

Kebab Slicer/Cutter

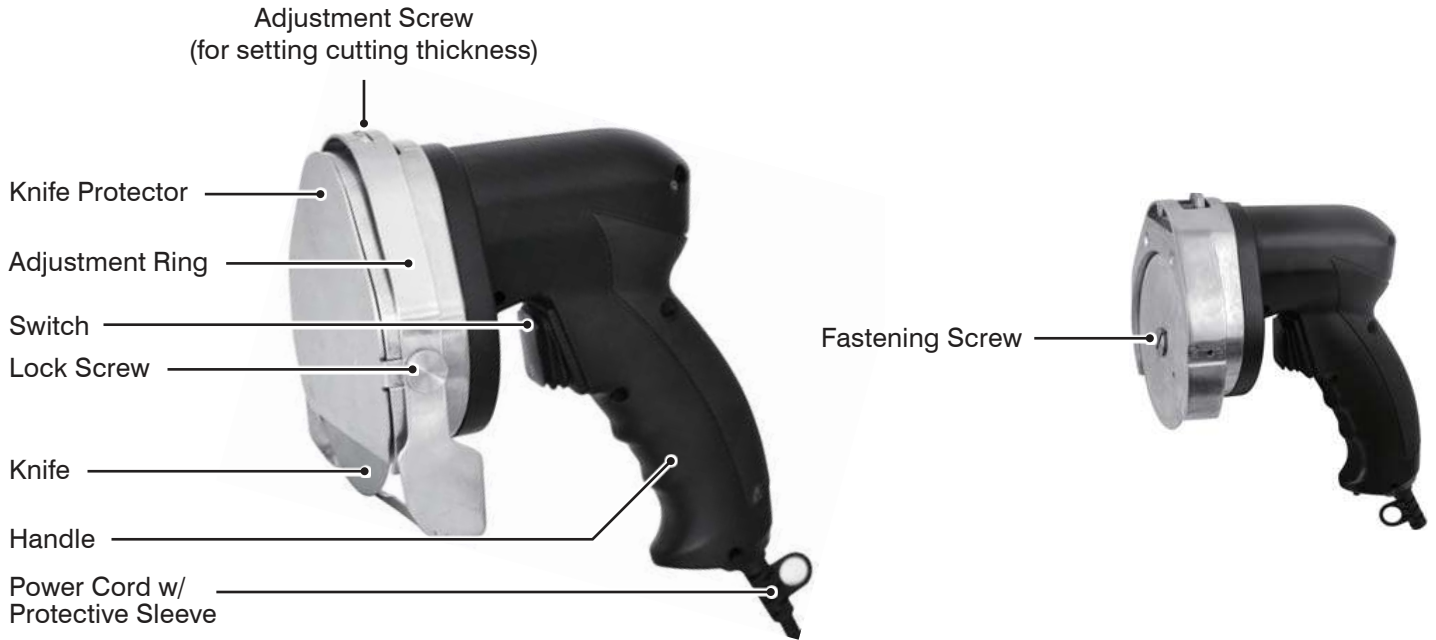


Model: 177KSLICER80

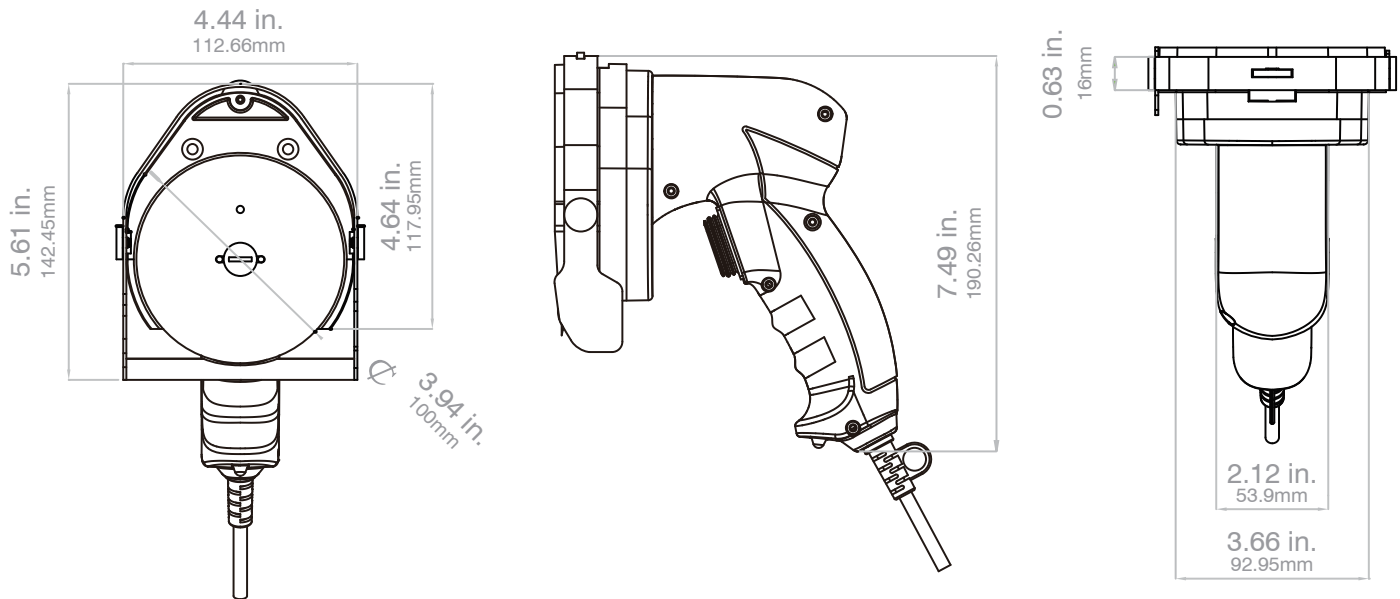
11/2020

Please read and keep these instructions. Indoor use only.

Product Description & Features



Technical Parameters



MODEL	VOLTAGE	WATTAGE	KNIFE DIAMETER	CUTTING THICKNESS	DIMENSIONS
177KSLICER	120V	80W	3.94" (100mm)	0-0.32" (0-8mm)	9.06" x 7.28" x 11.02" (230 x 185 x 280mm)

Safety Instructions



CAUTION

- Non-compliance with the following instructions can cause electric shock, fire, and/or serious injury.
- All instructions must be read. Keep these instructions in a safe place.



WARNING: CUTTING HAZARD

- The knife is very sharp. Use extreme caution when handling and cleaning.

Proper Use

This slicer is exclusively intended for cutting grilled meat. It is designed for professional use in catering and must not be operated by children. Only use this slicer with original accessories. Any other type is hazardous and can result in serious injury.

- Keep your workplace clean and tidy.
- Position the slicer a sufficient distance away from gas, flames, or other heat sources in order to prevent casing or cable from melting.
- Observe all proper hygiene regulations.
- Ensure the power plug is compatible with the wall socket.
- Inspect the power cable before plugging in.
- DO NOT augment the power plug in any way.
- Avoid body contact with grounded surfaces (pipes, radiators, stoves, refrigerators, etc.) while using slicer. There is increased risk of electric shock when your body is grounded.
- Keep the slicer away from water. Moisture permeating the casing increases the risk of electric shock.
- DO NOT use the power cable for purposes other than intended (carrying, hanging up, or pulling the plug out of the socket). Damaged or tangled cable increases the risk of electric shock.
- Keep the power cable away from heat, oil, sharp edges, and moving parts.
- If the cable becomes damaged, it must only be replaced by the manufacturer or authorized service technicians.
- Only use the knife with a correctly mounted knife protector and adjustment ring.
- DO NOT use the slicer with a defective knife protector or adjustment ring.
- Ensure all adjusting tools are away from moving parts before powering on the slicer.
- Remove the power plug from the socket before carrying out adjustments to the slicer, changing accessories, or putting the slicer away.
- Regular maintenance and cleaning greatly minimizes accident probability.
- Check whether moving parts are functioning properly, are broken, or are damaged.
- Have damaged parts repaired before using the slicer.
- Keep original packaging for safe storage and transport.
- Check scraper for cleanliness and proper functioning on a daily basis.
- Change defective scrapers immediately.
- Wash hands before and after contact with food.
- Only have the slicer repaired by qualified service personnel and only with original parts.

