

# CLEANING AND MAINTENANCE

1. Before performing any cleaning, inspection or maintenance procedures, turn off the power, unplug the cord from the outlet and set the slice thickness adjustment knob to the "0" setting.
2. DO NOT immerse the slicer in water.
3. Wipe the housing and food feeding area using a clean damp cloth, mild dish washing detergent and warm water. The removed blade and blade cover can be cleaned in a dishwasher. Ensure that all parts are completely dry before reassemble and use.
4. Check the power cord regularly. DO NOT use the power cord to carry the slicer or to pull the plug from the outlet. Replace the power cord immediately if it is damaged or shows signs of wear.
5. Clean the protective blade cover regularly using a damp cloth, mild dish washing detergent and warm water. Always turn off the power, unplug the cord from the outlet and set the slice thickness adjustment knob to the "0" setting when clean the blade cover to avoid injury.
6. To Remove the Blade: First turn off the power, unplug the cord from the outlet. Remove the screw cap in the center of the blade. Turn the center blade screw counter clockwise to remove. Next remove the 3 screw hold the the blade cover. Remove the blade cover and Blade. - **Larry – Double check this on the unit**

# WARRANTY INFORMATION

## SAVE THIS WARRANTY INFORMATION FOR YOUR RECORDS!

LEM Products warrants to the ORIGINAL RETAIL PURCHASER of this product that if operated in accordance with the printed instruction accompanying it, then for a period of 1 year from the date of purchase, the product shall be free from defects in material and workmanship.

The Warranty Card, along with a copy of the original receipt, must be received by LEM Products within 30 days from purchase date for the warranty to apply. Failure to send the completely filled out Warranty Card along with a copy of the original receipt will void the warranty.

The product must be delivered to or shipped freight prepaid to LEM Products for warranty services, in either its original packaging or similar packaging affording an equal degree of protection. Damage due to shipping is not the responsibility of the company. NOTE: No repairs will be started without the authorization of the customer. The return shipping cost to the customer will be added to the repair invoice.

LEM Products will repair (or at its discretion, replace) the product free of charge if in the judgment of the company, it has been proven to be defective as to seller's labor and material, within the warranty period.

New or rebuilt replacements for factory defective parts will be supplied for one (1) year from the date of purchase. Replacement parts are warranted for the remainder of the original warranty period.

For non-warranty repairs, contact LEM Products' Customer Service at 1-877-536-7763, outside the U.S. call 513-202-1188, M-F 8am-5pm EST to obtain a Return Authorization Number (RMA Number). LEM Products will refuse all returns that do not contain this number. **DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM LEM Products.**

**LIMITATIONS:** The warranty is void if the product is used for any purpose other than which it is designed. The product must not have been previously altered, repaired, or serviced by anyone else other than LEM Products. The serial number must not have been altered or removed. The product must not have been subjected to accident in transit or while in the customers possession, misused, abused, or operated contrary to the instructions contained in the instructions manual. This includes failure caused by neglect of reasonable and necessary maintenance; improper line voltage and acts of God. This warranty is not transferable and applies only to U.S. and Canadian sales.

Except to the extent prohibited by applicable law, no other warranties, whether expressed or implied, including warranty merchantability and fitness for a particular purpose, shall apply to this product. Under no circumstances shall LEM Products be liable for consequential damages sustained in connection with said product and LEM Products neither assumes nor authorizes any representative or other person to assume for it any obligation or liability other than such as is expressly set forth herein. Any applicable implied warranties are also limited to the one (1) year period of the limited warranty.

This warranty covers only the product and its specific parts, not the food or other products processed in it.

