

KLEVA[®]

SAFETYSLICER™ XL

SLICE, CUT & JULIENNE IN SECONDS!

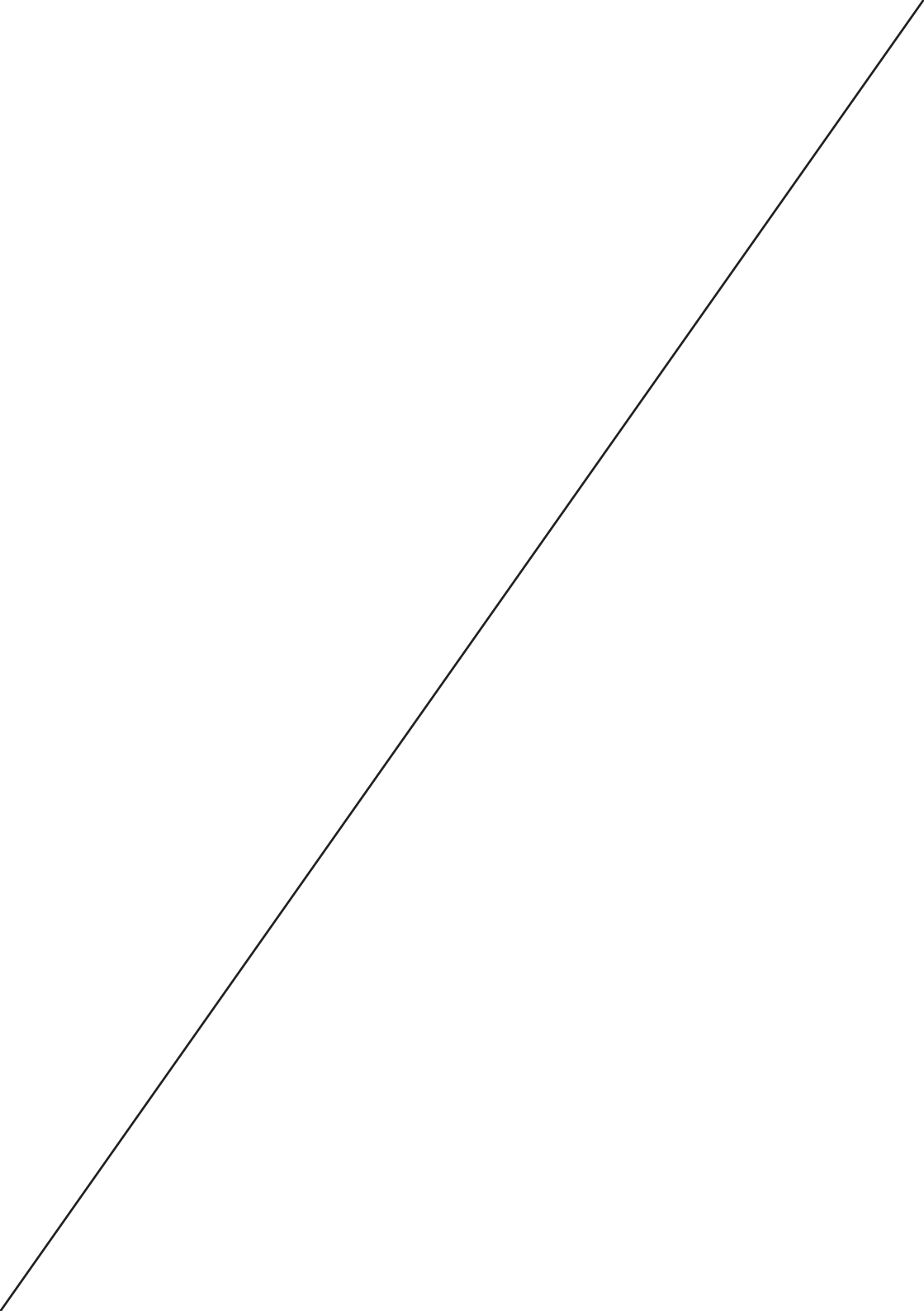
SCAN ME

For helpful tips and how to videos



USER MANUAL

These instructions contain **important information** which will help you get the **best** from your equipment and ensure **safe and correct** assembly, **use** and **maintenance**.



