

silva
Schneider AS
520
Allesschneider
Instruction



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silva Schneider AS 520 Allesschneider Instruction Manual

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silva Schneider AS 520 Allesschneider



Specifications

- **Power Supply:** 220-240V ~ 50/60 Hz
- **Power Consumption:** 150 Watts
- **Short Operation Time:** 10 Minutes
- **Dimensions (W x H x D):** 37.5 x 23.5 x 26 cm
- **Net Weight:** 3.8 kg

SAFETY INSTRUCTIONS & INSTRUCTION MANUAL

Safety instructions

- The device must not be used by children. The device and its connecting cable must be kept away from children.
- Children must not play with the device.
- Devices can 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 device in a safe way and have understood the hazards involved.
- After unpacking, check the device for damage and completeness. If the device or the power cable is damaged, it must not be used. Contact your specialist retailer immediately.
- It is recommended that you do not use this appliance with extension cords or multiple sockets. If this is unavoidable, always make sure that the cords used comply with general safety guidelines.
- This device is designed for indoor use only. Do not use it outdoors.
- Always place the device on flat, stable surfaces.
- Never place the device on soft, easily flammable surfaces such as carpets.
- Be careful not to damage the power cord, as this could cause a short circuit.
- Do not crush the power cord or place other objects on it.
- Do not pull on the cable.
- Do not cut the cable.
- Do not bend the cable too much or tie knots in it.

- The device and the power cable must not come into contact with hot surfaces such as hotplates or open flames.
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- When unplugging the appliance, never pull on the power cord; always grasp the plug.
 - Never pull on the power cord to move the device.
 - Do not let the power cord hang down from the work surface.
 - Never touch the device or the power cord with wet hands.
 - Do not touch the tips of the plug when unplugging the device.
 - Unplug the power cord
 - when you replace the accessories,
 - before each cleaning,
 - in the event of faults/malfunctions during operation, and
 - after each use.
 - Do not place any burning candles on the device.
 - Do not place any containers filled with water (e.g, vases) on the device.
 - Do not use the device in the bathroom or other rooms with high humidity.
 - Only use accessories as recommended and described in the instructions.
 - Always store the device so that it is out of the reach of children.
 - Handle the product with care. It may be damaged by impacts, blows, or falls from even a small height.
 - Even if the device has fallen, there may be damage inside the device that is not visible from the outside. In this case, the device must not be operated.
 - Modifying or altering the product is not permitted for safety reasons.
 - Do not open the housing of the device; there are no controls inside.
 - Check the power cable regularly. If the power cable of the device is damaged, the device must not be used. Take it to an authorized specialist workshop for repairs. Repairs to electrical devices must be carried out by qualified personnel, as safety regulations must be observed, and to avoid hazards. This also applies to replacing the power cable.
 - Turn off the appliance and disconnect it from the power supply before changing accessories or approaching parts that move during operation.
 - Never touch the moving parts of the device, risk of injury!
 - Keep hair, ribbons, clothing, dough scrapers or other kitchen utensils away from the appliance when in operation.
 - **RISK OF ELECTRIC SHOCK:** Never immerse the device or the connecting cable in water or other liquids!
 - This manual is intended to familiarize you with the safety instructions and functions of this device. Please keep this manual in a safe place for future reference.

Intended Use

- The device is not intended for commercial use, but exclusively for use in the home, in coffee kitchens in offices or workshops, as well as in apartment buildings, bed and breakfasts, motels or bed & breakfast establishments, etc.
- The device may only be used with the accessories supplied.
- Use the appliance only for the function described in this manual and for processing the foods listed.
- Any use other than that described in the instructions is considered improper and may result in serious injury

and damage.

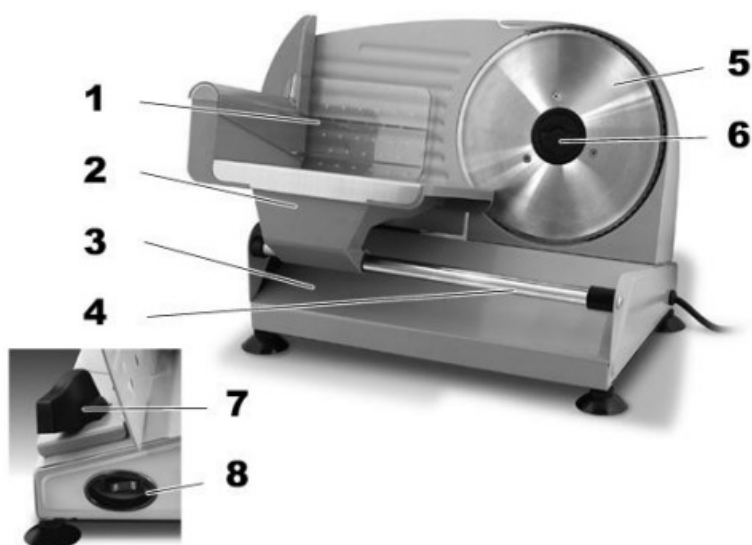
- No liability can be accepted for any resulting damage to the device, other objects, or persons; any warranty claims will be void.

