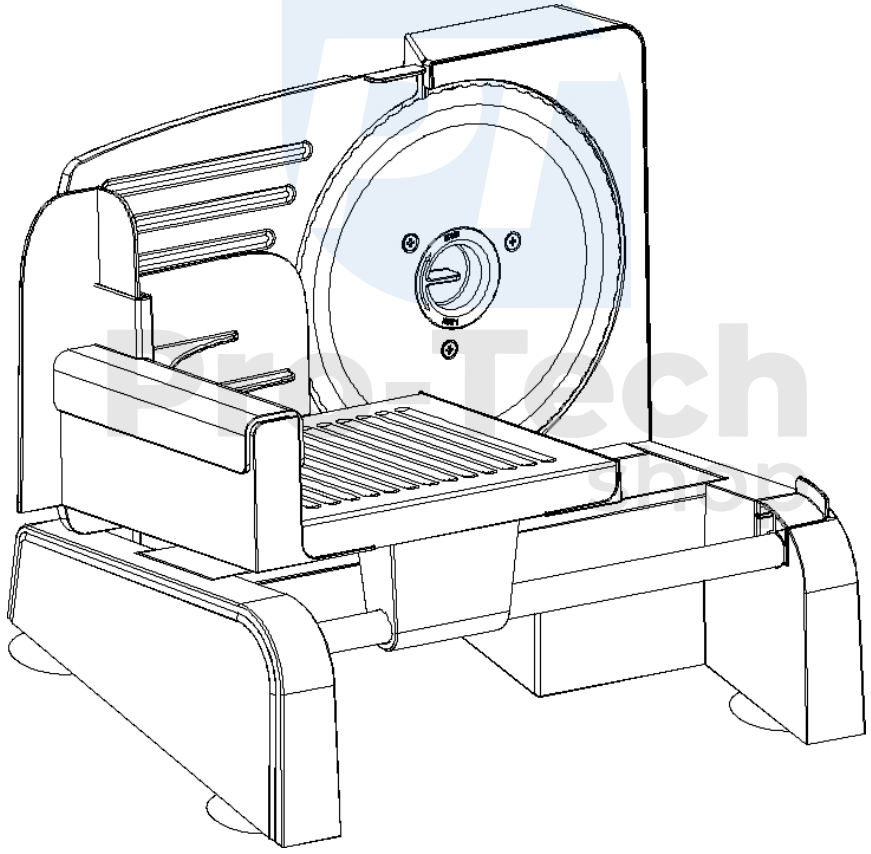
Pro-Tech CHEF

Compact electric food slicer – salami, cheese, bread – 160W Pro-Tech CHEF



Instructions for use

Translation of the original instructions

General safety instructions

Before using the appliance, read the user manual carefully and keep it in a safe place. If you pass this appliance on to other people, also give them the user manual.

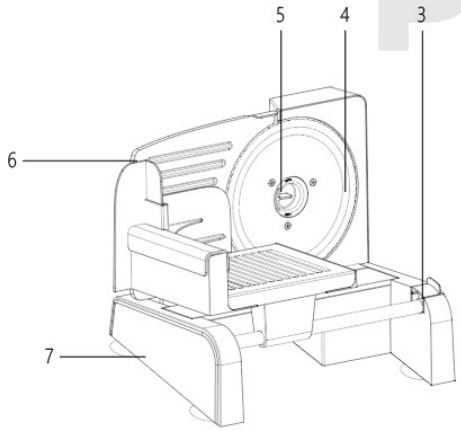
- Read all instructions.
- To protect yourself from the risk of electric shock, do not immerse the base in water or any other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are under strict supervision and have been instructed in the use of the appliance by a person responsible for
  their safety has instructed them on how to use the appliance. Strict supervision is required when children are using any appliance or are in its vicinity. Children should be supervised to ensure they do not play with the appliance.
- When the appliance is not in use, before assembling or disassembling parts, and before cleaning, switch it off and unplug it from the socket. When unplugging, grasp the plug and pull it out of the socket. Never pull on the power cord.
- Avoid contact with moving parts. Do not attempt to bypass any safety interlock mechanisms.
- Do not use any appliance with a damaged cable or plug, or following a fault, a fall or any damage. Contact the manufacturer for information on inspection, repair or adjustment.
- Using accessories not recommended or sold by the manufacturer may cause a fire, electric shock or injury.
- Do not use outdoors.
- Do not let the cable hang over the edge of a table or workbench.
- During operation, keep your hands, hair and clothing well away from the cutting tool to reduce the risk of personal injury or damage to the equipment.
- For domestic use only.

