

# User Manual

Meat Cutter TT-M6, TT-M7

## **Safety Tips**

- Position on a flat, stable surface.
- A service agent/qualified technician should carry out installation and any repairs if required.  
Do not remove any components on this product.
- Always stand BEHIND the safety guard when operating the appliance.
- DO NOT place hands near the blade when in use. This can result in severe injury.
- DO NOT touch the blade edge.
- DO NOT remove food from the appliance until the blade has come to a complete stop.
- DO NOT immerse the appliance in water.
- DO NOT attempt to cut bones or items that have been frozen below -6°C. This can damage the blade.
- Always switch off and disconnect the power supply to the appliance when not in use.
- NEVER leave the appliance unattended when in use.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.
- If the power cord is damaged, it must be replaced by an SEP agent or a recommended qualified technician in order to avoid a hazard.
- This appliance must only be used in accordance with these instructions and by persons competent to do so.
- This appliance is not suitable for use by children.

## **Product Description**

**TT-M6** - 250mm Blade

**TT-M7** - 300mm blade

## **Introduction**

Please take a few moments to carefully read through this manual. Correct maintenance and operation of this machine will provide the best possible performance from your SEP product.

## **Pack Contents**

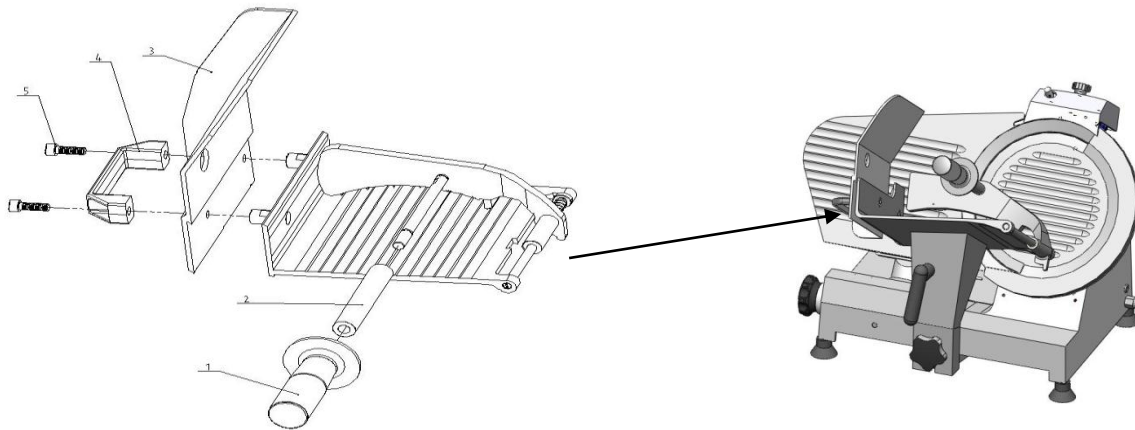
- SEP meat slicer
- Safety guard assembly kit
- Instruction manual
- Grip handle

## Assembly

The plastic safety guard has been removed from the appliance to prevent damage during transit.

**WARNING: The safety guard MUST be fitted before using this appliance .**

SEP accept no responsibility for any injury caused by operation of this appliance without the guard installed or correctly fitted.



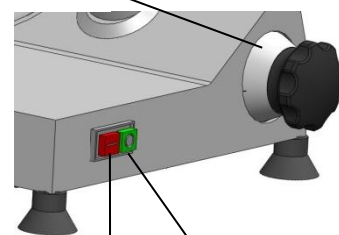
1. Fit grip handle support tube (2) over grip handle axle. Fit grip handle (1) to support tube
2. Fit Blade guard (3) and Carriage handle (4) to carriage using screws (5) and allen key supplied

## Operation.

1. Connect the appliance to the power supply

2. Set the thickness to the desired level by turning the Thickness knob anti-clockwise.

Slice thickness knob



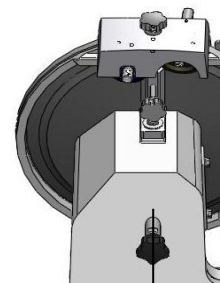
ON switch

OFF switch

3. Place the meat in the cradle and secure in place with the Grip handle.
4. Switch On the power [I].
5. Holding the carriage and grip handles, push the carriage backwards and forwards across the blade.
6. After slicing the desired amount press the Off [O] button to turn Off the appliance.
7. Remove the sliced food from the catchment area.

