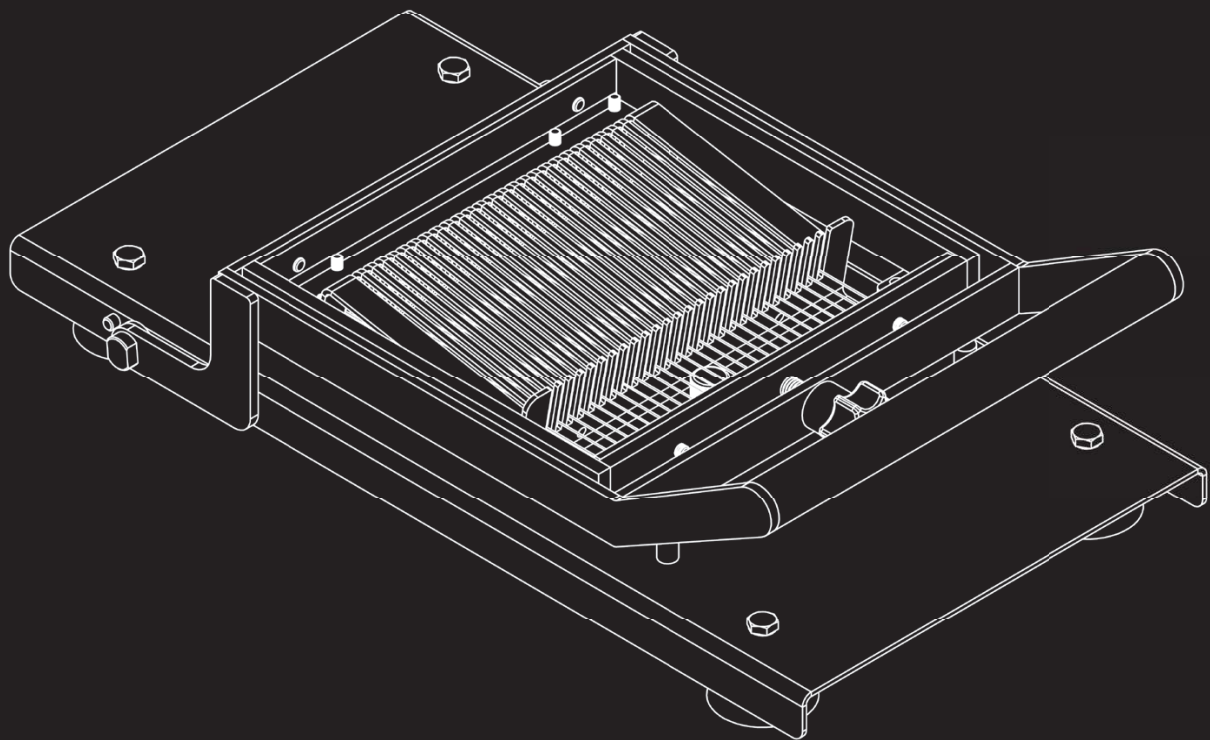


CHEESE SLICER

USER GUIDE



L2G

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1. INTRODUCTION

The Cheese Slicer; ensures high quality and equal slices of its primary intended use for cheese and products like egg, banana, strawberry, kiwi in places such as hotels, restaurants, fast food and catering companies etc. without using much force.

