

Quick Start Guide

! WARNING !

Potential hazard or unsafe practice, which could result in serious injury or death.

- DO NOT put the knife in water or any liquid. Electric shock may occur. If the blade or handle fall into any liquid, DO NOT touch the liquid and unplug the cord immediately.
- DO NOT touch the blade when in use.

! CAUTION !

Potential hazard or unsafe practice, which could result in minor or moderate injury or product/property damage.

- This appliance should NOT be used by children or untrained operators.
- Keep all hands, clothing, hair, or any loose materials away from the blade to prevent risk of injury.
- ALWAYS unplug the appliance when not in use, during assembly/disassembly, or when handling/cleaning the blade.
- When the appliance is not in use, make sure it is unplugged and stored safely.
- DO NOT allow the power cord to hang over any hot surfaces or be in the path of the blade during operation.
- DO NOT use this appliance for anything outside of its intended purpose. Doing so will void the product warranty.



NEMA
1-15P

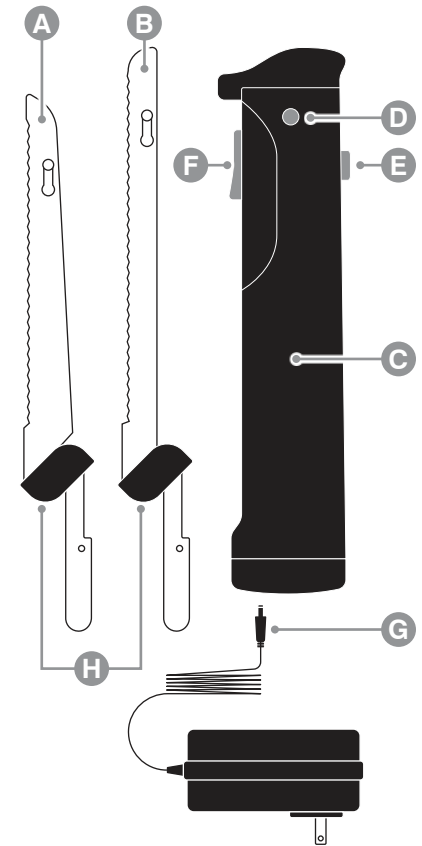
Rechargeable Lithium Ion Electric Knife

#177ELECKNIFE

ASSEMBLY

NOTE: Blades are VERY sharp. Be careful when handling.

1. Clean blades and handle before use (see below).
2. Insert charging plug (G) into the port on the bottom of the handle (C). Plug the other end of the cord into an appropriate outlet and allow to charge.
NOTE: 90 min. charge will allow for around 70 min. runtime.
3. Hold the release buttons (D) and insert the correct blade (A - Meat, B - Bread) with sharp side pointing towards trigger (F). Use the safety grips (H) to avoid injury.
4. To remove or change the blade, grip the safety grips (H) and press the release buttons (D).



OPERATION

NOTE: Use the knife on a wood or plastic cutting board. DO NOT use your kitchen table or countertop.

NOTE: Allow hot food to rest approximately 10 minutes prior to cutting.

NOTE: Remove any skewers that may be in the product. The blades can cut through string.

1. Ensure the knife is fully charged, clean, and unplugged before use.
2. Ensure you have the correct blade for the product that you are cutting.
3. With a firm grip on the handle, use your thumb to push the safety switch (E) forward. Squeeze the trigger (F) to engage the blades.
4. Apply slow, even pressure to the product with the knife. Allow the knife to do the cutting. DO NOT apply aggressive pressure on the food.
5. When finished, release the trigger (F) and the safety switch (E).
6. When all cutting is done, clean the blades immediately.

CLEANING

NOTE: Blades are VERY sharp. Be careful when handling and cleaning.

NOTE: Avoid using abrasive cleaning materials to avoid damage.

1. Squeeze the side buttons and pull the blades simultaneously to remove.
2. Wash blades with hot water and soap. Rinse with clean water.
3. Use a damp cloth to clean the handle. DO NOT place handle under running water or submerge in liquid.
4. Dry the blades and handle.
5. Store in a clean and dry space away from humidity.