cookworks

Food Slicer

Model No. MS3001AM



Care & Instruction Manual

For household and indoor use only

Please read these instructions before use and retain for future reference

YOUR HELPING HAND IN THE KITCHEN • 1 YEAR COOKWORKS GUARANTEE •

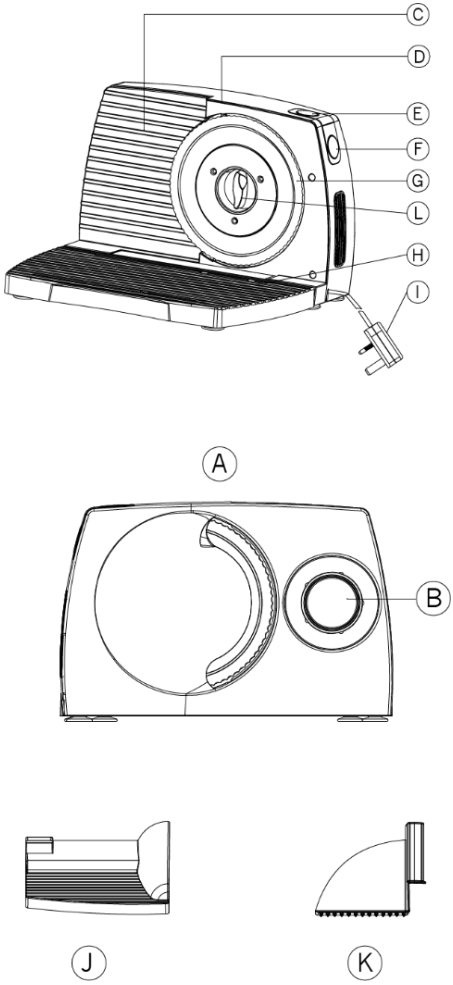
ELECTRICAL SAFETY

- You should only plug the appliance into a 220V-240V AC, 50-60Hz supply. Connecting it to other power sources may damage the appliance and will invalidate the guarantee.
- Switch off and unplug when not in use and before assembling, disassembling or cleaning the appliance.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- This appliance is not intended for use by persons 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.
- Do not pull on the cable to disconnect from the mains supply.
- Do not operate the appliance if damaged or after it malfunctions.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance must be positioned so that the plug is accessible and the plug socket is within easy reach of the power cord.
- Do not cover or block the ventilation holes.

WARNING!

- This appliance is intended exclusively for use in domestic households.It is not suitable for commercial use.
- Keep hands away from the blade. This appliance must only be used with the protective guide and the feed tray fitted in position.
- Ensure all loose articles (e.g. necklaces etc.), clothing (ties, scarves, sleeves etc.) and long hair are removed, made secure or tied back when using the slicer.
- Any blade can be dangerous if misused. The slicer blade is sharp, take care when assembling, using, dismantling and cleaning.
- For storage and if left unattended for short intervals, align the face plate to O on the thickness guide and fold the base to protect against accidental contact with blade.
- Only use with the parts supplied and for the intended purpose of slicing food stuffs.
- Allow the motor housing it to cool fully before storing.
- For food safety, if using the food slicer with raw, cured and cooked food dismantle and wash the slicer thoroughly between uses.
- Do not try to slice bones, hard seeds or stones or food in wrappers.
- Do not clean it with an abrasive sponge and follow the instructions for use.
- Do not use sharp utensils.
- Do not use with hard, rigid, or highly viscous food substances (e.g. bones, ice, coffee beans), as this may damage plastic components and affect suitability for safe food contact.
- Discard the product at the first signs of change in appearance (discoloration, deformation, scratches, fragility, etc.).
- Failure to comply with the instructions for use may make the item unsuitable for use in contact with food.

