



# Luvele **Razor** Meat Slicer



Instruction  
LRMS180W



# Congratulations

on the purchase of your new Luvele Razor Meat Slicer

# Safety Instructions

**Please be sure to read all instructions before using the Luvele Razor Meat Slicer. Keep these instructions for future reference.**

- Remove all packaging before using your Meat Slicer for the first time.
- Do not place Meat Slicer near the edge of a bench or table during operation.
- Ensure the surface is level, free of liquids or other substances.
- Do not place your Meat Slicer on or near a hot stove or oven.
- Always use extreme care when handling the blade and cutting area.
- Unplug from power outlet when not in use, before putting on or taking off attachments, and before cleaning.
- **The Meat Slicer should always be used with the sliding feed table and Food Holder in position, unless this is not possible due to the size or shape of the food item.**
- **Do not put hot meat into the meat Slicer.**
- **Do not use Meat Slicer to slice through bones or deep-frozen foods.**
- Only use the accessories provided and recommended by Luvele.
- If the Meat Slicer is damaged due to improper or incorrect use then the warranty will be void
- Do not place any parts of the Meat Slicer in a dishwasher or microwave oven.
- Do not immerse the body of the Meat Slicer in water or other liquids.
- Never operate damaged appliance (incl. Mains cable).
- Operate appliance only through a professionally installed socket supplying the correct voltage and do not use extension cables.
- Never remove main cable with wet hands, or lay cable on hot surface, or let cable come into contact with oil.
- Unplug the appliance after each use, when the appliance is not in use and before changing accessories or cleaning appliance.
- Do not try and perform any maintenance, other than cleaning. For any maintenance issues please contact Luvele Australia or UK [support@luvele.com](mailto:support@luvele.com)
- Do not operate outdoors.
- This appliance is not intended for use by young children or infirm persons without supervision.
- Use a fire blanket only to extinguish fires on appliance.
- **The appliance is not designed for commercial or industrial use; it is for household use only.**

# Safety Instructions

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments;
- Farm houses;
- By clients in hotels, motels and other residential type environments;
- Bed and breakfast type environments

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children 8 years and above can use this appliance, however, they should be supervised to ensure that they do not play with the appliance. Children should not play with the appliance.

