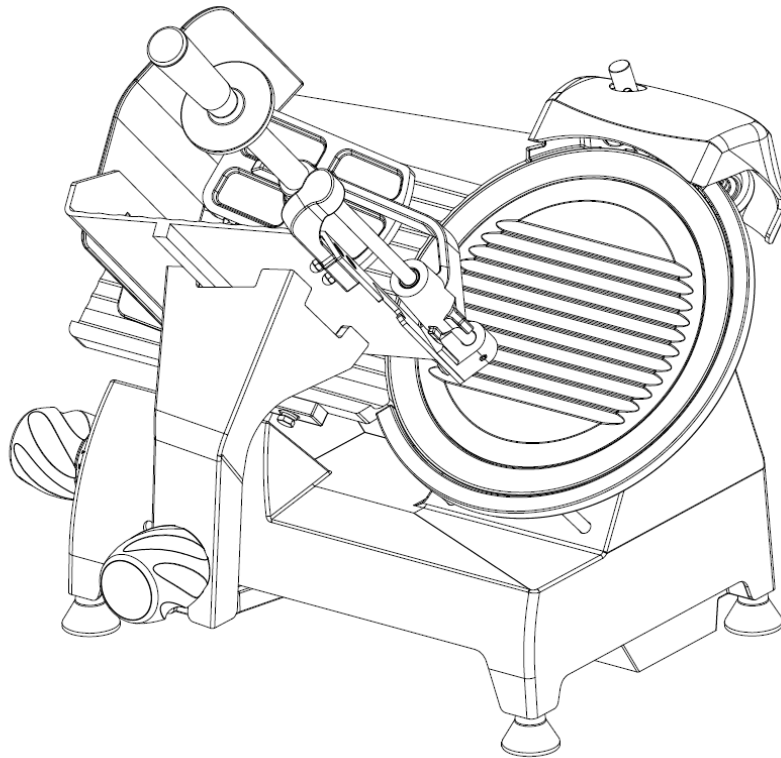




Commercial-Grade Meat Slicer Instruction Manual



Model # 1A-FS407 8" Blade diameter (195mm)

Model # 1A-FS403 9" Blade diameter (220mm)

Model # 1A-FS404 10" Blade diameter (250mm)

Model # 1A-FS405 12" Blade diameter (300mm)

WARNING!

Carefully read and understand all instructions before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury. Save these instructions in a safe place and on hand so that they can be read when required.

Introduction

IMPORTANT SAFEGUARDS

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

- 1. CAREFULLY READ AND UNDERSTAND ALL INSTRUCTIONS BEFORE OPERATING.**
- 2. CHECK FOR DAMAGED PARTS.** Before using the meat slicer, check that all parts are operating properly and that they 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. THE BLADE IS EXCEPTIONALLY SHARP; HANDLE VERY CAREFULLY**
- 4.** This appliance is NOT intended for use by people (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 THE 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. **THE SLICER IS 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. Call our customer service hotline at 417-821-4600 for troubleshooting and replacement parts.
- 9.** This product is intended for indoor use only. **DO NOT USE OUTDOORS.**
- 10. DO NOT** let the power cord hang over the edge of a table or counter, touch sharp edges or touch hot surfaces.
- 11. DO NOT** let the power cord become kinked, trapped under the slicer or wind it around the slicer.
- 12.** When unplugging the machine, **DO NOT** pull on the cord. The plug should always be removed by pulling the plug itself to prevent damage to the cord.
- 13.** To reduce the risk of electric shock, this product has a polarized plug. One prong is wider than the other. The plug is intended to fit in a polarized outlet, and only one way. When the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. **DO NOT ALTER THE PLUG IN ANY WAY.**
- 14.** 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.
- 15. 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.
- 16. NEVER** plug in or store the appliance in an area that may become flooded.
- 17.** To protect against risk of electrical shock, **DO NOT** put the slicer in water or other liquids.
- 18. DO NOT** operate the meat slicer with wet hands or while standing on a wet floor. **DO NOT** use the meat slicer if it is wet or moist.