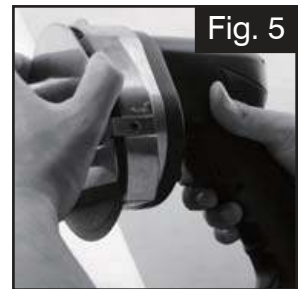
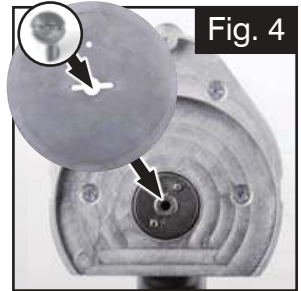
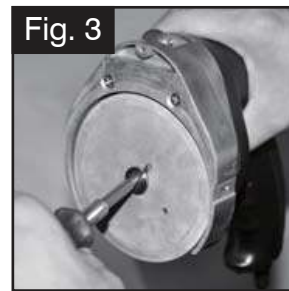
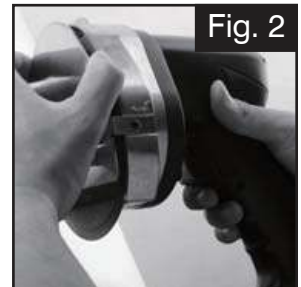
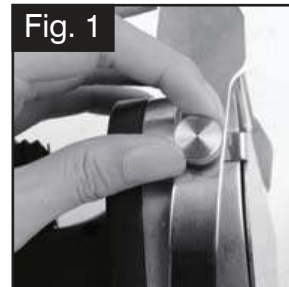
Replacement of the Circular Knife



WARNING: RISK OF INJURY OR DEATH

- The knife is very sharp. Use extreme caution when handling and cleaning.
- Disconnect slicer from power supply before doing any maintenance.

1. Disconnect slicer from power supply.
2. Remove the lock screw and adjustment ring. (Fig. 1)
3. Remove the knife protector. (Fig. 2)
4. Remove fastening screw and old knife. (Fig. 3)
5. Insert the new knife. (Fig. 4)
NOTE: Always install knife with the sharpened side toward the motor.
6. Screw on the retention disc and fastening screw.
7. Attach the knife protector and lock screw. (Fig. 5)



Operation



WARNING: RISK OF INJURY

- The knife is very sharp. Use extreme caution when handling and cleaning.
- Check knife protector is correctly seated and securely fastened.

- Meat is grilled from the outside to the inside. The inside meat is still raw.
- Only cut grilled meat.
- Cutting thickness can be set between 0.5mm - 8mm using the adjustment screw. (Fig. 6) Left = Larger, Right = Smaller
- Ensure the meat is on a secure stand.
- Always work from the top to the bottom.
- Only turn on the slicer when it has been applied to the kebab.



Hygiene & Food Handling Instructions

General

- Wash hands before and after contact with food.
- Cover open wounds with proper bandaging.
- Avoid touching food with bare hands.
- Clean and disinfect all devices daily.

Food Handling

- Heat meat through to at least 158°F (70°C).
- Store meat at below 41°F (5°C) or freeze below 0°F (-18°C)
- Avoid contact between raw and cooked food.

Cleaning



WARNING: ELECTRICAL SHOCK OR DEVICE DAMAGE

- Moisture damages the electric unit inside the slicer. This can result in electric shock.
- DO NOT clean the slicer in the dishwasher.
- DO NOT submerge unit in water.



WARNING: RISK OF INJURY OR DEATH

- The knife is very sharp. Use extreme caution when handling and cleaning.
- Disconnect slicer from power supply before doing any maintenance.

