



# Automatic Slicer

## Instruction Manual



Thank you for purchasing this KitchenWare Station electric slicer. Before operating the equipment, read and familiarize yourself with the following operating and safety instructions.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.





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## UPON RECEIVING

### **UNPACKING:**

The slicer was inspected before leaving the factory. The carrier assumes full responsibility for safe delivery upon acceptance of the shipment.

1. Unpack the electric slicer immediately after receipt. If the machine is found to be damaged after unpacking, save the packaging material and contact carrier and KitchenWare Station Customer Service Department within seven (7) days of delivery.
2. You should receive the slicer, sharpener, lubricant dispenser, complimentary belt, complimentary sharpening stone, and an instruction manual. Contact KitchenWare Station Customer Service Department if you did not receive all of these materials or if you need additional spare parts.



**The electrical cord on this machine is equipped with a three- prong grounding plug which must be connected to a properly grounded receptacle. If the receptacle is not the proper grounding type, contact a certified electrician. Do not remove the grounding prong from the plug.**



**Le cordon électrique de cette machine est équipé d'une fiche de terre à trois broches qui doit être connectée à une prise correctement mise à la terre. Si le type de prise n'est pas correctement mis à la terre, contactez un électricien agréé. Ne retirez pas la broche de terre de la fiche.**

3. Examine slicer to make sure all parts have been provided.
4. Make sure that the instruction manual is available near slicer.
5. Complete the online warranty/registration at: [www.kitchenwarestation.com/registration/](http://www.kitchenwarestation.com/registration/)
6. Before use, clean and sanitize slicer. Refer to Cleaning and Sanitizing.
7. Contact your local representative or KitchenWare Station directly if you have any questions or problems with the installation or operation of this slicer.



## IMPORTANT SAFETY INSTRUCTION

Thank you for purchasing KitchenWare Station Electric Slicer. Each unit has been manufactured to ensure safety and reliability. Before using for the first time, please read the instructions carefully and keep them for further reference.

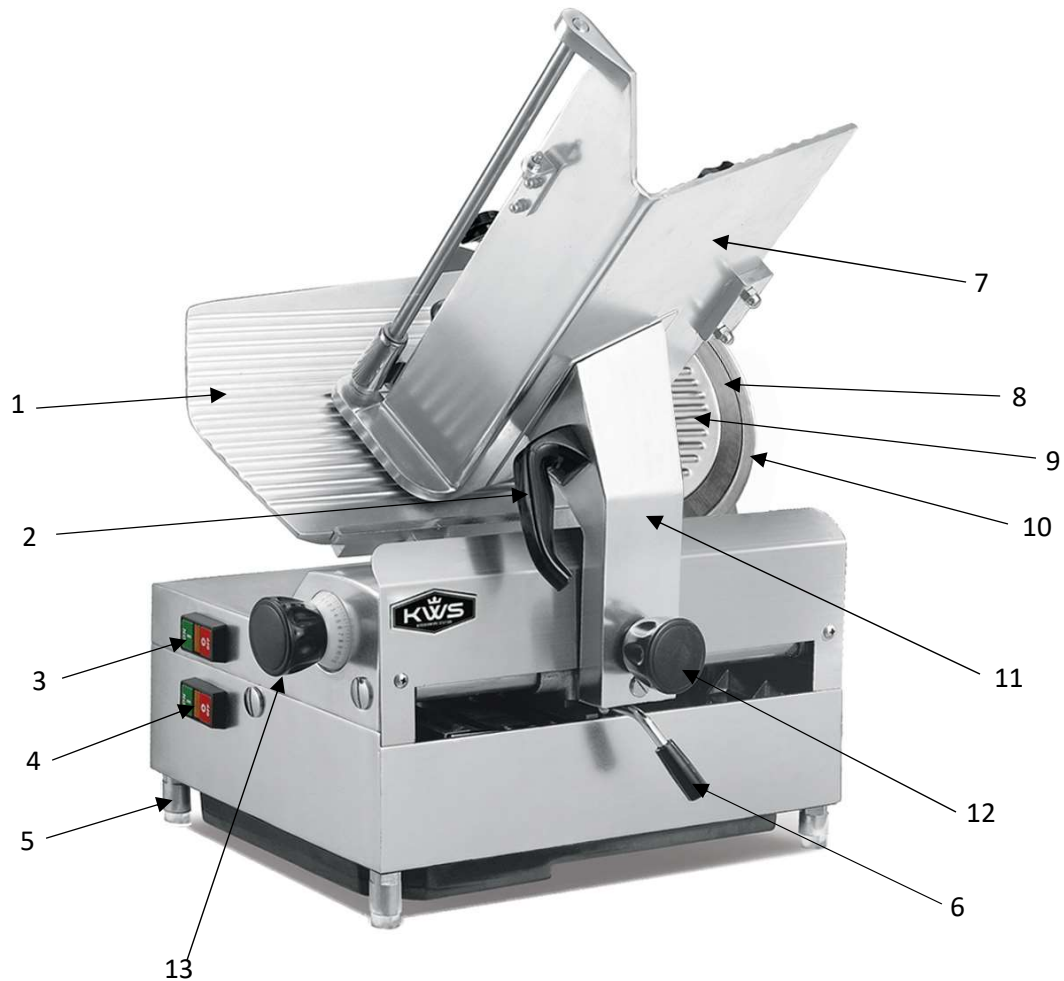
**WARNING! READ AND SAVE THESE INSTRUCTIONS.**

