

COOKS
professional



Food Slicer Instruction Manual

Product Code: K245

After Sales Support
care@cooksprofessional.co.uk

For correct usage, please read these instructions carefully
before use and keep in a safe place for future reference.

REGISTER NOW FOR EXTENDED 2-YEAR WARRANTY

When you buy direct from the Cooks Professional website your free 2-year warranty is automatically applied upon purchase (no further action required).

If you purchased your product through a different retailer website you can register your product for an extended 2-year warranty by visiting **www.cooksprofessional.co.uk/extended-warranty** or scan the QR code.





Congratulations

You have made an excellent choice with the purchase of this quality Cooks Professional Food Slicer.

doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards, performance and safety.

We want you to be completely satisfied with your purchase, so this Cooks Professional product is backed by our comprehensive manufacturer's guarantee and an outstanding after sales service through our dedicated Customer Care team.

We hope you enjoy using your Food Slicer for many years to come.

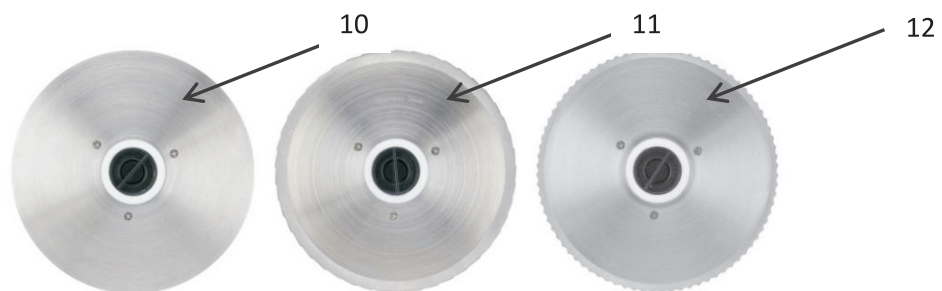
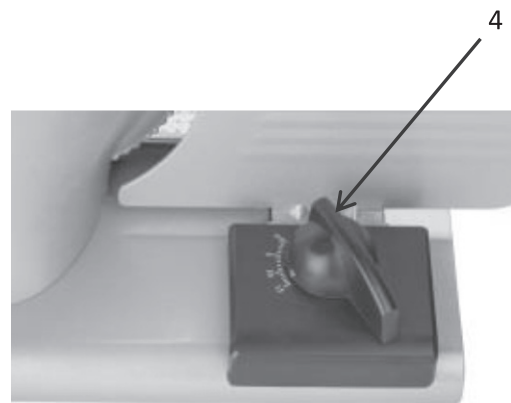
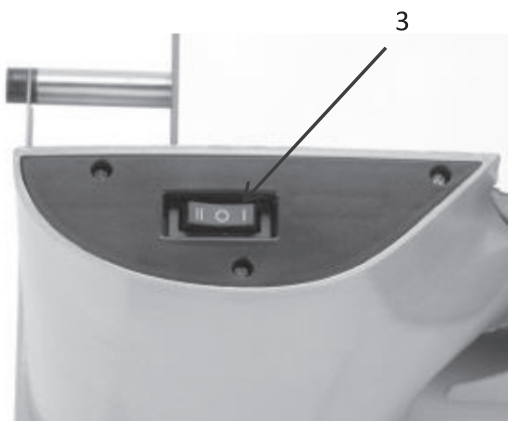
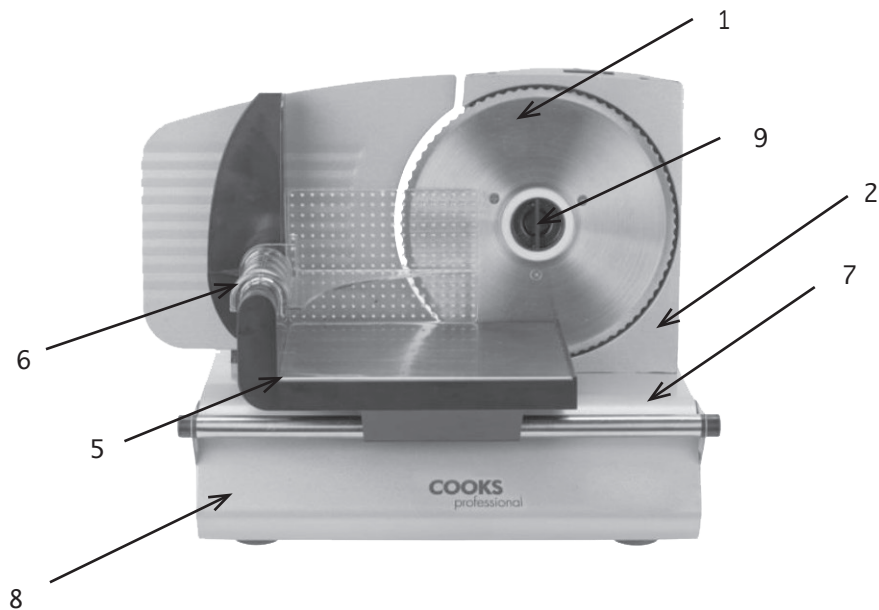


