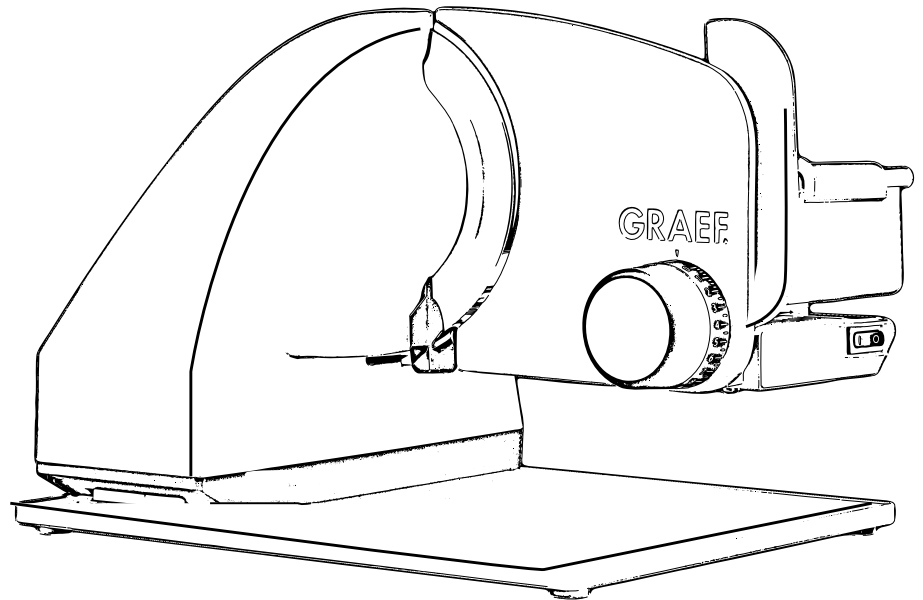


GRAEF.

EN Operating Instructions Food Slicer



MASTER M 80

Table of content

Safety instructions	3
Unpacking	5
Requirements on the installation location	5
Safety hazards	5
Cutting material	5
Cutting operation	5
Holder for remainders	6
Tilting by 30 deg.	6
Cleaning	6
Preservation of value - blade	7
Removing the blade	7
Slide	7
After-sales service	8
Disposal	8
Motor guarantee	8
Troubleshooting	9

Safety instructions

This unit is in conformity with the safety instructions mentioned hereinbefore. However, incorrect handling may lead to injury and damage.

For safe handling of this unit, please observe the following safety instructions:

- Before using the unit check for any external visible damage of the housing, the connection cable and plug. Do not operate a damaged unit.
- In case of a damage of the connection cable of the machine, the unit may be replaced by the manufacturer or the after-sales service or a similarly qualified person only, in order to avoid any danger.
- Repairs may be carried out only by an expert or by Graef after-sales service. Incorrect repairs may cause considerable hazards for the user. In addition, any claim under guarantee is forfeited.
- A repair of the unit during the guarantee period may be carried out by Graef after-sales service only as otherwise there is no claim under guarantee in case of subsequent damage.
- Defective parts must be replaced by original spare parts only. It is only with these parts that the safety requirements are met.
- This unit must not be used by children. This unit and its power cable must be kept away from children.
- This unit may be used by persons with reduced physical, sensory or mental abilities or deficiencies in experience and knowledge, if they are supervised or have been instructed in the safe use of the unit, and in addition understand the resulting dangers.
- Children must not play with this unit.
- In the absence of supervision and prior to assembly, during cleaning disconnect the unit from the mains.
- The unit is not intended to be used with an external timer or a separate remove control.
- This unit is intended for use in households and

similar use, such as: Staff kitchens in shops and office; in agricultural estates; by guests in hotels, motels and other living quarters; in bed and breakfast boarding houses.

- Always disconnect the connection cable by using plug; do not pull the connecting cable.
- Before connecting the unit compare the connection data (voltage and frequency) on the typeplate and your mains. These data have to be in conformity so that no damage can occur.
- Do not use the unit when the connection cable or the plug is damaged.
- Before reusing, have the unit fitted with a new connection cable by the Graef after-sales service or an authorised specialist.
- By no means open the housing of the unit. An electric shock may be caused by touching live connection and electrical mechanical structures.
- Never touch live parts. They can cause an electric shock or may result in death.
- Never carry the unit by its power cable.
- Never transport the unit during operation.
- Never operate the unit with wet hands.
- In idle state, turn the adjustment knob clockwise to zero setting so that the stop plate covers the knife blade.
- Packaging materials must not be used for playing. There is a danger of suffocation.
- Do not touch the blade of the knife with your fingers. This is very sharp and may cause serious injury.
- Make sure that the unit has been switched off before cleaning or non-use and is not connected up to the mains.
- Check whether the stop has been closed (blade covered).
- Do not use any aggressive or scouring detergent and no solvents.
- Do not scrape off any persistent dirt with a hard object.
- Do not rinse the unit in water or immerse in

water.

- The unit must not be used without the food holder for remainders unless the size and shape of the food permits use without.

Unpacking

Proceed as follows to unpack the unit:

- Remove the unit from the box.
- Remove the packaging parts.
- Remove any stickers on the unit (do not remove the typeplate).

Requirements on the installation location

For safe and faultfree operation of the unit, the following requirements of the installation location have to be met:

- The unit has to be placed on a solid, flat, horizontal and non-slipping surface mit a sufficient weight-carrying capacity.
- Choose the location in such a way that children cannot reach the sharp blade of the unit.

