Attention

Please handle this product with care and inspect it regularly to ensure it is in good working order.

If the product, power supply cord or plug shows any signs of damage: stop use, unplug and contact Kogan.com support.
KNOW YOUR FOOD SLICER
Your food slicer is suitable for cutting bread, all kinds of meats (such as ham or sausage meat), as well as cheese and vegetables.
IMPORTANT SAFEGUARDS
When using electrical appliance, basic safety precautions should always be followed, including the following:
1. Read all instructions before using the slicer.
2. Close supervision is necessary when any appliance is used near children.
3. Switch off and unplug the appliance when not in use, before putting on or taking off parts, and before cleaning. Switch off appliance and allow it to come to a complete stop before approaching parts which move while in use.
4. Avoid contacting moving parts. Never feed food into the slicer by hand. Always use the completely assembled slicer with sliding feed table and piece holder. The appliance must be used with the sliding feed table and the piece holder in position.
5. To protect against any risk of electrical shock, do not put power unit in water or other liquid.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact the Kogan customer support team for information on how to have the unit repaired or replaced.
7. The use of attachments not recommended or sold by Kogan may cause fire, electric shock or injury.
8. Do not use the appliance outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surface.
10. The slicing blade is VERY sharp. Hold only by blade lock. Handle carefully when cleaning.
11. Do not use the appliance for anything other than its intended use.

PREPARING TO SLICE
1. Unwrap cord from the bottom of slicer, and slide into the slot. Position slicer on a clean, dry and smooth surface.
2. Move the sliding feed table back and forth a few time to make sure movement is smooth.
3. Place the piece holder on back of the sliding feed table.
4. Select the required slice thickness by turning thickness adjusting knob, clockwise for thinner slice and counter-clockwise for thicker slice. The range of thickness adjusting is from 0 to 15mm.
OPERATION

CAUTION: ALWAYS USE FOOD PLATEAU SUPPORT AND FOOD PUSHER
1. Plug into 220-240VAC 50Hz outlet.
2. Place food to be sliced on the sliding feed table and press the piece holder against thickness guide. Then pull the sliding feed table against the blade by hand.
3. The maximum size of food is: 110x110x90(mm)(length x width x thick).
4. Switch on the appliance.
5. When the blade is rotating, push the sliding feed table toward blade. Move tray back and forth steadily. Keep food gently pressed against guide for even slices.
6. Do not operate the machine continuously for more than 5 minutes, as the motor may overheat. Turn off power switch and let it rest for at least 30 minutes to cool the motor down.
7. During slicing, if the rotational speed of blade appears to be struggling, ensure the food has thawed enough, then slice again.
8. When finishing slicing, unplug the unit from the power source. For safety and blade protection when storing, turn thickness adjusting knob to align thickness guide with blade.

CLEANING

UNPLUG SLICER FROM POWER OUTLET
All slicing parts can be removed for thorough cleaning. Wash with a soft cloth or sponge and a mild soap or a spray cleaner. Rinse and dry.
- Never use steel wool or scouring powder on any part of slicer. **Do not wash any part of slicer in dishwasher.**
- Motor is concealed in housing. Never submerge the housing in water.
- Motor never needs oiling.

PIECE HOLDER: Remove the piece holder from the sliding feed table.

SLIDING FEED TABLE: Clean the sliding feed table after removing the piece holder.

STAINLESS BLADE: After unplugging the slicer, loosen the left-screw as the arrow direction shows, then take off the blade carefully while wearing a protective glove. After cleaning, tighten the blade with the left-screw in the opposite direction.

**Note:** Always align thickness guide with blade for safety and blade protection during storage.

NONSLIP FEET: Clean with any grease-removing cleanser, such as alcohol or window cleaner.
STORAGE
- Align thickness guide with blade.
- Wrap cord in storage area on bottom of slicer.

USE YOUR FOOD SLICER FOR BEST RESULT
- To slice meats wafer thin, freeze for 2 to 4 hours before slicing.
- Meats should be boneless. Fruit should be free of seeds or stones.
- Foods with an uneven texture-like fish and thin steaks—are often difficult to slice. Freeze for 2 to 4 hours before slicing.
- At canning time, using slicer can quickly cut cucumbers, onions or other fruit for delicious pickles, apples pies, vegetable soups etc.

HOT ROASTS: BEET, 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 crumbling.
- 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 150°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 flavor if sliced as needed. For best results, chill first. Remove any plastic or hard casing before slicing. Use a constant, gentle pressure for uniform slices.

VEGETABLES AND FRUITS
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 and slice as desired.

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 fruit cake. For wafer-like ice box cookies, chill dough in refrigerator and then slice as desired.
NOTE:
1. When using the machine, you should place the base on a steady plain surface that will not rock or move while in use.
2. If the supply cord is damaged, it must be replaced by a Kogan technician in order to avoid a hazard.

Spec: 230V, 50Hz, 150W
Model: KAMEATSLICA