

Easycut 80

Operating Manual

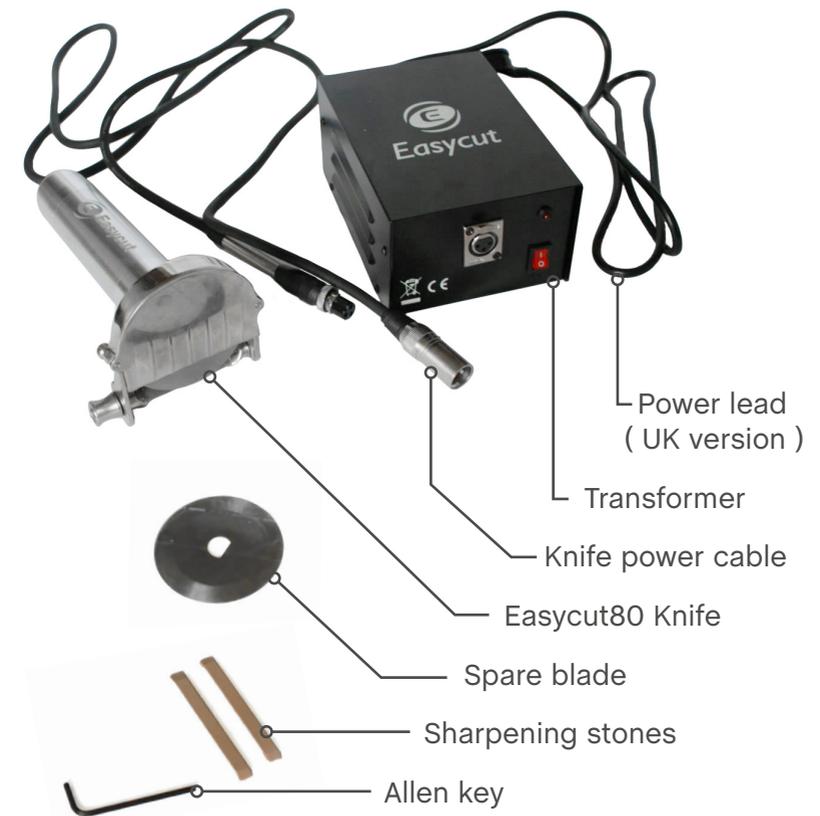


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1 Package Contents

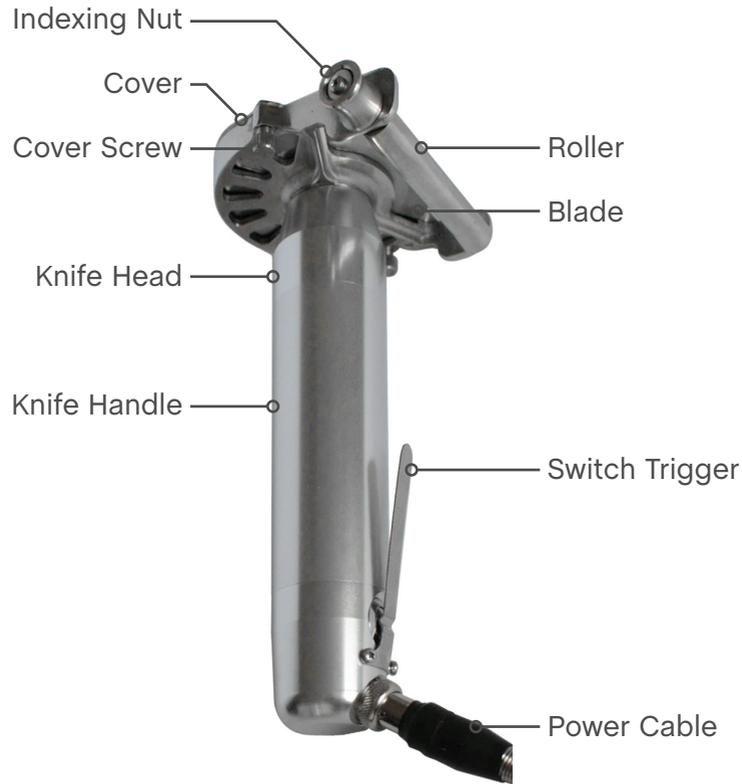
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Please check when first receiving your Easycut 80 to ensure everything is included.

If anything is missing please get in touch with the Customer Services team whose contact details are on the back of this manual.

2 Product Parts



3 Technical Details

Nominal speed	6000rpm
Weight of knife	1010g / 2 lb 4 oz
Transformer supply	UK & Europe : 240v 50 Hz USA : 110v 60 Hz
Head supply	30v (DC) 3000 mA

4 Warranty

Easycut knives and accessories are covered by a 12 month warranty from the date of purchase.

If you have a warranty-related enquiry please contact Easycut Customer Services using the details on the back of this manual. Please be ready to supply a copy of your purchase bill.