1. Disconnect slicer from power supply.
2. Carefully remove the knife. (Steps 1-4 on page 4)
3. Remove heavy soil from the knife and protector with a sponge or brush.
4. Spray all food contact surfaces with a fat solvent or dishwashing detergent.
5. Rinse and dry all parts thoroughly with a clean, soft cloth.
6. Apply sanitizer as directed.
7. Once all parts are thoroughly dry, reassemble the unit. (Steps 5-7 on page 4)
8. Sharpen knife

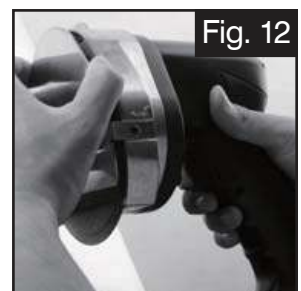
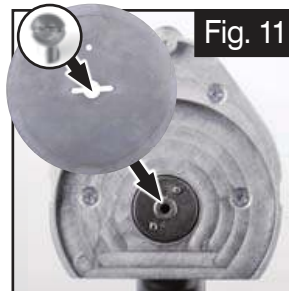
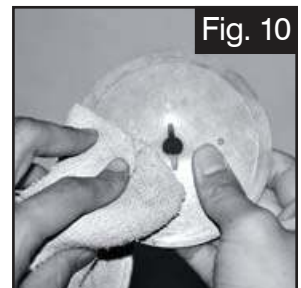
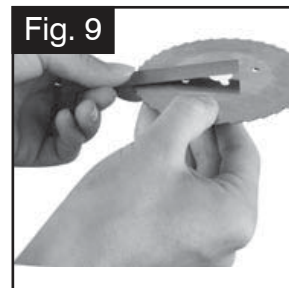
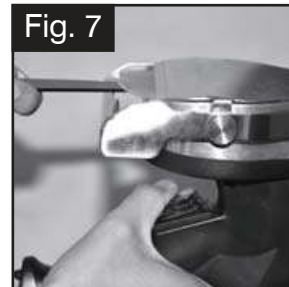
Sharpening the Blade



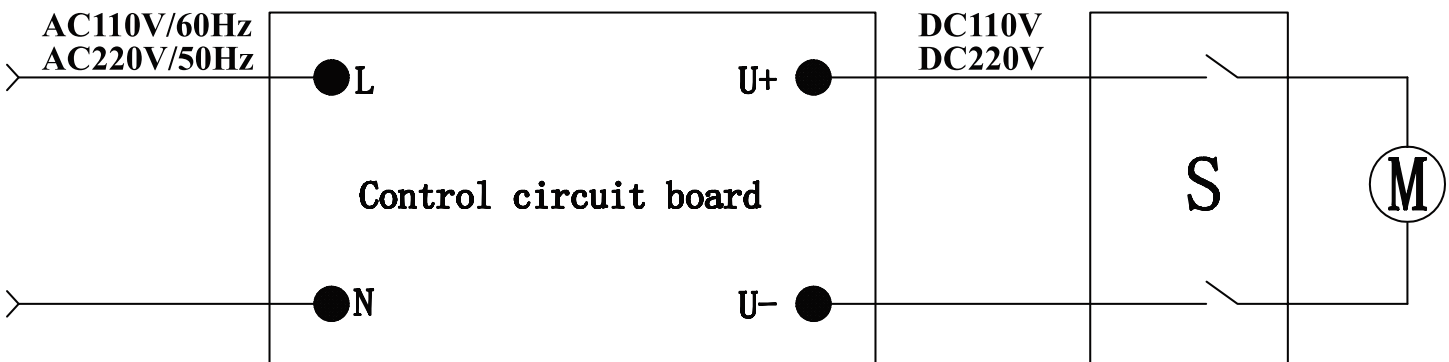
WARNING: RISK OF INJURY OR DEATH

- The knife is very sharp. Use extreme caution when handling and cleaning.
- Disconnect slicer from power supply before doing any maintenance.

