

#### LIMITED ONE-YEAR WARRANTY

The manufacturer warrants this product to be free from defects in materials or workmanship for one (1) year from date of original purchase. If you have a claim under this warranty please follow these procedures:

- 1) Within the first 45 days from date of original purchase, defective product should be returned to original place of purchase for replacement (with proof-of-purchase).
- 2) Within the first 12 months from date of purchase The manufacturer will repair or replace (at no charge) the defective product if it is delivered freight prepaid during that period to an authorized service station. To obtain warranty service visit:

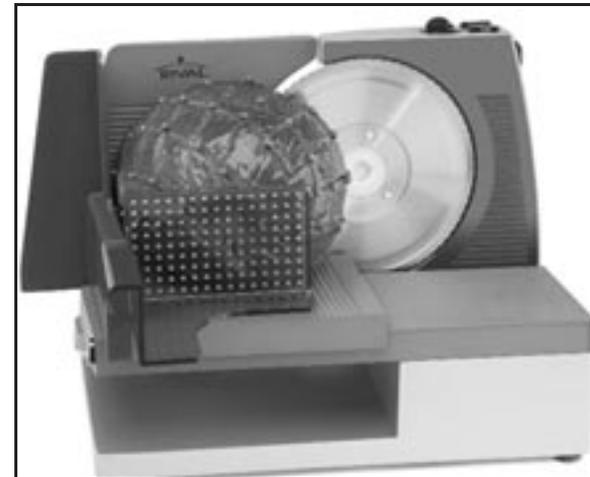
[www.rivalproducts.com](http://www.rivalproducts.com)

Or, you may write to Rival c/o The Holmes Group, attention: Consumer Returns, 32B Spur Drive, El Paso, TX 79906. Proof of purchase is required when requesting warranty service - SAVE YOUR SALES RECEIPT. This warranty is extended only to the original purchaser and does not apply to commercial use, unreasonable use, or to damage to the product (not resulting from defect or malfunction) while in the possession of the consumer. **The manufacturer disclaims all responsibility for consequential, incidental, or commercial losses caused by the use of this product.** Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state.



1060-C

## Professional Style Slicer



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## Owner's Guide

# READ AND SAVE THESE INSTRUCTIONS

## IMPORTANT SAFEGUARDS

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

1. Read all instructions before using.
2. To protect against electrical shock, do not put power unit in water or other liquid.
3. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
4. Avoid contacting moving parts. Never feed food by hand. Always use completely assembled slicer with food tray and food grip.
5. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to Rival® (see warranty) for examination, repair, or electrical or mechanical adjustment.
6. The use of accessory attachments not recommended or sold by Rival® may cause fire, electrical shock or injury.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter, or touch heated surfaces, including the stove.
9. Blade is sharp. Handle carefully when cleaning.
10. Close supervision is necessary when used near children. Not for use by children.

## SAVE THESE INSTRUCTIONS



**POLARIZED PLUG**  
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

## NOTE

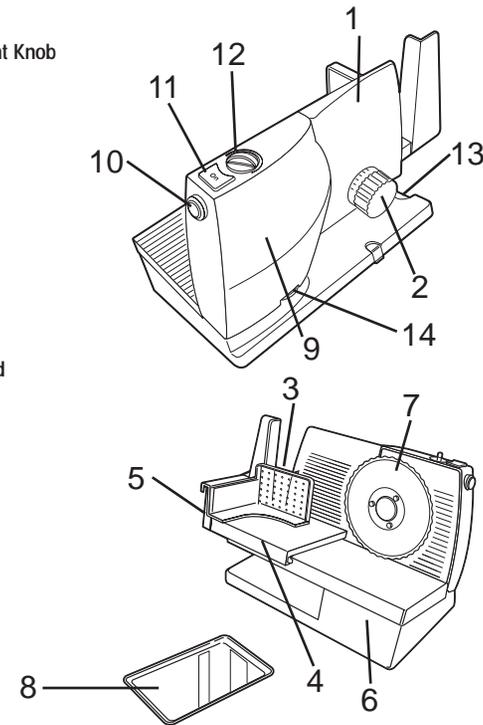
**NOTE**

**HOUSEHOLD USE ONLY**

- No user serviceable parts inside.
- Power unit never needs lubrication.
- Do not attempt to service this product.

**KNOW YOUR SLICER**

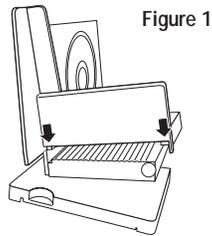
1. Adjustment Plate
2. Thickness Adjustment Knob
3. Food Press
4. Feeder
5. Feeder Platform
6. Base
7. Blade
8. Food Tray
9. Main Unit
10. Safety Switch
11. On/Off Switch
12. Variable Speeds
13. Built-in Cutting Board
14. Slide Switch



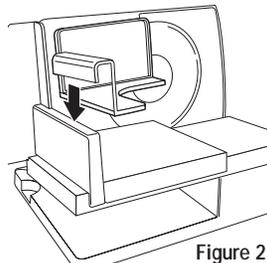
### HOW TO USE YOUR SLICER

CAUTION: Blade is sharp. Handle carefully.

1. Place your Rival Food Slicer on a flat, horizontal, hard surface. Remove all plastic and cardboard protective material.
2. Attach Feeder to the base (Fig 1).
3. Attach Food Press to Feeder (Fig 2).
4. Plug in electrical outlet.



5. To operate, first push in the Safety Switch on the right side of the unit, then without releasing the Safety Switch, press down on the On/Off Switch on the top right corner of the unit. (Fig 3).