- 19.** Use only accessories that are recommended by TooGood for use with your product. Accessories that may be suitable for one slicer may create a risk of fire, electric shock or injury when used with another grinder.
- DO NOT** use attachments not recommended or sold by the manufacturer.
- 20. NEVER** use abrasive cleaning agents or abrasive cloths when cleaning the unit.
- 21.** Use the slicer to cut **ONLY** designated food. Do not try to slice frozen food, bones, cardboard, plastic, etc.
- 22.** **DO NOT** use appliance for anything other than its intended use.
- 23.** The commercial-grade 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.
- 24.** **ONLY** touch the blade when the power is OFF and you are removing it and cleaning it, according to the instructions. **DO NOT** touch the blade when the power is on.
- 25.** Follow instructions when lifting or moving the meat slicer. Whenever moving or lifting the slicer, carefully position your body to avoid contact with the blade.
- 26.** When the blade is moving, place hands on the recommended push surface only.
- 27.** After re-attaching the removable carriage, never use the slicer unless it is fully upright and completely assembled.
- 28.** To avoid accidental contact with the blade when the slicer is not in use or when lifting the slicer, always turn the **Adjustable Thickness Knob** to "O" so that the **Adjustment Plate** covers the edge of the blade.
- 29. DO NOT** use while under influence of drugs or alcohol.
- 30.** TooGood Equipment is not responsible for anything that occurs as a result of improper use of the slicer. Please be advised that improper use of this product voids the warranty.

	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.

UNPACKING

IMPORTANT: To avoid injury when unpacking the unit, please follow these instructions.

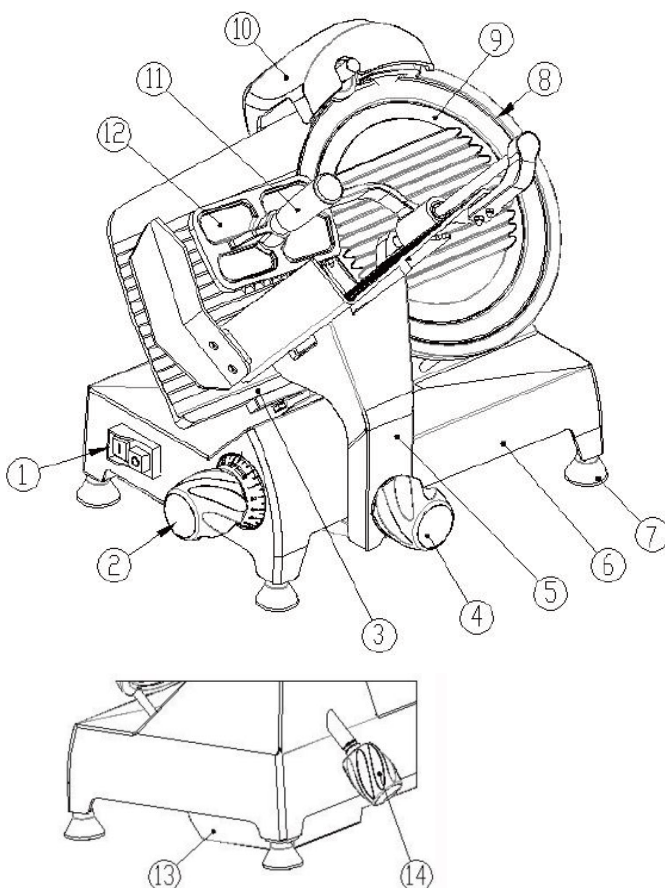
1. Put the box on a large, sturdy flat surface.
2. Remove the instruction book and other literature.
3. Slide poly-foam packing up and off the unit. Lift slicer out of box and place it on a sturdy, flat surface.
4. Remove the protective bag.
5. To lift and move the unit, bend your knees to avoid back injuries. Place one hand on the bottom of the motor housing and the other one under the carriage of the meat slicer.
6. Remove the orange blade guards from the cutting blade before turning the unit on.
7. Please **use extreme caution** when handling the blade.
8. Keep all plastic bags away from children.

Save all the packing material in the event the machine must be shipped again in the future.

REPACKING INSTRUCTIONS

1. Put food slicer on a large, sturdy flat surface.
2. Put food slicer into plastic bag.
3. Position poly-foam inserts on each end of the food slicer.
4. Put the packaged unit into the upright box.
5. Replace top corrugated insert, instruction book and other literature.

