ATTENTION:
If any components of this unit are broken, or if the unit does not operate properly, please contact LEM Products at 1-877-536-7763.
For more great products or a free catalog, log onto www.lemproducts.com.

CAUTION
Cuts, injuries and/or fire may result from non-compliance with all operating procedures described within this instruction manual.

WARNING! SHARP BLADE
HANDLE CAREFULLY! KEEP FINGERS AWAY FROM THE CUTTING BLADE!
NEVER FEED FOOD BY HAND! ALWAYS USE THE FOOD PUSHER!
Always use completely assembled meat slicer with sliding food carriage and food pusher.
Protective/cut resistant gloves are recommended whenever handling blade.

LEM Products • West Chester, OH 45011 • PH: 1-877-536-7763 • lemproducts.com
1. Always ensure that the slicer is properly assembled and safely set up before use.

2. DO NOT leave the slicer unattended if it can be switched on and operated.

3. CAUTION: This appliance is not recommended for use near or by children or persons with certain disabilities. Set up and store the slicer out of reach of children. When not in use disconnect the slicer from power source. Store the device in a secure and dry place out of reach of children. Do not allow children to operate the slicer.

4. CAUTION: Exposed sharp metal blade! Use Extreme Caution when handling and cleaning metal blade. Do not touch sharp edge of the blade. It is recommended that cut resistant gloves be worn when handling the blade. Never touch the blade when the slicer is in use.

5. Thoroughly hand-wash all removable slicer parts with warm, soapy water prior to use. Do not soak. NOT DISHWASHER SAFE (discoloration may occur).

6. To avoid injury, never hand feed food to be sliced. Sliding feed table and food pusher should always be in place during use.

7. CAUTION: NEVER PUT YOUR FINGERS NEAR THE BLADE WHILE IT IS IN OPERATION.

8. The slicer must be connected to a 120V AC electric supply only.

9. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug will fit in a polarized outlet one way. If the plug doesn’t fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician.

10. DO NOT operate with a damaged cord or plug, after the unit malfunctions, has been damaged in any way or if appliance has been immersed in water or other liquid. Return unit to LEM Products for assessment and repair.

11. Always unplug unit when not in use, when changing parts or cleaning.

12. Never unplug by pulling on the power cord, always pull directly on the plug itself.

13. DO NOT let cord hang over edge of table or counter, contact sharp edges or touch hot surfaces.

14. Use the appliance on a level, stable surface to prevent tipping. Never move the appliance while unit is in use.

15. Indoor use only. To protect against the risk of electrical shock, never immerse the device in water and do not expose the device to rain or moisture. WARNING: In the event the device should fall into water, remove the plug from the wall socket before attempting to remove the unit from the water. If submersion occurs, have the slicer examined by an authorized technician before use.

16. To protect against the risk of electrical shock, 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. DO NOT operate this device with wet hands or bare feet. DO NOT operate near running water.

17. The slicer is designed exclusively for domestic use and not for commercial purposes.

18. DO NOT use the slicer to slice through bones, frozen food or non-food items.

19. Use the slicer with the supplied accessories only. WARNING: The use of attachments not recommended or sold by the manufacturer may cause injury, damage to personal property, and may void your warranty.

20. WARNING: DO NOT use while under the influence of alcohol or drugs (prescription or non-prescription) as these may impair user’s ability to properly assemble or safely operate the slicer.

21. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.

22. Warning: Blade continues to spin after slicer has been turned off. Wait until all moving parts have stopped before removing any part of the slicer.

23. Always unplug the slicer from the power source prior to servicing, changing accessories, or cleaning the unit.

24. To reduce risk of unintentional starting, make sure the power switch is in the off position before unit is plugged into the power source.

25. Tie back loose hair and clothing and roll up long sleeves before operating the slicer. Remove ties, rings, watches, bracelets or other jewelry before operating the slicer.

26. Avoid danger or injury by only using the slicer fully assembled. Ensure Blade Locking Screw is properly engaged and tightened prior to use.

25. Tie back loose hair and clothing and roll up long sleeves before operating the slicer. Remove ties, rings, watches, bracelets or other jewelry before operating the slicer.

