

**CATER-~~PREP~~**

# Semi-Automatic Meat Slicer - Instruction Manual

Models: CK7220, CK7250, CK7300



To avoid risk of accidents or damage to the appliance, it is essential to read these instructions before it is installed and used for the first time.

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### Introduction

**Thank you for your purchase of the Cater-Prep semi-automatic meat slicer.**

This slicer is specifically designed to slice meats, both refrigerated and fresh as well as vegetables such as potatoes or carrots.

The meat slicer is ideal for use within restaurants, hotels or super markets where thinly sliced produce is required.

Model	Power	Motor speed	Blade speed	Blade diameter	Slicing thickness	Slicing width	Wt	Dimensions
CK7220	220V 50Hz 120 Watts	1400rpm	350rpm	220mm	0.2 - 1.2mm	160mm	18kg	480*370*370mm
CK7250	220V 50Hz 150 Watts	1400rpm	350rpm	250mm	0.2 - 1.2mm	180mm	20kg	480*370*370mm
CK7300	220V 50Hz 250 Watts	1400rpm	310rpm	300mm	0.2 - 1.5mm	220mm	25kg	510*440*432mm



When unpacking your meat slicer for the first time, be sure to check all parts and components are present and undamaged. If any damage is present or there are any missing parts please notify the Caterkwik service team immediately on **01229 480001**.

When positioning your meat slicer, ensure the work surface is both level and sturdy. Adequate space should be left on all sides to ensure safe operation.

The meat slicer is supplied with a 13A UK plug. Care should be taken when positioning the meat slicer to ensure the power cord remains out of the way of operation at all times.

## **WARNING!**

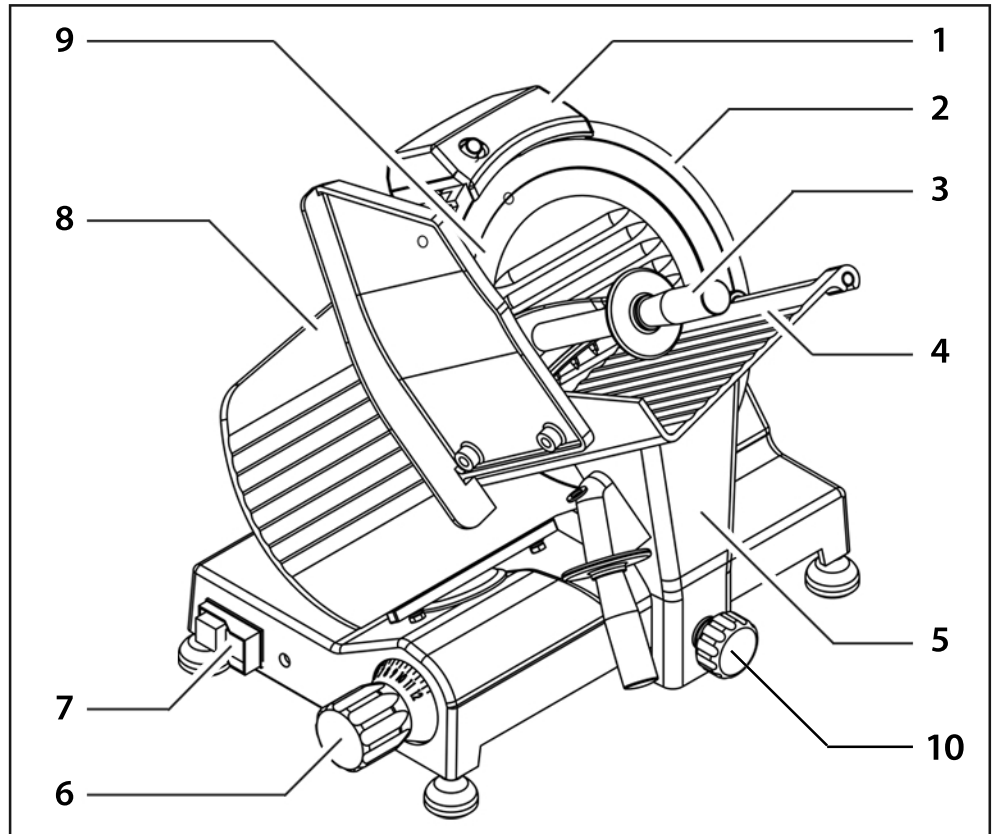
- **This machine should be operated by professionals. Before operating, the user must be familiar with the protection measures and fully trained on how to use the machine.**
- **This appliance is NOT intended for use by children, people with reduced physical, sensory or mental capabilities or lack of experience unless supervised by a person responsible for their safety.**
- **Turn off the power before carrying out any cleaning or maintenance on the machine.**
- **If the power cord is damaged you MUST stop using the product immediately. It MUST be replaced by a qualified technician.**
- **In the event of a breakdown you must contact Caterkwik's Service team. Please do not attempt to repair the unit without a qualified technician.**



