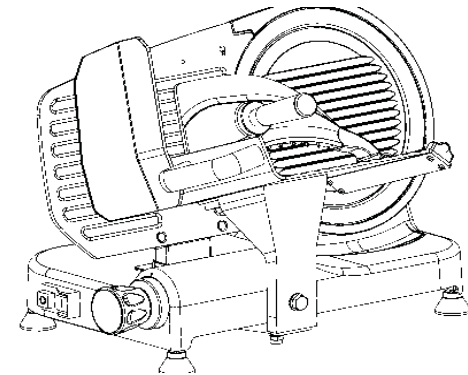
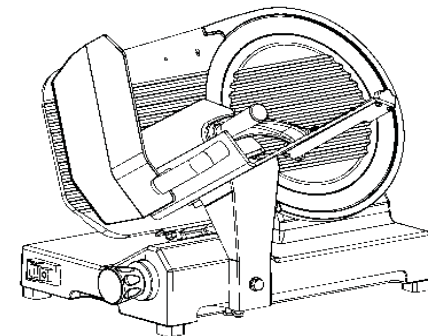


Meat Slicer

Featuring 45° gravity feed slicing



10" Blade –



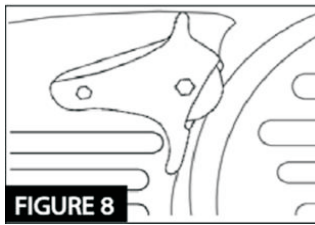
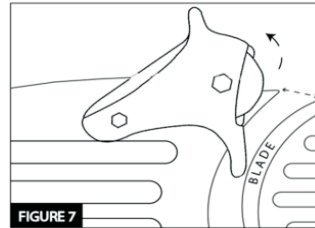
12" Blade –

machine ON.

9. Slowly turn **Thickness Adjustment Knob²** (clockwise) until the sharpening stone lightly touches the edge of the blade from behind.
10. Keep the stone in that position, in light contact for 5-10 seconds.
11. For your safety, stop the machine and unplug the power cord.
12. Turn **Thickness Adjustment Knob²** (counterclockwise) to open the **Adjustment Plate¹³** in order to move the stone away from its contact with the **Blade⁹**.

The first step of sharpening has been completed.

13. This operation has left a burr along the front face of the **Blade⁹** which must now be removed.
14. Using one hand, tilt the front part of the **Blade Sharpener¹⁵** upward, and with the other hand turn the **Thickness Control Knob²** (clockwise) until the **Blade Sharpener¹⁵** is in front of the blade. Slowly release the **Blade Sharpener¹⁵** to lock into place. **(Fig. 7)**
15. Plug the cord into the power outlet.
16. Remove your hands and turn the machine to the ON position.
17. Slowly turn the **Thickness Control Knob²** (clockwise) until the sharpening stone slightly touches the front of the blade. **(Fig.8)**
18. Maintain a light contact for only 5-6 seconds to remove the burr.
19. Remove the sharpening stone from the edge and stop the machine.
CAUTION: Blade is very sharp.
20. Turn slicer off and unplug power cord for safety. Remove the **Blade Sharpener¹⁵**.
21. The second step of sharpening has been completed.



