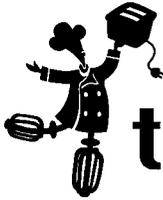
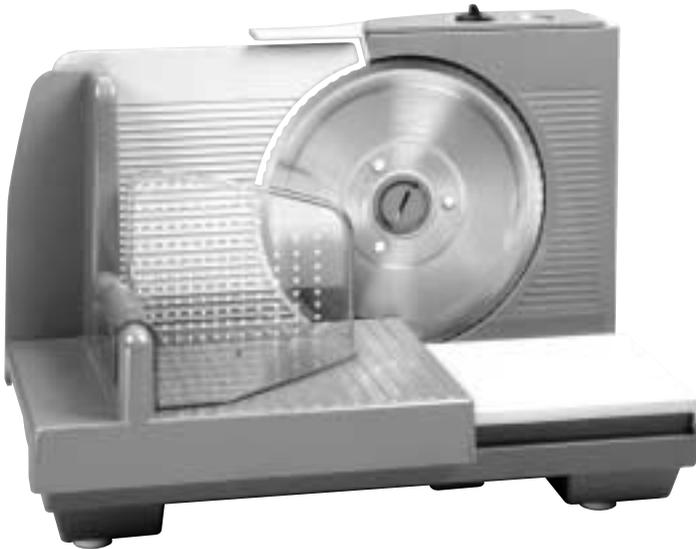


READ AND SAVE THESE INSTRUCTIONS

WARNING: A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.



toastmaster[®]
cookin' in style



Food Slicer

Use and Care Guide

Model 6128

- CAST ALUMINUM HOUSING
- THICK TO WAFER-THIN SLICING
- REMOVABLE STAINLESS STEEL BLADE
- SAFETY HAND GUARD
- FOOD COLLECTION TRAY INCLUDED

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and injury to persons, including the following:

- Read all instructions before using this food slicer.
- Do not immerse power unit, cord or plug in water or other liquid. See instructions for cleaning.
- Extreme caution is necessary when any appliance is used near children.
- Do not allow children to use this appliance.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contacting moving parts. Never feed food by hand. Always use completely-assembled slicer with food tray and food pusher.
- Do not operate any damaged appliance. Do not operate with a damaged cord or plug, or after the appliance malfunctions, or has been dropped or damaged in any manner. Return appliance to the nearest authorized service center for examination, repair, electrical or mechanical adjustment.
- Use attachments only if recommended by Toastmaster Inc.
- Do not use outdoors, or while standing in a damp area.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Use food slicer only as indicated in this manual.
- Blade is sharp. Handle carefully when cleaning.
- Do not install blade in any way other than recommended in this manual.
- Do not place on or near a hot gas or electric burner or in a heated oven.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

CAUTION: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be: (1) marked with an electrical rating of 125 V and at least 10 A, 1250 W, and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

POLARIZED PLUG: This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to 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 attempt to defeat this safety feature.

