



10'' MEAT SLICER

MODEL #1020



ATTENTION

If any components of this unit are broken,
do not operate properly, or for product returns,
please contact LEM Products at

1-877-536-7763

For the online catalog, log onto www.lemproducts.com



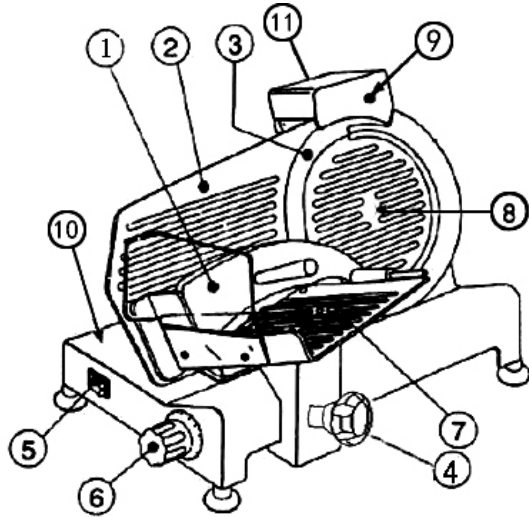
LEM Products

109 May Drive

Harrison, OH 45030

Toll Free: 1-877-536-7763

Web: www.lemproducts.com



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#	PART DESCRIPTION	#	PART DESCRIPTION
1	Food Holder Arm	7	Sliding Food Tray
2	Movable Bulk	8	Blade Guard
3	Blade	9	Sharpener Group
4	Knob	10	Data Plate
5	On/Off Switch	11	Blade Guard Knob
6	Graduated Knob		

IMPORTANT WARRANTY INFORMATION: PLEASE READ, FILL OUT AND RETURN ENCLOSED WARRANTY CARD

**THIS WARRANTY COVERS THE LEM PRODUCTS:
10" MEAT SLICER**

THE WARRANTY IS EXTENDED TO THE ORIGINAL PURCHASER ONLY.

WARRANTY DURATION: This product is warranted to the original purchaser for a period of one (1) year from the original purchase date. **EACH UNIT COMES WITH A WARRANTY CARD, WHICH MUST BE FILLED OUT COMPLETELY AND RETURNED IMMEDIATELY, WITH A COPY OF THE PURCHASING RECEIPT. FAILURE TO RETURN YOUR WARRANTY CARD WILL LIMIT WARRANTY TO 90 DAYS WITH PROOF OF PURCHASE.**

WARRANTY COVERAGE: This product is warranted against defective materials or workmanship. The warranty is void if the product has been damaged by accident, misuse, neglect, modification or improper service or repairs by unauthorized personnel. It is also void if damaged in shipment or by other causes not arising out of defects in the materials or workmanship. This warranty does not extend to any units which have been in violation of written instructions furnished, or to units which have been altered or modified.

WARRANTY DISCLAIMERS: This warranty is in lieu of all warranties expressed or implied, and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance under any theory of sort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability or breach of contract.

The manufacturer declines all responsibility for damage to persons, things or animals arising from the failure to comply with the norms contained in this manual. The manufacturer reserves the right to make modifications at anytime to the models while maintaining the main characteristics described herein. The manufacturer also declines all responsibility for any errors in compiling this manual.

WARRANTY PERFORMANCE: During the above one year warranty period, a product with a defect will either be repaired or replaced after the product has been inspected by an LEM Service Technician. **NO PRODUCT WILL BE EVALUATED UNLESS THE ORIGINAL SALES RECEIPT OR THE WARRANTY CARD IS ON FILE.** The repaired product will be in warranty for the balance of the one year warranty period. No charge will be made for such repair or replacement.

