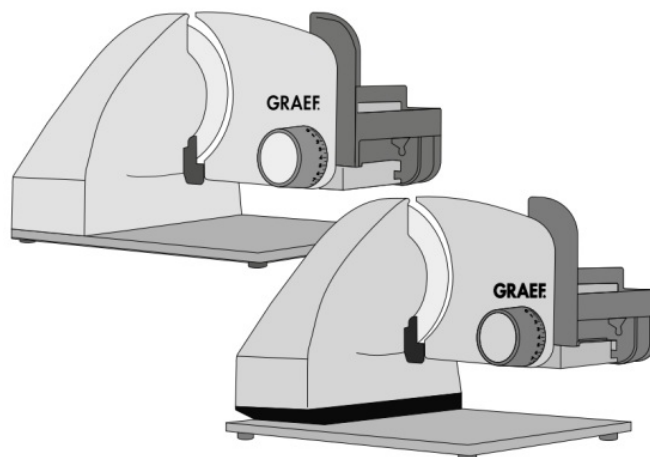


GRAEF



Operating Instructions Fine slicer MASTER M***

Contents [[hide](#)]

- [1 GENERAL SAFETY INSTRUCTIONS](#)
- [2 PRODUCT ILLUSTRATION MASTER](#)
- [3 PRODUCT DESCRIPTION](#)
- [4 DISPOSAL OF THE PACKAGING](#)
- [5 Documents / Resources](#)
 - [5.1 References](#)

GENERAL SAFETY INSTRUCTIONS

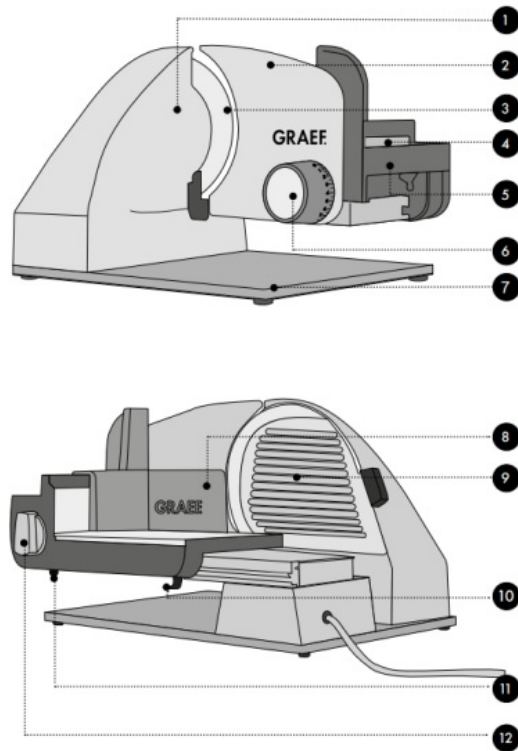
This unit is in conformity with the safety instructions mentioned hereinbefore. However, incorrect handling may lead to personal injury and material damage. For safe handling of this unit, please observe the following safety instructions:

- Before using the unit check for any external visible damage of the housing, the connection cable and plug. Do not operate a damaged unit.
- Repairs must be carried out by an expert or by Graef after-sales service only. Incorrect repairs may cause considerable hazards for the user. In addition, any claim under guarantee is forfeited.
- Defective parts must be replaced by original spare parts only. It is only with these parts that the safety requirements are met.
- This unit must not be used by children. Keep the unit and its connection cable away from children.
- Children should be supervised in order to make sure that they do not play with this unit.
- This unit can also be used by persons with reduced physical, sensory or mental capabilities or lack of experience and/or knowledge if they have been given supervision or instruction concerning use of the unit in a safe way and understand the hazards involved.
- The unit is not intended to be used with an external timer or a separate remote control.
- Always disconnect the connecting cable by using plug; do not pull the connecting cable.
- Do not use the unit if the connecting cable or plug are damaged. Prevent that liquids get on the plug.
- If the connection cable is damaged, it must be replaced by the manufacturer, the after-sales service or a similarly qualified person in order to prevent danger.
- By no means open the housing of the unit. When touching live connections and changing the electrical and mechanical structure, there is danger of electric shock.
- Never touch live parts. They can cause an electric shock or even death.
- Before connecting the unit, compare the connecting data (voltage and frequency) on the type plate with those of your energy network. This data must match to prevent damage to the unit.
- Check to be sure that the connecting cable has been safely laid. If the cable gets caught somewhere, the unit may fall down from the work surface.
- Packaging materials must not be used for playing. There is a danger of suffocation.
- Never use the unit in the vicinity of a heat source.

