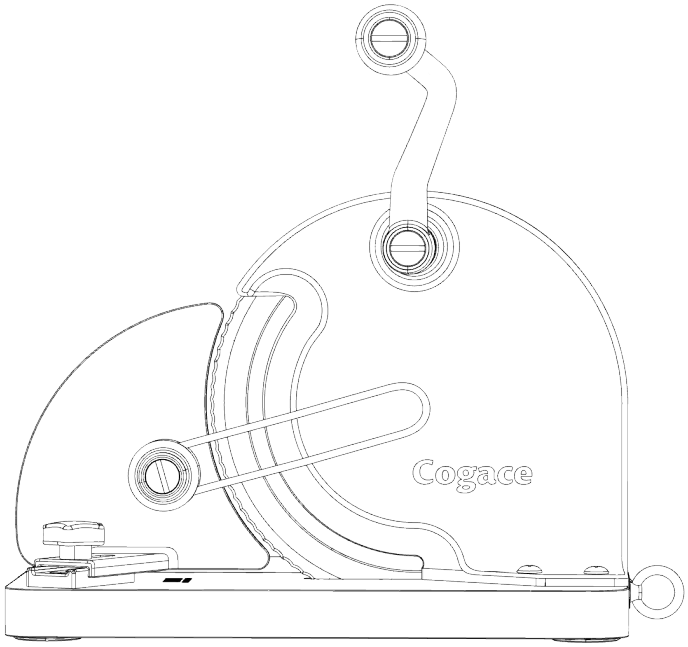
Cogace

To Be the Creator of Your Kitchen



Master Slicer
Instruction Manual

Model:Q118

Manual instructions should always be ready and implemented prior to product use.

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NOTE:For assembly,disassembly,operation,use,cleaning,and common FAQs,please refer to the product video on the purchase page.If you still have questions,feel free to contact our online customer service for assistance.

Safety Information

Important Safety Warnings Before Use

Please read the instructions in this manual carefully, as they contain important information regarding the safe use and maintenance of the slicer.
Keep this manual in a safe place for future reference.

- **Packaging Warning:** Packaging materials (such as plastic bags, polystyrene boxes, etc.) should be kept out of reach of children to avoid potential hazards.
- **Intended Use:** This device is designed for household use only. Do not use it for any purpose other than described in this manual. It is not intended for professional use. Always exercise caution and common sense. Failure to follow these instructions may result in safety hazards.
- **Repair Warning:** Do not attempt to repair the slicer yourself. Improper handling may cause injury.
- **Risk of Injury:** Do not touch moving parts during operation. Change attachments only when the slicer is at rest.

Instructions for Use

Ensuring Safe Operation

- **Pre-Use Inspection:** Before each use, check the mechanical integrity of the slicer and all its components. Ensure the body, blade, and handle are free of cracks, looseness, or visible damage. Make sure all parts are securely assembled.
- **If Any Abnormalities Are Found:** Do not use the slicer if any parts are cracked, loose, or damaged. Contact an authorized dealer for inspection or replacement parts.

Safety Precautions for Operation

- **Use on Stable Surfaces:** Place the device on a flat, stable, and durable surface during use. Avoid placing it on soft or uneven surfaces such as tablecloths or cushioned pads.
- **Keep Area Clear:** Do not place objects such as bottle caps, cans, or utensils on or near the slicer during use. Keep hands and other body parts away from the blade area while operating.
- **Supervision:** This device should not be used by children or individuals unfamiliar with its proper operation without supervision.

For enhanced safety, it is strongly recommended to wear cut-resistant gloves when handling or operating the slicer.

Ensuring the Safe Placement of the Appliance

Applicable User Groups: This slicer may be used by children aged 8 and above, individuals with reduced physical, sensory, or intellectual abilities, or those lacking experience or knowledge, provided they are properly supervised or instructed on its safe use and understand the potential risks.

- **Child Safety:** Keep children away from the device. Ensure they do not touch the blade or operate the slicer unsupervised. The slicer is not a toy.
- **Suitable Users:** The appliance should only be operated by individuals who have read and understood the instructions in this manual. Proper training or supervision is recommended.
- **Cleaning and Maintenance:** Cleaning and maintenance must be performed by adults who understand the safety precautions. Individuals with reduced physical, sensory, or mental capabilities should not perform maintenance unless they have been adequately supervised and instructed.
- **Safe Placement:** Place the slicer on a stable, flat, and durable surface during use. Keep it away from edges to prevent tipping or falling.

