Meat Slicer
Instruction Manual

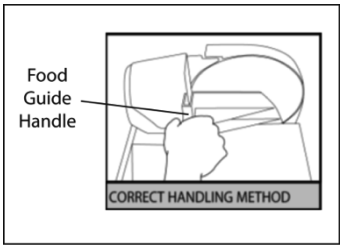
SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

Refer to them often and use them to instruct others.

IMPORTANT SAFEGUARDS

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

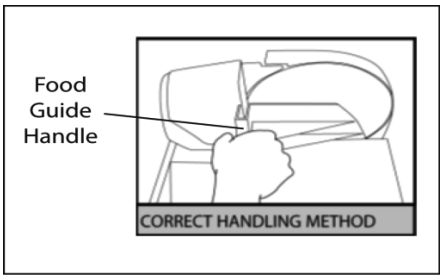
1. **READ All INSTRUCTIONS.**
2. CHECK FOR DAMAGED PARTS. Before using the Meat Slicer, check that all parts are operating properly and perform the intended functions. Check for alignment of moving parts, binding of moving parts, mounting and any other conditions that may affect the operation.
3. **Unplug power cord from outlet when not in use, before putting on or taking off parts, before cleaning, and before attaching, adjusting or removing the blade sharpener. BLADE IS EXCEPTIONALLY SHARP. HANDLE VERY CAREFULLY.**
4. Before using your Food Slicer for the first time, wash all parts thoroughly, taking care to remove all grease and oil from surface. Dry all parts thoroughly before reassembling. **CAUTION! BLADE SHARP!**
5. **NEVER LEAVE MEAT SLICER UNATTENDED WHILE IT IS RUNNING!**
6. To protect against risk of electrical shock, do not put appliance in water or other liquids.
7. 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.
8. Avoid contact with moving parts. **NEVER PUT YOUR FINGERS NEAR THE BLADE WHILE IT IS IN OPERATION.**
9. **Always** place hand on food guide handle when slicing. **Never** place hand behind food carriage.
10. Do not use this food slicer without food guide handles.
11. To avoid injury, never use hand to push food when slicing.
12. **NEVER** put the unit near a hot burner, in an oven, or in a dishwasher. **NOT DISHWASHER SAFE.**
13. **DO NOT** operate the Cabela's Food 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.



14. **DO NOT** let cord hang over the edge of a table or counter, come into contact with sharp edges, or touch hot surfaces.
15. **DO NOT** let cord become kinked, trapped under or let it wind around the slicer.
16. **DO NOT PULL** the power cord to disconnect.
17. Do not use outdoors. This product is intended for **Household Use Only**.
18. 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.
19. **NEVER** plug in the appliance where water may flood the area.
20. **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.
21. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
22. **NEVER** use abrasive cleaning agents or abrasive cloths when cleaning the unit.
23. Use the slicer to cut ONLY designated food. Do not attempt to slice frozen food or materials such as bones, cardboard, plastic etc.
24. The Cabela's 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.
25. Touch the blade ONLY when the power is off to remove and clean according to instructions.
26. Follow instructions when lifting or moving the slicer.
27. When the blade is moving, place hands on the recommended push surface only.
28. After re-attaching the removable carriage, never use the unit unless it is fully upright and completely assembled.
29. To avoid accidental contact with the blade when the slicer is not in use or when lifting the slicer, always turn thickness control knob fully clockwise so that the counter plate covers the edge of the blade.
30. When lifting the slicer, carefully position your body to avoid contact with the blade.
31. **DO NOT** use while under influence of drugs or alcohol.
32. Do not operate your appliance 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.
33. Do not pull the power cord to disconnect.
34. The Manufacturer declines any responsibility in the case of improper use of Food Slicer. Improper use of the Food Slicer voids the warranty.

FOR HOUSEHOLD USE ONLY

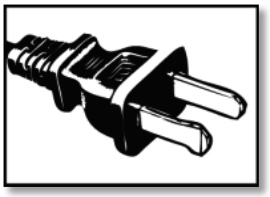
- Always place hand on food guide handle when slicing. Refer to the diagram below.



- Never place hand behind food carriage.
- Do not use this food slicer without food guide handles.
- To avoid injury, never use hand to push food when slicing.
- Unplug before cleaning.
- DO not use appliance for other than intended use.

Polarized Plug

This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature o modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use the outlet.



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.

DO NOT RETURN THIS ITEM TO PLACE OF PURCHASE.

