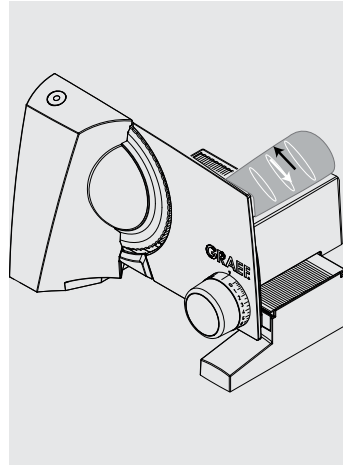
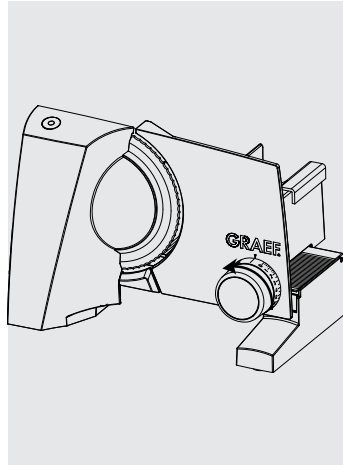
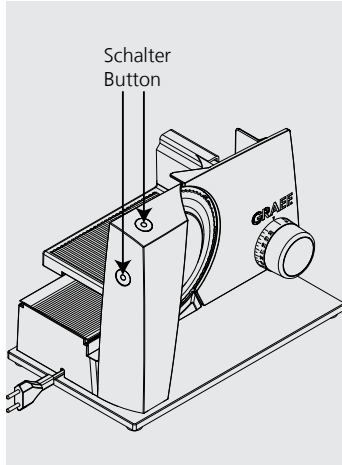
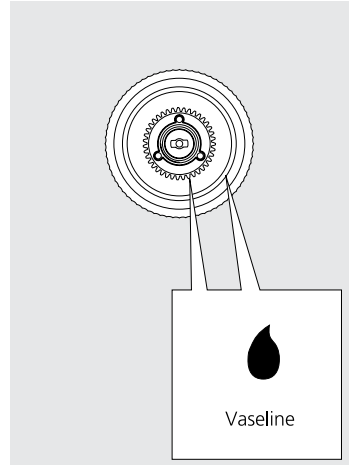
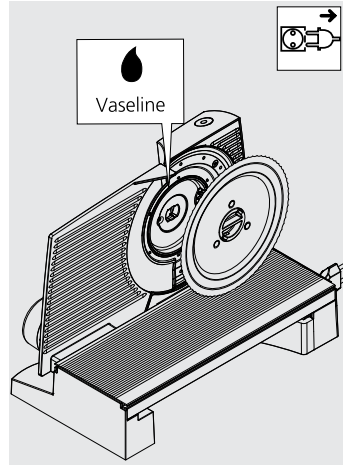
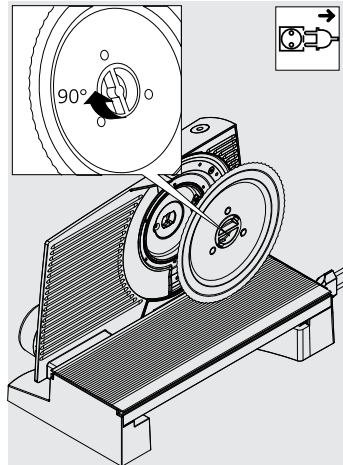
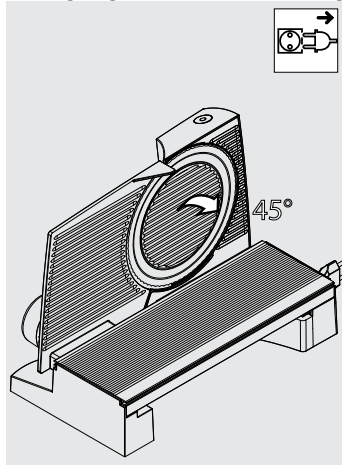


