

COMMERCIAL MEAT SLICER USER MANUAL



Read Carefully Before Use
Keep for Future Reference

Safety Information

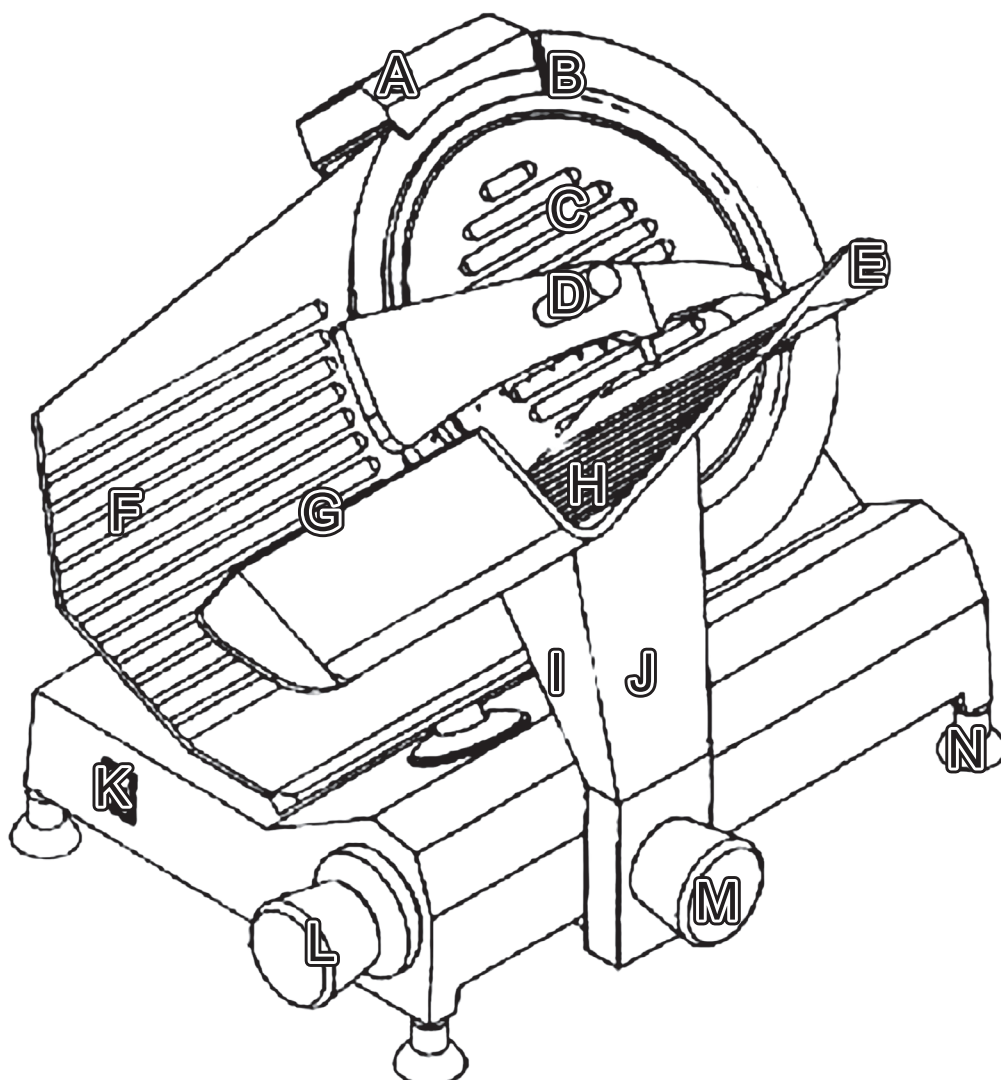
Warning!