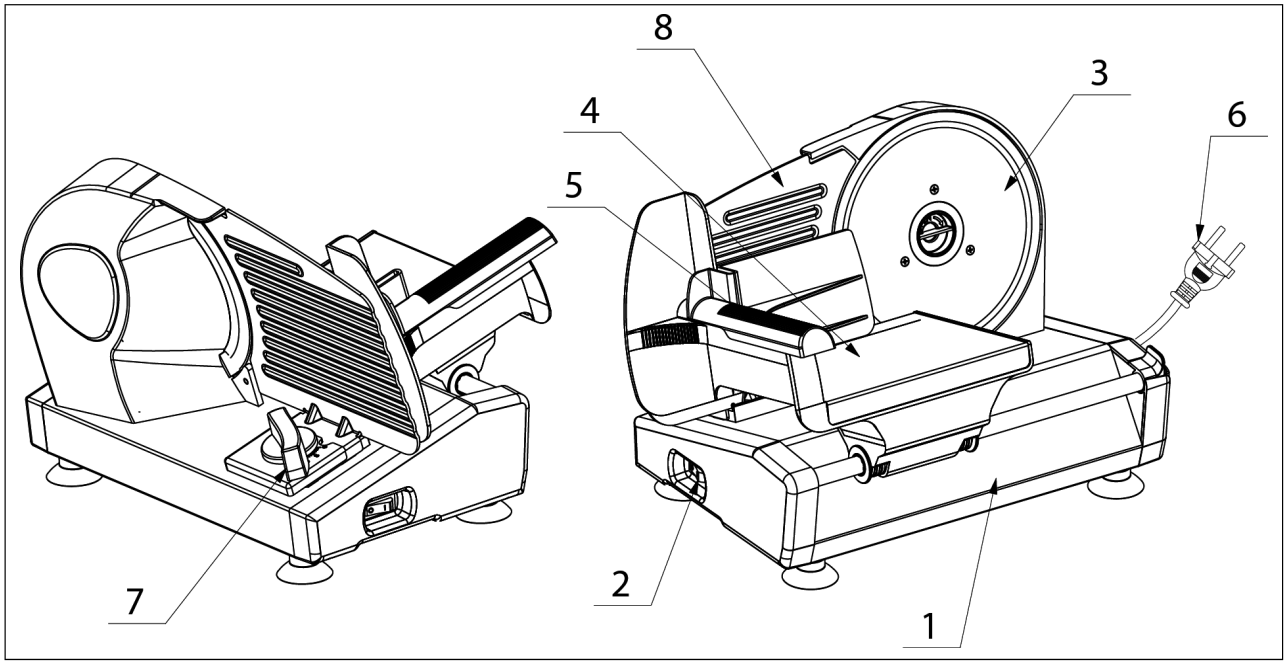
If You Are In Need Of Missing Or Replacement Parts, or have a Question Regarding Operation, Contact Us By Email At:

hadler@uriahproducts.com

We Will Get Back To You Within 24 Hours Of Receiving Your Email. If Any Further Detailed Instruction or Service Support is needed you can call Toll Free at 1-888-380-7953. Monday-Friday, 9am to 5pm Eastern Standard Time.

	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.**

GETTING TO KNOW YOUR 7.5” FOOD SLICER



Replacement Parts List

Diag. #	Description	Part #	Diag. #	Description	Part #
1	Housing	N/A	5	Food Pusher	1A-FS221Q-5
2	Power Switch	1A-FS221Q-2	6	Plug	N/A
3	7.5" Blade	1A-FS221Q-3	7	Thickness Adjustment Knob	1A-FS221Q-7
4	Removable Food Carriage	1A-FS221Q-4	8	Adjustment Plate	1A-FS221Q-8

OPERATING YOUR MEAT SLICER

	WARNING! **Before cleaning, assembling or disassembling the MEAT SLICER, check the plug and make sure PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE!** **ALWAYS unplug the Grinder when not in use.**
 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 assemble with food carriage and food pusher. If possible use protective cut-resistant Kevlar gloves whenever handling the blade.**

Prior to Use of your Meat Slicer

Before using your 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.

Caution! Blade Sharp!