Post-Use Operations and Safety Precautions

- **Authorized Inspection and Repair:** This slicer should only be inspected or repaired by authorized dealers. Modifying or repairing the device without proper authorization may void the warranty.
- **Usage Limitations:** This device is intended solely for its intended purpose, which is to slice food for household use. Any other use is considered improper and dangerous, and the manufacturer is not responsible for damages resulting from improper, or unreasonable use.
- **Household Use Only:** This product is designed for home use only. In the event of malfunction or damage, please contact the retailer or authorized service provider. Do not attempt to disassemble or repair the slicer yourself.

Improper use or unauthorized repairs may lead to injury and void the warranty.

Important Warning

To reduce the risk of injury and ensure safe use:

- **Storage and Use Environment:** The slicer supports indoor and light outdoor use. Always use and store it in clean, dry, and well-lit environments. Avoid exposure to rain, excessive moisture, or dusty/windy conditions.
- **Keep Away from Flammable Materials:** Do not use or store near curtains, paper, or other flammable items.

Device Installation Precautions

● **Installation Location:** Do **NOT** the device in the following locations:

- ○ Near heaters or heat sources
- ○ Close to flammable materials
- ○ In damp, greasy, or dusty areas
- ○ In direct sunlight or near water sources
- ○ On uneven or unstable surfaces

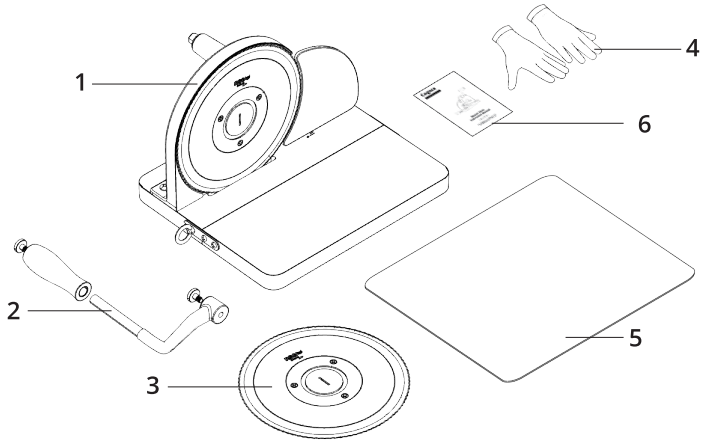
● **Cleaning Precautions:**

- ○ Always clean the slicer after use
- ○ Handle blades carefully to avoid injury
- ○ Wash with mild detergent and warm water
- ○ Allow all parts to dry completely before reassembly or storage

Technical Specifications

Product Name	Item No.	Blade	Dimension	Weight
Master Slicer	Q118	6.7 Inch	10.24×12.48×7.28Inch	3.3lbs