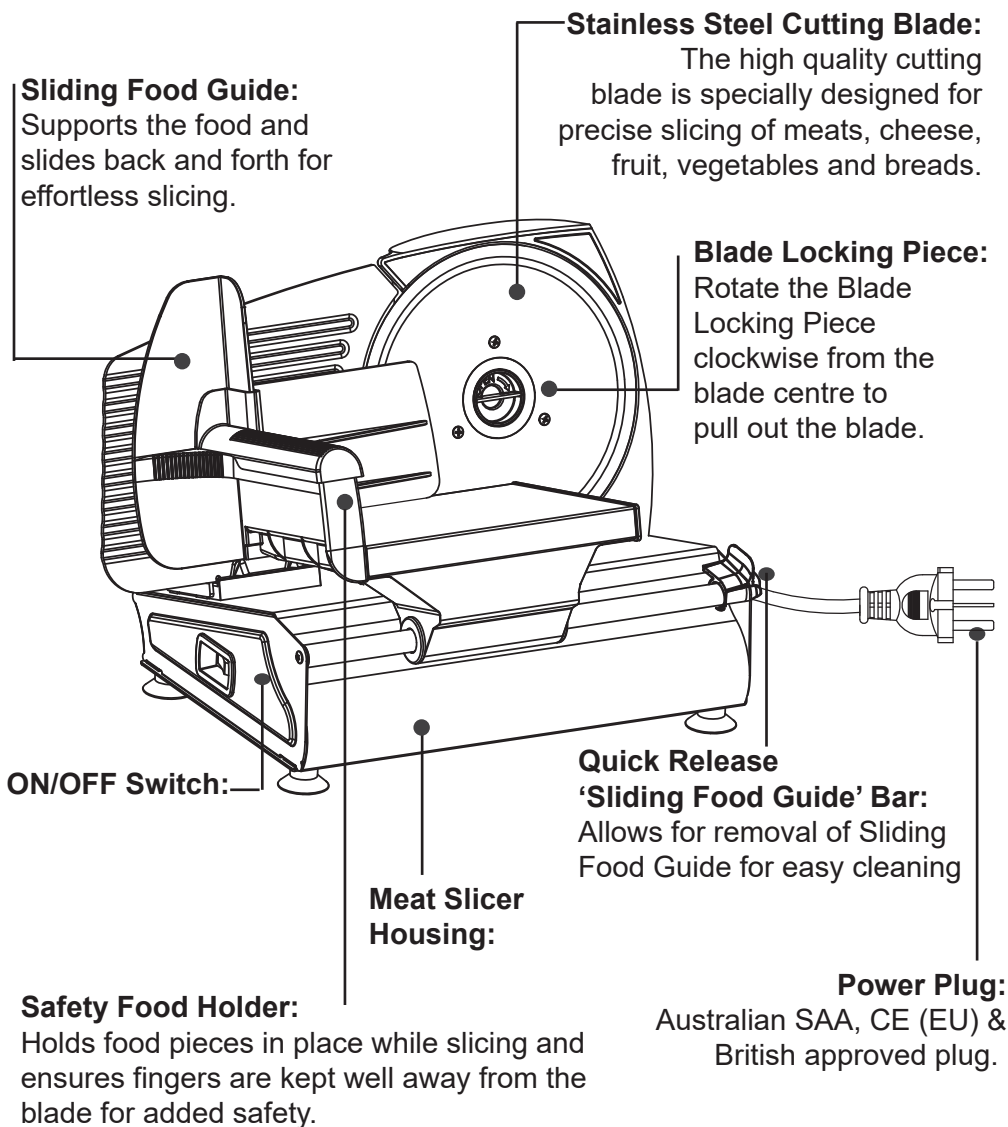
Cleaning and user maintenance shall not be made by children unless they are older than 8 years old and supervised.

Keep the appliance and its cord out of reach of children less than 8 years.

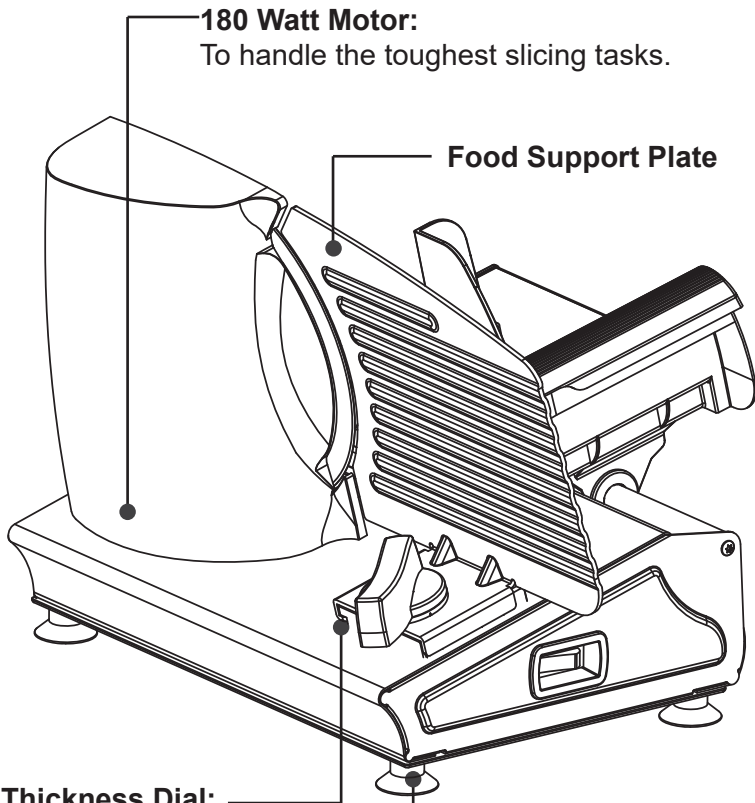
Check the power supply cord for damage from time to time. If the power supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

Use only designated accessories enclosed. This appliance is not intended to be operated by means of external timer or separated remote-control system.

