

nutrichef
by **PYLE**



PKELKN16

Electric Kitchen Knife
with Wooden Storage Tray

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

- This product is for household use only.
- Check that the voltage of your mains network corresponds to the voltage given on the rating plate on the appliance before using the appliance.
- **To reduce the risk of personal injury or damage to property while using electrical appliances, basic safety precautions should always be followed:**
 - Carefully read this manual before using this appliance.
 - To protect against electric shock, never put the power handle, cord or plug in water or other liquids. Do not operate knife in water or under running water. Unplug from the power outlet when not in use, when cleaning and when changing blades.
 - Avoid contact with moving parts.
 - Do not operate with damaged cord or plug.
 - The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
 - Only use the appliance for its intended purpose, such as cutting meats, thick bread and cheese.
 - Do not attempt to slice bones, frozen or other hard foods.
 - Never use excessive pressure when slicing food.
 - Do not use the same blades on raw and cooked meat without washing them thoroughly to remove contaminants.
 - Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
 - Blades are sharp-handle with care.
 - Always handle and store blades with the cutting edge turned away from you.
 - This appliance can be used by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
 - Do not use this appliance for anything other than its intended purpose.
 - Avoid contact with moving parts. Keep hands, hair, clothing and utensils away from moving blades during use to prevent injury and or damage to the knife.

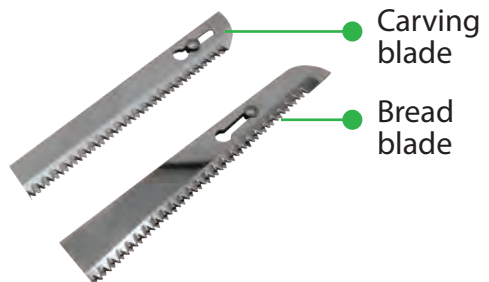
ADDITIONAL SAFETY PRECAUTIONS

- Do not place heavy objects on the cable or heat sources close to them.
- Before carrying out any cleaning or maintenance, unplug the appliance from the power outlet.
- Do not use aerosol sprays (i.e. insecticides, hairspray, etc.) near the appliance, as it may cause damage to the housing.
- Do not use this appliance connected to a programmer, timer, remote control system or any other device that can switch it ON automatically
- Do not use in damaged power sockets or with damaged cables.
- Do not disconnect the plug by pulling on the cord. Hold the plug firmly when you pull it out from the power supply to avoid electric shock, short circuit or fire.
- It is absolutely prohibited to disassemble or repair the unit as this may cause electric shock or personal injury and would void the warranty.
- Do not use this appliance near flammable objects.
- Do not insert objects through the slots of the unit.
- Before connecting to the power outlet, make sure the voltage is correct as stated on the label of the product and that the installation complies with current regulations.
- Do not touch the power connection with wet hands.
- Always disconnect the unit from the power outlet when left unattended and before you mount it on the storage rack.
- Turn OFF the appliance before unplugging the power cord.

Electric Knife Includes Solid Wood Storage Tray

The ultimate carving tool for roasts, turkey and ham. Consistent slices with little effort. 2 Sets of full sized serrated blades included:

Bread blade and carving blade.



BEFORE USE

Before first use, and after each subsequent use, wash the knife blades in warm soapy water and dry thoroughly. **Blades are sharp-handle carefully.** Wipe the handle with a damp cloth to clean.

ASSEMBLY OF THE WOODSTAND FOR COUNTERTOP USE

The wood stand can be stored flat inside a drawer or assembled for countertop storage. To assemble for countertop use, slide the black tab inside the slot found underneath the wood stand and place onto flat surface.



REMOVING BLADE FROM WOODSTAND

Select the blade you want to use for either slicing meat or cutting bread. While holding the wood stand for stability, pull at the black tab between the knife blades towards you and twist the tab in either direction (left or right) into vertical position then release. Remove the desired blade.

