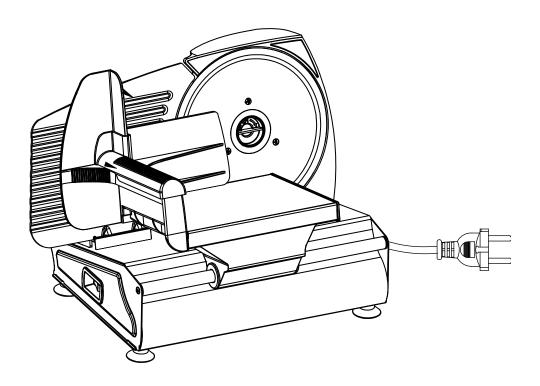


## 7.5" 180W FOOD SLICER

# 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-FS222

**READ & SAVE THESE INSTRUCTIONS** 

# Congratulations on your HuntRite™ purchase.

Great hunting experiences start with HuntRite™ hunting gear, designed to deliver dependable quality and performance at an easily affordable price.

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. Northern Tool and Equipment Company, Inc. and The Sportsman's Guide 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
Grounding	8
Extension Cords	9
Main Parts of Slicer	
Setting Up the Slicer	11
Using the Slicer	11
Setting the Slice Thickness	11
Parts Diagram	12
Parts List	12
Replacement Parts	13
Limited Warranty	14

## **Intended Use**

This device is intended exclusively for slicing normal household foods. The food to must be thawed, unpackaged, and boneless before it can be sliced using the device.

Any unintended usage or modification to the equipment shall be considered to be an improper use and could give rise to considerable dangerous.

# **Technical Specifications**

Property	Specification
Motor	110 Volt 50Hz
Power Rating	180 Watts
Cutting Blade	7.5" Reinforced Stainless Steel
Dimensions	15" x 11" x 10"
Weight	11 lbs.
Carriage Material	Stainless Steel and Plastic
Food Pusher	Plastic
Thickness Range	0" to 1/2"

## **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 product until they have read this manual and have developed a thorough understanding of how it works.
- Do not modify this product 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.
- 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.
- Do not overreach. Keep proper footing and balance at all times.
- 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 use the slicer when tired or under the influence of drugs, alcohol or medication.

#### **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 reuse.
- 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. Do not leave the slicer unattended if it can be switched on and operated.
- The slicer must be connected to a 110V AC electricity supply only.
- Always pull the plug out from the socket before you are cleaning the slicer, if something
  becomes faulty, or when you have finished using it. To disconnect the device from the
  electricity supply, never pull the plug out using the cord, always pull directly from the plug.
  Never used if cord is damaged.
- Indoor use only. Never immerse the device in water or expose the device to rain or moisture.
- Do not use the slicer if your hands are wet or if you are standing on a wet floor. Do not use the slicer if it is wet or moist.
- The slicer is designed exclusively for domestic use and not for commercial purposes.
- Set up and store the slicer out of reach of children.
- Always ensure that the slicer is safely set up or installed before you start to use it
- The slicer should always be used with the sliding feed table and piece holder in position, unless this is not possible due to the size or shape of the food. Do not use the slicer to slice through bones or deep-frozen foods.
- Do not use the slicer if it is damaged in any way.
- No claims under the guarantee or liability for damages will be accepted if they result from

improper/incorrect use of the slicer.

- Switch off the slicer before using knives around machine.
- Appliances can be used by persons with reduced physical sensory or mental capabilities, if they are given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- 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. When lifting slicer, carefully position your body to avoid contact with the blade.
- Never put the slicer near a hot burner, in an oven, or in a dishwasher. Slicer parts are not dishwasher safe.
- 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.
- Never use abrasive cleaning agents or abrasive cloths when cleaning the unit. Clean slicer and blade according to instructions.
- 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.
- Use protective cut-resistant gloves whenever handling the blade.

## Grounding

## **△WARNING**

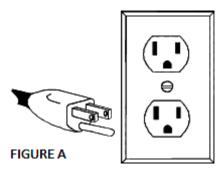
- This machine must be grounded while in use to protect the operator from electrical shock. This
  unit is equipped with an electrical cord that has an equipment grounding conductor and a
  grounding plug. The plug MUST be plugged into a matching receptacle that is properly installed
  and grounded in 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.