### Operating Components

#### List of operating components:

- 1 Sharpener
- 2 Protect circle
- 3 Pressing handle
- 4 Carrier
- 5 Slide bracket
- 6 Regulator knob
- 7 Power switch
- 8 Locking board
- 9 Cutting blade
- 10 Slide clamp





**In order to ensure smooth operation of the meat slicer, please carefully read the following pages.**

### **Lubrication**

Good lubrication is key to maintaining optimum operation of the meat slicer. To do this, food safe lubricating oil should be applied to the moving parts, including the slide in which the pressing handle runs along.

For lubricating the slide itself, food grade oil (such as olive oil) can be used to help the food products glide along the locking board when in use. This should be done on a weekly basis or when you notice an increase in friction.

 **WARNING!**  
Disconnect the slicer from the power when applying any lubrication to help prevent accidental injuries.

### **Power Supply**

The power switch is located on the left hand side of the slicer and is operated by an ON/OFF rocker switch. When connecting the slicer to the mains supply, care should be taken to both locate the power cord away from the operating area and away from any heat or water sources.

### **Test Run**

Before operation, it is advisable to perform a test run to ensure all parts and in good working order. Care should be taken to ensure the blade is installed correctly by checking all the mounting screws are firmly tightened.

The blade cover and sliding track should all be well lubricated before use.

Turn the unit on briefly and observe the slicer for any abnormal use. This may include grinding noises or irregular spinning of the blade.

If any of these are present, turn OFF the slicer and re-tighten the blade.



## Operation

In order to ensure smooth operation of the meat slicer, please carefully read the following pages.

### Blade Sharpening

The blades themselves are made from high grade wear resistant steel and arrive pre-sharpened. After prolonged though, the blades can begin to dull.

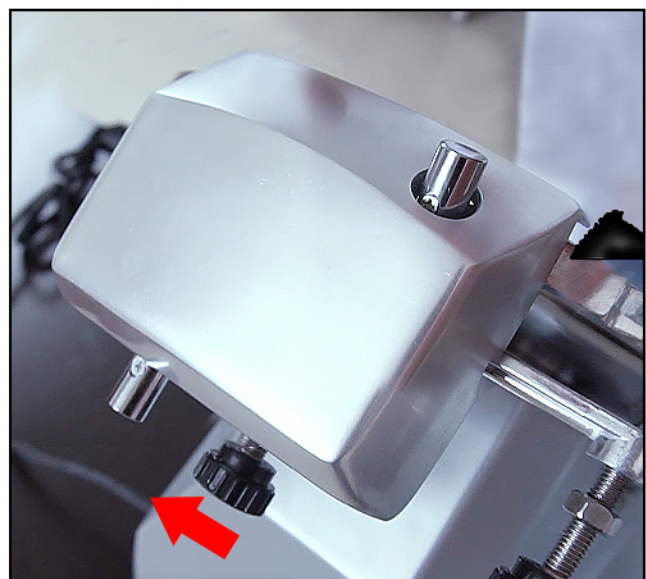
The included sharpening tool can be used to resharpen the blade. Before using the tool you should clean the blade thoroughly to avoid any staining. This can be done carefully with a brush and water.

