

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

THIS WARRANTY COVERS
LEM Stainless Steel Vegetable Slicer #829
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. This warranty covers only the product and its specific parts, not food or other products processed in it.

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 anytime 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 THE 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 prepaid 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 November 20, 2015

THE LEADER IN GAME PROCESSING



STAINLESS STEEL VEGETABLE SLICER

USE & MAINTENANCE

#829



**1 YEAR
WARRANTY**

⚠ GENERAL WARNINGS AND SAFETY INFORMATION ⚠

IT IS IMPORTANT TO READ AND UNDERSTAND ALL OF THE INSTRUCTIONS AND SAFEGUARDS PRIOR TO USE

1. Always ensure that the appliance is properly assembled and safely set up before use.
2. **CAUTION:** This appliance is not recommended for use near or by children or persons with certain disabilities. Set up and store the appliance out of reach of children. When not in use, store device in a secure and dry place out of reach of children.
3. The appliance is designed for domestic use and not for commercial purposes.
4. **DO NOT** use the appliance on bones, deep frozen food, hard items or non-food items.
5. Use the appliance 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.
6. **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 appliance.
7. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.
8. Tie back loose hair and clothing. Remove neckties, rings, watches, bracelets or other jewelry before operating the appliance.
9. Use on a level, stable surface to prevent tipping. Never move the appliance while in use.
10. **WARNING:** Blades are **SHARP!** To avoid injury, use extreme caution when handling.
11. **DO NOT** use fingers to push product across the blade. Keep hands a safe distance from the exposed blade on the unit.

12. SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY RULES

When using the slicer on a kitchen counter, unfold both the front and back supports (#1 & #7).

When using the slicer directly on a container, such as a mixing bowl, the slicer should lay flat across the container with the back support unfolded. Vegetables should be cut to an appropriate size so that they fit within the hand guard (#4).

Adjusting the thickness:

There are two tightening knobs (#6) on both upper sides of the slicer. Loosen them to change the thickness of the slices by sliding up or down along the edge. Once the desired thickness is attained, the knobs on both sides should be tightened to secure the setting. Do not over tighten the knobs. Once you feel a reasonable resistance it is secured.

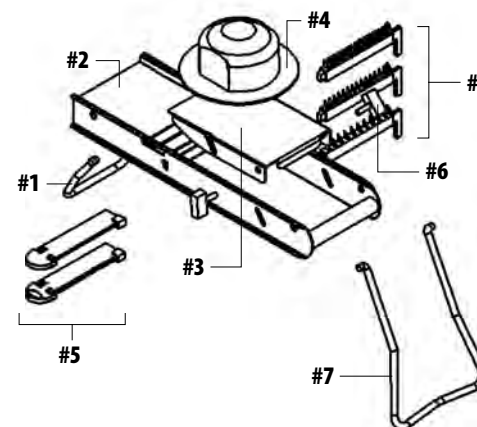
From the back of the slicer looking down at the blades, the gap between the upper plate and the blade is the thickness of the cut. This slicer offers a constant thickness because the upper plate remains parallel at all times.

ABOUT THE PRODUCT

Thank you for purchasing the LEM Stainless Steel Vegetable Slicer. This slicer features a selection of blades and a variety of adjustments which make it one of the most versatile kitchen tools available for slicing and cutting vegetables and fruits. By switching blades and adjusting the thickness of each cut, this slicer can produce many cut styles, such as French fries, julienne, paper-thin, slices, crinkle and waffle cuts.

The body of the slicer is made up of high quality 304 stainless steel material and is dishwasher safe (top shelf). The straight blade is for slicing while the serrated blade is used for crinkle or waffle cuts. The three julienne blades can create vegetable or fruit sticks of various widths. The stainless steel depth adjustment plate (#3), located on the upper section of the slicer, is for adjusting the thickness of the vegetable or fruit slices. Finally, the hand guard (#4) protects your fingers and hand from the blade. For your safety, always use the hand guard.

PARTS



STAINLESS STEEL VEGETABLE SLICER
MODEL #829

#	DESCRIPTION	QTY
1	Front Support	1
2	Frame/Body	1
3	Depth Adjustment Plate	1
4	Hand Guard	1
5	Blades	5
6	Tightening Knob	2
7	Back Support	1

SLICER USAGE AND OPERATION

Crinkle & Waffle Cuts:

The slicing blade and serrated blade insert from the side of the slicer. Hold the blade by the handle to prevent injury.

The **slicing blade** is ideal for slicing a variety of foods from carrots and cabbage to lemons and potatoes. It is especially useful to make paper-thin slices. It must be used in conjunction with julienne blade to create julienne cuts.

The **serrated blade** is ideal for crinkle and waffle cuts. **NOTE:** It cannot be used in conjunction with the julienne blade. A crinkle cut requires only one pass over the blade. For waffle cuts, you have to adjust the height of the upper plate so that the slices that you are creating are very thin. First, slice over like you did for the crinkle cut. Next, rotate the vegetable or fruit (or rotate the hand guard (#4)) 90° and make a second slice to complete the cut. This repetition creates an opposing crinkle cut which makes it look like a waffle.

Julienne Cuts:

The **julienne blades** must be used with the slicing blade only. Always hold the julienne blades by the handle. They are ideal for making sticks, fries and shoestring potatoes. These blades are to be inserted from the side of the body. Insert the desired width of the julienne blade and be sure to insert it all the way into the slot. Adjust the thickness of the depth adjustment plate (#3) and then place the vegetable lengthwise into the hand guard (#4). Use firm and even pressure to slide the vegetable over the blades and down to the lower plate.

CLEANING AND MAINTENANCE

Cleaning:

Wash the vegetable slicer in hot soapy water prior to use. It should also be washed after every use under running water in order to flush out vegetable residue and then left to dry. The slicer may also be cleaned in the dishwasher on the upper rack but hand washing is always preferred to extend the product life. Do not clean the slicer with any implement which may damage the edge of the blades.

Maintenance:

The Stainless Steel Vegetable Slicer is designed to require only minimal maintenance. The slicing blade may need to be sharpened from time to time, while the serrated blade should be taken to a cutlery specialist for occasional service.