



## Kebab Slicer/Cutter

**Models:** \_\_\_\_\_

#177KSLICER80 120V • 80W

### Warning:

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

### For Your Safety:

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

### Note:

Please read and keep these instructions. Indoor use only.

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## Specifications

<b>Model</b>	177KSLICER80
<b>Voltage</b>	120V
<b>Wattage</b>	80W
<b>Knife Diameter</b>	3.94" (100mm)
<b>Cutting Thickness</b>	0-0.32" (0-8mm)



NEMA  
1-15P

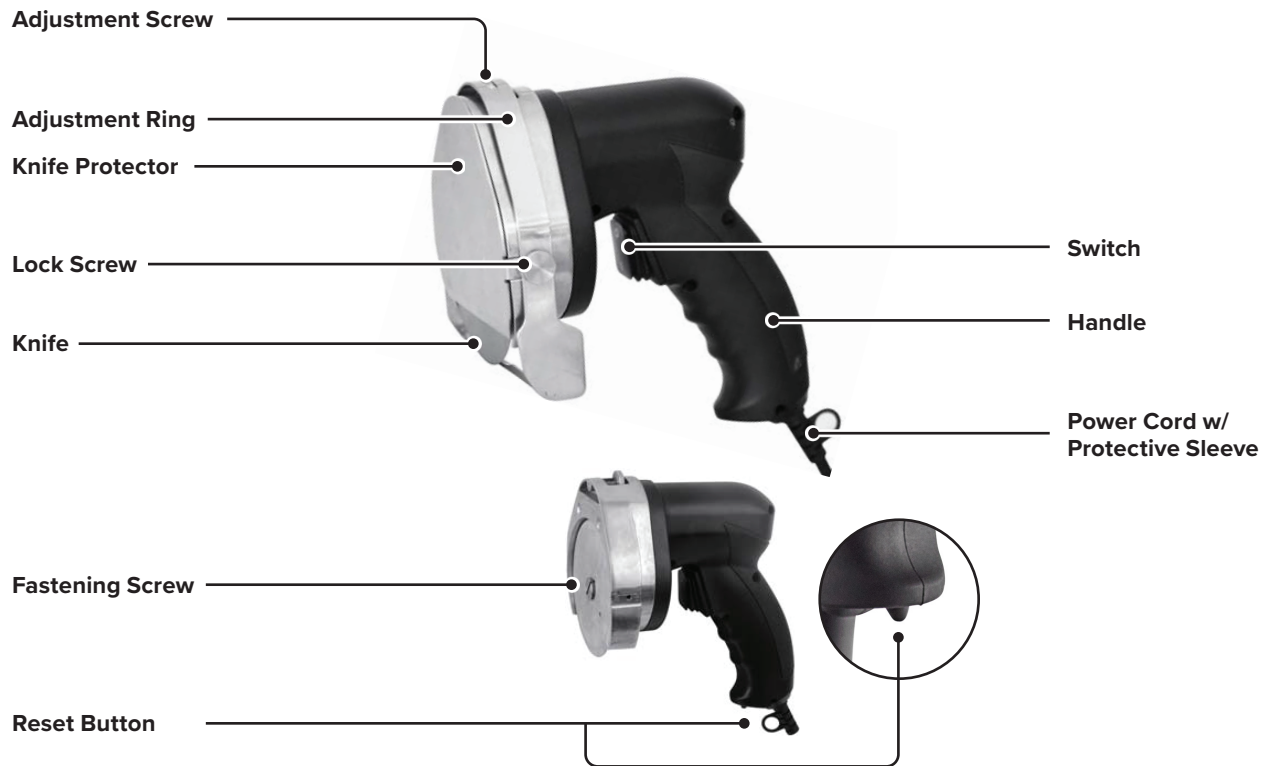
## Safety Precautions

### **WARNING**

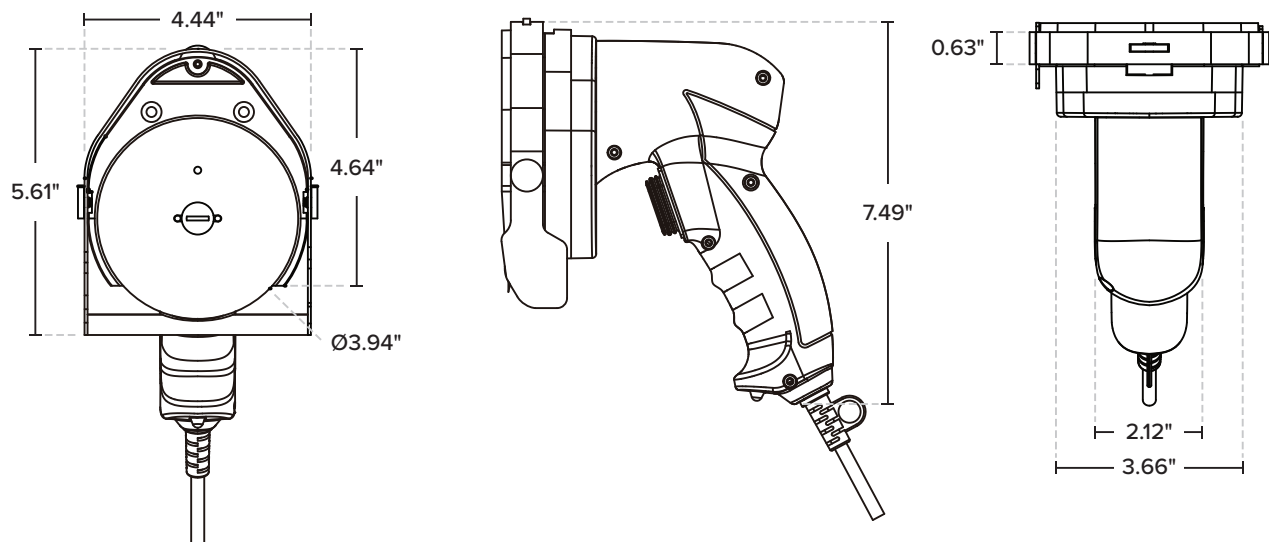
- Read all instructions carefully and completely.
- For commercial use only.
- The knife is very sharp. Use extreme caution when handling and cleaning.
- Keep your workplace clean and tidy.
- Position the slicer a sufficient distance away from gas, flames, or other heat sources in order to prevent casing or cable from melting.
- Observe all proper hygiene regulations. Wash hands before and after contact with food.
- Protect against electrical shock by keeping all cords, plugs, and other electrical components away from water or other liquids.
- DO NOT operate this appliance after it has malfunctioned or has been damaged in any way.
- DO NOT operate this unit or any appliance with a damaged electrical cord or plug.
- If the cable becomes damaged, it must only be replaced by the manufacturer or authorized service technicians.
- DO NOT augment the power plug in any way.
- DO NOT use the power cable for purposes other than intended (carrying, hanging up, or pulling the plug out of the socket). Damaged or tangled cable increases the risk of electric shock.
- Keep the power cable away from heat, oil, sharp edges, and moving parts.
- Avoid body contact with grounded surfaces (pipes, radiators, stoves, refrigerators, etc.) while using slicer. There is increased risk of electric shock when your body is grounded.
- Keep the slicer away from water. Moisture permeating the casing increases the risk of electric shock.
- Only use the knife with a correctly mounted knife protector and adjustment ring.
- Ensure all adjusting tools are away from moving parts before powering on the slicer.
- Remove the power plug from the socket before carrying out adjustments to the slicer, changing accessories, or putting the slicer away.
- Regular maintenance and cleaning greatly minimizes accident probability.
- Check scraper for cleanliness and proper functioning on a daily basis.
- DO NOT use outdoors.
- DO NOT use appliance for any application other than its intended use.
- Note that the use of accessories not recommended by the manufacturer may result in injury.
- Children should be supervised to ensure that they DO NOT play with the unit.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless a person responsible for their safety has given them supervision or instruction concerning use of the appliance.

