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# Russell Hobbs®



## DELUXE FOOD SLICER WITH PORTION SCALE

Model RHFS1  
OWNER'S MANUAL



# IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. To protect against risk of electric shock, do not put Cord, Plug or appliance in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts. Never feed food by hand. Always use completely assembled slicer with Feeder and Food Press.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact Consumer Service.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let the cord hang over edge of table or counter.
10. Do not let cord contact hot surface, including the stove.
11. Blade is sharp. Handle carefully when cleaning.

## SAVE THESE INSTRUCTIONS

**For Household Use Only**

# Additional Important Safeguards

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. Do not leave this appliance unattended during use.
4. If this appliance begins to malfunction during use, immediately release the "Pulse" Switch, turn the unit OFF and unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
5. If this appliance falls or accidentally becomes immersed in water, unplug it immediately. **Do not reach into the water!** Do not use this appliance after it has fallen into or becomes immersed in water.
6. To reduce the risk of injury to persons or property, never use this appliance in an unstable position.
7. Do not use this appliance for other than its intended use.
8. The safety switch prevents accidental operation of the Food Slicer by pressing the switch plate. Do not attempt to defeat this safety feature.
9. Unplug the appliance from wall outlet when not in use, before putting on or taking off parts and before cleaning. Be careful, the blade continues to turn for a while even after the appliance has been switched off.
10. Do not operate the appliance continuously for more than 10 minutes. Allow the appliance to cool down for one hour before second operation.
11. Do not use appliance to cut deep frozen food, bones or jellylike wet food.
12. Operate the appliance only when the Blade-Locking Knob is properly engaged and tightened.
13. Handle the Blade carefully when cleaning, removing and inserting, as the Blade is extremely sharp. Do not touch the sharp edge of the Blade. Do not use or install the Blade in any way other than recommended in this manual.
14. Do not touch sharp surfaces. To avoid danger of injury, always cut food with Feeder and Food Press in place. The Food Press should always be used, unless the size and shape of the food prohibits its use. The Protective Rail requires the Feeder to be used in all slicing situations. Do not attempt to defeat this safety feature.

# **Additional Important Safeguards (Cont.)**

15. Always set the Adjustment Plate to minimum thickness position and lock the Feeder after each use, before and after cleaning.
16. Operate this appliance on a flat, level surface only.
17. Do not incinerate the appliance even if it is severely damaged. The batteries can explode in a fire.
18. It is normal that excessive heat from continuous usage may darken the LCD display temporarily.
19. Do not overload the scale as shown ("O-LD") on the Electronic Scale Overload Readout (#24). Maximum weight is 2000g/70.40 oz (4 lb. 6 1/2 oz). Prolonged overloading will damage the electronic scale permanently.

## **Polarized Plug**

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug is intended to fit into 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 modify the plug in any way.

## **Short Cord Instructions**

A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and (2) the cord should be arranged so that it will not drape over the countertop or table-top where it can be pulled on by children or tripped over unintentionally.

# Electric Power

If the electric circuit is overloaded with other appliances, your appliance will not operate properly. It should be operated on a separate electrical circuit from other appliances.

## Battery Installation

1. Make sure the Food Slicer is unplugged and the Blade has come to a complete stop.
2. Carefully turn the Food Slicer over and remove the battery cover from the base.
3. Replace with 4 new AA-size alkaline batteries. Make sure the new batteries are inserted according to the same polarities of the old batteries. Refer to the "+" marks on the appliance for the correct polarities.
4. Replace the battery cover and carefully turn the appliance upright.

## Battery Safety

**CAUTION:** There is a danger of battery explosion if proper installation and disposal is not followed. Do not incinerate or dispose of batteries in a fire. Replace only with same or equivalent type batteries. Replace the batteries when the LCD is dim or the electronic scale is not operating.

1. The old batteries should be disposed of according to your local codes. Check with your local solid waste officials for details in your area for recycling options or proper disposal.
2. Remove the batteries from the appliance for long-term storage. Battery leakage (released electrolytes) can damage your appliance.