**For a Complete LEM Products Catalog of  
Over 700 Meat Processing Items Please Contact Us at:**

- LEM Products 109 May Drive, Harrison, OH 45030
- Toll Free 1-877-536-7763
- [www.lemproducts.com](http://www.lemproducts.com)

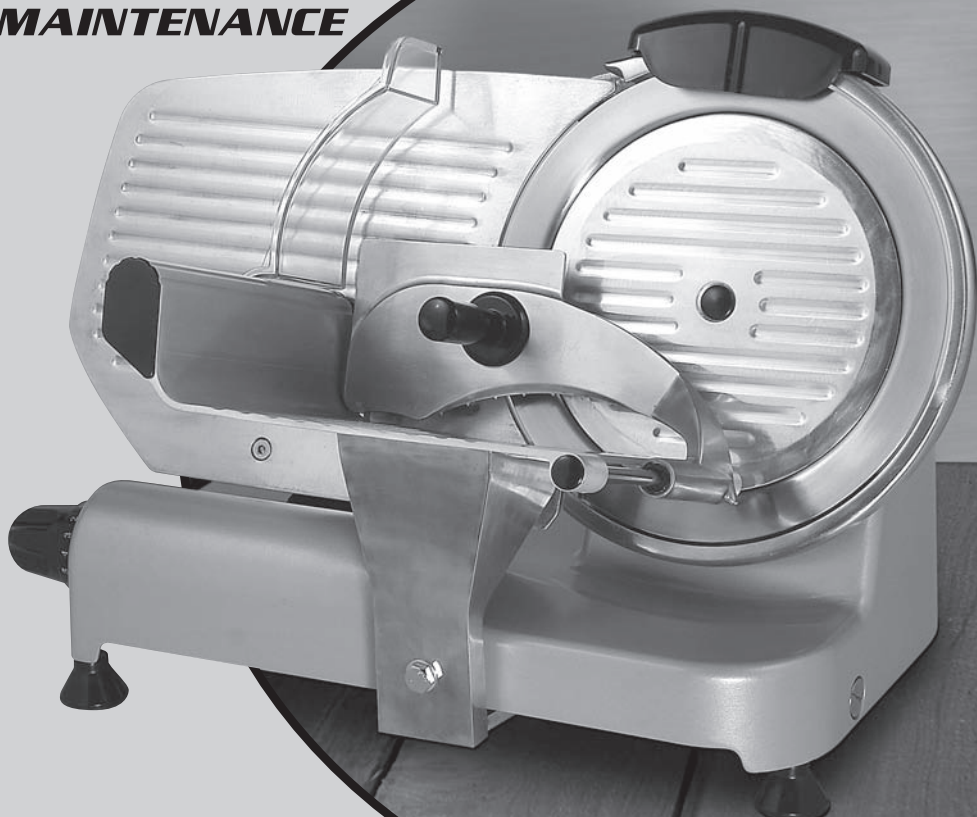


THE LEADER IN GAME PROCESSING



**10" 250 WATT**  
**Meat**  
**Slicer**

**USE &  
MAINTENANCE**



**PLEASE READ BEFORE OPERATING EQUIPMENT**

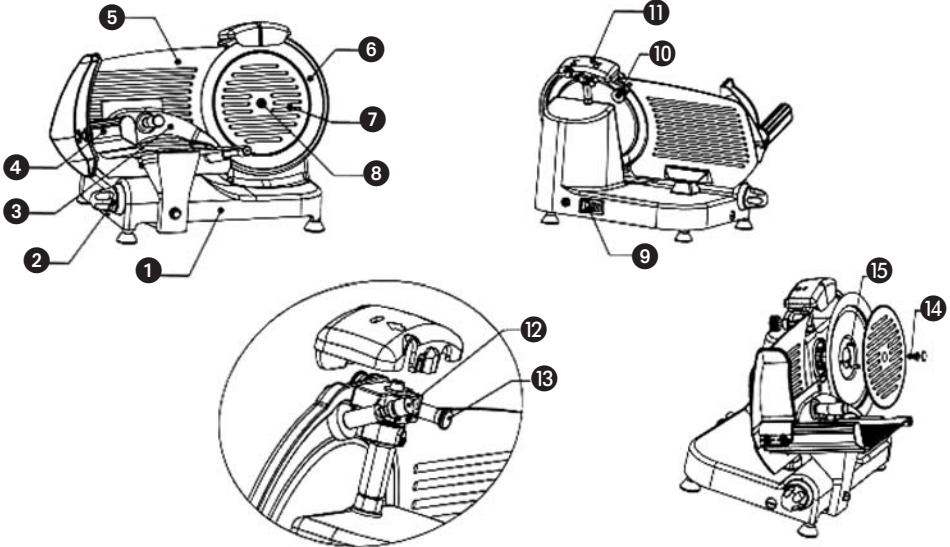
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# SLICER OPERATING INSTRUCTIONS