# Know your Luvele Razor Meat Slicer



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**180 Watt Motor:**

To handle the toughest slicing tasks.

**Food Support Plate**

**Variable Thickness Dial:**

Allows you to slice foods to a variety of thicknesses, from 1mm to 15mm.

**Suction Cup Feet:**

Ensures the food slicer remains secure to the benchtop during slicing.

# Using your Luvele Razor Meat Slicer

## **Before Using Your Luvele Razor Meat Slicer:**

Before using the Meat Slicer for the first time, please make sure to read carefully and thoroughly through these operating instructions, and the safety advice to familiarize yourself completely with the functions of the device.

Remove all packaging material before using your Luvele Razor Meat Slicer for the first time. Clean the Meat Slicer before it comes into contact with any foods. Follow cleaning instructions on **page 10**.

This device is intended exclusively for slicing normal household foods. The food must be thawed, unpackaged, and boneless before it can be sliced using the Meat Slicer.

**WARNING: Do not use to slice or cut any non-food items.**

## **Setting up the Meat Slicer:**

Never set the Meat Slicer up on a hot surface or near an open flame.

Make sure that the power chord does not pass over any hot or sharp edged objects/surfaces.

Do not allow the chord to become kinked/trapped and do not wind it around the Meat Slicer. Set up the Meat Slicer on a flat, non-slip surface close to an electrical socket.

Unwind the required length of chord; Insert the plug into the electricity socket.

Put the Safety Food Holder on to the Sliding Food Guide.

Apply downward pressure onto the Meat Slicer, ensuring it is pressed firmly to the bench to activate the suction cup feet.

# Using your Luvele Razor Meat Slicer

## **Setting the Slice thickness:**

The Variable Thickness Dial can be set to between 0 and 15mm. Set the required slice thickness using the knob. The settings on the scale are approximate settings only.

## **Operating the Meat Slicer:**

Pull the Sliding Food Guide to the left as far as it will slide. Place the food to be sliced on to the Sliding Food Guide and lightly press the food to be sliced with the Safety Food Holder against the Food Support Plate.

## **Do not rest food against the blade.**

Switch the device ON and, then while lightly pressing the food to be sliced forward, guide it along the Cutting Blade. After using the Meat Slicer, always set the Variable Thickness Dial to the "0" setting, so that the sharp blade is covered. The Cutting Blade is ideally suitable for cutting wafer-thin slices of cold cut meats.

To safeguard your fingers always use the Safety Food Holder when possible. (This might not be possible when slicing large or awkward shaped foods).

## **Never use Meat Slicer without the Sliding Food Guide**

Pushing the switch to "ON", will cause cutting blade to run. To stop operation move the switch into the "OFF" position and wait until the cutting blade comes to a complete stop.



# Using your Luvele Razor Meat Slicer

## **Slicing Tips:**

- Never touch the blade while the slicer is operating because it can cause injury.
- Always use the Safety Food Holder when possible. Press the piece of food to be sliced forward using the Safety Food Holder.
- Use the slicer only for slicing normal household foods only. Do not use the slicer for slicing deep-frozen foods, bones, foods with large seeds, or for slicing packaged foods.
- Never use the slicer for more than 10 minutes continuously.
- The Cutting Blade continues to rotate after the slicer has been switched off.
- Always return the Variable Thickness Dial back to "0" setting after each use.

# The Blades

## The difference - Serrated and Straight Edge

The obvious difference is that a straight edge slicer blade has a smooth edge while a serrated slicer blade resembles a table saw. Both types of blades are multi-purpose, However, the 'straight edge blade' is best suited for ultra-thin slicing of specialty meats such as prosciutto. While the 'serrated blade' tend to perform better when cutting into hard crusted breads or fibrous foods.