2. GENERAL INFORMATION

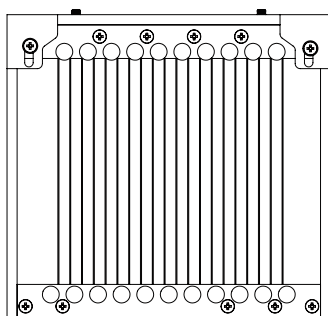
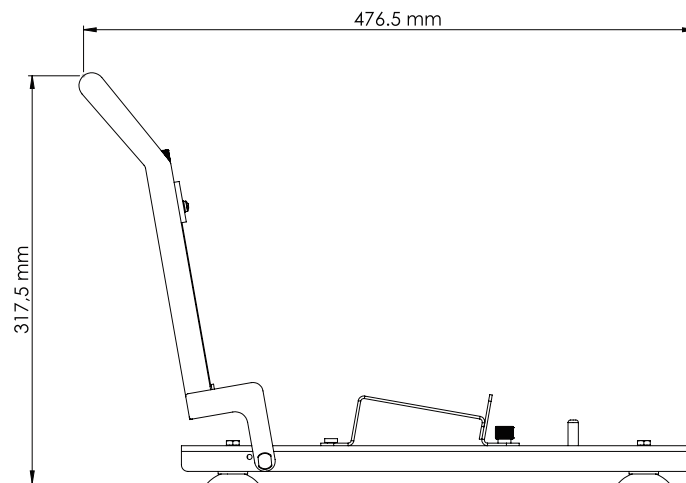
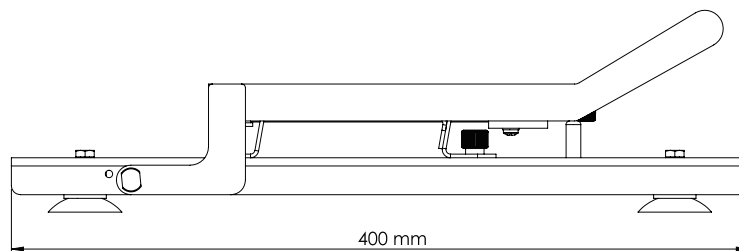
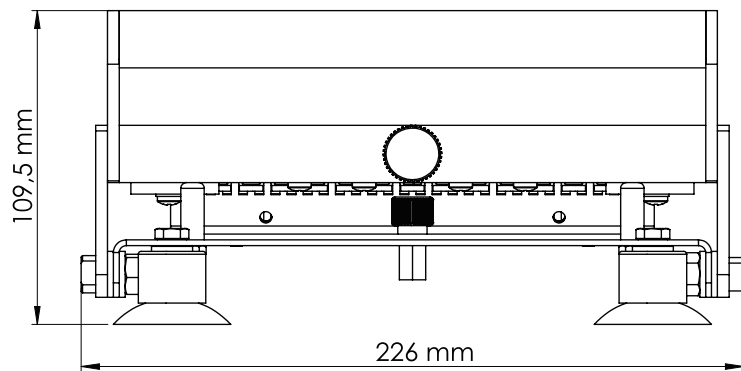
- First of all, thank you for choosing our company and your interest and trust in our products.
- Please read the instructions in this manual carefully to get the best performance from your product.
- Make sure those who will be using your product know what's included in this manual well before setting up your product.
- Do not clean or perform any maintenance on the product you bought before reading the manual.
- Keep your manual nearby your product to refer to it easily in any situation.

- The product box that you purchased includes,
 - 1 Cheese Slicer,
 - 1 User Manual,
 - 2 of 2,5 meter length Wire.

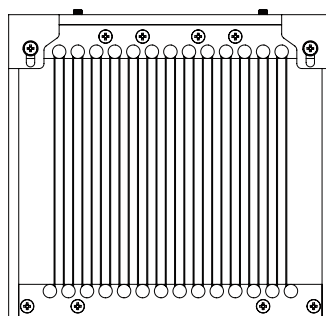
NOTE: If any part is damaged or missing, please notify the supplier of the situation within 3 days.

Please do not hesitate to consult us for any problem regarding the use of your product. Our company greatly cares your comments, suggestions and criticism on our products.

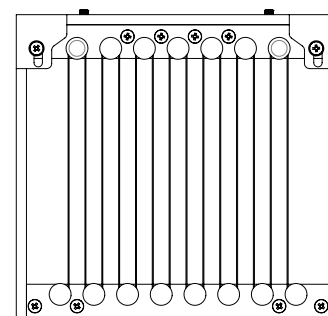
3. TECHNICAL SPECIFICATIONS



**76466 PD Wire Cartridge
(5mm) (Assembled)**



**76468 PD Wire Cartridge
(7mm) (Assembled)**



**76470 PD Wire Cartridge
(10mm) (Assembled)**

NOTE: Wire Cartridges are optional. Slicer will be sent with a single Wire Cartridge suiting your request. You may ask for other Wire Cartridges from the supplier as may be required.

4. INSTRUCTIONS FOR USE

4.1 Preparation

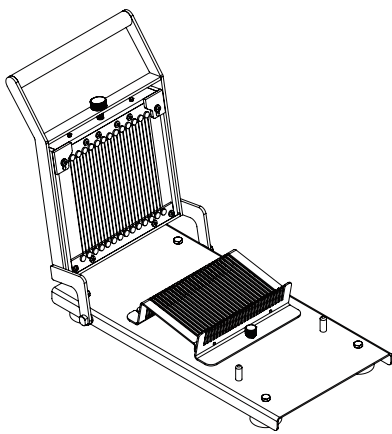
Your product will be delivered ready for use. Product is put and secured in a box tailored for the product. Open the box. You don't need to use any sharp object or knife. Take your product out of the box and place it on the area you will use.

