



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.



Table of Contents

Unpacking.....	4
Safety Instruction.....	5
Features and Controls.....	6
Operating Instructions	7
Cleaning and Sanitizing Instruction	9
Slicer Disassembly, Cleaning and Sanitizing	9
Maintenance	10
Blade Sharpening	11
Technical Parameters.....	12
Circuit Diagram	13
Slicer Component List	15
Troubleshooting.....	17
Customer Care	19
Limited Warranty	20

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 the carrier and KitchenWare Station Customer Service Department within seven (7) days of delivery.
2. You should receive the slicer, sharpener, 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 NEMA 6-30P 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 NEMA 6-30P 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 the slicer.
5. Complete the online warranty/registration at: 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 it for the first time, please read the instructions carefully and keep them for further reference.

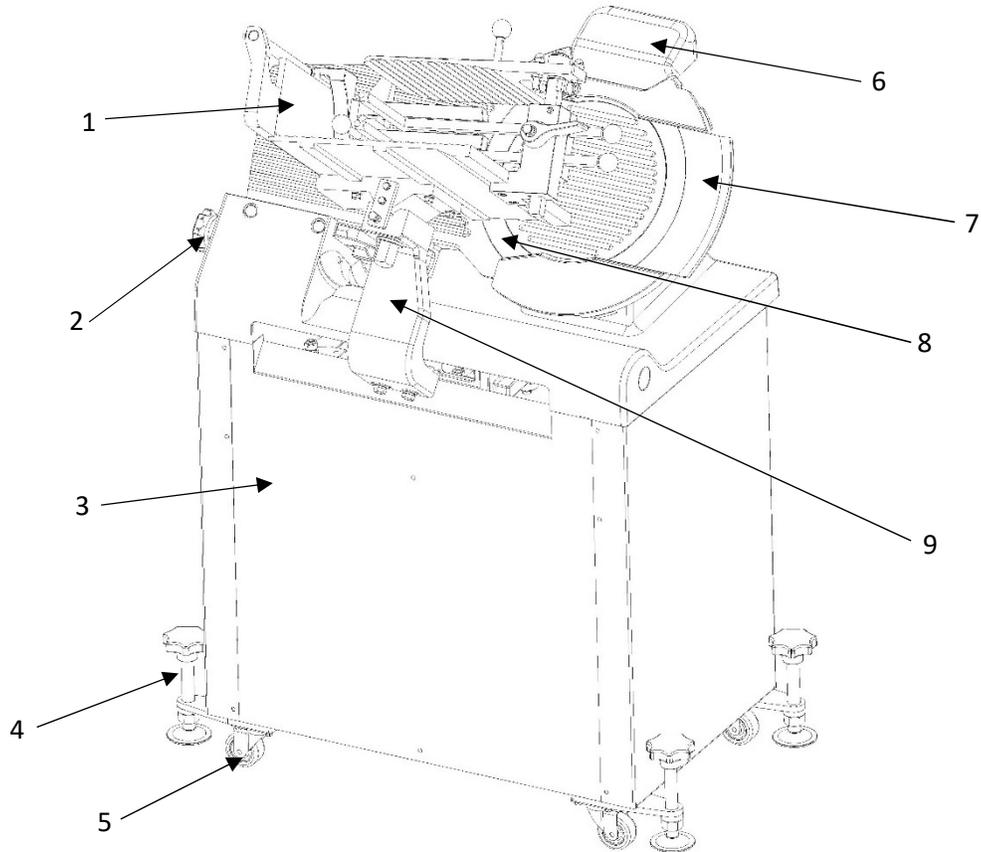
WARNING! READ AND SAVE THESE INSTRUCTIONS.

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 Team 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 it 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 the slicer off and unplug the unit.
- ❖ Keep unit **UNPLUGGED** when not in use to prevent accidental start up.

FEATURES AND CONTROLS



1. Product Tray

4. Slicer Stand

7. Blade Cover

2. Thickness Adjustment
Control

5. Caster

8. Blade

3. Base Frame

6. Sharpener

9. Support Arm



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

Vertical, Horizontal and Top Clamp

Keep hands away from the slicer blade at all times. The vertical, horizontal, and top clamps help secure product in position and must be used when slicing to keep your hand(s) away from the knife.

