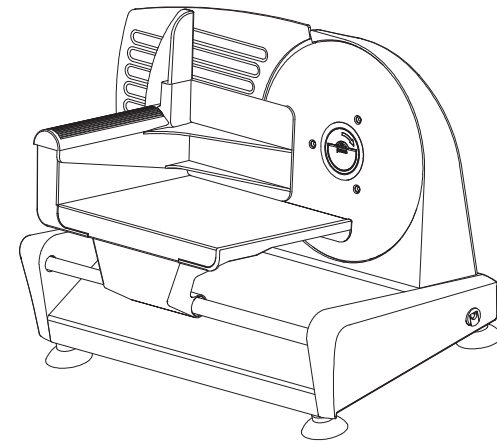


FOHERE

INSTRUCTION MANUAL

Electric Slicer Machine



Model: SL-5191M12D

Before operating the appliance, please read this manual and all the safety instructions thoroughly and retain it for future reference.

WATCH THOSE VIDEOS GUIDE FOR A BETTER EXPERIENCE



Replace the
Blade



Cutting Food



Cutting Frozen
Meat and
Thawing Meat



Cleaning and
Dismantling
Blade

HOUSEHOLD USE ONLY



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MADE IN CHINA



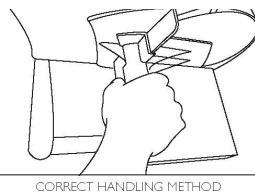
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PRECAUTIONS FOR SAFE USE

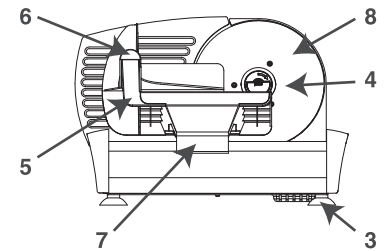
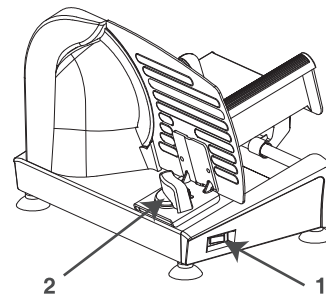
When using our electric slicer, you should follow these basic safety precautions:

- Place the slicer on a firm and stable surface, away from the edges of tables, workbenches, etc., to avoid being pushed or dropped.
- To protect against risk of electrical shock, do not put slicer in water or somewhere liquids may flood the area.
- The blade is exceptionally sharp. When the slicer is operating, keep your fingers away from the blade.
- To avoid injury, always place hand on food pusher when slicing.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- **Do not** pull on the power cord to disconnect.
- **Do not** let cord contact sharp edges, or touch hot surfaces.
- Never put the unit near a hot burner, in an oven, or in a dishwasher.
- **Do not** leave the Food Slicer unattended while it is running
- Never use abrasive cleaning agents or abrasive cloths when cleaning the unit.
- This electric slicer is intended to be used in household and for food. **Do not** use it for any other purpose than intended use.



- The appliance is not to be used by persons (including children) with reduced physical sensory or mental capabilities or lack of experience and knowledge. Unless they have been given supervision or instruction.
- **Do not** operate it after the unit malfunctions or is dropped or damaged in any manner. Non-professionals should not try to repair.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit the outlet perfectly, reverse the plug. If it still does not fit, contact a qualified electrician. **Do not** modify the plug in any way.

STRUCTURE AND FUNCTIONS

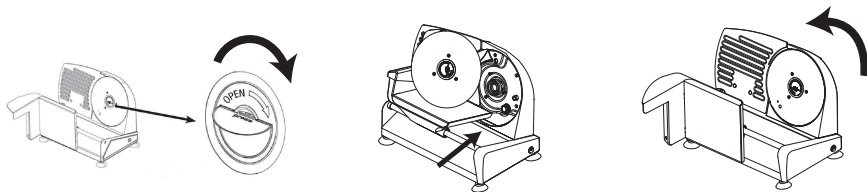


1. On-Off Switch
2. Adjustable Thickness Knob
3. Suction Feet
4. 7.5"/19cm Stainless Steel Blade
5. Food Carriage Handles
6. Plastic Safety Pusher
7. Stainless Steel Slicing Carriage
8. Center Hub for Blade Removal

OPERATING INSTRUCTIONS

Step 1:

- 1) Scrub the surface of the slicer in contact with food (for example: blade, meat platform)
- 2) Remove and Install the blade



Press and hold the "press" button and turn clockwise to remove the blade

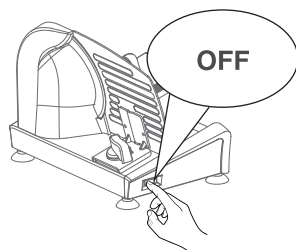
Hold the lock, align the knife shaft hole and install the blade

Rotate counterclockwise to lock and flatten

If there are other blades, you can install and remove them according to the above steps

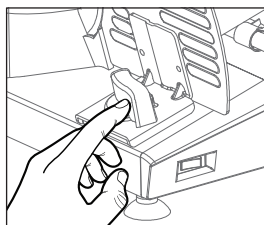
Step 2:

- 1) Place food slicer on a sturdy, flat surface.
- 2) Put the partially frozen meat on the meat platform (Thawed frozen meat is partially frozen or frozen fresh meat.)
- 3) Check that the switch is turned OFF before plugging in.



