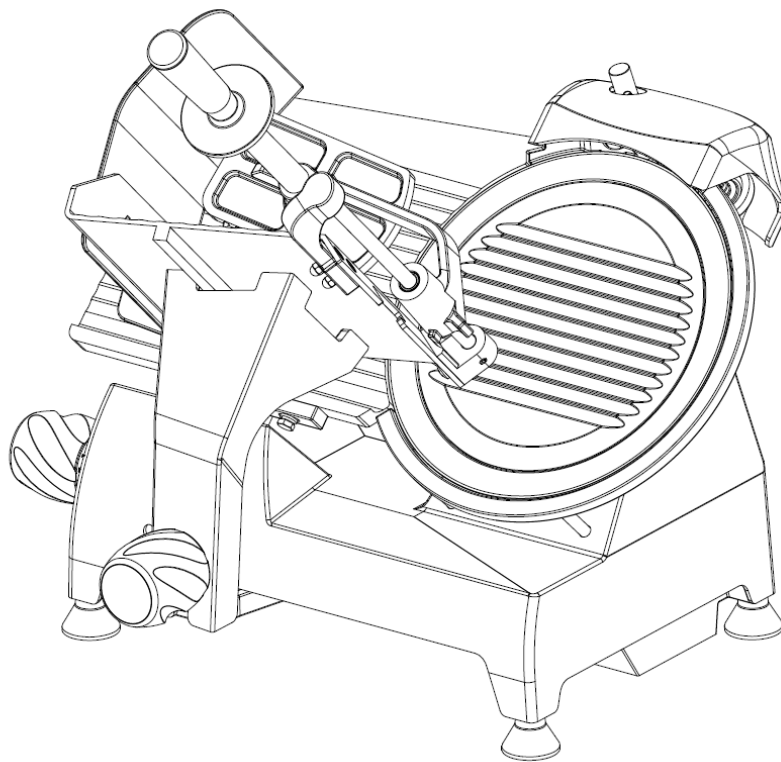




Commercial Grade Meat Slicer

Instruction Manual



1A-FS407 8" Blade diameter 195mm

1A-FS403 8.7" Blade diameter 220mm

1A-FS404 10" Blade diameter 250mm

1A-FS405 12" Blade diameter 300mm

Refer to them often and use them to instruct others.

Introduction

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.
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. 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 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** make changes to 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 the appliance where water may flood the area.
17. To protect against risk of electrical shock, do not put appliance in water or other liquids.
18. **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.
19. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
20. **NEVER** use abrasive cleaning agents or abrasive cloths when cleaning the unit.
21. Use the slicer to cut ONLY designated food. Do not attempt to slice frozen food, bones, cardboard, plastic, etc.
22. **DO NOT** use appliance for other than 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. Touch the blade ONLY when the power is OFF to remove and clean according to instructions.
25. Follow instructions when lifting or moving the Meat Slicer.

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 **Adjustable Thickness Knob** to "O" so that the **Adjustment Plate** covers the edge of the blade.
29. When lifting the slicer, carefully position your body to avoid contact with the blade.
30. **DO NOT** use while under influence of drugs or alcohol.
31. The Manufacturer declines any responsibility in the case of improper use of Food Slicer. Improper use of the Meat Slicer voids the warranty.

WARNING: Read carefully and understand all instructions before operating. Failure to follow the safety rules and other basic safe 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.

	<p>WARNING! Before cleaning, assembling or disassembling the MEAT SLICER, check the plug and make sure PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!</p>
 <p>SHARP BLADE</p>	<p>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.</p>