CONTROLS

On Off Switch:

Press “I” pushbutton to turn on the slicer

Press “O” pushbutton to turn off the slicer

Speed Control:

Turn counterclockwise to slow down the product tray

Turn clockwise to speed up the product tray

Product Tray Control:

Push to product tray control to move product tray to the left

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. Make sure the slicer is properly grounded by adjusting the leg stands.
2. Connect unit to a NEMA6 receptacle.
3. Turn the thickness adjustment control fully clockwise so the gauge plate closed completely.
4. Lift the vertical clamp up.
5. Place the product to be sliced on the product tray.
6. Place the vertical clamp on end of the product to be sliced and secure the product with the horizontal clamps and top clamps.
7. Adjust the gauge plate to obtain the desired slice thickness by turning the thickness adjustment control.
8. Adjust the slicing speed control to obtain the desired automatic slicing speed.
9. Begin operation by turning both the top and bottom power switch to on "I".
10. 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 on the KitchenWare Station official website.

CLEANING AND SANITIZING

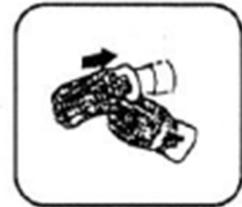
IMPORTANT: To maintain the appearance and increase the service life, clean, and sanitize your equipment daily after use. Clean before use if equipment has not been used for a while.

TO AVOID SERIOUS PERSONAL INJURY:

- BEFORE CLEANING, SERVICING, OR DISASSEMBLE ANY PARTS, always turn slicer OFF and unplug unit.
- NEVER attempt to clean the 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.
2. Push the product tray control button until the product tray away from the blade.
3. Unplugged the unit from receptacle.
4. Wear cut resistance gloves before handling the slicer blade.
5. Remove the sharpener cover (# 1) and blade cover (# 2) by loosening three knobs at the back of blade cover.
6. Wash, rinse, and sanitize removed items with a neutral detergent and warm water solution to remove fatty oils. DO NOT soak your removed parts.
7. 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.
8. Clean and sanitize the rest of the machine with a damp cloth or sponge with neutral detergent and warm water solution.
9. 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 that is 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 Gear Box Oil Gauge

Inspect the gear box oil gauge periodically to ensure oil levels are properly maintained.

1. Remove front and back stainless-steel base cover.
2. Inspect the oil level through the glass window on the side of gear box.
3. Remove the gear box oil cap on top of the gear.
4. Add oil to the gear by inserting the lubricant dispenser nozzle into the port.

Lubricate Support Arm Oil Gauge

Lubricate the carriage slide rod at least once a month and any time that the tray becomes difficult to move. Use 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. Add oil to the transmission by inserting the lubricant dispenser nozzle into the port (1) on the product tray support arm seat (part# 59).



(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. Make sure the unit is turned OFF.
2. Push the product tray control button until the product tray away from the blade.
3. Disconnect the plug from the outlet.
4. Turn the thickness adjustment knob to 0 and clean the blade thoroughly to remove any grease or food residue.
5. Open the sharpener cover by flipping the cover to the right.



6. Loosen the sharpener knob (part # 31), lift the built-in sharpener up and relock the sharpener knob.
7. Adjust the sharpening stone push rod (Part # 24) to get the sharpening stone connected to the blade.
8. Connect the plug and press the top “I” pushbutton to turn on the blade.
9. Do NOT turn on the automatic on-off switch for product tray while sharpening the blade.
10. Let the blade rotate against the grinding mole for 30 - 40 sec. to produce a burr on the blade edge.
11. It is recommended to clean the sharpening stones and blade after the sharpening procedure.
12. Once the sharpening is completed, set the sharpening attachment in its original position inverting the above procedure.

