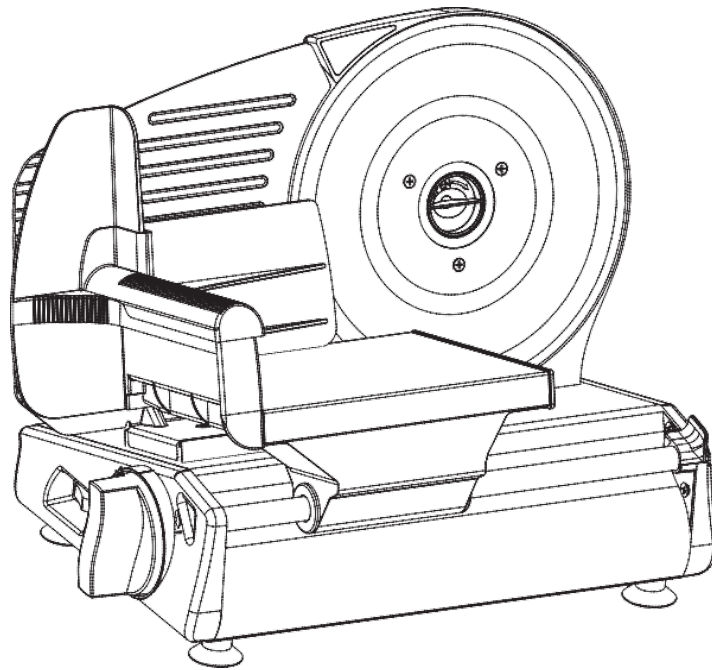




8.7" Stainless Steel Food Slicer

Owner's Manual



! **WARNING:** Read carefully and understand all ASSEMBLY AND OPERATION INSTRUCTIONS before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury.

Item # 1A-FS204Q

READ & SAVE THESE INSTRUCTIONS

Congratulations on your Guide Gear™ purchase.

Take your game to the next level with field-tested Guide Gear™ products for a confident, competitive edge that strikes the perfect balance between performance and value.

For future reference, please complete the owner's record below:

Serial Number/Lot Date Code: _____

Purchase Date: _____

Save the receipt, warranty, and this manual. It is important that you read the entire manual to become familiar with this product before you begin using it.

This slicer is designed for certain applications only. The Sportsman's Guide and Northern Tool and Equipment are not responsible for issues arising from modification or improper use of this product such as an application for which it was not designed. We strongly recommend that this product not be modified and/or used for any application other than that for which it was designed.

DO NOT RETURN TO THE STORE.

For help with assembly, service, or missing/defective parts,

Please call our toll-free number:

1-800-545-9633

Or email:

customerservice@forcome.com

M-F 8:00 AM - 6:00 PM CST

Saturday 8:00 AM - 4:00 PM CST

Table of Contents

Intended Use 4

Technical Specifications 4

Important Safety Information 4

Specific Operation Warnings 6

Grounding 7

Extension Cords 8

Main Parts of Slicer 9

Before First Use 10

Setting Up Food Slicer & Slice Thickness 10

Operating Instructions 11

Replacement Parts 11

Cleaning 12

Limited Warranty 13

Intended Use

Turn to this Guide Gear® Slicer to take the work out of manual slicing. This 8.7" stainless steel 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 in the device. Any other use or modification to the equipment shall be considered as improper use and could give rise to considerable dangers.

Technical Specifications

Property	Specification
Blade Size	8.7" Stainless Steel Serrated Blade
Weight	13 Pounds
Material	Plastic, Stainless Steel, Die-cast Aluminum
Thickness Range	0 to 1/2"
Pusher	High-Grade FDA Plastic, lightweight and dishwasher safe
Voltage	120 Volts AC
Hertz	60 Hz
Wattage	180 Watts

Important Safety Information

WARNING

- Read and understand all instructions. Failure to follow all instructions may result in serious injury or property damage.
- The warnings, cautions, and instructions in this manual cannot cover all possible conditions or situations that could occur. Exercise common sense and caution when using this slicer. Always be aware of the environment and ensure that the slicer is used in a safe and responsible manner.
- Do not allow persons to operate or assemble the slicer until they have read this manual and have developed a thorough understanding of how it works.
- Do not modify this slicer in any way. Unauthorized modification may impair the function and/or safety and could affect the life of the product. There are specific applications for which the product was designed.
- Use the right slicer for the job. DO NOT attempt to force small equipment to do the work of larger industrial equipment. There are certain applications for which this slicer was designed. This slicer will be safer and do a better job at the capacity for which it was intended. DO NOT use this slicer for a purpose for which it was not intended.
- Industrial or commercial applications must follow OSHA requirements.

