

**IMPORTANT WARRANTY INFORMATION PLEASE READ  
FILL OUT AND RETURN ENCLOSED WARRANTY CARD**

THIS WARRANTY COVERS:  
THE LEM 6200: 7.5" MEAT SLICER.  
THE WARRANTY IS EXTENDED TO THE ORIGINAL PURCHASER ONLY.

**WARRANTY DURATION:** This product is warranted to the original purchaser for a period of one (1) year from the original purchase date. **EACH UNIT COMES WITH A WARRANTY CARD, WHICH MUST BE FILLED OUT COMPLETELY AND RETURNED IMMEDIATELY, WITH A COPY OF THE PURCHASING RECEIPT. FAILURE TO RETURN YOUR WARRANTY CARD WILL LIMIT WARRANTY TO 90 DAYS WITH PROOF OF PURCHASE.**

**WARRANTY COVERAGE:** This product is warranted against defective materials or workmanship. The warranty is void if the product has been damaged by accident, misuse, neglect, modification or improper service or repairs by unauthorized personnel. It is also void if damaged in shipment or by other causes not arising out of defects in the materials or workmanship. This warranty does not extend to any units which have been in violation of written instructions furnished.

**WARRANTY DISCLAIMERS:** This warranty is in lieu of all warranties expressed or implied, and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance under any theory of sort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability or breach of contract. The manufacturer declines all responsibility for damage to persons, things or animals arising from the failure to comply with the norms contained in this manual. The manufacturer reserves the right to make modifications at any time to the models while maintaining the main characteristics described herein. The manufacturer also declines all responsibility for any errors in compiling this manual.

**WARRANTY PERFORMANCE:** During the above one year warranty period, a product with a defect will either be repaired or replaced after the product has been inspected by an LEM Service Technician. **LEM RESERVES THE RIGHT TO REFUSE WARRANTY PERFORMANCE OR PRODUCT EVALUATION UNLESS THE ORIGINAL SALES RECEIPT OR WARRANTY CARD IS ON FILE.** The repaired product will be in warranty for the balance of the one year warranty period. No charge will be made for such repair or replacement.

**IMPORTANT NOTICE:** If any parts are missing or defective, please contact our Customer Service Department for assistance at 877-536-7763. (M-F 8:30am to 4:30pm EST) **DO NOT RETURN TO THE STORE WHERE THE PRODUCT WAS PURCHASED.**

**LEM PRODUCTS MERCHANDISE RETURN POLICY WARRANTY SERVICE:**

To obtain service under terms of this warranty, please contact us at 877-536-7763 to obtain authorization prior to returning the merchandise. No merchandise will be accepted without prior authorization. Please return the product pre-paid in the original packaging if possible, enclose a copy of your receipt, (Keep a copy of your proof-of-purchase for your records) and include a written explanation of the issue. Ship to LEM Products, 4440 Muhlhauser Road, Suite 300, West Chester, OH 45011. LEM Products is not responsible for damage incurred in shipping, make certain to pack product properly. Return shipping charges are the responsibility of the purchaser. Packages returned to LEM should be insured for the value of the product to cover any damages that may occur during shipping.

Revised May 14, 2014

THE LEADER IN GAME PROCESSING



# 120 WATT MEAT SLICER

## USE & MAINTENANCE

1129



### ⚠ CAUTION ⚠

Cuts, injuries and/or fire may result from non-compliance with all operating procedures described within this instruction manual.

### ⚠ WARNING! SHARP BLADE ⚠

HANDLE CAREFULLY! KEEP FINGERS AWAY FROM THE CUTTING BLADE!  
NEVER FEED FOOD BY HAND. ALWAYS USE THE FOOD PUSHER!

Always use completely assembled meat slicer with sliding food carriage and food pusher.  
Protective/cut resistant gloves are recommended whenever handling blade!