- Never use the unit outdoors, and always keep it in a dry place.
- Switch the unit off and pull the power cord from the electric socket before changing accessories or touching any parts which are rotating during operation of the unit.
- Immediately after use, clean all accessories coming into contact with foodstuffs.
- In the event of improper use of the unit and accessories, the unit might be damaged and there is danger of injury.
- In order to avoid power surges, never use the unit with wet hands or on a damp or wet surface.
- Do not immerse the unit, power cable and the plug in water or other liquids.
- When not in use, turn the adjusting knob clockwise past the zero position until it stops so that the stop plate covers the knife edge.
- Do not touch the cutting edge of the blade with your fingers. This is very sharp and can cause severe injuries.
- Before cleaning, make sure that the unit is switched off and is not connected to the power supply.
- Check whether the stop has been closed (the blade edge must be covered).
- The unit must neither be used without the slide nor the combination attachment / end-piece holder, unless the size and shape of the slicing material do not allow the use of the combination attachment / end-piece holder.

PRODUCT ILLUSTRATION MASTER

(Illustration may differ from your unit)



PRODUCT DESCRIPTION

1. Motor body
2. Stop plate
3. Blade
4. Intermittent switch
5. Slide
6. Cutting thickness adjustment with fine adjustment
7. Base plate
8. Holder for remainders
9. Blade cover plate
10. Slide latch
11. Switch-on guard
12. Continuous switch

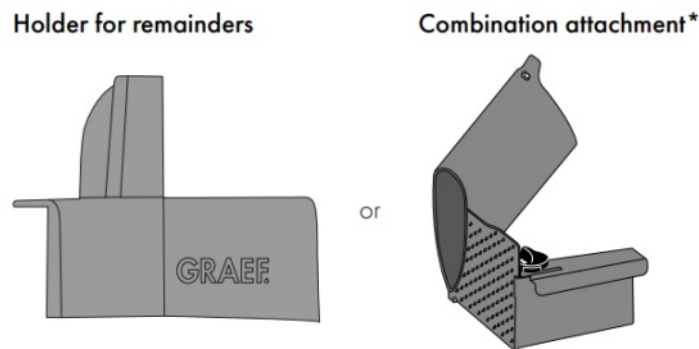
IMPORTANT!

Depending on the model, the units are equipped differently.

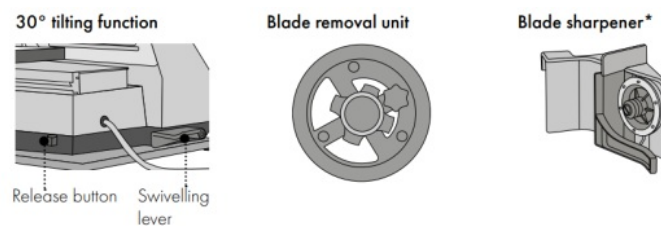
IMPORTANT!

The unit must neither be used without the slide nor the combination attachment or end-piece holder, unless the size and shape of the slicing material do not allow the use of the combination attachment or end-piece holder.

Always observe the operating instructions supplied with the accessories.



Depending on the model, the unit has an additional function or extended accessories



*These accessories are optionally available in the Graef online store www.graef.de

PREFACE

Dear Customer,

You have made a good choice by buying this all-purpose slicer. You have purchased a highly appreciated quality product.

Thank you very much for buying our product. We wish you a lot pleasure with your new universal cutter from Mohn.

INFORMATION ON THESE OPERATING INSTRUCTIONS

These operating instructions are an integral part of the all-purpose slicer (in the following referred to as unit) and provide you with important information about initial operation, commissioning, security, intended use and care of the unit.

