

KEBAB SLICER
OPERATION MANUAL
KS100E



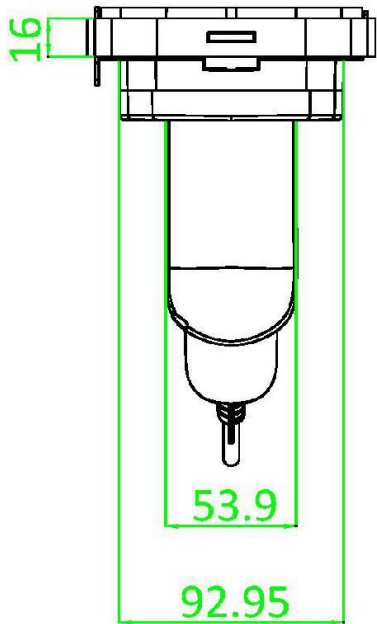
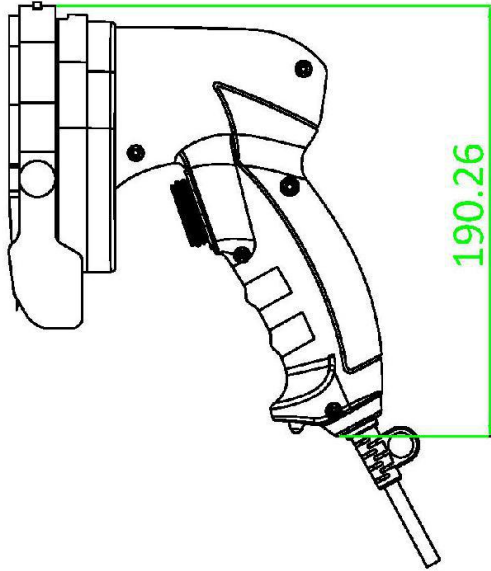
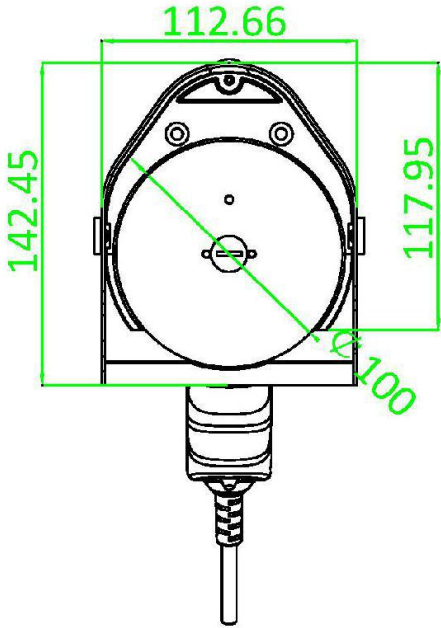
Read through carefully and understand these instructions before use.

Product DESCRIPTION

KS100E with knife protector



MAIN TECHNICAL PARAMETERS



Unit : mm

MODEL	VOLTAGE	POWER	KNIFE SIZE	CUTTING THICKNESS	MEASUREMENT
KS100E	110~240V/50~60Hz	80W	Dia. 100mm	0~8mm	230x185x280mm

SAFETY INSTRUCTIONS

PROPER USE

KS100E is exclusively intended for cutting grilled meat. The KS100E is designed for professional use in catering and must not be operated by children.



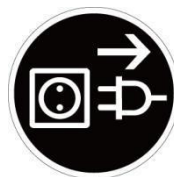
CAUTION

Non-compliance with the following instructions can cause electric shock, fire and serious injury.

- ▶ All instructions must be read.
- ▶ Keep these instructions in a safe place.

WORKPLACE

- ▶ Keep your workplace clean and tidy.
- ▶ Position the KS100E a sufficient distance away from gas flames or other heat sources, in order to prevent the casing or cable from melting.
- ▶ Observe the hygiene regulations that are valid in your country.



ELECTRICAL SAFETY

Unchanged power plugs and sockets reduce the risk of electric shock.

- ▶ The power plug of the KS100E must fit in the socket.
- ▶ The power plug must not be changed in any way.

There is increased risk of electric shock when your body is earthed.

- ▶ Avoid body contact with earthed surfaces, such as pipes, radiators, stoves and refrigerators.

Water permeating an electrical device increases the risk of electric shock.

- ▶ Keep the KS100E away from moisture.

Damaged or tangled cable increases the risk of electric shock.