WARNING

WORK AREA SAFETY

- Inspect the work area before each use. Keep work area clean, dry, free of clutter, and well-lit. Cluttered, wet, or dark work areas can result in injury. Using the product in confined work areas may put you dangerously close to cutting tools and rotating parts.
- Do not allow the product to come into contact with an electrical source. The slicer is not insulated and contact will cause electrical shock.
- Keep children and bystanders away from the work area while operating the slicer. Do not allow children to handle the product.
- Be aware of all power lines, electrical circuits, water pipes, and other mechanical hazards in your work area. Some of these hazards may be hidden from your view and may cause personal injury and/or property damage if contacted.

WARNING

PERSONAL SAFETY

- Stay alert, watch what you are doing, and use common sense when operating the slicer. Do not use the slicer while you are tired or under the influence of drugs, alcohol, or medication. A moment of inattention while operating the slicer may result in serious personal injury. Do not use during electrical storms.
- Dress properly. Do not wear loose clothing, dangling objects, or jewelry. Keep your hair, clothing and gloves away from moving parts. Loose clothes, jewelry, or long hair can be caught in moving parts. Air vents on the slicer often cover moving parts and should be avoided.
- Wear the proper personal protective equipment when necessary. Use ANSI Z87.1 compliant safety goggles (not safety glasses) with side shields, or when needed, a face shield. This applies to all persons in the work area.
- Do not overreach. Keep proper footing and balance at all times.
- Do not use the slicer when tired or under the influence of drugs, alcohol or medication.

CAUTION

PRODUCT USE AND CARE

- Do not force the slicer. Slicers are safer and do a better job when used in the manner for which they are designed. Plan your work, and use the correct product for the job.
- Check for damaged parts before each use. Carefully check that the product will operate properly and perform its intended function. Replace damaged or worn parts immediately. Never operate the product with a damaged part.
- Do not use a product with a malfunctioning switch. Any power slicer that cannot be controlled with the power switch is dangerous and must be repaired by an authorized service representative before using.
- Disconnect the power supply from the product and place the switch in the locked or off position before removing blade, making any adjustments, changing accessories, cleaning or storing the slicer. Such preventive safety measures reduce the risk of starting the slicer accidentally.
- Store the product when it is not in use. Store it unplugged in a dry, secure place out of the reach of children. Inspect the slicer for good working condition prior to storage and before re-use.
- Use only accessories that are recommended by the manufacturer for use with your product. Accessories that may be suitable for one slicer may create a risk of injury when used with another slicer.
- Keep guards in place and in working order. Never operate the product without the guards in place.
- Do not leave the slicer running unattended.

Specific Operation Warnings

WARNING

- Avoid contact with moving parts. Never put your fingers near the blade while it is operation.
- Always turn adjustable thickness knob to “0” to cover the edge of the blade while not in use or when lifting slicer.
- Never put the slicer near a hot burner, in an oven, or in a dishwasher. Slicer parts are not dishwasher safe.
- Do not use slicer outdoors. This slicer is intended for household use only.
- Do not let cord hang over the edge of a table or counter, come into contact with sharp edges, or touch hot surfaces. Do not let cord become kinked or trapped under the slicer. Do not let the cord wind around the slicer.
- Place the slicer on a firm and stable surface away from the edge of the worktop. Never use the slicer unless it is fully upright and completely assembled.
- Do not use in wet areas. Do not put slicer in water or other liquids. Do not operate slicer with wet hands or while standing on a wet floor. Do not use slicer if it is wet. Do not use with bare feet.
- Never use abrasive cleaning agents or abrasive cloths when cleaning the unit.
- Use the slicer to cut only designated food. Do not attempt to slice frozen food, bones, cardboard, plastic, etc.

- This slicer has a sharp blade.
- To avoid injury, never use your hands to hold the food to be sliced. Always use the slicer when it is completely assembled with the food carriage and food pusher. When blade is moving place hands recommended push surface only.
- Clean slicer and blade according to instructions.
- When lifting slicer, carefully position your body to avoid contact with the blade.
- Use protective cut-resistant gloves whenever handling the blade.