4.2 Operation

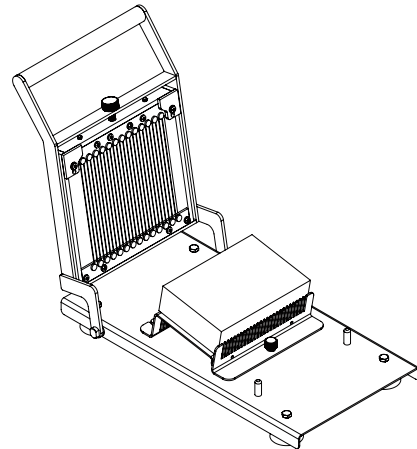
- Setup and first operation can be performed by the user.
- Place the product on a flat and non-slippery surface.
- Make sure especially the Slicing Platform and the Wire Cartridge of the product are clean as they will be in contact with the food to be sliced.

Warning: Do not put the machine body into the dishwasher. Plastic parts may be damaged.

- Open the machine Arm upwards.



- Put the cheese between the cheese Slicing Platform and the Wire Cartridge.

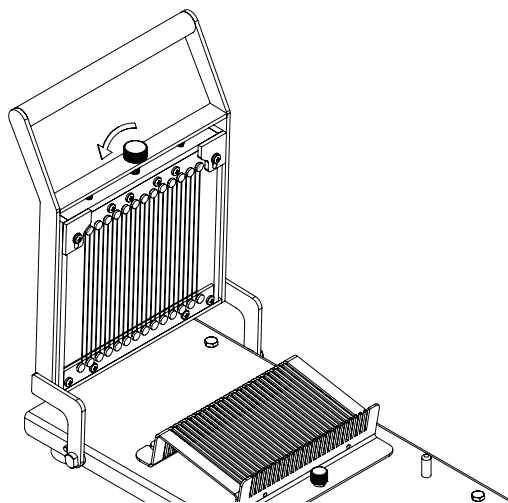


- Press the Arm downwards with a slow move.
- You can take the sliced cheese.
- Take the sliced cheese and repeat the same steps for the next slicing.

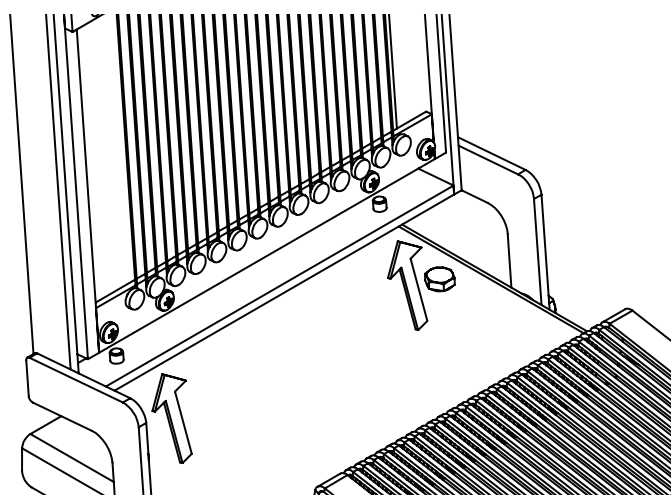
NOTE: Do not try to slice a cheese larger than the distance between the slicer and the blade. (Maximum width, depth and height of the cheese the machine can slice are respectively 16,5 cm x 9 cm x 4 cm.)

4.3 Cleaning

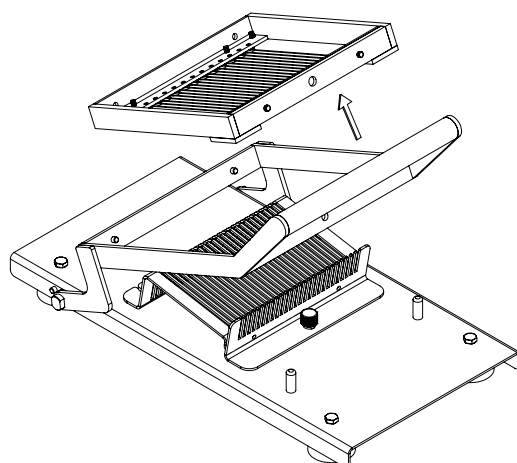
- Make sure your product is clean before first use.
- Loosen the Knurled Bolt on top in the arrow direction to remove the Wire Cartridge.