## ! CAUTION !

Before using the slicer for the first time please make sure to read carefully and thoroughly through these operating instructions and the safety advice. Familiarize yourself completely with the functions of the appliance.

## ! GENERAL WARNINGS AND SAFETY INFORMATION !

1. Always ensure that the slicer is properly assembled and safely set up before use.
2. **DO NOT** leave the slicer unattended if it can be switched on and operated.
3. **CAUTION:** This appliance is not recommended for use near or by children or persons with certain disabilities. Set up and store the slicer out of reach of children. When not in use, store device in a secure and dry place out of reach of children.
4. **CAUTION:** Exposed sharp metal blade! Use **EXTREME CAUTION** when handling and cleaning metal blade.
5. Thoroughly hand-wash all slicer parts with warm, soapy water prior to use. Do not soak. **NOT DISHWASHER SAFE** (discoloration may occur).
6. To avoid injury, never hand feed food to be sliced. Sliding feed table and food pusher should always be in place during use.
7. **CAUTION: NEVER PUT YOUR FINGERS NEAR THE BLADE WHILE IT IS IN OPERATION.**
8. The slicer must be connected to a 110V AC electric supply only.
9. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet one way. If the plug doesn't fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. DO NOT modify the plug in any way.
10. **DO NOT** operate with a damaged cord or plug, after the unit malfunctions, has been damaged in any way or if appliance has been immersed in water or other liquid. Return unit to LEM Products for assessment and repair.
11. Always unplug unit when not in use, when changing parts or cleaning.
12. Never unplug by pulling on the power cord, always pull directly on the plug itself.
13. **DO NOT** let cord hang over edge of table or counter, contact sharp edges or touch hot surfaces.
14. Use the appliance on a level, stable surface to prevent tipping. Never move the appliance while unit is in use.
15. Indoor use only. To protect against the risk of electrical shock, never immerse the device in water and do not expose the device to rain or moisture. **WARNING: In the event the device should fall into water, remove the plug from the wall socket before attempting to remove the unit from the water.** If submergence occurs, have the slicer examined by an authorized technician before use.
16. To protect against the risk of electrical shock, **DO NOT** use the slicer if your hands are wet or if you are standing on a wet floor. **DO NOT** use the slicer if it is wet or moist. **DO NOT** operate this device with wet hands or bare feet. **DO NOT** operate near running water.
17. The slicer is designed exclusively for domestic use and not for commercial purposes.
18. **DO NOT** use the slicer to slice through bones, frozen food or non-food items.
19. Use the slicer with the supplied accessories only. **WARNING: The use of attachments not recommended or sold by the manufacturer may cause injury, damage to personal property, and may void your warranty.**
20. **WARNING: DO NOT** use while under the influence of alcohol or drugs (prescription or non-prescription) as these may impair user's ability to properly assemble or safely operate the slicer.
21. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.

## 22. SAVE THESE INSTRUCTIONS

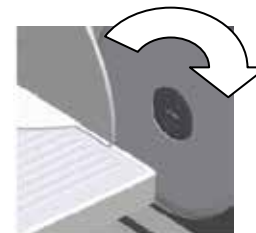
## ! CAUTION !

- ! Cuts, injuries and/or fire may result from non-compliance with all operating procedures described within this instruction manual.
- ! Before starting to clean slicer, switch unit "OFF", remove unit from power source and set Adjustment Knob to "P". Never immerse the slicer in water.

## CLEANING AND MAINTENANCE

### Removing & Installing the Cutting Blade

1. The unit must be OFF and unplugged. Release the blade locking screw by turning it clockwise. Then pull out the blade assembly.
2. To reinsert the blade assembly, line up the tabs on the blade assembly with the slots in the small gear. Once the blade assembly has engaged with the small gear, turn the blade locking screw counter-clockwise to lock it in position.