DANGER Any damage caused by improper use resulting from failure to follow these operating instructions or the safety instructions will void any warranty claim.

WARNING: Misuse of the device can lead to injuries! Use the appliance only to process the foods specified in this manual.

Controls

1. Leftover holder with finger protection
2. Sliding carriage
3. Device base with motor and non-slip rubber feet
4. Guide rod
5. Universal knife
6. Knife fixing screw
7. Cutting thickness regulator
8. On/off switch



User instructions

- Only operate the appliance when it is completely assembled. The appliance must be used with the carriage and residue holder in the operating position, unless the size and shape of the food to be sliced do not allow their use.
- The carriage and residue holder also serve to protect the user. Do not remove them while the device is connected to the power supply.
- After each use, set the cutting thickness setting to “0” so that the blade is flush with the stop plate. This minimizes the risk of cuts.
- **WARNING!** The knife is very sharp – be particularly careful when using it to avoid cuts!
- Never touch the blade while it is moving or try to stop it.

- Details on cleaning surfaces in contact with food: Please refer to the further instructions in the “Cleaning” section.

MAXIMUM OPERATING TIME:

- This device is intended for household purposes only and not for commercial use.
- The device is not suitable for continuous use; take regular breaks. Failure to do so may damage the motor.
- KB 10 mins:
- The device is designed for short-term operation (KB 10 min.), which means that the food slicer may only be used for a maximum of 10 minutes without a break. The device must then be switched off for at least 10 minutes to allow the motor to cool down.

BEFORE FIRST USE

- Remove all packaging material:
- Packaging materials such as plastic bags or polystyrene parts pose dangerous for children
- risk of suffocation! Therefore, keep these parts away from children.
- Many packaging materials are recycled – so make sure they are disposed of correctly, as you are making an important contribution to protecting the environment.
- Wipe all parts with a cloth moistened with lukewarm water and dry thoroughly, following the instructions in the “Cleaning” section.

Mains connection

- The device may only be connected to a correctly installed, freely accessible 220- 240V ~ 50/60Hz safety socket.
- The mains voltage must correspond to the voltage indicated on the type plate of the device.
- The device complies with the directives that are binding for the CE marking. Service

POSSIBLE USES

- This all-purpose slicer is used for cutting firm, fresh foods such as sausage, ham, cheese, cold roasts, etc.
- Do not cut frozen foods.
- Do not cut meat with bones.

CUTTING THICKNESS ADJUSTMENT

- Set the desired cutting thickness using the cutting thickness control (0 – 15 mm).
- For your safety, always reset the regulator after each use so that the blade is flush with the stop plate.



CUTTING PROCESS

- Taking into account all the points described above, the device can be put into operation:
- Unwind the power cord and connect the device to the power supply.
- Place the food you want on the surface of the slide.
- Align the residue holder with finger protection (serrated surface facing the food to be cut), this ensures safe guidance of the food to be cut.
- Place a drip tray underneath to collect the cut slices.
- Turn on the device using the on/off switch.
- Move the carriage against the blade with even movements. Do not apply too much pressure to the blade. This will ensure the machine works optimally.
- To stop the cutting process, switch the device off using the on/off switch and unplug the power cord. 16

HELPFUL TIPS FOR BEST CUTTING RESULTS

- To prevent the food slices from sticking to the knife when slicing, moisten the knife with a damp, clean cloth beforehand. This will make slicing quicker.
- When slicing ham, place the side with the fat facing up.
- To cut meat or fish very finely, place the piece to be cut in the freezer for a short time so that it solidifies. The time depends on the size of the piece, but it should not be frozen through (max. 20-30 minutes).
- Cutting warm meat (beef, pork, lamb, ham, etc.): If you want to cut a warm roast (boneless!), take it out of the oven at least 15-20 minutes before cutting. This will keep the meat juicier and you can cut it without it crumbling.
- Cheese should be chilled well in the refrigerator before slicing.
- Sausages will last longer if they are cut before consumption. Remove the skin before slicing. When slicing, apply light but consistent pressure to ensure even slices.
- This all-purpose slicer is ideal for slicing vegetables (e.g. potatoes, carrots, tomato oes, cabbage, pumpkin, zucchini, eggplant, ...) or (pitted) fruit (e.g. peeled pineapple).
- Bread, white bread, or cake can also be sliced, but allow them to cool before slicing.

Cleaning

To ensure long, trouble-free use of your device, it is necessary to carefully clean the individual parts of the device before first use and after each use.