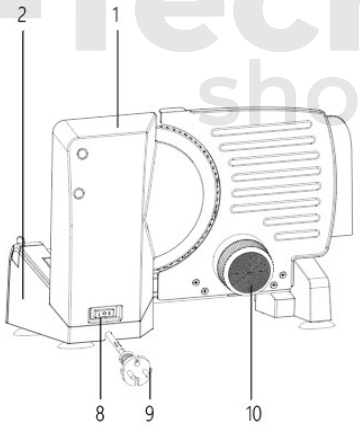
Special safety instructions for this machine

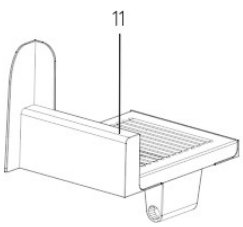
- Only use this machine under supervision.
- Do not tamper with any safety switches.
- Do not insert any objects into the rotating hooks whilst the machine is in operation.
- Place the machine on a smooth, flat and stable work surface.
- Do not plug the machine’s mains plug into a socket without first installing all necessary accessories.

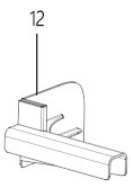
This appliance has a polarised plug (one part is wider than the other). To reduce the risk of electric shock, this plug can only be inserted into a polarised socket in one way.

Overview of components



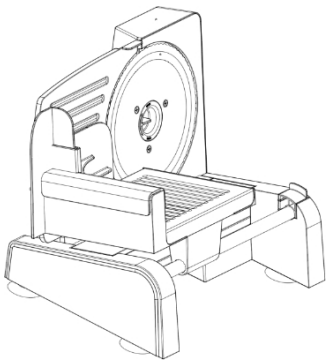




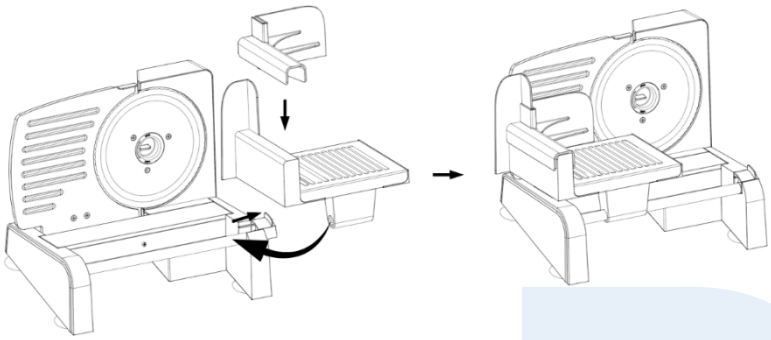


1 Appliance body
2 Right front leg
3 Sliding block
4 Blade
5 Blade locking handle
6 Thickness adjustment plate
7 Left front leg holder
8 Start button
9 Power cable
10 Adjustment dial
11 Food tray
12 Pushing plate

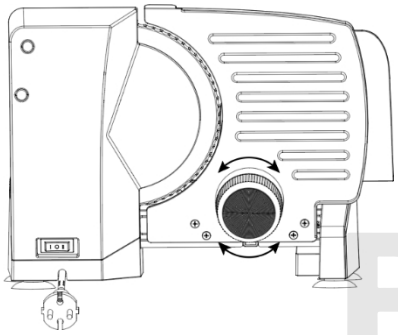
Instructions for use



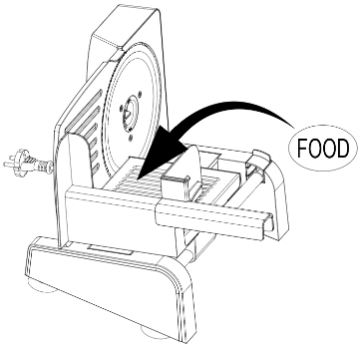
1. Place the machine on the base.



