



Stainless Steel Vegetable Slicer

MODEL #829



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

IMPORTANT WARRANTY INFORMATION:

THIS WARRANTY COVERS THE LEM PRODUCT: 829 Vegetable 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.

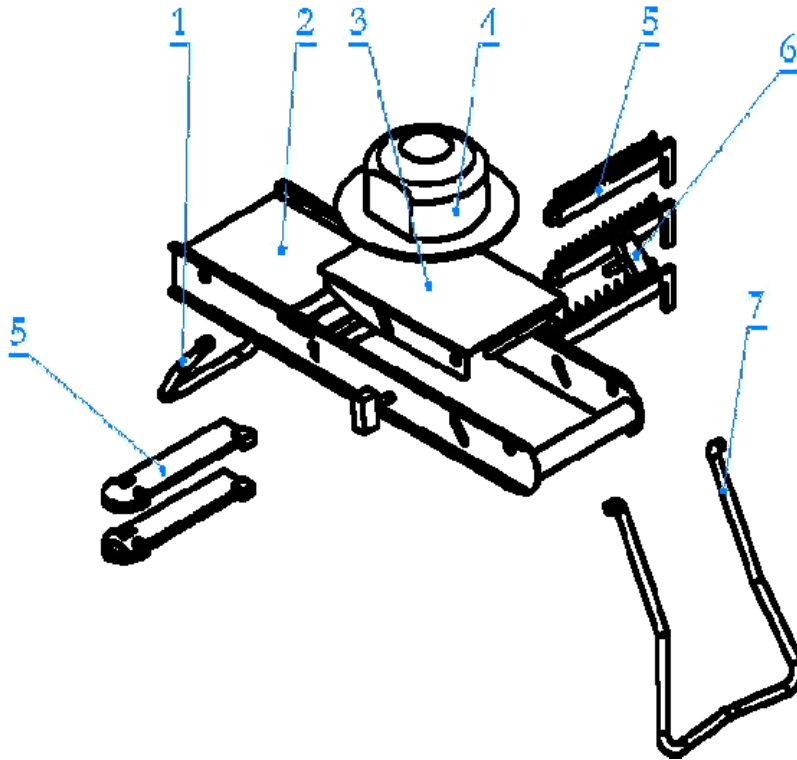
The manufacturer declines all responsibility for damage to persons, things or animals arising from the failure to comply with the norms contained in this manual. The manufacturer reserves the right to make modifications at any time to the models while maintaining the main characteristics described herein.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



Part#	Description	Qty
1	Front Supporting Frame	1
2	Frame	1
3	Supporting Board	1
4	Hand Guard	1
5	Blades	5
6	Screw	2
7	Back Supporting Frame	1

IMPORTANT SAFTY RULES

When you want to use the slicer on a kitchen counter, you should unfold both the upper & lower legs.

When you want to use the slicer directly on a container such as a mixing bowl, the slicer should lay flat across the container but please remember not to fold the upper leg. Vegetables should be cut to an appropriate size and should fit within the safety holder.

Adjusting the thickness:

There are two tightening knobs on both upper sides of the slicer. You could loosen them to change the thickness of the slices by sliding up or down along the edge. Once the desired thickness is attained, the knobs on both sides should be tightened to secure the setting. However, there is no need to tighten the knobs too strongly as it is secured once you feel a reasonable resistance.

When holding the slicer and looking down, the gap between the upper plate and the blade is actually the thickness of the cut. This slicer offers a constant thickness adjustment due to the fact that the upper plate remains parallel at all times.

829 VEGETABLE SLICER

Thank you for buying our Stainless Steel Vegetable Slicer .This slicer features a selection of blades and a variety of adjustments which make it one of the most versatile kitchen tools available for slicing and cutting vegetables and fruits. By switching blades and adjusting the thickness of each cut, this slicer can produce many cut styles, like French fries, julienne, paper-thin, slices, crinkle and waffle cuts.

The body of the slicer is made up of high quality 304 stainless steel material so that it is completely dishwasher safe. The straight blade is for slicing while the serrated blade is mainly used for crinkle or waffle cuts .The three julienne blades can create vegetable or fruit sticks of various widths. The stainless steel guiding plate located on the upper section of the slicer is for adjusting the thickness of the vegetable or fruit slices. Finally, the hand guard protects your hands from the blade.

SLICER USAGE AND OPERATION

Slicing Crinkle & Waffle Cuts:

The slicing blade and the serrated blade can be inserted from the side of the slicer. Please hold the blades by its handle on the right to prevent cutting.

The slicing blade is ideal for slicing a variety of foods from carrots and cabbage to lemon and potatoes. It is especially useful to make paper-thin slices. It must be used in conjunction with julienne blade to create julienne cuts.

The serrated blade is ideal for crinkle and waffle cuts. Note: it cannot be used in conjunction with julienne blade. A crinkle cut requires only one pass over the blade. For waffle cuts, you have to adjust the height of the upper plate so that the slices that you are creating are very thin. First, slice over like you did for the crinkle cut. Next rotate the vegetable or fruit (or rotate the safety handle) 90 degrees and make a second slice to complete the cut. This repetition creates an opposing crinkle cut which makes it look like a waffle.

The Julienne Cuts:

The julienne blades must be used with the slicing blade only. Always hold the julienne blades by the handle. They are ideal for making sticks, fries and shoestring potatoes. These blades are to be inserted from the side of the body. Insert the desired width of the julienne blade and be sure to insert it all the way into the slot. Adjust the thickness of the upper plate and then place the vegetable lengthwise into the safety handle. Use a firm and even pressure to slide the pusher down to the lower plate.

CLEANING AND MAINTENANCE

Cleaning:

It is recommended to wash the vegetable slicer in hot water before using it. It should also be washed after every use in running water in order to flush out vegetable residue and then left to dry. Do not clean the slicer with any implement which might damage the edge of the blades.

Maintenance:

The Stainless Steel Vegetable Slicer is designed to require only minimal maintenance. The body and the blades are dishwasher safe but hand wash is always preferred to extend the product life. The slicing blade should be sharpened from time to time while the serrated blade should be brought to a cutlery specialist for occasional service. For storage, give the slicer its own place, preferably hung up.

Warning:

Blades are extremely sharp.