SAFETY WARNINGS

- Use and store the appliance out of reach of children.
- Do not place the slicer near heat, flammable objects and substances radiating heat.
- Do not push food with your hands - The blades are very sharp / Always use the Safety Cap.
- Do not carry the device by the Food Tray or Feeder.

NOTE: Before the first use run the slicer under some warm water with detergent, rinse and dry thoroughly

 **Keep away from children. Blades are very sharp.**

 **Always use the Safety Hat**

INTRODUCTION

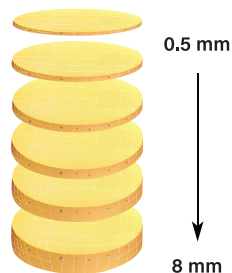
The **KLEVA Safety Slicer XL™** is a multi functional device that allows you to cut fruits & vegetables into slices, julienne strips, thick chips, fries and more whilst keeping them juicy and fresh.

The KLEVA Safety Slicer XL™ is perfect for;

- Vegetable crisps
- Thick cut chips
- Cheese slices
- Fine julienne strips
- Preparing vegetable cuts and fruit salads
- Pizza toppings
- + Many more.

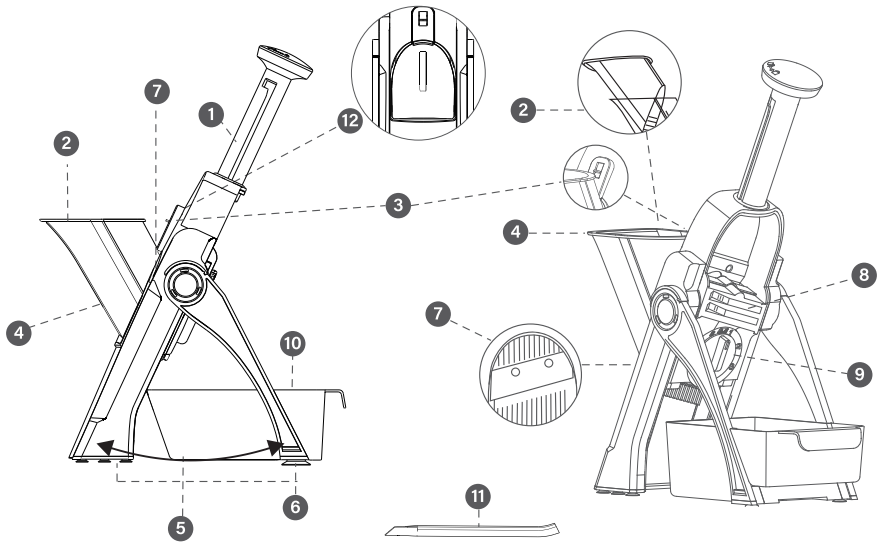
Please visit www.klevarange.com.au for helpful hints and videos for foods to use.

The **KLEVA Safety Slicer XL™** is easy to clean and is fully dishwasher safe.
The body is fixed with silicone feet for extra sturdiness.



Thickness gauge

SLICER PARTS



- 1 **Handle:** Gently press the handle down and twist it clockwise until it is released. Press it down to start cutting food.
- 2 **Safety Hat:** Always use whilst cutting and slicing food to keep your fingers away from sharp blades.
- 3 **Locking Button:** Pull the locking button up to remove the blade cover. Also pull the locking button up to attach the Feeding Tube and lock in.
- 4 **Feeding Tube:** Place the food into the feeding tube to start chopping and slicing. Dimensions of Feeding Tube is 9cm (wide) x 8.5cm (high)
- 5 **Foldable Legs:** Unfold the foldable legs completely until they are fully extended and are locked into place (as shown in image 1), this will allow the Food Tray to fit securely between the legs of the unit. If not fully extended it will cause the tray to come in contact with the unit when in use.
- 6 **Suction Feet:** Ensure a clean, smooth and non-porous surface for the slicer to attach and stand on. Press down on the unit to stick to the surface.
- 7 **Enclosed Blades:** Change the style of your slice/cut with the two sliders on the back.
- 8 **Blade Sliders:** Slide on and off to switch between slice, thick cut & julienne.
- 9 **Thickness Dial:** Rotate it to choose thickness from 0.5mm-8.0mm. (The higher the number the thicker the slice)
- 10 **Food Tray:** Stores the cut food.
- 11 **Cleaning Tool:** For easy storage, the cleaning tool is located on the top handle of the Safety Slicer. Please lift the Black Lid to locate the cleaning tool. Cleaning tool is used to help clean fine areas between the blade teeth.
- 12 **Blade Cover:** Safety cover for the blades when product is not being used.



