

**BAUMANN  
LIVING**

# professional-style electric meat slicer

Professional deli-style slicing



**BM-MSD195**

## **INSTRUCTIONS MANUAL**

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## TABLE OF CONTENTS

<b>IMPORTANT SAFEGUARDS .....</b>	<b>2</b>
<b>PARTS AND FEATURES .....</b>	<b>4</b>
<b>BEFORE FIRST USE .....</b>	<b>5</b>
<b>OPERATING YOUR MEAT SLICER.....</b>	<b>5</b>
<b>Before Use/Setting up .....</b>	<b>5</b>
<b>Slicing .....</b>	<b>6</b>
<b>Sharpening the Blade.....</b>	<b>8</b>
<b>CLEANING AND MAINTENANCE .....</b>	<b>10</b>
<b>Disassembling and Cleaning .....</b>	<b>10</b>
<b>Lubricating the Food Carriage.....</b>	<b>13</b>
<b>TROUBLESHOOTING.....</b>	<b>14</b>

## IMPORTANT SAFEGUARDS

When using this appliance, basic safety precautions should always be followed, including the following:

1. The units are designed to operate an alternating current (A.C) only. DO NOT connect to direct current (D.C).
2. Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
3. Do not lay the cable over carpets or heat insulations. Do not cover the cable. Keep away the cable from operating range and do not dunk it into water.
4. If the supply cord is damaged, it must be replaced with a new cord assembly or refer to an authorized service center. Do not attempt to repair the cord by yourself.
5. Do not move or tilt the device when in operation.
6. **Never** leave the device unattended when in use.
7. The appliance must only be used for its intended purpose.
8. It is strongly suggested that the operators of this machine wear close fitting clothes.
9. Use suitable hand protection gloves when undertaking blade maintenance or cleaning.
10. ALWAYS unplug the meat slicer before undertaking cleaning or maintenance of the unit.
11. This meat slicer is not suitable for cutting frozen products, or boned meat and fish.
12. This meat slicer must be operated by trained personnel and should never be used by unskilled operators or children.
13. The blade must be replaced when it has reduced in size by 5mm.
14. The device is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such

persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.

15. Children should be observed to ensure that they are not playing with the device.

**SAVE THESE INSTRUCTIONS.**

**FOR HOUSEHOLD USE ONLY.**

### **Intended Use**

Safe operation is only guaranteed when using the unit for its intended purpose. Any technical interventions and maintenance are to be made by a qualified customer service only.

The meat slicer has been designed to cut the following types of food **only**:

- sausages (cooked, raw, smoked);
- deboned meat (raw or cooked);
- chilled cheese (only kinds meant to be sliced);
- vegetables (all kinds);
- bread

You must **not** slice the following:

- frozen meat;
- meat and fish with bones;
- products which are not food

# PARTS AND FEATURES

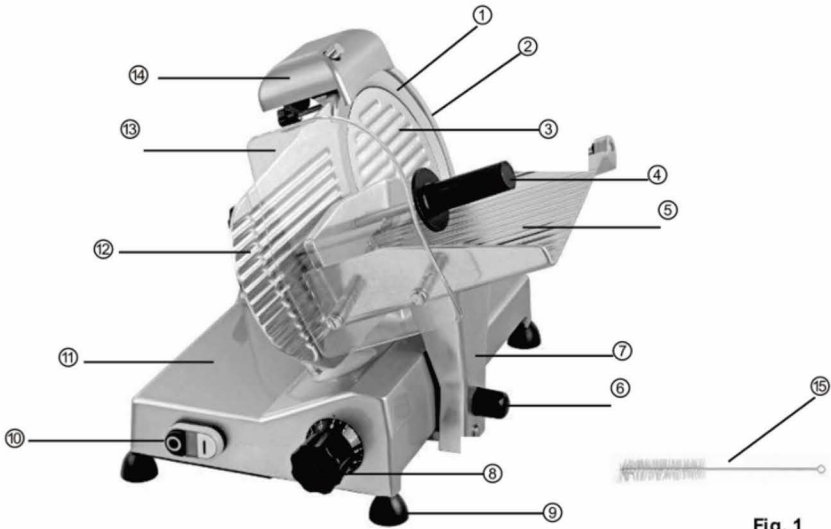


Fig. 1

- |   |                    |
|---|--------------------|
| 1 Blade   | 10 On/Off buttons  |
| 2 Guard ring  | 11 Slice tray      |
| 3 Blade cover   | 12 Regulator plate |
| 4 Pusher handle   | 13 Pusher cover    |
| 5 Food carriage tray                                      | 14 Sharpener       |
| 6 Carriage locking knob (available<br>In selected models) | 15 Cleaning brush  |
| 7 Food carriage   |                    |
| 8 Thickness adjustment knob                               |                    |
| 9 Feet  |                    |

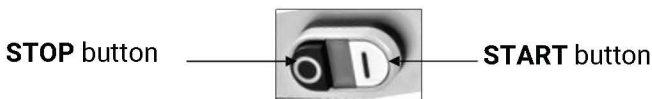


Fig. 2

## BEFORE FIRST USE

1. Remove all packaging materials.
2. Clean all removable parts. Refer to the section on **Cleaning and Maintenance**.

## OPERATING YOUR MEAT SLICER

### Before Use/Setting up

1. Place the unit on a suitable counter or tabletop. Allow enough space around the unit so that the carriage tray can move freely forward and back.
2. Clean and sanitize the unit. (*Refer to section on **Cleaning and Maintenance***).
3. Position the unit in such a way that the person operating it could stand straight and stable in front of the unit. The operator has to constantly be able to see the thickness adjustment knob and the START/STOP buttons.
4. Always keep the workplace clean and tidy.



### **WARNING! Hazard via electric current!**

- The unit can cause injuries due to improper installation!
- Before installation, make sure the power source matches the power on the rating label.
- The device must only be connected to a properly installed single socket with protective contact. Do not use any extension cords or power strips.
- Never remove the power cable by pulling the cable itself; always grab the plug.

5. Before operating, check the following:
- connection of the unit to the grounded, single socket;
  - carriage motion (7), no obstacles in movement and no objects on its tray (5);
  - lifting and lowering of the pusher handle (4) without any obstacles;
  - thickness adjustment knob in '0' position (8), regulator plate (12) in closed position;
  - correct fixing of the sharpener (14) and possibility of removing it without any problems.

## Slicing

1. Connect the unit to a grounded, single socket.
2. Turn the unit on by pressing the **START** button (10). Leave the device on for 2-3 minutes in order to make sure it operates correctly. Turn the device off by pressing the **STOP** button (10).
3. Set the slice thickness adjustment knob (8) to '0' position.
4. Lift the pusher handle (4) and place the food to be sliced on the food carriage tray (5) so that it will be between the regulator plate (12) and the pusher handle (4).
5. Adjust **slice thickness**: turn the thickness adjustment knob (8) counterclockwise you reach the desired position.

In order to avoid an accident, assume correct stance from the meat slicer (**fig. 3**). Put right hand on the pusher handle, and left hand next to the slice tray (11) so as not to touch the blade.

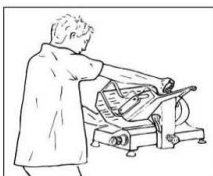


Fig. 3



6. Turn the unit on by pressing the **START** button (10).
7. Slowly move the food carriage (7) towards the blade (1), using the pusher handle (4).  
**NOTE:** *The best slicing results are obtained when the pusher handle (4) is slightly pushed against regulator plate (12).*
8. The sliced product comes into contact with the blade (1); the sliced food then lands on the slice tray (11) behind the regulator plate (12).
9. Use the food pusher handle to move the food carriage back and forth until you are finished slicing.
10. After slicing, place the food carriage (7) to initial position; turn the thickness adjustment knob (8) back to '0' position.
11. Turn the unit off by pressing the **STOP** button (10). **Do not allow the device to run idle.**
12. The slices of food can be now taken.



**WARNING! Possible danger of cuts!**

- In order to avoid accidents, always use the pusher handle (4) to move and position food against the regulator plate (12).
- Never operate the device with wet or moist hands.
- Never put hands between the blade (1) and the pusher handle (4) or the regulator plate (12), until it is safely fixed – slice thickness adjustment (8) set to '0'.
- During operation, keep your hands away from the blade in order to avoid cuts and accidents. Use the pusher handle (4) and carriage handle.