PARTS



A. Motor housing
B. Adjustment knob
C. Face plate
D. Slice thickness gauge
E. On/Off switch
F. Safety button
G. Rotating blade
H. Base
I. Power cord
J. Feed tray with thumb guard
K. Protective guide with hand rest
L. Blade lock

ASSEMBLY

fig.1

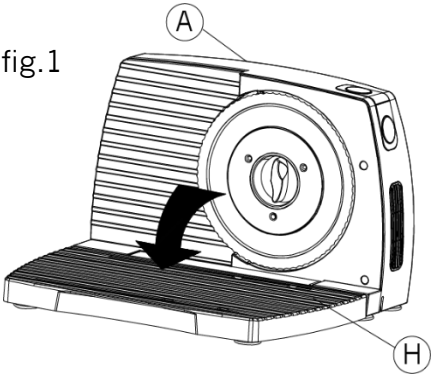
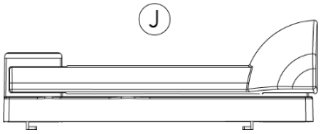


fig. 1a



1. Clean all parts of the food slicer thoroughly before assembly.
2. Unfold the base (fig.1) and the feed tray (fig. 1a).
3. Align the black arrow on the feed tray with the arrow on the base (fig.2) and slot the base into the base. When correctly fitted the feed tray will sit flush with the base.

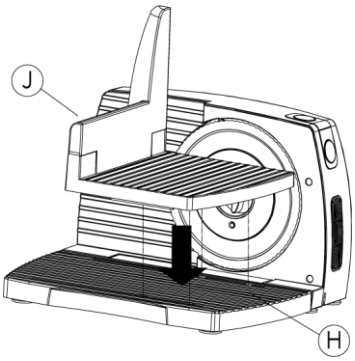


fig.2

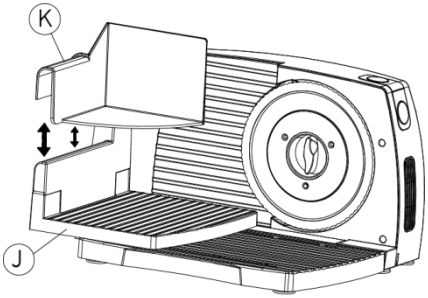


fig.3

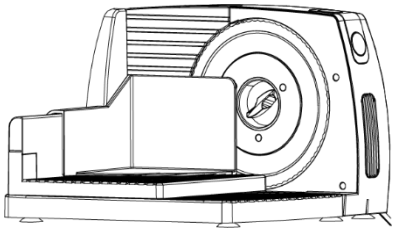


fig.4

4. Fit the protective guide onto the feed tray as shown (fig.3)
5. The food slicer is now assembled for use (fig.4)

SLICING HINTS

- Before slicing meat or chicken, remove any bones, string or skewers.
- Chilled meat will give neater slices than warm meat.
- For best results when slicing warm meat and poultry, allow cooked meat to stand for at least 10 minutes before slicing. This allows the juices to set and make slicing easier and neater.
- If slicing raw fish or thin steaks, slice when partially frozen (not frozen solid)

TO USE

1. Clean the slicer thoroughly before use.
2. Position the slicer so that it is at right angle to your body with the adjustment knob end closest to you.
3. Check that the Power button cannot be pressing down.
4. Fully unwind the cable and plug in.
5. Turn the adjustment knob (fig. 5) to select the desired slice thickness. Turning the knob will move the position of the face plate. Turn the knob clockwise for thicker slices and anticlockwise for thinner slices. The thickness can be set to a specific width by aligning the edge of the face plate with the thickness gauge marked on the top of the slicer.
6. Slide the feed tray away from the blade and slide the protective guard away from the face plate (fig. 6)

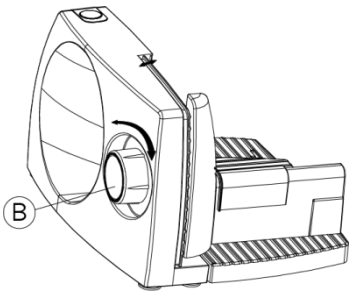


fig.5

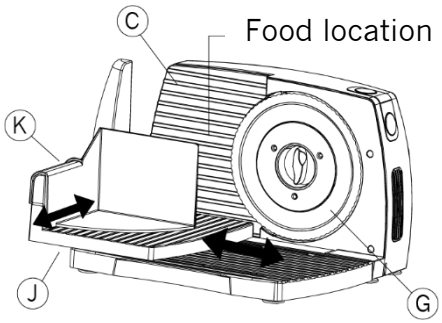


fig.6

TO USE (CONTINUED)