**WARNING:** Do not mix old and new batteries. Do not mix alkaline, standard (carbon-zinc) or rechargeable (nickel-cadmium) batteries.

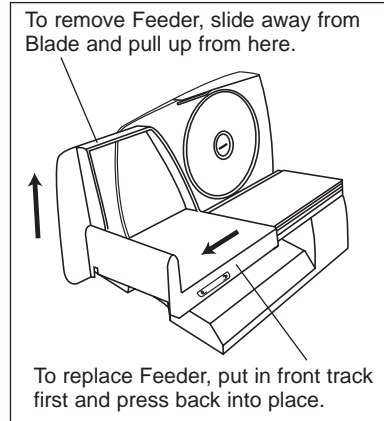
## Introduction

Congratulations on your purchase of the Russell Hobbs® RHFS1 Deluxe Food Slicer with Portion Scale. Not only will this stylish yet rugged appliance slice a wide variety of food ranging from Beef to Zucchini but the built in scale will indicate what your slices weigh and the electronic Control Display will identify the set thickness. Set-up time for future use is practically eliminated. Now you can prepare exact cuts of prime Rib, wafer thin slices of roast beef, and equal cuts of freshly baked bread. Slicing cheese is a breeze and vegetables have never been easier with this advanced 'State-of-the-Art' Food Slicer.

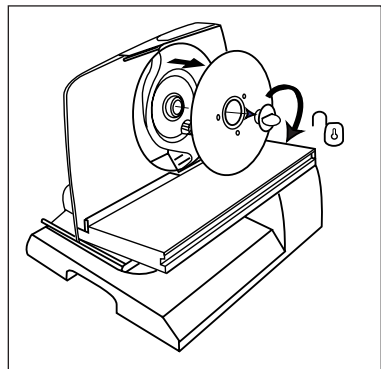
# Before Using for the First Time

**CAUTION: Blade is sharp. Handle carefully. Do not wash in dishwasher. Do not immerse cord, plug or appliance in water or any other liquid. Do not remove the the lubricant on the gears.**

1. Remove any packaging materials including any blue protective film. Install batteries, see "Battery Installation" on previous page.
2. Adjust the Thickness Adjustment Knob to minimum thickness setting.
3. Always make sure the unit is unplugged and the Blade has come to a complete stop before cleaning.
4. Remove the Food Press, Feeder, (see Figure 1 for disassembly and assembly) and Food Tray and wash in warm, soapy water. Rinse and dry thoroughly.
5. Remove the Blade by inserting a coin in the slot of the Blade-locking Knob and turning clockwise. Remove the Blade-locking Knob. See Figure 2. With one hand on the back side of the Blade, gently push the Blade forward and at the same time, grip the hole in the center of the Blade from the front and lift off. The Blade is very sharp, use extreme care when handling. **DO NOT touch sharp edge of Blade.**
6. Wipe all surfaces with a damp cloth. Dry thoroughly. Keep the Control Panel and electronic scale dry.
7. Wash the Blade, in warm, soapy water. Rinse and dry thoroughly. Do not allow the Blade to soak in water. Trying to locate the Blade under water is potentially dangerous.
8. We suggest that you wash, rinse, dry and reinstall the Blade immediately. Re-assemble the Blade in reverse order of Step 5. Make sure the Blade-locking Knob is properly engaged and tightened.
9. Do not remove the White lubricant on the gears. The lubricant is used to reduce the friction and noise of the gears.