Safety information and general warnings

- Make sure that the voltage on the rating label matches the mains power supply.
- Use this appliance only in accordance with the instructions.
- Before cleaning and when not in use, unplug from the mains power supply.
- To avoid injury, do not leave unattended and make sure the cutting blade fitted is set to zero when not in use.
- Always store spare blades securely away from children.
- To prevent anyone from tripping over the power cable, make sure that it is not draped over the worktop.
- Always place the appliance on a stable and flat surface and never place on or near a warm hotplate or other source of heat.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be carried out by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Appliances are not intended to be operated by means of an external timer or separate remote-control system.
- The appliance should only be repaired by a qualified electrician. Never try to repair it yourself.
- Always use the original power cable supplied with the appliance.
- If the power cable is damaged, it must be replaced by your local electrical store to avoid a hazard.
- Make sure that the appliance and the power cable do not come into contact with sources of heat, such as a cooker top or naked flame.
- Make sure that the power cable and plug do not come into contact with water.
- Never use the appliance outdoors.
- Make sure that your hands are dry when you touch the appliance, the power cable or the plug.
- If the appliance malfunctions and always before cleaning, switch off and unplug it from the mains power supply and turn the cutting level to zero.
- Make sure that the appliance has sufficient space around it and does not come into contact with flammable materials.
- The appliance must not be covered.
- Do not touch the blade whilst plugged in to a power supply.
- Save these instructions for future use.

Description of parts

- | | |
|----------------------------|--------------------------|
| 1. Blade | 7. Slider |
| 2. Blade motor | 8. Main body |
| 3. On off and pulse switch | 9. Blade connection lock |
| 4. Thickness guide | 10. Straight blade |
| 5. Sliding table | 11. Serrated blade |
| 6. Handle | 12. Wave blade |



Your food slicer is suitable for cutting bread, meat, cheese, fruit, vegetables and a wide variety of other foods.

The maximum dimensions of food that can be sliced are 110mm long x 110mm wide x 90 mm thick.

Before first use

- Remove all packaging and make sure all parts are present.
- Remove the blade and wipe with clean warm water and a sanitizing liquid wiping from the centre outwards. Never wipe downwards along the edge of the blade.
- Clean all parts with soft cloth using warm, soapy water and dry thoroughly with a soft cloth.

Using the blades

The food slicer is supplied with three blades which are all multi-functional, but for the best performance, use the following as a guide.

- Straight edge blade is suitable for thinly slicing foods such as bread, cheese and vegetables.
- Serrated blade is suitable for hard fibrous foods and hard crusted breads.
- Wave blade which is multifunctional and suitable for soft and hard foods such as meat, fruit, cheese and vegetables.

Removing and replacing the blades

Make sure the slicer is switched off and unplugged from the power source. Remove the food pusher and turn the thickness guide to zero.

Holding the upper part of the slicer turn the locking screw quarter of a turn clockwise until it clicks, pull outwards to remove.

To replace the blade onto its location, insert the locking screw and turn anti clockwise until it clicks.



Sets of replacement blades or replacement sliding handles can be purchased at www.cooksprofessional.co.uk

Instructions for use

Note: The On/Off switch has 2 options - continuous function indicated by I and pulse indicated by II where the motor is on until the switch is released.

- Position slicer on a stable, clean, dry and smooth surface.
- Move the sliding feed table back and forth a few times to make sure there is smooth movement.
- Place the food holder in its position, on back of the sliding feed table.
- Select the required slice thickness by turning thickness adjusting knob on the rear of the slicer; clockwise for thin slices and anti-clockwise for thicker slices. The range of thickness is adjustable from 0 to 15mm.
- Plug the slicer into the power socket.
- Place the food to be sliced onto the sliding feed table and secure with the food holder.
- Turn the slicer on using the on/off switch, or use the pulse mode if only one slice is required.
- When the blade is rotating, push the sliding feed table toward blade. Move back and forth steadily. Keep food gently pressed against guide for even slicing.
- Do not operate the machine more than 10 minutes at any one time. Allow the machine to cool between uses.

Using your slicer for best results

Cold meats

To slice cooked or raw meats, salami, ham wafer thin place in the fridge for 2 to 4 hours before slicing, this makes them firm up and easier to slice. Meats should be boneless.

Hot meats

Cooked meats will be easier to slice and will slice more evenly when they are relaxed. Remove cooked meats from the oven at least 15 to 20 minutes before slicing.