**ATTENTION! LISEZ ET CONSERVEZ CES INSTRUCTIONS.**

Failure to follow all of the instructions listed below may result in electric shock, fire and/ or serious personal injury.

- ❖ **NEVER** touch slicer without training and authorization from your supervisor or if you are under 18 years old.
- ❖ Read this manual thoroughly before installation and operation. DO NOT continue with installation and operation if you have any questions or do not understand anything in the manual. Contact KitchenWare Station Customer Service Department for further assistance.
- ❖ To avoid electrical hazards, do **NOT** place the slicer in or near water or other liquid.
- ❖ Plug only into grounded electrical outlets matching the nameplate rated voltage.
- ❖ Do **NOT** operate unattended.
- ❖ **ONLY** install slicer on a level, nonskid surface in a clean, well-lighted work area away from children and visitors.
- ❖ Do **NOT** use an extension cord with this equipment.
- ❖ Do **NOT** plug this equipment into a power strip or multi-outlet power cord.
- ❖ Do **NOT** turn equipment on unless all guards are in place.
- ❖ Check equipment before each use to ensure the equipment is clean.
- ❖ Wear proper apparel. Do not wear loose fitting or hanging garments while operating this equipment.
- ❖ It is forbidden to cut materials such as wood, plastic, paving tiles, bricks, stones, glass, metals, leather, cardboard, fabrics, bone, etc.
- ❖ Unplug equipment, turn off and let it cool before cleaning or moving.
- ❖ Do **NOT** spray controls or outside of equipment with liquids or cleaning agents.
- ❖ Do **NOT** clean the equipment with steel wool or high-pressure spray gun.
- ❖ Keep equipment and power cord away from open flames, electric burners or excessive heat.
- ❖ Do **NOT** operate if equipment has been damaged or is malfunctioning in any way.
- ❖ **NEVER** push product into the slicer using your hands or any other object except the provided product grip handle.
- ❖ Before cleaning, servicing, or removing any parts, always turn slicer off and unplug unit.
- ❖ Keep unit **UNPLUGGED** when not in use to prevent accidental start up.

## FEATURES AND CONTROLS



- |                                  |                        |                           |
|----------------------------------|------------------------|---------------------------|
| 1. Gauge Plate                   | 2. Product Tray Handle | 3. Blade On/Off Buttons   |
| 4. Product Tray On/Off Buttons   | 5. Leg                 | 6. Gear Shift Handle      |
| 7. Product Tray                  | 8. Blade               | 9. Blade Cover            |
| 10. Guard Ring                   | 11. Support Arm        | 12. Carriage Release Knob |
| 13. Thickness Adjustment Control |                        |                           |

# OPERATING INSTRUCTIONS

## **LOCATION**

Place the slicer on a suitable counter or tabletop. Allow enough space around the slicer so the product tray can move freely forward and back.