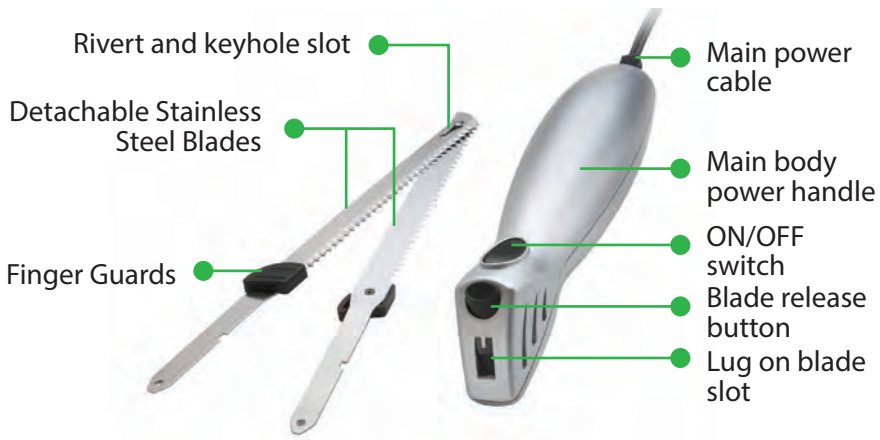
Then pull the black tab again and rotate back into horizontal position over the remaining blade making sure the blade fits into the tab's slot to securely hold it into place.



INSTRUCTIONS IMPORTANT NOTES

Maximum continuous use is 5 minutes. Only handle blades by the plastic guards or by the blunt edge of the knife. The blades are extremely sharp. Keep fingers away from the cutting edges. Keep the plastic sheaths on the blades when not in use. **Please save instructions.**

GETTLNG TO KNOW YOUR ELECTRIC KNIFE



BLADE ASSEMBLY

Hold blades by the non-serrated ends with the plastic guards on either side. Make sure that the serrated edges are on the same side. Slide the rivet of the blade into the keyhole slot on the other blade.



HOW TO USE

1. Plug into power outlet
2. Ensure that the product to be carved is secure, for example, by using a carving fork.
3. Press and hold down the **ON/OFF** switch.
4. Guide the blades through the food ensuring body parts, clothing and utensils are away from the moving blades. It is not necessary to use a sawing motion or excessive pressure.
5. To stop the blades, release the **ON/OFF** button.

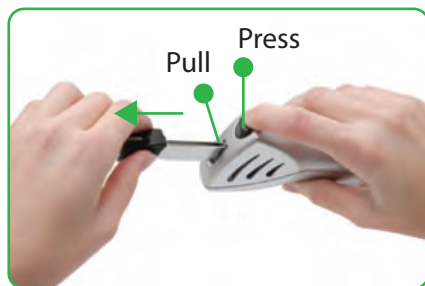
NOTE: Your electric knife is designed to cut through “ready to roast” joints, but can also be used to cut thick bread, cheese and meats with ease. If the blade release button is accidentally pushed during operation, the blades will disengage. As a result the knife may stall or will not cut properly. Be sure to position your hand behind the blade release button during operation. Children must not operate this appliance.

HINTS FOR USE

Carve on a wooden board. Glass or plastic cutting boards may be scratched by the knives. Use a carving fork to hold the food securely. Before carving cooked meats, allow the meat to stand at least 15 minutes after removing from the oven allowing the juices to set. This makes it easier to slice and offers a cleaner cut. Do not cut through hard objects, such as bones or frozen foods as blades may become damaged or may break. The carving blade can be used for multiple tasks, such as carving turkey, chicken, ham or roasts, as well as vegetables like eggplants or squashes, and for fruits like pineapple or melons. The slicing blade is made specifically for breads and loaves. It can be used to slice fresh breads, bagels, sandwich buns, meat-loaves, cake loaves like banana breads etc. The key to carving turkey or chicken thighs, legs, and wings is to cut through the joints and not the bones, ang pulling at the parts while cutting to loosen the joint. For best results when cutting through thick bread, hold the knife at a slight angle while cutting. Once you have cut through the crust, finish slicing the bread with the knife blade parallel with the bread. When cutting meat it is recommended that the user tilts the meat during the final cutting movement to prevent cutting through the chopping board.