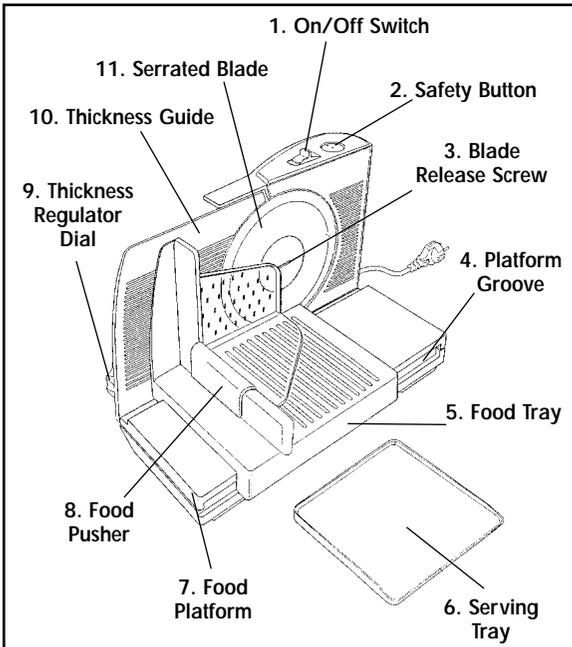


FIGURE 1

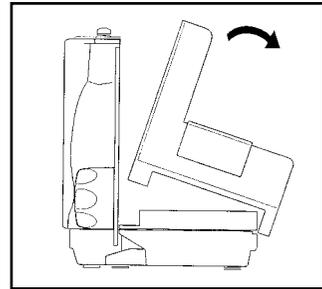


FIGURE 2

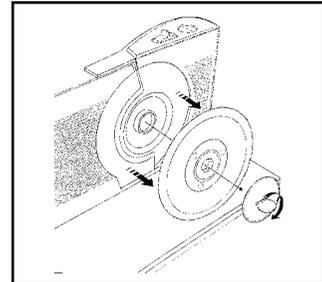


FIGURE 3

Product may vary slightly from illustration.

CAUTION: BLADE IS SHARP. UNPLUG UNIT BEFORE CLEANING. NEVER USE SLICER UNLESS COMPLETELY ASSEMBLED.

GETTING TO KNOW YOUR FOOD SLICER (figure 1)

1. ON/OFF SWITCH. (Must be pulled back to start slicer).
2. SAFETY BUTTON. (Motor will only operate when Safety Button is depressed).
3. BLADE RELEASE SCREW. Holds the blade securely in place.
4. PLATFORM GROOVE. Interlocks with lip of food tray when unit is assembled.
5. FOOD TRAY. Fits into platform groove.
6. SERVING TRAY.
7. FOOD PLATFORM. The base of the unit.
8. FOOD PUSHER. Interlocks with food tray for safe cutting.
9. THICKNESS REGULATOR DIAL. Adjustable dial provides a range of thicknesses.
10. THICKNESS GUIDE.
11. SERRATED BLADE. Tempered for fine cutting and long lasting sharpness.

USING YOUR FOOD SLICER

CAUTION: BLADE IS SHARP. HANDLE CAREFULLY.

NOTE: Before using your food slicer for the first time, disassemble and wash. See "CARE AND CLEANING".

1. Place slicer on a clean, dry smooth surface. Attach the food tray to the food platform. Lip of food tray should fit into the platform groove (figure 2).
2. Position slicer perpendicular to you on countertop so the switches are to the back.

NOTE: Check "BLADE RELEASE SCREW" to make sure blade is tightly in place. Food tray should slide smoothly in the platform groove.

3. Slide food pusher over the food tray. Pull food tray towards you and open food pusher to allow room for food placement.

NOTE: Foods must be cut to fit against both the food pusher and the thickness guide.

4. Turn the thickness regulator dial to larger number for thick slices and smaller number for thin slices.

NOTE: Be sure meats are boneless before attempting to slice.

5. Plug into 120V ~ 60 Hz outlet.
6. Pull food tray towards you. Place food on food tray between food pusher and thickness guide. Pull back on the "Safety Switch" and press the "On/Off" switch to start the motor. For additional safety, the motor stops when "On/Off" switch is released.
7. Hold food pusher with one hand, keeping thumb protected behind food pusher.
8. With one hand controlling the "On/Off" switch, use your other hand to slide the food pusher towards the blade. Move tray steadily back and forth, pressing food gently with the food pusher against the thickness guide for even slices.
9. When finished slicing, unplug the unit. Turn "THICKNESS REGULATOR DIAL" to O to align blade for safety and blade protection.

CARE AND CLEANING

CAUTION: BLADE IS SHARP. HANDLE CAREFULLY.

1. Unplug slicer from outlet.
2. Turn thickness regulator dial to O.
3. Remove the food pusher and food tray.
4. To clean the blade, use a coin or a screwdriver to unlock the blade release screw by turning it clockwise (figure 3). Carefully remove the blade.
5. The blade, food pusher, and food tray can be washed in warm soapy water, rinsed and dried.