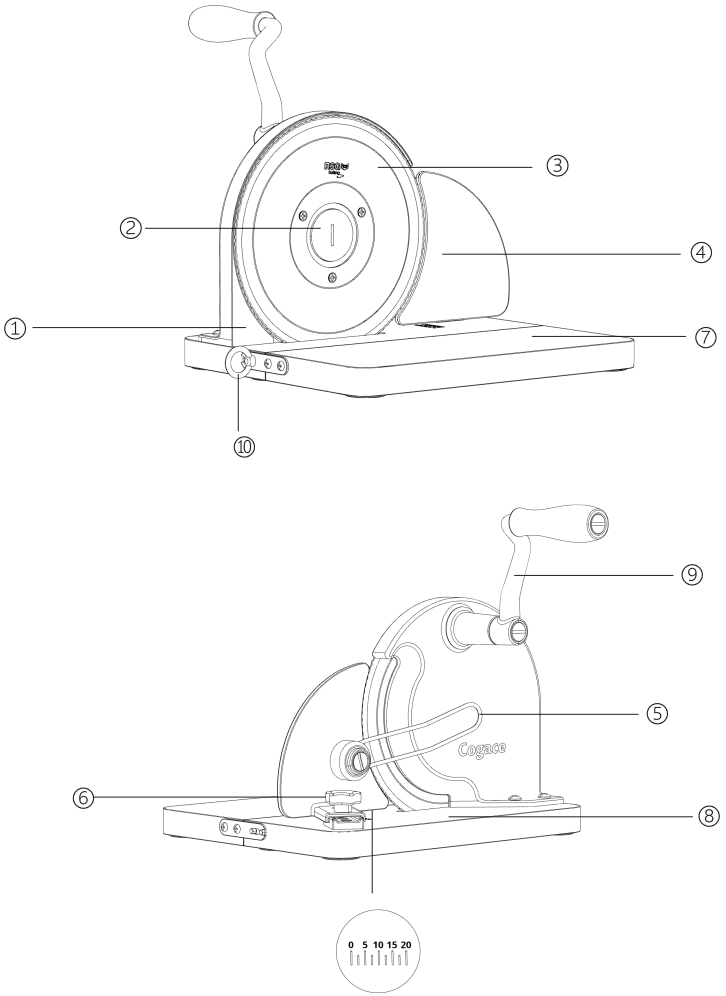
Packaging Contents



1. Appliance
2. Hand Crank
3. Additional RSG Blade
4. Cut-resistant gloves
5 .Non-Slip Silicone Pad
6. Manual

Description of the Master Slicer

A



① Blademount
② Big Screw
③ Blade
④ Sail
⑤ Bread Guide
⑥ Thickness Adjusting Knob
⑦ Fold Up Wood Chassis
⑧ Wood Chassis
⑨ Hand Crank
⑩ Chassis Lock Eyebolt

Operating Instructions

Before Operation

Before using the slicer, ensure the following:

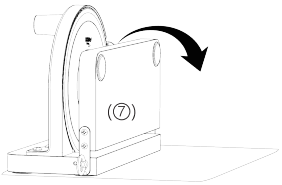
- **The Blade (③) is properly installed and securely tightened.**
- **The Sail (④) is set to the "0" position using the Thickness Adjusting Knob (⑥).**
- Carefully unpack the product and remove all packaging materials. Keep the packaging for future storage or transport.

Unfolding the Base

- Ensure the work surface is flat, smooth, and stable.
- Place the included non-slip silicone pad flat on the work surface to prevent the slicer from sliding during operation.
- Place the slicer Blademount (1) on the work surface.

Note: *If the work surface is uneven or has a rough/ textured finish, the slicer may become unstable during operation. In such cases, it is essential to use the silicone non-slip pad to ensure safe and stable use.*

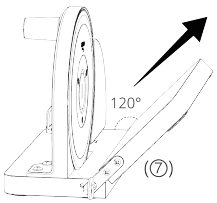
B (1)



- Pull the Fold-Up Wood Chassis (⑦) outward in the direction of the arrow to unfold it at an angle of approximately 120° relative to the plane of the blade base.

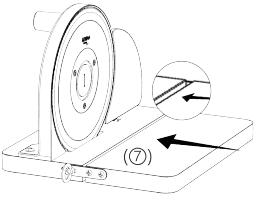
⚠ *Caution: Ensure the work surface is level and stable. Place the slicer Blademount (1) on the work surface.Ensuring a visible gap is maintained between the two parts.Do not forcefully press the chassis downward. Doing so may damage the folding lock mechanism.*

C (1)



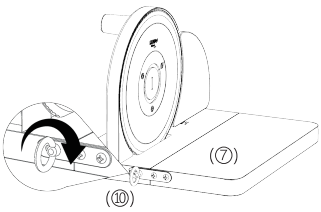
- Unfold the Fold-Up Wood Chassis (7) and lay it flat. Gently push it toward the Blademount (1) to interlock the parts.

D (1)



- Twist the Chassis Lock Eyebolt (⑩) clockwise to secure the Fold-Up Wood Chassis (⑦) in a flat, locked position.

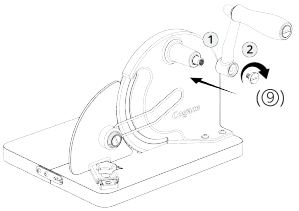
E



Assembly and Operation

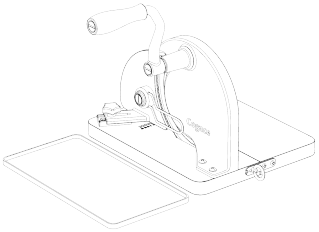
● Install the Hand Crank (⑨).

