



# BR-FS221Q

When using electrical appliances, basic safety precautions should always be followed, including the following:

**Specification:**

Model: BF221Q food slicer

Home use only

Net weight: 4.28kg

Measure: 400mm\*290mm\*230mm

Blade Dia: 190mm

Slice Thickness: 0-15mm

Voltage: 220V 50HZ

Power: 180W

**Application:**

Meat: pork, beef, mutton, fish, ham and other meat without skin

Cooked meat: braised pork, bacon, sauced beef, etc.

Bread and pasta: toast bread, cheese, etc.

Fruits: apple, orange, lemon, grapefruits, pears, etc.

Vegetables: potatoes, radishes, lotus roots, onions and other hard vegetables.

**Installation and use:**

1, Before using the FOOD SLICER, check that all parts are operating properly and perform the intended functions. Check for alignment of moving parts, binding of moving parts, mounting and any other conditions that may affect the operation.

2, Align the blade with the safety lock, press down blade and rotate the button 90 degrees in the direction indicated;

- 3, Press the slide button to install sliding food carriage on the slide rail;
- 4,. Place food on to the Sliding Food Carriage between the Adjustment Plate and the Food Pusher
- 5, Turn the thickness adjustment Knob to set the adjustment Plate for the desired cutting thickness, adjusted thickness from 0 to 15mm
6. Turn on the switch and move the slide rail forward to start slicing

**Machine operation:**

- 1, Push the switch to "ON" ,blade will operate. Move the switch to the "OFF" ,blade stops operating.
- 2, Hold the Food Carriage Handle with left hand and the Food Pusher Handle with right hand. Keep your hands protected behind the Food Pusher.

3, NEVER USE THIS SLICER WITHOUT THE FOOD PUSHER.

4, Using an even, steady motion, SLOWLY begin slicing. Apply light steady pressure with the Food Pusher to move food toward the Adjustment Plate while SLOWLY sliding Food Carriage over Blade; this will help assure even slicing. Continue sliding SLOWLY, back and forth, until you have sliced the desired amount of meat.

NOTE: FOOD SLICER only makes slices during the forward motion.

5, When finished, turn the FOOD SLICER to "OFF"

6, Always unplug FOOD SLICER from power source when the FOOD SLICER is not in use.

7, For safety, always rotate the Thickness Adjustment Knob all the way to the "0" position after use to properly shield the sharp edge of Blade.

**CLEANING YOUR FOOD SLICER**

WARNING! Before cleaning, assembling or disassembling the FOOD SLICER, make sure POWER is OFF & PLUG IS REMOVED from the outlet/power source!

WARNING! BLADE SHARP! Handle Carefully!

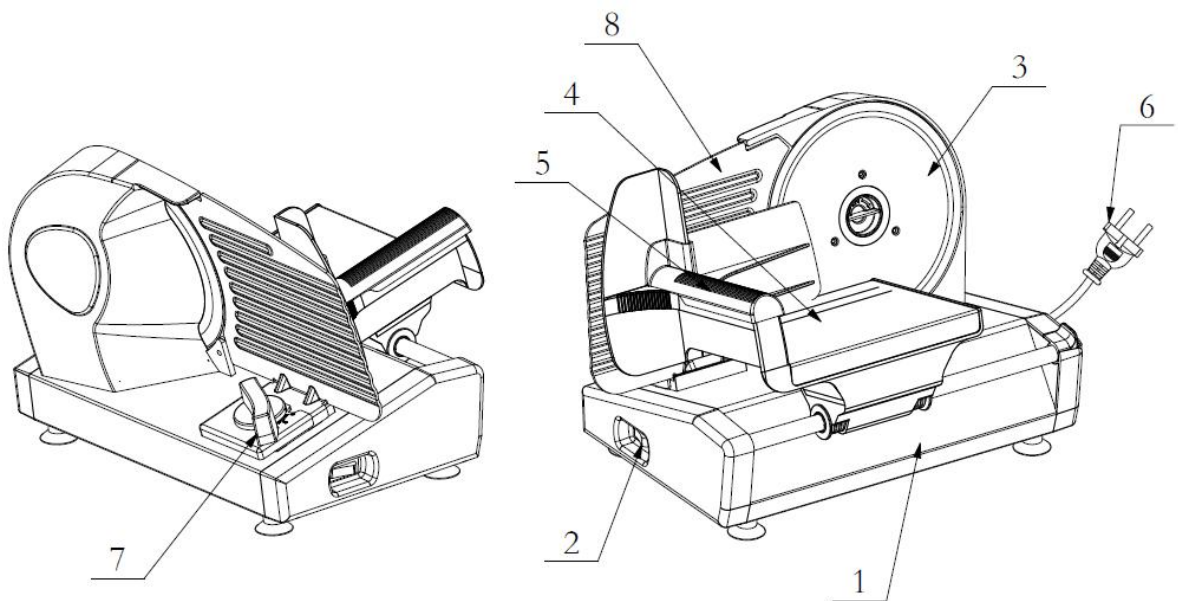
1. The slicer should be cleaned after every use as perishable food scraps could accumulate on the slicer or behind cutting Blade.
2. Do not use steel wool or abrasives to clean any part of FOOD SLICER.
3. Rotate the Thickness Adjustment Knob all the way to the "0" position.
- 4, To remove the Sliding Food Carriage, Clean the blade with a moist sponge or cloth. Wipe away from the Blade
5. NEVER wipe toward the Blade.