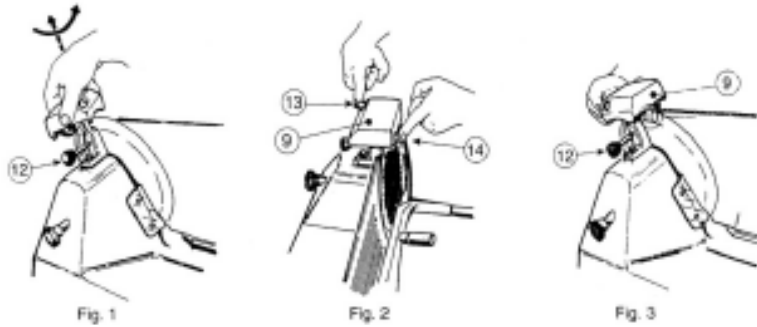
IMPORTANT NOTICE: If any parts are missing or defective, please contact our Customer Service Department for assistance at 877-536-7763. (M-F 8:30am to 4:30pm EST) **DO NOT RETURN TO THE STORE WHERE THE PRODUCT WAS PURCHASED.**

LEM PRODUCTS MERCHANDISE RETURN POLICY WARRANTY SERVICE:

To obtain service under terms of this warranty, please contact us at 877-536-7763 to obtain authorization prior to returning the merchandise. No merchandise will be accepted without prior authorization. Please return the product pre-paid in the original packaging if possible, enclose a copy of your receipt, (Keep a copy of your proof-of purchase for your records.) and include a written explanation of the issue. Ship to LEM Products, 109 May Drive, Harrison, OH 45030, LEM Products is not responsible for damage incurred in shipping, make certain to pack product properly. Return shipping charges are the responsibility of the purchaser. Packages returned to LEM should be insured for the value of the product to cover any damages that may occur during shipping.



BLADE SHARPENING



If the sharpener is not mounted proceed as follows:

1. Place the sharpener in its support
2. Tighten the safety screw
3. Block the knob

Should the Blade become blunt it will be necessary to sharpen it. This slicer comes equipped with built in sharpener.

Note: The Blade is highly resistant. With normal use it should only need sharpening about once a year.

To sharpen the Blade:

1. Unplug the slicer from the electrical outlet.
2. Put the Graduated Knob in the "0" position.
3. Carefully clean the blade. (See Cleaning and Maintenance.)
4. Reinsert plug into electrical outlet.
5. Loosen the Locking Knob (#12) on the sharpener (#9).
6. Raise the sharpener, turning in 180° so that both grinding wheels are in working position. (See Fig. 2)
7. Lower the sharpener and secure by turning the Locking Knob (#12).
8. Press the On/Off Switch and press buttons (#13 and #14) simultaneously.
9. Let the blade turn for about 1-2 minutes. When the blade is still, check to see if any burrs have formed on the edge.
10. If a burr is present, switch on and gently press the buttons (#13 and #14) to remove the burr.
11. After sharpening, return the sharpener back to its original position, clean the edge of the blade and grinding wheels with alcohol.
12. After several sharpening operations, the grinding wheels should be cleaned with a brush to remove any traces of alcohol.

Note: After many times sharpening, it may become necessary at some point to replace the blade. Replace the blade when becomes 10mm or thinner.

IMPORTANT SAFETY RULES

BEFORE FIRST USE CAREFULLY READ OPERATING INSTRUCTIONS AND SAFETY ADVICE. Familiarize yourself with the functions and operations of the slicer. Keep these instructions with your slicer for future reference.

This slicer is intended exclusively for slicing normal household foods. The food to be sliced must be thawed, unpacked and free from bones before it can be sliced. Any other use or modification to the equipment shall be considered as improper use and could cause injury and will void the warranty.