- **ONLY** use this device in accordance with these instructions and all applicable local and national laws and regulations, particularly those involving workplace and food safety. Provide these instructions to anyone who will use this device, including if it is sold or given to a third party. Failure to do so risks serious property damage and severe personal injury.
- **ONLY** use this device for its intended purpose, cutting standard meats, cheeses, fruits, vegetables, and similar foodstuffs. Do not use it for cutting hard frozen food (below 20°F or -5°C) or for cutting bone, wood, fabric, or other materials.
- **DO NOT** allow use of this device by children or by persons unfamiliar with or incapable of following these instructions. Do not use this device while you are tired or under the influence of drugs, alcohol, or strong medication. Stay alert, watch what you are doing, and use common sense while using this device. Do not overreach and keep proper footing and balance at all times.
- **ALWAYS** use at least two people to lift or move this device from place to place.
- **ONLY** install, operate, and store this device on a sturdy level nonskid surface in a clean well-lit area inaccessible to children and passersby. The surface should be able to easily support the weight of the slicer and any expected load.
- **DO NOT** operate or store this device or its power cord near open flames, electric burners, or other sources of strong heat. Avoid allowing dust, grease, or other hazards to build up in the area and clean away any such hazards before each use.
- **DO NOT** operate or store this device near flammable or explosive substances or fumes. Electrical and heated components of the device may ignite them.
- **ONLY** use this device with a stable, compatible, and grounded power source. Never use this device with a 3-to-2 prong adapter or with an extension cord unable to handle its expected electrical load.
- **DO NOT** allow electronic components of this device to become wet. Do not operate this device with wet hands or in highly humid environments. Avoid placing liquids nearby or slicing excessively juicy foodstuffs to prevent accidents. If this device accidentally becomes wet, turn it off, disconnect it from power, and wait for all electronic components to dry completely before further use.
- **ALWAYS** use personal protective equipment (PPE) sufficient for your task, including cut-resistant protective gloves. For most purposes, it is recommended that you use clean disposable vinyl or nitrile gloves over the protective ones. When sharpening the blade, wear eye protection. Do not wear loose clothing or jewelry around this device and keep hair, clothing, and gloves away from moving parts. Never test blade sharpness by hand.
- **ALWAYS** check that **ALL** components are clean, sanitized, and functioning smoothly before **EACH** use. Do not continue operation if this device malfunctions or if any damage or wear is detected. Repair or replace any worn or damaged parts before further use.
- **DO NOT** activate this device unless all guards are securely in place and do not activate it while the blade is already in contact with any item.
- **NEVER** operate this product by pushing any other part than the preinstalled handles. Do not touch the food being sliced during operation.
- **DO NOT** leave unattended during use. Be mindful of this device's sharp and heated surfaces both during and after use.
- **NEVER** use this device for cooked food after using it for raw meat without first cleaning and sanitizing all surfaces.
- **ALWAYS** set the slicing thickness to zero, turn off this device, and fully disconnect it from power after use and before any cleaning, repair, or any other maintenance. Immediately set the slicing thickness to zero and fully disconnect this device from its power source if the electricity ever goes out during operation.
- **NEVER** place other objects on this device between uses.

Specifications

Model		CMS-250A		CMS-300A	
		N. America	Aus./Europe	N. America	Aus./Europe
Material	Blade	45# Steel	45# Steel	45# Steel	45# Steel
	Body	Aluminum	Aluminium	Aluminum	Aluminium
	Wiring	Copper	Copper	Copper	Copper
Input Power	Voltage	110–120 V~	220–240 V~	110–120 V~	220–240 V~
	Frequency	60 Hz	50 Hz	60 Hz	50 Hz
Power Consumption		240 W	240 W	320 W	320 W
Motor Power		⅓ hp	150 W	⅓ hp	250 W
Blade	Diameter	9.8 in.	25 cm	11.8 in.	30 cm
	Speed	360 rpm	360 rpm	320 rpm	320 rpm
Max. Slice Width		7.3 in.	18.5 cm	9.6 in.	24.5 cm
Slice Thickness Range		0.01–0.47 in.	0.2–12 mm	0.01–0.59 in.	0.2–15 mm
Dimensions	Length	18.5 in.	47 cm	20.5 in.	52 cm
	Width	13.8 in.	35 cm	15.8 in.	40 cm
	Height	14.2 in.	36 cm	17.3 in.	44 cm
Net Weight		35.3 lb.	16 kg	50.7 lb.	23 kg

Product Diagram



No.	Name
A	Sharpener
B	Blade
C	Blade Cover
D	Carriage Handle
E	Carriage
F	Gauge Plate
G	Hand Guard

No.	Name
H	Carriage Tray
I	Support Arm
J	Tray Handle
K	Power Button
L	Slice Adjustment Knob
M	Carriage Release Knob
N	Support Leg

Setup



Wear cut-resistant protective gloves throughout this process.

