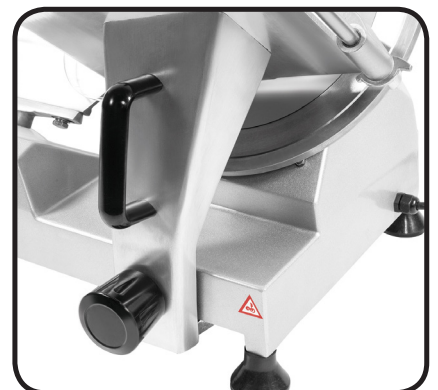
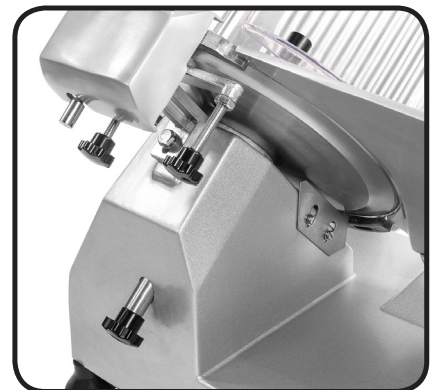




SEMI-AUTOMATIC MEAT SLICER 12" 300W

ITEM: 90802



OWNER'S MANUAL AND SAFETY INSTRUCTIONS

SAVE THIS MANUAL: KEEP THIS MANUAL FOR SAFETY WARNINGS, PRECAUTIONS, ASSEMBLY, OPERATING, INSPECTION, MAINTENANCE AND CLEANING PROCEDURES. WRITE THE PRODUCT'S SERIAL NUMBER ON THE BACK OF THE MANUAL NEAR THE ASSEMBLY DIAGRAM (OR MONTH AND YEAR OF PURCHASE IF PRODUCT HAS NO NUMBER).

FOR QUESTIONS PLEASE CALL OUR CUSTOMER SUPPORT: (909) 628 0880 MON-FRI 9AM TO 3PM PST

IMPORTANT SAFETY INFORMATION

WARNING

GENERAL SAFETY WARNINGS

Read all safety warnings and instructions. Failure to follow the warnings and instructions may result in electric shock, fire and/or serious personal injury. Save all warnings and instructions for future reference.

SAFETY

The warnings, precautions, and instructions discussed in this instruction manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be supplied by the operator. Read carefully and understand all instructions before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury.

- It is important that all operators of this food processing machinery read the instructions and follow the instructions on usage and maintenance. It is the responsibility of the owner that all operators are trained and use this machine safely and correctly. This machine should not be used by any unauthorized or inexperienced personnel.
- Regular sanitizing and cleaning is the responsibility of the operator, and is important to prevent illness. The operator must follow all guidelines and laws instated by your local and State health departments. Contaminated machines will spread bacteria and food-borne pathogens.
- Read all instructions carefully before operating. When operating, stay alert and use common sense. Store this manual in a safe and accessible place.

WARNING

SHARP KNIFE BLADE: DO NOT touch knife when unit is on. Keep hands away from all moving parts. DO NOT operate without knife cover and knife sharpener properly installed.

- The power source must comply with the electric requirements on the label or it may cause fire or machine issues if improperly used.
- The machine must be used on a flat surface. If the machine is not secure in use, electric shock and other issues are possible.
- **ALWAYS** turn off and unplug the machine in the event of an emergency.
- To avoid serious injury, **DO NOT** place your hands or any other body part in the open machine.
- In case of electrical wire damage, discontinue use and consult a licensed technician before using.
- The machine is not waterproof. Washing in water can cause electric shock or damage to the machine's mechanical and electrical parts.
- Please turn off all switches and unplug the machine when not in operation.
- If the machine stops working properly, immediately unplug the machine and consult a technician before use.
- **DO NOT** cut meat frozen below -6 degrees Celsius
- Federal law prohibits anyone under the age of 18 from using or cleaning electric meat slicers.

