

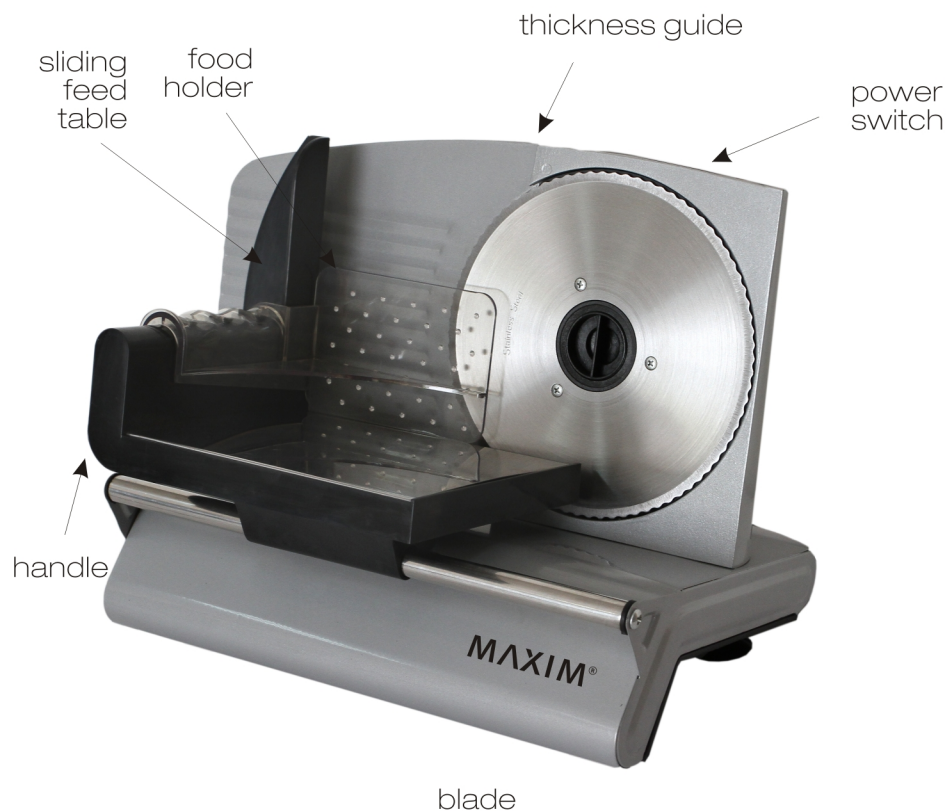
14.3cm



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MAXIM®

KNOW YOUR FOOD SLICER



IMPORTANT SAFEGAURDS

It is important for you to read all the Warnings and Instructions before use:

1. Children should be supervised to ensure they do not play with the appliance.
2. 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.
3. To protect against electrical shock do not immerse the plug or base in water.
4. When moving or cleaning the appliance always make sure the unit is not plugged into the power point.
5. If the cord gets damaged, it must be replaced by the manufacturer or their Service Agent or a qualified technician, in order to avoid a hazard.
6. Avoid making contact with moving parts.
7. The use of attachments not supplied for this particular appliance is dangerous and may cause injury to yourself or damage to the appliance.
8. Never slice without the appliance being fully assembled and what is to be sliced is on the sliding table, with the Food Holder/Pusher in position.
9. To prolong the life of the motor and prevent it from over heating and cutting out the machine should be used continuously for no more than 5 minutes at a time and then allowed to cool down for at least 10 minutes.

BEFORE FIRST USE

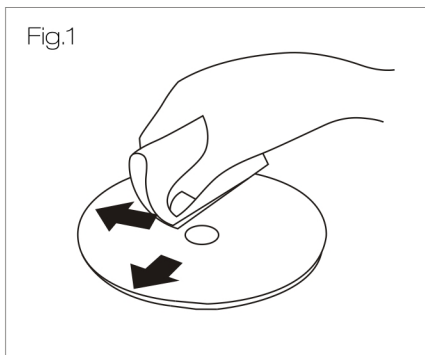
1. Remove all packaging materials and dispose of them in an appropriate way.
Contact your local authorities about collection points or waste separation.
2. Check the package for completeness and possible shipping damage. In case of shipping damage or incomplete package, Contact your place of purchase.
3. Please save the original packaging. Use the packaging to store the appliance when not in use for an extended period of time.
4. Before first use, wash each removable part and accessories thoroughly in warm soapy water.
For the blade, wipe in an outward motion from the centre to the outer edge of the blade. (Fig.1)
5. Dry all parts and accessories before use.



WARNING!

- Do not connect the appliance to power during assembly.
- Danger of injury! Blades are exceptionally sharp. Please handle it very carefully.

Fig.1



OPERATION



WARNING!

- The appliance is only intended for short term operation. After an operational time of 10mins, allow the motor to cool for 30mins before restarting the appliance. Do not overload the appliance.
- Keep all loose clothing, away from moving parts when appliance is in use.
- Keep fingers and hair away from moving parts when appliance is in use.
- Ensure to remove bones, shells and tendons from the meat before slicing.
- DO NOT operate the appliance without the use of the food holder.