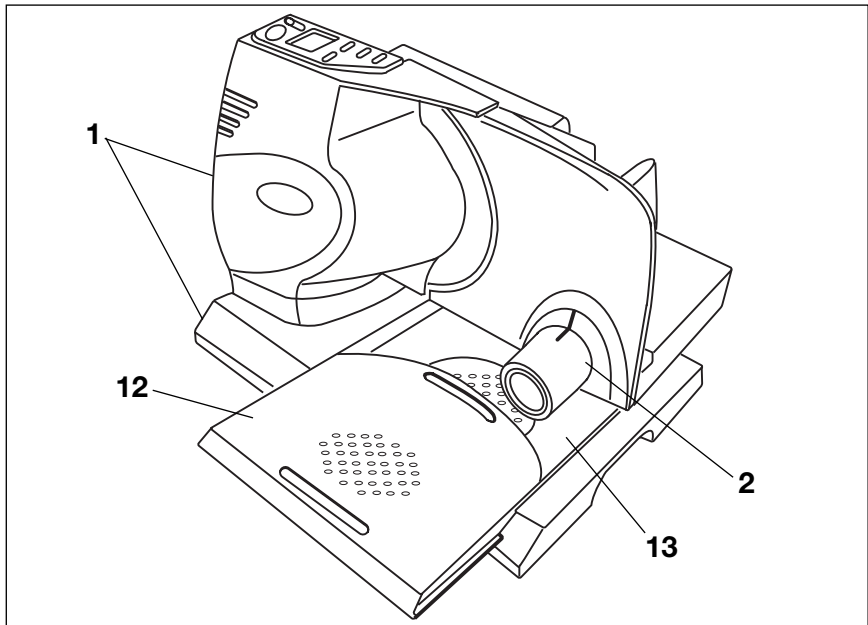
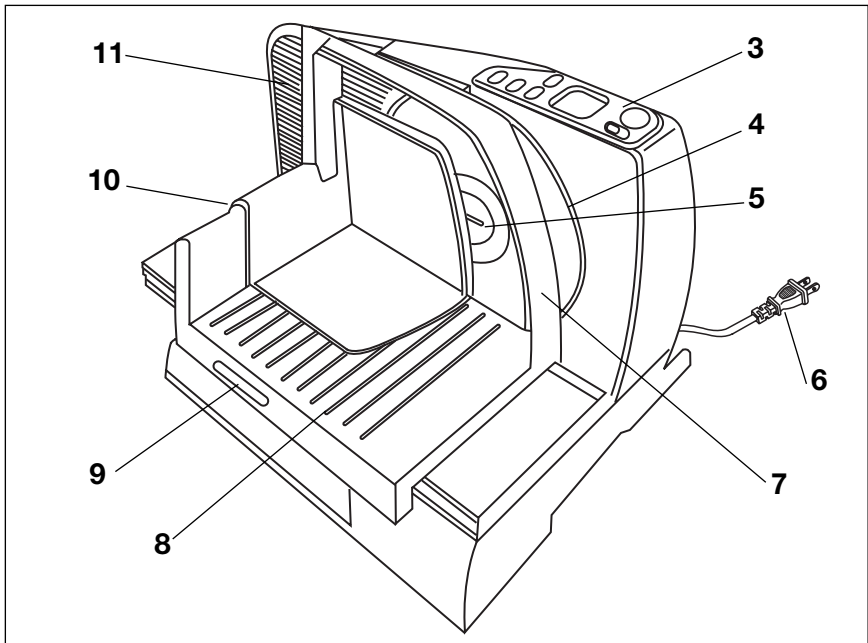


