Meat Slicer:

- **Main Unit:** Houses the motor and blade assembly.
- **Food Carriage/Slide Rod:** Platform for holding food to be sliced.
- **Food Pusher:** Secures food on the carriage and protects hands.
- **Thickness Adjustment Knob:** Controls slice thickness from 0-15mm.
- **Blade:** The cutting disc (interchangeable serrated and smooth blades).
- **ON/OFF Switch:** Power control for the slicer.
- **Non-Slip Suction Feet:** Stabilize the unit during operation.
- **Food Tray:** Collects sliced food.



01

BPA-Free Food Pusher

Hold the food to be cut evenly and protect your fingers



02

ON/OFF Switch

Turn on and off the machine by a simple press



03

Anti-Slip Suction Feet

Strong non-slip feet keep the food slicer stable during working



04

Removable Slide-rod

The slide-rod can be removed to clean every corner of machine easily

Image: A detailed view of the FOHERE meat slicer highlighting its safety and design features: the BPA-free food pusher, the ON/OFF switch, anti-slip suction feet, and the removable slide-rod for easy cleaning.

4. SETUP INSTRUCTIONS

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the slicer on a flat, stable, and dry countertop. Ensure the non-slip suction feet are firmly pressed down to secure the unit.
3. **Blade Installation:**
 - Ensure the slicer is unplugged.
 - Select the desired blade (serrated for meat, smooth for bread/cheese).
 - Align the blade with the motor shaft and gently push it into place until it clicks or is securely seated.
 - Rotate the blade lock clockwise to secure the blade.
4. **Food Carriage:** Ensure the food carriage and food pusher are correctly assembled and slide smoothly along the guide rod.
5. **Power Connection:** Plug the power cord into a standard grounded electrical outlet.

Your browser does not support the video tag.

Video: This video demonstrates the FOHERE meat slicer's features, including its 250W motor, the complete slicing set with two serrated and one smooth blade, secure suction feet for stability, and the ease of changing blades. It also shows the slicer in action, effortlessly slicing bread and meat, and highlights the simple cleaning process.

5. OPERATING INSTRUCTIONS

1. **Prepare Food:** For best results, chill meat for 1-3 hours before slicing for more even slices. Partially frozen meat is ideal for slicing. Do not attempt to slice fully frozen or bone-in meat.
2. **Adjust Thickness:** Turn the thickness adjustment knob to select your desired slice thickness (0-15mm). Refer to the markings for guidance.
3. **Load Food:** Place the food item onto the food carriage. Use the food pusher to secure the food against the guide plate and protect your fingers.
4. **Power On:** Press the ON switch to start the motor. The blade will begin to rotate.
5. **Slice:** Gently push the food carriage forward and backward, guiding the food towards the rotating blade with the food pusher. Apply even pressure for consistent slices.
6. **Collect Slices:** Use the provided food tray or a plate to collect the sliced food.
7. **Power Off:** Once slicing is complete, press the OFF switch and wait for the blade to come to a complete stop before handling.

Powerful **250W** Motor



250W
Upgrade Power



1* Stainless
Steel Tray



3*Stainless
Steel Blade



0-15mm
Adjustable Thickness



Image: A close-up view of the FOHERE meat slicer's thickness adjustment knob, showing the range from 0mm to 15mm. Below, examples of thinly sliced meat demonstrate the precision achievable.



Image: An instructional graphic detailing how to prepare meat for slicing. It advises chilling fresh meat for 1-3 hours for even slices and partially defrosting frozen meat for 20-30 minutes, explicitly stating not to slice whole, bone-in frozen meat.

6. CLEANING AND MAINTENANCE

Regular cleaning and proper maintenance will extend the life of your slicer and ensure hygienic operation.

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning or performing any maintenance.
2. **Remove Blade:**
 - Rotate the blade lock counter-clockwise to unlock the blade.
 - Carefully remove the blade. Handle by the center hub to avoid touching the sharp edges.
3. **Clean Blade:** Wash the blade immediately after use with warm, soapy water. Rinse thoroughly and dry completely with a soft cloth.
4. **Clean Food Carriage and Pusher:** The food carriage and pusher can be removed for thorough cleaning. Wash with warm, soapy water, rinse, and dry.
5. **Clean Main Unit:** Wipe down the main unit with a damp cloth. Do not use abrasive cleaners or immerse the unit in water. Ensure no food particles are left in crevices.
6. **Reassemble:** Once all parts are clean and dry, reassemble the slicer by installing the blade and securing it with the blade lock. Reattach the food carriage and pusher.
7. **Storage:** Store the slicer in a clean, dry place when not in use.

Removable and Easy to Clean



Image: A visual guide demonstrating the ease of cleaning the FOHERE meat slicer. It shows the removable slide-rod, the process of detaching the blade, and hand-washing the blade under running water in a sink.

