



Meat Slicer Instructions

Models: CFM-10 | CFM 12



Notice

- The power source must comply with the electric requirements on the label or it may cause fire or machine issues if improperly used.
- The machine must be used on a flat surface. If the machine is not secure in use, electric shock and other issues are possible.
- Always turn off and unplug the machine in the event of an emergency.
- To avoid serious injury, do not place your hands or any other body part in the open machine.
- If there is a fault with the machine, the manufacturer is responsible for repair.
- We are not responsible for personal injury or further damage to machine if you attempt self-repair.
- In case of electrical wire damage, discontinue use.
- The machine is not waterproof. Washing in water can cause electric shock or damage to the machine's mechanical and electrical parts.
- Please turn off all switches and unplug the machine when not in operation.
- Please stop operation and unplug for cleaning.
- If your machine is malfunctioning, stop operation immediately.
- Check parts often for tightness or damage.
- Do not cut frozen meat below -6 degrees Celsius.
- If you resell the machine, please include the operation manual.
- Please contact us if you damage or lose the operation manual.
- Please contact us if you have any other questions or concerns not covered in the manual.

Caution:

Do not operate if your machine is broken. Avoid personal injury due to misuse.

The slicer operates automatically. Keep hands clear of machine when in use. Failure to comply may result in personal injury.

Be careful of hurting yourself when cleaning and changing the slicer blade.

Main Technical Specifications

Model:	10" 250 (250A)	12" 300 (300A)
Voltage	220V 50HZ or 110V 60HZ	220V 50HZ or 110V 60HZ
Power	150 Watts	250 Watts
Slicing Thickness	0.2~12MM	0.2~15mm
Blade Diameter	10"	12"
Max Slicing Width	180MM	220MM
Weight	47 lbs.	55 lbs.
Measurement	500 x 414 x 355 MM	554 x 460 x 423 MM

Slicer Part Names:



1. Blade
2. Slicer Thickness Regulator
3. Sharpener
4. Blade Cover
5. Active Pusher
6. Carriage
7. Power Button
8. Switch
9. Product Pusher Handle
10. Plastic Board

Slicer Operation

1. Install the machine on a work surface that has sufficient stability and strength to support its weight.
2. Make sure that your power source has the same voltage as your machine.
3. Turn the machine on and let it run for about 2-3 minutes to see if it is functioning properly.
4. Make sure that the power button is lit. The blade should rotate counterclockwise.
5. Adjust the slice thickness by turning the slice thickness regulator counterclockwise. Turn the fixing positioner knob clockwise. Make sure that the fixing positioner head touches the plate.
6. Push the product carriage forward and back over the blade in one continuous motion, using the pusher handle and knob.
7. After slicing the desired amount, change the slicing amount back to zero. Turn the positioner knob and let the fixing positioner head back to its original position.
8. You may now move the slices away from the machine.

Cleaning

1. Always turn off and unplug the machine before cleaning. Make sure to turn the slice thickness regulator to zero position.
2. Never use any chemical or abrasive products. Do not use a brush or any other instrument to clean the machine as it could damage the slicer pieces.
3. Dip a damp cloth in detergent to clean the machine. Make sure to clean the machine completely every day.
4. Remove the blade cover from the blade when cleaning. Be sure to clean the product carriage too. When cleaning the blade, wear safety gloves, do not touch the edge of the blade, and be careful.
5. Run the machine for five minutes after cleaning.

Attention: Do not wash the machine with water directly.

Maintenance

1. Rustproof Blade:

- a. Dry the blade with a cloth after use
- b. Spread cooking oil on the edge of the blade with a dry cloth
- c. Sharpen the blade every day to prevent rust

2. Guide Lubrication:

- a. Push the carriage to one side and clean any grease dirt off the guide with a dry cloth
- b. Smear the guide surface with oil or grease by finger to lubricate
- c. Be sure to lubricate the guide at least once a week

3. Pusher Axle Lubrication:

- a. Clean the pusher axle with a dry cloth
- b. Put cooking oil on both axles and pull the pusher up and down to make sure that the oil is spread throughout and the pusher works well
- c. Lubricate the guide every week