**Figure 1**



**Figure 2**

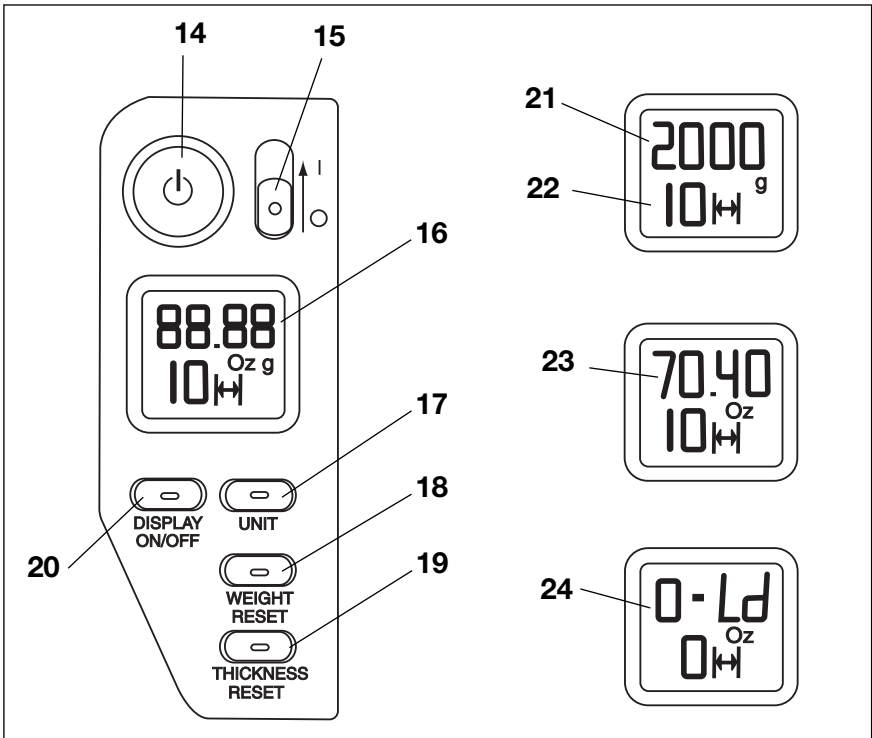
# Russell Hobbs® RHFS1 Food Slicer Features





# Features

1. Base
2. Thickness Adjustment Knob
3. Control Panel
4. Blade - Stainless Steel.  
(P/N 70710)
5. Blade-locking Knob  
(P/N 70711)
6. Power cord
7. Protective Rail
8. Feeder (P/N 70934)
9. Feeder-locking Switch
10. Food Press (P/N 70935)
11. Adjustment Plate
12. Food Tray (P/N 70936)
13. Electronic Scale
14. Pulse Switch
15. Safety Switch (0=Off, I=On)
16. LCD Display
17. Weight Unit Button (g or oz)
18. Weight Reset Button
19. Thickness Reset Button
20. Display On/Off Button
21. Metric Electronic Scale Readout
22. Digital Thickness Display
23. Imperial Electronic Scale Readout
24. Electronic Scale Overload Readout



# Instructions for Use

## CONTROL PANEL

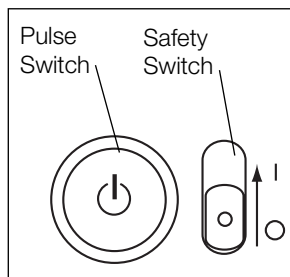
1. Install the batteries as instructed in "Battery Installation and Battery Safety" on Page 5.
2. The weight reading will change according to the weight on the Electronic Scale. It may include the weight of the provided Food Tray.
3. To subtract the weight of the provided Food Tray or any food container in use, press the Weight Reset Button. The display will read "0g" or "0.00 oz".
4. The thickness reading will change according to the position of the Adjustment Plate. Turn the Thickness Adjustment Knob to the desired thickness.
5. To set the thickness display to "0", turn the Thickness Adjustment Knob counterclockwise to move the Adjustment Plate to the minimum thickness. Press the Thickness-Reset Button to set the display to "0".
6. The thickness display may not show "0" when the adjustment plate is returned to minimum position because of the tolerance of the gears. Press the Thickness-Reset Button to read "0" again.
7. The display on the Control Panel will automatically turn off after 15 minutes of being idle, i.e., the weight or thickness has not been changed for 15 minutes.

## OPERATING THE FOOD SLICER

**CAUTION: Blade is sharp. Handle carefully.**

1. Place the Food Slicer on a hard, flat and level work surface. The Electronic Scale will not operate properly if the work surface is not level.
2. Plug the Food Slicer into a 120VAC, 60Hz, 10A outlet.
3. Before turning ON, ensure that the Blade is installed correctly and not touching anything.