INSTRUCTIONS

SETTING UP - SLICING/CUTTING

Step 1: Unfold the foldable legs completely until they are fully extended and are locked into place (as shown in image 1). Set the appliance on a flat, smooth, and clean surface. Once you are happy with the unit's position lightly press down on the suction feet to secure the unit onto the bench.

Please visit: <https://klevarange.com.au/pages/safety-slicer-help-page> or scan the QR Code located on the front of the manual to view our how-to videos.

Step 2: Remove the Blade Cover from the blades, be careful as to not touch the blades with your hands as the blades are very sharp.

Step 3: Install the Feeding Tube by pulling up on the locking mechanism then releasing when Feeding Tube is securely pushed into place.

Step 4: Install the Food Tray behind the unit, between the legs of the Safety Slicer. If the legs are not fully extended it will cause the tray to come in contact with the unit when in use. Please view step 1 if you are having this issue!

Step 5: On the back of the unit you will find two sliders and a Thickness Dial, in order to set up the correct slice/cut setting please refer to the **SLICE/CUT SET UP** section on page 4.

Step 6: Place your desired food into the Feeding Tube and hold it securely with the Safety Hat in one hand, start to push the handle downwards to begin slicing/cutting.

*Note: Never put your finger or any part of your body inside the Feeding Tube or near the blades. These blades are very sharp.

Step 7: Once finished you can remove the tray of freshly sliced/cut food and begin disassembling for cleaning.
*Refer to **CLEANING** below

PACKING AWAY - CLEANING

Step 1: Remove the tray of freshly sliced/cut food and empty the tray.

Step 2: Pull up the lock button to release the Feeding Tube. Now repeat this step and attach the blade cover back onto the unit so it is covering the blades while you proceed to disassemble the unit keeping the sharp blades away from your fingers. (Please be very careful when doing this as blades are very sharp).

Step 3: Pull the slicer off the bench releasing the suction cups.

*Note: The easiest way to do this is to pull the slicer on an angle rather than straight up.

Step 4: Open the top lid of the handle to find the Cleaning Tool.
(Refer to figure 1 & 2)

*Note: Be careful using the tool when cleaning the blades.

Step 5: Fold up the slicer by laying it down flat on your bench and applying light pressure to the base until closed.

Step 6: Remove the Blade Cover and run the Safety Slicer under some warm water with detergent and give it a good rinse, alternatively you can disassemble the unit and place into the dishwasher. Before storing away ensure that the unit is completely dry, and you have attached the blade cover back onto the unit covering the sharp blades.



Figure 1



Figure 2

SLICE/CUT SET UP

Slices



Choose your food that you want to slice. *Potato was used in this example.



Make sure that both the red and green sliders are in the **OFF** position.



Turn the dial between 0-8 for your desired thickness.

***Note:** The higher the number the thicker the slice, setting 8 is the thickest slice.



Your slicer should look like the following. (No cutting teeth visible).

Please follow our step by step guide on page 3 to continue.

Thick Cut



Choose your food that you want to cut. *Potato was used in this example.



Make sure that both the red and green sliders are in **OPPOSITE** positions.

***Note:** Either Slider can be in the **OFF/ON** position. The same results will be achieved.



Turn the dial between 0-8 for your desired thickness.

***Note:** The higher the number the thicker the slice, setting 8 is the thickest slice.



Your slicer should look like the following. (Wide space cutting teeth visible).

Please follow our step by step guide on page 3 to continue.

Julienne



Choose your food that you want to cut. *Potato was used in this example.



Make sure that both the red and green sliders are in the **ON** position.



Turn the dial between 0-8 for your desired thickness.