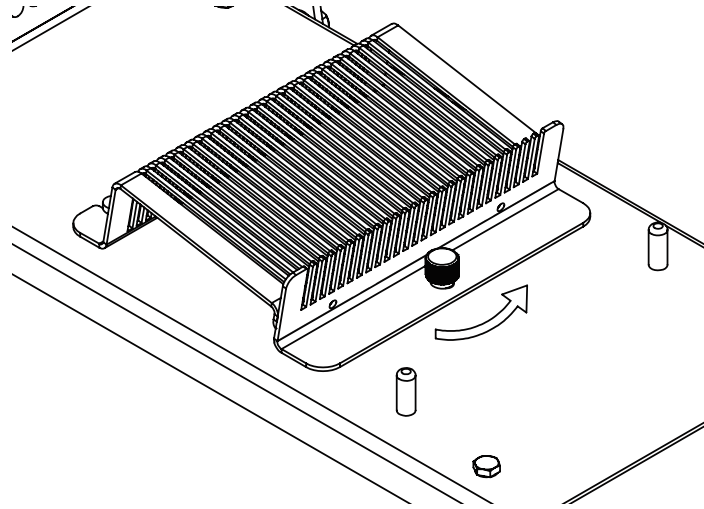
- Separate the Wire Cartridge from the Centering Pin behind it as shown by the arrows.



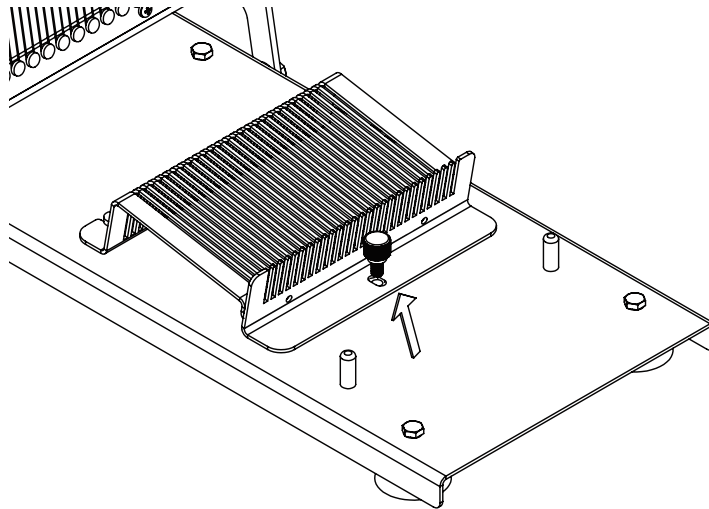
- For the last step, pull the Wire Cartridge as shown by the arrows, separate it from the machine and wash it. **(You can wash the Wire Cartridge in the dishwasher.)**



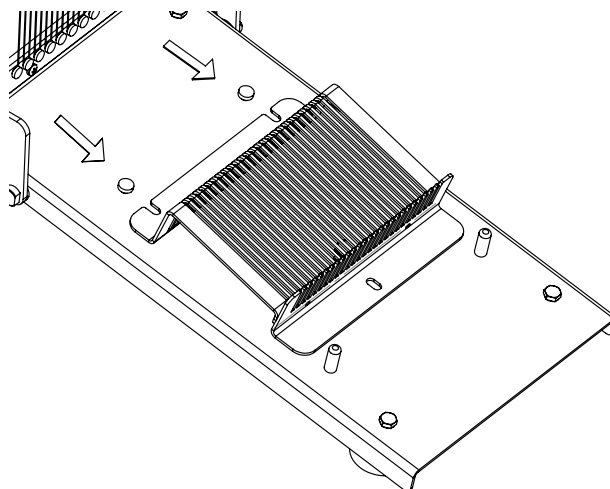
- To remove the Slicing Platform, loosen the Knurled Bolt in the arrow direction as shown in the figure.



- Remove the Knurled Bolt in the arrow direction.