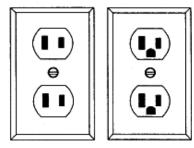


FIGURE B

## **Extension Cords**

#### **AWARNING**

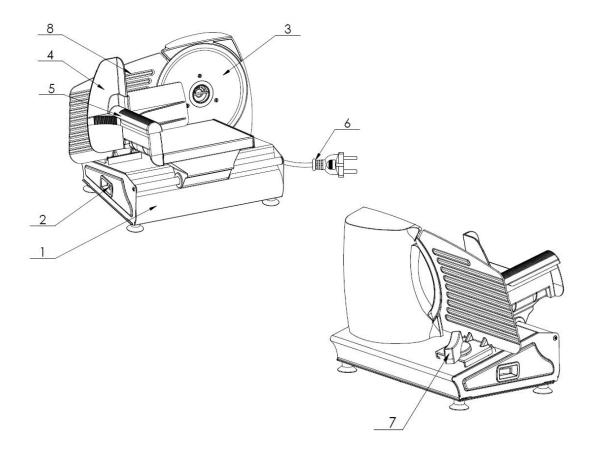
- USE A PROPER EXTENSION CORD. Make sure your extension cord is in good condition.
  When using an extension cord, be sure to use one heavy enough to carry the current your
  product will draw. An undersized cord will cause a drop in line voltage, resulting in loss of
  power and cause overheating.
- 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 3wire 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				
Namenlete AMDS	Cord Length			
Nameplate AMPS	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 RECO	MMENDED

- 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

Part#	Description	Qty.	Part#	Description	Qty.
1	Housing	1	5	Piece Holder	1
2	Switch	1	6	Plug	1
3	Cutting Blade	1	7	Knob for Slice Thickness	1
4	Sliding Feed Table	1	8	Food Support Plate	1



## **Setting Up the Slicer**

- Clean the slicer before it comes into contact with any food.
- Never set the slicer up on a hot surface or near an open flame.
- Make sure that the cord does not pass over any hot or sharp-edged objects/surfaces
- Do not let the cord become kinked or trapped, and do not wind it around the slicer.
- Set up the slicer on a flat, non-slip surface close to an electrical socket.
- Unwind the required length of cord; insert the plug into the electricity socket.
- Push the piece holder on to the sliding feed table.

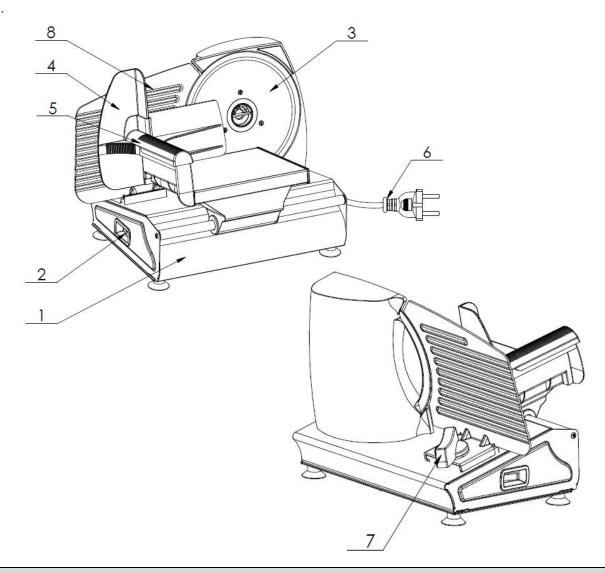
## **Using the Slicer**

- Never touch the blade while the slicer is operating because it can cause injury!
- Always use the piece holder when possible. Press the piece of food to be sliced forward using the piece holder.
- Use the slicer only for slicing normal household foods and not other purposes. Do
  not use the slicer for slicing deep-frozen foods, bones, foods with large seeds, 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.
- For safety reasons, the slice thickness must be returned to the "0" setting after use.
- Pushing the switch to "ON" will cause cutting blade to run.
- To stop continuous operation, move the switch quickly into the "OFF" position and wait until the cutting blade comes to a complete standstill.

# **Setting the Slice Thickness**

- The slice thickness can be set to between 0 and approx. 1/2".
- Set the required slice thickness using the knob.
- The settings on the scale do not correspond with the slice thickness in inches.
- For safety reasons the blade is covered in setting "0".

# Parts Diagram



# Parts List

Reference	Part Number	Part Description	Quantity
1	1A-FS222 -1	Housing	1
2	1A-FS222 -2	Switch	1
3	1A-FS222 -3	Cutting Blade	1
4	1A-FS222 -4	Sliding Food Table	1
5	1A-FS222 -5	Piece Holder	1
6	1A-FS222 -6	Plug	1
7	1A-FS222 -7	Knob for Slice Thickness	1
8	1A-FS222 -8	Food Support Plate	1

## Replacement Parts

- For replacement parts and technical questions, please call Customer Service at 1-800-545-9633
- 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.

#### 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

# **Limited Warranty**

Northern Tool and Equipment Company, Inc. and The Sportsman's Guide ("We" or "Us") warrants to the original purchaser only ("You" or "Your") that the Huntrite product purchased will be free from material defects in both materials and workmanship, normal wear and tear excepted, for a period of <u>one year</u> 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.



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