Grounding

WARNING

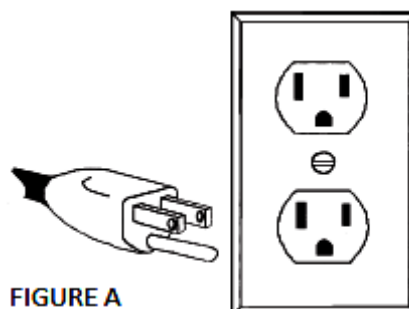
- This slicer must be grounded while in use to protect the operator from electrical shock. This unit is equipped with an electrical cord that has an equipment grounding conductor and a grounding plug. The plug **MUST** be plugged into a matching receptacle that is properly installed and grounded in accordance with ALL local codes and ordinances.
- **DO NOT MODIFY THE PROVIDED PLUG.** If it will not fit the receptacle, have the proper receptacle installed by a qualified electrician.
- **CHECK** with a qualified electrician or service person if you do not completely understand the grounding instructions, or if you are not sure the slicer is properly grounded.

Grounded Slicers: Slicers with 3-Prong Plugs

Slicers marked with **Grounding Required** have a 3-wire cord and 3-prong grounding plug. The plug must be connected to a properly grounded outlet. If the slicer should electrically malfunction or break down, grounding provides a low resistance path to carry electricity away from the user, reducing the risk of electric shock. (See Figure A.)

The grounding prong in the plug is connected through the green wire inside the cord to the grounding system in the slicer. The green wire in the cord must be the only wire connected to the slicer's grounding system and must never be attached to an electrically live terminal.

Your slicer must be plugged into an appropriate outlet, properly installed and grounded in accordance with all codes and ordinances. The plug and outlet should look like those in the following illustration.



Double Insulated Slicers: Slicers with Two-Prong Plugs

Slicers marked **Double Insulated** do not require grounding. They have a special double insulation system which satisfies OSHA requirements and complies with the applicable standards of Underwriters Laboratories, Inc., the Canadian Standard Association, and the National Electrical Code. (See Figure B.)

Double insulated slicers may be used in either of the 120 volt outlets shown in the following illustration.