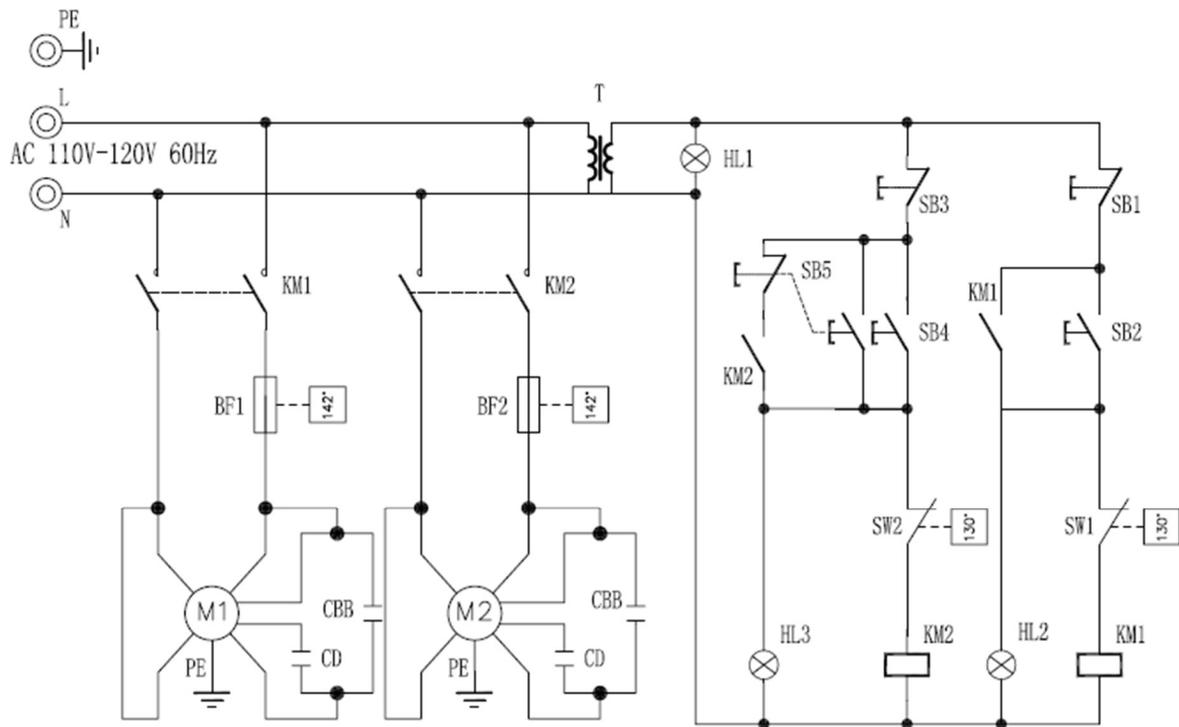
Video tutorial can be obtained from KitchenWare Station customer service team via E-mail

TECHNICAL PARAMETERS

Model	MS-14A
Rated Voltage	AC 120V / 60Hz
Slicing Motor Power	2550W / 3.47 HP
Reciprocating Motor Power	750W / 1.02 HP
Blade Rotational Speed	600 r/min
Slicing Speed	42 -56 times / min
Cutting Thickness	0 - 0.7 inch
Best Meat Temperature	17.6 F / -8C
Lowest Meat Temperature	5F / -15C
Packaging Dimension	48” L x 40” W x 67” H
Shipping Weight	700 lbs.
Certification	ETL, NSF, FDA

* H= Height W= Width L= Length

Circuit Diagram



Description:

KM1 / KM2 – AC Contactor

HL1 / HL2 / HL3 – Light

SB1 – Blade Off Switch

SB4 – Automatic On Switch

M1 – Blade Motor

BF1 / BF2 – Thermal Links

SB2 – Blade On Switch

SB5 – Point Move On Switch

M2 – Automatic Motor

SW1 / SW2 – Transformer

SB3 – Automatic Off Switch

Part No.	Description	Part No.	Description
1	SHARPENER COVER	26	SHARPENING STONE EXTENSION SLEEVE
2	BLADE COVER	27	COPPER BUSH
3	BLADE	28	SHARPENING STONE SPINDLE
4	BLADE COVER BASE	29	SHARPENING STONE
5	BEARING	30	SHARPENING STONE GASKET
6	SEAL RING	31	SHARPENER KNOB
7	MAIN SHAFT SLEEVE	32	SHARPENING STONE FIX SHAFT PIN
8	MAIN SHAFT HOOP	33	SHARPENING STONE SEAT SUPPORT
9	MEAT RETAINER	34	SHARPENING STONE ADJUST SEAT
10	ENCLOSURE	35	ACTIVE POSITIONING SCREW
11	GUIDE ROD	36	SHARPENER POSITIONING SEAT
12	RECEIPROCATING SHAFT	37	MAIN SHAFT SPACER BUSH
13	RECEIPROCATING SHAFT PRESS COVER	38	MAIN SHAFT
14	WORM LEAF SPRING	39	BEARING PRESS COVER
15	WORM	40	TOP CLAMP POSITIONING PIN
16	WORM PRESS COVER	41	TOP CLAMP WASHER
17	WORM HAND WHEEL	42	SQUARE SHAFT HORIZONTAL PIN NUT
18	WORM WHEEL	43	TOP CLAMP SQUARE SHAFT
19	WORM WHEEL SEAT	44	TOP CLAMP HORIZONTAL SCREW PIN
20	SLIDING BLOCK	45	TOP CLAMP LOCATION PLATE 1
21	SLIDING BLOCK SHAFT	46	TOP CLAMP LOCATION PLATE 2
22	WORM WHEEL SHAFT	47	HORIZONTAL SPACER BUSH
23	MEAT RETAINER	48	HORIZONTAL CLAMP HANDLE
24	SHARPENING STONE PUSH ROD	49	HORIZONTAL CLAMP COVER
25	SHARPENING STONE SEAT	50	HORIZONTAL CLAMP ARM

51	HORIZONTAL CLAMP HANDLE	78	OIL DEFLECTOR
52	FASTEN SCREW	79	RIGHT BASE COVER
53	PRESS BLOCK	80	SQUARE TRACK
54	VERTICAL CLAMP WHEEL SHAFT	81	AUTOMATIC MOTOR
55	VERTICAL CLAMP WHEEL	82	BELT
56	RECIPROCATING SHAFT BUSH	83	SPEED BELT WHEEL
57	RECIPROCATING SEAT CONNECTING ROD SCREW	84	ADJUSTABLE GUIDE RAIL
58	RECIPROCATING SEAT SHEET	85	AUTOMATIC MOTOR SEAT
59	PRODUCT TRAY SUPPORT ARM SEAT	86	ADJUST SCREW ROD LOCATING SLEEVE
60	PRODUCT TRAY BRACKET	87	AUTOMATIC MOTOR ADJUST SCREW ROD
61	PRODUCT TRAY SEAT SCREW	88	TRUNDLE
62	PRODUCT TRAY BRACKET SUPPORT BOLT	89	GROUND STUDDLE
63	PRODUCT TRAY REGULATING BOARD	90	AUTOMATIC MOTOR ADJUST SCREW ROD KNOB
64	PRODUCT TRAY SEAT	91	SCREW ROD BEARING SEAT
65	HORIZONTAL CLAMP	92	REDUCTION GEAR BOX BELT WHEEL
66	PRODUCT TRAY	93	ELECTRIC BOX
67	VERTICAL CLAMP UPPER BRACKET	94	SQUARE SHAFT FUNCTION BEARING
68	PRODUCT TRAY SHAFT	95	REDUCTION GEAR BOX
69	VERTICAL CLAMP HANDLE	96	CRANK
70	VERTICAL CLAMP	97	LEFT BASE COVER
71	UNDER BRACKET	98	PRODUCT TRAY CONTROL
72	TOP CLAMP	99	POWER INDICATING LIGHT
73	BLADE BELT WHEEL	100	AUTOMATIC MOTOR ON-OFF
74	BLADE BELT WHEEL AXLE	101	BLADE MOTOR ON-OFF
75	BLADE BELT WHEEL SEAT	103	RACK
76	BLADE MOTOR DRIVING WHEEL	104	CRANK PIN SHAFT
77	BLADE MOTOR	105 / 107	BELT



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

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.

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 . Please specify the model number and order ID so our customer service department can assist you.

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. The 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/

