

# GRAEF

Allesschneider Master M 6 / M 9 / M 91

Universal slicer Master M 6 / M 9 / M 91

Trancheuse Master M 6 / M 9 / M 91

Cortadora de alimentos Master M 6 / M 9 / M 91

Tagliatutto Master M 6 / M 9 / M 91

Allessnijder Master M 6 / M 9 / M 91



**Bedienungsanleitung**  
**Operating instructions**  
**Notice d'utilisation**  
**Manual de instrucciones**  
**Istruzioni per l'uso**  
**Bedieningshandleiding**

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## Preface

Dear customer,

You made the right decision with the purchase of the Master M 6 / M 9 / M 91 universal slicer. You have acquired an established quality product.

We thank you for the purchase and wish you lots of joy with the new universal slicer.

## Information about these operating instructions

These operating instructions are a component of the universal slicer (in the following referred to as the unit) and provide important information about its first use, safety, the intended use and care of the unit.

The operating instructions must always be kept available near the unit. Every person who deals with the following must read and apply them:

- First use,
- Operation and
- Cleaning

of the unit.

Keep the operating instructions and pass them on to the next owner together with the unit.

It is possible that these operating instructions do not cover every possible use. For more information

or if you have any problems not covered or not sufficiently dealt with in these instructions, please contact the Graef customer service department or your dealer.

## Warnings

The following warnings and signal words are used in these operating instructions:

### WARNING

This indicates a possibly dangerous situation. If the instructions are not complied with, severe injury can result or non-compliance can even lead to death.

### CAUTION

This indicates a possibly dangerous situation. Non-compliance with the instruction can lead to property damage.

### IMPORTANT!

This indicates useful tips and other important information!

## Use as intended

This unit is not intended for commercial usage.

This unit is intended to be used in the household and for similar applications such as

- in employee kitchens, in shops, offices and other commercial areas;
- on agricultural premises;

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- by guests in hotels, motels and other residential facilities;
- in bed-and-breakfast establishments.

With the unit you can slice bread, ham, sausage, cheese, fruit, vegetables, etc.

Never slice hard objects such as frozen foods, bones, wood, sheet metal or similar.

Any other use or use beyond and above that is considered non-intended usage.

## CAUTION

Danger through non-intended usage!

The unit can cause hazards if used other than intended and/or for alien usage.

- ▶ Use the unit exclusively as intended.
- ▶ Follow the procedures described in these operating instructions.

All claims of any type due to non-intended usage are excluded.

The risk is borne solely by the operator.

## Limitation of liability

All technical information, data and instructions on installation, operation and care included in these operating instructions accord with the latest state at the time of printing and have been made to the best of our knowledge with consideration

of our previous experiences and insights.

No claims can be derived from the information, illustrations and descriptions in these instructions.

The manufacturer does not assume any liability for damages due to:

- Non-compliance with the instructions
- Non-intended use
- Improper repairs
- Technical modifications
- Use of non-approved spare parts

## Customer service

If your Graef unit is defective, please contact your dealer or the Graef customer service department.

**Gebr. Graef GmbH & Co. KG**  
**Customer service**  
**Donnerfeld 6**  
**59757 Arnsberg**

**Tel.: 02932-9703-6041**

**Fax.: 02932-9703-90**

**Email: [service@graef.de](mailto:service@graef.de)**

## Safety

This chapter provides you with important safety instructions for handling the unit.

This unit complies with the statutory safety regulations. Improper use can, however, lead to personal injury and property damage.

## Danger due to electric current

### CAUTION

Danger of death due to electric current!

Touching live lines or components is mortally dangerous!

Follow the safety instructions below to prevent hazards from electric current:

- ▶ Do not use the unit if the connecting cable or plug are damaged.
- ▶ Before continued use of the unit, have a new connecting cable installed. Have it installed solely by the manufacturer or its customer service or a similarly qualified person to prevent hazards
- ▶ Never open the unit housing under any circumstances. If live connections are touched and the electrical or mechanical structure changes, there is a danger of electric shock.
- ▶ Never touch any parts that are conducting electricity. They can cause an electric shock or even lead to death.