GETTING TO KNOW YOUR SLICER



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

*Replacement parts available, visit www.TooGoodequipment.com for

OPERATING YOUR MEAT SLICER

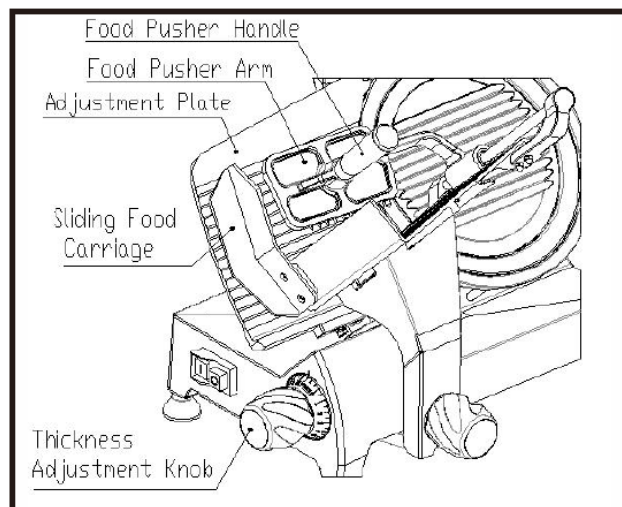
IMPORTANT

Before using your commercial-grade meat slicer for the first time, wash all parts thoroughly, taking particular care to remove all grease and oil from surface. Dry all parts thoroughly before reassembling. (REFER TO CLEANING & MAINTENANCE SECTION OF MANUAL).

Now that your slicer is fully assembled and ready to use, it is time to slice your favorite meats, cheeses and vegetables! Be sure to read and fully understand the Important Safeguards and General Safety Practices in this manual before you start.

1. Place the Meat Slicer on a flat, stable surface.
2. Plug the appliance into a properly rated electrical outlet (120V AC, 60HZ).
NOTE: Be sure to remove protective blade guards from the edge of the Blade (Part #8) before plugging slicer into outlet. These are used for shipping only.
3. Place food onto the Sliding Food Carriage (Part #5) between the Adjustment Plate (#3) and the Food Pusher (#12). To avoid injury, ALWAYS use the Food Pusher Handle (#11) to slice meat. (Refer to Fig. 1)
4. Turn the Thickness Adjustment Knob (Part #2) to set the Adjustment Plate (Part #3) for the desired cutting thickness. Turn clockwise for thinner cuts, counter-clockwise for thicker slicing. (Refer to Fig. 1)

Fig. 1



5. To turn the meat slicer ON, push the Green "I" button. (Refer to Fig. 2)
6. To turn the meat slicer OFF, push the Red "O" button. (Refer to Fig. 2)
7. When operating slicer, stand to the side of the slicer opposite the blade. Refer to the photo shown at right to help position yourself.
8. Place a tray or plate behind the Meat Slicer and below the Blade (Part #8) to collect the sliced food as it exits the blade area.
9. Hold the Food Pusher Handle (Part #11) with your right hand. Keep your hands protected behind the Food Pusher #5.
- 10. NEVER USE THIS SLICER WITHOUT THE FOOD PUSHER.**



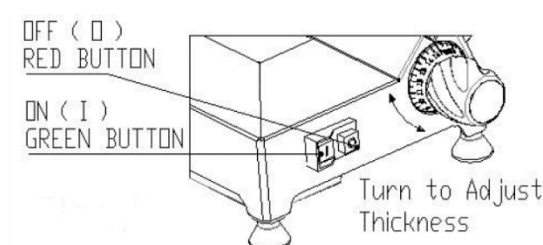
Important: Refer to "Food Slicing Tips" section, when slicing different types of food items.

11. Using an even, steady motion, SLOWLY begin slicing. Apply light steady pressure with the Food Pusher Handle (Part #11) to move food toward the Adjustment Plate (#3) while SLOWLY sliding Food Carriage (#5) over the Blade (#8). This will help ensure even slicing. Continue sliding SLOWLY, back and forth, until you have sliced the desired amount of meat.

NOTE: The meat slicer only makes slices when moving the Food Carriage forward.

12. When finished, turn the meat slicer "OFF" (0) by pushing the Red button. (Refer to Fig. 2)
13. Always unplug meat slicer from power source when the Meat Slicer is not in use.
14. For safety, always rotate the Thickness Adjustment Knob (Part #2) all the way to the "O" position after use to properly shield the sharp edge of Blade (#8).

Fig. 2



Food Slicing Tips

⚠ WARNING

This Meat Slicer is not meant to cut through bones! Cutting through bones will cause severe damage to Meat Slicer and void the warranty!