26. Avoid danger or injury by only using the slicer fully assembled. Ensure Blade Locking Screw is properly engaged and tightened prior to use.
CAUTION

Before cleaning, assembling or disassembling meat slicer, make sure the slicer motor is OFF and the plug is removed from the outlet/power source.

WARNING! SHARP BLADE

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SLICER OPERATING INSTRUCTIONS

Before using the slicer for the first time, please make sure to read carefully and thoroughly through these operating instructions and safety advice. Familiarize yourself completely with the functions and operations of the slicer. Please keep these instructions with your slicer and make sure that everyone who will be operating the slicer has read them.

This slicer 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. Any other use or modification to the equipment shall be considered as improper use and could give rise to considerable dangers.
PREPARING TO SLICE

1. Carefully remove slicer from packaging. Clean the slicer before it comes into contact with any food. (refer to section “Cleaning and Maintenance”)
2. Determine proper Blade for use, smooth Blade for fine deli cuts, serrated for breads and thick cuts. (refer to section “Cleaning and Maintenance” for blade changing instructions)
3. Position slicer on a clean, dry and smooth surface.
4. Move the Sliding Feed Table back and forth a few times to ensure movement. If Feed Table does not slide freely oil Sliding Bar with a little food grade lubricant (mineral oil, food grade grease, vegetable oil.)
5. Place the Food Pusher on back of the Sliding Feed Table.
6. Select the required slice thickness by turning Thickness Adjusting Knob. The range of thickness adjusting is from 0 to 15mm.

SLICER USAGE AND OPERATION

1. Place the slicer on a dry, stable, flat surface.
2. Ensure the Power Switch is in the “off” position.
3. Ensure the Thickness Adjustment Knob is in the “P” position.
4. Connect the Power Cord into a 120v outlet.
5. Move the Sliding Feed Tray away from the blade. Place food to be sliced on Food Tray and position Food Pusher behind food. (Maximum size of food is 4 1/4” x 4 1/4” x 3 1/2” LxWxD).
6. Rotate Thickness Adjustment Knob to desired cutting thickness.
7. Turn Power Switch to “on” Blade will begin to turn.
8. Hold and gently press the Food Pusher towards the food and ensure all fingers are safely behind the protective handles.
9. Begin slicing while gently pushing the food towards the Food Plate and sliding the Food Table towards the Blade. Allow the turning of the Blade to do the slicing. Do not attempt to make the slicer work faster than it is intended. Doing so will bog down the motor and tear the product you are attempting to slice.
10. Steadily move the Food Table back and forth in a slow smooth motion.
11. Do not operate the slicer for longer than 5 minutes at a time or unit may overheat. Turn Power Switch to “off”, unplug slicer, and allow unit to cool for 30 minutes.
12. When slicing is complete, switch power to “off” and the Thickness Adjustment Knob to “P”.

Note: Always align Food Support Table with blade for safety and blade protection during storage and maintenance. This is accomplished by returning the Thickness Adjustment Knob to the “P” position.

CAUTION: Blade is sharp! LEM suggests wearing cut resistant gloves when removing or replacing Blade.

- Unplug and allow slicer to cool completely.
- Remove the Food Pusher by simply lifting it off the Feed Table handle.
- Remove the Sliding Feed Table by unscrewing the Thumb Screws that are located on the ends of the Sliding Bar. This will release the Sliding Bar and allow for easy clean up of the Sliding Feed Table and the Base of the slicer.
- Remove the Blade; loosen the Blade Locking Screw by turning in a clockwise direction. After cleaning, tighten the Blade with the Blade Locking Screw by turning it in a counterclockwise direction.
- Wash all removable parts in hot soapy water. Rinse and dry.
- Wipe slicer body and base with a damp cloth. Do not use abrasive cleaning agents or materials.
- Finger can be cleaned with a gentle grease removing cleanser, such as alcohol or window cleaner.

STAINLESS BLADE: Unplug the slicer, loosen the Blade Locking Screw by turning clockwise, as the arrow direction indicates. Then, wearing a glove, carefully take off the Blade. After cleaning, tighten the Blade with the Blade Locking Screw in the counter clockwise direction.

Note: Always align Food Support Table with blade by returning the thickness adjustment knob to the “P” position, for safety and blade protection during storage and maintenance.