Cut the meat to fit on the food tray if necessary. If the meat is tied, turn off motor and remove strings that are close to the cutting blade, repeat this one at a time as strings get nearer to the blade.

Cheese

Chill for a couple of hours thoroughly before slicing to desired thickness cover with foil to keep moist. Let cheese reach room temperature before serving as this enhances the natural flavour.

Note: To avoid cross contamination make sure the slicer has been thoroughly cleaned if meats cooked / uncooked or fish have been sliced previously. Use a household sanitising cleaner.

Vegetables and fruit

Your slicer can be used for slicing a variety of vegetables and fruits including potatoes, carrots, cabbage (for coleslaw), pineapples and much more.

Potato may be sliced thick for casseroles or thin for chips.

Fruit should be free of seeds before slicing.

Fish

Foods with an uneven texture like fish and tuna steaks are often difficult to slice. Place in the freezer for 2 hours before slicing.

Breads and cakes

The food slicer is ideal for slicing all types of bread and cakes. Freshly baked bread should be cooled before slicing. Use day-old or slightly stale bread for extra-thin sliced for toasting.

Care and maintenance

- After each use remove the blade and wipe with a sanitising cleaner and warm water, wiping from the centre outwards. To avoid injury, never wipe downwards along the edge of the blade.
- Clean all other parts with soft cloth using warm, soapy water and dry thoroughly with a soft cloth. Do not use harsh or abrasive cleaners.
- Do not immerse the food slicer in water or allow water to run into any parts.
- Do not wash any part of the food slicer in a dishwasher.

Plug Wiring

These safety instructions should be read carefully and kept in safe place for future reference.

This appliance is fitted with a plug that complies with BS 1363. Only high quality 13A (square pin) plugs that comply with this standard should be fitted.

Wires are coloured as follows:

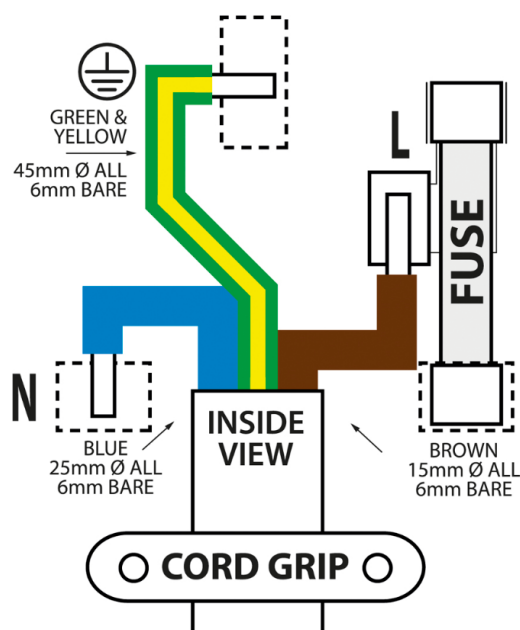
Brown – Live

Blue – Neutral

Yellow & Green – Earth

If the appliance is fitted with a 2-core cable it is double insulated and will not have the yellow and green earth wire.

IT IS ESSENTIAL THAT WIRES ARE ATTACHED ONLY TO THEIR DESIGNATED POSITIONS IN THE PLUG



Fuses must be replaced with the same rating as the original; please refer to the fuse rating stated on the plug for this information. Only genuine fuses compliant with BS 1362 should be used.

GUARANTEE IMPORTANT

Please do not return this product without first emailing our Customer Services at:

care@cooksprofessional.co.uk

Thank you for purchasing this product, which has been made to demanding high quality standards and is guaranteed for domestic use against manufacturing faults for a period of 12 months from the date of purchase.

This guarantee does not affect your statutory rights. If your product fails due to a defect in material or workmanship during this period, please return it to the place of purchase. Normal wear and tear is not covered under the guarantee. Any guarantee is invalid if the product has been misused or subject to neglect or an attempted repair other than by our own service centre. Due to continuous product improvement, we reserve the right to change the product specification without prior notice.

EXTENDED 2 YEAR WARRANTY

WHEN YOU BUY DIRECT FROM THE COOKS PROFESSIONAL WEBSITE YOUR FREE 2 YEAR WARRANTY IS AUTOMATICALLY APPLIED UPON PURCHASE.

If you purchased your product through a different retailer you can register your product for an extended 2-year warranty by visiting our website www.cooksprofessional.co.uk/extended-warranty. The product must be registered, along with your contact information, within 14 days of purchase.

For full terms and conditions please visit our website.

E-mail: care@cooksprofessional.co.uk

Please retain for future reference.
Colours and contents may vary.

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.

Please note that all products with the symbol below must be recycled.



