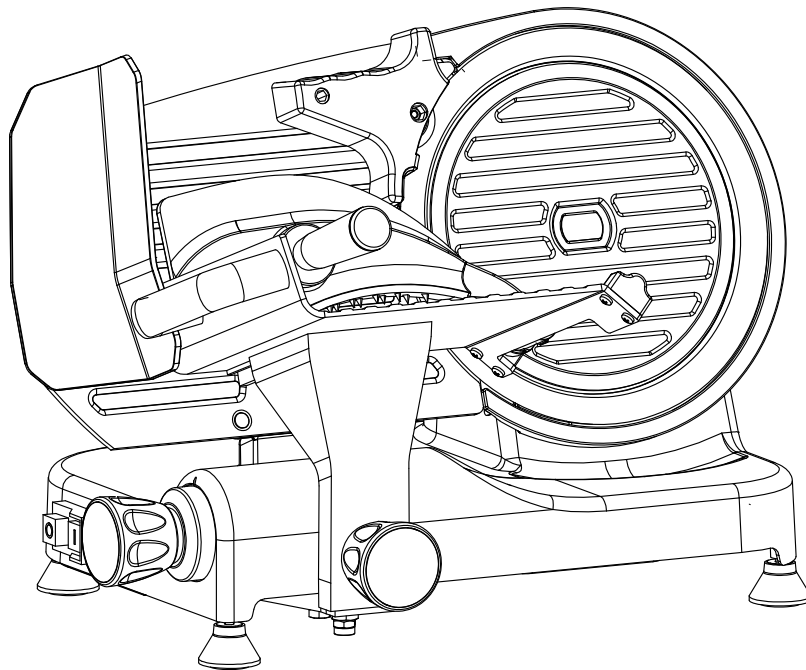




Guide Gear 10" Commercial Slicer

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-FS416

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

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Intended Use

Turn to this Guide Gear® Slicer to take the work out of manual slicing. Its electric motor moves the carriage for you, taking the real effort out of slicing meats and other foods. Use the built-in thickness adjusting knob on the side of the unit to slice from super thin up to 1" thick. Equipped with a 250-watt induction motor that's ideal for high-volume slicing, plus offers a smooth and quiet operation.

Technical Specifications

Powerful 250-watt induction motor with a 680-watt max

10" cutting blade

Slicer dimensions 21x16.5x14

Weight 32 lbs

Built-in thickness adjusting knob on the side of the unit

Slices up to 1" thick

Smooth-gliding carriage

Durable die-cast aluminum body can withstand a lot of use

Anodized-aluminum counterplate, blade cover and carriage

Easy removable blade screw—no tools required to open

Sturdy base has non-slip, suction-cup feet to secure it in place

Stainless steel food tray, plastic food pusher

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.
- 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.
- 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

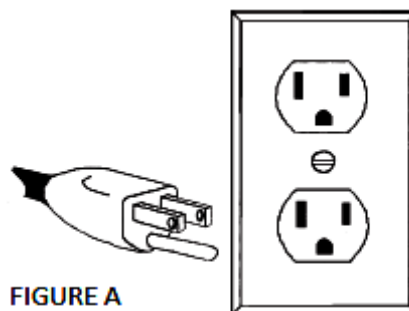
- This slicer must be grounded while in use to protect the operator from electrical shock. This unit is equipped with an electrical cord that has an equipment grounding conductor and a grounding plug. The plug **MUST** be plugged into a matching receptacle that is properly installed and grounded in accordance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