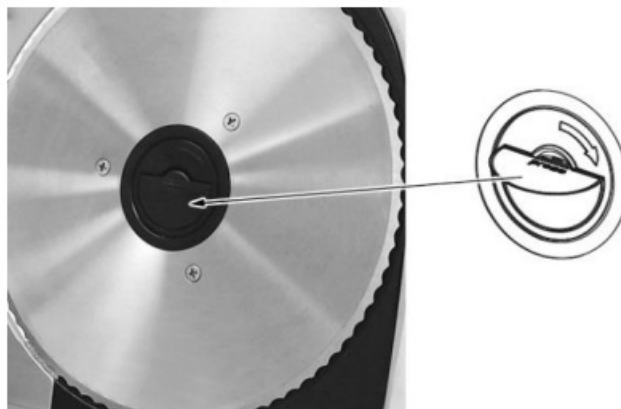
- Switch off the device and unplug it from the power outlet.

- Make sure that the blade has stopped rotating.
- Set the cutting thickness control to position “0”.
- Clean the device with a damp (not wet!) cloth. Cleaning in the dishwasher is not permitted.
- Clean the leftover holder in warm water. If necessary, a mild detergent can be used. The leftover holder can also be cleaned in the dishwasher.
- Wipe the knife with a slightly damp cloth.
- Removing and cleaning the blade:

WARNING: Be careful when handling the knives! The knife is very sharp – risk of injury! From time to time, residues behind the blade should also be removed. To do this, remove the blade as follows: a.

Wipe everything with a slightly damp cloth:

- Lift the middle part of the fixing screw and turn it clockwise (arrow direction) as shown.
- Remove the knife carefully, using safety gloves if necessary.
- Clean the knife with a soft cloth or kitchen sponge. If necessary, a mild detergent can be used.
- After cleaning, put the blade back on and fasten it again with the blade fixing screw – turn against the direction of the arrow.
- Do not use aggressive cleaning or abrasive agents for cleaning, and avoid very hot water.



- Wipe the non-slip rubber feet with a cloth using detergent or glass cleaner to remove grease residue.
- Allow all parts to dry thoroughly before reusing. Never immerse the device base with the motor or the power cable with plug in water or other liquids! **RISK OF ELECTRIC SHOCK!**
- If you do not use the device for a long period, pack it thoroughly cleaned and dry in the box and store it in a clean, cool place.

Notes on environmental protection

Disposal

At the end of its working life, this product must not be disposed of with normal household waste. Instead, it must be handed over to a collection point for the recycling of electrical and electronic equipment. This is indicated by the symbol on the product, in the instructions for use, or on the packaging. The materials are recyclable according to their labeling. By reusing, recycling, or other forms of recycling old devices, you are making an important contribution to protecting our environment. Please ask your local authority for the responsible disposal facility.

Warranty / Guarantee

In addition to the statutory warranty, we grant a 24-month warranty on this device, calculated from the date of issue of the invoice or delivery bill. Within this warranty period, all manufacturing and/or material defects will be repaired and/or replaced free of charge, or (at our discretion) exchanged for an item of equal value and in perfect condition, on presentation of the invoice or delivery bill. The prerequisite for such a guarantee is that the appliance has been handled and maintained properly. Claims beyond our warranty services are excluded. In justified cases, the guarantee only covers the repair of the appliance. Further claims and liability for any consequential damage are excluded. No guarantee can be given for parts that are subject to natural wear and tear or for damage caused by impact, incorrect operation, exposure to moisture or other external influences, or by intervention by unauthorized third parties. In the event of a warranty claim, the appliance must be returned to your specialist dealer together with the invoice or delivery bill.

Silva-Schneider Handelsges.m.b.H.

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Warranty

The warranty is expressly stipulated by law and only applies to defects that existed at the time the goods were handed over. The claim is always directed against the contractual partner (dealer), who must remedy the defect free of charge (for the consumer) or arrange for it to be remedied.

Guarantee

The guarantee is a voluntary, contractual promise by the manufacturer (general importer) for which there are no minimum requirements in terms of content or form. However, many warranties only cover part of the costs incurred in remedying defects, but they usually apply to all defects that occur within a certain period.

FAQs


Q: Can this slicer be used for commercial purposes?

A: No, the device is intended for home use only and should not be used for commercial applications.

Q: How should I clean the blade of the slicer?

A: To clean the blade, wipe it with a damp cloth after each use. Do not immerse it in water or other liquids.

Documents / Resources

	<p>silva Schneider AS 520 Allesschneider [pdf] Instruction Manual AS 520, AS 500, AS 520 Allesschneider, AS 520, Allesschneider</p>
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References

-  [Hotel Schneider in Obertauern - 4-star-superior - for your ski holiday](#)
- [User Manual](#)

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