

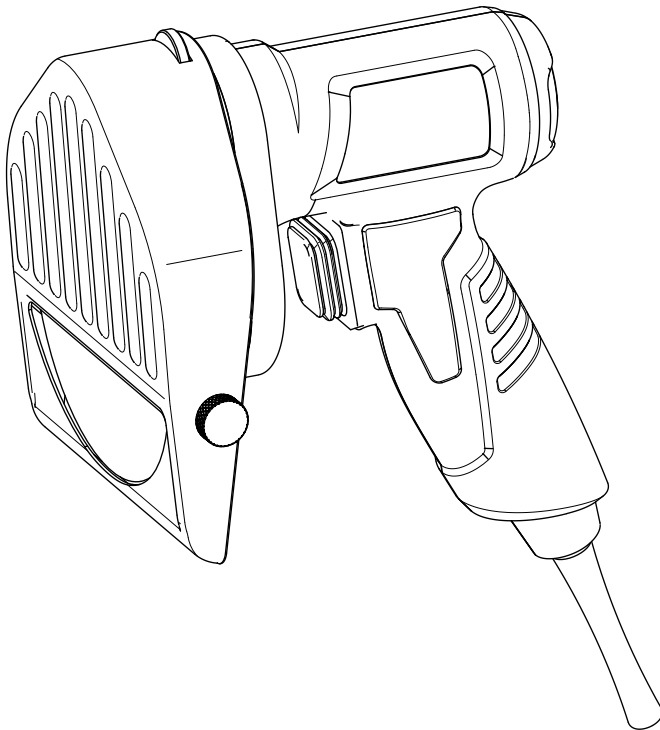


Tartle
KITCHEN

**Instruction
Manual**

KEBAB SLICER

Model: KS120V



Keep these instructions with the appliance.

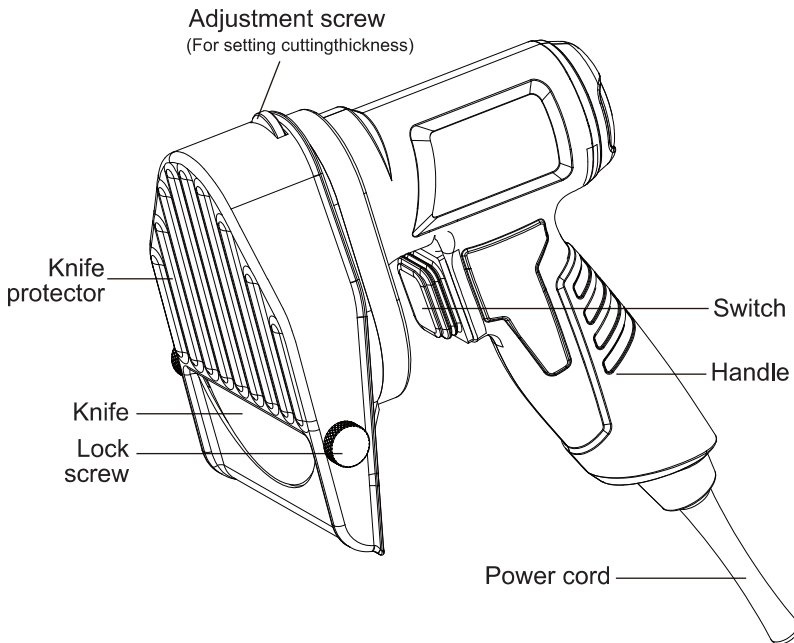
Please make sure to read the enclosed Safety Instructions prior to using your unit.

Section 1 - Product Description

The KS120V handheld meat slicers are commercial appliances designed for slicing cooked meat from a vertical broiler. These units provide adjustable cutting thickness and are suitable for continuous operation in professional food service environments.

The slicers feature a high-precision circular blade, ergonomic handle, and adjustable thickness dial, allowing operators to cut consistently sized slices of kebab, shawarma, or gyro meat.

Both models use original manufacturer blades and accessories. Only trained personnel should operate the equipment.