**CAUTION!** DO NOT operate the unit for more than 15 minutes at a time in order to avoid overheating of the engine. After a short break, the unit can be turned on and used again.

## Sharpening the Blade

Sharpen the blade weekly or any time that slicing becomes cumbersome or surface of sliced product becomes frayed or coarse. The slicer should be considered and treated as a knife.

1. Turn the unit off and disconnect the plug from the outlet.
2. Turn the thickness adjustment knob to '0' and clean the blade thoroughly to remove any grease or food residue.
3. Loosen the fixing screw (a) of the sharpener (14) on the back side of the unit (**fig. 4**).

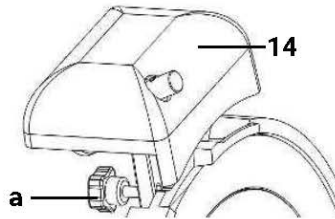


Fig. 4

4. Remove the sharpener (14) and turn it 180°.
5. Put the sharpener (14) into the special rail and tighten the fixing screw (a) again.

Make sure that the surface of the sharpener is close to the edge of the blade. Correct the positioning if required.

6. Connect the unit to the grounded single socket and push START button to turn it on.
7. Hold the button (**b, fig. 5**) of the sharpener on the back of the sharpener (1) and leave the device turned on for approx. 30-40 seconds until burr appears on the blade edge.

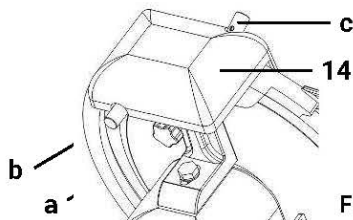


Fig. 5

8. Then hold button (c) at the front and button (b) on the back of the sharpener simultaneously for approx. 3-4 seconds to sharpen and polish the blade ,and remove the burr. Release both buttons simultaneously.

**CAUTION!** DO NOT exceed the abovementioned sharpening time of 3-4 seconds.



**WARNING! Possible danger of cuts!**

The blade is very sharp. Be very cautious when checking the grind. Always wear protective gloves.

9. After sharpening, clean the blade and sharpener elements.  
See section on **Cleaning and Maintenance**.
10. Set the sharpener attachment in its original position following the above procedure in reverse order.



**WARNING! Danger of injury!**

Only start the unit with the sharpener correctly installed correctly. The sharpener serves as a protective element (upper blade cover) for the blade.

## CLEANING AND MAINTENANCE

To maintain the appearance and increase service life, clean and sanitize your meat slicer daily after use. Clean before use if unit has not been used for a while.

### **IMPORTANT!**

- BEFORE CLEANING, SERVICING, OR DISASSEMBLING ANY PARTS, always turn slicer OFF and unplug unit.
- Always set the thickness adjustment knob to '0'.
- NEVER attempt to clean slicer while slicer is in operation.
- DO NOT put components in the dishwasher or immerse base in water.
- DO NOT hose down, pressure-wash, or pour water on slicer.
- Wash parts with a soft cloth or sponge and a mild detergent or spray cleaner. Rinse and dry with a soft cloth, or allow to air dry.
- NEVER use a scrubber pad, steel wool, or abrasive material to clean slicer.
- The slicer blade is very sharp. Exercise extreme caution when working near the blade.
- Wear cut resistance gloves before handling the slicer blade.

### **Disassembling and Cleaning**

#### **Carriage and pusher handle**

1. To remove the food carriage (7) with pusher handle (4), unscrew both bolts under the food tray using an appropriate flat wrench.
2. Wash the food carriage (7) with pusher cover (13), pusher handle (4) and food carriage tray (5) using warm water, soft cloth and a mild cleaning agent. Rinse with water to remove cleaner residue.