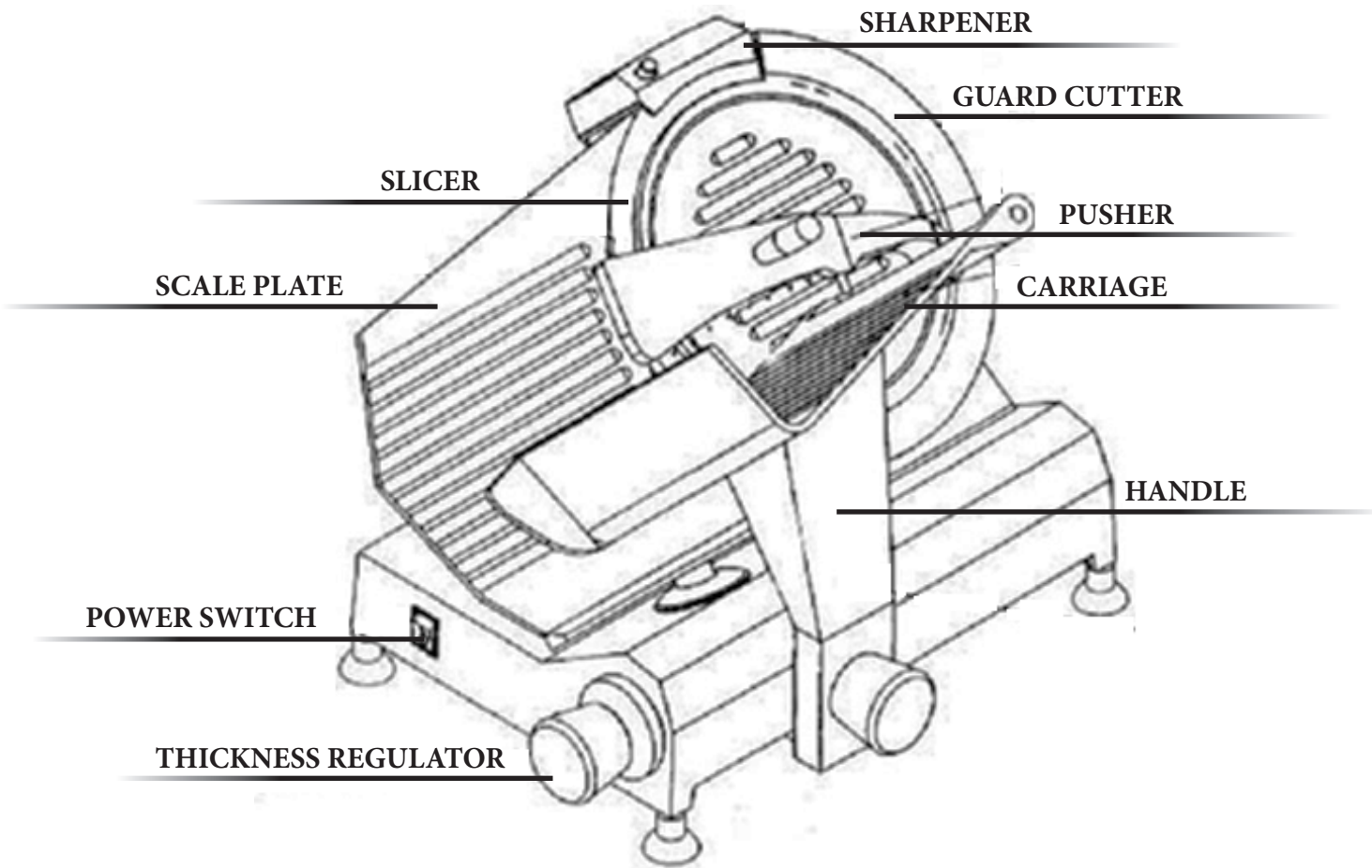
IMPORTANT SAFETY INFORMATION

- Before cleaning or removing any parts, **ALWAYS** turn the machine OFF and unplug the slicer.
- Prior to operating, the knife guard must ALWAYS be securely installed and the knife should be fully shielded.
- Before slicing, check that the Food Chute is properly in place. A loose food chute can damage the knife.
- Close the Slice Deflector whenever the slicer is in operation.
- Use the End-weight, not your hand, to hold products while you are slicing. **NEVER** put your hand on or around the food chute when the slicer is on.
- The slicer must be electrically grounded to a properly sourced outlet. If you are unsure, contact a licensed technician to check.
- **ALWAYS** clean the knife before sharpening.
- **DO NOT** use this machine to cut frozen meat or meat with bones.



SAVE THESE WARNINGS

FEATURES

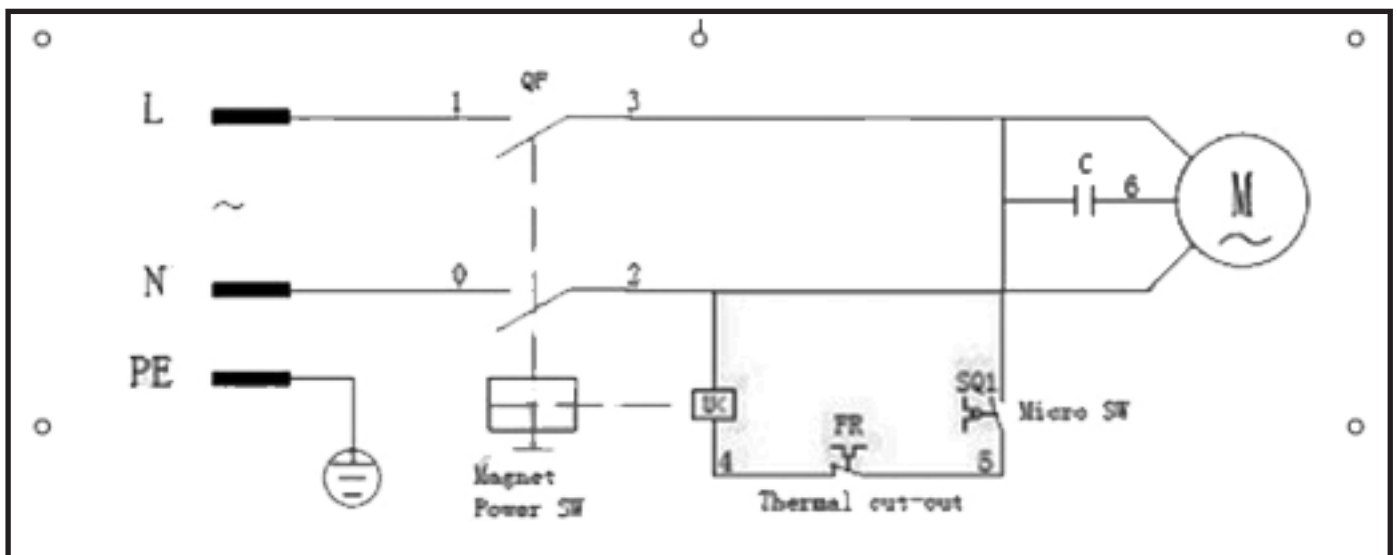


POWER: 110V / 60HZ / 300W

SLICER THICKNESS: 0-16MM

BLADE DIAMETER: 300MM

WIDTH: 220MM



OPERATION AND MAINTENANCE

1. The slicer should be placed on a sturdy surface that is flat and free of obstruction and will support the weight of the machine.
2. Make sure that the line voltage of your main power source matches the rated voltage of the machine.
3. Turn the switch ON and let the machine run for about 2-3 minutes, make certain the machine is running without any problems.
4. Turn the switch for the pilot lamp ON, the power indicator should light up and the blade will rotate.
5. Adjust the slicer thickness by turning the slicer thickness regulator on. Turn the fixing positioner knob.
6. Push the product carriage back and forth over the blade with a continuous motion using the product pusher handle and the push knob at the same time.
7. After slicing the desired amount of meat at the zero position. Turn the fixing position knob and allow it to go back to the original position.