Section 2 - Intended use

This appliance is intended for:

- Slicing cooked meat from a vertical broiler
- Commercial food service environments
- Operation by trained and qualified personnel only

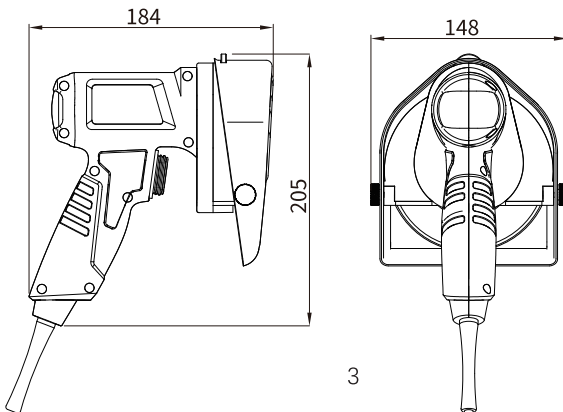
Do **NOT** use this appliance for:

- ⊖ Household use
- ⊖ Cutting frozen meat
- ⊖ Cutting bone-in meat
- ⊖ Cutting seafood shells or hard materials
- ⊖ Cutting non-food materials
- ⊖ Use by untrained or unsupervised individuals

⚠ **WARNING:** Improper use may result in serious injury or equipment damage.
Always follow the manual instructions.

Section 3 - Technical Specifications

KS120V



3.1 Technical data of Units

Model	KS120V
Voltage Supply	120V~ 60Hz
Power	120W
Cutting Depth	0-8mm
Blade Dia.	120mm
N.W./G.W.	1.55/2.07 KGS
Inner Box Size	24X17.5X30cm

Remark: Technical specification is subjected to change without prior notification.

Protection Class: This appliance is classified as Protection Class II (Double Insulated).

Section 4 - Safety Instructions

4.1 Proper Use

- The appliance must only be operated by trained and authorized personnel.
- This slicer is intended exclusively for slicing cooked meat from a vertical broiler.
- Do not modify, alter, or use the equipment for any other purpose.
- Only original manufacturer blades and accessories may be used.

⚠ WARNING – Improper use may cause serious injury.

⊘ Do NOT operate without the blade guard installed or if any safety component is damaged.

4.2 Workplace Safety

- Operate in a clean, dry, and well-lit commercial kitchen environment.
 - Keep flammable materials away from the slicer.
 - Ensure adequate working space around the appliance.
 - Keep bystanders, especially children, away during operation.
- ⚠ WARNING – Workspace hazards may lead to injury.

4.3 Electrical Safety

- ⚡ ELECTRICAL HAZARD – Risk of electric shock.
- Connect only to a power supply matching the rating label.
 - Do not alter the plug or electrical cord.
 - Keep the power cord away from heat, moisture, and sharp edges.
 - Stop using the appliance if the cord is damaged.
 - Do not immerse the appliance in water.
 - Disconnect the appliance before cleaning or servicing.
 - Only authorized service personnel may replace electrical components.

4.4 Personal Safety

⚠ WARNING – Sharp Blade Hazard.

The blade is extremely sharp. Accidental contact can cause severe injury.

- Wear cut-resistant gloves and protective eyewear.
- Keep hands, clothing, jewelry, and hair away from rotating parts.
- Ensure the blade has fully stopped before handling.

⚠ WARNING – Rotating Mechanism Hazard.

- Disconnect power before adjusting, cleaning, sharpening, or replacing the blade.

Section 5 - Operation

5.1 Pre-Use Checks

Before each use, perform the following mandatory inspections:

- Ensure the power cord is intact and undamaged.
- Confirm the blade guard is securely installed and not deformed.
- Verify the blade is properly installed, tightened, and free from cracks or chips.
- Check that all screws and fasteners are firmly tightened.
- Rotate the thickness adjustment dial to ensure smooth movement.
- Perform a no-load test run to confirm normal sound and no abnormal vibration.

⚠ WARNING – Do not operate the appliance if any component appears damaged.

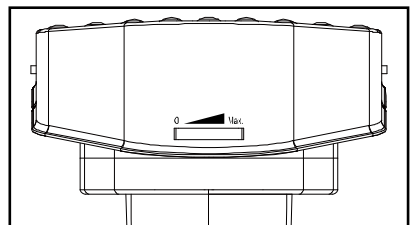
⊘ Never operate without the blade guard installed.