### After Operation - Maintenance

1. Never use steel wool or scouring powder on any part of the food slicer.
2. Ensure the unit is hygienically clean. Before assembling the food slicer, and with the unit unplugged, thoroughly wipe off all parts with a clean cloth using warm soapy water and a mild anti-bacterial detergent. In addition, the following parts should be removed and cleaned in hot soapy water: Protective guide and blade assembly. Clean the food slicer after every use.

**NOTE : Failure to follow all cleaning instructions could allow harmful bacteria to grow and contaminate food, creating a serious health risk.**



## ! WARNING! SHARP BLADE !

**HANDLE CAREFULLY! KEEP FINGERS AWAY FROM THE CUTTING BLADE!**

**NEVER FEED FOOD BY HAND. ALWAYS USE THE FOOD PUSHER!**

**Always use completely assembled meat slicer with sliding food carriage and food pusher.  
Protective/cut resistant gloves are recommended whenever handling blade!**

## SLICER USAGE AND OPERATION

6. Slide the safety lock away from On/Off switch and use another hand to turn the On/Off switch to "I".
7. To increase the slicing thickness turn the blade adjustment knob clockwise (maximum slicing thickness :15mm). To decrease the slicing thickness turn the knob counter-clockwise.
8. Place your left hand on the protective guide with your thumb protected behind the thumb guard, applying gentle pressure to keep the food pressed against the face plate.
9. Place your right hand onto the food tray, well away from the blade, then slide the food tray back and forth steadily across the blade assembly.  
**NOTE :** The blade only cuts during the forward motion.
10. Turn the On/Off switch to "O" to stop the food slicer and turn the blade adjustment knob counter-clockwise to decrease the slicing thickness after use.



**ATTENTION : DO NOT OPERATE FOOD SLICER LONGER THAN 5 MINUTES AT ONE TIME. STOP AND COOL FOR 5 MINUTES THEN RESUME.**

## ! CAUTION !

- ! Cuts, injuries and/or fire may result from non-compliance with all operating procedures described within this instruction manual.
- ! Before starting to clean slicer, switch unit "OFF", remove unit from power source and set Adjustment Knob to "P". Never immerse the slicer in water.

## CLEANING AND MAINTENANCE

- Unplug and let the appliance completely cool down.
- Do not use any abrasive (liquid) cleaning agents or materials (e.g. scouring pads) to clean the appliance.
- Clean main unit with a dry cloth and/or paper towel.
- Clean the food tray and the protective guide in hot water with dishwashing liquid.
- Rinse the parts with fresh water and dry them thoroughly.

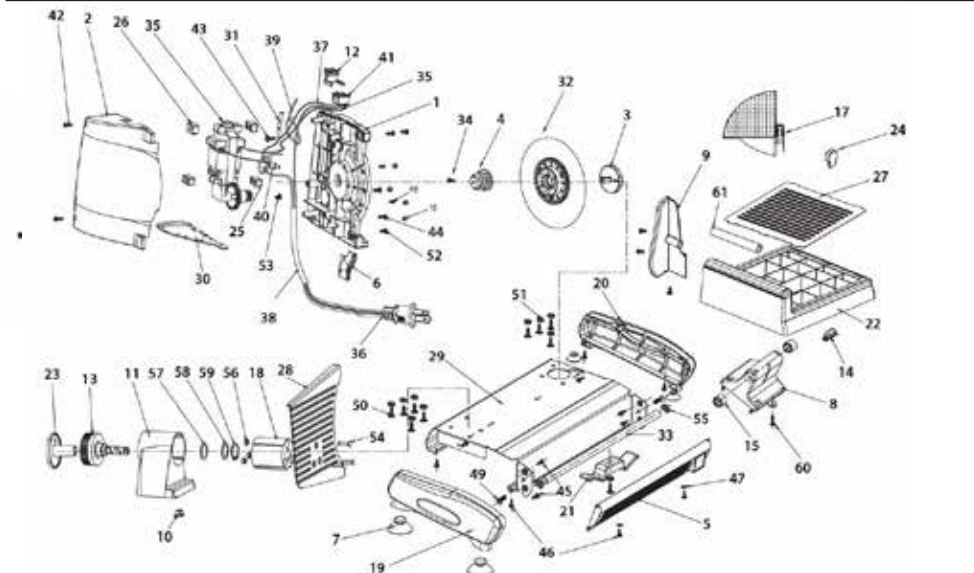
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## ! CAUTION !

