

ELECTRIC SLICER

Instruction manual



TTR-890



TTR-896



Dear consumer, Please read these instructions carefully before use in order to avoid damage due to incorrect use and to better understand the functions of this product. Please pay particular attention to the safety guide. If you pass the device on to a third party, these Operating Instructions must also be handed over. Please keep them for future references.

IMPORTANT SAFEGUARDS

- Please read these instructions carefully before use.
 - Keep present instructions for future references.
 - Check that your mains voltage corresponds to that stated on the appliance.
 - Only use the appliance for domestic purposes and household or similar applications such as:
 - staff kitchen areas, in shops, offices and other working environments;
 - By clients in hotels, motels and other residential type environments;
 - Environment type like :
 - Farm Houses • Bed and Breakfast.
 - Only use the appliance in the way indicated in these instructions.
 - Never use this unit near bathtub, shower, wash-hand basins or other containers with water.
 - Never use this apparatus near water projections.
 - Never use this apparatus with the wet hands.
 - If, unfortunately the apparatus is wet, immediately withdraw the cord of the socket-outlet.
 - Inform potential users of these instructions.
 - Never leave the appliance unsupervised when in use.
 - The appliance must be used only for its intended purpose.
- No responsibility can be taken for any possible damage caused by incorrect use or improper handling.
- Children and persons with disabilities are not always aware of the danger posed by the use of appliances.
 - This appliance shall not be used by children.
 - This appliance can be used by 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 if they understand the hazards involved.

- Cleaning and maintenance must not be made by children.
- Keep the appliance and its cord out of reach of children.
- This device is not a toy, children must not play with this appliance. Do not leave children or people with disabilities to play with.
- In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.
- Caution ! Do not allow small children to play with the foil :
THERE IS A DANGER OF SUFFOCATION !
- From time to time check the cord for damages. Never use the appliance if cord or appliance shows any signs of damage.
- Never immerse the appliance in water or any other liquid for any reason whatsoever.
- Never place it into the dishwasher.
- Never use the appliance near hot surfaces.
- Do not operate the appliance with a damaged cord or plug, or after the appliance has been damaged in any manner.
- If the supply cord or appliance is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Disconnect the power source cable before any operation of cleaning of maintenance and accessories assembly.
- Never use the appliance outside and always place it in a dry environment.
- Never use accessories, which are not recommended by the producer. They could constitute a danger to the user and risk to damage the appliance.
- Never use any other connector than the one provided.

- Never move the appliance by pulling the cord. Make sure the cord cannot get caught in any way.
- Never wind the cord around the appliance and do not bend it
- Ensure that the power cord does not come into contact with hot parts of this unit.
- Make sure the appliance has cooled down before cleaning and storing it.
- The temperature of accessible surfaces may be very high when the appliance is operating. Never touch these parts, of apparatus, to avoid burning itself.
- Make sure the appliance never comes into contact with flammable materials, such as curtains, cloth, etc...& the power cord and plug do not come in contact with water.
- Before cleaning, always unplug the appliance from the power supply and let it cool down.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Always place the unit on a flat surface. Ensure, also, not to cover the device and not to put anything on it.
- Always remove the plug from the wall socket when the appliance is not in use.
- When using an extension lead always make sure that the entire cable is unwound from the reel. Use solely CE approved extension leads. Input power must be at least 16A, 250V, 3000W.
- Incorrect operation and improper use can damage the appliance and cause injury to the user.
- This device, designed for home use, complies with standards relating to this type of product.
- The appliance must be used and rested on a table or flat & stable surface.

- The item must not be left unattended when it is connected to main supply.
- The item is not to be used, if it has been dropped or if there are visible signs of damage or if it is leaking.
- This appliance is only intended for household use.
- Regarding the instructions for cleaning, refer to the below paragraph of the manual.

SPECIAL WARNING FOR SLICER

Caution !

- Always disconnect from power supply if it is left unattended and before assembling, disassembling or during cleaning.
- Switch off the appliance and disconnect from supply before changing accessories approaching parts that move in use.
- Potential injuries can occur with misuse.
- Regarding the instructions for cleaning surfaces in contact with food or oil, thanks to refer to the below paragraph
- "CLEANING AND MAINTENANCE" in manual.
- Regarding the instructions for the use of accessories & operation times, refer to the below paragraphs.
- Potential injuries can occur with misuse. Care shall be taken when handling the sharp cutting blades, as they are extremely sharp.
- Never push the food, that we want to cut, with your fingers.
- This appliance must be used with the sliding feed table and the piece holder in position unless this is not possible due to the size or shape of the food.
- Choose a flat working surface.
- Do not cut food too hard as: frozen meat or with bone.

GENERAL INFORMATION

The symbol "OPEN BOOK" means a recommendation to read important things contained in the record.



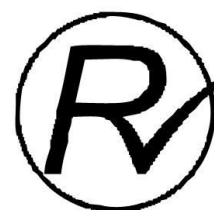
The symbol "BIN" crossed out, abbreviation WEEE (Waste of Electrical and Electronic Equipment) means that at the end of life, it should not be discarded with household waste, but filed to the sorting of the locality. Waste recovery can help preserve our environment.



