

nutrarchef
NUGJ801 Electric
Meat Slicing
Machine



nutrarchef NUGJ801 Electric Meat Slicing Machine User Guide

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nutrarchef NUGJ801 Electric Meat Slicing Machine



Electric Meat Slicer

Automatic Food Preparation Equipment Meat Slicer for Kitchen Use.

SCAN ME



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Features

- Plastic Safety Guard and Slicer Control Knob
- Stainless Steel Blade
- Safe and Easy to Use
- Removable Stainless Steel Slicing Carriage
- Non-slip Rubber Suction Material Feet
- Center Hub for Blade Removal
- On-off Switch Functions
- Electric Slicing Machine
- Made of Quality Steel Tooth Blade
- Adjustable Dial Change Cutting Thickness
- Non-slip Suction Cup Feet
- Easy to Clean and Store
- Detachable Food Carriage and Blade for Easy Cleaning

What's in the Box

- Slicing Machine
- (1) Tooth Blade

Technical Specification

- **Construction Material:** ABS + Aluminum Steel
- **Power/Watts info:** 150W, 110V, 60Hz
- **Tuning Range:** 15 minutes
- **Product Dimension (L x W x H):** 13.9" x 9.9" x 10.9" -inches

READ ALL INSTRUCTIONS BEFORE USE

- For your safety and continued enjoyment of this product, always read the instruction manual before using it.
- To make sure that you can operate the machine properly, please read this manual carefully before use.
- Please be sure to read the SAFETY PRECAUTIONS on this page to ensure your safe use.

IMPORTANT SAFEGUARDS

1. Before cleaning, make sure that the appliance is turned off, unplugged, and cooled to room temperature.
2. Children should be supervised to ensure they do not play with the appliance. This appliance must not be used by children.
3. It's not recommended that children or people with physical, sensory, and mental deficiencies use the product unless they have gotten supervision and instruction on how to use the product properly.
4. Don't unplug the machine before it stops operation.
5. When the food is smaller than the food carriage, cutting food must be done with the food pusher.
6. If the supply cord is damaged, it must be replaced with a special cord or assembly available from the manufacturer or its service agent.
7. The blade is very sharp. Be careful when cleaning or moving blades.
8. Non-professional personnel are forbidden to repair the products, otherwise it may result in electrical shock. When failures happen, they should be repaired by qualified maintenance personnel.
9. **WARNING!** It is strictly prohibited to put the main body into the water to clean, and can only be scrubbed with a wet towel. The machine must be fully cooled before cleaning.
10. Please check whether the specified supply voltage in the product is consistent with the supply voltage (AC only).
11. Avoid power cord damage. Do not squeeze, bend, or rub it, keep it away from heat sources and open fires. Do not let the power cord touch the blade.
12. The power cord should be laid flat to avoid accidental tripping or pulling which may cause damage.
13. Do not use the product on wet ground. Do not touch the product or power cord plug with wet hands.
14. Do not disassemble the product at will. Do not let something enter or insert into the product, which may cause damage.
15. Only accessories provided by the seller or manufacturer can be used for the product. We will not be responsible for any failure caused by the use of accessories from other manufacturers, which are not covered by warranty.
16. Do not use the product on uneven, damp, not heat-resistant surfaces to avoid damage or failure.
17. Do not place the product directly on the fire or near the source of the fire, otherwise, the product will be

damaged or even result in danger.

18. Do not plug the power cord into the socket when not in use.

Please unplug the power cord after use and before cleaning or maintenance.

19. When the plug is plugged into the socket, it must be plugged into the end, otherwise, it will cause the components to overheat and burn due to poor contact.

20. This product is only for household use. The company is not responsible for any failure caused by any commercial use, improper use, or failure to follow this manual, which is not covered by warranty.

21. Do not leave the machine unattended.

22. For best use; use for less than 10 minutes. After 10 minutes of use allow for a 30-minute break. If the machine overheats please stop use immediately and unplug the power.

23. Please keep hands, hair, clothing, and cutlery away from blades when operating the product to avoid injury and damage.

24. Once part of the product is on fire, do not directly use water to extinguish the fire. Use a wet cloth to cover the fire site.