**Before cleaning, assembling or disassembling meat slicer, make sure the slicer motor is OFF and the plug is removed from the outlet/power source.**

## SLICER FEATURES



Part	Description	Qty	Part	Description	Qty	Part	Description	Qty
1	Front Head	1	22	Food Tray	1	43	Self-Tapping Screw	1
2	Back Head	1	23	Register's Knob Cover	1	44	Self-Tapping Screw	3
3	Blade's Fixing Knob	1	24	End Cap	1	45	Self-Tapping Screw	6
4	Blade's Fixing Thread	1	25	Silent Block 1	2	46	Self-Tapping Screw	6
5	Front cover	1	26	Silent Block 2	2	47	Flat Washer	2
6	Blade Scraper	1	27	Trolley Plate	1	48	Self-Tapping Screw	2
7	Stand (foot)	4	28	Sail (Adjustment Plate)	1	49	Self-Tapping Screw	2
8	Slider	1	29	Metal Body	1	50	Self-Tapping Screw	10
9	Food Base-A	1	30	Head Reinforcement Bracket	1	51	Washer	10
10	Register's Stop	1	31	Switch Spring	1	52	Self-Tapping Screw	2
11	Register's Body	1	32	Blade Group	1	53	Machine Screw for Pinion	1
12	Power Switch Lock	1	33	Trolley Slide Bar	1	54	Machine Screw for Sail	3
13	Register's Knob	1	34	Lock Screw	3	55	Spring for Slider Bar "Tray Stop"	2
14	Trolley Stand-Off	1	35	Motor ASM	1	56	Nut Din 6932	3
15	Bush for Trolley	2	36	Power Cord (UL)	1	57	Washer for Register's Knob 1	1
16	Bump	4	37	Lead Wire	1	58	Washer for Register's Knob 2	1
17	Ham's Standstill	1	38	Tube	1	59	Lock Washer for Shaft	1
18	Sail's Support	1	39	Cord Tie	2	60	Lock Screw	1
19	Left Side Body	1	40	Close End Connector	1	61	Shaft	1
20	Right Side Body	1	41	Power Switch	1			
21	Reinforcement Bracket	1	42	Self-Tapping Screw	1			