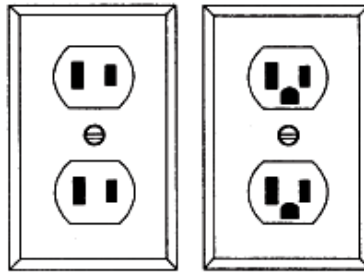


FIGURE B

Extension Cords

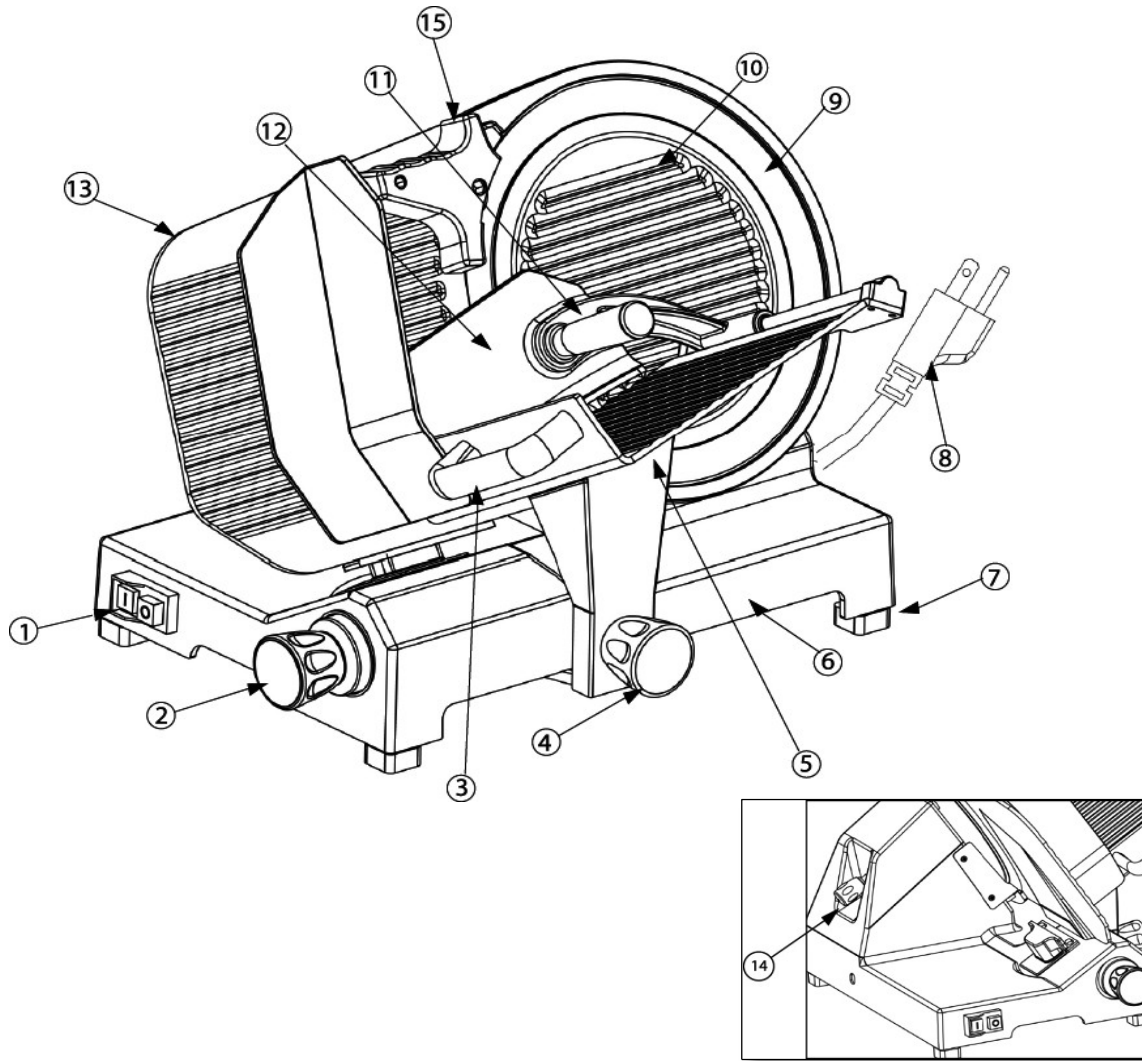
⚠ WARNING

- 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	Subassembly
1	Safety ON/OFF (I/O) Button (Red & Green)
2	Thickness Adjustment Knob
3	Food Carriage Handle
4	Carriage Removal Knob
5	Sliding Food Carriage
6	Housing
7	Non-skid Feet
8	Power Cord and Plug
9	Blade
10	Blade Guard
11	Food Pusher Handle
12	Food Pusher Arm
13	Adjustment Plate
14	Blade Guard Knob
15	Blade Sharpener (removable)

Unpacking and Repacking 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 on sturdy flat surface
4. Remove the protective bag
5. 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
6. Remove orange blade guards from the cutting blade before turning the unit on.
7. 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.
8. Keep all plastic bags away from children.
9. 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.

