

# ELECTRIC KNIFE OPERATION INSTRUCTIONS



554BPELECKNF

KEEP THIS MANUAL FOR FUTURE REFERENCE.

#### **Safety Precautions & Parts**

#### When using the appliance be sure to follow the procedures listed below

- Be sure to unplug the charging cord when:
  - The appliance is not in use.
  - Parts are being assembled or dissembled.
  - Handling and cleaning the blade.



- 1. **NEVER** put the knife in water or any liquid in order to avoid potential accidents or injuries of electric shocks. If the blade or handle fall into any liquid do not touch the liquid and unplug the power cord immediately.
- 2. The appliance should not be used by Children or untrained operators.
- 3. When the appliance is in use, **DO NOT** touch the blade.
- 4. Keep all hands, clothing, hair, or any loose materials away from the blade to prevent risk of injury.
- 5. When the appliance is not in use make sure it is unplugged and stored safely.
- 6. **DO NOT** allow the power cord to hang over any hot surfaces.
- 7. **DO NOT** use this appliance for anything outside of its intended purpose. Doing so will void the warranty.

#### **PARTS**

Item Number	Description
554BPEKBRBLD	Bread Knife Blade
554BPEKMTBLD	Meat Knife Blade

## **PRIOR TO USING**

- Make sure the knife is unplugged and clean before first use.
- Charge the knife after assembling the parts.

## **OPERATING**

- Use the knife on a wood or plastic cutting board and **NOT** your kitchen table or countertop.
- Allow the knife to cut at a slow pace and do not apply aggressive pressure on the food.
- Allow the food to sit for approximately 10 minutes before cutting.
- String can be cut through but remove any skewers that may be on any meat.
- Use a carving fork to keep the food steady.
- Clean the blades right after use.

### **CLEANING**

- 1. Remove blades by squeezing the side buttons at the top of the handle and pulling the blades simultaneously, and wash with water and soap.
- 2. Clean the handle with a damp cloth and **DO NOT** place handle under running water.
- 3. Avoid using abrasive cleaning materials in order to avoid damages.
- 4. Dry the blade and handle.
- 5. Store in a clean and dry space away from humidity.
- 6. Blades are VERY sharp. Be careful when handling and cleaning blades.

# **EQUIPMENT LIMITED WARRANTY**

Backyard Pro Butcher Series warrants its equipment to be free from defects in material and workmanship for a period of 6 months. This is the sole and exclusive warranty made by Backyard Pro Butcher Series covering your Backyard Pro Butcher Series brand equipment. A claim under this warranty must be made within **6 months** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Backyard Pro Butcher Series reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not

#### To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- WebstaurantStore.com: Contact help@webstaurantstore.com. Please have your order number ready.
- The Restaurant Store: If you purchased this unit from your local store, please contact your store directly.
- TheRestaurantStore.com: Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Backyard Pro Butcher Series makes no other warranties, express or implied, statutory or otherwise, and HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.

#### This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Backyard Pro Butcher Series has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 6 months of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Backyard Pro Butcher Series shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.