CLEANING THE MEAT SLICER

1. **ALWAYS** turn off and unplug the machine before cleaning and make sure to turn the slicer thickness regulator to zero.
2. **NEVER** use harsh chemicals or abrasives to clean the machine. Never use brushes or other utensils that can damage the machine.
3. Use a damp cloth with mild detergent to clean the machine and dry thoroughly to prohibit rusting.
4. When cleaning the blade and blade protector, **ALWAYS** wear safety gloves and **DO NOT** touch the sharp end of the blade directly.

CLEANING THE MEAT SLICER

1. **BLADE MAINTENANCE:** Always clean and dry the blade after every use. Sharpen the blade regularly to prevent rusting.
2. **GUIDE LUBRICATION:** Push the carriage to one side and clean the Guide with mild detergent and dry it thoroughly. Smear the Guide surface with cooking to lubricate. This should be done every week to prevent sticking.
3. **AXLE LUBRICATION:** Clean with mild detergent and dry thoroughly. Spread cooking oil on both sides of the axles. Do this once a week to avoid sticking.
4. **LOCALIZING HEAD LUBRICATION:** Clean the localizing head and spread cooking oil on it. Put the fixing positioner back in the original position and repeat these steps once a week.

SHARPENING THE BLADE

1. Clean the edge of the blade before sharpening and pull the sharpener out and lubricate sharpener axles.
2. Turn the sharpener 180 ° and press the right side of the sharpening stone next to the blade. Make sure the stone is in a nesting close to the blade's edge and sharpen for three seconds to remove the burr.
3. Continue to do this on both sides of the blade for 1-2 minutes and continually check that the blade is sharpened to satisfaction. Once done, put the sharpener back into the original position and keep the sharpening stone clean.

DISCLAIMER

PLEASE READ THE FOLLOWING CAREFULLY

THE MANUFACTURER AND/OR DISTRIBUTOR HAS PROVIDED THE PARTS LIST AND ASSEMBLY DIAGRAM IN THIS MANUAL AS A REFERENCE TOOL ONLY. NEITHER THE MANUFACTURER OR DISTRIBUTOR MAKES ANY REPRESENTATION OR WARRANTY OF ANY KIND TO THE BUYER THAT HE OR SHE IS QUALIFIED TO MAKE ANY REPAIRS TO THE PRODUCT, OR THAT HE OR SHE IS QUALIFIED TO REPLACE ANY PARTS OF THE PRODUCT. IN FACT, THE MANUFACTURER AND/OR DISTRIBUTOR EXPRESSLY STATES THAT ALL REPAIRS AND PARTS REPLACEMENTS SHOULD BE UNDERTAKEN BY CERTIFIED AND LICENSED TECHNICIANS, AND NOT BY THE BUYER. THE BUYER ASSUMES ALL RISK AND LIABILITY ARISING OUT OF HIS OR HER REPAIRS TO THE ORIGINAL PRODUCT OR REPLACEMENT PARTS THERETO, OR ARISING OUT OF HIS OR HER INSTALLATION OF REPLACEMENT PARTS THERETO.

Record Product's Serial Number Here: _____

Note: If product has no serial number, record month and year of purchase instead.

Note: Some parts are listed and shown for illustration purposes only and are not available individually as replacement parts.



SAVE THESE INSTRUCTIONS.

Questions, problems, missing parts?



Before returning to your retailer, our exceptional customer service is here to help.

Call Us: 909.628.0880

Email Us: customer@bartonliving.com

Hours of Operation: 9am - 4pm (Monday - Friday)

PRODUCT MADE IN CHINA