5.2 Cutting

The KS120V slicers allow adjustable cutting thickness from **0–8 mm**.

Cutting Thickness Adjustment

- Turn the adjustment dial **left** to increase slice thickness.
- Turn the dial **right** to decrease thickness.



Cutting Procedure

1. Hold the slicer firmly with both hands.
2. Approach the meat from the **top downward**, following the contour of the meat cone.
3. Apply steady, gentle pressure—**do not force the blade** into the meat.
4. Allow the blade to slice naturally using its rotation speed.
5. Adjust cutting thickness as needed during operation.

WARNING – Sharp Blade Hazard

Keep hands away from the blade at all times.

Food Safety Reminder

Cooked exterior surfaces may cover partially uncooked interior areas. Follow local food safety regulations when handling partially cooked meat.

5.3 Sharpening

Sharpen the blade only with the manufacturer-supplied sharpening stone.

WARNING – Cutting Hazard

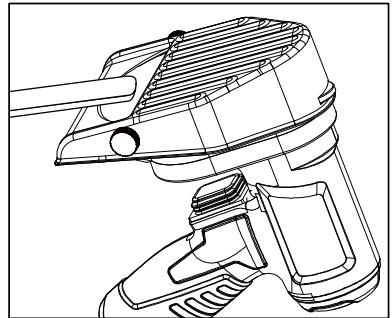
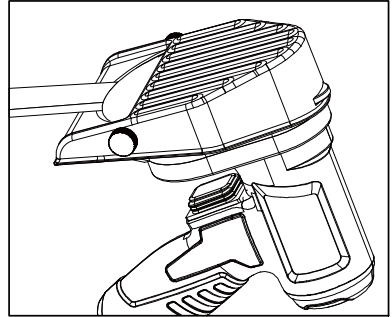
The blade is extremely sharp. Wear cut-resistant gloves and eye protection.

Before Sharpening

- Disconnect the appliance from the power supply.
- Ensure the blade has come to a complete stop.
- Set the cutting thickness to the **maximum** setting so the sharpening stone fits correctly.

Sharpening Procedure

1. Place the slicer securely on its side on a stable surface.
2. Hold the sharpening stone firmly.
3. Position the stone against the **lower edge** of the blade at a **15°–20° angle**.
4. Press the power switch, applying light pressure to sharpen the lower edge.
5. Move the stone to the **upper blade surface** to remove burrs (approx. 10 seconds).
6. Release the switch and allow the blade to stop completely.



After Sharpening

- Disconnect power.
- Remove any metal particles from the blade and guard.
- Clean the slicer thoroughly before the next use.

⚠ WARNING – Do not sharpen if the blade is loose or damaged.
Contact authorized service if the blade does not sharpen evenly.

Section 6 - Blade Removal & Installation

Only trained personnel may remove or install the blade.

Always disconnect power before performing any maintenance tasks.

6.1 Removing the Blade

⚠ **WARNING – Sharp Blade Hazard**

The blade is extremely sharp. Wear cut-resistant gloves and eye protection.

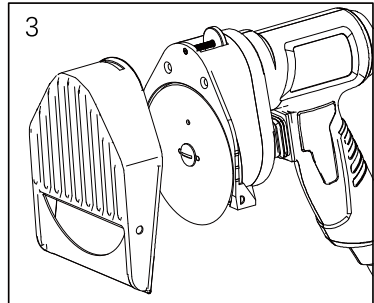
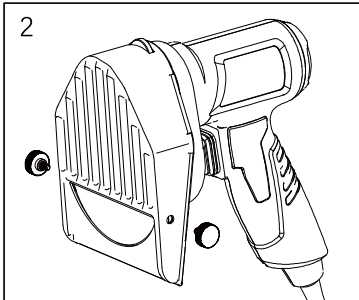
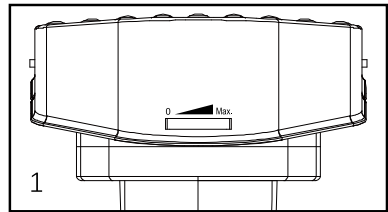
⚠ **WARNING – Disconnect Power**

The appliance must be unplugged and the blade must have completely stopped before removal.

