INSTRUCTION MANUAL

KMSL300ES, KM300ES-12

12” MEAT SLICER

This manual contains important information regarding your KM Kitchen Monkey unit. Please read this manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty. PLEASE READ!

WARNINGS

- Keep hands away from blade and moving parts
- Do not use the meat slicer for boned meat, fish or anything other than food
- Do not use machine with wet hands or bare feet
- Do not use extension cables
- Do not immerse unit, cord or plug in liquid at any time
- Unplug cord from outlet when not in use and before cleaning. Make sure the graduated knob is in "0" position.
- Plug only into a 3-hole grounded electrical outlet
- Do not operate unattended
- Do not use this unit for anything other than intended use
- Do not use outdoors
- Keep children and animals away from unit
- Always operate on a firm, dry and level surface at least 12" from walls or any other obstruction
- Do not use unit with a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner
- Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury. All repairs should be done by authorized professionals only
- Ensure that the power supply you are using is adequate for continual usage and the voltage is correct
- Do not use device when, after it has been sharpened numerous times or the diameter of the blade has become 10mm thinner

*In the case of prolonged use of the food slicer or a motor block, the thermic safeguard in the motor is activated. The motor stops automatically; at this point the machine must be turned off. Check that the warning light is turned off. Give the motor time to cool down before using again.

TO USE

1. Unwrap and place machine with the On/Off switch so that it is in front of the operator.
2. Regulate the thickness of the slice desired by turning the graduated knob.
3. Switch on to activate the blade.
4. Place the food to be sliced on the sliding carriage (pushing against the food holder arm) facing the blade, making sure that the food is resting against the gauge plate.
5. After use, turn the graduated knob back to position "0". The food grip should not be removed unless the shape and size of the food does not allow its use.

Note: For best results, thaw out frozen meat for several hours before slicing.

*If the sharpener is not mounted, proceed as follows:

- Place the sharpener in its support
- Tighten the safety screw
- Block the knob

CLEANING

To maintain cleanliness and increase service life, the machine should be cleaned daily.

- Before cleaning or attempting to move food slicer, unplug from outlet
- Wipe the entire machine and all parts with a clean soft cloth using ordinary neutral detergents. Use soft cloths for drying.
- When the sliding food tray moves with difficulty, lift the food slicer and place on its side.
- Carefully clean the cylindrical sliding bar and lubricate with Vaseline oil.
- Remove knife guard periodically, unscrewing the screw (in the center of the knife guard) then clean both the blade and the inside of the knife guard with alcohol

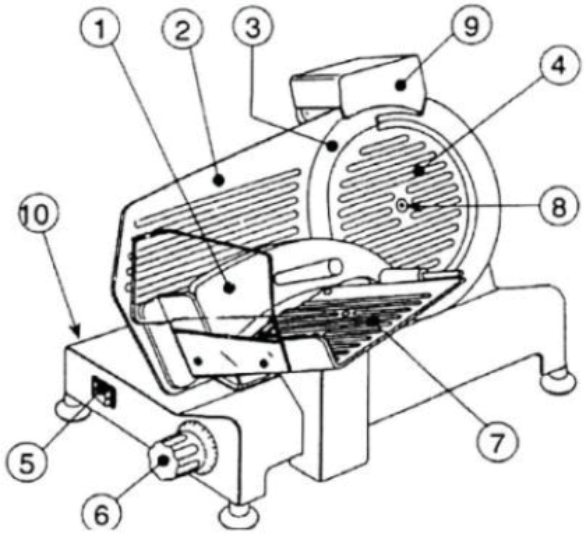
NOTE - If the blade transmission belt slips, the correct tension can be achieved (This can be seen when the rotation of the cutting blade can be stopped while cutting). Please see the following:

1. Approach the regulating components on the bottom.
2. Loosen the bolt on the tension belt screws then turn the screws in a clockwise direction to achieve correct tension of the belt.
3. Tighten the bolt on the screws.