- ▶ Please do not use the power cable for purposes other than intended, in order to carry or hang up the KS100E or for pulling the power plug out of the socket.

- ▶ Keep the power cable away from heat, oil, sharp edges or moving device part .

Only have damaged power cable replaced by the manufacturer or authorized service technicians.

SAFETY OF PERSONS



WARNING

Cutting hazard

The knife is very sharp.

- ▶ Always work carefully. Observe the instructions.
- ▶ Only use the knife with a correctly mounted knife protector and adjustments ring.
- ▶ Do not use the KS100E with a defective knife protector a defective adjustments ring.
- ▶ Wipe defective parts.

A tool or spanner found in rotating device parts can lead to injury.

- ▶ Remove the adjusting tools or spanner before switching on the KS100E
- ▶ Remove the power plug from the socket before carrying out adjustments to the device, changing accessories or putting the KS100E away.

Many accidents are caused by poorly maintained electric tools.

- ▶ Maintain the KS100E with care.
- ▶ Check whether moving device parts function faultlessly and do not jam, Whether parts are broken or so damaged that the functioning of the 0012-03 is impaired.
- ▶ Have damaged parts repaired prior to using the KS100E.
- ▶ Keep original packaging for safe storage and safe transport.

HYGIENE

- ▶ Unwashed hands can harbor germs and transfer these to food.
- ▶ Check scraper for cleanliness and proper functioning on a daily basis.
- ▶ Change defective scrapers immediately.
- ▶ Wash hands before and after contact with food.

SERVICE

- ▶ Only have your KS00E repaired by qualified service personnel and only with original spare parts.

REPLACEMENT OF THE CIRCULAR KNIFE



WARNING

Risk of death,
Due to unintended starting up of the

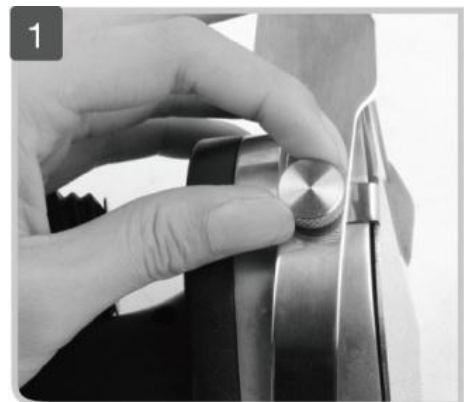
- ▶ Disconnect the KS100E from the KS100E power supply



WARNING

Risk of injury!
The knife is sharp.
Deep cuts can be caused.

- ▶ Remove the knife carefully



Remove the lock screw and adjustment ring.



Remove the knife protector



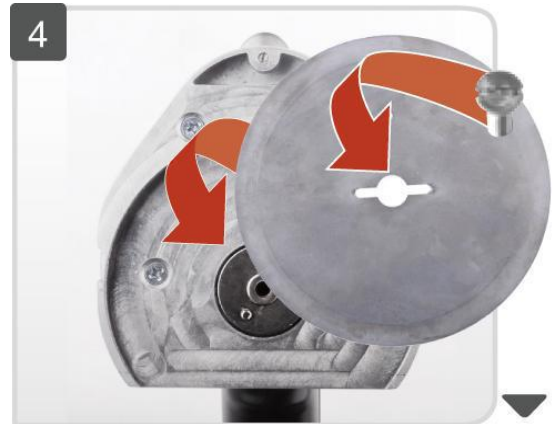
Remove knife.



CAREFUL
Malfunction!

Incorrect installation of the knife
Prevents correct functioning of the
KS100E

► Always install the knife with the
sharpened side toward the motor



Insert the new knife,
screw on the retention disk
and fastening.



Attach the knife protector and
Lock screw.

Cutting

CUTTING MEAT

Meat is grilled from the outside to the inside. The inside meat is still raw.



Cutting thicknesses of 0.5mm to 8mm can be set.

- ▶ In order to do so, turn the adjusting screw to the left (large) or right (smaller).



WARNING

Risk of injury!

- ▶ Check that the knife protector is correctly seated
- ▶ Ensure a secure stand
- ▶ Always work from top to bottom
- ▶ Only cut grilled meat
- ▶ Only turn the KS100E on when it has been applied to the kebab

Hygiene/Cleaning

HYGIENE INSTRUCTIONS

General hygiene instructions

- Wash hands before and after contact with food
- Cover open wounds with a waterproof plaster
- Avoid touching food with naked hands
- Clean and disinfect all devices daily

Handling food

Heat meat through to at least 70°C

Store meat at below 5°C or freeze (below -18°C)

Avoid contact between raw and cooked food

CLEANING

Detergent

- Boiling water
- Dishwashing detergent
- Fat solvents
- Disinfectant



WARNING

Electric shock, device damage !