- Keep the slicer away from heat sources and not in a passageway.
- Before use, clean and sanitize slicer. Refer to Cleaning and Sanitizing.
- Make sure that the place is dry, not humid, dust-free, clean and free from insects or other animals.

## **SAFETY FEATURES**

### **OVERHEAT PROTECTION**

If the slicer become overloaded, the overheat protection function will stop the slicer to protect the motor.

### **Vertical and Horizontal Clamps**

Keep hands away from the slicer blade at all time. The vertical and horizontal Clamps helps secure product in position and must be used when slicing to keep your hand(s) away from the knife. Use the product tray handle to help pushing the product tray back and forth when operating in manual mode.

## **CONTROLS**

On Off Switch Press “I” pushbutton to turn on the slicer

Press “O” pushbutton to turn off the slicer

## **SLICER OPERATION**



- It is forbidden to slice materials such as wood, plastic, paving tiles, bricks, stones, glass, metals, leather, cardboard, fabrics, bone, etc.
- Slicing foods that contain too much liquid may damage the motor.
- When the slicer is not running, the thickness adjustment control must be turned fully clockwise, so the gauge plate covers the blade edge.



- Il est interdit de trancher des matériaux tels que le bois, le plastique, les pavés, les briques, les pierres, le verre, les métaux, le cuir, le carton, les tissus, les os, etc.
- Trancher des aliments contenant trop de liquide peut endommager le moteur.
- Lorsque la trancheuse n'est pas en marche, le bouton de réglage d'épaisseur doit être tourné à fond dans le sens des aiguilles d'une montre pour que la plaque de mesure recouvre le bord de la lame.

1. Turn the thickness adjustment control fully clockwise so the gauge plate closed completely.
2. Lift the food pusher up.
3. Place the product to be sliced on the product tray.
4. Place the vertical clamp on top of the product to be sliced and secure the product with the horizontal clamps.
5. Adjust the gauge plate to obtain the desired slice thickness by turning the thickness adjustment control.
6. Adjust the rear mounted thickness stop until it touches the back of gauge plate for maximum support during slicing.
7. The unit can be operated in either manual or fully automatic mode.
  - a. To operate the machine manually, pull the gear shift handle out then turn to right. Only turn the top power switch to on "I". Use the product tray handle to move the product tray back and forth to begin slicing.
  - b. To operate the machine automatically, pull the gear shift handle out and turn to left, then push to product tray back and forth until you hear a click noise. Turn both the top and bottom power switch to on "I" to begin operation.
8. Collect product slices at the back of the machine.

TIPS: Slightly freeze cheese before slicing to achieve optimal slicing result.

NOTE: Spare parts are available in KitchenWare Station official website.

**Video tutorial can be obtained from KitchenWare Station customer service team via E-mail**



## CLEANING AND SANITIZING

**IMPORTANT:** To maintain the appearance and increase the service life, clean and sanitize your equipment daily after use. Clean before use if equipment has not been used for a while.

### TO AVOID SERIOUS PERSONAL INJURY:

- BEFORE CLEANING, SERVICING, OR DISASSEMBLE ANY PARTS, always turn slicer OFF and unplug unit.
- 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.
- 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.
- Allow all parts to air dry before placing them back on slicer.

### SLICER DISASSEMBLY, CLEANING & SANITIZING

1. Make sure the unit is turned OFF and unplugged.
2. Wear cut resistance gloves before handling the slicer blade.
3. Pull the product tray away from the blade.
4. Loosen the carriage release knob (# 11) and a flat head screw (#96) and remove the product tray.
5. Remove the built- in sharpener.
6. Remove the slice guard (# 8).
7. Remove the blade cover (# 6):
  1. Remove the blade cover knob on the back side of the machine (# 41).
  2. Once the knob is loosened, use it to push back against the blade cover.
8. Wash, rinse, and sanitize removed items, and let them air dry.
9. Remove the blade by loosen 4 screws. (Note: Require Philip #2 screwdriver for screw removal)
10. Clean the front and back side of the blade with water solution spray (50/50 hot water and dish soap) OR degreaser spray, wiping from the center outward.