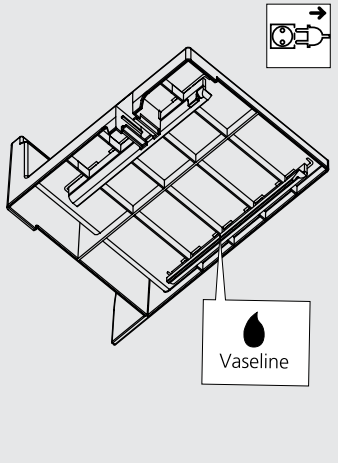
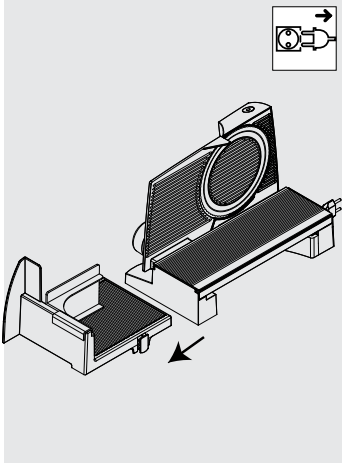
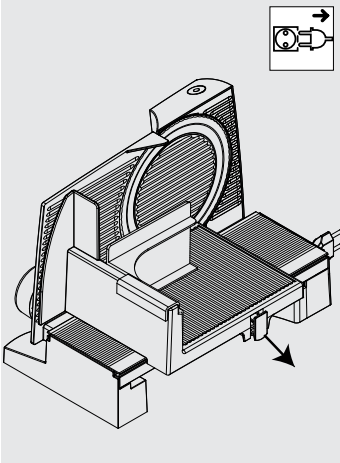
Arbeiten / Operation



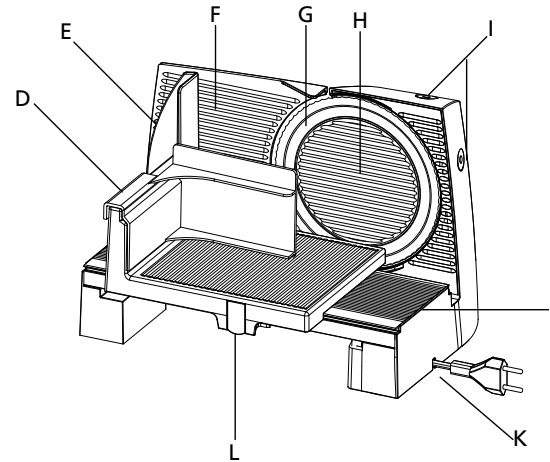
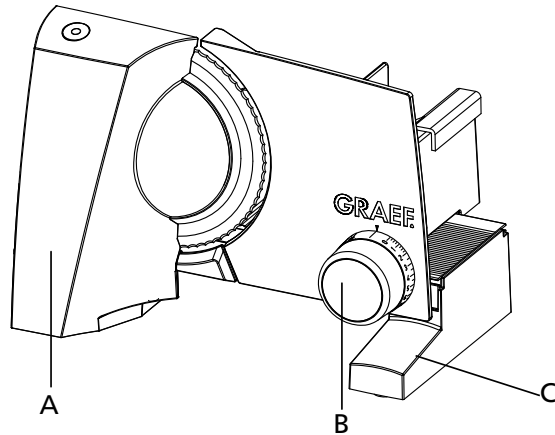
Reinigung/Messer / Cleaning/Blade



Schlitten abnehmen / Carriage removal



Technische Daten / Technical details EVO E 10 / E 11



- A Gehäuse
- B Drehknopf zur
Schnittstärkeneinstellung
- C Standfuß
- D Restehalter
- E Schlitten
- F Anschlagplatte
- G Messer
- H Messerabdeckplatte
- I Moment- und
Dauerschalter
- J Schlittenprofil
- K Kabelfach
- L Schlittenriegel

Technische Daten:

Arbeitsbereich: (LxBxH)
345 x 225 x 240 mm

Schnittstärke: 0 - 20 mm

Schnitthöhe: 145 mm

Schnittlänge: 225 mm

Betriebsspannung: 230 Volt

Leistung 45 Watt,
max. 170 Watt

- A Housing
- B Control dial, for
adjustment of slicing
thickness
- C Anti-slip foot
- D Food holder
- E Carriage
- F Stop plate
- G Blade
- H Blade cover plate
- I Quick-action and
continuous operation
switch
- J Carriage profile
- K Cable compartment
- L Carriage lock

Technical data:

Work space: (LxWxH)
345 x 225 x 240 mm

Slice thickness: 0 - 20 mm

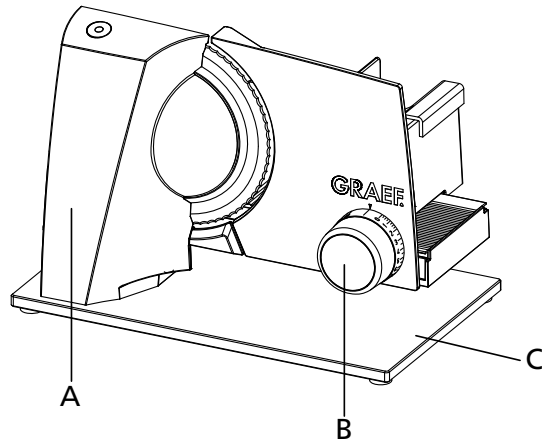
Cut height: 145 mm

Cut length: 225 mm

Operating voltage: 230 Volt

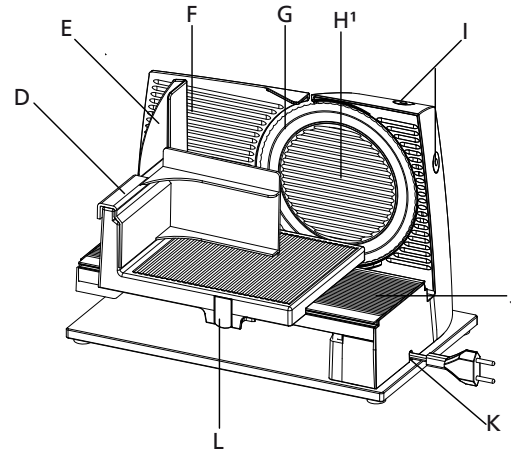
Power 45 Watt,
max. 170 Watt

Technische Daten / Technical details EVO E 20 / E 21 / EVO E 80 / E 81



- A Gehäuse
- B Drehknopf zur
Schnittstärkeneinstellung
- C Glasbodenplatte
- D Restehalter
- E Schlitten
- F Anschlagplatte
- G Messer
- H Messerabdeckplatte
- I Moment- und
Dauerschalter
- J Schlittenprofil
- K Kabelfach
- L Schlittenriegel

Technische Daten:
 Arbeitsbereich: (LxBxH)
 345 x 235 x 250 mm
 Schnittstärke: 0 - 20 mm
 Schnitthöhe: 145 mm
 Schnittlänge: 225 mm
 Betriebsspannung: 230 Volt
 Leistung 45 Watt,
 max. 170 Watt



- A Housing
- B Control dial, for
adjustment of slicing
thickness
- C Glas base plate
- D Food holder
- E Carriage
- F Stop plate
- G Blade
- H Blade cover plate
- I Quick-action and
continuous operation
switch
- J Carriage profile
- K Cable compartment
- L Carriage lock

Technical data:
 Work space: (LxWxH)
 345 x 235 x 250 mm
 Slice thickness: 0 - 20 mm
 Cut height: 145 mm
 Cut length: 225 mm
 Operating voltage: 230 Volt
 Power 45 Watt,
 max. 170 Watt

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Safety instructions

This unit is in conformity with the safety instructions mentioned hereinbefore. However, incorrect handling may lead to injury and damage. For safe handling of this unit, please observe the following safety instructions:

- Before using the unit check for any external visible damage of the housing, the connection cable and plug. Do not operate a damaged unit.
- In case of a damage of the connection cable of the machine, the unit may be replaced by the manufacturer or the after-sales service or a similarly qualified person only, in order to avoid any danger.
- Repairs may be carried out only by an expert or by Graef after-sales service. Incorrect repairs may cause considerable hazards for the user. In addition, any claim under guarantee is forfeited.
- A repair of the unit during the guarantee period may be carried out by Graef after-sales service only as otherwise there is no claim under guarantee in case of subsequent damage.
- Defective parts must be replaced by original spare parts only. It is only with these parts that the safety requirements are met.
- This appliance should not be used by persons (including children) with limited physical, sensory and mental abilities or a lack of experience and/or a lack of knowledge, unless they are supervised by a person responsible for their safety or have received instruction on how the appliance is to be used.
- The appliance may not be used by children. The appliance and its power cord must be kept out of the reach of children.
- Children should be supervised to make sure they do not play with the appliance.
- In the absence of supervision and prior to assembly, during cleaning disconnect the unit from the mains.
- The unit is not intended to be used with an external timer or a separate remote control.