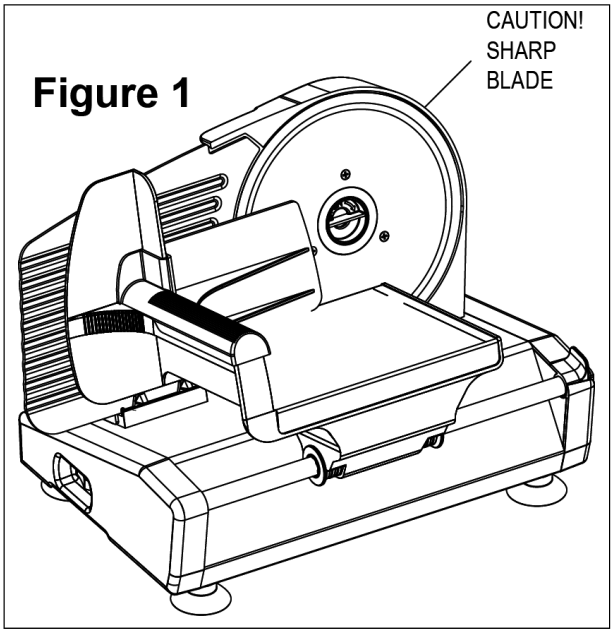


Figure 1

HOW TO OPERATE YOUR DELUXE MEAT SLICER

1. Make sure the Blade Locking Screw is properly tightened. Rotate the blade locking screw counter---clockwise to tighten. Be sure to remove protective rubber strips from the edge of the blade before plugging slicer into outlet.
2. Place the Slicer on a flat stable surface. Plug the appliance into a properly rated electrical outlet (120V AC, 60 HZ).
3. Place a tray or plate behind the Slicer and below the Blade to collect the slicer food as it exits the blade area.
4. Place food on to the Sliding Food Carriage between the Adjustment Plate and the avoid
   use the food pusher. **(Figure 2).**

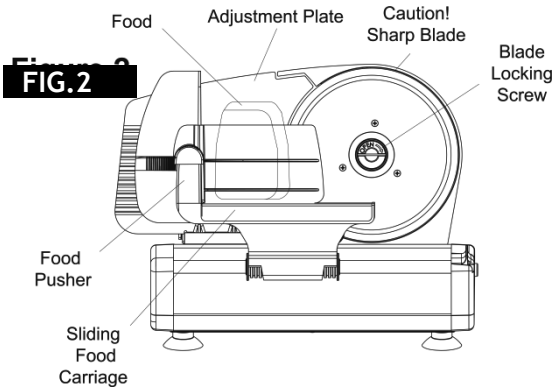


FIG.2

5. Turn the Thickness Adjustment Knob to set the Adjustable Plate to the desired cutting thickness. Turn clockwise for thicker cuts, counter---clockwise for thinner slicing **(Figure 3).**

6. To turn the meat slicer ON, push the "I" side of the rocker switch down. To turn the slicer OFF, depress the "O" side of the rocker switch. **(Figure 4).**

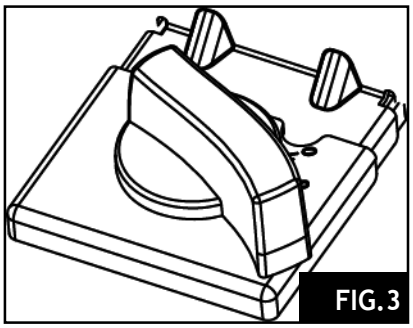


FIG.3

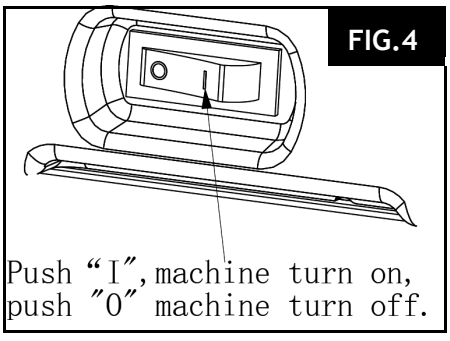
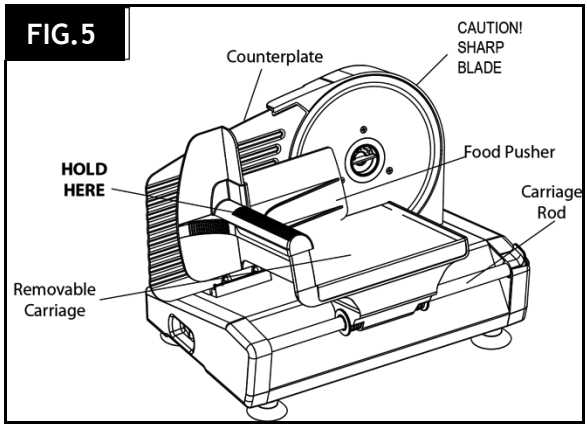


FIG.4

7. Hold the Food Pusher/Sliding Food Carriage Handle; keep your hands protected behind the Food Pusher **(Figure 5).**



8. Important: When operating slicer stand to the side of the slicer opposite the blade.

9. To begin slicing, push food in toward the Adjustable Plate with the food Pusher. Slide the food over with the Sliding Food Carriage until it reaches the end of the Carriage Rod. Slide the Sliding Food Carriage back and repeat until you have sliced the desired amount of meat.