**Save these instructions for future reference.**

## Parts Identification



## Dimensions



## Operation

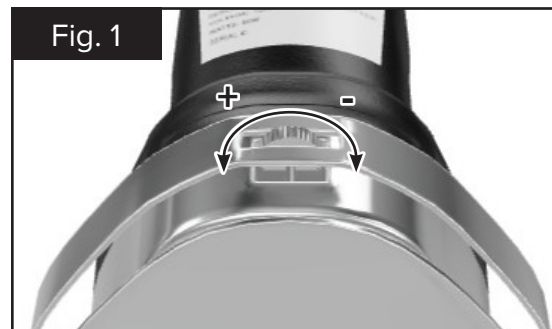
### Before Use

- Ensure power cord is operational and clear of obstruction.
- Ensure all parts of the slicer are clean and operational.
- Ensure the meat is on a secure stand that can withstand the pressure of the slicer.

### **WARNING**

- **THE KNIFE IS VERY SHARP.** Use extreme caution when handling and cleaning.
- Check knife protector is correctly seated and securely fastened before operating.

1. Check that the outside layer of meat is grilled.  
ONLY cut grilled meat.
2. Set your desired thickness by using the adjustment screw on the top of the unit. (Fig. 1)  
**Note:** Left = Larger, Right = Smaller.
3. Starting from the top of the meat cone, apply the slicer to the meat, pull the switch to turn the blade on, and pull the slicer across the meat to cut.
4. Work your way from top to bottom, cutting the amount of meat you need.



### Hygiene & Food Handling Instructions

- Wash hands before and after contact with food.
- Cover open wounds with proper bandaging.
- Avoid touching food with bare hands.
- Clean and disinfect all devices daily.
- Heat meat to at least 158°F (70°C) before slicing.
- Store meat at below 41°F (5°C) or freeze below 0°F (-18°C).
- Avoid contact between raw and cooked food.

## Cleaning & Maintenance

### **WARNING: ELECTRICAL SHOCK OR DEVICE DAMAGE**

- DO NOT clean the slicer in the dishwasher.
- DO NOT submerge unit in water.
- Moisture damages the electric unit inside the slicer. This can result in electric shock.

### **WARNING: RISK OF INJURY OR DEATH**

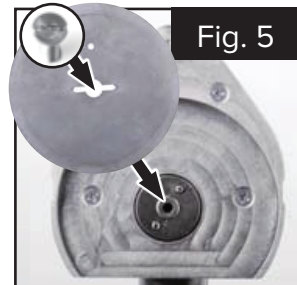
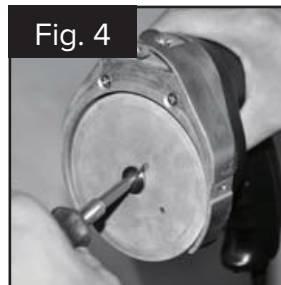
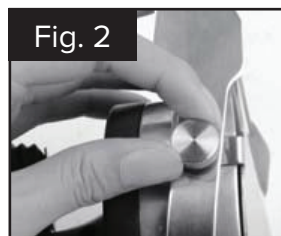
- THE KNIFE IS VERY SHARP. Use extreme caution when handling and cleaning.
- Disconnect slicer from power supply before doing any maintenance.

#### General Cleaning

1. Disconnect slicer from power supply.
2. Carefully remove the knife (steps 1-4 below).
3. Remove heavy soil from the knife and protector with a sponge or brush.
4. Spray all food contact surfaces with a fat solvent or dishwashing detergent.
5. Rinse and dry all parts thoroughly with a clean, soft cloth.
6. Apply sanitizer as directed.
7. Once all parts are thoroughly dry, reassemble the unit (steps 5-7 below).
8. Sharpen knife as needed (see Sharpening on page 7).