4. To turn on the appliance, first push the Safety Switch from position "O" to "I" then without releasing the Safety Switch, press down on the Pulse Switch. **KEEP HANDS AWAY FROM BLADE!** See Figure 3.

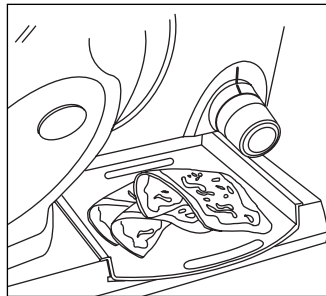


**Figure 3**

5. To turn off the appliance, release the Pulse switch. The Pulse Switch will spring up and the Safety Switch will return to the "O" position automatically. The Blade will stop in seconds.

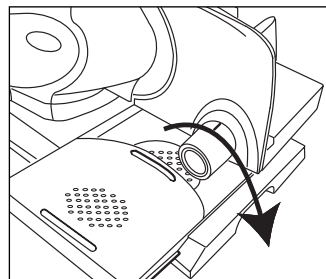
## Instructions for Use (Cont.)

- Slide the Food Tray off the Electronic Scale. Invert the Food Tray and place on top of the Electronic Scale to collect the food. Properly align the raised circles on the Scale with the recessed circles on the underside of the Food Tray. The curved end of the Food Tray should extend outward from the back of the scale. See Figure 4. The weight of the sliced food will be displayed on the control panel. You can use other containers to collect the sliced food, however, the Electronic Scale may not operate properly.



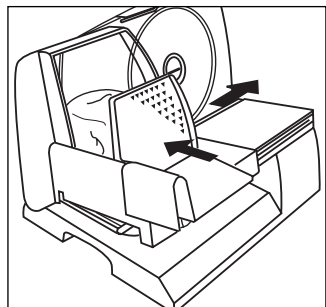
**Figure 4**

- Set the desired cutting thickness by turning the Thickness Adjustment Knob. Turning the Knob clockwise will increase the thickness of the slice. The setting will be displayed on the Control Panel. See Figure 5



**Figure 5**

- Slide the Feeder Locking Switch to the unlocked position.
- Put the food on the feeder and push the food with the Food Press Plate. Slice the food by sliding the Feeder back and forth across the Blade. See Figure 6. To avoid injury, always cut the food with Feeder and Food Press Plate. In case the food shape or size does not allow for the use of the Food Press, it can be removed. However, extra care should be taken during cutting. Once the food is reduced in size, use the Food Press to continue slicing the remainder of the food.



**Figure 6**

**IMPORTANT:** The protective rail enforces the use of the Feeder at all times. Do not attempt to defeat this safety device.

- Do not use the slicer to cut deep frozen food or bones. The Slicer may become overloaded and damage the Blade.
- Do not use the slicer to cut jellylike or wet food. The jelly or the excessive juice may spread into the electrical components of the motor assembly. It may lead to fire and electric shock, personal injury or death.

# User Maintenance Instructions

This Russell Hobbs® Food Slicer requires little maintenance. It contains no user-serviceable parts. Contact qualified appliance repair technician if the product requires servicing.

**CAUTION: Blade is sharp. Handle carefully. Do not wash in dishwasher. Do not immerse cord, plug or appliance in water or any other liquid. Do not remove the lubricant on the gears.**

## Cleaning

To keep your Food Slicer operating properly, clean after each use.