Before Each Use

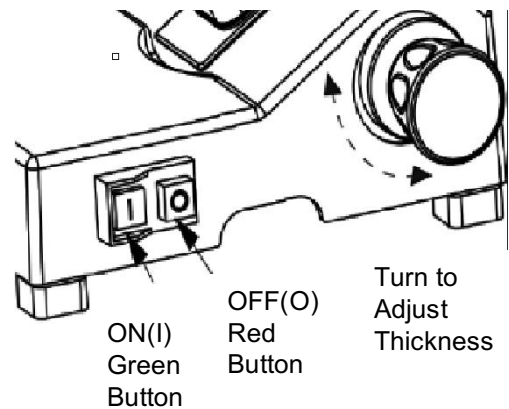
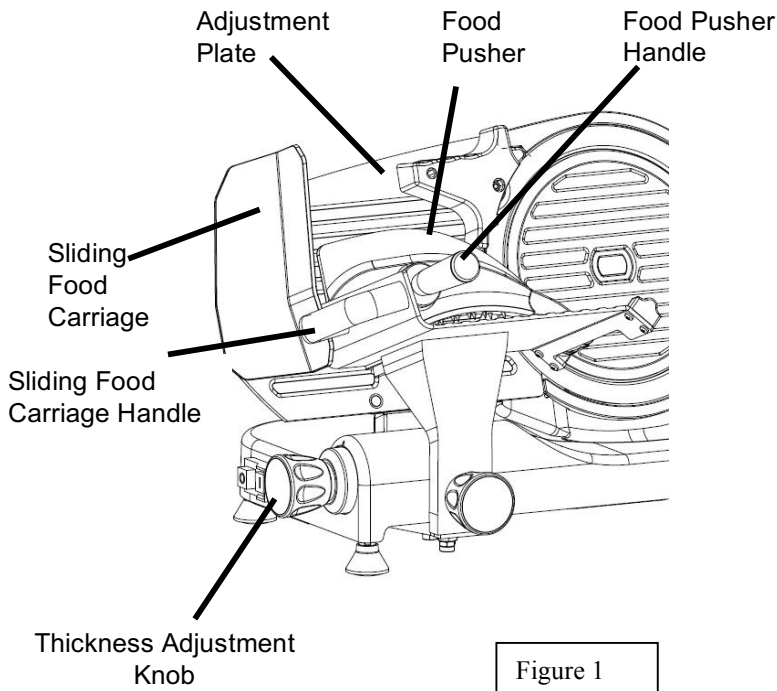
WARNING

- Wash and dry all parts thoroughly before reassembling. Remove all grease and oil from surface.