- This unit is intended for use in households and similar use, such as: Staff kitchens in shops and office; in agricultural estates; by guests in hotels, motels and other living quarters; in bed and breakfast boarding houses.
- Always disconnect the connection cable by using plug; do not pull the connecting cable.
- Before connecting the unit compare the connection data (voltage and frequency) on the typeplate and your mains. These data have to be in conformity so that no damage can occur.
- Do not use the unit when the connection cable or the plug is damaged.
- Before reusing, have the unit fitted with a new connection cable by the Graef after-sales service or an authorised specialist.
- By no means open the housing of the unit. An electric shock may be caused by touching life connection and electrical mechanical structures.
- Never touch live parts. They can cause an electric shock or may result in death.
- Never carry the unit by its power cable.
- Never transport the unit during operation.
- Never operate the unit with wet hands.
- In idle state, turn the adjustment knob clockwise to zero setting so that the stop plate covers the knife blade.
- Packaging materials must not be used for playing. There is a danger of suffocation.
- Do not touch the blade of the knife with your fingers. This is very sharp and may cause serious injury.
- Make sure that the unit has been switched off before cleaning or non-use and is not connected up to the mains.
- Check whether the stop has been closed (blade covered).
- Do not use any aggressive or scouring detergent and no solvents.
- Do not scrape off any persistent dirt with a hard object.
- Do not rinse the unit in water or immerse in

water.

- The unit must not be used without the food holder (D) unless the size and shape of the food permits use without.

Unpacking

Proceed as follows to unpack the unit:

- Remove the unit from the box.
- Remove the packaging parts.
- Remove any stickers on the unit (do not remove the typeplate).

Requirements on the installation location

For safe and faultfree operation of the unit, the following requirements of the installation location have to be met:

- The unit has to be placed on a solid, flat, horizontal and non-slipping surface mit a sufficient weight-carrying capacity.
- Choose the location in such a way that children cannot reach the sharp blade of the unit.

Safety hazards

The very sharp blade(G) can cut off parts of the body. Your fingers are especially endangered. For this reason, do not reach into the space between the stop plate (F) and the blade (G) as long as the stop plate (F) is not closed completely, i.e. set to "0".

Child safety lock

In order to secure the blade (G), (the stop plate (F) has to be closed (i.e. set to "0")), the slide (E) can be moved in front of the blade (G) and the slide bar (L) can be pressed in. The slide (E) is stuck.

Short-time operation

This unit has been fitted with short-time operation system of 5 minutes.

Overload protection

If the blade (G) is blocked by a hard object (such as bones) during the cutting process, the machine is switched off in order to protect the gear and the motor. Carefully remove the cause

of blockage; in the process keep your fingers away from the hazard area, and restart the unit.

Cutting material

- The unit can be used to cut bread, ham, sausage, cheese, fruit, vegetables, et cetera.
- By no means cut hard objects, such as frozen food, bones, wood, sheet metal or similar.

Using switch for intermittent cutting operation

- Place a tray, a plate or something similar below the unit.
- Choose the requested slicing thickness (B).
- Press the material gently to the stop plate (F) and the slide (E) to the blade (G) evenly.
- Hold the upper switch (I) pressed and tap the rear switch (I).

Note:Soft food (such as cheese or ham) can be sliced best when cooled. Soft food can be cut better when pushed slowly. When slicing cucumbers or carrots, it is advantageous if they

are cut to equal lengths first which are then fed using the food holder (D).

Using switch for continuous cutting operation

- Place a tray, a plate or something similar below the unit.
- Choose the requested slicing thickness (B).
- Press the material gently to the stop plate (F) and the slide (E) to the blade (G) evenly.
- Hold the two switches (I) pressed and release the upper switch first.
- The switch for continuous operation is activated; you can now start cutting the material.
- In order to reactivate continuous cutting operation, press one of the two switches (I).
- **Note:**Soft food (such as cheese or ham) can be sliced best when cooled. Soft food can be cut better when pushed slowly. When slicing cucumbers or carrots, it is advantageous if they are cut to equal lengths first which are then fed using the holder for remainders.

Food holder

The unit must not be used without the food holder (D) unless the size and shape of the food permits use without.

As soon as the size or shape of the food permits the use of the food holder, this has to be used.

- Place the remainders or smaller food on the slide (E).
- Place the food holder (D) at the rear wall of the slide and move the food holder (D) up to the food to be cut.
- Proceed as described above in chapter “Cutting”.

The food holder (D) permit slicing of smaller food, such as mushrooms or tomatoes.

Cleaning

Remove the power plug before cleaning the unit.

Use a soft and moist cloth to clean the outer surfaces of the unit. Use a mild detergent in case of heavy soiling.