11. Clean and sanitize all removed parts with a neutral detergent and warm water solution to remove fatty oils. DO NOT soaks your removed parts.
12. Clean and sanitize the rest of the machine with a damp cloth or sponge with neutral detergent and warm water solution.
13. Make sure that all parts and surfaces are fully air dry before reassembling the unit.

## MAINTENANCE

**IMPORTANT:** To maintain the appearance and increase the service life, the following rules must be abided:

- Disconnect the power cable from the socket when not in use.
- Use a neutral detergent to clean the machine. The pH for a natural detergent should be at 7 or no higher than 8. A detergent that contains too much acidic or alkaline could damage the appearance of the machine.
- Never use abrasive products, chlorate substances, wire wools, brushes of any type, scrapers, etc. to clean the machine.
- Rinse the removable parts well with a lot of hot clean water and dry with a soft cloth or a spongy material. Do not clean the slicer with stream jets or similar methods.
- Do not lay objects on the machine and make sure that the place of storage is dry, not humid, dust-free, clean, and free from insects or other animals and protected against bad weather conditions or other agents (for example, atmospheric agents, drops of water or other liquids, pollution) which might damage it; the place must not be subject to considerable temperature ranges.

**WARNING!** The machine must never be washed with pressurized water jets.

**WARNING!** After a thorough visual check at the beginning of each shift, pay attention to:

- The condition of the power cable located outside the machine body.
- The condition of the on-off switch (check whether there are cracks, splintering, scratches, distortions, cuts, etc.)

If damaged or bad working components are detected, do not allow staff to use the machine and put a warning about the prohibition on it; then contact the dealer or KitchenWare Station for further assistance.

### **Lubricate Product Tray Slide Rod**

Lubricate the carriage slide rod at least once a month and any time that pushing the tray becomes difficult. Use a food grade lubricant. Do NOT use cooking oil.

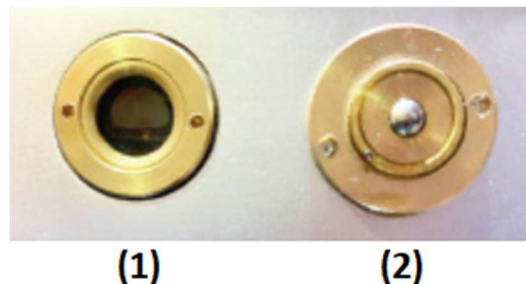
1. Press and release the OFF (O) button.
2. Unplug the slicer from the electrical outlet.
3. Put a few drops of the oil directly on to the product tray slide rod at the bottom of the slicer.

### **Lubricate Gear Box Oil Gauge and Side Shafts**

Inspect the gear box oil gauge every time before use to ensure oil levels are properly maintained. More oil will be needed when oil levels drop below the indication line. Failure to do so may result in damaged of automatic motor.

1. Inspect oil level through the glass window (1).
2. Add more oil to the gear by inserting the lubricant dispenser nozzle into the port (2) at the back of the machine.
3. Add more oil to the side shafts by inserting the lubricant dispenser nozzle into the port (2) on the side.

NOTE: New machine generally needs to run for approximate 20 mins before the oil level begins to show on glass window (1).