1. Your new commercial meat slicer should come mostly preassembled. Contact customer service immediately if any part is missing, damaged, or requires assistance for installation.
2. Clean and sanitize all surfaces in accordance with the Maintenance instructions below before first use. It is easiest to do this at the beginning of setup but, if you will not use your new meat slicer for several days, wait to complete this step as the device should be cleaned and sanitized again any time it sits idle for more than a day.

Remove the sharpener (A), blade cover (C), and carriage (E) using the carriage release knob (M) and the other fastening knobs on the back of the device. Carefully remove the blade (B) for separate cleaning. Do not clean it in place or with its cover attached. While cleaning other parts of the meat slicer in place, never allow any electrical components to become wet. If they accidentally do become wet, wait for them to completely dry before connecting the device to power.

After cleaning, sanitize all components, wait for them to fully dry, and then reassemble them as before. Check that the blade is between the sharpener's two whetstones and all fittings are securely fastened.

3. The clear plastic hand guard (G) **MUST** be installed prior to use for operators' safety. Use any flathead screwdriver or equivalent to fully secure the guard to the carriage using its two bolts.
4. Find a location for your meat slicer that meets the requirements described in the Safety Information above. In particular, the location should be inaccessible to children, dry, and away from any liquid, heat, fire, or contamination hazards.



Use at least two people to move the device into place and for any other lifting or adjustment. Both should wear appropriate hand protection.

5. Position the device so the power button faces towards where the operator will stand during use and the hand guard will be between the operator's body and the blade.
6. Confirm that the handles (D and J) can move the carriage tray (H) smoothly back and forth along the full range of settings on the slice thickness adjustment knob (L). Add food-grade lubricant or adjust the release knob (M) and other fittings as needed.
7. Connect the power cord to a stable, compatible, and grounded power source. If you will use an extension cord or power strip, ensure it has sufficient gauge to handle the expected electrical load from the device. Be sure you can easily reach the plug, extension cord, or power strip to fully disconnect the device from power between uses.
8. Press the power button (K), turn the slice adjustment knob to any nonzero value, and confirm that the blade rotates smoothly. Add food-grade lubricant or adjust the cover, sharpener, and fittings as needed.
9. Turn off the device and fully disconnect it from power until it will be used. If more than a day passes between uses, clean and sanitize its surfaces before the next use.

Operation



Wear cut-resistant protective gloves during operation. For most purposes, it is recommended that you wear clean disposable vinyl or nitrile gloves over the protective ones.

1. Before each use, confirm that all surfaces of the slicer have been cleaned and sanitized; the hand guard (G) is securely in place; the adjustment knob (L) has been set to zero to raise the gauge plate (F) and cover the blade (B); and no liquids, dust, grease, or other hazards remain in the work area.
2. Prepare a dish behind the blade to collect your food as it is sliced.
3. Use the carriage handle (D) to pull the carriage tray (H) back.
4. Slide the carriage handle out and load the food to be sliced onto the carriage tray.



Be careful that no food on the carriage tray touches the blade before it begins rotating. Divide the food into smaller pieces before processing if necessary.



Be careful that no food on the carriage tray is so juicy that slicing it might cause the devices' electronic components to become wet.



Foods—particularly soft foods such as cheeses—can be sliced thinner and more cleanly when chilled or slightly frozen but do not use this slicer for boned items or for items frozen below 20°F or -5°C. For best results, slowly thaw frozen meats above this temperature sous vide to avoid leaving a frozen core that might damage the slicer or cause an accident. Thicker slices require softer and warmer meat.

Slide the carriage handle back in to hold the food against the gauge plate.

5. Connect the plug to your stable, compatible, and grounded power source or close the intermediate circuit breaker on your power strip or similar device.
6. Press the power button (K).
7. Select the thickness of your slices using the adjustment knob. The blade should begin to rotate counterclockwise automatically. Adjust the carriage release knob (M) if necessary.
8. Use the carriage handle (D) and tray handle (J) to move the tray back and forth, slicing your food and depositing the slices into your dish.
9. When you are finished, pull the carriage tray back; dial the slice thickness back to zero; and press the power button. Wait for the blade to stop rotating.
10. Slide the carriage handle out and remove any remaining food from the tray.
11. Repeat this process with other foods as needed.