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. Below you will find illustrations of the slicer and its operation and features. Please keep these instructions with your slicer and make sure that everyone who will be operating the slicer has read them.

## SLICER FEATURES



#	PART DESCRIPTION	#	PART DESCRIPTION
1	Housing	9	Sharpener Cover
2	Thickness Adjusting Knob	10	Sharpener Rod and Stone
3	Food Pusher	11	Power Switch
4	Sliding Food Carriage	12	Sharpener Rod and Stone - Back
5	Thickness Gauge Plate	13	Sharpener Rod and Stone - Front
6	Blade	14	Center Screw for Blade Cover
7	Blade Cover	15	Screws for Fixed Blade Cover
8	Blade Screw Cover		

## SLICER SPECIFICATIONS

**Power:** 110V, 50Hz, 250W

**Overall Dimensions:** (LxWxH) 525mm X 388mm X 370mm

**Blade RPM:** 450rpm

**Slice Thickness:** 0mm — 13mm

**Blade Size:** 25cm Dia., Stainless Steel

**Power Cord:** 1.5m long, 18AWG, Three Prong Grounded

# IMPORTANT SAFETY RULES

**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.**

## OPERATING INSTRUCTIONS

1. Keep your working area clean and well lit. Cluttered counter tops and dark work areas invite accidents. For indoor use only.
2. The grounded cord must be plugged into an outlet properly installed and grounded in accordance with all local codes and ordinances.
3. Set the required slice thickness using the numbered thickness adjusting knob on the side of the slicer to the desired thickness. Adjust the thickness blade stop on the back of the slicer. *(The numbers on the thickness adjusting knob do not correspond with the slice thickness in mm.)* For safety reasons, the blade is covered in the "0" setting.
4. Place the food to be sliced on the food plate. Put the food pusher behind the food and press the food to be sliced lightly against the food support plate.
5. Switch the slicer "ON" and after 5 - 10 seconds slowly push the food to be slice forward into the cutting blade.
6. DO NOT force the food into the blade to quickly, allow the blade to cut the food.
7. When you are finished using the slicer always set the food support plate into the "0" setting so that the sharp blade is covered.
8. Before starting to clean the slicer always make sure the unit is turned OFF and unplugged.
9. When the blade becomes dull, you may use the sharpening system as follows: Turn on the slicer and let the blade start to rotate (5 - 10 seconds). Press the sharpening key towards blade so the sharpening wheel comes in contact with the edge of the blade. After 1 - 2 minutes of sharpening, release the sharpening key and pull the trimmer key and hold for about 10 seconds to remove all the burs that formed during the sharpening.

## SAFETY PRECAUTIONS

1. Use the slicer only for slicing normal household foods. DO NOT use the slicer for frozen foods, foods with bones, foods with large kernels or nuts, or for slicing packaged foods with out first removing the wrappers.
2. Never touch the blade when the slicer is spinning or plugged in. Injury could result.
3. Never adjust the slice thickness while the blade is spinning and turned on.
4. Never leave the slicer unattended when it is plugged into an outlet. Turn off and unplug before leaving.
5. Turn off the power immediately when the slicer becomes blocked by food or it makes any improper noise during operation. Check carefully to make sure everything is correct before restating the slicer.
6. The slicer blade is very sharp, be careful when you clean the slicer.
7. Be sure the blade and blade cover are properly installed before using the slicer.
8. For safety reasons, always set the slice thickness adjustment knob to "0" when not in use.
9. Always switch off the power and unplug the slicer from the outlet before performing an inspection or cleaning.