# BLADE SHARPENING

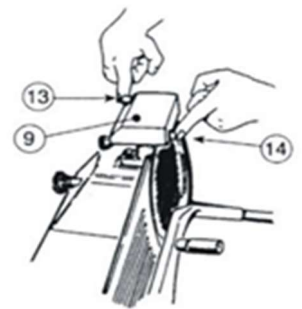
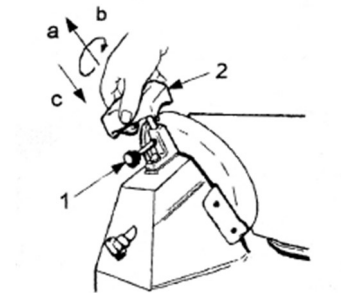
## Blade sharpening of slicer with built-in sharpener

**WARNING: SHARPENING OPERATION WILL EXPOSE KNIFE.**

**Before proceeding with blade sharpening, remain alert to the RESIDUAL RISKS that refer to the hazard of serious injuries if the instructions below are not followed.**

Sharpen the blade weekly or any time that cutting becomes difficult and/or produces a large amount of waste. The slicer should be considered and treated as a knife: If it is not adequately sharpened, the slicing results will be poor, and the slicer will be overloaded. It is necessary to follow the detailed instructions:

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 sharpener knob (1), lift the built-in sharpener (2) up (a) and rotates it 180 ° (b).
4. Check that the blade is positioned between the two sharpening stones. Relock the sharpener knob (1).
5. Connect the plug and press "I" pushbutton to turn on the slicer.
6. Push the sharpening stone button (13), let the blade rotate against the grinding mole for 30 - 40 sec. to produce burr on the blade edge.
7. Push sharpening and polishing buttons (13 and 14) simultaneously for 3 - 4 seconds to dress the blade and then release.
8. It is recommended to clean the sharpening stones and blade after the sharpening procedure.
9. Once the sharpening is completed, set the sharpening attachment in its original position inverting the above procedure.

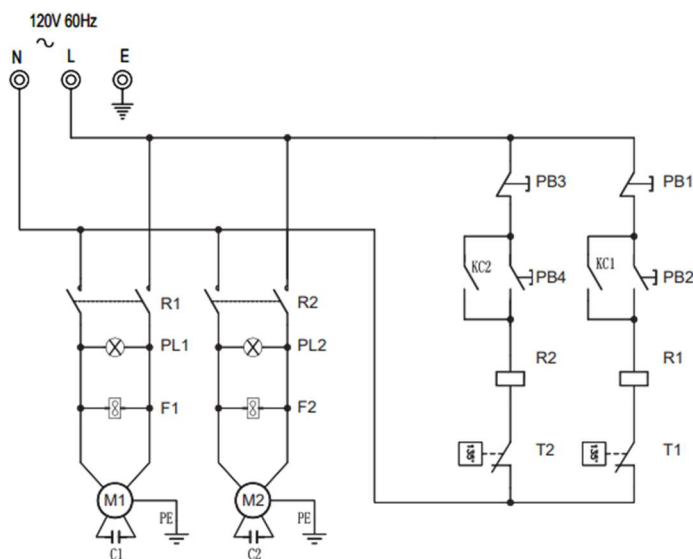


## TECHNICAL PARAMETERS

Model	MS-12A
Rated Voltage	AC 110V / 60Hz
Slicing Motor Power	1050W / 1.43 HP
Reciprocating Motor Power	420W / 0.57 HP
Blade Rotational Speed	490 r/min
Slicing Speed	37 times / min
Amps	8.75A
Drive	Belt and Chain
Cutting Thickness	0 - 0.6 inch
Best Meat Temperature	17.6 F / -8C
Lowest Meat Temperature	5F / -15C
Packaging Dimension	28" L x 26" W x 32" H
Shipping Weight	179 lbs.
Certification	ETL, NSF, FDA