IMPORTANT SAFEGUARDS



When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS.**
2. **CHECK FOR DAMAGED PARTS.** Before using the Meat Slicer, check that all parts are operating properly and perform the intended functions. Check for alignment of moving parts, binding of moving parts, mounting and any other conditions that may affect the operation.
3. **Unplug power cord from outlet when not in use, before putting on or taking off parts, and before cleaning; Blade is exceptionally sharp. Handle very carefully.**
4. This appliance is **NOT** intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
5. **NEVER LEAVE MEAT SLICER UNATTENDED WHILE IT IS RUNNING!**
6. Avoid contact with moving parts. **NEVER PUT YOUR FINGERS NEAR THE BLADE WHILE IT IS IN OPERATION.**
7. Never put the unit near a hot burner, in an oven, or in a dishwasher. **NOT DISHWASHER SAFE.**
8. **DO NOT** operate the Meat Slicer, or any other electrical equipment, with a damaged cord or plug or after the unit malfunctions. Return unit to the Authorized Service Center for examination, repair, or adjustment.
9. **DO NOT** use outdoors. This product is intended for **Household Use Only.**
10. **DO NOT** let cord hang over the edge of a table or counter, come into contact with sharp edges, or touch hot surfaces.
11. **DO NOT** let cord become kinked, trapped under or let it wind around the slicer.
12. **DO NOT PULL** the power cord to disconnect.
13. Place the appliance on a firm and stable surface. Ensure that the appliance is not placed near the edge of the worktop, where it can be easily pushed off or fall.
14. **DO NOT** operate your slicer in an appliance garage or under a wall cabinet. **When storing in an appliance garage, always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
15. **NEVER** plug in the appliance where water may flood the area.
16. To protect against risk of electrical shock, do not put appliance in water or other liquids.
17. **DO NOT** operate Meat Slicer with wet hands or while standing on a wet floor. **DO NOT** use the Meat Slicer if it is wet or moist.
18. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
19. **NEVER** use abrasive cleaning agents or abrasive cloths when cleaning the unit.
20. Use the slicer to cut **ONLY** designated food. Do not attempt to slice frozen food, bones, cardboard, plastic, etc.
21. **DO NOT** use appliance for other than intended use.
22. The Commercial Food Slicer has a sharp blade. To avoid injury, never hand-feed food to be sliced. Always use the unit when completely assembled with food carriage and food pusher.
23. Touch the blade **ONLY** when the power is OFF to remove and clean according to

instructions.

24. Follow instructions when lifting or moving the Meat Slicer.
25. When the blade is moving, place hands on the recommended push surface only.
26. After re-attaching the removable carriage, never use the slicer unless it is fully upright and completely assembled.
27. To avoid accidental contact with the blade when the slicer is not in use or when lifting the slicer, always turn **Adjustable Thickness Knob**² to "0" so that the **Adjustment Plate**¹³ covers the edge of the blade.
28. When lifting the slicer, carefully position your body to avoid contact with the blade.
29. **DO NOT** use while under influence of drugs or alcohol.
30. The Manufacturer declines any responsibility in the case of improper use of Food Slicer. Improper use of the Meat Slicer voids the warranty.

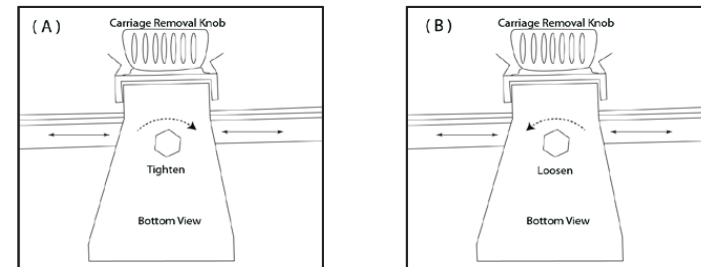
WARNING: The warnings, cautions, and instructions discussed in this instruction manual cannot cover all possible conditions or situations that could occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be supplied by the operator.

	WARNING! Before cleaning, assembling or disassembling the MEAT SLICER, check the plug and make sure PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!
 SHARP BLADE	WARNING! HANDLE CAREFULLY! KEEP FINGERS AWAY FROM BLADE. NEVER USE FINGERS TO FEED FOOD BY HAND. ALWAYS USE THE FOOD Carriage! Always use the meat slicer completely assembled with food carriage and food pusher. Use protective cut-resistant gloves whenever handling the blade.

2. ALWAYS **Align Adjustment Plate**¹³ with **Blade**⁹ to protect the **Blade**⁹ when the slicer is stored.
3. A storage cover is provided, cover and store in a dry, warm, low humidity area.

Adjusting the Sliding Food Carriage

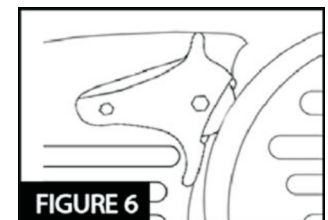
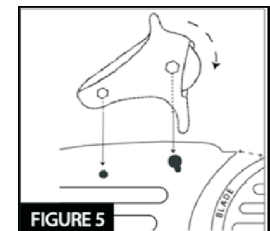
1. The carriage should slide freely along carriage rod when slicing.
2. Should these parts not slide smoothly, adjustments can be made.
3. At the bottom of the carriage support, you will find a plastic screw. Turn the screw clockwise to tighten carriage (A). This will help to stabilize carriage. Turn the screw counterclockwise to loosen carriage (B). This will help carriage slide more easily.