6. NEVER clean Blade underwater, handling sharp objects under water is Extremely Dangerous.
7. Food Pusher, food Carriage all can be hand washed in hot soapy water. Because these parts come in contact with food, they should be sanitized properly. Allow sanitized parts to air dry.
8. Never immerse the Motor Assembly of the FOOD SLICER in water or other liquid.
9. Clean the outer surface of the FOOD SLICER Body/Motor with a damp cloth and mild detergent.

DO NOT WASH ANY PART OF THIS SLICER IN A DISHWASHER

To Re-assemble: USE EXTREME CAUTION! BLADE SHARP! Handle Carefully!

## GETTING TO KNOW YOUR FOOD SLICER



Part#	Name	QTY	Part#	Name	QTY
1	Housing	1	5	Food Pusher Arm	1
2	Safety On/Off	1	6	Plug	1
3	Blade	1	7	Thickness Adjustment Knob	1
4	Food Pusher	1	8	Adjustment Plate	1

### Tips:

1. When slicing frozen foods, please defrost a little and then slice them, the best slicing taste is around 0° C, the slices are micro-rolls, and the meat rolls need to be manually rolled;  
Do not slice quick-frozen foods, bones, big nuclear food or packaged food.
2. In order to prolong the life of the machine, the machine will run for about 10 minutes, and

**continue to operate after stopping cooling for about 10 minutes.**

#### **IMPORTANT SAFEGUARDS**

1. This appliance is NOT intended for use 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 concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
2. NEVER LEAVE FOOD SLICER UNATTENDED WHILE IT IS RUNNING!
3. Avoid contact with moving parts. NEVER PUT YOUR FINGERS NEAR THE BLADE WHILE IT IS IN OPERATION.
4. Never put the unit near a hot burner, in an oven, or in a dishwasher. NOT DISHWASHER SAFE.
5. DO NOT operate the FOOD SLICER, or any other electrical equipment, with a damaged cord or plug or after the unit malfunctions. Return unit to the Authorized Service Center for examination, repair, or adjustment.
6. DO NOT use outdoors. This product is intended for Household Use Only.
7. DO NOT let cord hang over the edge of a table or counter, come into contact with sharp edges, or touch hot surfaces.
8. DO NOT let cord become kinked, trapped under or let it wind around the slicer.
9. DO NOT PULL the power cord to disconnect.
10. Place the appliance on a firm and stable surface. Ensure that the appliance is not placed near the edge of the worktop, where it can be easily pushed off or fall.
11. DO NOT operate your slicer in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
12. NEVER plug in the appliance where water may flood the area.
13. To protect against risk of electrical shock, do not put appliance in water or other liquids.

14. DO NOT operate FOOD SLICER with wet hands or while standing on a wet floor. DO NOT use the FOOD SLICER if it is wet or moist.
15. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
16. NEVER use abrasive cleaning agents or abrasive cloths when cleaning the unit.
17. Use the slicer to cut ONLY designated food. Do not attempt to slice frozen food, bones, cardboard, plastic, etc.
18. DO NOT use appliance for other than intended use.
19. The Commercial Food Slicer has a sharp blade. To avoid injury, never hand-feed food to be sliced. Always use the unit when completely assembled with food carriage and food pusher.
20. Touch the blade ONLY when the power is OFF to remove and clean according to instructions.
21. Follow instructions when lifting or moving the FOOD SLICER.
22. When the blade is moving, place hands on the recommended push surface only.
23. After re-attaching the removable carriage, never use the slicer unless it is fully upright and completely assembled.
24. To avoid accidental contact with the blade when the slicer is not in use or when lifting the slicer, always turn Adjustable Thickness Knob<sup>2</sup> to "0" so that the Adjustment Plate<sup>13</sup> covers the edge of the blade.
25. When lifting the slicer, carefully position your body to avoid contact with the blade.
26. DO NOT use while under influence of drugs or alcohol.
27. The Manufacturer declines any responsibility in the case of improper use of Food Slicer. Improper use of the FOOD SLICER voids the warranty.