\* H= Height W= Width L= Length

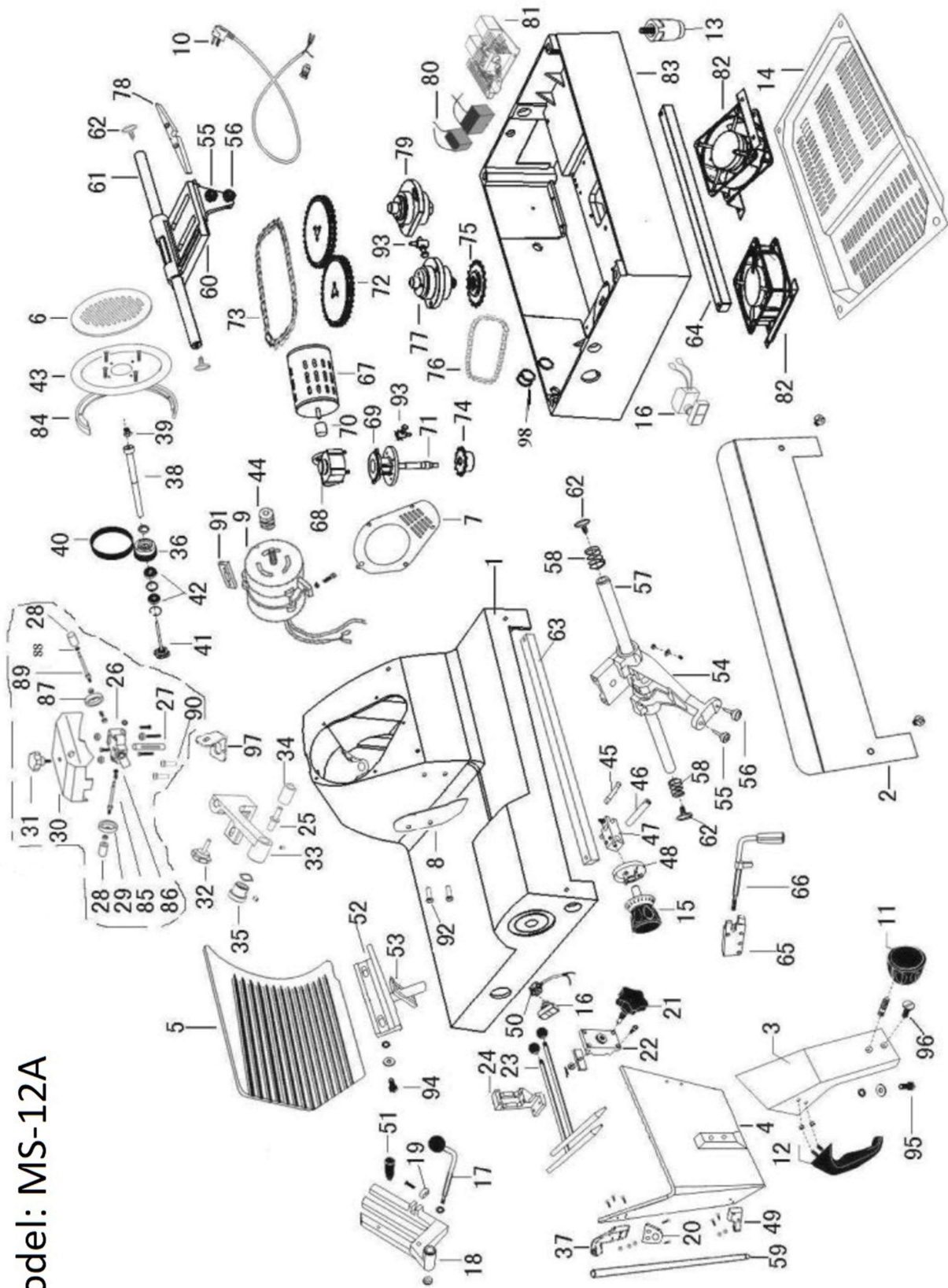
### Circuit Diagram



#### Description

- PB1 / PB3 – Off Switch
- PB2 / PB4 – On Switch
- M1 – Blade Motor
- M2 – Automatic Motor
- T1 / T2 – Temperature Safety Motor
- R1 / R2 – Relay
- C1 / C2 – Capacitor
- F1 / F2 – Cooling Fan