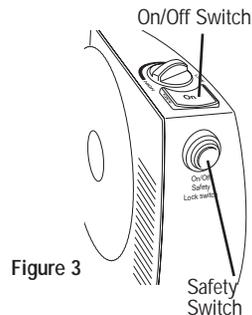


6. To turn off your Slicer, press the Safety Switch. The On/Off Switch will spring up and Safety Switch will return to position "OFF" automatically. The slicer will stop in seconds.

7. Set the desired cutting thickness by turning the Thickness Adjustment Knob (Fig 4). Setting 0-15 can be chosen.

NOTE: It is important to always return the Thickness Adjustment Knob to setting '0'. The Feeder should be placed in the locked position after use.

8. Your Rival Slicer can be used to cut meat, ham, sausage, bread, vegetables or cheese. Attach the Feeder and push the food with the Food Press Plate. You will be able to slice your food, by pushing the Feeder forward.



### HINTS AND TIPS FOR USING YOUR SLICER (CONTINUED)

8. Fruits:  
Oranges, grapefruit, cantaloupes, honeydew melons, pineapples, and cored apples slice perfectly. Place whole fruit on Feeder and slice as desired.
9. Breads:  
Fresh bread should be cooled before slicing. 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.
10. Cakes or Cookies:  
Your slicer is ideal for slicing pound cake or fruit cake. For wafer-like ice box cookies, chill dough in refrigerator and slice desired thickness.

### HINTS AND TIPS FOR USING YOUR SLICER

1. Roasts: Beef, Pork, Poultry, and Lamb  
When slicing warm boneless roasts, remove from oven and let set 15-20 minutes before slicing. The meat will retain more natural juices and slice evenly without crumbling.
2. Bulk Bacon:  
Chill thoroughly before slicing. Some types of bacon should have the rind removed; chill well and remove with a sharp knife. You can use the rind as a "flavor dividend" for seasoning beans or soups. Trim bacon to fit securely on the food tray, fatty side down. Slice to desired thickness – about 1/8" cooks nicely.
3. Cheese and Cold Cuts:  
Slice as needed to retain flavor. Remove the plastic or hard casing from the well-chilled food before slicing. Use constant, gentle pressure for uniform slices.
4. Very Thin Cheese:  
Use caution when you are slicing very thin food. It is best to unplug the unit and moisten the Blade with a damp cloth. This will help prevent the food from sticking to the Blade. If cheese builds up on the Blade or under the Blade Nut, unplug Slicer, and wipe blade clean with a damp cloth.
5. Very Thin Corned Beef or Fresh Beef Brisket:  
Chill cooked brisket overnight in cooking liquid. Before slicing, drain brisket from liquid and pat dry with paper towels. Remove excess fat.
6. Large Foods:  
When slicing food that is not uniform in size, always slice with the largest side first.
7. Vegetables:  
It is very easy to slice potatoes, tomatoes, zucchini, carrots, cucumbers, cabbage (for slaw), eggplant, and squash in minutes. Just set thickness setting and slice. Potatoes may be sliced thick or thin for chips.

### HOW TO USE YOUR SLICER (CONTINUED)

9. To use the Cutting Board, remove from storage slot on the bottom left side of the unit.

NOTE: Use Caution when slicing, always slice food with the Feeder and Press Plate.

CAUTION: To avoid overloading the Slicer or damaging the Blade, do not use the Slicer to cut frozen foods or bones. We also do not recommend slicing jelly-like or wet foods. The excessive juice may spread into the electrical components of the motor assembly. Allow juicy meats to chill and then slice.

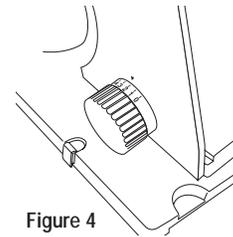
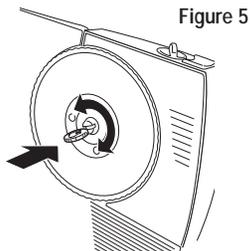


Figure 4

### HOW TO CLEAN YOUR SLICER

**CAUTION:** Blade is sharp. Handle carefully. Do not wash blade in dishwasher. Do not immerse main unit in water. Do not remove lubricant from the gears.

1. Always unplug the appliance and let the Blade come to a complete stop before cleaning.
2. Adjust the Thickness Knob to setting 'O' before cleaning.
3. To clean the Blade, hold the Blade by one hand and use a coin to unlock the Blade-Locking Nut by turning it clock-wise (Fig 5). Remove the Blade by gripping the hole portion of the Blade.
4. The Blade, Food Press Plate, Feeder, and Food Tray should be hand washed and dried immediately. Use caution when cleaning the Blade, it is extremely sharp. Do not touch the sharp edge.



The Blade should not be left to soak in water. Wash, rinse, and dry Blade immediately. Install Blade in main unit after it has dried.

**NOTE:** The white lubricant on the gears of the Blade and Motor assembly is used to reduce the friction and noise of the gears. It should not be removed. If removed, the life of the gears and cutting performance will be limited and the noise will increase. In case of total removal of lubricant, food grade lubricant may be applied. Never apply industrial-use or automobile use lubricant to the gears.

5. Clean the outer surface of the main unit with a damp cloth. It is recommended to clean the main unit with the Blade removed. Never immerse the main unit in water.

### HOW TO CLEAN YOUR SLICER (CONTINUED)

6. After cleaning, install the Blade and Blade-Locking Nut on main unit in reverse order of Step 3. Make sure the Blade-Locking Knob is properly engaged. Remember to turn the Thickness Adjustment Knob to setting 'O'.

**CAUTION:** Do not disassemble Slicer, other than stated in the above cleaning instructions.