The operating instructions shall have to be available at the unit at all times. The instructions have to be read and applied by every person who is in charge for:

- Putting into operation,
- Operation,
- Fault correction and/or
- Cleaning

Keep these operating instructions and pass them on to the next owner along with the unit.

These operating instructions cannot take into consideration every conceivable use. For further information or in case of problems which are not dealt with or not dealt with sufficiently in these instructions, please get in touch with Graef customer service or your specialist dealers.

WARNING MESSAGES

In these operating instructions, the following warning messages and signal words are used:

WARNING

This refers to a potentially dangerous situation. Failure to observe this warning may result in serious injury or even death.

CAUTION

This refers to a potentially dangerous situation. In case of non-observation of this warning message, material damage may occur.

IMPORTANT!

This refers to application tips and other especially important information!

DANGER CAUSED BY ELECTRIC CURRENT

⚠ WARNING

Mortal danger is caused by contact with energised cables or components!

Please observe the following safety instructions in order to prevent an exposure to electric current:

Do not use the unit if the connecting cable or plug are damaged.

In this case, have a new connection cable installed by Graef Customer Service or an autho-rised specialist before continuing to use the unit.

By no means open the housing of the unit. When touching live connections and changing the electrical and mechanical structure, there is danger of electric shock. Never touch live parts. They can cause an electric shock or even death.

INTENDED USE

This unit is not intended for commercial use. The unit and the accessory parts are designed for the preparation of foodstuffs. Do not use them for other purposes.

This appliance is intended for domestic and similar use, such as:

- Staff kitchens in shops and offices
- In agricultural estates
- By guests in hotels, motels and other living quarters

- In bed and breakfast boarding houses

Another or any exceeding use shall not be considered intended.

CAUTION

This unit can pose a hazard if not used properly.

Use the unit exclusively as intended.

Observe the procedures described in these operating instructions.

Claims of any kind caused by damage by unintended use shall be excluded.

The risk shall be borne solely by the user.

LIMITATION OF LIABILITY

All technical information, data and instructions for installation, operation and maintenance contained in these operating instructions correspond to the latest status at the time of printing and are based on our previous experience and knowledge to the best of our knowledge.

No claims may be derived from the particulars, illustrations and descriptions in these instructions.

The manufacturer shall not assume any liability for damage caused by:

- non-observation of the instructions
- unintended use
- incorrect repairs
- technical modifications
- use of unapproved spare parts

Translations shall be carried out to the best of knowledge. We shall not assume any liability for translation mistakes. The original German text only shall be binding.

The digital version of these operating instructions can be found on the product page of the all-purpose slicers at www.graef.de.

AFTER-SALES SERVICE

If your Graef unit is damaged, please contact your dealer or the Graef Customer Service at +49 (2932) 9703-677 or write an e-mail to service@graef.de.

IMPORTANT!

Keep the original packaging during the warranty period so that you can pack and transport the unit properly in the event of a warranty claim.

UNPACKING

When unpacking the unit, proceed as follows:

- Remove the unit from the box.
- Remove the packaging parts.
- Remove any stickers on the unit. Do not remove the type plate!

DISPOSAL OF THE PACKAGING

The packaging protects the unit against transport damage. The packaging materials are selected according to the environmental compatibility and disposal-related aspects and can therefore be recycled.

Returning the packaging to the material cycle saves raw materials and reduces the amount of waste. Dispose of the packaging material no longer needed at collection points for the “Green Dot” recycling system (in Germany).

DISPOSAL OF THE UNIT

At the end of its service life, this product cannot be disposed of in normal domestic waste. The symbol on the product and in the operating instructions point out to this fact. Reuse the materials according to their marking. With the reuse, recycling or other forms of recycling of old equipment, you make an important contribution to the protection of our environment. Please ask your municipal administration for the disposal point.

REQUIREMENTS ON THE INSTALLATION LOCATION

For safe and fault free operation of the unit, the following requirements of the installation location have to be met:

- The unit has to be placed on a solid, flat, horizontal, and non-slipping surface with a sufficient weight-carrying capacity.
- Make sure that the unit cannot topple over.
- Choose the location in such a way that children cannot reach the unit.
- Do not place the unit on or near hot surfaces such as hobs.
- Never use the unit outdoors, and always keep it in a dry place.
- The unit is not designed for installation in a wall or a built-in cupboard.
- Do not set up the unit in a hot, wet or moist environment.
- The socket has to be easily accessible so that the power cable can be removed easily

in case of emergency.