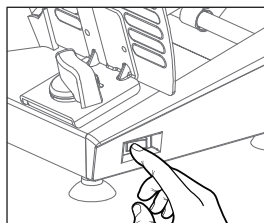
Step 3:

Adjust the thickness knob as needed.



Step 4:

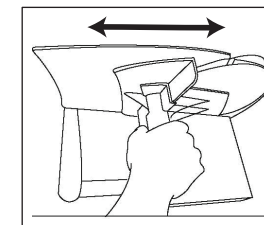
Press the On-Off switch to start the slicer.



Step 5:

Place hand on food pusher and smoothly slide carriage left and right. NEVER USE YOUR FINGERS DIRECTLY.

Continual juicing time	≤ 10 min
Time interval	≥ 5 min



You can turn off the slicer at any time and check for desired thickness and adjust accordingly with the slice control knob, and then repeat steps 4 and 5 again.

Step 6:

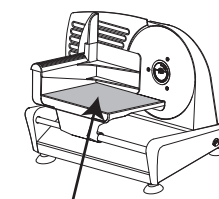
After all your slicing is done, turn the slicer off and unplug.

Note:

1. The Food Slicer has been designed to operate for short periods (maximum 10 minutes).
2. It is recommended that the food should not exceed the area of the food carriage platform (7.5*6.49inch/ 19*16.5cm).
3. Choose food with a more regular shape, the slice effect will be better.

USE SUGGESTIONS

1. Use even force to cut the meat to avoid uneven cutting.
2. Do not slice cooked food right after raw meat. This breeds serious contamination and cause severe food born illnesses such as E.coli.
3. Please clean or disinfect the microtome every time you use the slicer.
4. Do not slice foods that are over-sized for the food carriage.



7.5inx6.5in /19cm×16.5cm

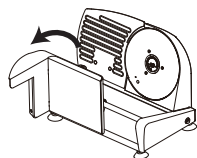
FOODS YOU CAN USE WITH SLICER

Type	State
Meats	<ol style="list-style-type: none"> 1. Slightly frozen is best and it can't be completely frozen. 2. Do not cut meats with the bone. 3. The slice thickness of raw meat is difficult to control, it is recommended to slightly freeze.
Vegetables	<ol style="list-style-type: none"> 1. Do not use it for foods that have big seeds.
Breads	<ol style="list-style-type: none"> 1. Most of them are suitable, but you need to wait for the fresh bread to cool.
Cheeses	<ol style="list-style-type: none"> 1. Keep to the firmer cheeses, such as provolone, American cheeses, etc.

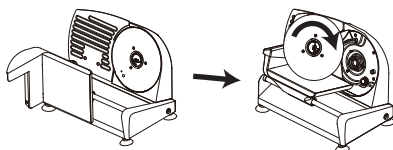
MAINTENANCE

Always unplug your electric slicer and turn the slice control knob back to OFF before cleaning it.

1. Fold out food carriage away from the base for easy cleaning of crumb, seeds, etc.



2. To remove blade, press tab in where indicated in center knob. Twist clockwise and carefully lift and remove blade.



3. With a soft sponge or cleaning cloth, clean both sides of blade with mild soap and water.

4. Dry all parts immediately after cleaning.

DO NOT PUT THE APPLIANCE IN WATER OR WASH ANY PART OF THIS SLICER IN A DISHWASHER.

TROUBLESHOOTING

Phenomenon	Possible Causes	Solution
1. The slicer does not work	<ol style="list-style-type: none"> 1. Poor plug contact 2. Wrong gear selection 	<ol style="list-style-type: none"> 1. Check whether the plug is loose, whether the socket is suitable or whether there is a fault 2. Make sure to select the "ON" gear 3. Contact customer service
2. Stop working during use	<ol style="list-style-type: none"> 1. Too long working hours 2. Improper use of ingredients lead to stuck 	<ol style="list-style-type: none"> 1. It is recommended that the use time should not exceed 10 minutes each time 2. Please turn off the machine first, and restart the product after taking out the food. 3. Please refer to the description of Page 5 for applicable ingredients 4. Contact customer service
3. The blade runs slowly	Design reason	The product is designed to run at a low speed to avoid damage to the meat fiber during cutting
4. Uneven cutting of food	<ol style="list-style-type: none"> 1. Improper thickness adjustment setting 2. Selection/Pre-treatment of Food Ingredients 3. Uneven force used 	<ol style="list-style-type: none"> 1. Please refer to page 3 for guidance on thickness adjustment 2. Please refer to the food types and pretreatment guidelines in Page 5 3. Contact customer service
5. Lack of motivation	<ol style="list-style-type: none"> 1. Design reasons 2. Improper use of ingredients leads to poor cutting effect 	<ol style="list-style-type: none"> 1. Same as above 2. Please refer to the food types and pretreatment guidelines in Page 5 for better cutting results 3. Contact customer service
6. The motor runs, the blade does not rotate	<ol style="list-style-type: none"> 1. The blade is not installed properly 2. The blade engagement gear is damaged 	<ol style="list-style-type: none"> 1. Please turn off the machine first, and then refer to Page 3, disassemble and install the blade, and then restart the product 2. If the fault is not eliminated, please contact customer service