Removal Procedure

1. **Set thickness to “0”**

Rotate the thickness adjustment dial to the **0** position.



2. **Remove the blade guard screws**

Use a screwdriver to loosen and remove the two screws securing the blade guard.

3. **Remove the blade guard**

Carefully lift the guard away from the blade.

4. **Lock the blade**

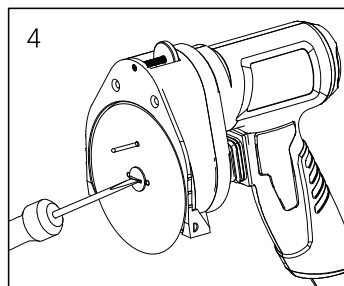
Insert the locking pin through the alignment holes in the blade and gearbox to immobilize the blade.

5. **Loosen the center screw**

Use a screwdriver to turn the central blade screw counterclockwise until it is fully released.

6. **Remove blade carefully**

Support the blade from below and remove it gently. Do **not** grab the cutting edge directly.



Important Notes

- Do not force the blade if it feels stuck.
- If the blade does not release smoothly, contact authorized service personnel.
- **Unauthorized tool use may damage the gearbox.**

6.2 Installing the Blade

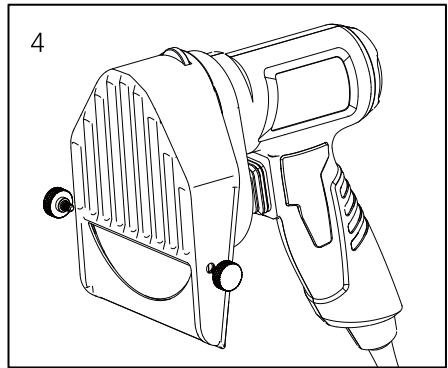
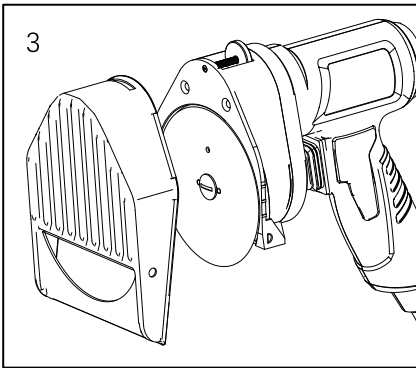
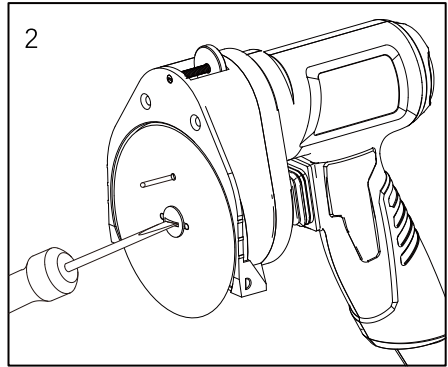
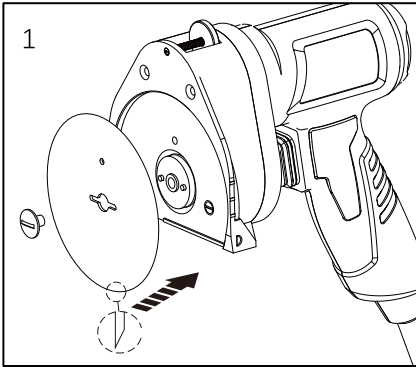
⚠ WARNING – Blade Orientation

The blade's **sharp edge must face the motor** during installation.

⚠ WARNING – Disconnect Power

Ensure the slicer remains unplugged during installation.

Installation Procedure



1. Position the new blade

Align the blade with the gearbox shaft, ensuring the sharp side faces toward the motor.

2. Lock the blade in place

Insert the locking pin through the blade and gearbox hole.

3. Tighten the center screw

Use a screwdriver to tighten the central screw securely.
Do not over tighten — apply firm, controlled pressure.

4. **Reinstall the blade guard**

Place the guard back over the blade.

5. **Secure both guard screws**

Tighten the left and right screws to ensure proper protective coverage.

