

**BACKYARD  
PRO™**  
BUTCHER SERIES

# MANUAL MEAT SLICERS

User Manual



+ Carefully read and understand all **INSTRUCTIONS** before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury.

+ Save these instructions in a safe place and keep them close at hand so they can be read when required or used to assist in future servicing.



# WARNING



## READ AND UNDERSTAND BEFORE USING THIS PRODUCT

The warnings, cautions, and instructions discussed in this instruction manual cannot cover all possible conditions or situations that could occur. It must be understood by the operator that common sense and caution are factors that cannot be built into this product, but must be supplied by the operator.

## GENERAL SAFETY REGULATIONS

Read the proper operation procedures before operating the unit. Slicer operates automatically. Keep hands clear. Failure to comply may result in injury. Use caution when cleaning or changing the slicer's blade, as the blade edge is sharp and can cause injury.

## TO REDUCE RISK OF INJURY OR DAMAGE TO THE EQUIPMENT:

- Keep out of reach of children.
- Equipment must be connected to a properly grounded electrical supply matching the nameplate rating.
- Always unplug equipment before cleaning.
- Keep hands and other body parts away from the machine while it is operating. Failure to do so could result in injury.
- Turn off and unplug the unit when not in operation.
- Immediately stop operating the unit if it is not operating correctly.
- Keep all loose clothing away from moving parts while slicer is in use.
- Avoid contact with any moving parts.
- Keep equipment away from water; avoid water jets during cleaning.
- Equipment should only be used in a flat, level position.
- Install or locate this equipment only in accordance with the provided installation instructions.
- Keep equipment and power cord away from open flames, electric burners, or excessive heat.
- Do not operate this equipment if it has a damaged cord or a plug, if it is not working properly, or if it has been damaged or dropped.
- Do not immerse the cord or plug in water. Do not let the cord hang over the edge of a table or counter.
- Do not use an extension cord with this equipment. Do not plug this equipment into a power strip or multi-outlet power cord.



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Conforms to UL-763  
Conforms to CAN/CSA-C22.2 No. 195,  
NSF-8



# CAUTION



- The power must comply with electric requirements on the label rating. Otherwise improper electrical use of the machine could cause a fire, user injury, or damage to the unit.
- The machine must be grounded while in use. It is possible to get an electric shock if the machine is not grounded or not reliable to be grounded.
- Please turn off all switches and unplug the unit in case of an emergency.
- Keeps hands and other body parts away from the work space when the machine is open. Otherwise it will potentially hurt the operator.
- When the electric wire is damaged, please replace it.
- This machine cannot be washed by water. The machine is not a waterproof structure. It will cause an electric shock and damage the mechanical components and parts.
- Please turn off all switches when the unit is not in operation and unplug.
- Stop all operations and unplug the unit before performing maintenance.
- If the machine is running in an unusual manner, stop all operations and contact a qualified service technician.
- Be sure to check if the blade cover, meat loading table, slicer, and other parts are tight or damaged.
- Do not attempt to cut frozen meat below the temperature of -6 °C or 21.2 °F.

## OWNER'S INFORMATION

Please complete this information and retain this manual for the life of the equipment. For warranty purposes, please fill out and retain this information. An example of the serial plate(s) for these units are included below for reference:

Model No. \_\_\_\_\_

Serial No. \_\_\_\_\_

Date of Purchase \_\_\_\_\_

Order No. \_\_\_\_\_

<b>ITEM#:</b> 554SL109E	
<b>MANUFACTURER MODEL:</b> MS-106119A	
<b>DESCRIPTION:</b> SLICER 9" 120V, 120W, 1/6HP	
<b>SERIAL #:</b>	
<small>CONFORMS TO UL-763 CONFORMS TO CAN/CSA-C22.2 NO. 195</small>	<b>BACKYARD PRO</b> <small>BUTCHER SERIES</small> MADE IN CHINA

## SPECIFICATIONS

Model	SL109E	SL110E	SL112E
Voltage	120V/60Hz	120V/60Hz	120V/60Hz
Power	120W	150W	250W
Slicing Thickness	0.2-12mm	0.2-12mm	0.2-12mm
Blade Diameter	9" (230mm)	10" (250mm)	12" (300mm)
Max Slicing Width	6" (150mm)	7" (180mm)	9" (230mm)
Max Slicing Height	9" (95mm)	10" (115mm)	12" (135mm)

## MACHINE PARTS DIAGRAM



## INSTRUCTIONS

1. Wipe down all surfaces & blade while unplugged.
2. Adjust the slice thickness by turning the thickness adjustment knob. Place meat on carriage tray.
3. Push the product carriage forward and back over the blade with a continuous motion, using the product pusher handle and the pusher knob.
4. After slicing the desired amount of meat, return to the zero position by turning the thickness adjustment knob so the blade is covered.
5. You can now remove the slices and transfer the product.

## CLEANING

1. Always turn off and unplug the machine before cleaning it. Make sure to turn the thickness adjustment knob to the zero position.
2. Never use any chemicals or abrasive products. Do not use a brush or any other type of cleaning instrument, as it could damage the components of the slicer.

3. Guide lubrication:
  - a. Push the carriage to one side, and clean the grease or dirt off with a dry cloth.
  - b. Smear grease on the guide surface with your finger. Spread well to lubricate.
  - c. The guide should be lubricated every week.
4. Pusher axle lubrication:
  - a. Clean the pusher axle with a dry cloth.
  - b. Apply the cooking oil to both sides of the axles and pull the pusher up and down to make the oil spread. This will ensure that the pusher works well.
  - c. The axle should be lubricated every day.
5. Sharpener lubrication:
  - a. Clean the sharpener axle before sharpening.
  - b. Apply the cooking oil to both of the axles.
  - c. Turn around and slide the axle until the axles work well.
6. Localizing head lubrication:
  - a. Turn the fixing positioner counterclockwise to the max length. **Caution:** Watch your hands.
  - b. Clean the localizing head and apply the cooking oil.
  - c. Turn the fixing positioner back to the original position.
  - d. The localizing head should be lubricated every week. Be careful not to spread too much oil.
7. Blade removal:

**NOTE: Cut-resistant gloves must be used.**

  - a. Slide carriage away from the blade.
  - b. Remove blade cover from the back of the slicer.
  - c. Use a tool such as an Allen key to help hold the blade steady and use a second Allen key to remove the three screws.
  - d. Remove the blade.

## BLADE SHARPENING

1. You must sharpen the blade when it is emulsified or if the slices keep breaking into pieces.
2. Be sure to clean the edge of the blade before sharpening.
3. Pull the sharpener out and lubricate the sharpener axles until it works smoothly.
4. Pull the sharpener out and turn 180°, press the right side stone down with your finger, then put the sharpener into its working position.
5. Make sure that the surface of the stone is nesting closely to the surface of the edge.
6. Turn the power on and allow the blade to work 1-2 minutes. Stop the machine if the blade is sharpened well. If not, continue this process.
7. Press the left side of the stone down and make sure the surface of the stone is nesting closely to the surface of the blade, then sharpen it for 3 seconds to remove the burr.
8. Put the sharpener back into the original position after working on it.