NOTE: Blade should not be left to soak in soapy water. Trying to locate blade under water is potentially dangerous. We suggest that you wash, rinse and dry the blade immediately.

6. Wipe unit exterior with a soft cloth and soapy water. Rinse with a wet cloth and dry.

CAUTION: DO NOT WASH IN DISHWASHER. DO NOT IMMERSE POWER UNIT IN LIQUID.

7. Reassemble unit and turn thickness regulator dial to O for storing.

Any servicing requiring disassembly other than the above cleaning must be performed by an authorized service center.

HINTS FOR USING YOUR FOOD SLICER

- Roasts: Beef, Pork, Poultry and Lamb – Important: Allow roasts to stand for 15-20 minutes after removing from oven.
- Bulk Bacon - With a sharp knife, remove rind from “thoroughly chilled” bacon. Trim bacon to fit securely on food tray, fat side down.
- Cheese and Cold Cuts - Slice as needed to retain flavor. Remove the plastic or hard casting from “well chilled” food before slicing. Use gentle pressure for uniform slices.
- When you are fine slicing, unplug unit and moisten the blade with a damp cloth; this helps to prevent sticking. If cheese builds up on blade or under blade cover, unplug the slicer and wipe blade clean with a damp cloth.
- When slicing foods that are not uniform in size, we suggest slicing with the largest side of food against the blade.
- Vegetables and Fruits - Slice potatoes, tomatoes, carrots, cucumbers, cabbage, lettuce, eggplant, squash and zucchini in a matter of minutes.
- Breads - Don't use excessive pressure or squeeze the loaf. Trim or cut bread to fit comfortably on food tray between food pusher and thickness guide. Move the loaf of bread smoothly through the blade with continuous “gentle” pressure on the food.

SERVICE INFORMATION

Please refer to warranty statement to determine if in-warranty service applies. This appliance must be serviced by a Toastmaster authorized service center. Unauthorized service will void warranty. Consult your phone directory under “Appliances-Household-Small-Service and Repair,” or call 1-800-947-3744 in the U.S. and Canada, 52-5-397-2848 in Mexico.

If an authorized service center is not available locally, your appliance may be returned postage prepaid to our National Service Center at the address shown on the back of this book.

Products must be adequately protected to avoid shipping damage. Surround your appliance with three inches of protective padding and include a copy of your dated sales receipt and a note explaining the problem you have experienced. We recommend insuring your package. No CODs accepted.

LIMITED ONE-YEAR GUARANTEE

Toastmaster Inc. warrants this product, to original purchaser, for one year from purchase date to be free of defects in material and workmanship.

This warranty is the only written or express warranty given by Toastmaster Inc. This warranty gives you specific legal rights. You may have other rights which vary from state to state. ANY OTHER RIGHT WHICH YOU MAY HAVE, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Defective product may be brought or sent (freight prepaid) to an authorized service center listed in the phone book, or to Service Department, Toastmaster Inc., 708 South Missouri St., Macon, MO 63552, for free repair or replacement at our option.

Your remedy does not include: cost of inconvenience, damage due to product failure, transportation damages, misuse, abuse, accident or the like, or commercial use. IN NO EVENT SHALL TOASTMASTER INC. BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states do not allow limitations on how long an implied warranty lasts, or allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you.

For information, write Consumer Claims Manager, at the Macon address. Send name, address, zip, telephone area code and daytime number, model, serial number, and purchase date.

KEEP DATED SALES RECEIPT FOR WARRANTY SERVICE.

Keep this booklet. Record the following for reference:

Date purchased _____

Model number _____

Date code (stamped on bottom) _____

EVERYBODY EATS. It's a fact of life.

**But sometimes preparing
meals can become a chore.**

**That's why TOASTMASTER has been invited
into millions of kitchens just like yours
so we can HELP YOU MASTER your
mixing, baking, grilling, toasting,
brewing, heating and serving
tasks WITH EASE AND STYLE.**

**The TOASTMASTER name stands for a
CELEBRATION of INNOVATION designed
to serve your life and keep you
COOKIN' IN STYLE.**