F



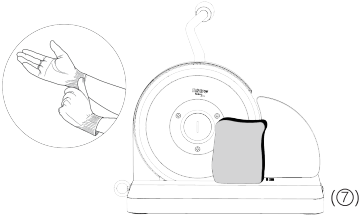
● Position a plate or tray below the blade to collect the sliced food.

G



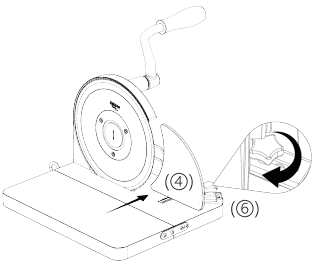
● Wear cut-resistant gloves.
Place the food on the **Fold-Up Wood Chassis** (⑦).

H



● Adjust the slicing thickness using the **Thickness Adjusting Knob** (⑥) as desired. (Always return **the Sail** (④) to position "0" after use.)

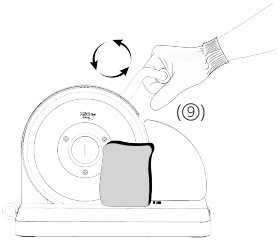
I



● Turn the **Hand Crank** (⑨) clockwise to begin slicing.

Move the food smoothly back and forth without applying excessive pressure.

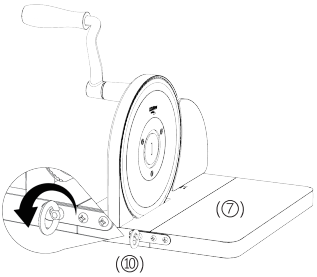
J



Folding the Base

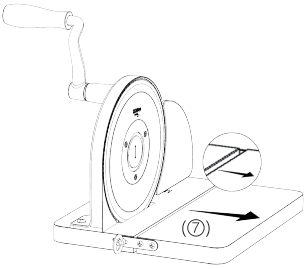
●Turn the Chassis Lock Eyebolt (⑩) counterclockwise to release the locked position between the Fold-Up Wood Chassis (⑦) and the Blademount (①).

K (①)



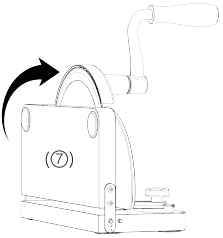
●Pull the Fold-Up Wood Chassis (⑦) outward in the direction of the arrow, away from the Blademount (①), ensuring a visible gap is maintained between the two parts.

L (①)



●Finally, fold the Fold-Up Wood Chassis (⑦) upward to restore it to its original folded position, forming an approximate 90-degree angle with the Blademount (①).

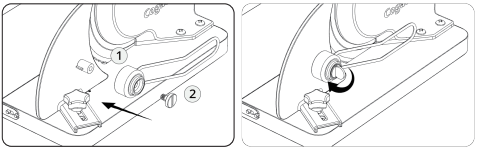
M (①)



Bottle opener

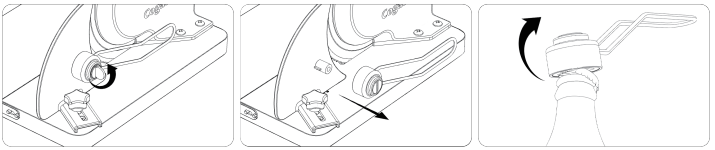
●How to install,

N



●How to use,

O



Cleaning

The Master Slicer is fully washable under running water. Do not place it in a dishwasher.

Cleaning Precautions:

●Do not wash the moving blade, as it is very sharp. Exercise caution while handling it. Make sure all parts are completely dried before reassembly.

●Do not use abrasive cleaners or scouring pads for cleaning.

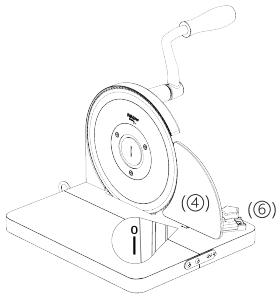
●Avoid using metal or sharp objects to remove food residues from the blade.

Blade Cleaning

No need to disassemble the blade during cleaning:

●Turn the Thickness Adjusting Knob (⑥) to scale 0 to ensure that the blade and the Sail (④) are flush and lie on the same plane.