SHARPENING THE BLADE

If the blade edge becomes dull or discolored over time, use the sharpener as required, to provide a sharp and clean edge for slicing. The sharpening operation takes a few minutes and be done safely with adequate care. Follow the instructions for your safety.

1. Unplug the cord from the power outlet.
2. Clean the blade removing any grease and food residue, (as described in the Cleaning and Maintenance section).
3. While holding **Blade Sharpener**¹⁵, turn **Thickness Adjustment Knob**² (counterclockwise) to open the **Adjustment Plate**¹³ completely.
4. Fit the **Blade Sharpener**¹⁵ pins (located on back of sharpener) into the holes on the front of **Adjustment Plate**¹³. (Fig. 5)
Caution: Blade is very sharp!
5. Once pins are in place, slightly tilt the **Blade Sharpener**¹⁵ Blade until it locks into place.
6. Make certain the **Blade Sharpener**¹⁵ is tightly secured to the **Adjustment Plate**¹³ so that it does not move under strain.
NOTE: Sharpening stone should be positioned behind blade. (Fig. 6)
7. Plug the cord into the power outlet.
8. Make sure the sharpener is not in contact with the blade before removing your hands and turning the

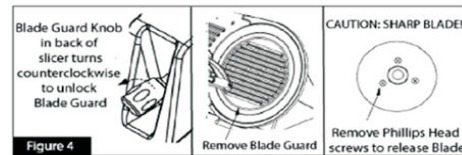
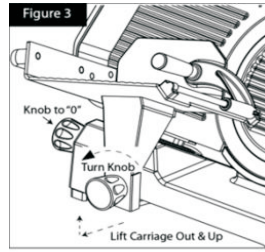


CLEANING YOUR MEAT SLICER

WARNING! Before cleaning, assembling or disassembling the MEAT SLICER, make sure **POWER is OFF & PLUG IS REMOVED** from the outlet/power source!

WARNING! BLADE SHARP! Handle Carefully!

1. The slicer should be cleaned after every use as perishable food scraps could accumulate on the slicer or behind cutting **Blade**⁹.
2. Do not use steel wool or abrasives to clean any part of Meat Slicer.
3. Rotate the **Thickness Adjustment Knob**² all the way to the "0" position.
4. To remove the **Sliding Food Carriage**⁵ and **Food Pusher Arm**¹², unscrew the **Carriage Knob**⁴ underneath the **Sliding Food Carriage**⁵ counterclockwise and lift the food tray in a slight upward and out motion. (Fig. 3)
5. With one hand flat on **Blade Guard**¹⁰, turn the black **Blade Guard Knob**¹⁴ (located, on the back of the slicer, behind blade) counterclockwise until the **Blade Guard**¹⁰ is released. (Fig. 4)
6. Remove the three Phillips head screws that hold **Blade**⁹. (Fig. 4)
IMPORTANT: Use Extreme Caution when handling or cleaning the **Blade**⁹, as it is extremely sharp! It is highly recommended
7. The **Blade**⁹ is now released from shaft and can be removed by gently pulling outward. to wear cut-resistant gloves when removing, cleaning and re-installing the blade.
8. Clean the blade with a moist sponge or cloth. Wipe away from the **Blade**⁹.
9. NEVER wipe toward the Blade.
10. NEVER clean **Blade**⁹ underwater, handling sharp objects under water is Extremely Dangerous.
11. The **Blade**⁹, **Blade Guard**¹⁰, **Food Pusher**⁵ and **Food Carriage**³ all can be hand washed in hot soapy water. Because these parts come in contact with food, they should be sanitized properly. Allow sanitized parts to air dry.
12. Never immerse the Motor Assembly of the Meat Slicer in water or other liquid.
13. Clean the outer surface of the Meat Slicer Body/Motor with a damp cloth and mild detergent.



DO NOT WASH ANY PART OF THIS SLICER IN A DISHWASHER

To Re-assemble: USE EXTREME CAUTION! BLADE SHARP! Handle Carefully!

1. Be sure the **Thickness Adjustment Knob**² is all the way to the "0" position.
2. Screw the **Blade**⁹ back into place.
3. Line up **Blade Guard**¹⁰ over the blade hole. Hold in place so the lines of the **Blade Guard**¹⁰ face; match the lines of **Adjustment Plate**¹³ (horizontal). While holding **Blade Guard**¹⁰ in place, turn the **Blade Guard Knob**¹⁴ clockwise until the **Blade Guard**¹⁰ screws into place. As the **Blade Guard Knob**¹⁴ is tightened the **Blade Guard**¹⁰ will become nearly flush with blade.

Storage:

Make sure **Blade**⁹ is securely tightened and locked.

1. Rotate the **Thickness Adjustment Knob**² all the way to the "0" position.

UNPACKING & REPACKING INSTRUCTIONS

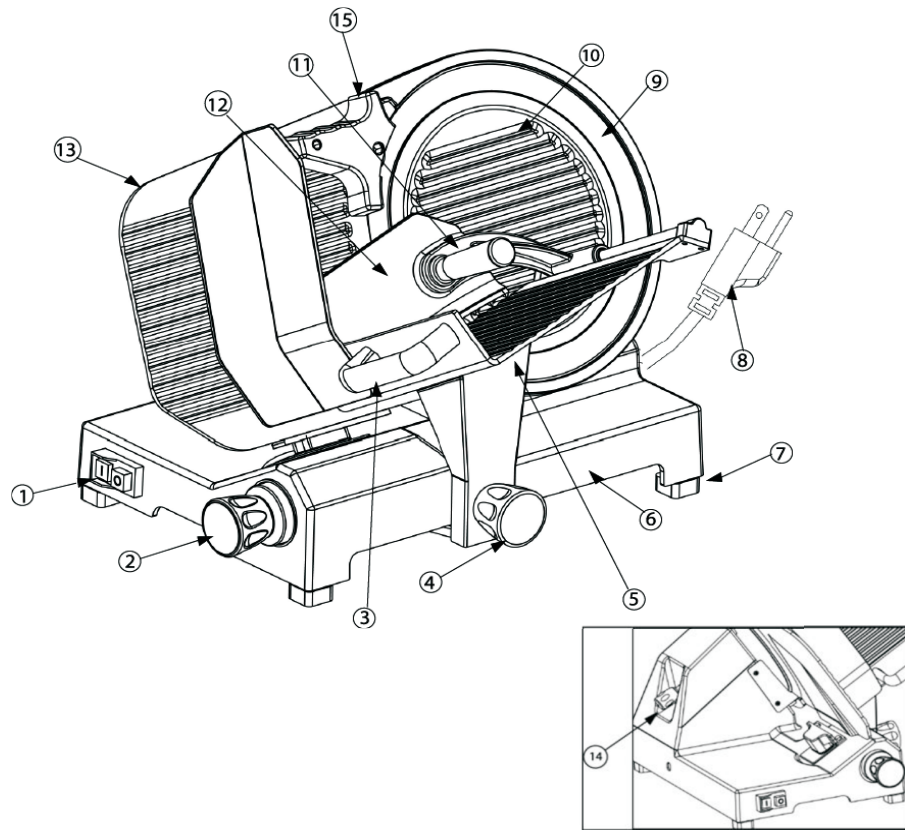
1. **IMPORTANT:** To avoid injury when unpacking the unit, please follow these instructions.
2. Put the box on a large, sturdy flat surface.
3. Remove the instruction book and other literature.
4. Slide poly-foam packing up and off the unit. Lift slicer out of box and place on sturdy flat surface.
5. Remove the protective bag.
6. To lift and move the unit, bend your knees to avoid back injuries and place one hand on the bottom of the motor housing and the other one under the carriage of the meat slicer.
7. Remove orange blade guards from the cutting blade before turning the unit on.
8. Please use extreme caution when handling the blade. We suggest you save all the packing material in the event that future shipping of the machine is needed.
9. **Keep all plastic bags away from children.**

REPACKING INSTRUCTIONS

10. Put food slicer on a large, sturdy flat surface.
11. Put food slicer into plastic bag.
12. Position poly-foam inserts on each end of the food slicer.
13. Put the packaged unit into the upright box.
14. Replace top corrugated insert, instruction book and other literature.

SAVE THESE INSTRUCTIONS!

GETTING TO KNOW YOUR MEAT SLICER



- | | |
|---|---------------------------------|
| 1. Safety On/Off (I/O) Button (Red & Green) | 9. Blade |
| 2. Thickness Adjustment Knob | 10. Blade Guard |
| 3. Food Carriage Handle | 11. Food Pusher Handle |
| 4. Carriage Removal Knob | 12. Food Pusher Arm |
| 5. Sliding Food Carriage | 13. Adjustment Plate |
| 6. Housing | 14. Blade Guard Knob |
| 7. Non-Skid Feet | 15. Blade Sharpener (removable) |
| 8. Power Cord/Plug | |

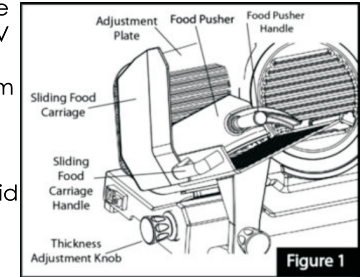
OPERATING YOUR MEAT SLICER

IMPORTANT: Before using your Commercial Grade Meat Slicer for the first time, washes all parts thoroughly, taking particular care to remove all grease and oil from surface. Dry all parts thoroughly before reassembling.

1. Place the Meat Slicer on a flat stable surface. Plug the appliance into a properly rated electrical outlet (220V AC).

NOTE: Be sure to remove protective blade guards from the edge of the **Blade**⁹ before plugging slicer into outlet. These are used for shipping only.

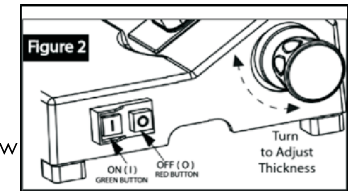
2. Place food on to the **Sliding Food Carriage**⁵ between the **Adjustment Plate**¹³ and the **Food Pusher**¹². To avoid injury, **ALWAYS** use the **Food Pusher Handle**⁶. (**Fig. 1**)
3. Turn the **Thickness Adjustment Knob**² to set the **Adjustment Plate**¹³ for the desired cutting thickness. Turn clockwise for thinner cuts, counter-clockwise for thicker slicing. (**Fig. 1**)



4. To turn the meat slicer ON, push the Green "I" button. (**Fig. 2**)

5. To turn the meat slicer OFF, push the Red "O" button.
6. When operating slicer, stand to the side of the slicer opposite the blade.

7. Place a tray or plate behind the Meat Slicer and below the **Blade**⁹ to collect the sliced food as it exits the blade area.



8. Hold the **Food Carriage Handle**⁴ with left hand and the **Food Pusher Handle**⁶ with right hand. Keep your hands protected behind the **Food Pusher**⁵.

9. **NEVER USE THIS SLICER WITHOUT THE FOOD PUSHER**¹².

Important: Refer to "Food Slicing Tips" section, when slicing different types of food items.

10. Using an even, steady motion, **SLOWLY** begin slicing. Apply light steady pressure with the **Food Pusher**¹² to move food toward the **Adjustment Plate**¹³ while **SLOWLY** sliding **Food Carriage**⁵ over **Blade**⁹; this will help assure even slicing. Continue sliding **SLOWLY**, back and forth, until you have sliced the desired amount of meat.

NOTE: Meat slicer only makes slices during the forward motion.

11. When finished, turn the meat slicer "**OFF**" (**O**) by pushing the **Red** button. (**Fig. 2**)
12. Always unplug meat slicer from power source when the Meat Slicer is not in use.
13. For safety, always rotate the **Thickness Adjustment Knob**² all the way to the "O" position after use to properly shield the sharp edge of **Blade**⁹.