### WARNING!

During standard operation, the sharpening tool should be kept WELL CLEAR of the blade.

#### Step 1

To position the sharpening tool, firstly unscrew the locking knob on the reverse of the tool.





### Operation

#### Step 2

Using both hands. Press in both of the locking pins fully.

Once pressed in, LIFT the sharpening tool up, then rotate it 180 degrees to bring the grinding wheels in line with the cutting blade.



#### Step 3

Once in position. Re-tighten the locking knob to secure the sharpening tool in position.





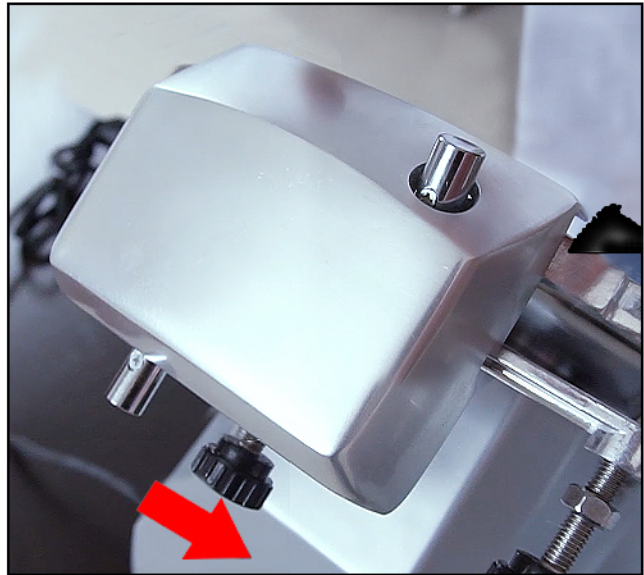
### Operation

#### Step 6

Once complete. Untighten the locking knob again.

Lift the sharpening tool up and rotate 180 degrees again.

Lock the tool back into the original position and retighten the locking knob.



#### **WARNING!**

Repeated regrinding will reduce the diameter of the blade. When the distance between the locking board and edge of the blade is more than 5mm. Loosen the screw on the back of the locking board and reposition it closer to the blade.

When the blades diameter has been reduced by 12mm the blade **MUST** be replaced.