1. Disconnect slicer from power supply.
2. Sharpen the circular knife, without teeth, for approximately 1-2 seconds at a very flat angle from the bottom. (Fig. 7)
3. Briefly deburr from the top side. (Fig. 8)
4. Deburr the ground section from the front. (Fig. 9)
5. Clean the knife with a clean, soft towel. (Fig. 10)
6. Reassemble the unit. (Fig. 11 & 12)

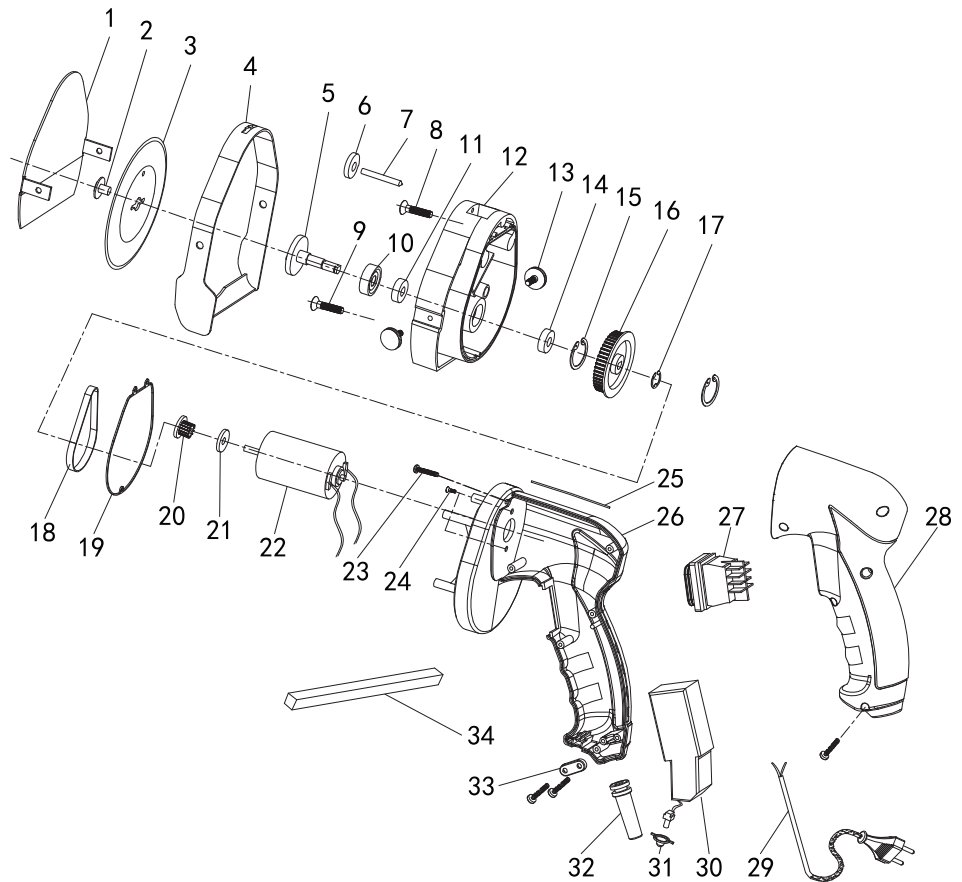


Circuit Diagram



Exploded View

NO.	PART NAME
1	Knife Protector
2	Fastening Screw
3	Smooth Blade
3A	Serrated Blade
4	Adjustment Ring
5	Output Axis
6	Adjustment Screw
7	Bolt
8	Screw
9	Screw
10	Oil Seal
11	#608 Bearing
12	Gear Box
13	Lock Screw
14	#607 Bearing
15	Hole Circlip
16	Pulley
17	Ring Washer
18	Belt
19	Seal Ring
20	Motor Gear
21	Ring Washer
22	Motor
23	Screw
24	Screw
25	Sealing Strip
26	Plastic Housing
28	Plastic Housing
27	Switch
29	Power Cord
30	Circuit Board
31	Reset Cap
32	Cable Protector
33	Cable Holder
34	Sharpener Stone



Equipment Limited Warranty

Avantco warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by Avantco covering your Avantco brand equipment. A claim under this warranty must be made within **1 year** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Avantco reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Avantco Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of purchase.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Avantco makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Avantco has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 1 year of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Avantco shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.