## SLICER SPECIFICATIONS

**Power:** 120V

**Power Rating:** 120W

**Slice Thickness:** 0mm - 15mm / .6"

**Blade Size:** 19cm Dia., Reinforced, Non-Rusting Fine Blade



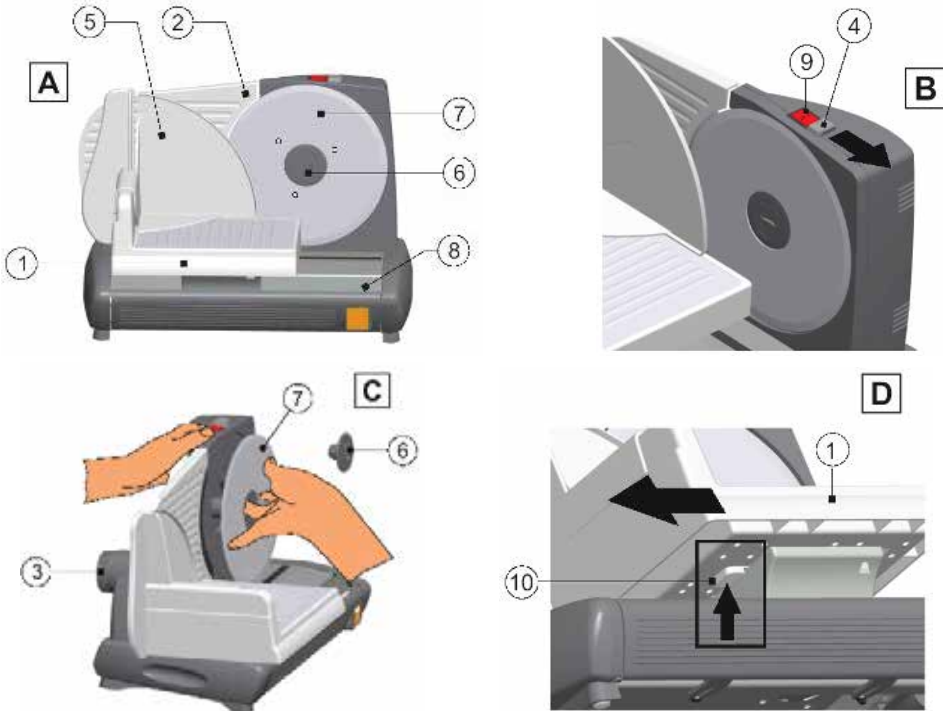
## SLICER OPERATING INSTRUCTIONS

Before using the slicer for the first time, please make sure to read carefully and thoroughly through these operating instructions and safety advice. Familiarize yourself completely with the functions and operations of the slicer. Please keep these instructions with your slicer and make sure that everyone who will be operating the slicer has read them.

This slicer is intended exclusively for slicing normal household foods. The food to be sliced must be thawed, unpacked and free from bones before it can be sliced. Any other use or modification to the equipment shall be considered as improper use and could give rise to considerable dangers.

## KNOW YOUR MACHINE

- |                          |                              |
|--------------------------|------------------------------|
| 1. Food Tray             | 6. Blade Locking Screw       |
| 2. Face Plate            | 7. Blade Assembly            |
| 3. Blade Adjustment Knob | 8. Platform                  |
| 4. Safety Lock           | 9. On/Off Switch             |
| 5. Protective Guide      | 10. Food Tray Removal Button |



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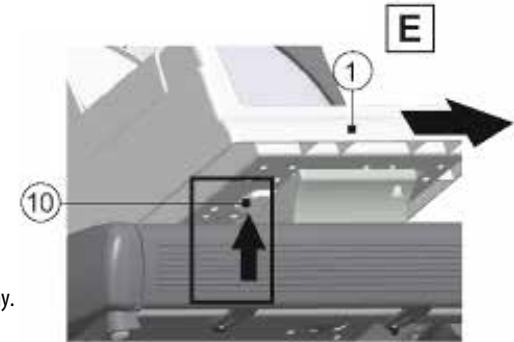
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 Protective/cut resistant gloves are recommended whenever handling blade!

## BEFORE FIRST USE

1. Remove the food tray, protective guide, main unit and all packaging material from the retail box.
2. Wipe off all parts with a clean cloth using warm soapy water.
3. Make sure all parts are completely dry before assembly.

## Assembly Instructions

1. Place the food slicer on a stable, flat and dry surface.
2. Put the Food Tray back to the main unit. Push the Food Tray removal button and locate the Food Tray through 4 rectangle holes.
3. Slide the protective guide to right side onto the Food Tray.



## ⚠ CAUTION ⚠

Before cleaning, assembling or disassembling meat slicer, make sure the slicer motor is OFF and the plug is removed from the outlet/power source.

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## SLICER USAGE AND OPERATION

1. Place the food slicer on a stable, flat and dry surface.
2. Ensure the food slicer is switched off.
3. Ensure the face plate is in the top position so that the slicing thickness is 0mm. If it is not in 0mm position, please turn the blade adjustment.
4. Connect the plug to AC mains.
5. Slide the food tray back, away from the blade. Place the food to be sliced on the food tray, positioned between the face plate and the protective guide.