# Model: MS-12A



Part No.	Description	Part No.	Description
1	UPPER BASE	26	SHARPENER MOUNT
2	FRONT COVER	27	SHARPENER BRACKET PIN
3	SUPPORT ARM	28	SHARPENER BUTTON
4	PRODUCT TRAY	29	SHARPENING STONE
5	GAUGE PLATE	30	SHARPENER COVER
6	BLADE COVER	31	SHARPENER COVER KNOB
7	PULLEY COVER	32	THICKNESS STOP KNOB
8	SLICE GUARD	36	BALL BEARING
9	BLADE MOTOR	37	PRODUCT TRAY GUIDE FRONT BRACKET
10	POWER CORD	38	PULLEY PIN
11	CARRIAGE RELEASE KNOB	39	SQUARE HEAD NUT
12	PRODUCT TRAY HANDLE	40	BELT
13	FOOT	41	BLADE COVER KNOB
14	BASE COVER	42	SPRING BEARING
15	THICKNESS ADJUSTMENT CONTROL	43	BLADE
16	ON/ OFF BUTTONS	44	MOTOR BELT WHEEL
17	VERTICAL CLAMP HANDLE	45	CAM PIN
18	VERTICAL CLAMP	46	SLIDING AXLE
19	VERTICAL CLAMP WHEEL	47	GAUGE CARRIAGE
20	PRODUCT TRAY GUIDE SUPPORT	48	CAM REGULATOR
21	CLAMP LOCKING KNOB	49	PRODUCT TRAY GUIDE BACK BRACKET
22	HORIZONTAL CLAMP BRACKET	52-53	GAUGE PLATE SUPPORT
23	HORIZONTAL CLAMPS	54	UPPER TOW BRACKET
24	HORIZONTAL CLAMP BOTTOM BRACKET	57	UPPER PRODUT TRAY SLIDE ROD
25, 33-35	REAR MOUNTED THICKNESS STOP	58	TOW BRACKET SPRING

<b>59</b>	PRODUCT TRAY PUSHER GUIDE PIN	<b>80</b>	CAPACITOR
<b>60</b>	LOWER TOW BRACKET	<b>81</b>	RELAY
<b>61</b>	LOWER PRODUT TRAY SLIDE ROD	<b>82</b>	FAN
<b>62</b>	PRODUT TRAY SLIDE ROD SCREW	<b>83</b>	LOWER BASE
<b>63</b>	UPPER QUADRATE AXIS	<b>84</b>	GUARD RING
<b>64</b>	LOWER QUADRATE AXIS	<b>85</b>	SHARPENER PIN
<b>65</b>	GEAR BRACKET	<b>86</b>	SHARPENER SPRING
<b>66</b>	GEAR SHIFT HANDLE	<b>87</b>	POLISHING STONE
<b>67</b>	AUTOMATIC MOTOR	<b>91</b>	MOTOR BRACKET
<b>68</b>	TRANSMISSION	<b>92</b>	SLICE GUARD SCREW
<b>69</b>	GEAR WHEEL	<b>96</b>	PRODUCT TRAY BOLT
<b>72</b>	MOVEMENT WHEEL	<b>97</b>	GUARD RING SUPPORT
<b>73</b>	DOUBLE LAYER CHAIN	<b>99</b>	SHARPENER ASSEMBLY
<b>76</b>	CHAIN	<b>100</b>	CARRIAGE RELEASE KNOB BOLT



## TROUBLESHOOTING GUIDE

Issue	Cause	Solution
Machine does not start	Slicer not plugged in	Plug in slicer
	Lack of power from the electrical network	Restore the supply of power from the electrical network
	Machine's On-Off switch is in "o" position	Push the green button to "I" position
	Damaged On-Off switch	Contact dealer or KitchenWare Station customer service team to have the damaged part replaced
Machine starts but blade does not spin	Blade is in contact with blade guard ring	Contact dealer or KitchenWare Station customer service team for assistance
Machine does not stop	Damaged On-Off switch	Contact dealer or KitchenWare Station customer service team to have the damaged part replaced
	Damaged motor	Contact dealer or KitchenWare Station customer service team to have the damaged part replaced
Machine shut down suddenly	Motor overheated	Turn the machine off and let the machine rest and cool down
	Insufficient power supply	Make sure to have enough amps to support the machine
Machine trips the breaker	Insufficient power supply	Make sure to have enough amps to support the machine