Safety hazards

The very sharp blade can cut off parts of the body. Your fingers are especially endangered. For this reason, do not reach into the space between the stop plate and the blade as long as the stop plate is not closed completely, i.e. set to “0”.

Cutting material

- The unit can be used to cut bread, ham, sausage, cheese, fruit, vegetables, et cetera.
- By no means cut hard objects, such as frozen food, bones, wood, sheet metal or similar.

Cutting operation

- Place a tray, a plate or something similar below the unit.
- Choose the requested slicing thickness.
- Switch the unit on.
- Press the material gently to the stop plate and the slide to the blade evenly.

Note: Soft food (such as cheese or ham) can

be sliced best when cooled. Soft food can be cut better when pushed slowly. When slicing cucumbers or carrots, it is advantageous if they are cut to equal lengths first which are then fed using the holder for remainders.

Holder for remainders

The unit must not be used without the food holder for remainders unless the size and shape of the food permits use without.

As soon as the size or shape of the food permits the use of the holder for remainders, this has to be used.

- Place the remainders or smaller food on the slide.
- Place the holder for remainders at the rear wall of the slide and move the holder for remainders up to the food to be cut.
- Proceed as described above in chapter “Cutting”.

The holder for remainders permit slicing of smaller food, such as mushrooms or tomatoes.

Tilting by 30 deg.

The tilting function is especially useful for cutting bread, hard-cured sausage and vegetables. By means of the tilting function, the natural gravity force of the product to be cut is used for feeding.

Proceed as follows to tilt the unit:

- Press the lock knob. The unit is unlocked.
- Use the swivelling lever to pull the unit up forcefully until it locks in audibly.
- When the unit has been locked in audibly, it is secured.
- Now continue as described in the chapter titled “Cutting operation”.
- After finishing the cutting process, swivel the unit back.
- Turn the swivelling lever down.

Press the rear part of the profile to lock the locking bolt.

Cleaning

Use a soft and moist cloth to clean the outer

surfaces of the unit. Use a mild detergent in case of heavy soiling.

Preservation of value - blade

For a long-lasting sharpness and for a preservation of the value of your Graef blade we recommend that the blade be cleaned in regular intervals, especially after cutting cured meat or ham. They contain salts which when on the blade surface for a longer period of time could produce so-called “rust film” (on “stainless steel” as well). When cutting products which contain a lot of water, such as tomatoes or cucumbers, a lack or wrong (too “wet”) cleaning may produce rust on the blade surface.

For this reason we recommend that you use a moist cloth and a bit of detergent, if and when necessary, to clean the blade directly after use. **Never** put the blade in a dishwasher, firstly due to decrease in sharpness and corrosion resistance (salts attack the blade), and secondly due to safety in handling the blade whilst loading and unloading the dishwasher.

Removing the blade

Unscrew the blade from time to time and clean the unit on the inside. Do this, especially “juicy” cutting material (tomatoes, fruit, roasts, et cetera) are cut. Handle the blade with great care.

- Remove the slide.
- Use the black handle grip to turn the blade cover plate in the direction of the arrow upwards until it is vertical over the motor body. During this action in the initial position, the snap point has to be overcome first of all.
- Applying slight pressure, the blade can be removed.
- Undo the blade by using a coin to turn the blade screw clockwise.
- Use a moist cloth to clean the inside of the blade and the black ring.
- Place the blade in reverse order.

Slide

In order to clean the slide better, it can be

removed from the unit.

- To remove the carriage, simply fold it to the side.
- Use a moist cloth or running water to clean all parts.

Important: Do not clean the slide in a dishwasher!

- Once a month, add some drops of resin-free oil or petroleum jelly to the slideway. Use a soft cottonwool cloth to remove excessive oil / petroleum jelly.
- To fit it to the machine, hold it vertically over the table and hook the carriage slide in the appropriate guide rail on the table.
- Then fold the carriage back onto the table and into horizontal position.

After-sales service

If you Graef unit should be damaged, please get in touch with your specialist dealer or with a Graef after-sales service.

Disposal

At the end of its service life, this product cannot be disposed of in normal domestic waste but has to be disposed of at a collection point for recycling electronic household waste. The symbol on the product and in the operating instructions point out to this fact. Reuse the materials according to their marking. By reusing, recycling or other applying other forms of use of old units, you render an important contribution to the protection of our environment. Please ask your municipal administration for the disposal point.

10 year motor guarantee

For this product we assume an additional guarantee on the motor of 120 months beginning with the date of sale. Your legal warranty claim in conformity with Section 439 ff. of The German Civil Code E shall be unaffected by this regulation. The guarantee does not cover any damage which is caused by incorrect handling or use as well as defects which only slightly influence the function or the value of the unit.

Moreover, transport damage provided we are not responsible shall be excluded from the claims under guarantee. Guarantee shall be ruled out for damage, the repair of which has not been carried out by us or one of our representations.

In case of justified complaints, we shall repair the defective product or replace it by a product without defects at our discretion.

Troubleshooting

Problem	Cause	Solution
Slide moves sluggishly.	Slide slide is dirty.	Clean and grease the slide slide.
Blade moves sluggishly.	Cogwheels of the blade are not greased or are dirty.	Undo and clean the blade; use petroleum jelly to grease the inside of the blade (cogwheel of blade) and the black ring.
Grinding noise caused by blade.	Food residues on the blade potentially	Remove, clean and grease the blade.
Operating noises increase with increasing use.	Gear is not greased sufficiently.	Undo and clean the blade; use petroleum jelly to grease the inside of the blade (cogwheel of blade) and the black ring.