Moisture damages the electric unit in the KS100E. This can result in injury from electric shock.

- ▶ Do not clean the KS100E in the dishwasher.

CLEANING PROCEDURE



WARNING

Risk of death,

Due to unintended starting up of the **KS100E!**

- ▶ Disconnect the KS100E from the power supply



WARNING

Risk of death,

The knife is sharp. Deep cuts can be caused.



Remove knife

CLEANING PROCEDURE

1. Remove the knife carefully.



2. Remove heavy soiling on the knife, protector with cleaning aids, such as sponges and brushes.



3. Spray all surfaces with a fat solvent.

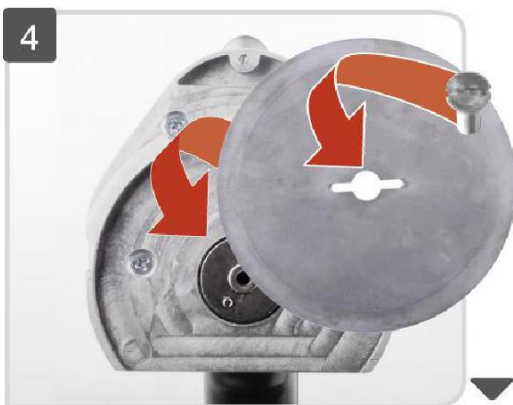
4. Spray on disinfectant and Allow it to take effect for at least 5 minutes.



5. Rinse off KS100E, knife, proteor and cleaning aids.



Dry off KS100E



7. Insert the new knife, screw on The retention disk and fastening screw.



8. Attach the knife protector and lock screw.

Clean the knife and KS100E prior to sharpening. After the sharpening process, Carry out cleaning and disinfection again.

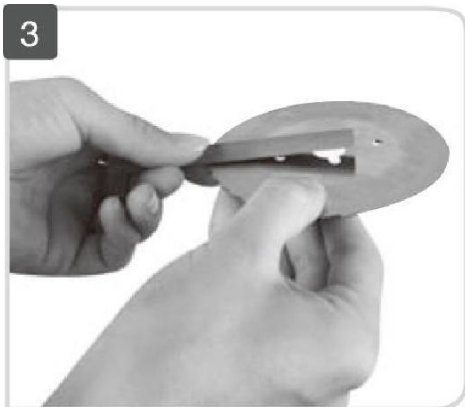
Sharpening the knife



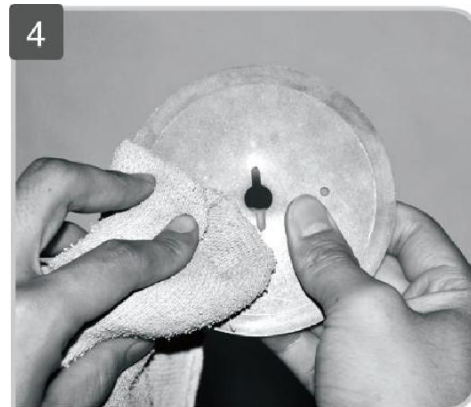
Sharpen the circular knife without
Teeth for approx.1 to 2 seconds
At a very flat angle from the bottom



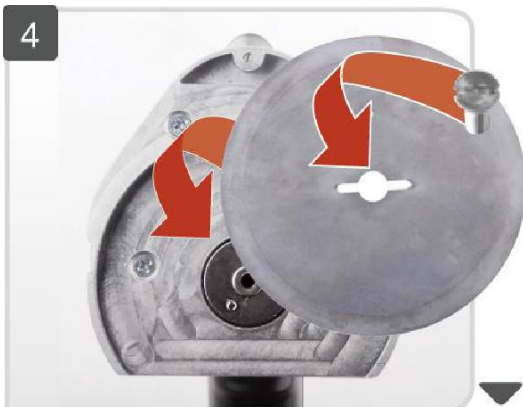
Briefly deburr from the top side.