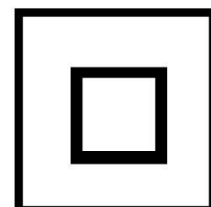
The symbol "CE" is the guarantee of compliance with harmonized European standards, voluntary, reflecting the essential requirements into technical specifications. These standards are not mandatory but are guarantees of compliance with essential requirements.



The symbol ROHS (Restriction of use of some Hazardous Substances) on the Environmental Protection, certifies that for each of the five hazardous substances • Lead • Mercury • (hexavalent) chromium • products for protection against flames PBB and PBDE, the peak concentration is equal to or less than 0.1% of the weight of homogeneous material, and 0.01% for the 6th • cadmium.



The symbol "DOUBLE SQUARE" means a double insulated. A basic insulation and supplementary insulation. This device requires no connection to the mass of a protective conductor grounded. The materials are said : double insulation class II.



The symbol "GLASS / FORK" means that the device is compatible and can come into contact with foodstuffs.



The symbol "TRIMAN" indicates that the consumer is invited to dispose the product as part of a separate collection (eg recycling bin, waste, voluntary intake point).

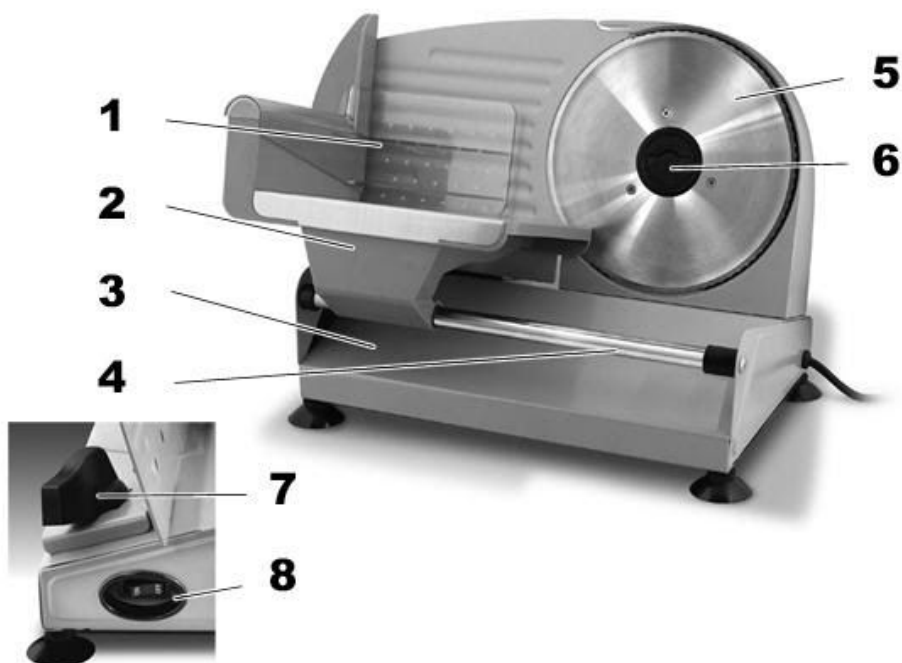


For more information : <http://www.quefairedemesdechets.fr>

KNOW YOUR FOOD SLICER

Your food slicer is suitable for cutting bread, all kinds of ham, meat, sausage, cheese vegetables, etc.

- 1 Pusher
- 2 Sliding plate
- 3 Metal frame
- 4 Carriage sliding bar
- 5 Stainless steel blade
190mm
- 6 Installation / Removal
System
of the knife blade
- 7 Button to set the
thickness
- 8 On / Off switch



FIRST USE

- Before first use, remove the device and all accessories and being careful with sharp accessories.
- Clean the apparatus according to the instructions in "Cleaning & Maintenance" paragraph.
- Place the machine on a suitable flat, stable surface.

USE

Unroll the power cord completely.

Check that the tension in force in the country where you are corresponds to that indicated on the apparatus.

Connect the apparatus in a correct socket-outlet, (and connected to the ground if the unit is Class I), to avoid any danger.

Disconnect the power source cable before any operation of cleaning of maintenance and accessories assembly.
Stand the appliance on a table or flat surface.
Never modify the appliance in anyway.



1. Set the cutting thickness using the button
At the back of the slicer. (Fig. 1)
2. Plug into a power outlet in good condition.
3. Push the Start / Stop button to the On position.
The blade starts spinning
4. Place the food to be sliced on the sliding plate and
gently steer with the pusher towards the blade.
5. Move the sliding tray regularly forwards and
backwards, pressing lightly.

Note:

- To cut thin slices, before connecting,
Stop the machine and moisten the blade with a cloth. This prevents the food from
sticking to the blade.
- The pusher must be placed above the sliding plate,
- Do not use the device for more than 10 consecutive minutes.