ELECTRICAL CONNECTION

For safe and fault-free operation of the unit, the following requirements have to be met during the electrical connection:

- Before connecting the unit, compare the connecting data (voltage and frequency) on the type plate with those of your energy network. This data must match to prevent damage to the unit. Ask a qualified electrician if you are unsure.
- The socket has to be protected at least by a 10 amps circuit breaker.
- Make sure that the power cable is not damaged and is not laid across hot surfaces or sharp edges.
- The connecting cable must not be stretched tightly.
- The electric safety of the appliance is only ensured if it is connected to a properly installed protective conductor system. Operation on a socket without protective conductor is forbidden.

If in doubt, have the in-house installation checked by a qualified electrician. The manufacturer does not assume responsibility for damage which has been caused by missing or interrupted protective conductor.

SOURCES OF DANGER

CAUTION

The very sharp blade can cut off body parts.

Your fingers are especially at risk. For this reason never reach into the space between the stop plate and blade as long as the stop plate is not completely closed, i.e. set to below "0".

TRIGGER GUARD

The unit has a trigger guard to prevent unauthorised use. The trigger guard fitted below the slide is pressed backwards with the finger without pressing the safety switch button. The unit can only be switched on when the trigger guard is unlocked.

SHORT-TIME SERVICE

After a short-time operation of 10 minutes, let the motor cool down for an hour.

SLICING MATERIAL

The unit can be used to cut bread, ham, sausage, cheese, fruit, vegetables, et cetera.

IMPORTANT!

By no means cut hard matter, such as frozen food, bones, wood, sheet metal, or the like.

COMMISSIONING

- Place the enclosed tray, a plate or similar under the unit.
- Select the requested cutting thickness.

The fine adjustment range from 0 to 2 mm enables precise working for extra fine cuts.

- Place the slicing material on to the slide.
- Place the combination attachment / end-piece holder on the rear wall of the slide and place the combination attachment / end-piece holder against the slicing material.
- Either press the intermittent switch or turn the knob on the side of the slide to activate the continuous operation.

IMPORTANT!

The unit must not be used without the combination attachment / end-piece holder, unless the size and shape of the slicing material does not allow its use. As soon as the size and shape of the slicing material allow the use of the combi attachment / end-piece holder, it must be used.

- Press the slicing material slightly against the stop plate with the combination attachment / end- piece holder and guide the slide evenly towards the blade.
- After completion of the cutting process, release the intermittent switch or turn the knob on the side of the slide back to its original position in order to switch off the device.

IMPORTANT!

Soft slicing material (such as cheese or ham) can be cut best when chilled. Soft slicing material can be cut better when moved forward more slowly.

MASTER WITH COMBINATION ATTACHMENT AS MINISLICE

- Put the combination attachment on the slide back wall.
- Turn the locking lever tightly.
- Put the slicing material, e.g. cucumber, carrots or mushrooms, into the filling shaft.
- If necessary, place the insert in the filling shaft. This slides down automatically. Do not press.
- Set the requested cutting thickness.

- Put a tablet, chopping board or plate under the blade.
- Either press the intermittent switch or turn the knob on the side of the slide to activate the continuous operation.
- Evenly move the slide towards the blade.
- Release the intermittent switch or turn the knob on the side of the slide back to its original position in order to switch off the device.
- After completion of the cutting process, loosen the locking of the combination attachment.
- After use, clean the combination attachment.

IMPORTANT!

Frequent cleaning in the dishwasher can lead to discolouration. Cleaning by hand under running water is recommended.

30° TILTING (MASTER WITH TILTING FUNCTION)

The tilting function is particularly suitable for cutting bread, hard sausages and vegetables. The tilt function uses the natural gravity of the slicing material for feeding. In order to tilt the unit, proceed as follows:

- Press the release button. The joint is released.
- Push the unit upwards so that it is tilted 30°.
- To fix the position, push the swivelling lever upwards.
- The unit is only secured when it audibly locks into place.
- Now you can continue as described under “Commissioning”.
- After completion of the cutting process, press the swivelling lever down and swivel the unit back again.
- By pressing on the rear part of the profile, the locking bolt clicks into place.