When going from raw meat to any other food, clean and disinfect all surfaces and change your outermost pair of gloves before loading the new food.

12. When you are completely finished, disconnect the device from power and clean and sanitize all surfaces. Be extremely careful around the blade and other components which may have become heated during use.

Maintenance

- Turn off this device and fully disconnect it from power after each use and before any cleaning, repair, or other maintenance. Always wear cut-resistant protective gloves and be extremely careful during any work near the blade or other components which may have become heated during use.
- Clean and sanitize all surfaces after each use. Clean and sanitize all surfaces again before use if this slicer has been sitting idle for more than a day. Never clean this device in such a way that any electronic component becomes wet. Never immerse the entire device in water or use pressurized water or aerosol sprays on it.

Carefully disassemble the hand guard, carriage, sharpener, and blade cover to clean them with hot water and soap or a mild detergent in a deep sink or dishwasher. Clean the blade with water, soap or a mild detergent, and a soft cloth by hand using careful motions from the middle out. Do not use a dishwasher. Never clean sideways along the blade's edge. For best results, do not leave any part of this device to soak for extended periods and never use caustic chemicals or harsh abrasives such as brushes or steel wool.

After cleaning, fully sanitize all surfaces, wait for all parts to fully dry, and then carefully reassemble the device. Confirm that all connections are secure and that the carriage and blade both still move smoothly.

- Sharpen the blade if you notice any unusual difficulty while cutting. For best results, use olive oil or food-grade lubricant on the whetstones' axles before sharpening. Sharpening the blade and applying a light layer of cooking oil or food-grade lubricant on the blade with a soft dry cloth at least once a week can also help prevent rust and corrosion.

Before sharpening, remove all food, set the slice thickness to zero, and clean all surfaces. Put on protective goggles or safety glasses. Remove the sharpener from above the blade, reverse it so the 80-grit gray whetstone is in the front, and reattach it, being careful to fit the blade between the whetstones. Reconnect the device to power and turn it on. Run the blade while pressing the front button for about a minute to hold the gray whetstone against the front side of the blade's edge. If the stone only makes contact with the front face of the blade and not the edge, repeat the process while making the necessary adjustments to its position. Turn off the meat slicer and disconnect it from power again. Reverse the sharpener to its original position with the 150-grit red whetstone in the front. Reconnect the device to power and turn it on. Run the blade while pressing the front button for a few seconds (no more than 5) to deburr the sharpened blade. Turn off the device and disconnect it from power again.

Clean and sanitize all surfaces again before further use. Be careful to remove any metal debris or excess oil left from the sharpening process and to replace the sharpener so the blade is between the two whetstones. Carefully inspect the first few slices made by the device after sharpening for any remaining small metal shavings. Discard contaminated slices as necessary.

- Once repeated sharpening shrinks the blade enough to create a 0.2 inch or 5 mm gap, loosen the knobs and fasteners and move the gauge plate 0.1 inch or 3 mm to the right.
- The blade should be fully replaced once it has shrunk about one-eighth from its original diameter to 8.5 inches or 21.7 cm for the CMS-250A or 10.2 inches or 26 cm for the CMS-300A.
- Oil the carriage and other moving parts of this slicer with a light amount of food-grade lubricant at least once a week.
- If this device will not be used for an extended period of time, clean and lubricate it before storing it in a cool dry location out of direct sunlight and inaccessible to children.

Disposal



Electrical products should not be disposed of with household products. In the EU and UK, according to the European Directive 2012/19/EU for the disposal of electrical and electronic equipment and its implementation in national laws, used electrical products must be collected separately and disposed of at the collection points provided for this purpose. Locations in Canada and the US may have similar regulations. Contact your local authorities or dealer for disposal and recycling advice.

Contact Us

Thank you for choosing our products! If you have any questions or comments, contact us at help@cs-supportpro.com and we'll resolve your issue ASAP!

For a .pdf copy of the latest version of these instructions, use the appropriate app on your smartphone to scan the QR code to the right.



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