***Note:** The higher the number the thicker the slice, setting 8 is the thickest slice.

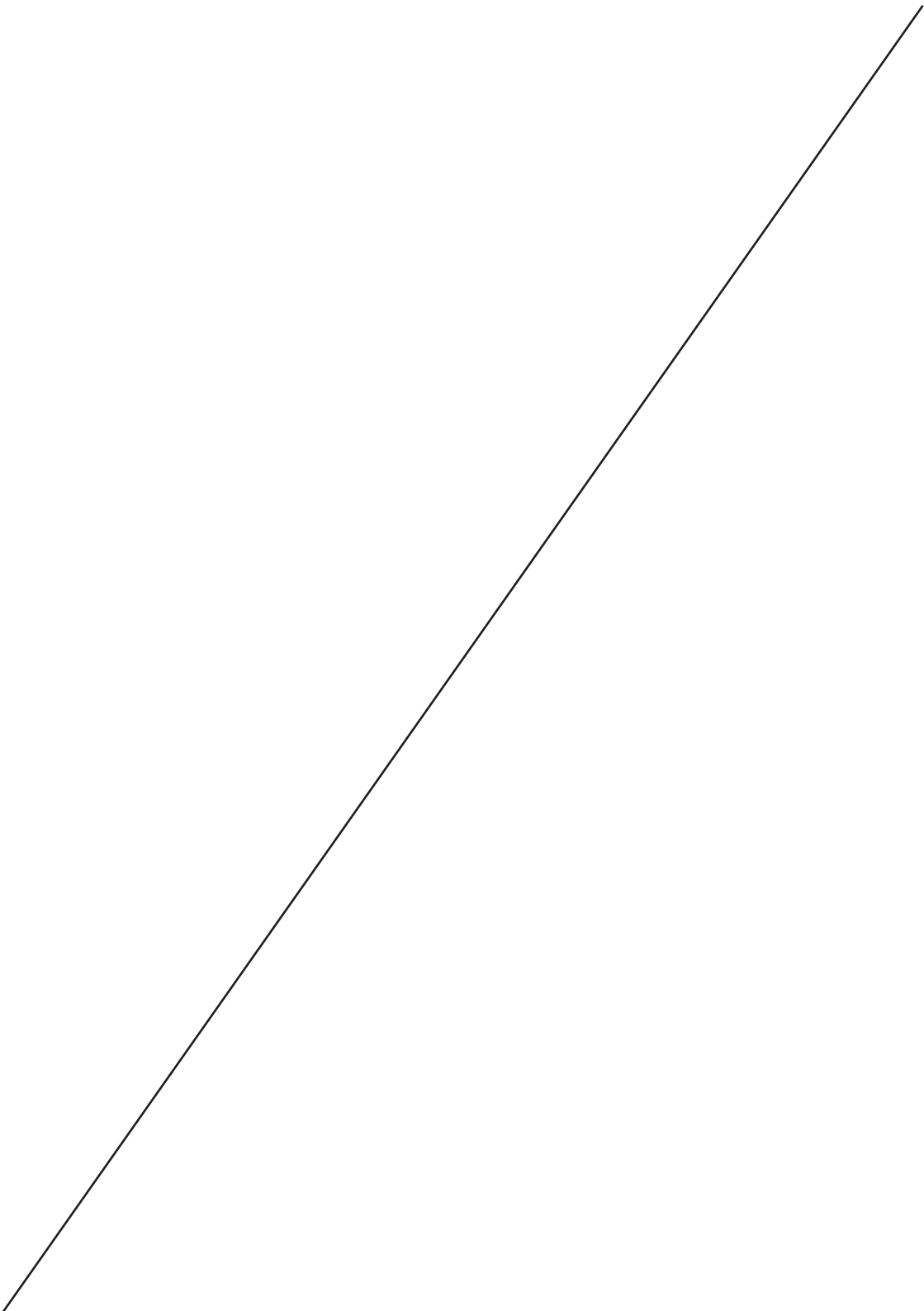


Your slicer should look like the following. (Thin space cutting teeth visible).

Please follow our step by step guide on page 3 to continue.



***For more slicing methods not listed above please scan the QR code for additional hints and tips.**



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WARNING

Keep away from children
Blades are very sharp

MADE IN CHINA