6. **Perform a no-load test**

Plug in the slicer and run briefly without cutting to confirm:

- no abnormal sound
- no vibration
- blade rotates smoothly
- guard has no interference

Important Notes

- Only original manufacturer blades may be installed.
- Do not operate the slicer without the guard fully installed.
- If vibration occurs after installation, stop immediately and recheck all fasteners.

Section 7 - Cleaning & Maintenance

Proper cleaning and maintenance are essential for safe operation, food hygiene, and the long-term performance of the appliance.

All cleaning must be performed by trained personnel only.

⚠ GENERAL SAFETY WARNINGS

⚡ ELECTRIC SHOCK HAZARD

Disconnect the appliance from the power supply before cleaning.

⊖ Do NOT immerse the appliance in water.

⊖ Do NOT spray water directly onto the appliance.

Liquids entering the housing may cause electric shock or permanent damage.

SHARP BLADE HAZARD

The blade is extremely sharp. Always wear cut-resistant gloves when handling the blade or guard.

7.1 Preparation Before Cleaning

Before starting any cleaning procedure:

1. Disconnect the power plug from the outlet.
2. Ensure the blade has completely stopped.
3. Remove the blade and blade guard following Section 6.
4. Place all parts on a clean, flat, stable surface.

7.2 Cleaning Procedure

Follow the cleaning sequence below:

1. **Remove the blade carefully**

Place the guard back over the blade. Handle the blade only from the non-cutting edges.

2. **Clean removable parts.**

Use a sponge or soft brush with approved acidic food-grade detergent to clean:

- Blade
- Blade guard

3. **Apply degreasing agent**

Spray food-safe degreaser on metal surfaces to dissolve grease.

4. **Apply disinfectant**

Spray with food-grade disinfectant and let sit **at least 5 minutes**.

5. **Rinse and wipe**

Wipe off detergents and disinfectants with a damp cloth.

6. **Dry completely**

Air-dry all parts fully before reassembly.

7.3 Cleaning the Main Unit

⊖ Do NOT immerse the main unit in water.

To clean the housing:

- Use a slightly damp cloth only.
- Avoid moisture entering gaps, motor vents, or switches.
- Do not allow liquids into the motor compartment.

⚠ If liquids enter the housing, stop using the appliance and contact authorized service.

7.4 Reassembly After Cleaning

After all parts are completely dry:

1. Reinstall the blade (see Section 6).
2. Reinstall the blade guard securely.
3. Tighten all screws properly.
4. Run a short no-load test to confirm smooth operation.

Section 8 - Storage

Proper storage helps protect the appliance, prevent damage, and ensure safe operation for future use.

8.1 Storage Requirements

- Store the slicer in a dry, clean, and well-ventilated environment.
- Keep the appliance away from moisture, steam, grease, and corrosive chemicals.
- Do not store the slicer near heat sources, open flames, or direct sunlight.
- Ensure the power cord is not twisted, pinched, or placed under heavy objects.

8.2 After Cleaning and Drying

Before storing:

1. Ensure all parts are completely dry.
2. Reinstall the blade and blade guard according to Section 6.
3. Coil the power cord neatly without sharp bends.
4. Place the appliance in its protective packaging or storage position to avoid dust accumulation.

Section 9 - Troubleshooting

If the appliance does not operate correctly, refer to the troubleshooting guide below. Do not attempt internal repairs. All servicing must be performed by authorized personnel.

Issue	Possible Cause	Solution
The appliance does not start	Power cord not connected	Ensure the plug is securely connected
	Damaged power cord	Stop use immediately and contact authorized service
Abnormal noise during operation	Blade or guard is loose	Disconnect power and tighten screws

	Foreign objects on blade	Disconnect power and remove debris
Excessive vibration	Blade installed incorrectly	Reinstall blade (see Section 6)
	Blade damaged	Replace blade with original part
Poor cutting performance	Blade is dull	Sharpen blade (see Section 5.3)
	Incorrect thickness setting	Adjust thickness dial
Blade rotation abnormal	Obstruction in cutting area	Disconnect power and clear obstruction

⚠ WARNING — Electrical Hazard

If electrical damage is suspected, stop using the appliance immediately.

Authorized Service Only

Repairs must be performed only by qualified personnel using original replacement parts.