- Lastly, pull the Slicing Platform in the arrow direction and release it from the Locking Pin and wash it. **(You can wash the Slicing Platform in the dishwasher.)**



- Be sure to rinse the product after washing with warm water. Do not use hot water to wash. Plastic parts of the product (plastic feet) may be damaged. **(Do not wash the product in the dishwasher.)**

4.4 PRACTICAL AND USEFUL INFORMATION

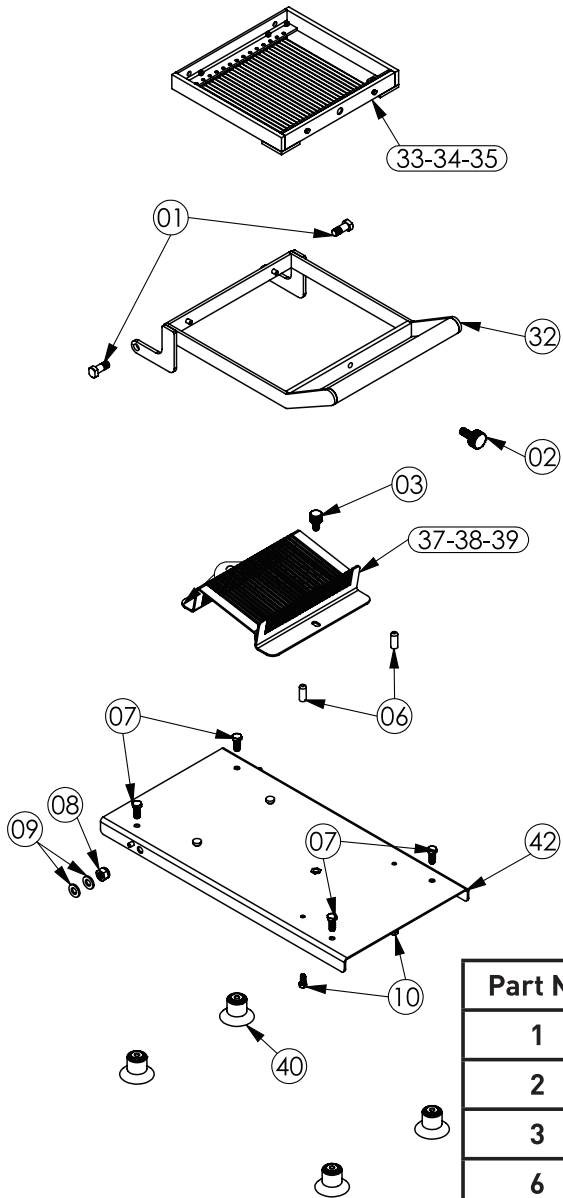
- During the cut, fully opening the Arm upwards and pushing it slow, enables you get quality and equal cuts without using much force.
- Be careful that the floor the machine will be put on is smooth and dry in order for the machine's plastic feet hold on to the floor.

5. MAINTENANCE

- Product does not require standard maintenance.

Warning: Our company recommends only the use of our company's spare parts for renewal and replacement purpose.

6. SPARE PARTS DRAWINGS AND LIST



Part No	Reference No	Part Name
1	70895	MKD M8 Hinge Pin
2	77171	M8 Knurled Bolt
3	70673	M6x16 Knurled Bolt
6	70896	PD Stopper
7	60005	AA M6x16 Bolt (Stainless)
8	60174	M8 Fibered Nut (Stainless)
9	60334	M8 Washer (Plastic)
10	60335	AA M5x12 Bolt (Stainless)
32	76464	PD Pusher Block Frame (Assembled)
33	76466	PD Wire Cartridge (5mm)(Assembled)
34	76468	PD Wire Cartridge (7mm)(Assembled)
35	76470	PD Wire Cartridge (10mm)(Assembled)
37	76465	PD Slicing Platform (5mm)(Assembled)
38	76467	PD Slicing Platform (7mm)(Assembled)
39	76469	PD Slicing Platform (10mm)(Assembled)
42	76463	PD Base (Assembled)
40	76552	Suction Short Foot (Assembled)

7.TROUBLE SHOOTING

Problem	Possible Cause	Actions
Cheese not sliced appropriately.	Wire may be deformed.	Call the supplier.
	Wire may be loose.	Call the supplier.
Product shaking even though it's put on a flat surface.	Rubber feet may be deformed.	Call the supplier.