

PROFESSIONAL SERIES PS77711 MEAT SLICER



Professional Series PS77711 Meat Slicer User Manual

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Professional Series

Professional Series PS77711 Meat Slicer



IMPORTANT SAFETY RULES

1. The slicer must be connected to a 120V AC electricity supply only.
2. Read all instructions.
3. To protect against the risk of electrical shock do not put the slicer in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from the outlet when not in use, before putting on or taking off parts, and before cleaning. To disconnect the device from the electricity supply, never pull the plug out using the mains lead, always pull directly on the plug.
6. Avoid contacting moving parts.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
8. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
9. Do not use outdoors
10. Do not let the cord hang over the edge of the table or counter.
11. Never feed food by hand. Always use a completely assembled slicer with a food platform and food grip.
12. The blade is sharp. Handle carefully when cleaning.
13. Do not use the slicer if your hands are wet or if you are standing on a wet floor. Do not use the slicer if it is wet or moist.
14. The slicer is designed exclusively for domestic use and not for commercial purposes.
15. Set up and store the slicer out of reach of children.
16. Do not leave the slicer unattended if it can be switched on and operated.
17. Always ensure that the slicer is safely set up or installed before you start to use it
18. The slicer should always be used with the sliding feed table and piece holder in position, unless this is not

- possible due to the size or shape of the food. Do not use the slicer to slice through bones or deep-frozen food.
19. Do not use the slicer if it is damaged in any way. Have the slicer immediately repaired at an authorized service center or another suitably qualified repairer?
 20. No claims under the guarantee or liability for damages will be accepted if they result from improper or incorrect use of the slicer.

SAVE THESE INSTRUCTIONS

POLARIZED PLUG

- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician.

Operating Instructions

Before using the slicer for the first time please make sure to read carefully through these operating instructions and the safety advice and familiarize yourself completely with the functions of the device. You will find it useful to open out the page showing the figures illustrating the slicer and its operation. Be careful to keep these notes and if necessary pass them on to a third party.

• PROPER USE

This device is intended exclusively for slicing normal household foods. The food to be sliced must be thawed, unpacked, and free from bones before it can be sliced in the device. Any other use or modification to the equipment shall be considered as improper use and could give rise to considerable dangers.

• Before first use

Take the slicer carefully out of its packaging. Remove all the packaging material and keep it together with the packaging. Clean the slicer before it comes into contact with any food (refer to the section headed 'Cleaning').

Setting up the slicer

Specific safety advice on the location of the slice.

1. Never set the slicer up on a hot surface or near an open flame.
2. Make sure that the mains lead does not pass over hot or sharp-edged objects
3. Do not allow the main lead to become kinked or trapped and do not wind it around the slicer.
4. Set up the slicer on a flat, non-slip surface close to an electrical socket.
5. Unwind the required length of the mains lead, Insert the plug into the mains socket.
6. Push the piece holder into the sliding feed table.

Slicing

Specific safety advice for slicing and handling the slicer

1. Never touch the blade when the slicer is operating! The danger of injury!
2. Always use the piece holder (except perhaps for very large pieces of food). Press the piece of food to be sliced

forward using the piece holder.

3. Use the slicer only for slicing normal household foods and not for other purposes. Do not use the slicer for slicing deep-frozen foods, bones, foods with large kernels or for slicing packaged foods.
4. Never use the slicer for more than 10 minutes continuously.
5. The cutting blade ' continues to rotate after the slicer has been switched off.
6. For reasons of safety, the slice thickness must be returned to the "0" setting after use.

• **Running the slicer**

Pushing the switch to "ON", the cutting blade runs. Stopping continuous operation: Move the switch quickly into the "OFF" position and wait until the cutting blade comes to a complete standstill.

• **Setting the slice thickness**

- The slice thickness can be set to between 0 and approx. 12mm. Set the required slice thickness using the knob. The settings on the scale do not correspond with the slice thickness in mm. For safety reasons, the blade is covered in setting "0".
- Place the food to be sliced onto the sliding feed table. press the food to be sliced with the piece holder (5) lightly against the food support plate (8). Switch the device on and, whilst lightly pressing the food to be sliced forward, guide it along the cutting blade (3). After using the slicer always set the food support plate into the "0" setting so that the sharp blade is covered. The cutting blade (5) is ideally suitable for cutting wafer-thin slices of cold cuts of boiled ham.
- To safeguard your fingers always use the sliding feed table (4) and the piece holder (5) (except perhaps when slicing large pieces of food).