- Always debone meat before slicing
- Fruits (peaches, apples, avocados etc.) should be free of seeds. The exception is tomatoes.
- **DO NOT** slice fully frozen foods.
- If you have to large of a cut of meat (such as roast or slab bacon), you may need to hand-cut the meat into smaller, more manageable pieces to slice.
- Food with an uneven texture, like fish and thin steaks, are often difficult to slice. Put in freezer for approximately 20 minutes to partially freeze before attempting to slice.

Cold cuts: Cold cuts keep longer and retain flavor if sliced as needed. For best results, chill to approximately :40°- 48°. Remove any plastic or hard casings before slicing. Use a constant, gentle pressure for even slicing.

Cheese: Cheese can be difficult to slice (especially soft cheeses). A tiny amount of Mineral Oil can be lightly applied to blade with a paper towel, to keep the cheese from sticking during slicing. **Caution: The blade is sharp. Do not touch the blade directly. We highly recommend wearing cut-resistant gloves when applying.** Chill cheese thoroughly to approx. 40° - 48° before slicing. Before serving, allow cheese to reach room temperature.

IMPORTANT: If cheese is (sticking to) binding on the blade when slicing:

- A) Re-chill cheese so it is colder (not frozen).
- B) Use less tension on the Food Pusher Handle (Part #11) against the blade.
- C) Use SLOWER slicing strokes.

Breads & Cakes: Freshly baked bread should be cooled to room temperature before serving. Use day-old bread for extra thin slices for toast. Your slicer is ideal for all types of breads, pound cake or fruit cake. Chill breads or cakes to approx. 40° - 48° for easier slicing and to avoid tearing or crumbling.

Hot Roasts: Beef, Pork, Lamb, Turkey, Ham: When slicing warm boneless roasts, remove from oven and let it set for 20-30 minutes (room temp) before slicing. They will retain more natural juices and slice evenly without crumbling. If necessary, hand-cut the meats to fit on the carriage.

CLEANING YOUR MEAT SLICER

⚠ WARNING

Before cleaning, assembling or disassembling the MEAT SLICER, make sure the power is OFF and the plug is REMOVED from the outlet/power source!

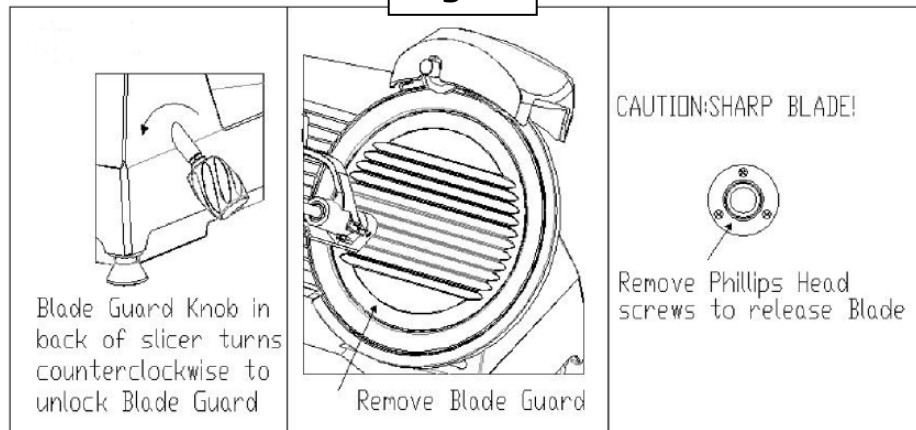
⚠ WARNING

Use Extreme Caution when handling or cleaning the blade, as it is extremely sharp! We highly recommend wearing cut-resistant gloves when removing, cleaning and re-installing the blade.