## Slicing Bread

When slicing bread, always use the serrated blade. For the best results when slicing fresh, homemade bread, allow it to cool over night. Attempting to slice hot or warm bread straight from the oven or bread maker can cause the bread to crumble and produce irregular slices.

## Removing the blade

Take hold of the blade lock in the centre of the blade. Unlock the blade by turning the central screw in a clockwise direction. Turn 90 Degrees then carefully lift the blade out from the housing.

**Important:** Handle the blade with care, it is extremely sharp.

# Cleaning

## Cleaning:

It is necessary to clean the Meat Slicer at regular intervals as perishable food scraps could accumulate on the Meat Slicer and Cutting Blade.

Before cleaning the Meat Slicer, make sure it is off. Pull the plug out of the electrical socket and set the Variable Thickness Dial to the "0" setting.

**Do not immerse the Meat Slicer in water.**

Remove the Safety Food Holder and clean it in warm soapy water, then rinse.

**Do not clean using a dishwasher.**

Wipe the Housing and Sliding Food Guide using a slightly damp soapy cloth.

**Do not use any scouring pads or hard brushes.**

## Removing the Cutting Blade:

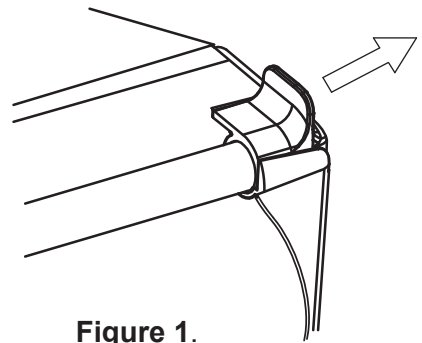
Rotate the Blade Locking Piece clockwise from the blade centre and then pull out the blade. When taking out the blade make sure that you handle it by the centre.

Wash it by hand in warm soapy water. **Do not clean using a dishwasher.**

Clean the housing behind the blade with a dry cloth or a soft brush.

**Danger of injury: The Cutting Blade is very sharp!**

If necessary remove the '**Quick Release**' **Sliding Food GuideBar** for a more thorough clean. Push the button as shown in **Figure 1**, and remove the Sliding Food Guide Bar. Before operating the Meat Slicer again make sure the Sliding Food Guide Bar has been reinstalled correctly and the Sliding Food Guide is sliding smoothly.



**Figure 1.**

# 1 Year Warranty

The complete Luvele range of products are backed by our 1 Year Total Cover Warranty. Our warranty will covers any manufacturing fault with the product and will also cover damage caused during transit.

**The Luvele 'Total Cover Warranty' is 'null and void' if the appliance has been used for commercial purposes.**

Your warranty starts from the purchase date of your Luvele product.

You do not need to register your warranty as your details are automatically processed at the time of purchase.

## Warranty Process

We want to make any warranty claim as simple as possible for you. All you need to do is contact us at **support@luvele.com** and provide us information about the problem you are having with your item. Firstly, we will suggest some troubleshooting ideas to establish whether or not the issue can be fixed without a return. Photos of the fault may be requested if and where appropriate, and if it will ensure a faster resolution.

Generally, if you have an issue with your item within 30 days of receiving it, we will email you a prepaid return label that can be printed out and used to send the item back with. We will then generally send you a brand new item. The new item will be shipped within 48 hours of receiving the faulty item back. A confirmation email will be send when your faulty item is received back.

If you have an issue after the 30 day period we will consider repairing your item if suitable. If it cannot be repaired it will be replaced with a brand new item. Refunds will only be offered within the 30 day money back guarantee, if you choose this option over a new replacement. Outside of this 30 day period, your item will be repaired or replaced.

We are here to help, so please email us and the best solution to meet your needs will be offered.

**support@luvele.com**

**Please Note, all warranty claims and after sales service will be provided in English only**



[www.luvele.com](http://www.luvele.com)