BLADE SHARPENING

Note - The blade is highly resistant, normally needing to be sharpened about once a year when used regularly. Should the blade become blunt or dull, please see the following:

1. Unplug the unit.
2. Check that the gauge plate is closed (graduated knob in position “0”).
3. Carefully clean the part of the blade sharpened.
4. Reinsert the plug.
5. Loosen the locking knob on the sharpener group.
6. Raise the sharpener, turning it by 140 degrees so that both grinding wheels are in working position.
7. Lower the sharpener group until it locks. During this procedure, press button to bring the sharpening wheel into contact with the cutting edge of the blade.
8. Secure the group by turning the locking knob.
9. Set the gauge plate by turning the graduated knob to no. 2.
10. Switch on, letting the blade turn for 1-2 minutes. When the blade is still, check to see if any burr has formed on the edge.
11. After having verified the presence of burr, switch on and gently press button for about 3 seconds to remove the burr produced during sharpening in (in this last phase both grinding wheels should be working).
12. Turn the graduated knob back to position “0”.
13. After sharpening, move the sharpener back to its original position, clean the edge of the blade and the grinding wheels with alcohol.
14. After several sharpening operations, the grinding wheels should be cleaned with a brush to remove traces of alcohol.



1. Food holder
2. Gauge Plate
3. Blade
4. Blade Guard
5. On/Off Switch
6. Graduated Knob
7. Carriage
8. Blade Guard Bolt
9. Sharpener
10. Body

TROUBLESHOOTING - Troubles listed are for reference. If any fault occurs, please discontinue use. Do not attempt to repair yourself. This will void the warranty.

Problem: The machine is not slicing well
Cause: Frozen meat isn't thawed out enough
Solution: Thaw out meat until it gets softer

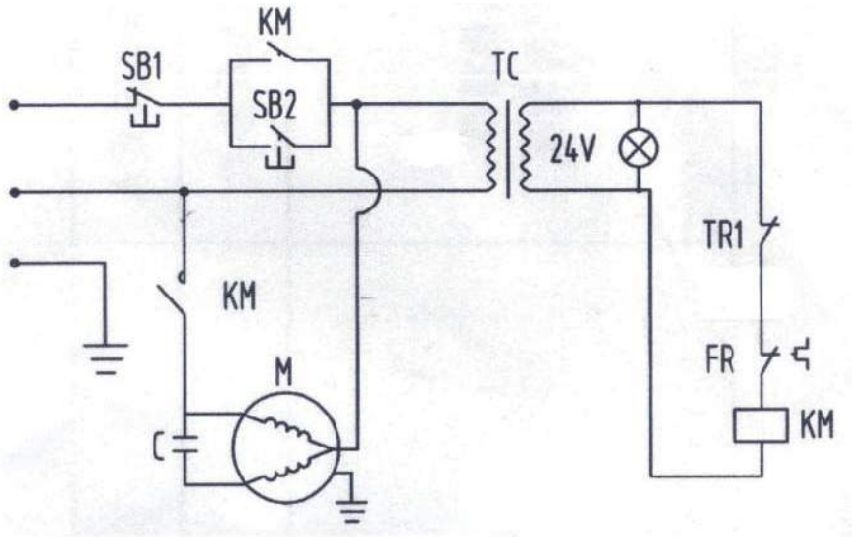
Problem: The machine is not slicing well
Cause: The blade is not sharp
Solution: Sharpen blade following directions in this manual

Problem: The machine is not slicing well
Cause: The meat carriage is not lubricated enough
Solution: Lubricate all applicable parts and try again

Problem: Slow blade
Cause: The motor belt is loose
Solution: Flip machine over and tighten belt

Wiring Diagram for the Meat Slicer

KMSL300ES
KM300ES-12



T--Motor C--Capacitor TC-Transformer
SB1--Off Switch SB2--On Switch KM--Relay
FR--Temperature limit TR1--Magnet Microswitch