EU Responsible Person

(EU regulatory contact only)

eucomply OÜ

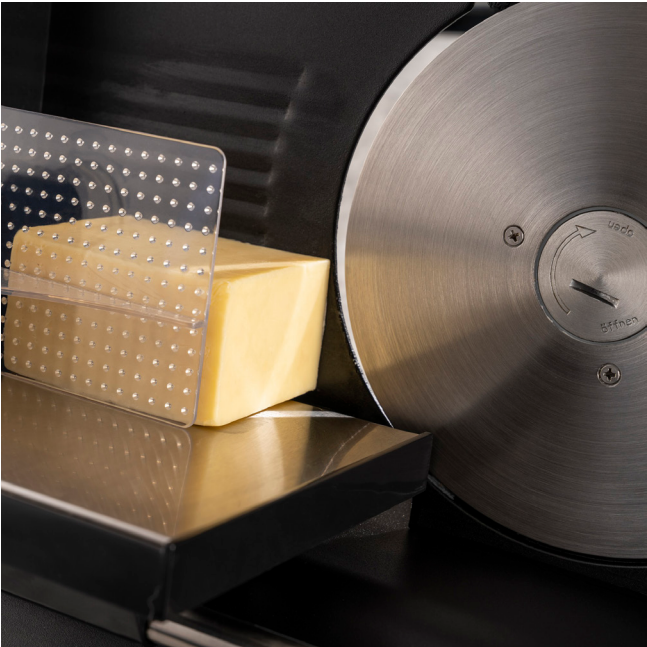
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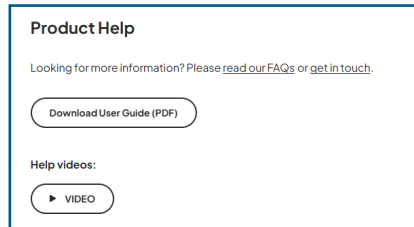


COOKS PROFESSIONAL 'HELP CENTRE'

Welcome to the Cooks Professional 'Product Help' resource centre!

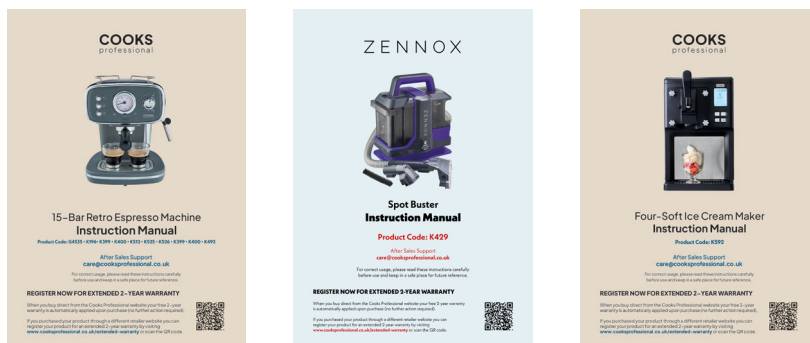
Visit the Cooks Professional website and search for the product you need help with. At the bottom of the product page you'll find the 'Product Help' section.

Here, you'll find all the resources you need to make the most of your Cooks Professional products. Our online 'Product Help' resources are continually being updated with the latest product manuals, 'How to Use' and 'Hints & Tips' videos. Whether you're a first-time user or a seasoned cook, we have something for everyone.

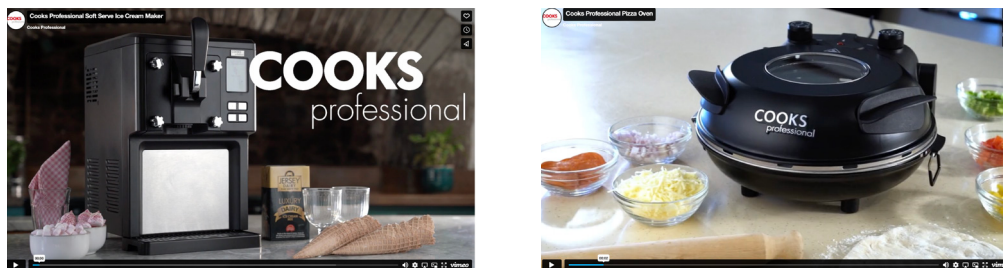


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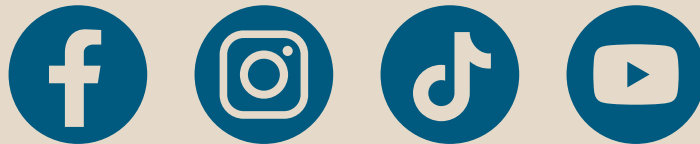
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Scan here



cooksprofessional.co.uk

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@Cooksprofessional to be featured!



We'd like to know what you think!

We'd be very grateful if you can spare a few minutes to leave us a review.
Please review on the retailer website where you placed your order.

Need help?

Our friendly customer care team work Monday to Friday.
Message us at:

care@cooksprofessional.co.uk



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