Operating Instructions

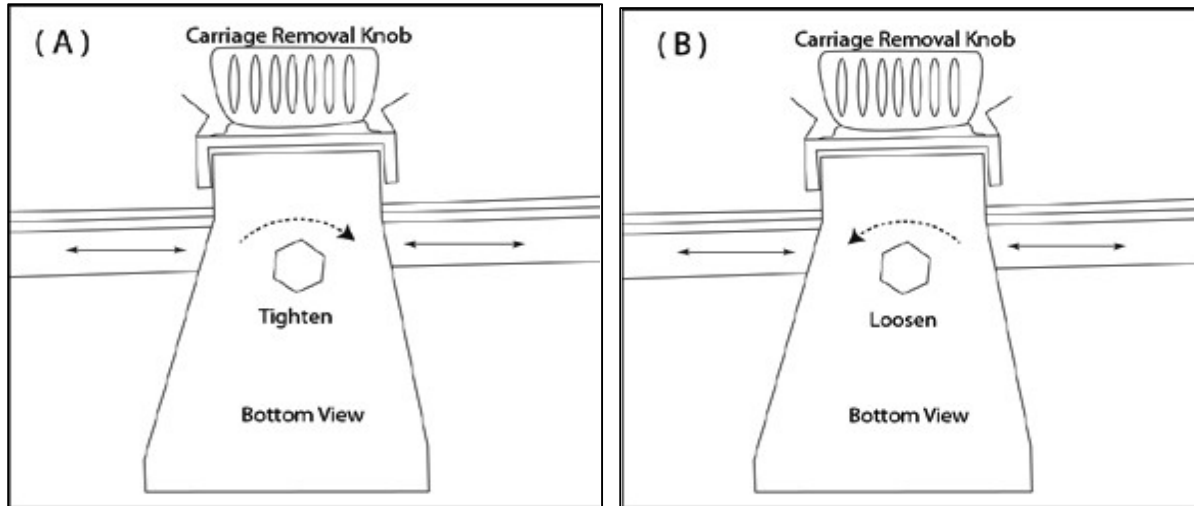
1. Place the meat slicer on a flat stable surface. Plug the appliance into a properly rated electrical outlet (120V AC, 15 Amps). NOTE: Be sure to remove protective blade guards from the edge of the blade before plugging slicer into outlet. These are used for shipping only.
2. Place food on to the sliding food carriage between the adjustment plate and the food pusher. To avoid injury, ALWAYS use the food pusher handle. (Fig. 1)
3. Turn the thickness adjustment knob to set the adjustment plate for the desired cutting thickness. Turn clockwise for thinner cuts, counter-clockwise for thicker slicing. (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 to collect the sliced food as it exits the blade area.
8. Hold the food carriage handle with left hand and the food pusher handle with right hand. Keep your hands protected behind the food pusher.
9. NEVER USE THIS SLICER WITHOUT THE FOOD PUSHER. 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 to move food toward the adjustment plate while SLOWLY sliding food carriage over blade; this will help assure even slicing. Continue sliding SLOWLY, back and forth, until you have sliced the desired amount of meat
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 all the way to the "0" position after use to properly shield the sharp edge of blade.



Adjusting 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.



Cleaning

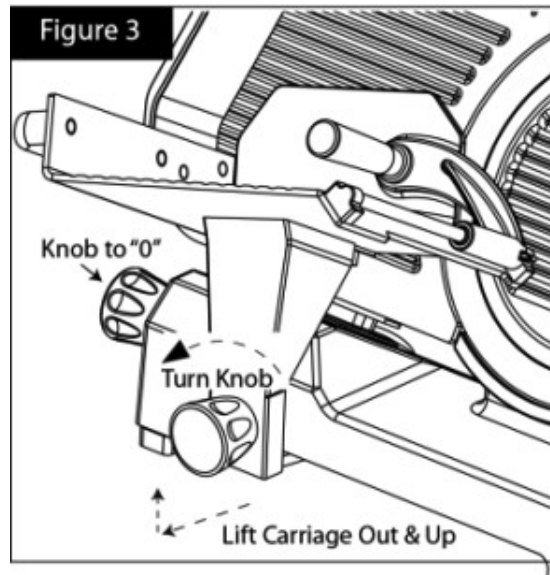
WARNING

- Before cleaning, assembling or disassembling the MEAT SLICER, make sure POWER is OFF & PLUG IS REMOVED from the outlet/power source!
- **WARNING! BLADE IS SHARP! Handle Carefully**

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 or abrasives to clean any part of meat slicer.
3. Rotate the thickness adjustment knob all the way to the "0" position.
4. To remove the sliding food carriage and food pusher arm, unscrew the carriage knob underneath the sliding food carriage counterclockwise and lift the food tray in a slight upward and out motion. (Fig. 3)
5. With one hand flat on blade guard, turn the black blade guard knob (located, on the back of the slicer, behind blade) counterclockwise until the blade guard is released. (Fig. 4)
6. Remove the three phillips head screws that hold blade. (Fig. 4)
7. The blade is now released from shaft and can be removed by gently pulling outward to wear cut-resistant gloves when removing, cleaning and re-installing the blade.
8. Clean the blade with a moist sponge or cloth. Wipe away from the blade.
9. NEVER wipe toward the blade.
10. NEVER clean blade underwater, handling sharp objects under water is extremely dangerous.
11. The blade, blade guard food pusher and food carriage 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.