Parts Diagram and Replacement Parts for the Meat Slicer

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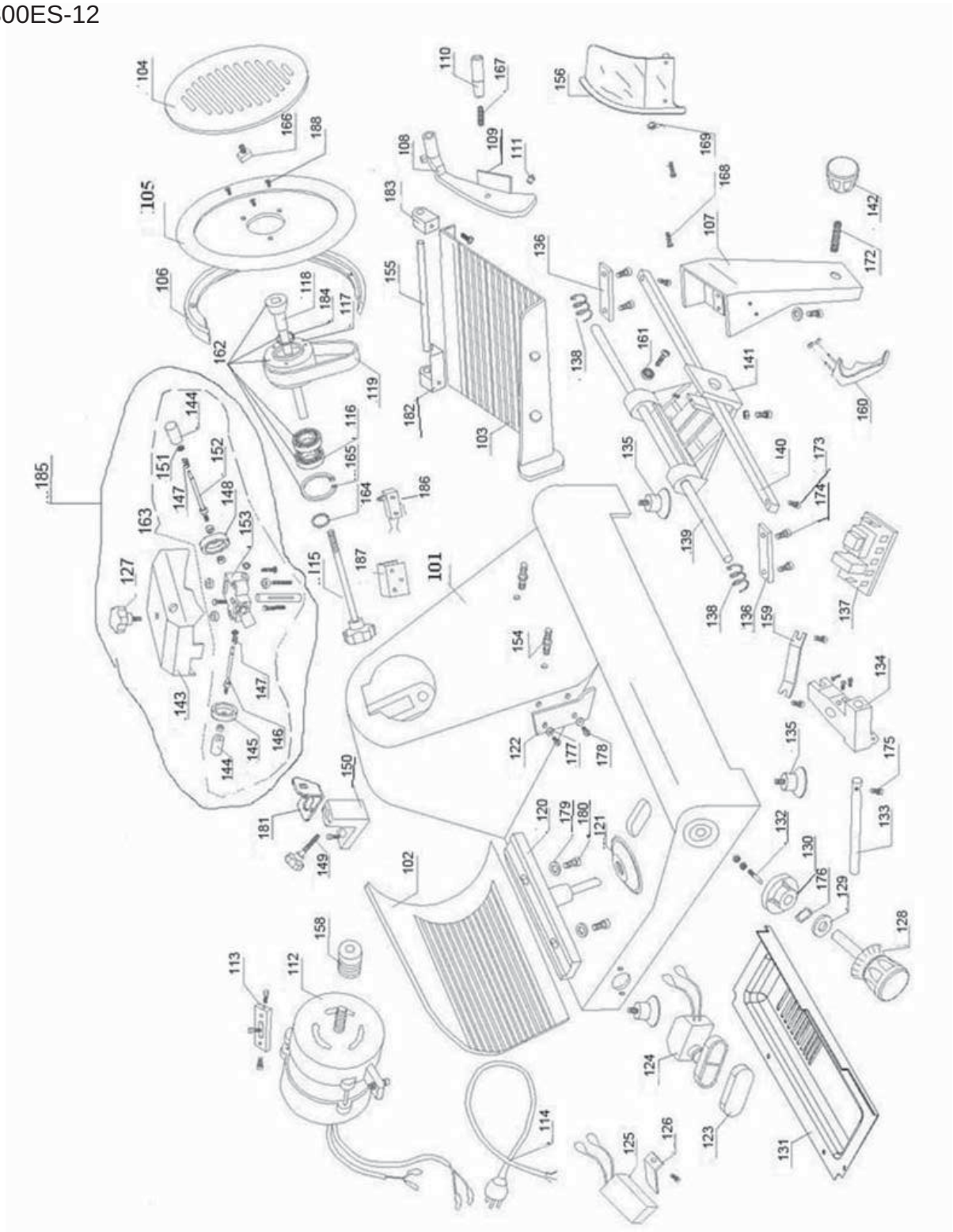