2. Remove the pusher and install the food tray into the rail. Then fit the pressure plate.



3. Turn the thickness adjustment knob freely to the left and right to set the desired food cutting thickness (0–18 mm).



4. Place the food to be sliced on the feed plate.

5. Press the switch to position 2 (ON position – normal operation, OFF position – stop; switch on the safety switch before starting the machine). Gently press the food down onto the pressure plate with your hand and move the feed table with the food forwards and backwards between the cutting discs until the food is completely sliced into pieces.

Note:
a. Continuous operating time 10 minutes, break 10 minutes.
b. Frozen meat should be defrosted for 25–30 minutes.

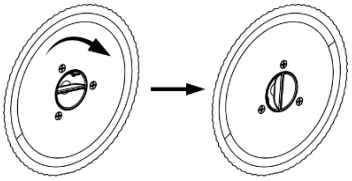
Replacing the meat slicer blade

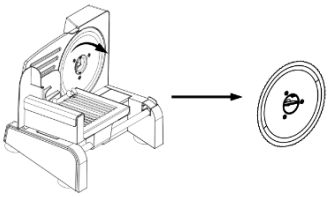
Assembly and use of the blade

1) Please read these instructions carefully before use to familiarise yourself with the installation procedure.

2) Removing the blade: turn the blade knob to the right until it is horizontal, then remove the blade. The procedure is shown below

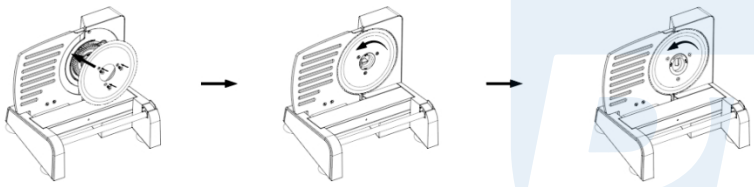
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3） Removing and fitting the blade.



Step 1: Using a Phillips screwdriver, loosen the three screws and remove the blade.
Step 2: Install the gear wheel, knob and blade in sequence, then tighten the three screws.

4） Blade assembly: The procedure is

described below. Procedure:

① Set the blade knob to a horizontal position so that it is aligned with the neck.
② Turn the knob anti-clockwise.
③ Turn the knob to the vertical position.

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Safety instructions:

The blade is sharp; wear protective gloves before removing it from the appliance.

* Keep the blade out of the reach of children.
* The blade is sharp; handle it with care.

Common troubleshooting

No.	Problem	Solution
1	The machine is not working	·Check that the plug is properly plugged into the socket. ·Check that the lift button has returned to its original position. ·Check whether the machine has been running continuously for more than 6–10 minutes and wait for the motor to cool down.
2	Vibration during operation	·Check that the pads on the base have not come loose. ·Check that the machine is being used on a smooth, level surface.

3	Detachment of the cutting head	· Check that the cutting head is securely fastened and that the blade release knob is turned into place.
4	The sliding table is moving	· Check that the sliding table has not become stuck in the groove of the sliding plate.

Cleaning

1. Before cleaning, unplug the power cable from the socket.
2. Remove the feed plate, rinse it, wash it with detergent and wipe it dry.
3. Turn the blade knob to the right, remove the blade disc from the machine, rinse it, wash it with detergent and wipe it dry.
4. Wipe the machine body with a damp cloth.
5. After cleaning, set the cutting depth to zero and then fold the work table back to its original position

WARNING:

- Do not immerse the body in water.
- Do not use harsh or abrasive cleaning agents.
- Some parts are not suitable for washing in a dishwasher. Exposure to heat or corrosive cleaning agents may cause deformation and discolouration.
- All parts that have come into contact with food can be washed in warm soapy water.
- Allow the parts to dry thoroughly before reassembling the appliance.

Technical specifications

Product code: PT41990
Model: MS-4022
Power consumption: 160 W (high-torque motor) Power supply: 220–240 V, 50–60 Hz
Blade diameter: 190 mm
Blade material: SUS420 stainless steel Adjustable slice thickness: 0-23 mm
Safety: Suction feet, pressure plate, safety switch Cleaning: Removable blade for easy maintenance

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