## Basic safety instructions

To handle the unit safely, follow the instructions below:

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- Check the unit for external, visible damage to the housing, the connector cable and the plug before using it. Do not put a damaged unit into operation.
- If the machine's connecting cable is damaged, continued use of the machine is only allowed if it has been replaced with a new one. Have it installed solely by the manufacturer or its customer service or a similarly qualified person to prevent hazards.
- Repairs are only allowed to be performed by a specialist or by the Graef customer service department. Improper repairs can lead to extreme hazards for the user and damage the unit. Furthermore, the warranty claim expires.
- Only Graef customer service is authorised to repair the unit during the warranty period, otherwise the warranty expires for additional damages.
- Defective components must be replaced solely with genuine spare parts. Fulfilment of the safety regulations is only guaranteed if these parts are used.
- This unit is not intended for use by people (including children) with restricted physical, sensory or mental capabilities, or who have a lack of experience and/

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or lack of knowledge, unless they are supervised by a person responsible for their safety or have received instructions from that person about how to use the unit.

- Children should be supervised to ensure that they do not play with the unit.
- Always pull the supply line from the electric socket using the connector plug, not on the connector cable.
- Never operate the unit with wet hands.
- This unit must be used with the carriage and food holder unless the size and shape of the items to be sliced do not permit use of the food holder.
- In stand-by mode, turn the control knob clockwise past the zero position up to the limit so that the stop plate covers the cutter.

## First use

### Safety instructions

#### **CAUTION**

Personal harm or property damage could occur when the unit is being used for the first time!

Follow the safety instructions below to prevent hazards and property damage:

- ▶ Do not use the packing material as a toy. Danger of suffocation.

### Scope of delivery and shipping inspection

The unit comes standard with the following components:

- Universal slicer
- Ø 170 mm smooth, fully-hardened solid steel blade
- GENIO carriage
- Food holder
- Stainless steel tray
- Diamond blade sharpener
- Operating instructions
- Vaseline packs

#### **IMPORTANT!**

- ▶ Check the delivery for completeness and for visible damage.
- ▶ Immediately notify the carrier and the supplier about an incomplete delivery or damages due to improper packing or caused by shipping.

### Unpacking

To unpack the unit, proceed as below:

- ◆ Take the unit out of the carton.
- ◆ Remove all pieces of the packing.
- ◆ Remove any possibly extant labels on the unit (do not remove the rating plate).

## **Dispose of the packing**

The packing protects the unit from shipping damage. The packing materials are selected for their environmental compatibility and from disposal aspects so they are recyclable.

Returning the packing to the materials circuit saves raw materials and reduces the accumulation of waste. Dispose of packing material that is no longer needed at a collection point for the »Green Point« recycling system.

### **IMPORTANT!**

- ▶ If possible, save the original packing during the unit's warranty period to be able to properly pack the unit in case of a warranty claim.

## **Requirements for the installation location**

For safe and flawless operation of the unit, the place of location must meet these prerequisites:

- The unit must be set up on a firm, flat, level and non-slip base that has sufficient load bearing capacity.
- Select the place of location so that children cannot reach the sharp blade in the unit.

## **Electric connection**

Follow these instructions about the electrical connection for safe and flawless operation of the unit:

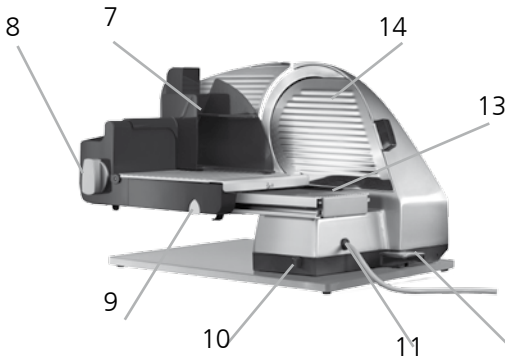
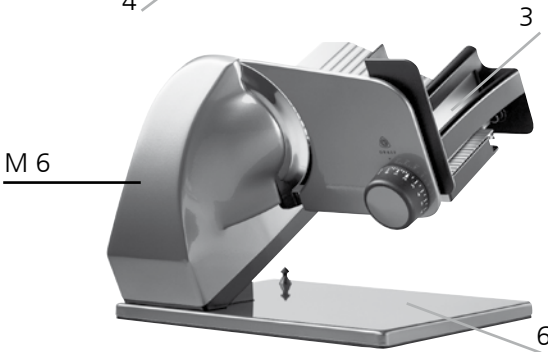
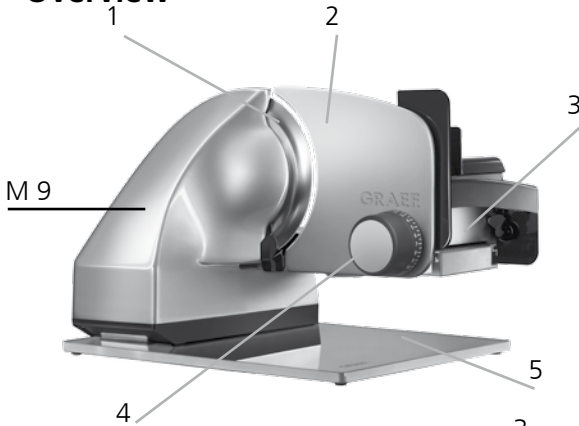
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- Before connecting the unit, compare the connection information (voltage and frequency) on the rating plate with those of your electrical network. This information must match to avoid damage to the unit. If in doubt, ask your electrician.
- Make sure that the connecting cable is not damaged. Do not conduct it over hot surfaces or sharp edges.
- The connector cable must not be pulled tight.
- The electrical safety of the unit is only ensured if it is connected to a properly installed protective conductor system. Operation on a socket without a protective conductor is prohibited. If in doubt, have the building installation checked by an electrician. The manufacturer does not assume any responsibility for damages caused by a missing or interrupted protective conductor.

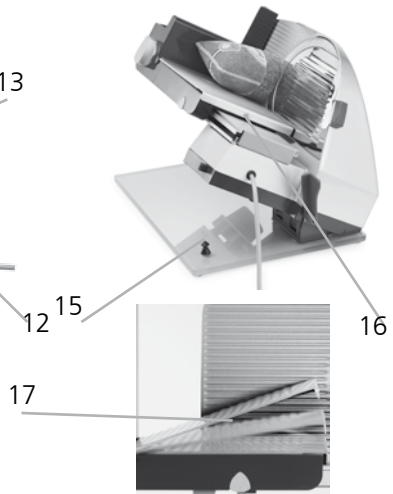
## Setup and Functioning

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### Overview



- 1) Cutting blade
- 2) Stop plate
- 3) Quick-action switch
- 4) Adjustment knob
- 5) Glass baseplate
- 6) Aluminium baseplate
- 7) Food holder
- 8) Continuous operation switch
- 9) Child-proof safety catch
- 10) Lock button, pivoting mechanism
- 11) Cable compartment
- 12) Tilting lever
- 13) Guide profile
- 14) Blade cover
- 15) Arresting bolt
- 16) Arresting the slicing support
- 17) GENIO carriage



## Technical data

	Master M 6	Master M 9 / M 91	
Dimensions (L x W x H)	390 x 325 x 270	373 x 310 x 270	mm
Weight	ca. 7.2	ca. 8.6	kg
Slice thickness	0 - 20	0 - 20	mm
Slice height	140	140	mm
Slice length	220	220	mm
Operating voltage	230	230	Volt
Power	170	170	Watt

## Features

- Solid metal design
- Whisper-quiet, high-traction capacitor motor with 170 Watt
- Ø 170 mm solid steel blade with smooth cutting edge
- Removable stainless steel blade cover
- 30° tilt cutter
- Solid glass baseplate  
**(M 9 / M 91)**
- Aluminium baseplate **(M 6)**
- GENIO carriage to fixate the items to be sliced
- Food holder
- Carriage switch with quick action and continuous operation switch
- Slice thickness setting 0 - 20 mm
- Diamond blade sharpener
- Stainless steel tray
- Cable compartment

## Spare parts

The following spare parts can be supplied for this unit:

- 170 Ø mm Replacement blade
- Replacement food holder

Contact customer service if you need spare parts for your unit.

## Control and operation

This chapter provides you with important information on operating the unit.