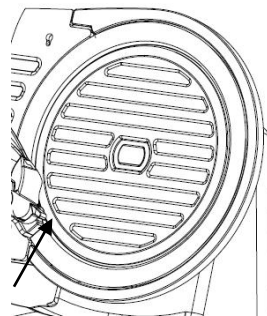
12. Never immerse the motor assembly of the meat slicer in water or other liquid.
13. Clean the outer surface of the meat slicer body/motor with a damp cloth and mild detergent.
14. Do not wash any part of this slicer in a dishwasher.



Blade guard knob behind slicer turns counterclockwise to unlock blade guard

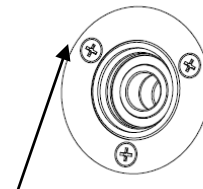


Figure 4



Remove blade guard

CAUTION: SHARP BLADE!



Remove philips head screws to release blade

Reassembly

1. Be sure the thickness adjustment knob is all the way to the "0" position.
2. Screw the blade back into place.
3. Line up blade guard over the blade hole. Hold in place so the lines of the blade guard face; match the lines of adjustment plate (horizontal). While holding blade guard in place, turn the blade guard knob clockwise until the blade guard screws into place. As the blade guard knob is tightens the blade guard will become nearly flush with blade.

Storage

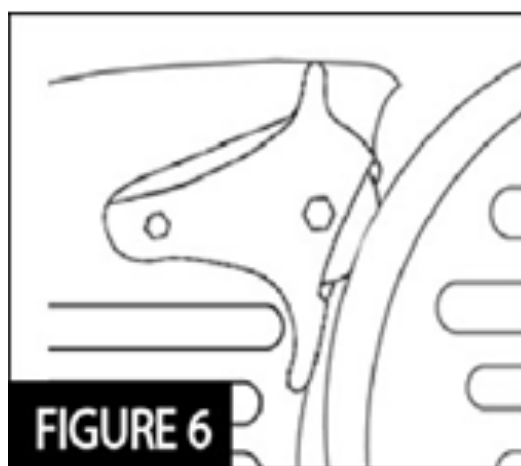
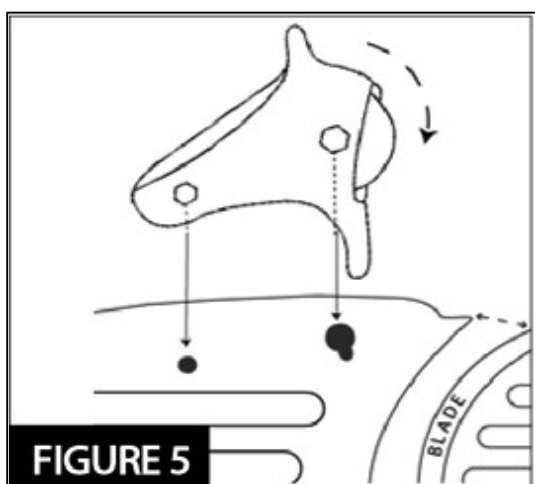
1. Rotate the thickness adjustment knob all the way to the “0” position.
2. ALWAYS align adjustment plate with blade to protect the blade when the slicer is stored.
3. A storage cover is provided, cover and store in a dry, warm, low humidity area.

Sharpening the Blade

Maintain the product by adopting a program of conscientious repair and maintenance in accordance with the following recommended procedures. It is recommended that the general condition of any slicer be examined before it is used. Keep your slicer in good repair. Keep all cutting slicers sharp and clean. Properly maintained cutting slicers with sharp cutting edges are less likely to bind and are easier to control. Keep handles dry, clean, and free from oil and grease.