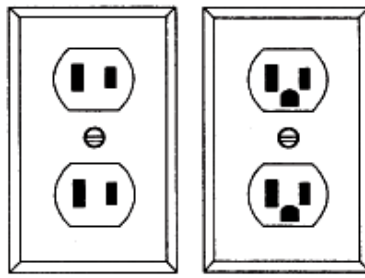


FIGURE B

Extension Cords

⚠ WARNING

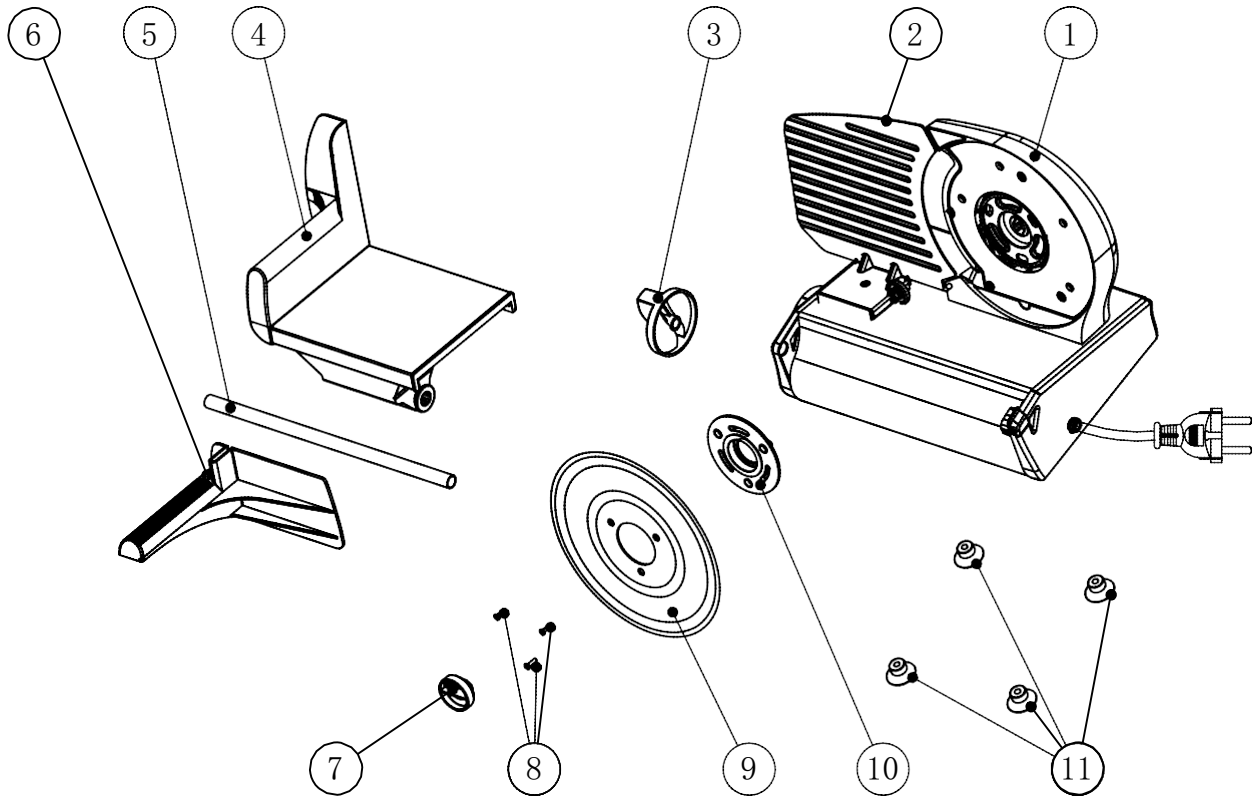
- **USE A PROPER EXTENSION CORD.** Make sure your extension cord is in good condition. When using an extension cord, be sure to use one heavy enough to carry the current your product will draw. An undersized cord will cause a drop in line voltage, resulting in loss of power and cause overheating.
- Be sure your extension cord is properly wired and in good condition. Always replace a damaged extension cord or have it repaired by a qualified person before using it. Protect your extension cords from sharp objects, excessive heat and damp or wet areas.

- Grounded slicers require a 3-wire extension cord. Double Insulated slicers can use either a 2- or 3-wire extension cord.
- As the distance from the supply outlet increases, you must use a heavier gauge extension cord. Using extension cords with inadequately sized wire causes a serious drop in voltage, resulting in loss of power and possible slicer damage.
- The smaller the gauge number of the wire, the greater the capacity of the cord. For example, a 14-gauge cord can carry a higher current than a 16-gauge cord. Minimum extension cord wire size is shown in the following table:

Minimum Wire Size Of Extension Cords				
Nameplate AMPS	Cord Length			
	25'	50'	100'	150'
0-6	18 AWG	16 AWG	16 AWG	14 AWG
6-10	18 AWG	16 AWG	14 AWG	12 AWG
10-12	16 AWG	16 AWG	14 AWG	12 AWG
12-16	14 AWG	12 AWG	NOT RECOMMENDED	

- When using more than one extension cord to make up the total length, make sure each cord contains at least the minimum wire size required.
- If you are using one extension cord for more than one slicer, add the nameplate amperes and use the sum to determine the required minimum cord size.
- Make sure your extension cord is properly wired and in good electrical condition. Always replace a damaged extension cord or have it repaired by a qualified electrician before using it.
- Protect your extension cords from sharp objects, excessive heat, and damp or wet areas.

Main Parts of Slicer



Reference	Quantity	Part Description
1	1	Housing
2	1	Guide Plate (Preassembled)
3	1	Thickness Adjustment Knob
4	1	Sliding Food Carriage (Preassembled)
5	1	Food Carriage Shaft (Preassembled)
6	1	Food Pusher
7	1	Blade Locking Screw
8	1	Blade Screw
9	1	Cutting Blade
10	1	Cutting Blade Hub
11	4	Suction Cup Slicer Foot

Before First Use

WARNING

- Before using the slicer for the first time please make sure to read carefully and thoroughly through these operating instructions and the safety advice. Familiarize yourself completely with the functions of the device.
- Before cleaning, assembling or disassembling meat slicer, make sure the slicer motor is OFF and the plug is removed from the outlet/power source.

