

SUPERIOR

ELECTRIC KEBAB KNIFE ELEKTRİKLİ KEBAB BIÇAĞI



- * Effortless meat slicing Uniform and consistent slices.
- * Quick and easy to use saves times and money
- * CE Standard for your safety

- * *Zahmetsiz, eşit ve aynı kalınlıkta kesim.*
- * *Kullanımı çabuk ve kolaydır, zaman ve masraftan tasarruf.*
- * *Güvenliğiniz için CE standardı.*

- * Fully corrosion protected.
- * No skills necessary to get perfect result every time.
- * Engineered to the highest quality.
- * Materials in accordance with food quality standards.



WELCOME

We congratulate you in your choice of the superior electric kebab slicer, the world leader in quality assurance. The inventor of the Superior slicers Veysel's International company has been serving its customers for the past 18 years.

Please keep the superior electric slicer away from sources of extreme heat.

Do not drop on hard surfaces, if the slicer is dropped onto a hard surface, please ensure that all of the parts are intact prior to re starting.

HISTORY

The design of the first and all existing Superior slicers was created by Veysel Bektas .

He designed the first slicer (Superior 1) in 1997 and the mass production began in 1998, the Superior 1 took its right full place with in Australian and New Zealand market in just 2 years. Then the designs of the superior 2/3/4/5 and 6 came along the superior slicers use the latest technologies and is a leader not only in Australia but in various countries.

Veysel Continued his passion for design and has designed a Superior 7 and Superior 8, these 2 new models are very similar and have the same parts, the only difference's are , the size, the Superior 7 is larger slicer with a blade size of 100mm and the superior 8 blade is 80mm, the blades are specially made by food grade material micro tip this mean that the blades do not need sharpening up to cutting 10 tone's of kebab meat, the blade should not touch the metal located in the middle of the kebab machine, if

there is faulty use of the blade the blade may need sharpening or renewing.

The Superior 7 motor is bigger 160 Watts the Superior 8 motor is 90 Watts today the Superior slicers are used in 99% of the kebab industrie in Australia and New Zealand.

CONDITIONS OF WARRANTY:

Superior slicer is under warranty for 12months. Your warranty will be considered invalid if you replace any parts or have your slicer tempered with by any person or company, than the approved technicians at Veysel's International.

Breakdowns as a result of contacting your machine other than the head piece or the transformer with water or any other chemicals are not covered under warranty, in case of any breakdowns In your slicer please contact the telephone number or address provided below for instructions.



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SALES DEALER ADDRESS AND DETAILS

SECURE OPERATION

1. Prior to connecting your transformer to power, ensure the switch is set to off.
2. If the power Voltage in the country of usage is 240V you can directly connect your transformer to the power .
3. If the power voltage in the country of usage is 110-115V, un screw the 2 small screws on the small cover located on the back of the transformer and set the switch to 110-115V.
Otherwise, your transformer may short circuit.
4. Any part of the machine , other than the head, should not be contact with water or any other chemical substance under any circumstances.
5. Please ensure that all parts are intact and secured prior to operating or turning on.
6. Hold by its side faces not from the top, when dismantling the machine. Do not dismantle or tamper with transformer under any circumstance.

WHAT IS INCLUDED WITH YOU PURCHASE

- 1- Complete electric slicer
- 2- Transformer
- 3- Spare blade
- 4- Sharpening stone
- 5- Blade lock pin
- 6- Screw driver

- 1- Elektrikli bıçak
- 2- Trafo
- 3- Yedek bıçak
- 4- Bileme taşı
- 5- Bıçak kilit pimi
- 6- tornavida



As shown in the picture the DC3 pin socket on the end of the cable needs to be inserted to the transformer with the hole facing up. When taking the socket out make sure you push back the push pin.



Resimde görüldüğü gibi bıçağın kablo ucunu, delik kısmı yukarı gelecek şekilde takın, geri çıkartmak istediğinizde trafodaki push düğmesini geriye doğru itin.