REMOVAL OF BLADES FROM POWER HANDLE

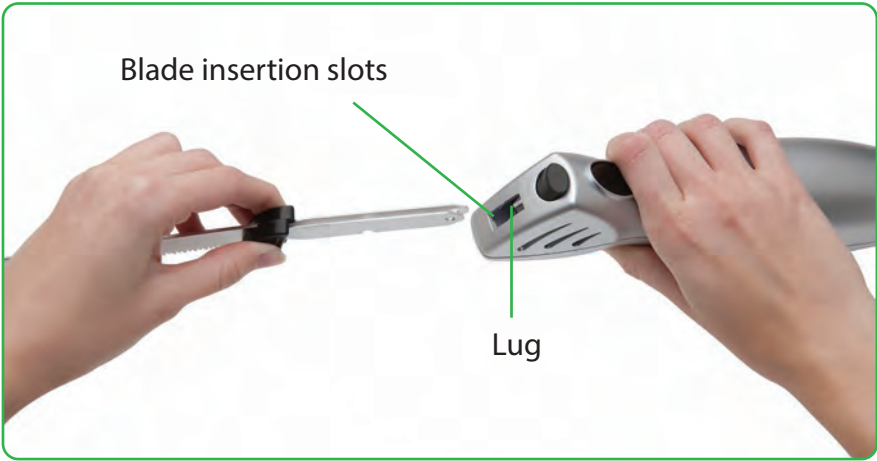
Unplug the knife. Holding the plastic guards, press the blade release button on the power handle body. Pull blades away from the power handle body. Separate the blades by sliding the rivets from one blade out of the keyhole slot of the other blade.



INSERTING THE BLADES INTO POWER HANDLE

Make sure the knife is unplugged. Hold the assembled blades by the plastic guard in one hand (serrated edges facing down) and the motor unit in the other hand with the power button in the upper most position. Carefully insert the blades (serrated edges facing down) into the slot on the power handle with buttons facing upwards and push gently until they click securely.

NOTE: You will notice that the blades should be 2" / 5 cm apart and on either side of a small lug at the point that they enter the power handle. Take extra care to make sure the blades are still connected at the tip.



CARE, CLEANING AND STORAGE

1. Ensure the power outlet is switched off, then unplug the product before removing the blades and / or cleaning.
2. Remove the blades.
3. Separate the blades by sliding the rivet from one blade out of the keyhole slot of the other blade.
4. Carefully wash the blades in warm soapy water.
5. Dry thoroughly and carefully slide the plastic safety sheath over the blades.
6. Wipe the power handle with a damp cloth. Never immerse the power handle in water or any other liquid.
7. Storing the power cord when not in use:
Once the wood stand is assembled, slide the wires into the space behind the wood stand (within the black plastic area) for safety.





PKELKN16

Electric Kitchen Knife with Wooden Storage Tray

Features:

- Plug it In and Slice it Up!
- Electric Kitchen Knife for Carving and Slicing
- Powerful Motorize Knife for the Perfect Slice
- Elegant Wooden Tray for Safe Storage
- Safely Lock Keep Blades in Place
- Two Stainless Steel Blades for Meat Carving and Bread Slicing
- Ergonomically Designed Handle for Comfortable Handling
- Comes with Hand Crafted Premium Hardwood Butcher Block
- The Ultimate Carving Tool for Roasts, Turkey and Ham

What's in the Box:

- Electric Knife
- (2) Cutting Blades
- Wood Storage Stand

Technical Specifications:

- Power Output: 100 Watt MAX
- Construction Material: 420 Stainless Steel
- Butcher Block Dimension (L x W x H): 5.5" x 3.5" x 12.5" -inches
- Butcher Block Weight: 1.45 lbs.
- Power Cord Length: 3.3' ft.
- Power Supply: 120V
- Total Unit Length: 10.5" -inches (with Blade Inserted)
- Sold as: 1

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