1. The slicer must be connected to an 110V AC electric supply only.
2. Always unplug unit when not in use, when changing parts or cleaning. Never unplug by pulling on the power cord, always pull directly on the plug itself.
3. Indoor use only. Never immerse the device in water and do not expose the device to rain or moisture. If slicer should fall into water, first unplug from socket and only then, remove the slicer from water. Afterwards, have the slicer examined by an authorized service center before you use it again.
4. **DO NOT** use the slicer if your hands are wet or if you are standing on a wet floor. **DO NOT** use the slicer if it is wet or moist.
5. Set up and store the slicer out of reach of children.
6. **DO NOT** leave the slicer unattended if it can be switched on and operated.
7. **Always ensure that the slicer is safely set up or installed before you start to use it.**
8. The slicer should always be used with the sliding feed table and the piece holder in position. **DO NOT** use the slicer to slice through bones or deep-frozen food.
9. **DO NOT** use the slicer if it is damaged in any way. Have the slicer immediately repaired at an authorized service center.
10. Use the slicer with the supplied accessories only.
11. No claims under the guarantee or liability for damages will be accepted if the result from improper or incorrect use of the slicer.
12. If the electrical cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

SLICER USAGE AND OPERATION

Before first use

Carefully remove slicer from packaging and keep all packing material together. Clean the slicer before use. (Refer to the section “Cleaning and Maintenance”)

Setting up the slicer

1. Never set the slicer on a hot surface or near an open flame.
2. Make sure the power cord does not pass over hot or sharp-edged objects.
3. Do not allow the power cord to become kinked or trapped and Do not wind it around the slicer.
 - a. Set the slicer on a flat, non-slip surface close to an electrical outlet.
 - b. Unwind the required length of power cord and plug into an electrical outlet.
4. Never touch the Blade when the slicer is in operation!
5. Place slicer so the On/Off Switch (#5) is in the front of the operator.
6. Regulate the thickness of the slice desired by turning the Graduated Knob (#6).
7. Switch on. This activates the blade.
8. Place the food to be sliced on the Sliding Food Tray (#7). Use the Food Holder Arm (#1) to push food against the moveable bulkhead (#2).
9. Using the Food Holder Arm, push the food to be sliced over the Blade (#3) in a back and forth motion until food is sliced.
10. After use, turn the Graduated Knob back to “0”.
11. The Food Holder Arm should not be removed unless the shape and size of the food does not allow its’ use.

Warning: In the case of a prolonged use or a motor block, the thermal safeguard in the motor is activated. The motor will stop automatically; at this point the machine must be turned off, check that the warning light is not illuminated. (The warning light is located in the on/off switch, if the light is on the unit is still getting electricity). Turn off. Wait a few minutes to give the motor time to cool down before starting to use the machine again.

CLEANING AND MAINTENANCE

1. Before cleaning the slicer, switch to the off position, unplug from electrical outlet and set the Graduated Knob to the “0” setting.
2. **DO NOT immerse the slicer in water.**
3. Danger of injury: the cutting blade is very sharp!

It is necessary to clean the slicer at regular intervals as perishable food scraps could accumulate on the slicer or behind the cutting blade. Remove the Blade Guard (#8) by turning the Blade Guard Knob on the rear of the slicer. Be careful to handle the Blade (#3) by the center. **THE BLADE IS SHARP!** Wash by hand in warm soapy water, air dry. Clean the housing, behind the blade, with a dry cloth or soft brush. Reassemble.

If the slid Sliding Food Tray (#7) no longer moves smoothly it is necessary to lubricate the cylindrical sliding bar with Vaseline. To do this, switch the slicer to off, remove plug from electrical outlet and place the food slicer its’ side. Take a cotton swab and generously lubricate the bar which the Sliding Food Table moves on.

Should the Blade Transmission Belt slip (this can be seen when the rotation of the blade can be stopped while cutting), the correct tension can be achieved as follows:

- Turn the slicer on its side so the bottom of the unit is visible.
- Remove the bottom cover by unscrewing the 5 screws.
- Loosen the nuts on the tension belt bolt then turn the bolt in a clockwise direction to achieve the correct tension on the belt.
- Tighten the nuts on the bolt.