To Disassemble Slicer:

1. The slicer should be cleaned after every use as perishable food scraps could accumulate on the slicer or behind cutting Blade (Part #8).
2. Do not use steel wool or abrasives to clean any part of Meat Slicer.
3. Rotate the Thickness Adjustment Knob (Part #2) all the way to the "O" position.
4. To remove the Sliding Food Carriage (Part #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.
5. With one hand flat on Blade Guard (Part #9), turn the black Blade Guard Knob (#14, located on the back of the slicer behind blade) counterclockwise until the Blade Guard (#9) is released. (Refer to Fig. 3)
6. Remove the three Phillips head screws that hold Blade (Part #8). (Refer to Fig. 3) The Blade is now released from shaft and can be removed by gently pulling outward. **USE EXTREME CAUTION: We highly recommend wearing cut-resistant gloves when removing, cleaning and re-installing the blade.**

Fig. 3



7. Clean the blade with a moist sponge or cloth. Wipe away from the Blade (Part #8). NEVER wipe toward the Blade.
8. NEVER clean the Blade (Part #8) underwater. Handling sharp objects under water is extremely dangerous.
9. The Blade (Part #8) Blade Guard (#9), Food Pusher (#12) and Food Carriage (#5) can all 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.
10. Never immerse the Motor Assembly of the Meat Slicer in water or other liquid.
11. Clean the outer surface of the Meat Slicer Body/Motor with a damp cloth and mild detergent.

IMPORTANT: DO NOT WASH ANY PART OF THIS SLICER IN A DISHWASHER



1. Loosen the blade cover locking knob to release the blade



2. Release the blade cover



3. Loosen the screws of the blade



4. Take out the blade



5. Clean the blade

Soak a clean cloth in a mild detergent and warm water. Carefully wash and rinse the top and bottom (underside) of the blade by wiping from the center of the blade outward.

To Re-assemble Slicer:

USE EXTREME CAUTION: We highly recommend wearing cut-resistant gloves when removing, cleaning and re-installing the blade.

1. Be sure the Thickness Adjustment Knob (Part #2) is all the way to the "O" position.
2. Screw the Blade (Part #8) back into place.
3. Line up Blade Guard (Part #9) over the blade hole. Hold in place so the lines of the Blade Guard face, match the lines of Adjustment Plate (Part #3) (horizontal). While holding the Blade Guard in place, turn the Blade Guard Knob (Part #14) clockwise until the Blade Guard screws into place. As the Blade Guard Knob tightens, the Blade Guard will become nearly flush with blade.

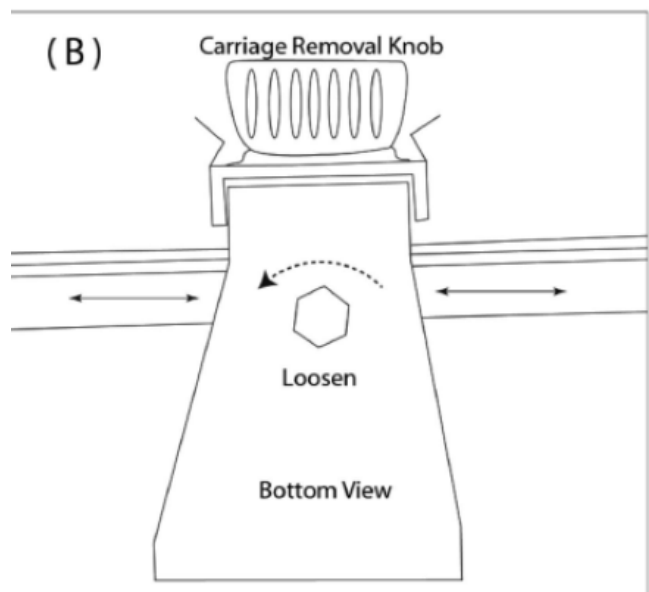
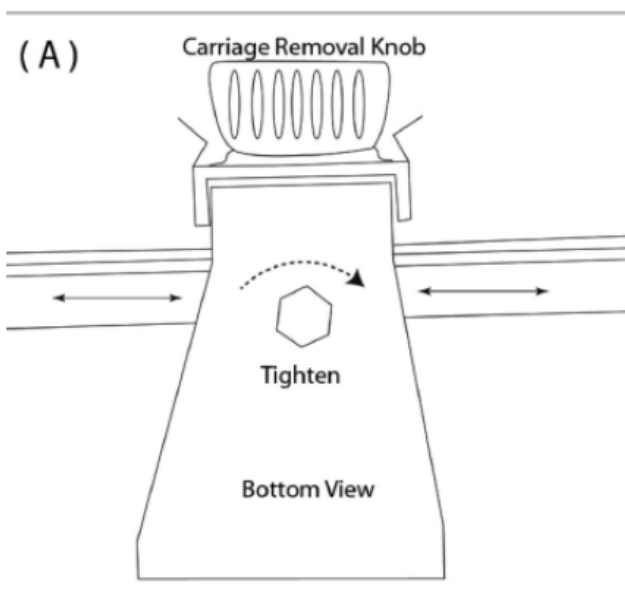
Storage:

Make sure Blade is securely tightened and locked.