## Safety instructions

### CAUTION

Follow the safety instructions below to prevent hazards and property damage:

- ▶ Do not touch the cutter blade with your fingers. It is very sharp and cause severe injuries.



## Sources of hazards

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### **WARNING**

The rotating blade can cut off body parts. Your fingers, especially the thumbs, are endangered. For this reason, never reach into the space between the stop plate and the holder for the material to be sliced as long as the stop plate is not completely closed, i.e., is placed below "0".

### **Child-proof safety catch**

You can push the carriage in front of the blade and press in the carriage lock (child-proof safety catch) to secure the blade (the stop plate must be closed, i.e. be positioned under "0"). The carriage fits snugly.

### **Cutting with the quick-action switch**

- ◆ Place the items to be sliced on the carriage.
- ◆ Set the desired slicing thickness.
- ◆ Press the items to be sliced slightly against the stop plate and uniformly guide the carriage against the blade.
- ◆ Use your thumb to press the quick-action switch - that switches on the motor.
- ◆ Press your thumb against the quick-action switch while slicing.
- ◆ As soon as you remove your

thumb from the quick-action switch the motor switches off.

### **Cutting with the continuous operation switch**

Use the continuous operation switch to slice large quantities.

- ◆ Place the items to be sliced on the carriage.
- ◆ Set the desired slicing thickness.
- ◆ Press the items to be sliced slightly against the stop plate and uniformly guide the carriage against the blade.
- ◆ Turn the continuous operation switch clockwise up the limit stop (1/4 turn).
- ◆ Turn the continuous operation switch back to turn off the unit.
- ◆ Let the motor cool off after using continuously for approx. 9.5 minutes.

### **IMPORTANT!**

- ▶ Soft items to be sliced (e.g., cheese or ham) can be sliced best when cool.
- ▶ Soft items can be sliced better when you push them slowly forward.
- ▶ When slicing cucumbers or carrots, it is advantageous if they are cut to a uniform length beforehand and then fed in with the food holder.

## 30° tilt

The tilt function is especially useful when slicing bread, dry sausage and vegetables. The tilt function takes advantage of the natural gravity of the items to be sliced while feeding.

To tilt the unit, proceed as below:

- ◆ Press the lock button. The unit is unlatched.



- ◆ Pull the unit up powerfully with the tilting lever until you hear it latch.
- ◆ The unit is only secured if you hear it latch.
- ◆ You can now continue as described under "Slicing".
- ◆ After completing the slicing process, swivel the unit back.
- ◆ Turn the tilting lever down.
- ◆ The arresting bolt latches in by pressing on the rear part of the profile.

## GENIO carriage

The GENIO carriage uses its spring-loaded carriage support to keep the items to be sliced in the start position. It continuously adapts to the size and weight of the items to be sliced, bringing them from the hard anodized aluminium slicing support into the ideal position. That makes additional fixation as used in conventional carriages unnecessary while at the same time absolutely precluding the food from slipping or rolling off. Regardless of what is to be sliced, the GENIO carriage completely redefines slicing thanks to its enormous flexibility, great operating comfort and ergonomic handling together with new high standards for safety, simplicity and speed.

The unique spring mechanism keeps the GENIO carriage adapted to the particularities of the items to be sliced. They cannot roll off and they can always be ideally and effortlessly guided to the blade.

If you happen to want to slice heavy items (such as bread or ham), you can lock the slicing support.

Press the arresting bolt and then press down the slicing support. Release the bolt again.

To unlatch, press the bolt; the slicing support springs up.

## Food holder

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When the items to be sliced are shorter and 10 cm so it is no longer possible to correctly hold onto them, the food holder must be used.

- ◆ Place the food rests or the small items for slicing on the carriage.
- ◆ Set the food holder on the rear of the carriage and put the food holder onto the items to be sliced.
- ◆ Proceed as above as described in "Slicing".

### **IMPORTANT!**

- ▶ The food holder lets you slice small items such as mushrooms and tomatoes.
- ▶ The unit must not be used without the food holder unless the size and shape of the items to be sliced do not permit its use.

## Blade sharpener

Use the enclosed blade sharpener to re-sharpen the blade when the cutter becomes too dull.