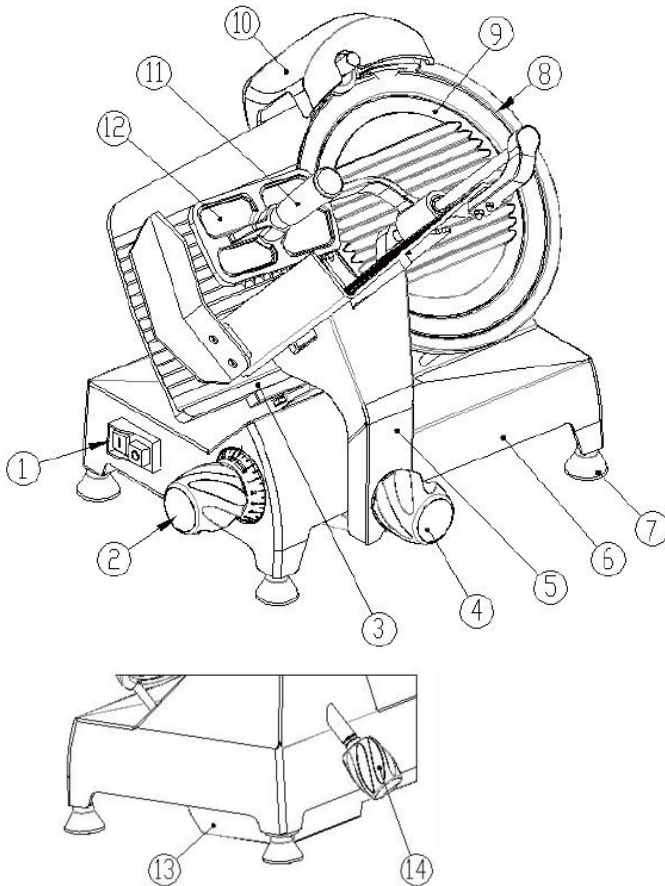
UNPACKING

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

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 SLICERS



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

#5	Sliding Food Carriage
#8	Blade
#10	Blade Sharpener

#7	Non-Skid Feet
#9	Blade Guard

OPERATING YOUR MEAT SLICER

IMPORTANT

Before using your 1Commercial 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& MAINTENANCESECTIONOF 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 General Safety Rules at the beginning of this manual before you start.

1. Place the Meat Slicer on a flat stable surface.

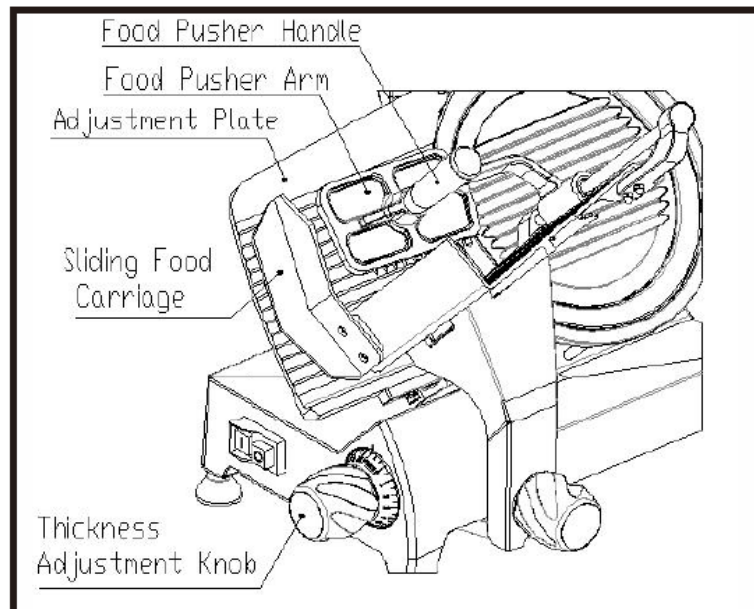
Plug the appliance into a properly rated electrical outlet (120V AC, 60HZ).

NOTE: Be sure to remove protective blade guards from the edge of the Blade #8 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 #3 and the Food Pusher #12. To avoid injury, ALWAYS use the Food Pusher Handle #11. (Fig. 1)

3. Turn the Thickness Adjustment Knob #2 to set the Adjustment Plate #3 for the desired cutting thickness. Turn clockwise for thinner cuts, counter-clockwise for thicker slicing. (Fig. 1)

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 #8 to collect the sliced food as it exits the blade area.