1. Rotate the Thickness Adjustment Knob (Part #2) all the way to the "O" position.
2. ALWAYS align Adjustment Plate (Part #3) with Blade (#8) to protect the Blade when the slicer is stored.
3. Store in a dry, warm area with low humidity.

Adjusting the Sliding Food Carriage:

1. The carriage should slide freely along the 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 (Below: A). This will help stabilize the carriage. Turn the screw counterclockwise to loosen carriage (Below: B). This will help the carriage slide more easily.



GENERAL SAFETY PRACTICES

The following safety instructions are addressed to both the operator of the machine as well as the person in charge of maintenance. The user shall operate the machine only after being well acquainted with the safety procedures described in the present manual. **READ THIS MANUAL WITH ATTENTION.**

IMPORTANT

Any change in the protection systems and safety devices during operation will create serious risks to the operator physical integrity.

Basic Operating Procedures

Dangers

- Some areas of the device have parts that are connected or have parts connected to high voltage. When touched, these parts may cause severe electrical shocks or be lethal.
- Follow each operation step in order and ensure everything is running correctly before proceeding to the next step.

Advice

- In case of power shortage, immediately switch the machine off.
- Use ONLY recommended lubricants, oils or greases.
- Do not shake the product. This may damage the internal electrical structure. Handle the slicer gently when moving it to another location.
- Do NOT allow water, dirt or dust to come into contact with mechanical and electrical components of the machine.
- DO NOT change the standard characteristics of the machine.
- DO NOT remove, tear off or maculate any safety or identification labels stuck on the machine. If any labels have been removed or are no longer legible, contact TooGood Equipment via the "Contact Us" form at www.TooGoodequipment.com for replacement.

Safety Procedures and Notes

IMPORTANT

Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to understand all the information contained in this manual. If you have questions, contact TooGood Equipment via the "Contact Us" form at www.TooGoodequipment.com

Danger

- An electric cable or wire with damaged jacket or bad insulation might cause electrical shocks or electrical leak. Before use, check the conditions of all wires and cables. Do not use the machine if cables or wires are damaged.

Advice

- Be sure to thoroughly understand all the functions, operating procedures and information contained in this manual before operating the machine.
- Before using any switches, buttons, levers, etc., be sure it is the correct one for the action you wish to perform. When in doubt, consult this manual.

Precautions

- The electric cable has to be compatible with the power required by the machine.
- Cables touching the floor or near the machine need to be protected against short circuits.

Routine Inspection

Advice

- When checking the tension of the belts or chains, DO NOT insert your fingers between the belts and the pulleys and nor between the chain and the gears.

Precautions

- Check the motor and sliding or turning parts of the machine in case of abnormal noises.
- Check the tension of the belts and chains. If either shows signs of wearing, do not use the machine. Have the part replaced professionally with a TooGood-approved belt or chain.
- Check protections and safety devices to make sure they are working properly.

Operation

Warnings

- Do not use the machine with long hair that could touch any part of the machine. This might lead to a serious accident. Tie your hair up well and/or cover it with a hat or scarf.
- Only trained or skilled personnel shall operate this machine.
- Do not touch the rotating blade with your hand during operation.
- Never operate the machine without the food pusher and food carriage. Operating without these safety parts could cause serious injury.

After Finishing Work

Precautions

- Always TURN THE MACHINE OFF before cleaning by removing the plug from the socket.
- Never clean the machine unless it has come to a complete stop.
- Put all the components back to their functional positions before turning the machine ON again.
- Clean up liquids with a paper towel or sanitized towel.
- Do NOT insert your fingers in between belts and pulleys nor chains and gears.

Maintenance

Danger

- Do not perform any maintenance on the machine while the power is on. Be sure to turn off the slicer and pull the plug out of the socket before performing any maintenance.

IMPORTANT

Always remove the plug from the socket in any emergency situation.

Warning

- Electrical or mechanical maintenance must be performed by qualified personnel.
- Train new users on proper food slicer safety features and operation before they use machine. Make sure slicer has been fully inspected for proper installation & checked for damaged or missing parts before using machine to prevent serious injury or damage to the machine.