1. Put the box on a large, sturdy flat surface.
2. Remove the instruction book and other literature.
3. Slide foam packing up and off the unit. Lift slicer out of box and place on sturdy flat surface.
4. 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.
5. Please use extreme caution when handling the blade. We suggest you save all the packing material if future shipping of the machine is needed.
6. Keep all plastic bags away from children.
7. **CLEAN THE SLICER BEFORE IT COMES INTO CONTACT WITH ANY FOOD (REFER TO THE SECTION ENTITLED CLEANING AND MAINTENANCE AND SEE WARNING FOR BLADE).**
8. To repack: put slicer on large, sturdy flat surface. Put slicer into plastic bag. Position poly-foam inserts on each end of the slicer. Put the packaged unit into the upright box. Replace top corrugated insert, instruction book and other literature.

Setting Up Food Slicer & Slice Thickness

1. Never set food slicer up on a hot surface or near an open flame.
2. Make sure that the cord does not pass over hot or sharp-edged objects
3. Do not allow the cord to become kinked or trapped and do not wind the cord around the slicer.
4. Set up the food slicer on a flat, non-slip surface close to an electrical socket.
5. Place food pusher (6) onto the sliding food carriage (4), see parts diagram under "Main Parts of Slicer".
6. The food can be sliced between approximately 0 and 1/2". Achieve desired food slice thickness using the thickness adjustment knob. Settings on the thickness adjustment knob do not represent actual units of measure for food slices.
7. After using the food slicer, always set the food support plate to the "P" setting so that the sharp blade becomes safely recessed behind the guide plate.

Operating Instructions

WARNING

- Never touch the blade when the slicer is in operation to avoid serious cuts or personal injury.
- Always use the food pusher (except perhaps for very large pieces of food). Press food to be sliced forward using the food pusher (do not use excessive force).
- Use food slicer only for slicing normal household foods and no other purposes. Do not use the slicer for slicing deep-frozen foods, bones, foods with large kernels or for slicing packaged foods.
- Never use the slicer for more than 10 minutes continuously.
- The cutting blade continues to rotate after the slicer has been switched off. Do not attempt to stop the cutting blade. Wait for the cutting blade to come to a complete stop before handling.
- For reasons of safety the thickness adjustment knob must be returned to the “P” setting after use.
- Clean according to cleaning directions before and after each use.

1. Make sure blade locking screw is secure and tight.
2. Place the meat slicer on a flat stable surface. Make sure slicer is in “OFF” position. Plug the appliance into a properly rated electrical outlet (120V AC, 15 Amps, 60 Hz).
3. Place a tray or platter behind the meat slicer and blade to collect food as it is sliced.
4. Place food onto the sliding food carriage between the guide plate and the food pusher. To avoid injury, ALWAYS use the food pusher handle.
5. Turn the thickness adjustment knob (3) in Figure A, to set the desired cutting thickness.
6. Activate the food slicer by placing the power switch to the “ON” position.
7. Begin slicing by placing the food between the food pusher and the guide plate. Press the food to be sliced with the food pusher lightly against the guide plate. Move the sliding food carriage along the carriage shaft to the right, guiding food across the cutting blade, until the carriage stops.
8. Return the sliding food carriage to its starting position. Repeat these steps until the desired amount of food has been sliced.
9. Power down the food slicer by pushing the power button to the “OFF” position. Allow enough time for the cutting blade to come to a complete stop before handling.
10. Always unplug meat slicer from power source when the meat slicer is not in use.
11. For safety, set the thickness adjustment knob to “P” to nest the edge of the cutting blade behind the food guide for safety and storage.

Replacement Parts

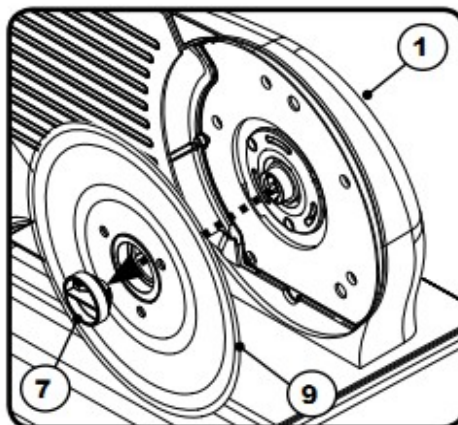
- For replacement parts and technical questions, please call Customer Service at **1-800-545-9633** or email at customerservice@forcome.com.
- Not all product components are available for replacement. The illustrations provided are a convenient reference to the location and position of parts in the assembly sequence.
- When ordering parts, the following information will be required: item description, item model number, item serial number/item lot date code, and the replacement part reference number.
- The distributor reserves the rights to make design changes and improvements to product lines and manuals without notice.