10. When finished, turn off the Meat Slicer by pressing down the "O" side of the power switch.

11. For safety, always rotate the Thickness Adjustment Knob all the way to the "0" position after use to properly shield the sharp edge of Blade. Always disconnect meat slicer from power source when the Meat Slicer is not in use.

	WARNING! BEFORE CLEANING, ASSEMBLING OR DISASSEMBLING THE MEAT SLICER, CHECK THE PLUG AND MAKE SURE PLUG IS REMOVED FROM THE OUTLET/POWER SOURCE! ALWAYS UNPLUG THE GRINDER WHEN NOT IN USE.
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 ASSEMBLE WITH FOOD CARRIAGE AND FOOD PUSHER. USE PROTECTIVE CUT--RESISTANT KEVLAR GLOVES WHENEVER HANDLING THE BLADE.**

CLEANING YOUR DELUXE MEAT SLICER

DO NOT WASH ANY PART OF THIS SLICER IN DISHWASHER.

NOT DISHWASHER SAFE

1. ALWAYS disconnect the Meat Slicer from the power source before cleaning.
2. Never immerse the Motor Assembly of the Meat Slicer in water or other liquid.
3. The Blade, Food Pusher and Food Tray all can be hand washed in hot soapywater. Because these parts come in contact with food, they should be sanitized properly.
4. Allow sanitized parts to air dry.
5. Do not use harsh abrasives to clean any part of the Meat Slicer.
6. Use extreme caution when handling or cleaning the blade, as it is extremely sharp!
7. Do no leave Blade underwater, trying to handle sharp objects in water can be hazardous.
8. It is highly recommended to wear cut-resistant Kevlar Gloves when removing, cleaning and re-installing the blade.
9. Rotate the thickness Adjustment Knob all the way to the "0" position.
10. Remove the Food Pusher and rotate the Sliding Food Carriage out of the way to allow for easy access to the Blade**. (Figure 6)**

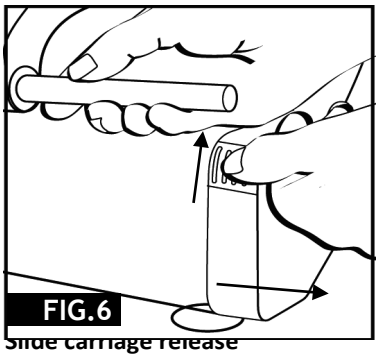
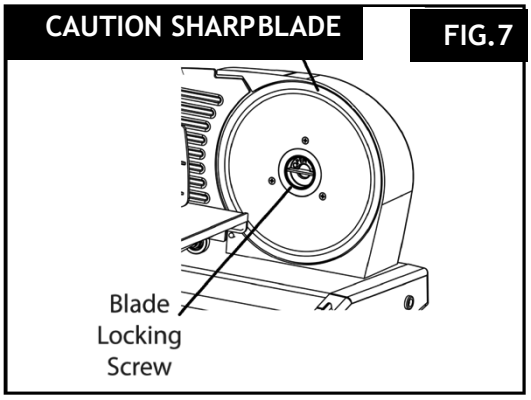


FIG.6

Slide carriage release button to the right to release carriage rod.

11. To remove the blade, turn tab clockwise until the tab is at the 12 o'clock position. The blade is now released from shaft and can be removed and cleaned **(Figure 7).**
12. Clean the outer surface of the Meat Slicer Body/Motor with a damp cloth. Mild Detergent or water can be used to dampen the cloth. Wipe away from the Blade, NEVER wipe toward the Blade. Never immerse Body/Motor in water or any other liquid. Do not use steel wool, abrasive cleaners, or sharp utensils to clean.
13. After cleaning and drying, reinstall the Blade and Blade Screw to the Body/Motor. Make sure the Blade Locking Screw is properly tightened. Rotate the Blade Locking Screw **counter-clockwise** to tighten. Rotate the Sliding Food Carriage back to its proper position and re-install the Food Pusher.

CAUTION SHARP BLADE **FIG.7**



Storage

1. Make sure blade is securely tightened and locked.
2. Align thickness guide with blade to protect the blade when the slicer is stored.
3. A storage cover is provided, cover and store in a dry, warm, low humidity area.

Food Slicing Tips

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

- **Always debone meat before slicing**
- Fruits should be free of seeds (peaches, apples, avocadoes etc.) The exception is tomatoes.
- **DO NOT** slice fully frozen foods.
- If you have to 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.

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 - this enhances the natural flavor.

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 uniform slicing.

Breads, Cakes and Cookies

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 the feeder. If roast is tied, remove strings before slicing.