#### Replacing the Knife

1. Disconnect slicer from power supply.
2. Remove the lock screw and adjustment ring. (Fig. 2)
3. Remove the knife protector. (Fig. 3)
4. Remove the fastening screw and old knife. (Fig. 4)
5. Insert the new knife. (Fig. 5)  
Note: Always install the knife with the sharpened side TOWARD the motor.
6. Screw on the retention disc and fastening screw.
7. Attach the knife protector and lock screw. (Fig. 6)



## Sharpening the Smooth Knife

1. Disconnect slicer from power supply.
2. Using the supplied sharpener stone, sharpen the knife for approximately 1-2 seconds at a very flat angle from the bottom. (Fig. 7)
3. Remove the knife from the unit by following steps 1-4 on page 6.
4. Briefly deburr from the top side. (Fig. 8)
5. Deburr the ground section from the front. (Fig. 9)
6. Clean the knife with a clean, soft towel. (Fig. 10)
7. Reassemble unit. (Fig. 11 & 12)

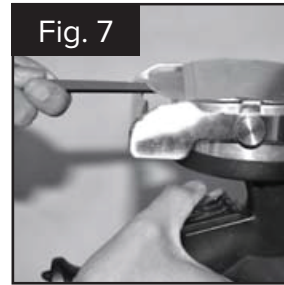


Fig. 7



Fig. 8

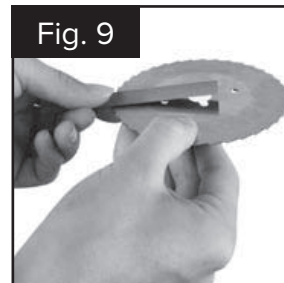


Fig. 9

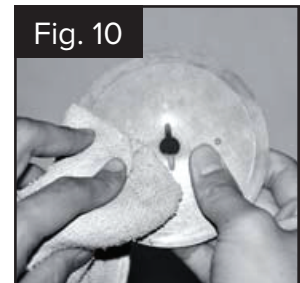


Fig. 10

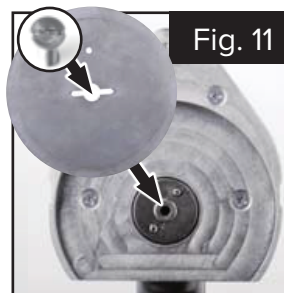
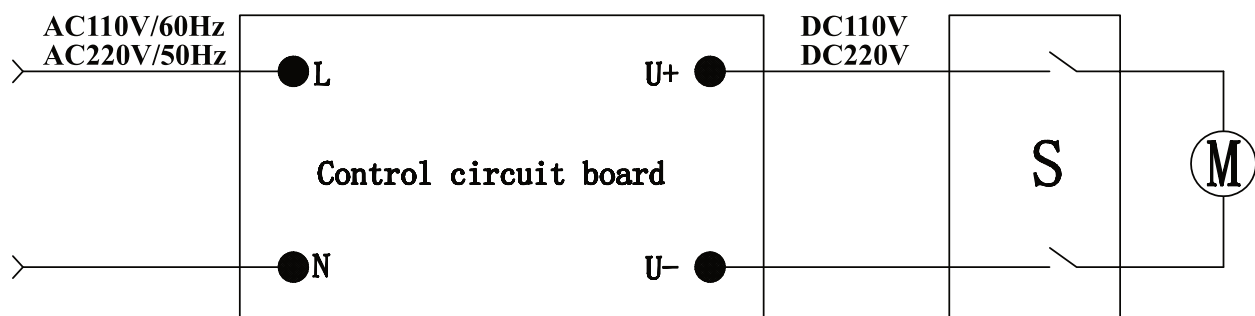


Fig. 11



Fig. 12

## Circuit Diagram



## Troubleshooting

Issue	Possible Cause	Solution
Pressing the ON button does not start the machine.	Unit may be unplugged.	Ensure the plug is securely set in the outlet.
	Improper outlet voltage.	Check that the outlet matches the unit's power requirements.
	Debris stuck in knife.	Clean the blade following cleaning instructions on page 6, then press the "RESET" button.
Sliced product has jagged edges or is not being sliced properly, or the slicer has excess cut resistance.	The knife has become dull.	Sharpen the blade by following instructions above.
Machine turns off during use and does not turn on again.	The motor's built-in overload mechanism tripped. If the motor is overworked, it will shut off as a protective feature. This can happen if there is too much force or pressure applied to the blade.	Press the "RESET" button at the bottom of the handle to quickly reset the unit.