8. Hold the Food Pusher Handle #11 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.

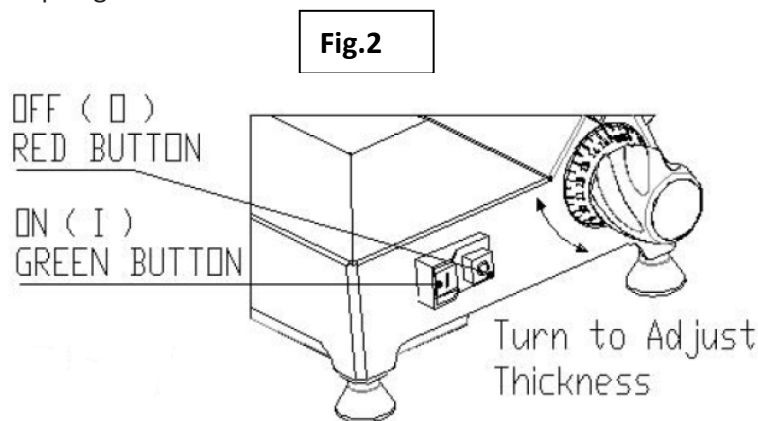
10. Using an even, steady motion, SLOWLY begin slicing. Apply light steady pressure with the Food Pusher #12 to move food toward the Adjustment Plate #3 while SLOWLY sliding Food Carriage #5 over Blade #8; This will help assure even slicing. Continue sliding SLOWLY, back and forth, until you have sliced 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 #8.



Food Slicing Tips

WARNING

This Meat Slicer is not meant to cut through any bones! Severe damage to Meat Slicer will occur and Warranty will be voided!

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

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

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 -Blade sharp. 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 #12 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. Cut the roast if necessary, to fit on.

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!

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 #8.
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 "O" position.
4. To remove the Sliding Food Carriage #5 and Food Pusher Arm #12 unscrews the Carriage Knob #4 underneath the Sliding Food Carriage #5 counterclockwise and lift the food tray in an slight upward and out motion.
5. With one hand flat on Blade Guard #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. (Fig. 4)
6. Remove the three Phillips head screws that hold Blade #8. (Fig. 4) IMPORTANT: Use Extreme Caution when handling or cleaning the Blade #8, as it is extremely sharp! It is highly recommended to wear cut-resistant gloves when removing, cleaning and re-installing the blade.
7. The Blade #8 is now released from shaft and can be removed by gently pulling outward.
8. Clean the blade with a moist sponge or cloth. Wipe away from the Blade #8.
9. NEVER wipe toward the Blade.
10. NEVER clean Blade #8 underwater, handling sharp objects under water is Extremely Dangerous.
11. The Blade #8, Blade Guard #9, Food Pusher #12 and Food Carriage #5 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.

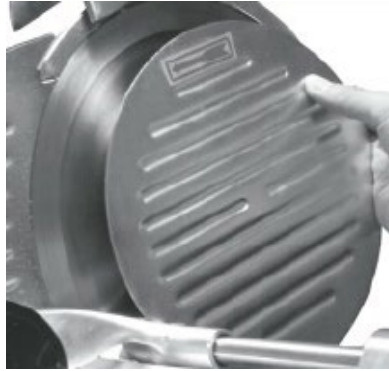
DO NOT WASH ANY PART OF THIS SLICER IN A DISHWASHER