## Cleaning, Care & Maintenance

- Always turn off and disconnect the appliance from the power Supply before cleaning.
- Always use extreme care when handling the blade.
- Use soapy water and a damp cloth to clean the appliance.
- Clean the appliance regularly.



Blade cover release bolt

### Cleaning the Blade and Cover

1. Disconnect the appliance from the power supply.
2. Push the carriage away from the blade.
3. Unscrew the blade cover release bolt.

**Note: The appliance will not work with the blade cover release bolt unscrewed.**

4. Carefully lift off the blade cover
5. Wash the blade by wiping from the centre towards the edge.
6. Dry thoroughly.
7. Replace the cover, ensuring the blade securing bolt is securely tightened.

**Note: SEP recommend the use of cut-resistant or wire mesh gloves when cleaning**

### Sharpening the Blade

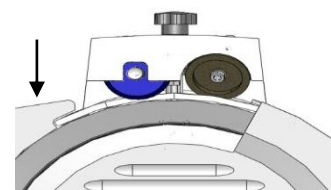
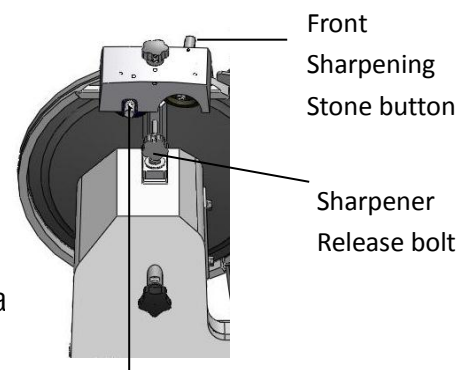
**Note: Always clean the edge of the blade before sharpening.**

**Always wear protective eye wear when sharpening the blade.**

If the meat slicer begins to produce uneven or broken slices, it may be blunt and require sharpening.

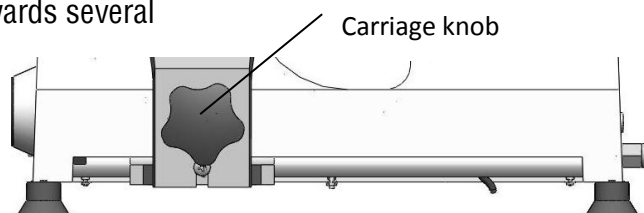
To sharpen the blade:

1. Unscrew the Sharpener release bolt and lift off the blade sharpener.
2. Rotate the sharpener 180° and insert it back into the appliance.
3. Tighten the Sharpener release bolt to secure the sharpener.
4. Start the appliance.
5. Press and hold down the rear sharpening stone button to shape the blade. Do not exceed one minute of constant sharpening.
6. Release the rear stone and press down the front sharpening Stone button for a few seconds to smooth the edge of the blade.
7. Turn off the appliance and return the sharpener to its original position, ensuring it is securely tightened.



### Lubricating the Pusher Axle

1. Push the carriage to one side and clean the axle with dry a cloth.
2. Lubricate the axle surface with grease suitable for use in food preparation areas.
3. Push the carriage backwards and forwards several times to distribute the grease evenly.



## Troubleshooting

Note: Ensure you use a grease that is suitable for use in a food preparation area.

<b>Fault</b>	<b>Probable Cause</b>	<b>Action</b>
The unit is not working	The unit is not switched on	Check the unit is plugged in correctly and switched on
	Plug and lead are damaged	Call SEP agent or qualified technician
	Fuse in the plug has blown	Replace the plug fuse
	Power supply	Check power supply
	Internal wiring fault	Call SEP agent or qualified technician
	Blade cover securing screw is not properly inserted	Remove plate securing screw and screw back in
The cradle hits the blade guard	The carriage has been improperly fitted	Unscrew the carriage knob, check the carriage is properly in place then replace the carriage knob
The blade is not cutting properly/accurately	Blade is blunt	Sharpen the blade

## Technical Specifications

<b>Model</b>	<b>Voltage</b>	<b>Power</b>	<b>Slicing Thickness</b>	<b>Blade Diameter</b>	<b>Max. Slicing Width</b>	<b>Dimensions w x d x h mm</b>	<b>Weight</b>
<b>TT-M6</b>	230V 50Hz	<b>180W</b>	<b>0-14mm</b>	<b>250mm</b>	<b>160X180mm</b>	<b>279x404x527</b>	<b>22.5kg</b>
<b>TT-M7</b>	230V 50Hz	<b>250W</b>	<b>0-14mm</b>	<b>300mm</b>	<b>180X210mm</b>	<b>314x434x562</b>	<b>27.5kg</b>