- ◆ Turn the slicing thickness to 15.
- ◆ Put the blade sharpener on the carriage.
- ◆ Push the carriage forwards until the blade sharpener touches the blade.
- ◆ Switch on the unit.

- ◆ Switch the unit back off after 2 - 3 blade rotations.
- ◆ Check the blade to see if there are any burrs.
- ◆ Move your finger slowly from the inner to the outer edge. If you detect a beaded grade, the blade is sharp.
- ◆ You should now use the honing stone.
- ◆ Put the blade sharpener back on the blade.
- ◆ Press the press lever for the grindstone.
- ◆ Switch on the unit.
- ◆ Switch the unit back off after one blade rotation.

Please also read the operating instructions enclosed with the blade sharpener.

## Cleaning and Care

This chapter provides you with important information on cleaning and caring for the unit.

## Safety instructions

### CAUTION

Follow the safety instructions below before you start cleaning the unit:

- ▶ Make sure the unit is switched off and not connected to the mains supply.
- ▶ Check to make sure the limit stop is closed (cutter blade is covered).
- ▶ Do not use any aggressive or abrasive cleaning agents and do not use any solvents.
- ▶ Do not scratch off stubborn soiling with hard objects.
- ▶ Do not wash in the unit in water or immerse it into water.

## Cleaning

Clean the exterior of the unit with a soft, moist cloth. If heavy soiled, a mild detergent can be used.

## Blade removal

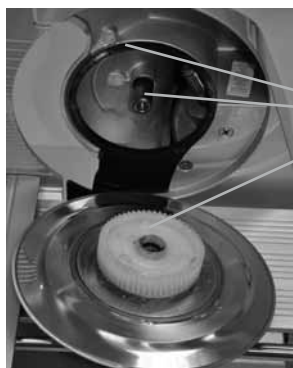
Please occasionally unscrew the blade and clean the interior of the unit. Especially, when "juicy" slicing items (vegetables, fruit, roasts, etc.) were sliced. Handle the blade with great care!

### WARNING

- ▶ CAUTION: sharp blade.

- ◆ Pull the carriage completely closed.

- ◆ Remove the blade cover by rotating it upwards with the black handle. You can now slightly press slightly against it to remove the blade.
- ◆ Loosen the blade by turning the blade screw counter clockwise with a coin.
- ◆ Clean the inside of the blade and the black ring with a moist cloth.



Grease here

- ◆ Replace the blade in the reverse sequence.

### IMPORTANT!

- ▶ Periodically grease the marked points.

### WARNING

- ▶ This process must be performed with great CAUTION as this is an extremely sharp object.

## Carriage

The carriage can be removed from the machine for better cleaning.

- ◆ To do that, pull out the carriage

latch on the right side of the carriage.

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- ◆ Pull the carriage towards the back and remove it.
- ◆ You can now take apart the GENIO carriage for better cleaning.
- ◆ Remove the slicing support by placing it vertically and pulling it out to the top.
- ◆ You can now also pull off the flat spring.

Clean all parts with a moist cloth or under running water.

### **IMPORTANT!**

- ▶ Do not clean the slicing support in a dishwasher!

Please put a few drops of non-resinous oil or Vaseline on the carriage guide once a month. Wipe off excess oil/Vaseline with a soft cotton rag.



## Disposal



Disposing this product at the end of its service life through normal domestic waste is prohibited. The symbol on the product and in the operating instructions points this out. The materials can be recycled in accordance with their markings. By recycling, making use of the materials or other forms of recycling old units you are making an important contribution to protecting our environment. Please ask your municipal administration about the responsible disposal sites.

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## Warranty

### **10 year warranty**

Starting with the date of purchase, we assume a 120 month manufacturer's warranty for defects that are attributable to manufacturing and material defects. Your legal warranty rights in accordance with § 439 ff. German Civil Code-E remain unaffected by this clause. Not included in the warranty are damages that have arisen due to improper handling and use as well as defects which have only a slight influence on the functioning or value of the unit. Furthermore, shipping damages, unless our responsibility, are excluded from warranty rights. Warranty claims are excluded for damages that arise due to repairs we or our representatives have not performed. In case of a justified complaint, we will repair or replace the defective product with a flawless product as we choose.