7. Taking care not to touch the blade. Place the food to be sliced onto the feed tray between the protective guide and the face plate (fig. 6).
8. Place a tray or some food wrap to the left-hand side of the slicer to catch the food as it is sliced (fig. 9).
9. Press the power button, the blade will not start to rotate until the safety lock button is pressed (fig.7).
10. With your right hand, hold the hand rest (fig. 8) of the protective guide and apply a slight pressure onto the guide to keep the food pressed against the face plate.

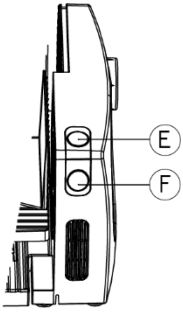


fig.7

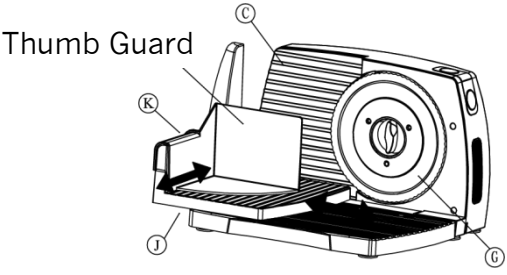


fig.8

11. With your left hand to press the power button and safety lock button at the same time, the blade will now start to operate.
12. To slice the food, move the feed tray forward and backwards across the blade in the direction shown in (fig. 9).

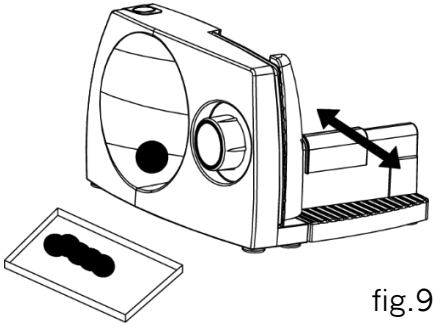


fig.9

TO USE (CONTINUED)

13. Use the slicer for a maximum of 3 minutes. If further use is required, wait 5 minutes before restarting the slicer.
14. To stop the slicer working, release the power button and safety lock button allow the blade to a complete stop.
15. After use, unplug from the mains and place out of the reach of children.

This icon is the symbol for "Reading the operation manual"

CLEANING

Clean the Food slicer thoroughly after every use.

1. Switch off and unplug the food slicer.
2. Reverse the assembly steps and lift off the protective guide and feed tray.
3. Turn the blade lock CLOCKWISE to release and then holding the blade lock lift out the blade assembly.
4. The blade and all loose parts (protective guide and feed tray) may be washed in hot water with a little washing up liquid. Rinse and wipe dry, taking care not to handle touch the edge of the blade. Not suitable for dishwashers.

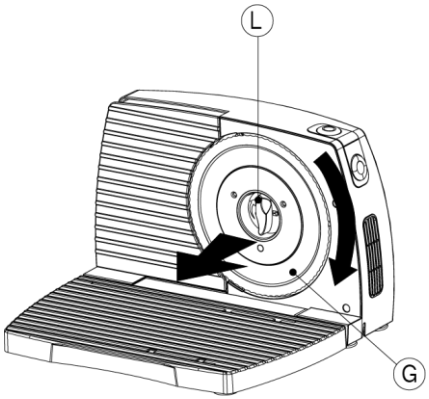


fig.10

5. Wipe the outside of the motor housing and base with a damp cloth, do not use detergent or abrasives as these may scratch the surface.
6. Never immerse the motor housing, cable or plug in water.
7. Refit the blade (fig.11), line up the tabs on the blade assembly with the slots in the small gear and once the blade sits flush turn the blade lock ANTICLOCKWISE to secure.