CLEANING

Use a soft and moist cloth to clean the outer surfaces of the unit. Use a mild detergent in case of heavy contamination.

SLIDE

In order to clean the slide better, it can be removed from the unit.

- Press the slide latch upwards with your finger.

- Keep the slide latch pressed and pull the slide towards yourself.
- Use a moist cloth or running water to clean all parts.

Once a month, please add some drops of resin-free oil or petroleum jelly to the slide guide. Use a soft cotton wool cloth to remove excessive oil / excessive petroleum jelly.

IMPORTANT!

Do not clean the slide in a dishwasher!

BLADE REMOVABLE

From time to time, unscrew the blade and clean the unit on the inside. Especially, when “juicy” slicing material (vegetables, fruit, roasts, et cetera) have been cut. Treat the blade with the upmost of care.

- Remove the slide.
- Use the black handle grip to turn the blade cover plate upwards until it is vertical over the motor body. During this action in the initial position, the snap point has to be overcome first of all.
- Now you can remove it from the blade by pressing lightly.
- Undo the blade by using a coin to turn the blade screw clockwise.

IMPORTANT!

A blade removal device is included with some models. We recommend that you use these. Proceed as described in the enclosed instructions.

CAUTION

The blade edge is very sharp. Danger of injury! Handle the blade with care.

- Clean the inside of the blade and the black ring using a damp cloth.
- Grease the inside of the blade (blade gear) and the black ring with petroleum jelly.
Neither use cooking oil nor margarine/butter, these will resinify over time.
- Inserting the blade takes place in reverse order.

ENSURE VALUE PRESERVATION OF THE BLADE

For long-lasting sharpness and value retention of your Graef blade, we recommend to clean it in regular intervals, especially after cutting up salted meat and/or ham. These foodstuffs contain salts, when they stay on the surface of the blade for a longer period of time, may even form a rust film (even on “stainless” steel).

When cutting up slicing material which contains a lot of water, such as tomatoes or cucumbers, lacking or wrong (too “wet”) cleaning may also lead to a rust film on the blade surface. For this reason we recommend to use a moist cloth, and if necessary some washing-up liquid, to clean the blade directly after use.

From time to time, unscrew the blade and clean the unit on the inside, especially, when “juicy” slicing material (vegetables, fruit, roasts, et cetera) have been cut. Treat the blade with the upmost of care.

SHARPEN BLADE

As soon as you notice that your knife is blunt, you should sharpen it with our knife sharpener D-1000.

Depending on the model, the knife sharpener is included.

ACCESSORIES

You can order additional accessories, such as the knife sharpener D-1000, in our online shop www.graef.de or from your specialist dealer.

10-YEAR GUARANTEE

For this product we assume an additional guarantee on the motor of 120 months beginning with the date of sale. Your legal warranty claim in conformity with Section 439 et seq. of the German Civil Code (BGB) shall remain unaffected by this regulation. The guarantee does not cover any damage which is caused by incorrect handling or use as well as defects which only slightly influence the function or the value of the unit. Moreover, transport damage provided we are not responsible shall be excluded from the claims under guarantee. Guarantee shall be ruled out for damage, the repair of which has not been carried out by us or one of our representations. In case of justified complaints, we shall repair the defective product or replace it by a product without defects at our discretion.



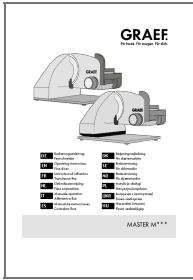
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www.graef.de

Gebr. Graef GmbH & Co. KG |

240 65 Stand: Januar 20 2 5 .

Documents / Resources



[GREAF Master M90 Fine Slicer](#) [pdf] Instruction Manual

Master M90 Fine Slicer, Master M90, Fine Slicer, Slicer

References

- [User Manual](#)

📁 GREAF 📄 Fine Slicer, GREAF, Master M90, Master M90 Fine Slicer, Slicer

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