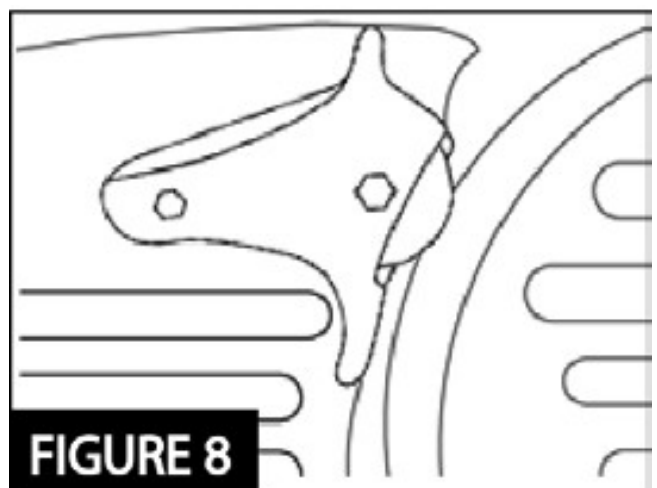
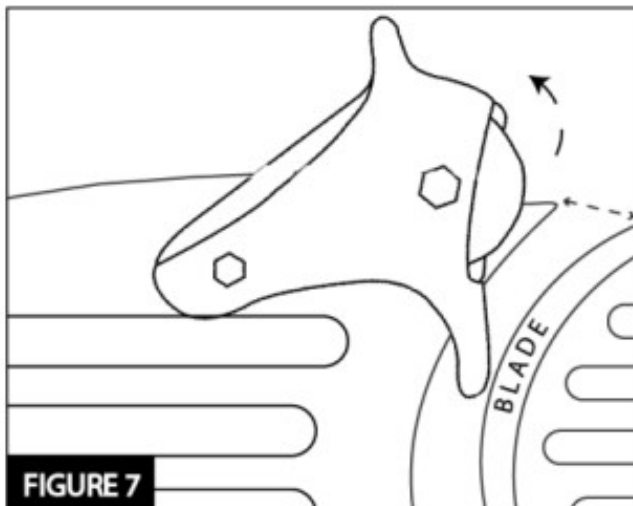
If the blade edge becomes dull or discolored over time, use the sharpener as required, to provide a sharp and clean edge for slicing. The sharpening operation takes a few minutes and be done safely with adequate care. Follow the instructions for your safety.

1. Unplug the cord from the power outlet.
2. Clean the blade removing any grease and food residue, (as described in the Cleaning and Maintenance section).
3. While holding Blade Sharpener, turn Thickness Adjustment Knob (counterclockwise) to open the Adjustment Plate completely.
4. Fit the Blade Sharpener pins (located on back of sharpener) into the holes on the front of Adjustment Plate (Fig. 5)
5. Once pins are in place, slightly tilt the Blade Sharpener Blade until it locks into place.
6. Make certain the Blade Sharpener is tightly secured to the Adjustment Plate so that it does not move under strain. NOTE: Sharpening stone should be positioned behind blade. (Fig. 6).



7. Plug the cord into the power outlet.
8. Make sure the sharpener is not in contact with the blade before removing your hands and turning the machine ON.
9. Slowly turn Thickness Adjustment Knob (clockwise) until the sharpening stone lightly
10. Keep the stone in that position, in light contact for 5-10 seconds.

11. For your safety, stop the machine and unplug the power cord.
12. Turn Thickness Adjustment Knob (counterclockwise) to open the Adjustment Plate in order to move the stone away from its contact with the Blade. This completes the first step of sharpening.
13. This operation has left a burr along the front face of the Blade which must now be removed.
14. Using one hand, tilt the front part of the Blade Sharpener upward, and with the other hand turn the Thickness Control Knob (clockwise) until the Blade Sharpener is in front of the blade. Slowly release the Blade Sharpener to lock into place. (Fig. 7)
15. Plug the cord into the power outlet.
16. Remove your hands and turn the machine to the ON position.
17. Slowly turn the Thickness Control Knob (clockwise) until the sharpening stone slightly touches the front of the blade. (Fig.8)
18. Maintain a light contact for only 5–6 seconds to remove the burr.
19. Remove the sharpening stone from the edge and stop the machine. Caution: the blade is very sharp.
20. Turn slicer off and unplug power cord for safety. Remove the Blade Sharpener.
21. The second step of sharpening has been completed.



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.

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.



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And

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