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

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



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



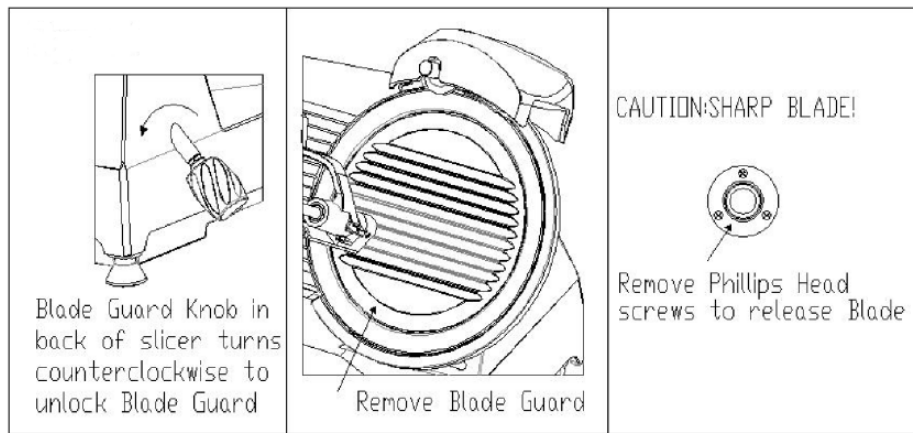
5. Clean the blade

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.

Storage:

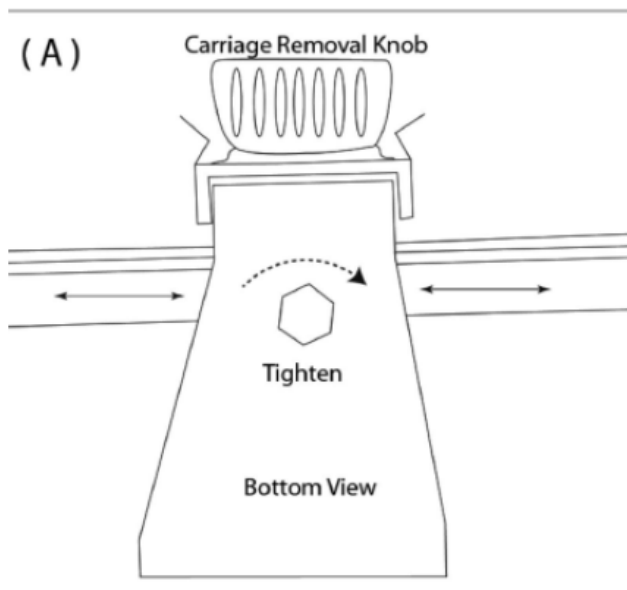
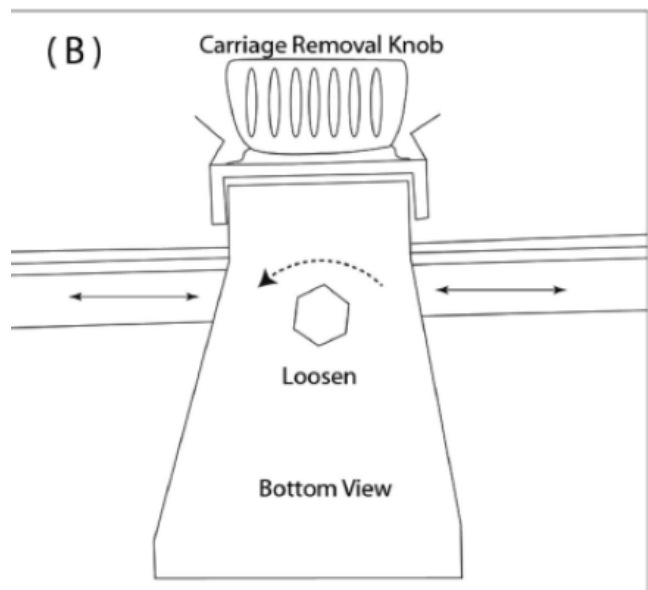
Make sure Blade is securely tightened and locked.

1. Rotate the Thickness Adjustment Knob #2 all the way to the "O" position.
2. ALWAYS Align Adjustment Plate #3 with Blade #8 to protect the Blade #8 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.



GENERAL SAFETY PRACTICES

IMPORTANT

If any recommendation is not applicable to your equipment, please ignore it.

The following safety instructions are addressed to both the operator of the machine as well as the person in charge of maintenance.

The machine has to be delivered only in perfect conditions of use by the Distributor to the user. 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 will during operation, create serious risks to the operator physical integrity.