Replacement Parts for the Meat Slicer

Reference number	Description	QTY	Reference number	Description	QTY
101	Encloser	1	144	Button	2
102	Active clapboard	1	145	Fine grinding wheel ¢45	1
103	Food salver	1	146	Pin of burr cleaning wheel	2
104	Blade guard Disc	1	147	Spring of burr cleaning wheel	2
105	blade	1	148	Crude grinding wheel¢45	2
106	Blade guarding ring	1	149	Sharpener tighten knob	1
107	Tray bracket	1	150	Supporting base of outer ring	1
108	Food fixed-arm	1	151	¢4.751Wheel	1
109	Fixed-arm bushing	1	152	Pin of rubbing stone	1
110	Handle	1	153	Sharpener base of subassenbly	1
111	Plastic granule	1	154	pin of blade guading ring	2
112	Motor	1	155	Pin of food tray	1
113	Motor briquetting	1	156	Meat blocking board	1
114	Power line	1	158	Small belt wheel of motor	1
115	Blade guard bolts	1	159	Slide transmitting wheel	1
116	Ball bearing6204	2	160	Towing bracket handle	1
117	Belt wheel	1	161	Sliding axle608	1
117	Pin of belt wheel	1	162	Belt wheel module	1
119	BeltSV.400	2	163	Sharpener module	1
120	Supporting base	1	164	¢20Spring gasket for bearing	1
121	Cable jacket	1	165	¢47Spring gasket for hole	1
122	Mearscraper	1	166	Blade guard disc square-head nut	1
123	Button mulch	1	167	Fixed-arm handle bolt	1
124	Button switch	1	168	Finger baffle bolt	2
125	Capacitor	1	169	Finger baffle nut	2
126	Capacitor retainer	1	172	Bracket knob bolt	1
127	Screw of oriented staff	1	173	Quadrate axis locking screw	2
128	Knob with scale	1	174	Slide axle briquetting bolt	4
129	Spring gasket	1	175	Slide axle bolt	1
130	Cam300	1	176	¢12Undee spring gascket	1
131	Motherboard	1	177	Meat scraping shim	2
132	Cam osculant pin	1	178	Meat scraper bolt	1
133	Sliding axle	1	179	Fulcrum bearing shim	2
134	Slider	1	180	fulcrum bearing bolt	2
135	Rubber foot	4	181	Blade guard ring support	1
136	Sliding axle briquetting	2	182	Tray bearing cover A	1
137	Relay	1	183	Tray bearing cover B	1
138	Spring of sliding axle	2	184	Oil Sealfor Belt wheel	1
139	Towing bracket sliding axle	1	185	Sharpener module（A SET)	1
140	Quadrate axis	1	186	microswitch	1
141	Towing bracket	1	187	Micro switch fixed block	1
142	Button of towing bracket	1	188	Blade screw	1
143	Sharpener mulch	1			

Kitchen Monkey Equipment One Year Limited Warranty

Kitchen Monkey Equipment warrants its equipment against defects in materials and workmanship, subject to the following conditions:

Kitchen Monkey Equipment is warranted for one year, effective from the date of purchase by the original owner. A copy of the original receipt or other proof of purchase is required to obtain warranty coverage. This warranty applies to the original owner only, and is not assignable.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at Kitchen Monkey Equipment's discretion, such product will be repaired, replaced with a refurbished unit, or replaced with a new unit by Kitchen Monkey Equipment, after defective unit has been inspected and defect has been confirmed. Kitchen Monkey Equipment does not assume any liability for extended delays in replacing any item beyond its control. This warranty does not apply to rubber and non-metallic synthetic parts that may need to be replaced due to normal usage, wear or lack of preventative maintenance.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada. Warranty coverage on products used outside the 48 contiguous United States, Hawaii and metropolitan areas of Alaska and Canada may vary.

The following conditions are not covered by warranty:

- Equipment failure relating to improper installation, improper utility connection or supply and problems due to improper ventilation.
- Equipment that has not properly been maintained, damage from improper cleaning, and water damage to controls.
- Equipment that has not been used in an appropriate manner, or has been subject to misuse, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot, or act of God.
- Equipment that has the model number or serial number removed or altered.
- Equipment on which the security seal has been broken.

If the equipment has been changed, altered, modified, or repaired without express written permission from ACE, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of this equipment thereafter.

This equipment is intended for commercial use only and this warranty is void if equipment is used in other than a commercial application.

For warranty and non-warranty related issues, technical support, purchase replacement parts and warranty registration visit www.kitchen-monkey.com. Please have your model number, serial number and proof of purchase ready. It is not necessary to contact the place where you originally purchased your product from.

"THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILTY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUES THE ENTIRE LIABILITY OF ACE. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN."