

STORAGE

SWITCH POWER TO "OFF" POSITION, UNPLUG SLICER FROM OUTLET AND SET THICKNESS ADJUSTMENT KNOB TO "0" SETTING.
Note: Always align food support with the blade for safety and blade protection during storage and maintenance. This is accomplished by returning the thickness adjustment knob to the "0" position.

- Unplug slicer and allow it to cool completely before storing.
- Align food support with the blade for safety and blade protection during storage and maintenance. This is accomplished by returning the thickness adjustment knob to the "0" position.
- Store slicer in a secure and dry place out of reach of children.
- Slicer should be stored unplugged, in upright position on a stable surface, preferably in the original packaging.

SLICER USAGE

Uses For Your Food Slicer

For best results follow these tips:

- To slice meat wafer thin, meat should be firm but not thoroughly frozen.
- Meat should be boneless. Fruit should be free of pits and large seeds.
- Food with an uneven texture-like fish and thin steaks—are often difficult to slice. Freeze for 2 to 4 hours so food is firm before slicing.
- At canning time, slicer can quickly cut cucumbers, onions or other vegetables or fruits for delicious pickles...apples pies...vegetables.

HOT ROASTS: BEEF, PORK, LAMB, HAM

- When slicing warm boneless roast, remove from oven at least 15 to 20 minutes before slicing. The roast will retain more natural juices and slice evenly without crumbling.
- Cut the roast, if necessary, to fit on food tray. If roast is tied, turn off motor and remove strings one at a time as strings near blade.

EXTRA-THIN SLICED CORNED BEEF OR FRESH BEEF BRISKET

Chill cooked brisket overnight in cooking liquid. Before slicing, drain and reserve meat drippings from brisket. Pat dry with paper towels. Remove excess fat. Slice well chilled brisket to desired thickness. To serve hot, place slices on heat proof platter and moisten with small amount of reserved meat dripping. Heat in 300° oven for 30 minutes.

CHEESE

Chill thoroughly before slicing. Cover with foil to keep moist. Before serving, let cheese reach room temperature-this enhances the natural flavor.

COLD CUTS

Cold cuts keep longer and retain flavor if sliced as needed. For best results, chill first. Remove any plastic or hard casing before slicing. Use a constant, gentle pressure for uniform slices.

VEGETABLE AND FRUIT

Your slicer is "made to order" for slicing many vegetables and fruits including potatoes, tomatoes, carrots, cabbage (for slaw), eggplant, squash and zucchini. Potato may be sliced thick for casseroles or thin for chips. Fresh pineapple may be sliced neatly. Cut off top and slice to order.

BREADS, CAKES AND COOKIES

Freshly baked bread should be cooled before slicing. Use day-old or slightly stale bread for extra-thin slices for toasting. Your slicer is ideal for all types of party breads, pound cake and fruit cake. For wafer-like ice box cookies, chill dough in refrigerator, slice as desired.

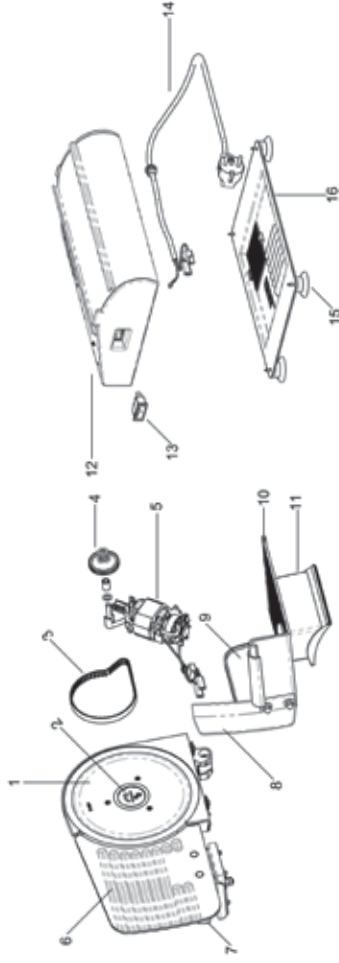
⚠ WARNING! SHARP BLADE ⚠

**HANDLE CAREFULLY! KEEP FINGERS AWAY FROM THE CUTTING BLADE!
 NEVER FEED FOOD BY HAND! ALWAYS USE THE FOOD PUSHER!**
 Always use completely assembled meat slicer with sliding feed table and food pusher.
 Protective/cut resistant gloves are recommended whenever handling blade!

⚠ CAUTION ⚠

**Before cleaning, assembling or disassembling meat slicer, make sure the slicer motor is OFF
 and the plug is removed from the outlet/power source.**

KNOW YOUR SLICER



Part #	Description	QTY
1	Blade - 8 1/2" (fine & serrated)	1
2	Blade Locking Screw	1
3	Belt	1
4	Gear	1
5	Motor Assembly	1
6	Food Support	1
7	Thickness Adjustment Knob	1
8	Thumb Guard	1

Part #	Description	QTY
9	Food Pusher	1
10	Sliding Feed Table Top	1
11	Sliding Feed Table Support	1
12	Base	1
13	Power Switch	1
14	Power Cord Assembly	1
15	Feet (w/ Set of Screws)	4
16	Bottom Cover	1

SLICER OPERATING INSTRUCTIONS

Before using the slicer for the first time, please make sure to carefully and thoroughly read through these operating instructions and safety advice. Familiarize yourself completely with the functions and operations of the slicer. Please keep these instructions with your slicer and make sure that everyone who will be operating the slicer has read them.

This slicer is intended exclusively for slicing normal household foods. The food to be sliced must be thawed, unpacked and free from bones before it can be sliced. Any other use or modification to the equipment shall be considered as improper use and could give rise to considerable dangers and may void the warranty.