CLEANING (CONTINUED)

8. For storage align the face plate to 0 on the thickness guide and fold the base (fig. 12) to protect against accidental contact with blade. Place out of the reach of children.

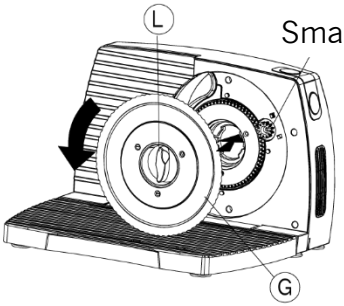


fig.11

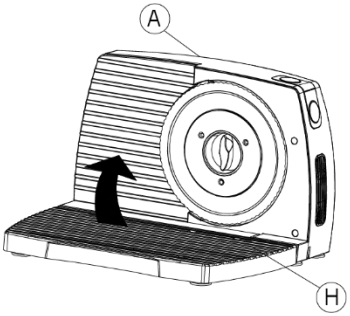


fig.12

TECHNICAL SPECIFICATION

Cookworks Food Slicer	
Model	MS3001AM
Cat. No.	3631799
Rated Voltage & Frequency	220 – 240V AC, 50-60 Hz
Rated Power Input	150W
Maximum work time	3 minutes
Power consumption (Off mode)	0.1W
Period after which the appliances reach automatically OFF mode	N/A
Class rating	II (double insulated)
BS 1362 fuse	3A
Product dimensions (external)	32.4 x 28.6 x 21.4 cm
Product weight (net)	2.08 kg approx.

RECYCLING ELECTRICAL PRODUCTS



You should now recycle your waste electrical goods and in doing so help the environment.
This symbol means an electrical product should not be disposed of with normal household waste. Please ensure it is taken to a suitable facility for disposal when finished with.
Visit www.recycle-more.co.uk, click on “bank locator” and enter your postcode to find your nearest recycling site.

PLUG / WIRING ADVICE

The wires in this mains lead are coloured in accordance with the following UK electrical code:

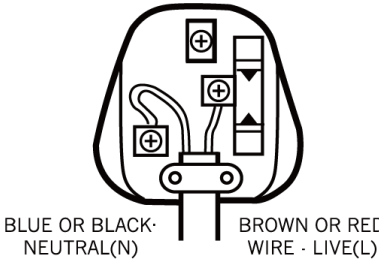
BLUE = NEUTRAL
BROWN = LIVE

Non-rewireable plug

This appliance may be fitted with a “non-rewireable” plug. If you need to change the fuse in a “non-rewireable” plug, the fuse cover must be refitted. If the fuse cover is lost or damaged, the appliance must not be used.

Rewireable plug

The colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in a rewireable plug. **Rewireable plugs should only be replaced by a suitably competent person. If in doubt, consult a qualified electrician.**



The BLUE wire must be connected to the terminal marked with the letter N

The BROWN wire must be connected to the terminal marked with the letter L

Produced in China.	Argos Limited, London, EC1M 6HA, UK. Argos (N.I.) Ltd, Forestside Shopping Centre, Upper Galwally, Belfast, BT8 6FX, UK. argos.co.uk/help/contact-us Tel: 0345 640 3030

PRODUCT GUARANTEE

This product is guaranteed against manufacturing defects for a period of



Year

This product is guaranteed for twelve months from the date of original purchase.

Any defect that arises due to faulty materials or workmanship will either be replaced, refunded or repaired free of charge where possible during this period by the dealer from whom you purchased the unit.

The guarantee is subject to the following provisions:

- The guarantee does not cover accidental damage, misuse, cabinet parts, knobs or consumable items.
- The product must be correctly installed and operated in accordance with the instructions contained in this manual. A replacement copy of this manual can be obtained from www.argos-support.co.uk
- It must be used solely for domestic purpose.
- The guarantee will be rendered invalid if the product is re-sold or has been damaged by inexpert repair.
- Specifications are subject to change without notice.
- The manufacturer disclaims any liability for the incidental or consequential damages.
- The guarantee is in addition to and does not diminish your statutory or legal rights.

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