Cleaning

Important safety advice for cleaning the slicer

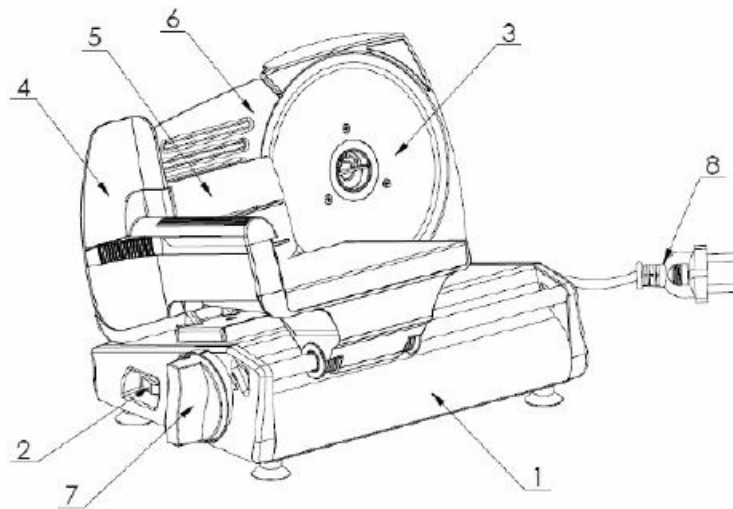
1. Before starting to clean the slicer, switch it off, pull the plug out of the mains socket, and set the food support plate into the "0" setting.
2. Do not immerse the slicer in water.
3. The danger of injury: the cutting blade is very sharp!

It is necessary to clean the slicer at regular intervals as perishable food scraps could accumulate on the slicer or behind the cutting blade . Remove the piece holder clean it in warm water and wash up the liquid (not in the dishwasher). Wipe the housing (1) and sliding feed table using a slightly damp cloth. Do not use any cleaning powders, scouring pads, or hard brushes.

Removing the cutting blade

Remove the screw clip (right, near the cutting blade) of the blade mount and the blade lock by screwing out the screw clip. When taking out the blade make sure that you handle it by the center. Wash it by hand in warm water with a little washing-up liquid (not in the dishwasher). Clean the housing behind the blade with a dry cloth or a soft brush.

Part List



1. Housing
2. Switch
3. Cutting blade
4. Sliding feed table
5. Piece holder
6. Food support plate
7. Knob for slice thickness
8. Plug

FREQUENTLY ASKED QUESTIONS

What is the brand of the meat slicer?

The brand of the meat slicer is Professional Series.

What are the product dimensions of the Professional Series PS77711 Meat Slicer?

The product dimensions of the Professional Series PS77711 Meat Slicer are 13 inches in length, 9 inches in width, and 10.3 inches in height.

What is the blade material of the Professional Series PS77711 Meat Slicer?

The blade material of the Professional Series PS77711 Meat Slicer is stainless steel with a serrated edge.

How much does the Professional Series PS77711 Meat Slicer weigh?

The Professional Series PS77711 Meat Slicer weighs 11 pounds.

What is the blade length of the Professional Series PS77711 Meat Slicer?

The blade length of the Professional Series PS77711 Meat Slicer is 7 inches.

What is the operation mode of the Professional Series PS77711 Meat Slicer?

The operation mode of the Professional Series PS77711 Meat Slicer is automatic.

What is the item model number of the Professional Series PS77711 Meat Slicer?

The item model number of the Professional Series PS77711 Meat Slicer is PS77711.

What is the power rating of the motor in the Professional Series PS77711 Meat Slicer?

The motor of the Professional Series PS77711 Meat Slicer has a power rating of 180 watts.

What type of feet does the Professional Series PS77711 Meat Slicer have to ensure stability?

The Professional Series PS77711 Meat Slicer has non-slip feet to hold it sturdy and safe during operation.

What type of blade does the Professional Series PS77711 Meat Slicer have?

The Professional Series PS77711 Meat Slicer has a serrated stainless steel blade.

What material is the body of the Professional Series PS77711 Meat Slicer made of?

The body of the Professional Series PS77711 Meat Slicer is made of die-cast aluminum.

What is the size of the blade on the Professional Series PS77711 Meat Slicer?

The blade on the Professional Series PS77711 Meat Slicer is 7.5 inches in size.

What is the power rating of the Professional Series PS77711 Meat Slicer?

The Professional Series PS77711 Meat Slicer has a power rating of 180 watts.

What is the warranty period for the Professional Series PS77711 Meat Slicer?

The Professional Series PS77711 Meat Slicer comes with a 3-year limited warranty.

Is the Professional Series PS77711 Meat Slicer ETL listed?

Yes, the Professional Series PS77711 Meat Slicer is ETL listed.

DOWNLOAD THE PDF LINK: [Professional Series PS77711 Meat Slicer User Manual](#)

REFERENCE: [Professional Series PS77711 Meat Slicer User Manual -Device.Report](#)

References

- [User Manual](#)

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