Cleaning

WARNING

- Before cleaning, assembling or disassembling the MEAT SLICER, make sure POWER is OFF & PLUG IS REMOVED from the outlet/power source! Set the thickness adjustment knob to the “P” setting.
- **WARNING! BLADE IS SHARP! Handle Carefully!**
- **Never immerse the slicer in water.**

1. The slicer should be cleaned after every use as perishable food scraps could accumulate on the slicer or behind cutting blade.
2. Do not use steel wool, abrasives, cleaning powders, scouring pads or hard brushes to clean any part of meat slicer.
3. Remove the food pusher and clean it in warm water and dish soap. Do not put in dishwasher.
4. Wipe the housing and sliding food carriage using a slightly damp cloth.
5. To remove the cutting blade, rotate the sliding food carriage on food carriage shaft, making room to safely remove cutting blade.
6. Remove the blade locking screw (7) and carefully slide the cutting blade (9) from the housing.
7. Wash the blade by hand with a moist sponge or cloth in warm water with a little dishsoap. Wipe away from the blade. Do not put in dishwasher.
8. NEVER wipe toward the blade.
9. NEVER clean blade underwater, handling sharp objects under water is extremely dangerous.
10. Clean the housing (1) behind the blade with a dry cloth or a soft brush.
11. The blade, blade guard food pusher and food carriage all can be hand washed with 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.
14. Do not wash any part of this slicer in a dishwasher.



Limited Warranty

The Sportsman's Guide and Northern Tool and Equipment Company, Inc. ("We" or "Us") warrants to the original purchaser only ("You" or "Your") that the Guide Gear product purchased will be free from material defects in both materials and workmanship, normal wear and tear excepted, for a period of **one year** from date of purchase. The foregoing warranty is valid only if the installation and use of the product is strictly in accordance with product instructions. There are no other warranties, express or implied, including the warranty of merchantability or fitness for a particular purpose. If the product does not comply with this limited warranty, Your sole and exclusive remedy is that We will, at our sole option and within a commercially reasonable time, either replace the product or product component without charge to You or refund the purchase price (less shipping). This limited warranty is not transferable.

Limitations on the Warranty

This limited warranty does not cover: (a) normal wear and tear; (b) damage through abuse, neglect, misuse, or as a result of any accident or in any other manner; (c) damage from misapplication, overloading, or improper installation; (d) improper maintenance and repair; and (e) product alteration in any manner by anyone other than Us, with the sole exception of alterations made pursuant to product instructions and in a workmanlike manner.

Obligations of Purchaser

You must retain Your product purchase receipt to verify date of purchase and that You are the original purchaser. To make a warranty claim, contact Us at 1-800-545-9633, identify the product by make and model number, and follow the claim instructions that will be provided. The product and the purchase receipt must be provided to Us in order to process Your warranty claim. Any returned product that is replaced or refunded by Us becomes our property. You will be responsible for return shipping costs or costs related to Your return visit to a retail store.

Remedy Limits

Product replacement or a refund of the purchase price is Your sole remedy under this limited warranty or any other warranty related to the product. We shall not be liable for: service or labor charges or damage to Your property incurred in removing or replacing the product; any damages, including, without limitation, damages to tangible personal property or personal injury, related to Your improper use, installation, or maintenance of the product or product component; or any indirect, incidental or consequential damages of any kind for any reason.

Assumption of Risk

You acknowledge and agree that any use of the product for any purpose other than the specified use(s) stated in the product instructions is at Your own risk.

Governing Law

This limited warranty gives You specific legal rights, and You also may have other rights which vary from state to state. Some states do not allow limitations or exclusions on implied warranties or incidental or consequential damages, so the above limitations may not apply to You. This limited warranty is governed by the laws of the State of Minnesota, without regard to rules pertaining to conflicts of law. The state courts located in Dakota County, Minnesota shall have exclusive jurisdiction for any disputes relating to this warranty.



Distributed by:

The Sportsman's Guide

And

Northern Tool & Equipment Company, Inc.

Burnsville, Minnesota 55306

www.sportsmansguide.com www.northerntool.com