7. TROUBLESHOOTING GUIDE

If you encounter any issues with your FOHERE Electric Meat Slicer, please refer to the following common problems and solutions:

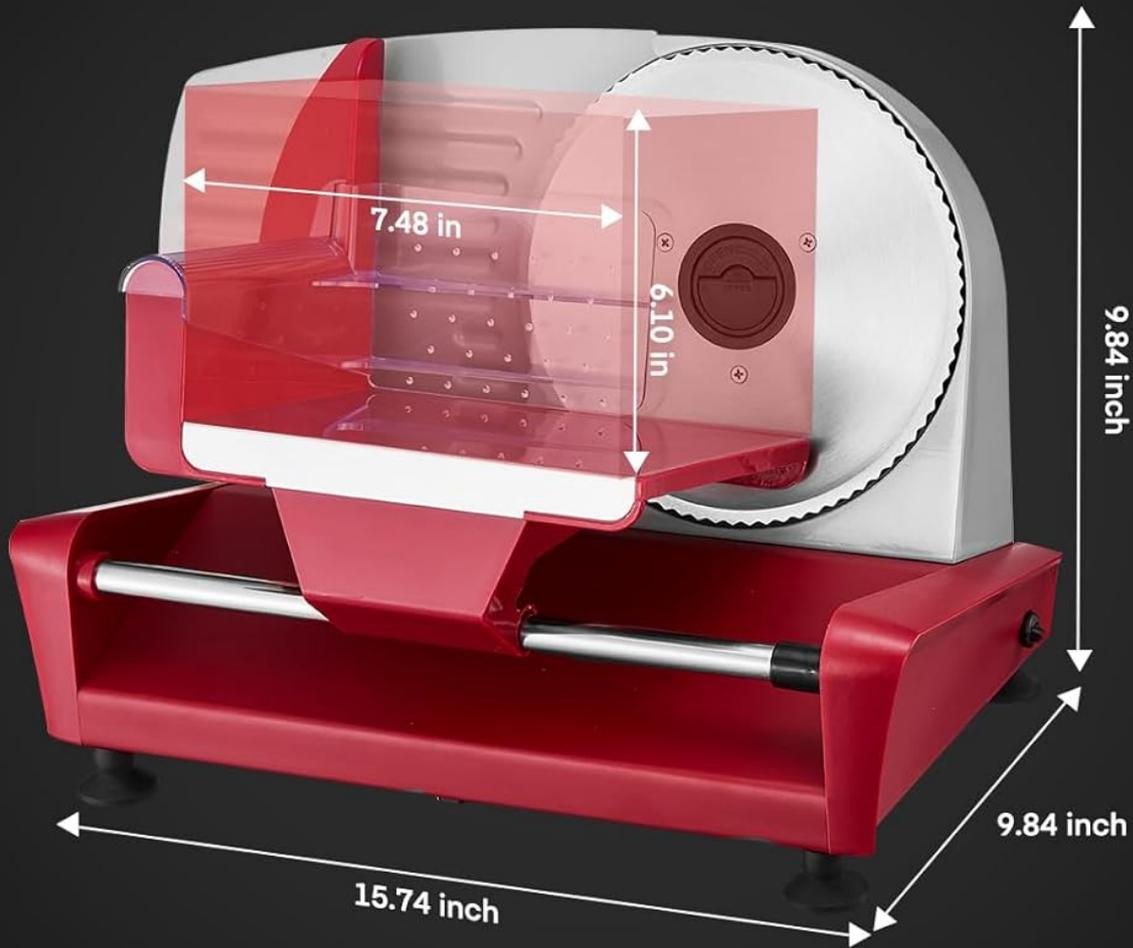
Problem	Possible Cause	Solution
Slicer does not turn on.	Not plugged in; Power switch off; Power outage.	Check power cord connection; Ensure ON/OFF switch is in ON position; Check household circuit breaker.
Blade rotates slowly or stalls.	Food is too hard or too large; Blade is dull or dirty; Motor overheating.	Ensure food is properly prepared (chilled/partially frozen); Clean blade thoroughly; Allow motor to cool down if used continuously for a long period.
Slices are uneven.	Food not properly secured; Incorrect thickness setting; Blade not sharp enough.	Use food pusher to secure food firmly; Adjust thickness knob for desired consistency; Ensure blade is clean and sharp.
Excessive noise during operation.	Blade not properly installed; Loose components; Motor issue.	Ensure blade is securely locked; Check for any loose parts and tighten if possible; If noise persists, contact customer support.

If the problem persists after attempting these solutions, please contact FOHERE customer support for assistance.

8. PRODUCT SPECIFICATIONS

Feature	Detail
Brand	FOHERE
Model Number	5191M12D
Product Dimensions	16.33"L x 10.63"W x 9.84"H
Material	Stainless Steel (Blades, Tray), Die-cast Aluminum (Body)
Color	Red
Motor Power	250W
Blade Material	Stainless Steel
Blade Length	7.5 Inches (19cm)
Adjustable Thickness	0-15mm
Item Weight	12.05 Pounds (approx. 5.47 kg)
Operation Mode	Automatic
Recommended Uses	Bread, Meat, Vegetable, Cheese
Product Care	Hand wash recommended for blades and removable parts. Wipe main unit.

PRODUCT SIZE



PRODUCT NAME:	Meat Slicer	RATED POWVER:	250w
BLADE DIAMETER:	19cm/7.5 inch	WEIGHT:	4.5kg
RATED VOLTAGE:	120V	ADJUSTABLE THICKNESS:	0-15mm

Image: A graphic displaying the FOHERE meat slicer's dimensions (15.74 inches length, 9.84 inches width, 9.84 inches height) and a table summarizing key specifications such as product name, rated power (250W), blade diameter (7.5 inches), weight (4.5kg), rated voltage (120V), and adjustable thickness (0-15mm).

9. WARRANTY AND CUSTOMER SUPPORT

FOHERE products are manufactured with quality and reliability in mind. For specific warranty information, please refer to the warranty card included with your purchase or visit the official FOHERE website.

If you have any questions, require technical assistance, or need to report an issue with your FOHERE 250W Electric Meat Slicer, please contact our customer support team:

- **Website:** [Visit the FOHERE Store on Amazon](#)
- **Email:** Refer to your product packaging or warranty card for contact email.
- **Phone:** Refer to your product packaging or warranty card for contact phone number.

Please have your model number (5191M12D) and purchase date ready when contacting support.