Debur the ground section
From the front



Clean the knife

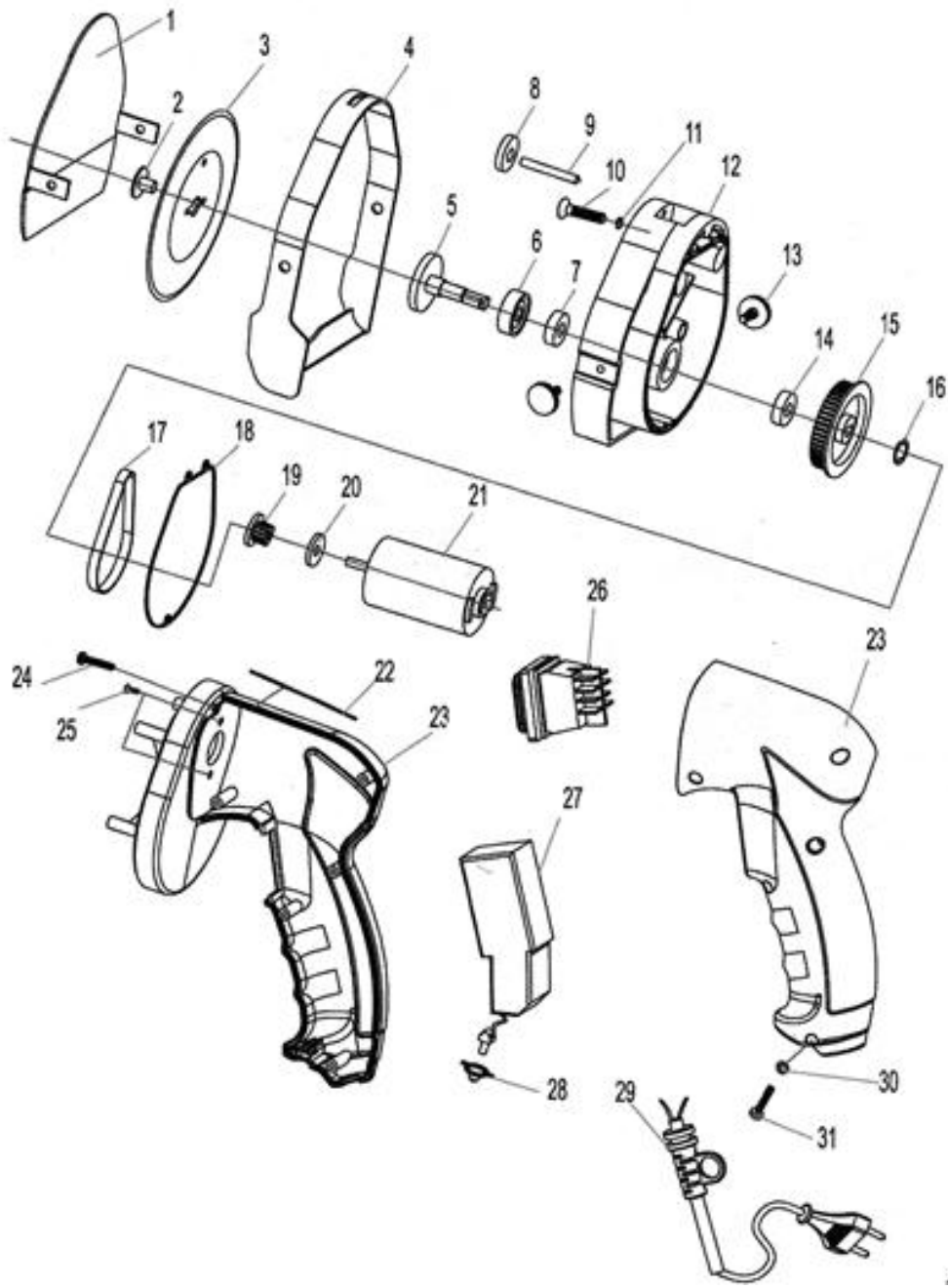


Insert the new knife, screw on
The retention disk and fastening screw.



Attach the knife protector
And lock screw.

Exploded View & Parts List



1	Knife protector	17	Belt
2	Fastening screw	18	Seal ring
3	Knife	19	Motor gear
4	Adjustment ring	20	Ring washer
5	Output axis	21	Motor
6	Oil seal	22	Seal ring
7	Bearing	23	Housing
8	Adjustment screw	24	Screw
9	Bolt	25	Screw
10	Screw	26	Switch
11	Gasket	27	Circuit board
12	Body	28	Reset cap
13	Lock screw	29	Power cord
14	Bearing	30	Screw gasket
15	Pulley	31	Screw
16	Jump ring		

Circuit Diaram