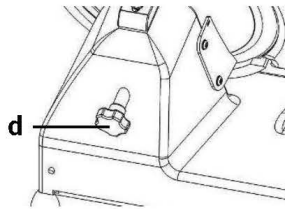
## Blade and blade cover



### **WARNING! Possible danger of cuts!**

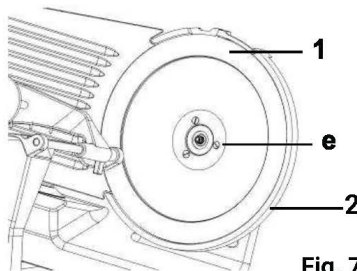
The blade is very sharp. Under no circumstance may one touch the blade with bare hands. Always wear protective metal gloves.

1. Remove the sharpener from the unit. Refer to **Fig. 4**.
2. Remove the blade cover (3) by loosening the fixing screw (d) on the back side of the unit (**fig. 6**), then pushing forward.



**Fig. 6**

3. To remove the blade, loosen the three adjustment screws with the use of an appropriate screwdriver (**fig. 7**). Carefully remove the blade.



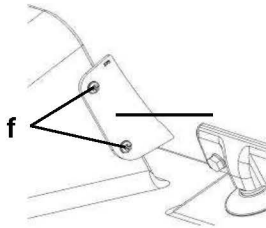
**Fig. 7**

4. Wash the blade (1) and blade cover (3) with warm water and a mild cleaning agent. Use a sponge, cloth, or the supplied cleaning brush. Rinse with water.

5. Wash the guard ring (2) with warm water and a mild cleaning agent. Rinse with water.
6. Allow washed parts to air dry, or wipe dry with a dry cloth.
7. After cleaning, reinstall the blade, blade cover and guard ring.

### Knife protecting device

1. Loosen the screws (f) of the protecting device (g) at the back of the unit using an appropriate screwdriver (**fig. 8**).



**Fig. 8**

2. Wash the protective device with warm water and a mild cleaning agent. Rinse with water and dry thoroughly.
3. Reinstall the protective device (g) on the unit and tighten the screws.

### Slice tray and housing

Wash the slice tray (11) and housing with a moist cloth and mild cleaning agent, then wipe dry.

### Sharpener

1. Remove sharpener as a whole from the unit.
2. Clean the sharpener elements (h) with the supplied cleaning brush soaked in alcohol. (Fig. 13)

## **ATTENTION!**

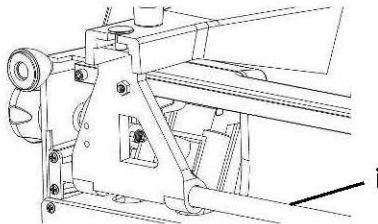
### **Never use a dishwasher to clean the removable parts.**

- Never use chemical or corrosive cleaning agents.
- Always use a soft cloth and never use coarse cleaning agents that could damage or scratch the surface of the device.
- After cleaning, wipe and polish the unit with a dry cloth.

## **Lubricating the Food Carriage**

Lubricate the carriage axle (i) at least once a month and any time pushing the carriage tray becomes cumbersome. Use a food grade lubricant. Do NOT use cooking oil.

Place the unit on its side and lubricate both ends of the axle (**fig. 9**). Move the carriage back and forth to distribute the grease evenly. Remove excess grease with a cloth.



**Fig. 9**

## TROUBLESHOOTING

<b>Problem</b>	<b>Cause</b>	<b>Solution</b>
The blade does not slice, or the slices are frayed and/or irregular.	<ul style="list-style-type: none"> <li>• Blade is not sharp</li> <li>• Blade is excessively worn</li> </ul>	<ul style="list-style-type: none"> <li>• Sharpen the blade</li> <li>• Replace the blade</li> </ul>
Blade sharpening is unsatisfactory.	<ul style="list-style-type: none"> <li>• Sharpener elements are worn</li> </ul>	<ul style="list-style-type: none"> <li>• Replace the sharpener elements</li> </ul>
The sharpener does not work.	<ul style="list-style-type: none"> <li>• Position is incorrect</li> <li>• Sharpener elements are dirty</li> </ul>	<ul style="list-style-type: none"> <li>• Install the sharpener correctly</li> <li>• Clean the sharpener elements</li> </ul>
Food carriage movement is difficult or cumbersome.	<ul style="list-style-type: none"> <li>• Carriage axle not lubricated enough</li> </ul>	<ul style="list-style-type: none"> <li>• Grease the carriage axle</li> </ul>