Easycut reserves the right to repair or replace a faulty product as it deems appropriate.

Repair or replacement does not extend the original warranty.

If Easycut determines that your product has failed due to accident, abuse, neglect, misuse or unauthorised repair, your warranty will be considered void. Easycut will then return your product to you without servicing it and reserves the right to charge you shipping and handling fees.

Easycut reserves the right to change the technical characteristics and specification of its products without notice.

Easycut declines all responsibility for any errors in compiling this manual.

Easycut declines all responsibility for damage to persons, things or animals arising from the failure to comply with the norms contained in this manual.

Easycut declines all responsibility for any collateral damages that arise from the use of this product except as per the relevant legislation.

 **Conformity** Your Easycut Knife conforms to the EC Directive 98/37/EG (machinery) Annex IIA

5 Operation

5.1 Setting Up

Place the transformer in a well ventilated position away from direct heat. Ensure it is located within easy reach of the working position to prevent the power cable from stretching or becoming a trip hazard.

Ensure the power switch on the transformer is turned off, then connect the transformer to the mains power supply using the power lead.

Connect the knife power cable to the transformer first, and then to the knife.

Turn on the power supply to the transformer then turn on the transformer at the switch.

The knife is ready to use. Please read the next section (5.2 Operating) before using the knife for the first time.

WARNING

When turning on the power supply ensure the switch is not depressed as this could cause the blade to rotate.



5.2 Operating

Squeeze the trigger switch to operate the knife. Release the trigger to stop the knife.

When using the knife oil and water may be sprayed when the blade is rotating. Take necessary precautions to avoid splashing people and equipment.

Hold horizontally and cut the meat from top to bottom with an even stroke. Avoid contact with the steel tray when cutting.

Remove the knife from the meat before releasing the trigger.

You may adjust the slice thickness by pulling out and rotating the indexing nut.

Turn off the power supply when adjusting the slice thickness

6 The Blade

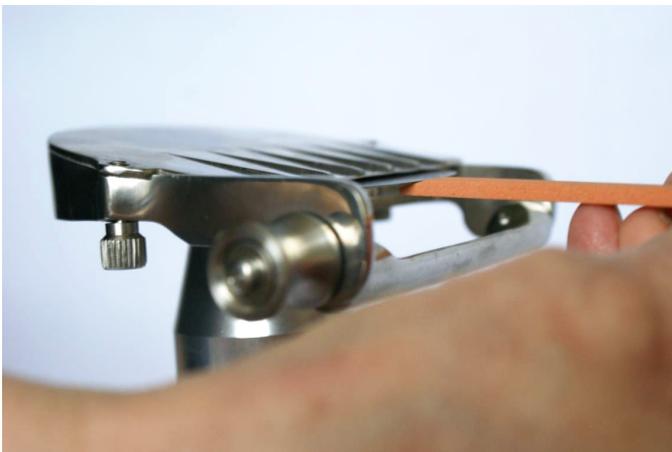
6.1 Sharpening

Hold the knife upright with the head at the top.

While the blade is spinning hold the sharpening stone against the bevelled side of the blade. Ensure bevel of stone is lined up with the bevel of the blade. Apply light pressure.

Keep the stone in line with the blade as shown below. Do not tilt the stone up or down as this will alter the cutting angle of the blade and cutting quality will be affected.

Always sharpen before the blade gets too blunt to cut effectively.



6.2 Replacing

Take care when removing or replacing the blades as the edge of the blade is sharp.

Disconnect the knife from the transformer.

Move the roller into the closed position and loosen the cover screw to remove the cover.

Place your fingers behind the head and hold the blade with your thumb as shown below, taking care to avoid touching the edge of the blade.

Unscrew the blade screw and clamping washer using the allen key provided and very carefully remove the blade.

Clean the end of the spindle to ensure correct seating of the new blade.

Re-assemble the knife by following these instructions in reverse.



7 Cleaning



Always disconnect the knife from the transformer before cleaning

DO NOT immerse the knife handle in water

Remove the blade as per the instructions on page 9. Take care not to touch the edge of the blade as it may be extremely sharp.



Unscrew the head from the handle.



Wash the cover, blade and head unit in hot water using a mild detergent.

Rinse and dry thoroughly before re-assembly.



To reassemble, first align the coupler to the drive shaft and push together to engage before screwing the head back onto the handle.

Do not use force. The head and handle will easily screw together if the coupling is correctly engaged.

For more information about
the Easycut range of kebab knives
visit www.easy-cut.co.uk

Dear Customer,

Thank you for purchasing the Easycut80 Electric Kebab Knife.

Please read this manual carefully and pay particular attention to the safety warnings and operating instructions.

If you have any questions that are not covered in the manual, please get in touch:

Customer Services

We will be happy to answer all your queries during office hours: **Monday to Friday** from **9:00 to 17:00** GMT / BST

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e-mail sales@easy-cut.co.uk

Yours faithfully,

The **Easycut** Team