Basic Operation Procedures

Dangers

- Some areas of the electric device have parts that are connected or have parts connected to high voltage. These parts when touched may cause severe electrical shocks or even be lethal.
- Given for each operation step. Every step of the operation shall be taken only if a sign has been made and responded.

Advices

- In case of power shortage, immediately switch the machine off.* Use recommended or equivalent lubricants, oils or greases.
- Avoid mechanical shocks, once they may cause damages or bad functioning.
- Avoid water, dirt or dust contact to the 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 your nearest dealer for replacement.

Safety Procedures and Notes before Switching the Machine ON

IMPORTANT

**Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON.
Be sure to well understand all the information contained in this manual. If you
have any question contact your supervisor or your nearest Dealer.**

Danger

An electric cable or electric wire with damaged jacket or bad insulation might cause electrical shocks as well as electrical leak. Before use, check the conditions of all wires and cables.

Advices

- Be sure to well understand all the information contained in this manual. Every operation function or procedure has to be thoroughly clear.
- Before using any commands (switch, buttons, lever), be sure it is the correct one. In case of doubt, consult this manual.

Precautions

- The electric cable has to be compatible with the power required by the machine.

- Cables touching the floor or close to 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 and replace the set when belts or chains show signs of wearing.
- When checking the tension of belts or chains DO NOT insert your fingers between belts and pulleys, nor between the chains and gears.
- 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 scarf.
- Only trained or skilled personnel shall operate this machine.
- Never touch turning parts with your hands or any other way ,
- NEVER operate the machine without any original safety devices under perfect conditions.

After Finishing the 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.
- Check the level of liquids.
- Do NOT insert your fingers in between belts and pulleys nor chains and gears.

Maintenance

Danger

Any maintenance with the machine in working situation is dangerous. TURN IT OFF BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.