NOTE

- Do not slice food when they are frozen, when they are soft or when food is still packaged such as aluminium foil/plastic film.
- Food is best sliced when well chilled in the refrigerator.

FOOD SLICING INSTRUCTIONS

1. Slide the food holder backwards away from the blade.
2. Place the food to be sliced on the sliding feed table.
The maximum food size is L18 x D16 x H14 cm.
3. Slide the food holder forward towards the blade so the food is held in place firmly.
4. Place a suitable collection tray behind the appliance to catch the sliced food.
5. Adjust the thickness adjusting dial to your desired thickness setting.
6. Connect the appliance to a suitable power outlet. Then press the power switch to start the blade motion.
7. Place your hand over the food holder ensuring your hand is protected behind the food holder from the blade. Use a constant, gentle pressure for uniform slices. Continue this action until all the food has been sliced.
8. When completed, press the power switch again to stop the blade motion.
9. Disconnect the appliance from the power outlet.



For the best results, whatever you are slicing should sit comfortably on the sliding Food Table, if not cut it down to size.

Slicing hot roasts

1. When slicing boneless roast, allow the meat to cool for 15-20mins before slicing. The meat will retain it's natural juices and will slice without crumbling.
2. Place foil underneath the food carriage to catch juices & residues. For rolled or tied roast, remove the strings one at a time as the blade approaches the strings.
3. The maximum food size is L18 x D16 x H14 cm. If the roast is too big to fit on the food carriage platform, then cut it smaller before slicing.
4. Adjust the slice control lever to your desired thickness setting before slicing.

Slicing cheese

1. Use cheese that is hard and is well chilled before slicing.
2. Some processed cheese have a tendency to stick to the blade. if necessary, turn the appliance off and remove the plug. Then wipe the blade with a damp cloth before slicing again. The moisture will help to prevent the cheese from sticking on the blade.
3. Allow the cheese to reach room temperature before serving to enhance the natural flavour.
4. Adjust the slice control lever to your desired thickness setting before slicing.

Slicing bacon

1. Chill the meat thoroughly before slicing. Some smoked bacon have a hard crust. Remove the crust before slicing.
2. Cold chubs of meat will keep longer and will retain the flavour longer if sliced as needed.
3. Adjust the slice control lever to your desired thickness setting before slicing.

Slicing fruits and vegetables

1. Type of fruits and vegetables that can be sliced includes potatoes, carrots, eggplants, zucchini, squash, melons, apple or pears.
2. Adjust the slice control lever to your desired thickness setting before slicing.

CLEANING AND STORAGE



WARNING!

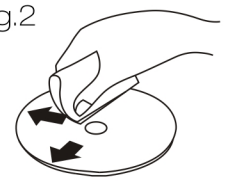
- Always turn the power off, remove the plug from the power outlet and ensure the cutting blade has come to a standstill before cleaning.
- Ensure the cutting blade has come to a standstill and the appliance must be disconnected from the power outlet before cleaning. Do not touch moving parts.
- Danger of injury! Blades are exceptionally sharp. Please handle it very carefully.
- Never immerse the motor assembly in liquid. It could result in an electric shock or fire.
- Do not use bleaches or chlorine based chemicals to clean.
- Do not place any parts or accessories in the dishwasher.

1. Ensure to unplug the power cord and the cutting blade has come to a standstill before starting the cleaning process.
2. Set the thickness adjusting dial back to zero before disassembling.
3. Disassemble the food holder, food cartridge and the blade.

To remove the sliding food table, tilt the table forward and lift away from the rod of the appliance.

To remove the blade, turn the blade fixture counter clockwise direction to loosen the blade. Then carefully remove the blade from the drive gear. Then wash parts thoroughly in warm soapy water with a non abrasive cloth. When handling the blade, wipe in an outward motion from the centre to the outer edge of the blade. (Fig.2)

Fig.2



4. Wipe down the appliance body with warm water or with a food grade spray.
5. Dry all parts before storage

MFSB-02 'FLAT' EDGED SLICING BLADE

An alternative 'flat' edged slicing blade is available to purchase from Maxim as an aftermarket extra. Please contact us at gaf@gafcontrol.com.au or (03) 8368 1800 or by fax at (03) 8360 7071 to check on availability and price.



WARRANTY

Our goods come with guarantees that cannot be excluded under Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. The above applies subject to the item not being accidentally dropped by the user-or being used for purposes other than the intended use - or being tampered with. Maxim Housewares guarantees the product for 12 months from date of purchase. Refunds or replacements at retail store level are under the guidance of the stores rules/regulations. In the event of requiring assistance, the retailer from whom you purchased the product should be your first port of call.

Supplier warranting this product:

GAF Control (Sales) Pty Ltd

441 Kororoit Creek Road, Altona, Victoria, 3018, Australia.

12 months warranty from date of purchase. 90 days warranty from date of purchase if used commercially. If your retailer has not validated your guarantee, then retain your purchase receipt. The guarantee does not cover accidental breakage or damage of your product or if it has been tampered with.

Product Model Number: MMS200

Purchase Date: _____

Retailer: _____

Retailer Store Address: _____

Name of Purchaser: _____

Address: _____

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