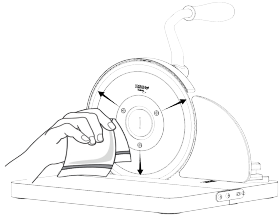
P



●Dampen a cloth with alcohol or cooking oil.

●Press the damp cloth against the blade surface and gently move outward from the center, as shown in the illustration.

Q



●It is recommended to lubricate the blade with petroleum jelly before storing the slicer.

Blade Removal / Installation

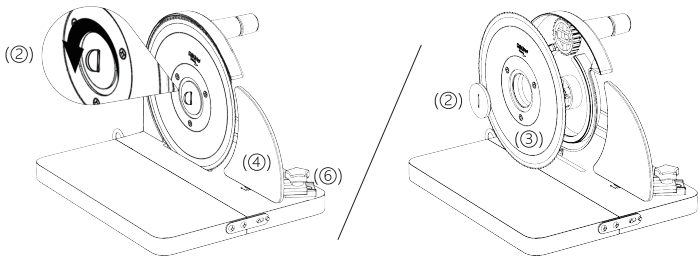
●It is recommended to regularly clean the back of the blade (③) carefully.

●Turn the Thickness Adjusting Knob (⑥) to scale 0 to ensure that the blade and the Sail (④) are flush and lie on the same plane.

●Use a coin to turn the big Screw (②) counterclockwise and remove it. Remove the blade (③) for cleaning.

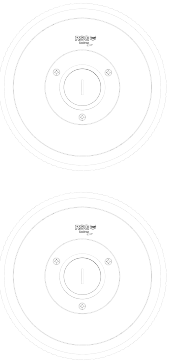
●When reassembling, position the blade correctly and secure it by turning the big Screw (②) .

R



Blade

The Master Slicer is equipped with two 7.5-inch RSG stainless steel universal blades, designed to handle a wide variety of ingredients.



Suitable Foods
This product is intended for slicing food items such as meats, ham, cheese, bread, and similar soft or cooked foods.

X Do Not Use to Slice:
- **Frozen foods**
- **Meat with bones**
- **Foods containing large stones or hard seeds**
- **Foods in wrappers (e.g., aluminum foil, plastic film**

Recommendations

- Do not slice marinated or frozen meats.
- Do not slice meat with bones, foods with large seeds, rolled roasts without removing strings or wrappers (e.g., aluminum foil) or hard inedible food parts.
- Allow cooked meats (such as roast beef) to cool for 15 to 20 minutes and remove any strings before slicing.
- If the blade is cutting unevenly, have it sharpened by a professional.
- A protective layer of food-grade oil is applied to all blades before leaving the factory. This oil is harmless to the human body and is not an indication of blade contamination. Simply clean the blade before use to ensure proper operation.

After-sales Service

- If there are any quality issues within 30 days, we offer a replacement service.
- The product comes with a 1-year free quality guarantee.

If you have any questions, you can reach out for after-sales consultation and feedback through the purchase platform or channels.

Additional Warnings

This product is a **manual food slicer** that does not require any electrical connection. Before first use, please ensure that all parts are assembled correctly according to the instructions. Use the slicer only on a **stable, flat, and non-slip surface** to ensure safe operation. Children or individuals without supervision should **not be allowed to operate** this slicer. Keep the unit out of reach of children at all times, both during use and while in storage.

Before each use, **inspect all mechanical parts** for signs of damage, looseness, or wear—especially the blade, handle, and chassis connection points. If any components are found to be damaged or unstable, **stop using the device immediately** and contact the authorized dealer for assistance.

To prevent injury:

- Always **wear cut-resistant gloves** when handling or cleaning the blade.
- Never place hands or fingers near the blade while operating.
- Do not force food against the blade or apply excessive pressure during slicing.

Improper assembly, misuse, or unauthorized modification may result in personal injury or damage to the device. Installation and usage must follow the guidelines in this manual. The manufacturer assumes no responsibility for damage or injury caused by incorrect handling or use.

When not in use, fold and store the slicer in a **dry, cool place,** away from moisture, heat, or sharp impact. Avoid storing the slicer in unstable or cluttered environments to reduce the risk of accidents.