Warning! the blade is sharp and can cause serious cuts.
Always use food plateau support & pusher

CLEANING AND MAINTENANCE

- Before cleaning, always: switch off the appliance, disconnect the apparatus
and let it cool.
- Clean the outside of the apparatus with a sponge or slightly wet linen.
- The parts (removable) in contact with food like plate, Pusher, forks, Spatula
etc. can be washed in hot water with sponge and soft detergent or put in the
dishwasher.
- Never plunge the apparatus in water or all other liquid!
- Do not use abrasive cleaners, gritting, or metal brush or another cutting
object.
- Motor never needs oiling.

REMOVING THE BLADE



To remove the stainless-steel blade and clean it

Make sure the switch is Off position and the device disconnected from the power supply.

- Lift the central part of the blade (built in for this purpose) and turn clockwise.
- Carefully remove the base plate, using a glove.
- Wash with a damp cloth or sponge and dish soap.
- Rinse and wipe the blade carefully.
- Wipe with a dry cloth.

Warning! the blade is sharp and can cause severe cuts.
Handle with extreme caution.

- Replace the blade by proceeding in the opposite direction.
- Clean the suction cups feet with rubbing alcohol or glass cleaner to remove any fat particle.

TIPS FOR BETTER USE

- To slice of meat or fish, very finely, put the piece to be cut in the freezer to firm up. The time depends on the product to be sliced and thickness. (Maximum 1 hour)
- Meat should be boneless
- You can also use the slicer for vegetables such as cucumber, onion, zucchini. . . also for cheese, fruit, bread and cakes.

Advise

Fruit should be free of seeds.

HOT ROASTS: BEEF, PORK, LAMB, HAM

When slicing warm boneless roast, remove them from oven at least 15 to 20 minutes before slicing. They will return more nature juices and slice evenly without crumbing.

Cut the roast, if necessary, to fit on food tray. If roast is tied, turn off motor and remove strings one at a time as strings near blade.

EXTRA-THIN SLICED CORNED BEEF OR FRESH BEEF BRISKET

Chill cooked brisket overnight in cooking liquid. Before slicing, drain and reserve meat drippings from brisket. Pat dry with paper towels.

Remove excess fat. Slice well chilled brisket to desired thickness. To serve hot, place slices on heatproof platter and moisten with small amount of reserved meat dripping. Heat in 250°C oven for 30 minutes.

CHEESE

Chill thoroughly before slicing. Cover with foil to keep moist. Before serving, let cheese reach the room temperature. this enhances the natural flavour.

COLD CUTS

Cold cuts keep longer and retain flavour if sliced as needed. Remove any plastic or casing before slicing. Use a constant, gentle pressure for uniform slices.

VEGETABLE AND FRUIT

Your slicer is “made to order” for slicing many vegetables and fruits including potatoes, tomatoes, carrots, cabbage (for coleslaw), eggplant, squash and zucchini. Potato may be sliced thick for casseroles or thin for chips. Fresh pineapple may be sliced neatly. Cut off top, peel it and then slice it.

BREADS, CAKES AND COOKIES

Freshly baked bread should be cooled before slicing. Use day-old or slightly stale bread for extra-thin sliced for toasting. Your slicer is ideal for all types of party breads, pound cake and fruitcake. For cookies or chill dough in refrigerator, slice as desired.

STORAGE

- Ensure the unit is completely cool and dry.
- Do not wrap the cord around the appliance, as this will cause damage.
- Keep the appliance in a cool, dry place.

GUARANTEE

Before being delivered, all our products are subjected to a rigorous control.

This apparatus is guaranteed 24 months starting from the date of purchase by the consumer.

The documents in proof of guarantee are:

- The invoice and
- The filled and stamped warrantee plate (located on side or bottom of the gift box). Without these documents in proof, no free replacement, nor no free repair, can be carried out.

During the warranty period, we deal for free, the defects of the apparatus or the accessories, rising from a defect of materials or manufacture by repair or, replacement. The services within the framework of the guarantee do not involve any extension of the warranty period and does not give right to a new guarantee! In the event of recourse to the guarantee, bring back the complete apparatus to your retailer, in its original packing, accompanied by the proofs of purchase.

The breakage of parts out of glass or plastic is, in all the cases, not warranted. Defects on the accessories or the wearing parts (for example: coals of engines, hooks, drive belts, remote control of replacement, teeth brushes of replacement, webs etc) as well as cleaning, maintenance or it replacement of wearing parts are not guaranteed and are thus to pay!

In the event of foreign intervention, the guarantee becomes null and void.

After flow of the warranty period, repairs can be carried out, against payment, by a specialized trade or a repair service.

SPECIFICATIONS

Power supply	220-240V~ 50/60Hz
Power	150W
Norm	Class II
	Made in P.R.C

The characteristics can change without prior notice.

CAUTION: In order to minimize the risks of electric shock, In the event of breakdown, not to open the case but to call upon a qualified technician for repairs.

This apparatus satisfied EC directives, it was controlled according to all the European current directives, like: electromagnetic compatibility (EMC) and low tension (LVD).

This apparatus was designed and manufactured in respect of the last safety regulations and technical specifications.

Imported by Sotech International

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