Preservation of value - blade

For a long-lasting sharpness and for a preservation of the value of your Graef blade we recommend that the blade be cleaned in regular intervals, especially after cutting cured meat or ham. They contain salts which when on the blade surface for a longer period of time could produce so-called “rust film” (on “stainless steel” as well). When cutting products which contain a lot of water, such as tomatoes or cucumbers, a lack or wrong (too “wet”) cleaning may produce rust on the blade surface. For this reason we recommend that you use a moist cloth and a bit of detergent, if and when necessary, to clean the blade directly after use. **Never** put the blade in a dishwasher, firstly due to decrease in sharpness and corrosion resistance (salts attack the blade), and secondly due to safety in handling the blade whilst loading and unloading the dishwasher.

Removing the blade

Remove the power plug before removing the blade.

Unscrew the blade (G) in regular intervals and clean the unit on the inside. Do this, especially “juicy” cutting material (tomatoes, fruit, roasts, et cetera) are cut. Handle the blade (G) with great care.

- Pull the slide towards yourself.
- Undo the blade cover plate (H) by turning it 45 deg. to the right. Note: You can turn the blade cover plate (H) by 45 deg. by hand or alternatively you put a coin (such as 1 Euro coin) into the slot provided and turn the blade cover plate (H) by 45 deg. then. Do not press too much because it may happen you cannot remove the blade (G) directly.
- Turn the blade lock 90 deg. to the right and carefully remove the blade (G).
- Use a moist cloth to clean the inside of the blade (G).
- From time to time the cogwheel of the blade should be greased.
- Place the blade (G) and the blade cover plate (H) in reverse order. Place the blade cover plate (H), turn it clockwise by 45 deg. until it

snaps in briefly and does not drop off.

- Place the blade with the greatest of care as it is a very sharp object.

Slide

In order to clean the slide (E) better, remove it from the unit.

- Pull the slide bar (L) out of the slide (E) on the right-hand side.
- Pull the slide (E) towards yourself and remove.
- Use a moist cloth or running water to clean all parts.

Important: Do not clean the slide in a dishwasher!

- Once a month, add some drops of resin-free oil or petroleum jelly to the slideway. Use a soft cottonwool cloth to remove excessive oil / petroleum jelly.

After-sales service

If your Graef unit should be damaged, please get in touch with your specialist dealer or with a Graef after-sales service.

Troubleshooting

Problem	Cause	Solution
Slide moves sluggishly.	Slide slide is dirty.	Clean and grease the slide slide.
Slide cannot be moved.	Lock slide (child safety lock).	Undo the slide lock.
Unit is switched off automatically.	<ul style="list-style-type: none"><li data-bbox="571 331 1082 398">• Short-time operation: Automatic shutdown after about 5 minutes.<li data-bbox="571 477 1082 544">• Overload protection: Blade has been blocked.	<ul style="list-style-type: none"><li data-bbox="1109 331 1406 398">• Switch the unit on again.<li data-bbox="1109 533 1495 745">• Carefully remove the cause of blockage; in the process keep your fingers away from the hazard area, and restart the unit.

Blade moves sluggishly.	Cogwheels of the blade are not greased or are dirty.	Undo and clean the blade; use petroleum jelly to grease the inside of the blade (cogwheel of blade) and the black ring.
Grinding noise caused by blade.	Food residues on the blade potentially	Remove, clean and grease the blade.
Operating noises increase with increasing use.	Gear is not greased sufficiently.	Undo and clean the blade; use petroleum jelly to grease the inside of the blade (cogwheel of blade) and the black ring.
Blade does not cut well anymore.	The blade is blunt and has to be sharpened.	Send the blade in for sharpening. Please get in touch with our after-sales service. +49 (2932) 9703677

Disposal

At the end of its service life, this product cannot be disposed of in normal domestic waste but has to be disposed of at a collection point for recycling electronic household waste. The symbol on the product and in the operating instructions point out to this fact.

Reuse the materials according to their marking. By reusing, recycling or other applying other forms of use of old units, you render an important contribution to the protection of our environment. Please ask your municipal administration for the disposal point.

2 years guarantee on motor (EVO E 10 / EVO E 20) / 3 years guarantee on motor (EVO E 80)

For this product we assume an additional guarantee on the motor of 24 or 36 months beginning with the date of sale. Your legal warranty claim in conformity with Section 439 ff. of The German Civil Code E shall be unaffected by this regulation. The guarantee does not cover any damage which is caused by incorrect handling or use as well as defects which only slightly influence the function or the value of the unit. Moreover, transport damage provided we are not responsible shall be excluded from the claims under guarantee. Guarantee shall be ruled out for damage, the repair of which has not been carried out by us or one of our representations. In case of justified complaints, we shall repair the defective product or replace it by a product without defects at our discretion.