4. Sharpener Lubrication:

- a. Clean the sharpener axle before sharpening
- b. Put cooking oil on both of the axles
- c. Turn the axle until it works well

5. Localizing Head Lubrication:

- a. Turn the fixing positioner counterclockwise to max length
- b. Clean the localizing head and apply cooking oil
- c. Turn the fixing positioner back to its original position
- d. Lubricate every week, but do not use too much oil

Sharpening Guide

Always wear proper safety equipment and clothing (i.e. safety goggles and protective clothing or long pants and sleeves) while sharpening, as pieces of the stone may break away and could potentially injure eyes and skin.

Never allow children or untrained individuals to perform sharpening.

Improper procedure and ignoring safety standards while sharpening the blade can result in serious injury or death; the user is fully responsible for insuring that they have a full understanding of the machine, procedure and safety required prior to sharpening and is fully responsible for any actions that may occur during sharpening.

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1. Before beginning be sure that the power cord is unplugged from the wall so the machine does not accidentally turn on.



2. Release the security bolt on the back (underneath) with a small adjustable wrench. Top piece can come totally off.
3. Oil the sharpener axles by stones with olive oil. (Not shown)

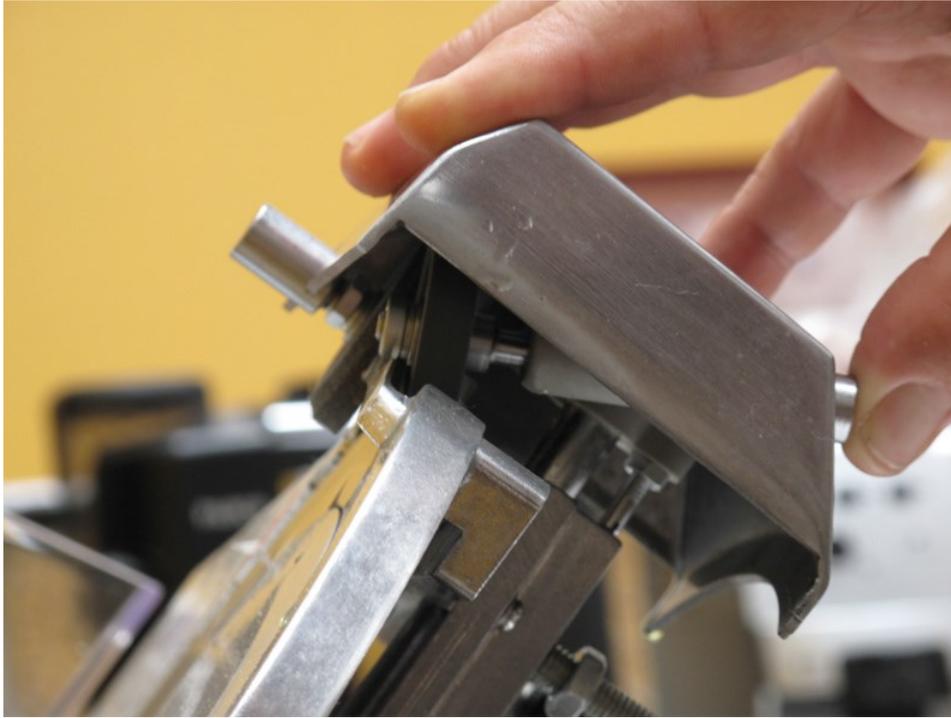
4. Flip/reverse the top piece which contains the stones 180 degrees, secure back on unit.



5. **Ensure that you have all safety clothing and protective gear in place**, then plug the unit back in. Turn on the unit via power button. (not shown)
6. Push the button on the front of the sharpener to begin to sharpen the face of the blade.



7. Push the button on the back of the sharpener to begin to sharpen the rear of the blade.



8. After finishing sharpening, turn off the power switch and again unplug your unit from the outlet. Reverse the top piece back to its original position.



9. Inspect your blade and clean it before usage. Be sure to clean off all the metal pieces and leftover oil. After your first few slices of meat with the sharpened machine, inspect the sliced product for metal shavings and discard if necessary.