Issue	Cause	Solution
Ragged cuts-poor yield	Dull blade	Sharpen blade. Refer to blade sharpening
	Chipped blade	Sharpen or replace blade
Hard to push product tray	No lubrication	Lubricate carriage slide rod thoroughly with food grade lubricant
	Worn tow bracket	Replace tow bracket
Blade does not sharpen satisfactorily	Stones dirty, wet, or clogged with grease	Clean sharpener with soapy water and brush
	Blade dirty	Clean blade with soapy water
	Worn stones	Replace sharpening stones
Blade slow down slicing cheeses	Cheese is too soft	Slightly freeze your cheese before slicing. Slicing a room temperature block of cheese is not recommended.
	Dull blade	Sharpen blade. Refer to blade sharpening
Machine runs but product tray does not move automatically	Gear set to manual mode	Pull the gear shift handle out and turn to left, and connect to gear bracket
	Product tray On-Off switch is in "o" position	Push the green button to "I" position
	Damaged double chain	Contact dealer or KitchenWare Station customer service team to have the damaged part replaced

If problem persists and the above solution does not remedy the issue, please call KitchenWare Station's Customer Service Department at 888-505-3698.



## CUSTOMER CARE

If you should ever have questions or require service, training, spare parts, or additional manuals of this slicer, please contact KitchenWare Station Customer Service Department.

KitchenWare Station, LLC

13732 Milroy Pl

Santa Fe Springs, CA 90670

Toll Free: 1-888-505-3698 (Monday – Friday 10:00am – 5pm PST)

Email: [Customerservice@kitchenwarestation.com](mailto:Customerservice@kitchenwarestation.com)

Official Website: <http://www.kitchenwarestation.com>

NOTE: Spare Parts can be purchased directly on KitchenWare Station official website or contact customer service department if part not found.



## LIMITED WARRANTY

Thank you for purchasing KitchenWare Station's product. This electric slicer was tested and meets our stringent quality standards. This product is warranted to be free from manufacturing defects under normal/ proper use and conditions for 1 year- part only.

To register your warranty for this product, complete the warranty registration form provided in the package, and send it back to us. Or register online by visiting [www.kitchenwarestation.com/registration](http://www.kitchenwarestation.com/registration).

If you experience unsatisfactory operation, first refer to the troubleshooting section in the manual to ensure that it is not due to care or cleaning.

If you have any questions or comments, please do not hesitate to Email our customer service team: [customerservice@kitchenwarestation.com](mailto:customerservice@kitchenwarestation.com) . Please specify the model number and order ID so our customer service department can assist you.

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KitchenWare Station's obligation and liability under this warranty is expressly limited to providing parts for equipment that proves to be manufacturing defects under normal/ proper use within the applicable warranty period.

This warranty does not apply to defects due directly or indirectly to fire, water, burglary, misuse, abuse, negligence, accidents, repairs, alterations, lack of maintenance, punitive damages, loss of use, down time, lost profit, improper installation by unauthorized persons, low voltage conditions, inadequate wiring or normal wear and tear. Defects mentioned above are not manufacturing defects and are strictly the responsibility of the purchaser. Under no circumstances will KitchenWare Station be liable for incidental or consequential damages resulting from defective products. Seller shall in no event be liable for death, injuries to persons or property, or for incidental, contingent, special, or consequential damages arising from the use of our products.

Warranty valid only in the 48 contiguous United States plus the District of Columbia. KitchenWare Station reserves the right to change the price and specifications of the equipment and/ or material without notice. Prices are F.O.B plant of manufacture.

Any instructions or warranty included in this manual are based on the latest data available at the time of publication. KitchenWare Station reserves the right to make changes or improvements at any time without notice. For the most up to date instructions and warranty information, please visit our official website.

To receive warranty instructions and return authorization, please email KitchenWare Station Customer Service.

For more information regarding warranty and limitation, please visit [www.kitchenwarestation.com/warranty-information/](http://www.kitchenwarestation.com/warranty-information/)