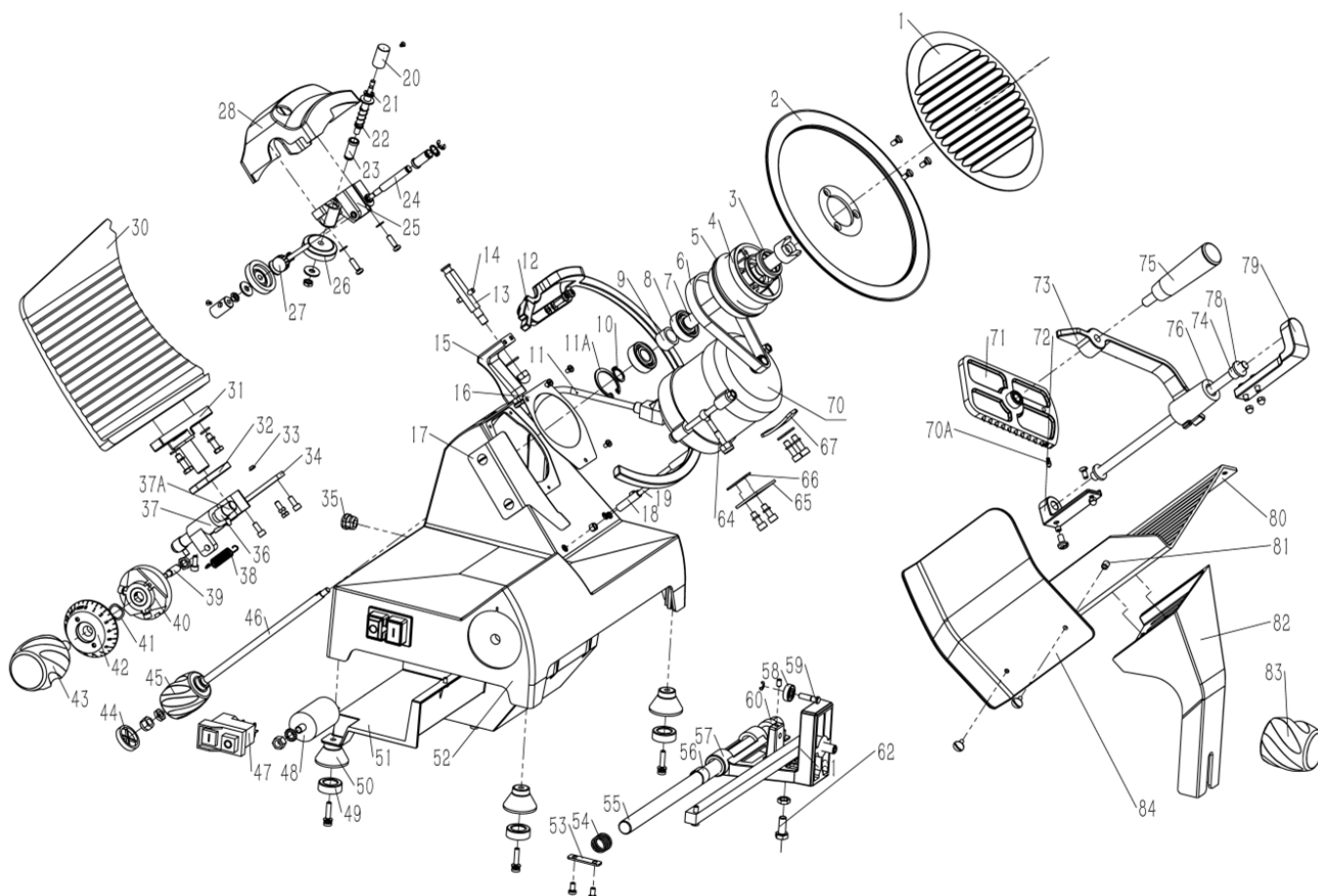
IMPORTANT

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

Warning

- Electrical or mechanical maintenance has to be undertaken by qualified personnel.
- The person in charge of maintenance has to be sure that the machine is under TOTAL SAFETY conditions when working

Exploded view and part list



No. in Explore View	Name	No. in Explore View	Name
1	Blade cover	41	Wave washer
2	Blade	42	Dial
3	Oil seal	43	Thickness Adjuster Knob
4	Water seal ring	44	Rear knob cover
5	Blade Belt Wheel	45	Back screw knob
6	Belt	46	Blade cover tightening screw
7	Positioning core	47	Switch
8	Bearing 6202	48	Capacitance
9	Bearing sleeve	49	Shock pad
10	External circlip	50	Rubber Foot
11	Power cord	51	Bottom cover
11A	Circlip for hole	52	Base
12	Guard ring	53	Press shaft locking piece
13	Sharpener support shaft	54	Towing bracket spring
14	Slide pin	55	Towing bracket support shaft
15	Guard ring bracket	56	Bushing
16	Water seal retaining ring	57	Towing bracket tripod
17	Scraper plate	58	Bearing
18	Support tube	59	Roller shaft
19	Screw	60	Towing bracket cushion
20	Sharpener button	61	Guide
21	Grinding wheel shaft	62	Nylon bolt
22	Wheel spring	64	Screw
23	shaft copper sleeve	65	Motor tensioning plate
24	Debarring wheel rod	66	Motor shock pad
25	Grinding wheel rack	67	Motor press plate
26	Grinder wheel	70	Motor
27	Screw	70A	Press plate strut
28	Sharpener cover	71	Pressing plate
30	Regulator plate	72	Small metal support
31	Regulator plate bracket	73	Pressing plate bracket
32	Regulator plate cover	74	Bushing
33	Plastic wear parts	75	Pressing plate handle
34	Guide plate	76	Pressing plate shaft
35	Thread buckle	78	Pressing plate shock pad
36	Bushing	79	Large metal support
37	Slider	80	Carriage feed tray
37A	Slider axis	81	Press riveting stud
38	Slider spring	82	Bracket
39	Slide pin	83	Knob
40	Cam assembly	84	Carriage feed tray guard

Electric Connection Diagram :