1. Always unplug the appliance and let the Blade come to a complete stop before cleaning.
2. Adjust the Thickness Adjustment Knob to the minimum thickness setting before cleaning.
3. Remove the Food Press, Feeder, and Food Tray and wash in warm, soapy water. Rinse and dry thoroughly.
4. Remove the Blade by inserting a coin in the slot of the Blade-locking Knob and turning clockwise. Remove the Blade-locking Knob. With one hand on the back side of the Blade, gently push the Blade forward and at the same time, grip the hole in the center of the Blade from the front and lift off. The Blade is very sharp, use extreme care when handling. **DO NOT touch sharp edges**
5. Wipe all surfaces with a damp cloth making sure to thoroughly clean under the metal lip extending from the Control Panel. Dry completely with a soft cloth. Keep the Control Panel and Electronic Scale dry. **DO NOT use harsh or abrasive cleansers or sharp metal objects to remove food as these could damage the coating on the exterior surface.**
6. Wash the Blade in warm, soapy water. Rinse and dry thoroughly. Do not allow the Blade to soak in water. Trying to locate the Blade under water is potentially dangerous.
7. We suggest that you wash, rinse, dry and reinstall the Blade immediately. Reinstall the Blade in reverse order of Step 4. Make sure the Blade-locking Knob is properly engaged and tightened. Replace the Feeder, Food Press and Food Tray. Slide the Feeder in front of the Blade and move the Feeder Locking Switch to the locked position.
8. Do not remove the White lubricant on the gears and Motor Assembly. The lubricant is used to reduce the friction and noise of the gears. Removal of the lubricant will reduce the cutting performance and increase the operating noise. If the lubricant has been removed, a thin film of margarine or food-grade lubricant may be applied. Never apply industrial-use or automotive-use lubricants as they may not be safe for consumption and may damage the gears.
9. Any servicing requiring disassembly other than the above cleaning must be performed by a qualified appliance repair technician.

# Helpful Hints

The Food Slicer can be used to cut meat, cheese, vegetables or bread.

1. **Roasts:** Beef, pork, poultry and lamb -- Allow roasts to stand for 20 minutes after removing from the oven before slicing.
2. **Bulk Bacon:** With a sharp knife, remove the rind from "thoroughly chilled" bacon. Trim bacon to fit securely on Feeder, fat side down.
3. **Cheese and cold cuts:** Slice as needed to retain flavor. Remove the plastic or hard casing from "well chilled" food before slicing. Use gentle pressure for uniform slices.
4. When you are going to slice very thin food, unplug the unit and moisten the Blade with a damp cloth; this helps to prevent sticking. If cheese builds up on the Blade or under the Blade Cover, unplug the slicer and wipe the Blade clean with a damp cloth.
5. When slicing food that is not uniform in size, always slice with the largest side first.
6. **Vegetables and fruits:** Slice potatoes, tomatoes, carrots, cucumbers, cabbage, lettuce, eggplant, squash and zucchini in a matter of minutes.
7. **Breads:** Do not use excessive pressure or squeeze the loaf. Trim or cut bread to fit comfortably on the Feeder. Move the loaf of bread smoothly through the blade with continuous "gentle" pressure on the loaf.

## LIMITED ONE YEAR WARRANTY

**Warranty:** This Russell Hobbs® product is warranted by Salton, Inc. to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

**Warranty Coverage:** This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

**Implied Warranties:** ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

**Warranty Performance:** During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

**Service and Repair:** Should the appliance malfunction, you should first call toll-free 1 (800) 233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number RHFS1 when you call.

**In-Warranty Service (USA):** For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization (1 800 233-9054).

**Out-of-Warranty Service:** A flat rate charge by model is made for out-of-warranty service. Include \$15.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

**For Products Purchased in the USA, but Used in Canada:** You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

**Risk During Shipment:** We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

**To return the appliance, ship to:**

Attn: Repair Center  
Salton, Inc.  
708 South Missouri Street  
Macon, MO 63552

**To contact us, please write to, call, or email:**

Salton, Inc.  
P.O. Box 7366  
Columbia, MO 65205-7366  
1 800 233-9054  
Email: Salton@Saltonusa.com

**Limitation of Remedies:** No representative or person is authorized to assume for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and **in no event shall Salton be liable for any incidental or consequential damages, losses or expenses.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

**Legal Rights:** This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

For more information on Salton products: Visit our website: <http://www.eSalton.com>

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