HOW TO ADJUST THE THICKNESS KALINLIK AYARINI YAPMAK İÇİN



Adjustment numbers:
0-1-2-3-4-5

If you turn the adjustment roll to the right it will close the adjustment , if you turn it to the left the adjustment will get thicker.

Kalınlık ayar numaraları:
0-1-2-3-4-5

Ayar düğmesini sağa cevirdiğinizde et kalınlık ayarı kapanır, sola cevirdiğinizde kalınlık ayarı yükselir.

HOW TO SLICE THE KEBAB

Ensure that all parts of your slicer are securely intact prior to starting to slice. Slice the kebab from the top towards the bottom.

You must keep your finger on the switch whilst slicing , The grooved part over the cap should be kept parallel to the meat. Ease the knife down without applying too much pressure. Be careful not to hit the tray at the bottom or the skewer on the kebab machine , this will chip your blade and your blade will often go blunt.



If the slicer is dirty during open hours, have a small bucket of hot water near by So you can place the head unit of the slicer into the bucket and turn it on in short intervals.



İş saati içerisinde makinanız çok kirlendiyse, ufak bir kovayla sıcak suya makinanın kafa kısmını sokarak çalıştırıp bıçak ağzını temizleyebilirsiniz.

HOW TO SHARPEN THE BLADE?

BIÇAĞI NASIL BİLEYECEKSİNİZ?

When the blade requires sharpening hold the sharpening stone tight and lightly touch top of the surface onto the blade, press the button three times, causing the blade to fully revolve three times.



Bıçak ağzının köreldiğini ve bilenmeye ihtiyacı olduğunu hisettiğinizde bileme taşını ciletin üst kısmına düz şekilde hafifçe bastırarak bıçağı çalıştırın bıçak en az 3 tur dönmesiyle bıçak ağzının bilenmiş olması gerekir.

HOW TO TAKE COVER & BLADE OFF

BİÇAK AĞZI VE KAPAK ÇIKARTMA TARİFİ



1

Take off the cap screw

Kapak civatasını sökün



2

the two pieces located under the cap push in

Kapak altında iki taraftaki kapalı kilit kulaklarını iç kısma çek



3

Then pull forward

ve öne doğru çekip



4

Take off the cap

Kapağı çıkarın



5

Put the blade lock pin in

Bıçak kilit pimini takın



6

HOW TO TAKE COVER & BLADE OFF

BİCAK AĞZI VE KAPAK ÇIKARTMA TARİFİ



7

With the screw driver take off the blade screw turning it anti clockwise

Düz tornavidayla bıçak civatasını saatin ters istikametine çevir



8

Make sure the washer is on the blade screw

Bıçak civatasını söktüğünde pul üzerinde olması gerekir



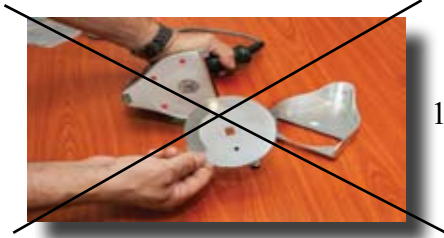
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With caution remove blade

Bıçağı elini kestirmeyecek şekilde dikkatlice yerinden çıkartın

HOW TO PUT THE BLADE BACK & COVER BACK ON AFTER CLEANING THE SLICER:

MAKİNAYI, BIÇAĞI VE KAPAĞI YIKAYIP KURULADIKDAN SONRA:



1

Do not put the blade on this way

Bıçağı kesinlikle konik tarafın üstte gelecek şekilde takmayın



2

The blade should fit on comfortable and the writing should be on top

Bıçak yerine tam oturmalı ve yazı üstte gelmeli



3

**Put the washer and blade
Screw on**

Cıvatayla pulunu takın



4

**put the blade lock pin on and
screw the blade screw clockwise**

Bıçak kilit pimini takın ve civatayı saat istikametine doğru sıkın



5

**Hold the top half of the slicer
in your left hand**

Makinanın üst kısmını sol elinize alın



6

**As shown on the picture Pull
left and right pieces in and**

pull forward
Sağ sol kulakları içeri doğru çek ve öne getirin



7

**make sure both pins on the right
and left are locked in otherwise
the cap wont fit on**

*Mutlaka sađ sol pimleri ierde
olacak yoksa kapak takılmaz*



8

**First put the blade through
then sit the cap**

*İlk nce bıak ađzı geecek sonra
kapak yerine oturtturulacak*



9

**Screw on the cap screw Clock-
wise**

*Kapak civatası saat istikametine
dođru sıkılacak*



10

**Push these pieces back with your
finger tap**

*Kulaklar parmak ucuyla geriye
itilecek*



11

**make sure the side pins are
locked in**

*Kapak kilit pimi yerine gemiř
olması gerekir*

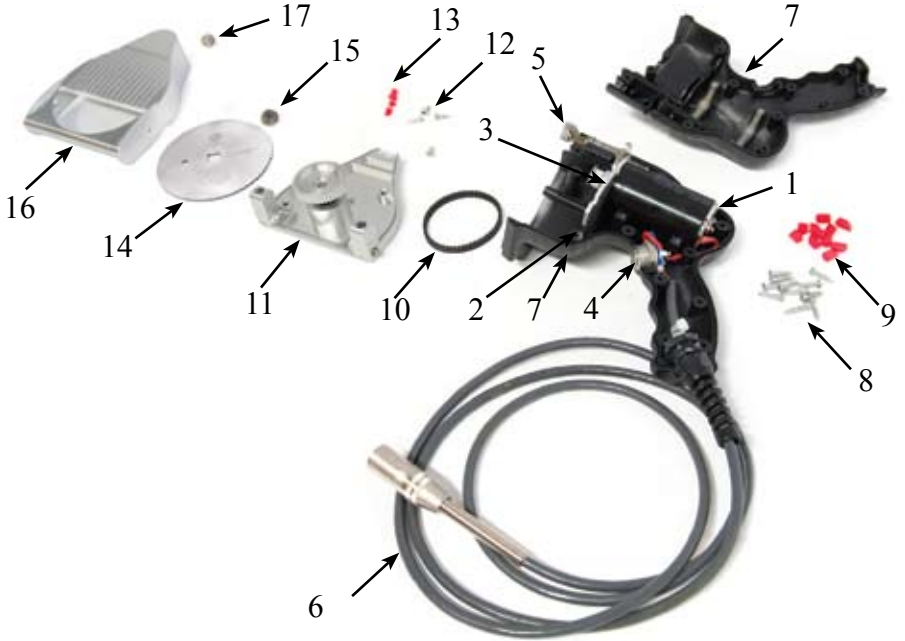


12

**Once you put all the parts to-
gether , check them one more
time**

*Bütün paralar takıldıktan
sonra tekrar kontrol ediniz*

SPARE PARTS / YEDEK PARÇALAR



1. Motor / Motor
2. Motor plate / Motor plakası
3. Small motor gear / Motor kayış dişlisi
4. Switch / Elektrik düğmesi
5. Adjustment mechanism set / Ayar mekanizması seti
6. Electric lead set / Kablo seti
7. Body (left & right piece) / Sağ ve sol pilastik gövde
8. Body screws / Gövde civataları
9. Red silicon taps for body screws / Gövde civata kapama silikon kapakları
10. Timer belt / Kayış
11. Head set / Kafa seti
12. Head screws / Kafa civataları
13. Silicon covers for head screws / Kafa civata kapama silikon kapakları
14. Blade / Bıçak ağızı
15. Blade screw & washer / Bıçak ağızı civatası ve pulu
16. Cap / Kapak
17. Cap screw / Kapak civatası

SUPERIOR

SUPERIOR 7



SUPERIOR 8