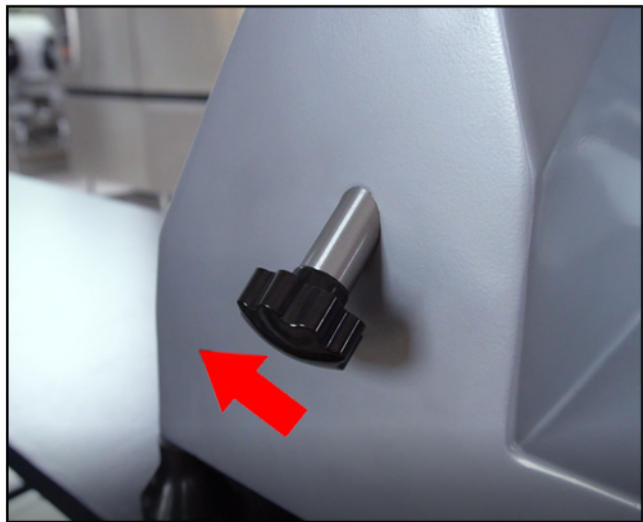


## Operation

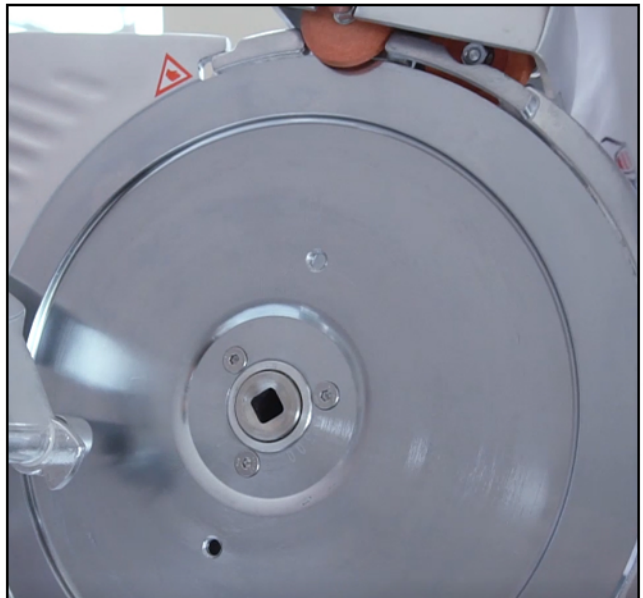
After the sharpening process the blade can be cleaned further.

Before doing so, ensure that the slicer has been fully disconnected from the power supply.

Remove the blade cover by unscrewing and fully removing the the locking knob at the rear of the unit.



Once the blade cover is removed, the blade can be cleaned using a dry cloth to remove any excess debris resulting from the sharpening process.



### WARNING!

**EXTREME** care **MUST** be taken when cleaning the blade both before and after grinding.



## Operation

### Adjusting slice thickness.

The slicing thickness is measured by the gap between the blade and the locking board. The thickness can be adjusted using the control knob located on the left of the machine.

Slice thickness is adjustable from 0 mm up to 12 mm.

Be aware that when increasing the slice thickness the transmission gap between the locking board and the blade should be adjusted.

Adjust this gap using the clamping screw located behind the locking board.



For a thicker slice, the gap will need to be lowered, and for a thinner slice there is no need to adjust the transmission gap.

**Food Suitability.**

When using the slicer, finding the correct temperature is crucial for optimum slicing performance. If the meat product is too hard or frozen it may fragment when sliced.

For ideal operation, chilled meat products should be kept around 0°C to -4°C

**WARNING!**

Attempting to slice frozen meat into thick slices can damage the motor. The increase of resistance may stall the motor or even burn it out. Rendering the slicer inoperable.



### **Changing the blade.**

If the blade becomes dull beyond repair, or you simply require a new blade, it can be changed by doing the following.

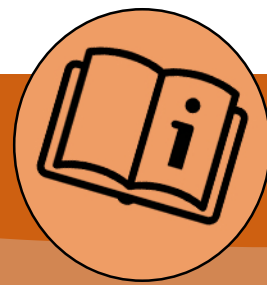
1. Remove the blade cover by unscrewing it from the back of the machine. Once unscrewed, you should be able to slide the cover off.
2. Remove the sharpener by lifting it up as if you were repositioning it.
3. Unscrew the blade with its three attaching screws.



### **WARNING!**

**DO NOT attempt to remove the blade while the machine is connected to the power. When removing and replacing the blade, wear protective gloves.**

4. Re-install the new blade using the same 3 attaching screws.
5. Re-attach the blade cover using the bolt at the back of the machine.
6. Reposition the sharpening tool.



Issue	Solution
The machine does not work.	Check all power connections, and that the machine is connected to an active power supply.
The machine cannot slice meat or slices are too irregular.	<ol style="list-style-type: none"> <li>1. The blade is dull - Please sharpen blade.</li> <li>2. Meat is too hard - Allow the meat to warm up to the recommended temperature.</li> </ol>
The blade is sharp, but unable to slice the meat.	<ol style="list-style-type: none"> <li>1. Check the blade installation height and grinding angle, use sharpening tool to sharpen the blade.</li> <li>2. The blade is not affixed securely. Re-tighten the blade.</li> </ol>
The blade is spinning too slowly.	<p>Disconnect machine from the power, then remove bottom cover to reveal tensioning belt. (Belt should be adjusted every 2-3 months to ensure adequate tension.)</p> <p>Firstly, loosen the large nut, adjust the belt tension, then retighten the nut.</p>