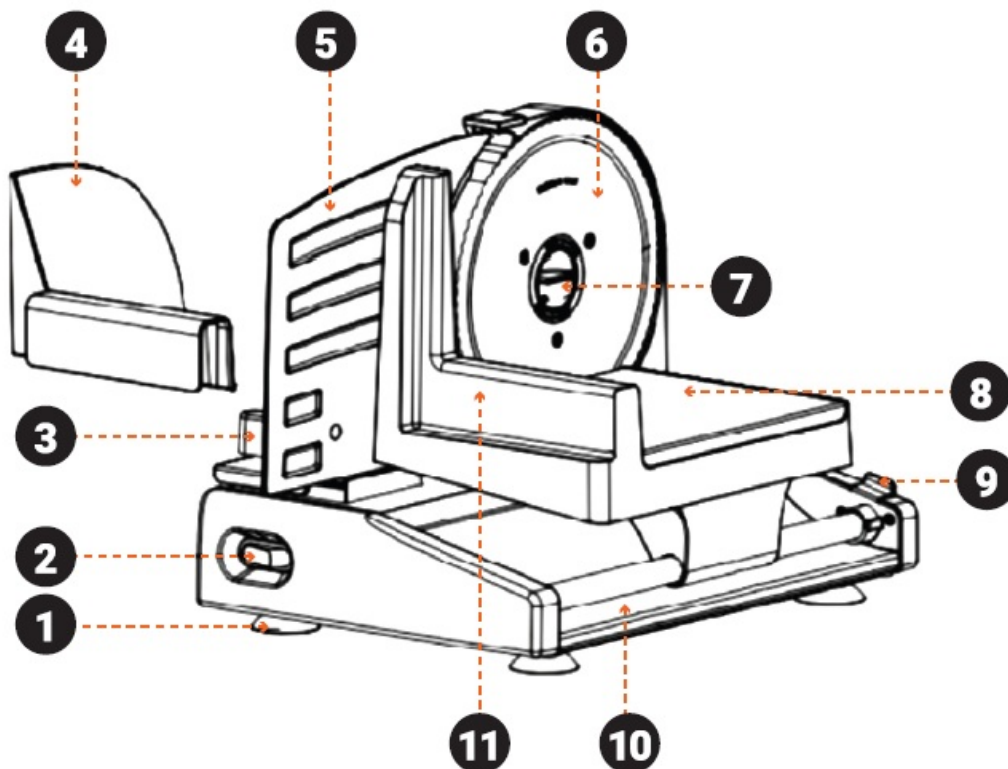
25. Please store the plastic bags and do not allow children to play with them to prevent a risk of suffocation,

26. It is prohibited to put the main body of the machine and the power cord into any liquid.

DO NOT use this product in the following situations:

1. There are problems with the product or power cord.
2. The product falls accidentally, which causes damage or abnormal operation.

PRODUCT COMPONENTS

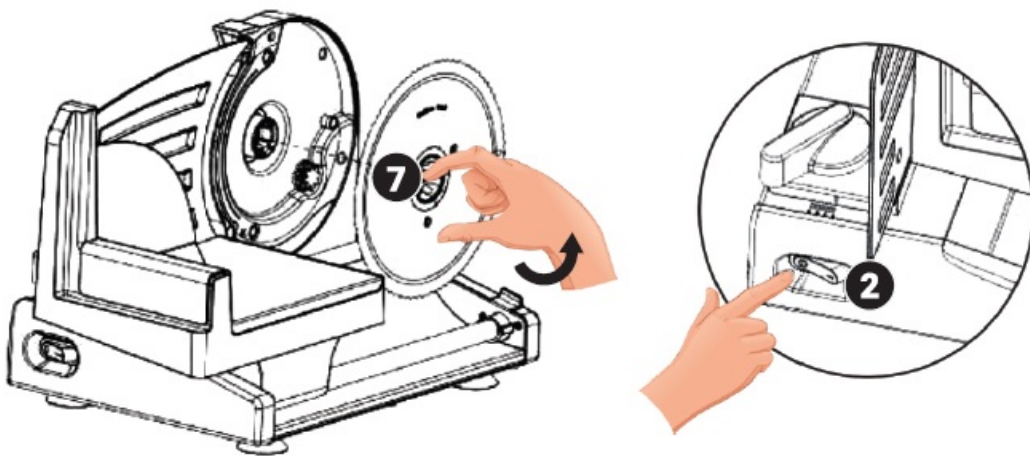


Product Part Name

1. Suction Feet
2. Switch (0, 1)
3. Thickness Adjustment Knob (0-15mm)
4. Food Pusher
5. Thickness Adjustment Baffle
6. Stainless Steel Blade
7. Blade Fixing Knob
8. Sliding Food Carriage
9. Sliding Bar Lock
10. Food Pusher Guide Rail
11. Main Body

Before the operation, please NOTE

1. Don't use the machine with other electrical appliances at the same time.
2. Carefully align the blade (6) on its hub so that the blade and drive gears can be fully engaged, and then turn the blade in a counterclockwise direction to tighten the screws.
3. Check whether the switch (2) is turned off before plugging the power supply.
4. Check whether the thickness adjustment knob (3) is set to 0 scale.
5. Fresh meat must be frozen before cutting.
6. Don't use the machine to cut food with bones.
7. Don't cut food with a lot of seeds or hard lumps.
8. Food packaging, aluminum foil, or plastic wrap should be removed.



USAGE METHODS

1. It is recommended that the machine should be placed on a smooth desktop before use so that the suction feet (1) can grip the countertop to prevent slippage and damage.
2. Place the food on the sliding food carriage (8) and press the food close to the inner side of the food pusher guide rail (10), so that it will cut more evenly.
3. Put food pusher (4) in the position of food pusher guide rail (10)
4. Put a clean and empty plate behind a stainless steel blade (6) to hold the food.
5. The thickness adjustment knob (3) can adjust the slice thickness of food within the range of 0-1 Smm at will.
6. Before operation, plug in the power cord, turn on the switch (2), and wait for the blade (6) to rotate.

7. Hold the food pusher (4) with your right hand, put the thumb on the outside of the food pusher guide rail (10), and keep even and steady.
8. Push the food carriage (8) to slide to the blade (6) and keep it sliced evenly back and forth.
9. When you have finished using it, turn off the switch (2) to 0, and adjust the thickness knob (3) to 0.
10. The power plug can not be unplugged until the blade has completely stopped working.

OPERATION TIME:

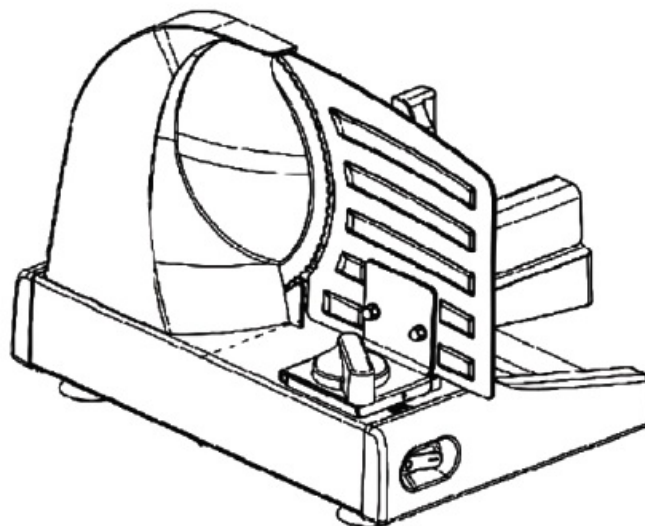
Every 10 minutes of operation requires 30 minutes of cooling.

WARNING!

1. The product can not be operated without a sliding food carriage (8) and food pusher (4).
2. After working continuously for more than 10 minutes, the product must stop to cool down for more than 30 minutes before continuing to work.

Tips:

1. Before using the slicer, the bone and skin should be separated from the meat.
2. Meat and fish must be frozen before slicing.
3. The slicer can slice all kinds of vegetables, bread, and food with texture components, such as onions, carrots, potatoes, green melons, pumpkins, ham cheeses, French bread, and so on.
4. When cutting cheese, wipe the blade with a clean wet cloth, so that the residue does not easily stay on the blade.
5. Wait for the grilled steak/mutton chops in the oven to cool for 15-20 minutes before cutting so that the taste of the meat will remain and gravy will not flow everywhere.
6. Frozen meat needs to be thawed for 15-20 minutes until the temperature of the meat rises 5-8 Degrees before slicing.

**MAINTENANCE**

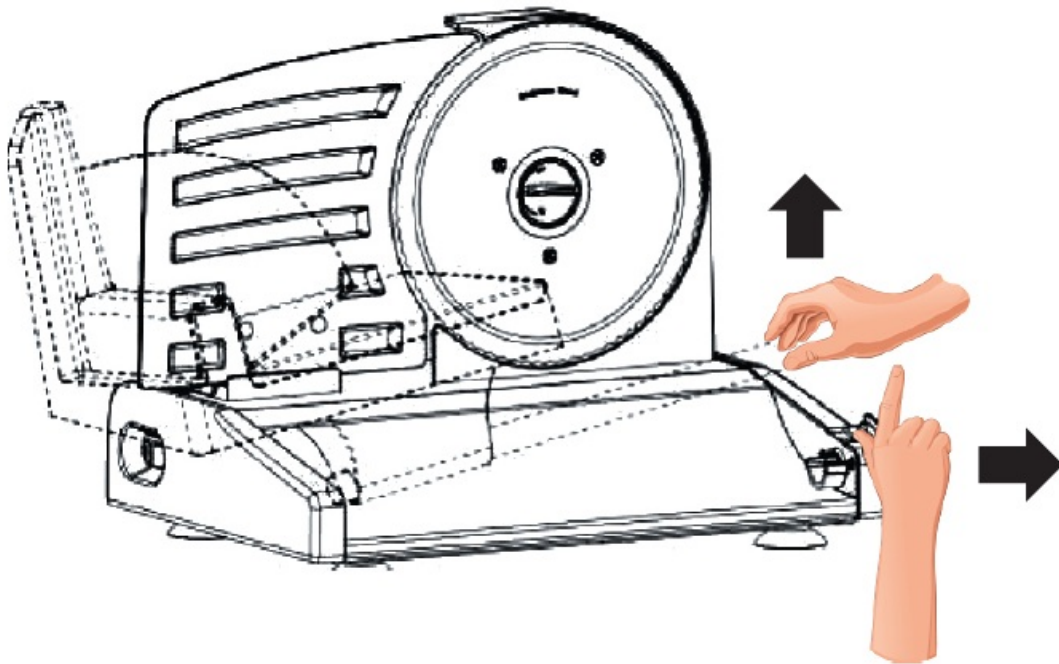
1. Surfaces in contact with food should be cleaned.
2. Before cleaning, the plug should be pulled out, and make sure the product is cooled before cleaning. The thickness adjustment knob (3) should be turned back to the position of 0. Turn off the switch (2).

3. After each use, wipe the product with a damp, soft soapy cloth.

Do not use steel wool, scouring pads, abrasive cleansers, or any sharp and pointed objects to clean the product.

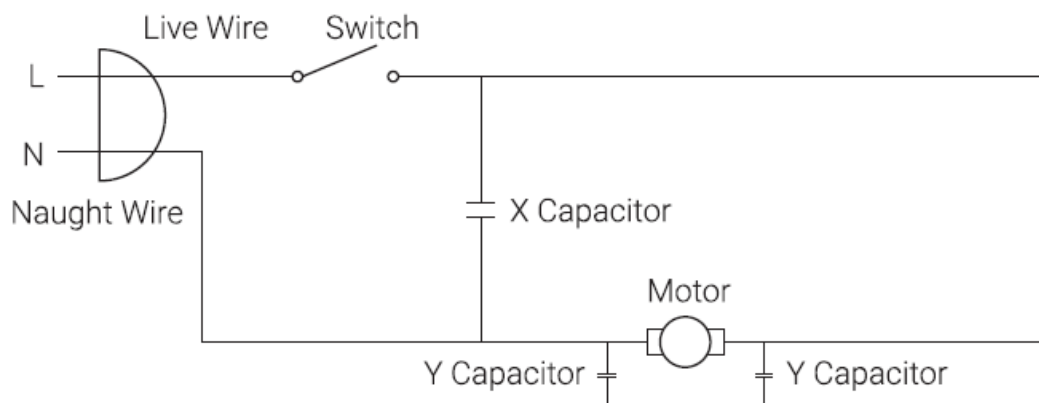
4. Products should be stored in a cool, dry, and clean place, out of the reach of children and pets.

5. Please keep the package, the product can be restored when it has not been used for a long time.



PART NAME	How to maintain
Food Pusher (4)	Put detergent in warm water, let it soak for a few minutes, then rinse and dry.
Food Carriage (8)	Disassemble it, wash it with clean water and dry.
Thickness Adjustment Baffle (5)	Wipe it with a clean soft cloth and dry.
Stainless Steel Blade (7)	Wash it with clean water, and wipe it with a clean and dry cloth.

SCHEMATIC DIAGRAM



FAULT ANALYSIS

- **Fault phenomenon**

The blade doesn't rotate

- **Cause Analysis**

Power is not connected

- **Solutions**

Check if the power is connected

Note:

The above are common fault diagnosis and troubleshooting methods. For other faults, please contact our customer service. Do not disassemble and repair it by yourself.

California Prop 65 Warning

WARNING:

This product contains Cadmium which is known to the state of California to cause cancer birth defects and other reproductive harm. Do not ingest.

- For more info go to: www.P65warnings.ca.gov.


Questions or Comments

We are here to help!

- **Phone:** 1.718.535.1800
- nutriclefitchen.com/ContactUs.



Documents / Resources

 <p>USER GUIDE Electric Meat Slicer Automatic Food Preparation Equipment Meat Slicer for Kitchen Use NUGJ801</p>	<p>nutriclef NUGJ801 Electric Meat Slicing Machine [pdf] User Guide NUGJ801 Electric Meat Slicing Machine, NUGJ801, Electric Meat Slicing Machine, Meat Slicing Machine, Slicing Machine, Machine</p>
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References

- [User Manual](#)

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