



**120579**

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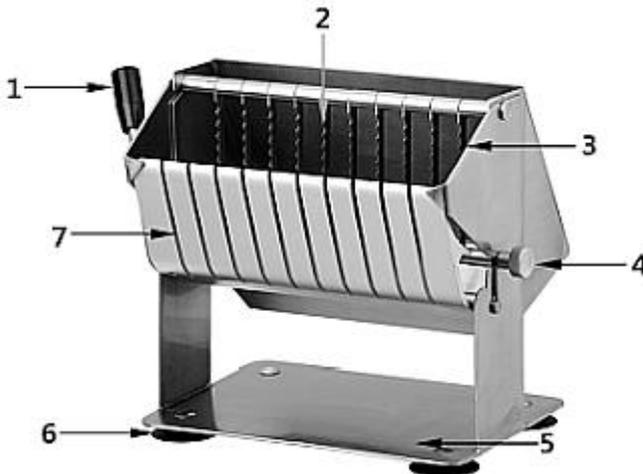
**Original instruction manual**

## Technical Specifications

<b>Name:</b>	<b>Hand-operated sausage slicer</b>
Item No.:	<b>120579</b>
Material:	Chrome-nickel steel
Slice thickness, in mm:	17,5
Cutting length, in mm:	210
Dimensions (W x D x H), in mm:	300 x 115 x 210
Weight in kg:	2,3

We reserve the right to implement technical modifications!

## List of components of the appliance



- |                    |                |
|--------------------|----------------|
| 1. Operating lever | 2. 10 blades   |
| 3. Chute opening   | 4. Knurled nut |
| 5. Base plate      | 6. Rubber feet |
| 7. 11 sections     |                |

## Intended use

Curry sausage slicer is intended for slicing sausages.

## Positioning

1. Set the appliance on even surface, which features load-bearing capacity sufficient for the weight of the appliance and is stable enough.
2. Never place the appliance at the fringe nor edge of the working surface.
3. Before use, make sure that rubber feet are well sucked to the working surface and provide for safe position.
4. Set the appliance so that the chute opening is located at the front.

## Operation

1. Place a plate on the base plate, underneath the chute opening.
  2. Then use the right tongs to place a sausage in the chute opening.
  3. Push the operating lever away from you.
- Pieces of the sausage will drop on the plate.

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## Cleaning



### **WARNING!**

**Injury hazard!**

**Knife blades are very sharp!**

Do not touch the knife blades when exchanging or cleaning.

1. Remove the front cover by screwing off both knurled nuts at the sides of the appliance.
2. Clean the knife blades with a dish washing brush and mild cleaning agent.
3. Rinse in clean water.
4. Dry the appliance thoroughly.