⊖ Do NOT continue operating the appliance if abnormal noise, vibration, or smell occurs.

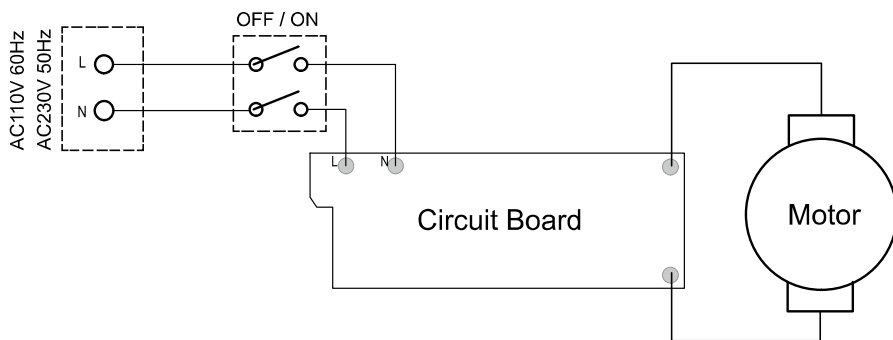
SECTION 10 - Disposal / Environmental Protection



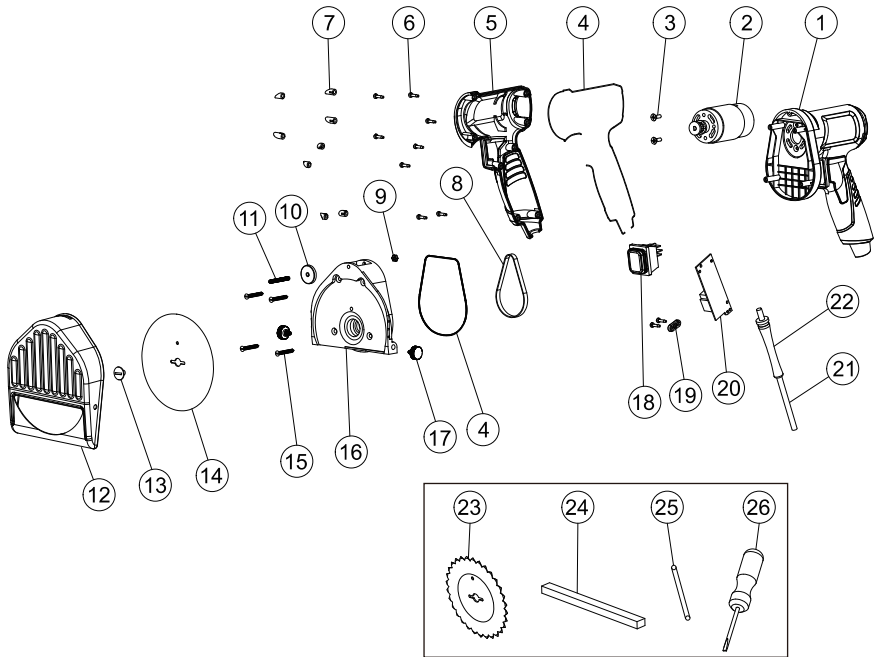
Do not dispose of this appliance with household waste.

- Dispose of the slicer through an authorized electrical waste collection facility according to local regulations.
- Packaging materials (cardboard, plastic bags, foam) can be recycled.
- Wrap used blades securely before discarding to avoid injury.

Section 11 - Circuit diagram



Section 12 - Exploded view and spare parts lists



No.	Name	No.	Name	No.	Name
1	Rear Cover	10	Adjustment Nut	19	Cable Pressing Plate
2	Motor	11	Adjustment Screw	20	Circuit Board
3	Cross Flat-Head Screw	12	Blade Guard	21	Power Cord
4	Sealing Belt	13	Blade Locking Screw	22	Power Cord Sleeve
5	Front Cover	14	Blade	23	Serrated Blade
6	3×12 CB Screw	15	Flat Countersunk Screw	24	Sharpening Stone
7	Screw Sleeve	16	Release Box Assembly	25	Blade Removal Pin
8	Timing Belt	17	Guard Locking Screw	26	Straight-Edge Curved Knife
9	Nut	18	Switch		